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The Modern Cookbook!

A digital cookbook for all your favorite recipes!

TABLE OF CONTENTS

- BREAKFAST PG 3-14
- APPETIZERS PG 15-23
- SOUP PG 24-32
- MEALS PG 33-65
- DESSERT PG 66-92

Terri's Banana Bread

Laura L.

1/2 C Vegetable Oil

1 C Sugar

2 Beaten Eggs

3 Bananas-Mashed

2 C Flour

1 t Soda

1/2 t Baking Powder

1/2 t Salt

3 T Milk

1/2 t Vanilla

Grease Pan and bake
at 350* for 60 mins.

Baked Eggs
Nancy W.

1 T Cream
1/2 T Butter

Place both in an individual ramekin
and broil for 3 minutes.

Add unbroken egg, sprinkle with herbs (thyme,
rosemary, or parsley) plus grated Parmesan
cheese, salt and pepper.
Broil 5 minutes or less. (A little burn is okay.)

Inspired people inspire people.

Biscuits & Gravy

Rich V.

- 1 pound sausage
- 4 slices bacon
- ½ cup chopped onions (optional)
- If desired, add 2 cloves garlic (or use minced garlic)

Chop the bacon into small pieces and brown in a large pan (a Dutch oven is good).

Add the sausage & cook until brown.

Add the onions &/or garlic (optional).

Stir in 3 Tablespoons flour.

2 cups Half-&-Half ... gradually add.
(any combination of heavy cream or whole milk will also be OK)

Add 2 tsp. pepper and 1 tsp. salt. (or let each person season to their own taste)

Remove from heat, and add 2 Tablespoons Butter (optional)

Serve over buttermilk biscuits.

Buttermilk Biscuits

Evan M.

2 cups flour
1¼ Tbsp. baking powder
½ tsp.
baking soda
1 tsp. salt
¾ stick of cold butter
1 cup cold buttermilk

Preheat oven to 450°

In a large mixing bowl, combine dry ingredients.

Using a pastry cutter, cut butter into dry ingredients until mixture looks like crumbs.

You do not want the butter to melt.

Make a well in the center & pour in the cold buttermilk.

Stir just until the dough comes together ... it will be sticky.

Pour dough out on a floured surface, dust top with flour, and gently fold dough over itself on 5 or 6 times. Press into a 1-inch round. Cut out biscuits with a 2-inch cutter. Place biscuits on baking sheet so they just touch. Reform scraps and cut.

Bake 12 minutes @ 450° until biscuits are tall and light golden on the tops.

Cheesecake Crescent Rolls

Steffany B.

A good meal to make anytime of the day!

2 Cans of Pillsbury Crescent Rolls
2 8oz packages of cream cheese-softened
1 1/2 tsp Vanilla
1/4 cup butter-melted
Cinnamon
1 C Sugar
*Optional 1 Can of Pie Filling

Unroll and spread 1 can of Crescent Roll on the bottom of a 9x13 baking dish (or 8x8 if you want to cut the recipe in half). Combine the softened cream cheese, 1 C sugar, and vanilla. Spread over the crescent roll layer. *We like to add a can of pie filling-apple, cherry, strawberry or blueberry to make it more breakfasty* Unroll and layer the 2nd can of Crescent Roll over the cream cheese layer. Melt butter and spread over the top. Sprinkle generously with cinnamon and sugar.

Bake at 350* for 20-30 min. until bubbly and slightly browned.
Drizzle with a little honey if you like.

Protein Bars/Balls Sherri S.

2 C Old Fashion Oats

1 C Protein Powder

1 C Peanut Butter

1 C Honey

1 C Craisins

1 C Golden Flax Seed (or 1/2 C Sunflower
seeds)

1 C Dark Chocolate Chips

Mix together and put in a 8x8 pan for BARS.

Mix together and roll into balls (or make balls
in small paper cups).

*best to make balls and freeze on a cookie
sheet before putting into a container

1 batch will make 59-60 balls.

30 balls= 23g Carbs | 40 balls = 17g Carbs

Banana Bread

Makes AWESOME French Toast, too!

Sherri S.

1 C Trulia

1 C (2 medium) Mashed Bananas

1/2 C Unsalted Butter- Softened

1/4 C Milk

1 t Vanilla

2 Eggs

2 Cups Whole Wheat Pastry Flour

1/2 C Chopped Nuts

1 t Soda

1/2 t Salt

In a large bowl blend first 6 ingredients, beat 1 min at medium speed. Stir in remaining ingredients just until dry ingredients are moistened. Pour batter into prepared pan.

Grease bottom only of a 9x5/8x4 loaf pan.

Bake at 350* for 50-60 mins.

Fruitful Muffins

Sherri S.

1 C Quaker Oats-uncooked

1 C Flour

1 T Baking Powder

1/2 t Cinnamon

1 C Skim Milk

1/2 C (1 large) mashed ripe banana

1/2 C Raisns

1/4 C Vegetable Oil

1/4 C Brown Sugar-firmly packed

1 Egg White

2 T Ground Flax Seed

Combine oats, flower, baking powder and cinnamon. Add combined remaining ingredients; mix just until dry ingredients are moistened. Fill muffin cups 3/4 full.

Bake at 400* for 20-25 mins or
until golden brown

Grandma Ruby's Pumpkin Bread

Ruby M.

3 $\frac{1}{3}$ C Flour
1 t Cinnamon
1 $\frac{1}{2}$ t Salt
3 C Sugar
2 t Soda
1 t Nutmeg

Mix Dry ingredients together then add:

1 C Vegetable Oil
4 Eggs
 $\frac{2}{3}$ C Water
1 C Nuts
2 C Pumpkin

Mix with a mixer and bake at 350* for 40 mins.

Remember the nice things that happen to you.

Grandma Ruby's Coconut Bread

Ruby M.

3 C Flour
2 t Baking Powder
1/2 t Soda
1/2 t Salt
2 C Sugar
1 C Oil
4 Eggs thoroughly beaten
2 t Coconut Extract
1 C buttermilk
1 C Coconut
1 C Nuts

Combine flour, baking powder, soda and salt then set aside. In a large bowl combine sugar, oil, eggs, coconut extract and add the dry ingredients alternating with the buttermilk. Stir just until moistened. Fold in coconut and nuts. Pour into 2 greased and floured 8 1/2 x 4 1/2 inch loaf pans.

Bake at 325* for 1 hour or until done.
Cool 10 mins before removing from pan.

Oatmeal Muffins

Cheryl M.

Bake: 375* 12 – 15 minutes

1 C butter, melted
2 C oatmeal, quick cook
2 C flour
1 t baking soda
1 t cinnamon
1 egg, beaten
2 T milk
1 C sugar
1 t vanilla

Mix melted butter, milk, egg, vanilla, cinnamon, soda, and sugar together. Add oatmeal, and then flour.

Makes 12 large muffins, or 18 smaller muffins.

Bake at 375* but remove from oven before they look fully done.

Be careful to not overbake.

Roughly 12 – 15 minutes.

Grandma Ruby's Crumb Cake
A.K.A Coffee Cake
Ruby M.

4 C Flour
2 C Sugar
3/4 C butter

Mix this together until crumbly. Remove 1/2 C
crumbs. To the rest of the mixture add
2 C Buttermilk
1 t Soda
1 t Cinnamon
and mix well.

Put into a greased pie tin and sprinkle the 1/2
C of crumb mixture on top and bake at 350*
for 30 mins or until done.

Crockpot Buffalo Chicken Dip

Sarah B.

2 pounds boneless skinless chicken breasts
1 cup hot sauce
16 oz cream cheese (two blocks) cut up into a
few squares
6 cloves garlic- minced
3-4 ribs celery, diced

Eat with carrots, celery, Ritz Crackers, Wheat
Thins, etc.

Combine uncooked
chicken breasts, hot sauce, cream cheese,
minced garlic, and diced celery in a large
crockpot and cook on low for 6-8 hours. Shred
chicken and stir.

Optional: Once cooked, I transfer the dip to a
small crock pot for easier transport.

Pumpkin Dip Norma W.

Serve cold with vanilla wafers or gingersnaps.
(Or eat with a spoon like my husband.)

1 can (15 oz) pumpkin puree
8 oz softened cream cheese
2 cups powdered sugar (I sift
this first to get rid of the lumps)
2 tsp cinnamon
¼ tsp cloves
1/8 tsp ginger
1/8 tsp nutmeg

Directions:

Beat softened cream cheese until very smooth.
Add pumpkin and spices, mix well with electric mixer.
Add powdered sugar, starting slowly and then mix until
well combined.

Scrape the bowl to incorporate all the ingredients.
Refrigerate a couple of hours before serving.

*You can also substitute 1 T pumpkin pie spice, but I
prefer my own combination of spices.

Helen Lundell's Zippy Meatballs
Diana L.

Meatballs

1½ pounds of ground beef
¾ C. of oatmeal
½ C. of milk
2 small onions, chopped
1 tsp. salt
Pepper (to taste)

Sauce

1 C. catsup
¼ C vinegar
½ C. water
4 T brown sugar
1 onion, chopped

Combine meatball ingredients and form into balls.

Roll in flour and brown in skillet with some oil. Put meatballs in a casserole dish. Stir sauce ingredients together and pour over meatballs.

Bake for 1 hour in a 350 degree oven.

Vegetable Pizza Appetizer

Laura P.

2 tubes crescent rolls – spread out onto a cookie sheet, merging all seams. Bake as directed.

Mix together:

Soften 8 oz cream cheese

1/3 C miracle whip

½ t dill weed

½ t garlic powder

1 ½ t onion powder

Spread mixture on top of cooled baked crescent rolls.

Chop vegetables finely and spread on top. (Green onions, assorted peppers, cauliflower, broccoli, carrots, celery, etc.)

If you want a healthier “sauce”, you can substitute the cream cheese and miracle whip with unflavored greek yogurt. By adding sugar you can adjust the taste.

You can also switch this around and make it a dessert fruit pizza by using greek yogurt as the base and finely chopping fruit. Be sure the fruit isn't too juicy (paper towel dry excess juice) so crust won't become soggy.

Oyster Snack Crackers

Terri L.

2 packages of oyster crackers

Mix:

1 package Hidden Valley seasoning – dry mix

$\frac{3}{4}$ C canola oil

3 t dill weed

1 t lemon pepper (optional)

1 t garlic salt

Put oyster crackers in either a brown paper sack or large plastic bowl with lid, and pour oil mixture over crackers. Shake well to evenly coat crackers, and place on a cookie sheet to then dry – about 1 hour.

The greatest result of education is tolerance.

Crab Bites

Anita V.

1 pound back fin Crabmeat
1 Egg, beaten
1 cup Ritz Crackers, crushed
1 tsp. Yellow Mustard
2 Tbsp. Fresh Lemon Juice
2 Tbsp. Fresh Parsley, chopped
1 tsp. Old Bay Seasoning
1 Tbsp. Worcestershire Sauce



Place crab meat in a mixing bowl, picking any stray shell fragments out. Add crushed crackers, Old Bay Seasoning & parsley to the crab.

In a separate bowl, combine egg, mustard, lemon juice and Worcestershire sauce. Whip with a whisk until smooth. Pour egg mixture over the crab meat and crackers and gently mix careful not to break up large lumps of crab meat.

Form into golf-ball sized balls and place on a cookie sheet.

Bake @ 350 degrees for 30 minutes.
Drizzle with melted butter and allow to cool.

Layered Lettuce Salad

Laura P.

Make 12 – 24 hours ahead.

This will be layered in a 9 x 13 pan.

1 large head of lettuce – shredded

2 C finely sliced cauliflower

1 C chopped celery

1 C chopped onion

1 C green pepper

1 small bag of frozen peas (optional)

In the 9 x 13 pan, layer in the order above.

Brown:

1 lb. Of bacon – reserve 2 T of the bacon grease. Crumble the bacon and put on top of the layered salad.

In a small bowl, mix together:

1 pt. Miracle whip

2 T bacon grease

Spread this mixture so as to “seal” the salad.

Sprinkle on top of the dressing mixture:

1 T French's Salad Seasoning mix

¼ C Parmesan cheese

Refrigerate 12 – 24 hours before serving. Remove from refrigerator and let sit at room temperature for 15 – 20 minutes before serving.

Toss well. Makes 10 – 12 servings.

Deviled Eggs

Rich V.

12 hard-boiled eggs
1 tablespoon Dijon mustard
¼ cup mayonnaise
2 teaspoon white wine or rice vinegar
kosher salt and black pepper

options:

dash of Tabasco
tarragon
¼ tsp. garlic powder
1 Tbsp. horseradish

Toppings

(paprika, crumbled cooked bacon, scallions, or chopped fresh herbs)

Directions

Peel the hard-boiled eggs. Cut in half lengthwise. Press the yolks through a strainer into a small bowl. Add the mustard, mayonnaise, vinegar, and a pinch each of salt and pepper and combine. Place yolk mixture in a resealable plastic bag, trim ½ inch from a corner of the bag, and pipe the filling into the reserved whites.

Lox Spread for Bagels

Rita M.

½ lb cream cheese

1 egg yolk

Grated onion (lots of grated onion)

2 T sour cream

1/8 – ¼ lb lox (smoked salmon)

1 T chili sauce

Touch of Tabasco

If you want the rainbow you have to put up with the rain.

Creamy Sausage Tortellini Soup

Sarah B.

1 lb. Italian sausage
(more sausage is ok)

½ tsp. dried sage

1 yellow onion, diced

2 large carrots, peeled and diced

6* garlic cloves, minced (*or more, measure with your heart!)

¼ c. all-purpose flour

6 c. chicken broth or stock (homemade stock is great to use!)

20 oz. refrigerated or frozen cheese tortellini*

Seasoning blend (mix together): 1 ½ tsp. kosher salt, 1 tsp. ground black pepper, ½ tsp. Italian seasoning, ½ tsp. dried basil, ½ tsp. garlic powder, ½ tsp. onion powder, ½ tsp. dried oregano, ½ tsp. chili powder.

6 ounces chopped fresh spinach (or use the entire small bag, ok if more than 6 oz).

2 c. half & half (or heavy cream)

½ cup of milk if needed

1. In a large stockpot set over medium-high, cook the sausage, sage, and a pinch of the seasoning blend until browned. Using a slotted spoon, transfer the cooked sausage to a paper towel lined plate; set aside.
2. Add onion, carrot, and a pinch of the mixed seasoning blend and sauté for 5 minutes or until the vegetables are soft. Add the garlic and sauté for an additional 2 minutes, or until fragrant, stirring occasionally to prevent it from burning.
3. Whisk in the flour and cook for 1 minute. Gradually add in the chicken broth/stock, whisk to combine. Continue cooking until the mixture reaches a simmer, then reduce heat to medium-low and simmer for at least 6 minutes.
4. Pat as much grease as possible off of the sausage, then add it along with the tortellini, remaining seasoning blend, spinach, and half & half. Simmer for 5 minutes, or until the tortellini is fully cooked. Add ½ cup of milk if soup needs more moisture.
5. Serve immediately with freshly grated Parmesan.

The leftover soup is usually a little "less soupy", but still great!

Bisque (lobster/seafood)

Anita & Rich V.

2 pounds cooked lobster *

½ cup chopped onion

¾ cup butter

½ cup flour

20 ounces condensed chicken broth

¾ cup dry sherry

3 cups light cream (or 2 light + 1 heavy)

Small can tomato paste

½ teaspoon salt

½ teaspoon pepper

Cayenne pepper to taste (optional)

* we have used 1 pound shrimp, 1 pound
bay scallops & 1 pound crab meat

Drain & dice the lobster/shrimp.

Sauté onion in the butter.

Stir in flour.

Gradually add broth.

Bring to a boil and boil for 1 minute... it will be thick.

Stir in lobster/shrimp and the sherry.

Cover and simmer for 20 minutes.

Blend cream, tomato paste, salt and pepper.

Add a dash of cayenne pepper, if desired.

Add mixture to soup and simmer until well-blended (do not boil).

Cheeseburger Soup

Anita V.

1 pound ground beef
¾ cup chopped onion
¾ cup shredded carrots
¾ cup diced celery
1 teaspoon dried basil
1 teaspoon dried parsley flakes
4 tablespoons butter, divided
3 cups chicken broth
4 cups peeled and diced potatoes
¼ cup all purpose flour
2 cups of Velveeta processed cheese cubed (16 ounce) or-
2 cups shredded cheddar cheese
1½ cups milk
¾ teaspoon salt
¼ to ½ teaspoon pepper
¼ cup sour cream

Brown the ground beef in 3 quart saucepan. Drain and set aside.

In the same saucepan add 1 Tbsp butter and add onion, shredded carrots, parsley flakes, basil and celery. Saute until tender.

Add the broth, potatoes and beef and bring to a boil.

Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.

In small skillet melt remaining butter (3 Tbsp) and add the flour. Cook and stir for 3-5 minutes or until bubbly. Add to the soup and bring to a boil. Cook and stir for 2 minutes. Reduce heat to low.

Stir in the cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream.

Italian Sausage Soup

Anita V.

4 lbs Italian Sausage, removed from casings and browned
1 large Yellow Onion, chopped
1 bunch of Celery, chopped
8 cloves of garlic, minced
2 28-oz cans of Crushed Tomatoes
1 28-oz can of Italian Peeled Tomatoes
2 32-oz boxes of Chicken Broth
2 tsp Oregano
2 tsp Dried Basil
2 tsp Thyme
2 Tbsp Sugar
S&P to taste
1 lb Small Soup Shells
Parmesan or Romano Cheese for garnish



Brown your Italian Sausage, drain and set aside.
Saute diced celery, onion & garlic in olive oil until just tender.
Add Italian sausage, crushed tomatoes and peeled tomatoes.
Stir and let cook on medium for about 10 minutes.
Add broth, sugar and seasonings.
Simmer for about 30 minutes.
In the meantime, boil shell pasta in salted water until al dente.
Put desired amount of pasta in bowl and spoon soup over.
Garnish with your favourite Italian Cheese.

Crockpot Chicken and Noodles

Anita V.

- 4 boneless skinless chicken breasts
- 2 cans cream of chicken soup
- 1 stick of butter
- 2 15-ounce cans chicken broth
- 24 oz. frozen egg noodles

Cook chicken, soup, butter, and broth in
crock-pot on low for 6-7 hours.

Take chicken out and shred.

Put chicken back in, add noodles and
cook on low for 2 hours.

Stir a few times while cooking.

Potato Leek Soup

Anita V.

1 large or 2 small leeks, about 1 pound
2 bay leaves
20 black peppercorns
4 sprigs fresh thyme
2 tablespoons butter
2 strips bacon, chopped
 $\frac{1}{2}$ cup dry white wine
5 cups chicken stock
1 to $1\frac{1}{4}$ pounds russet potatoes, diced
1 $\frac{1}{2}$ teaspoons salt
 $\frac{3}{4}$ teaspoon white pepper
 $\frac{3}{4}$ cup or heavy cream
2 tablespoons snipped chives

Trim the green portions of the leek and, using 2 of the largest and longest leaves, make a bouquet garni by tying bay leaves, peppercorns and thyme together in a piece of cheesecloth.

Using a sharp knife, halve the white part of the leek lengthwise and rinse well under cold running water to rid the leek of any sand. Slice thinly crosswise and set aside.

In a large soup pot over medium heat, melt the butter and add the bacon. Cook for 5 to 6 minutes, stirring occasionally, until the bacon is very soft and has rendered most of its fat. Add the chopped leeks and cook until wilted, about 5 minutes. Add the wine and bring to a boil. Add the reserved bouquet garni, chicken stock, potatoes, salt and white pepper, and bring to a boil. Reduce the heat to a simmer and cook for 30 minutes, or until the potatoes are falling apart and the soup is very flavorful.

Remove the bouquet garni and, working in batches, puree the soup in a food processor or blender. (Alternately, if you own an immersion blender, puree the soup directly in the pot.) Stir in the Heavy Cream and adjust the seasoning, if necessary. Serve immediately, with some of the snipped chives sprinkled over the top of each bowl of soup.

Craig Claiborne's Real Texas Chili

Cathy P.

Serves 8

3 lbs boneless chuck, cut into 1" cubes

2 T vegetable oil

2-3 cloves garlic, minced

4-6 T chili powder

2 t ground cumin

3 T flour

1 T oregano

2 cans (13 ¾ oz each) beef broth

1 t salt

¼ t pepper

1 15 oz can pinto beans (optional)

Sour cream

1 lime, cut into wedges

1. Heat oil over medium heat in a 4 qt, heavy bottom pot. Add beef, stirring frequently with a wooden spoon until meat changes color, but doesn't brown.
2. Lower heat and stir in garlic.
3. Combine chili powder, cumin and flour. Sprinkle over meat, stirring until it is evenly coated. Crumble oregano over meat.
4. Add 1 ½ cans of broth and stir until liquid is well blended. Add salt and pepper. Bring to a boil, stirring occasionally. Reduce heat; simmer, partially covered over low heat, for 1 ½ hours. Stir occasionally. Add remaining broth; cook 30 min longer, or until meat is almost falling apart.
5. Cool thoroughly. Cover; refrigerate overnight so flavors blend.
6. Reheat chili over low heat, stirring occasionally.
7. If desired, heat beans, drain, and stir into chili. Garnish with a dollop of sour cream and serve with wedges of lime to squeeze over each portion.

Crockpot Buffalo Chicken Chili

Mary B.

1 chopped rotisserie chicken
2-3 cans white navy beans, drained and rinsed
2-14.5 oz. cans of fire roasted tomatoes, drained
2 C frozen corn
1 small can of chopped black olives (optional)
4 C chicken broth
½ to 1 C of buffalo sauce, depending on how zippy you like
1 package dry ranch dressing mix
1 T onion powder
1 T garlic
1 t celery salt
1 T fresh or dried cilantro
8 oz of cream cheese and/or blue cheese crumbles

Cook all ingredients (except blue cheese) in crock pot on low for 8 hours or high for 4 hours.
Serve with tortilla chips, or shredded co-jack cheese.

Hamburger Vegetable Soup Anita V.

Brown together:

1 lb. Hamburger (or turkey if not wanting red meat)

½ C onion

Remove any grease.

In a large soup pot, combine:

1 large V-8 Can

3 C water

1 bay leaf

1 t salt

1 t basil

¼ C long cooking rice

Add chopped assorted vegetables (carrots, celery, potatoes, green beans, mushrooms, artichokes, etc.)

Simmer for at least an hour, adding a small bag of frozen corn at the end.

For a vegetarian soup – substitute any type of tofu for the meat.

Stop getting in the way of your own success.

Baked Chicken Breasts

(or a great dry-rub for all chicken, no matter how it's being cooked!)

Sarah B.

2 pounds boneless, skinless chicken
breasts about 4 medium size breasts

2 tablespoons Extra Virgin Olive Oil

1 teaspoon kosher salt

1/2 teaspoon black pepper

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon chili powder

Preheat oven to 450 degrees.

Pour olive oil in a 13" x 9" baking dish. Lightly coat the chicken with the oil to coat it, then place chicken breasts side by side in the dish.

In a small bowl, mix salt, pepper, garlic powder, onion powder and chili powder. Sprinkle the seasoning mixture over both sides of the chicken and rub it in with your hands. Place chicken breasts side by side, making sure there is no overlap.

Bake in a preheated oven for 20-30 minutes, until juices run clear or a meat thermometer reads 160-170 degrees.

*Note - depending on the size of your chicken breasts, it could take longer.

Cover with foil and allow to rest for 5-10 minutes while the juices settle before slicing.

Serve hot.

Ham balls or ham loaf

Cheryl M.

Bake: 375* 1.5 hours or until done

2 lbs. ground ham

2 C milk

3 lbs. ground pork

4 eggs

4 C crackers (approx. 112 thin saltines)

Mix together in a very large bowl and shape into balls or loaves.

That's how you can make from scratch, but Fareway also makes a great pre-made ham loaf if you want to take a shortcut.

But here's the winner to this recipe – THE SAUCE

3 C brown sugar

3 C water

1 C white vinegar

2 t dry mustard

Mix together and bring to a boil for 5 minutes. Pour over meatballs or ham loaves.

Bake for 1.5 hours at 375* or until done.

If you're using the pre-made ham loaf and buying in a smaller quantity, you can proportionately reduce THE SAUCE. With the sauce poured on, this recipe is easy to freeze and then baked at a later date.

Hash Brown Potato Casserole

Marilyn F.

Bake: 350* 1 hour

Pour 1 stick of melted butter in the bottom of a 9 x 13 pan.

In a large mixing bowl, mix together:

2 lbs. of shredded hash browns (thawed or semi-thawed works best)

1 can cream of chicken soup

1 8 oz. Of sour cream

1 t pepper

1 t salt

½ C finely chopped onion (optional)

½ C finely chopped mushrooms (optional)

2 ½ C shredded cheddar cheese

Spread mixture into the 9 x 13 pan and bake at 350* for 1 hour.

Optional: Small can of diced green chilies or shredded chicken will make more of a meal.

Robin's Hamburger Pie

Robin S.

Bake 350* 20 – 25 minutes

Brown together:

1 lb. Hamburger (or turkey if no red meat)

1 small onion – chopped

½ C chopped green peppers (optional)

½ C mushrooms (optional)

1 package dry italian dressing mix

1 small can tomato paste – add to above mixture after browned.

1 can crescent rolls – line a pie tin, merge seams.

Put meat mixture into the prepared pie dish.

2 slices of mozzarella cheese – place on top of the meat mixture.

Bake: 350* 20 – 25 minutes

Berlin Scalloped Potatoes my version of an old German family favorite Norma W.

Preheat oven to 400F°. Lightly grease a 10x6x2 inch casserole.

4 slices bacon

1 medium onion, thinly sliced

10 oz pkg frozen chopped spinach, thawed and drained

1 5 oz package scalloped potato mix

Milk—according to scalloped potato mix

2 tsp caraway seed

1 cup (4 oz) shredded provolone or mozzarella

Cook bacon until crisp; drain on paper towels and crumble.
Cook onion in 2 T of the bacon fat for 3-5 minutes until translucent.

Add thawed and drained spinach and cook until heated through.

In a 10x6x2 baking dish, combine the dry sauce mix with the boiling water and milk, omitting the margarine. Stir well to combine and add bacon, onion and spinach/caraway mixture.

Add the dried sliced potatoes and bake uncovered in a 400F° oven for 35-40 minutes. (Check potatoes for tenderness—may need more time.)

Sprinkle with cheese and bake for 2-3 minutes more.

Let stand 5 minutes before serving.

Rachel's Wedding Ring Salad
Best when made 2 days ahead of event
Rachel L.

2 cans of red kidney beans, drained and soaked in vinegar for 1 hour

2 – 7 oz boxes of ring macaroni (cooked and cooled)

2 bags of frozen peas

2 cans of diced carrots, drained

2 cans of French string beans, drained

2 jars of pimentos

1 large onion, diced/chopped into small pieces

1 green pepper, diced/chopped into small pieces

2 C of chopped celery

Drain everything and mix all together in a large bowl.

Dressing:

1 pt. salad dressing

½ pt. of whipping cream – but don't whip

1 t yellow mustard

Scant cup of sugar

Mix together and pour over salad.

Judging from the list of ingredients, except the whipping cream, the contents don't sound like it'd be that good. But the combination of flavors makes this is an addictive salad.

Gan's Dressing Recipe

Renee M.

1 Pack Jiffy Cornbread
3 Celery Ribs, Chopped
1 Bunch Green Onions, Chopped
1 Medium Onion, Chopped
1 Pound of Sausage (Maple) -Optional
4 Chicken Bouillon Cubes (Dissolved in 1 C of Hot Water)
1 Regular Size Can of Chicken Broth
1 C Butter
4 Eggs-beaten
Seasonings (Seasoning Salt, Creole Seasoning, Black Pepper)
1 Pint of Oysters in Oyster Water-Optional
1 -2 Packages of Pepperidge Farm Dry Herb Stuffing and 1-2 Packages of Dry
Pepperidge Farm Cornbread Stuffing (using 1 package of each will feed 8-10
and using 2 packages will feed 10-12).
1 Large Disposable Baking Pan-Roasting Size

Make the Jiffy Pack Cornbread-follow directions on the box. When cornbread done, mix it with the Pepperidge Farm Stuffing in the dressing baking pan.

If using sausage, cook it, then add the vegetable saute (celery, onion and green onions, in the same pan along with the chicken broth and butter. Simmer until veggies are soft and mixture is hot.

In microwave, melt the bouillon cubes in water.

Have Hot water going on the stove in the tea kettle to add to the dressing mix as needed.

Pour all in the dressing pan. Add eggs. Add seasonings to taste. Stir with hot water (want a wet but not soupy consistency for the dressing),

Bake at 400* for about an hour (if top gets too brown cover lightly with foil). Check to see if done by inserting a toothpick into the center of pan-looking for a clean pull.

If using oysters, add the oysters and the oyster water to the dressing mix in step 5 after pouring in the hot water and before baking. Be sure to mix them into the dressing toward the middle of the mixture.

Bisquick Hot Dog Bake

Jill K.

8 hot dogs (split the dogs lengthwise, but not all the way through)

8 thin strips of cheddar or American cheese (cut the same length as the hot dog)

1 1/2 cups Bisquick (Heart Smart Bisquick works fine)

1/4 cup milk plus 1/2 of 1/4 C (1/8 of a cup)

1 large egg

1 t. dried parsley flakes

7 X 11" pan, very well-greased

Nestle the cheese slices in the hot dog seam.

In a medium bowl mix the Bisquick, milk, egg and parsley with a fork for 30 seconds.

Spread the dough in the pan and place the hot dogs crosswise into the dough, spacing evenly and pushing them in gently.

Bake at 400 degrees about 20 to 25 minutes and lightly brown.

Cut into 8 separate hot dogs and serve with condiments of choice.

My mother first made these many years ago when she forgot to buy hot dog buns. We liked them better than with the buns. She made them often during Packer football games.

Kevin's Golden Nugget Meatloaf Norma W.

This is our son's favorite meat loaf recipe. The original recipe is in Kevin's hand writing.

Preheat oven to 350F° or 325 if using a glass pan. 9x9 square pan or a 5x9 loaf pan. Bake 1 hour.

2 eggs
2/3 cup milk
1 cup shredded carrot
1 onion chopped or 1 tablespoon powder
1 cup seasoned stuffing mix (example—Pepperidge Farm)
¼ tsp pepper
¼ tsp garlic powder
1 tsp sweet basil flakes
1 tsp salt
1 cup sharp cheddar cheese
1.5 pounds hamburger
Topping: combine until you have a smooth mixture
1 tablespoon Dijon mustard
¼ cup ketchup
¼ cup packed brown sugar

Combine all ingredients until uniformly mixed and place in a 9x9 inch square pan or the 5x9 inch loaf pan. Cover with the topping and bake immediately or cover with Saran Wrap and refrigerate until ready to bake. Once it comes out of the oven, let stand for 10 minutes before slicing. Serves 8-10, depending on the size of the appetites.

Maggee's Famous Mac-n-Cheese

Maggee M.

Serves 8-12

2 Cups dry small elbow macaroni; cook/drain

2 T cornstarch/flour

1 t salt

1/2 t Dry Ground Mustard

1/4 t Ground Black Pepper

1 12oz can Evaporated Milk

1 C Water

2 T Butter

2 C shredded sharp cheddar cheese; divided

Cook and drain pasta; set aside.

Combine cornstarch, salt, mustard and pepper in a medium saucepan.

Stir in evaporated milk, water, and butter.

Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil for 1 minute.

Remove from heat; stir in 1 and 1/2 cups of cheese until melted.

Add macaroni; mix well.

Pour into the prepared casserole dish. (9x13)

Top with remaining cheese.

Bake at 375* for 20-25 minutes or until cheese is golden brown.

Pizza Dough

Sarah B.

(makes two large pizzas; can freeze half for later!)

2 cups warm water, divided (110 degrees)

1 Tablespoon active-dry yeast

5 cups flour, divided (plus more for rolling dough out)

1 Teaspoon salt

Olive Oil

Mix 1 cup of warm water and yeast and let sit 5 minutes until yeast proofs.

Add 2 ½ cups flour with proofed yeast and mix well in Kitchen Aid with a dough hook or with a wooden spoon.

Add the remaining 2 ½ cups flour, salt, and remaining 1 cup of warm water. Knead until smooth. Lightly oil a bowl with olive oil, place dough in bowl, and cover with a towel. Let dough rest in a ball for 10 to 20 minutes.

Divide the dough in half. If making two pizzas, place each half of the dough in two separate lightly oiled bowls and let rise anywhere from 20 minutes to an hour. *If only making one pizza, leave one half of the dough in the oiled bowl to rise, anywhere from 20 minutes to an hour.

Wrap the remaining half in saran wrap sprayed with olive oil or cooking spray. Label and place unused dough in the freezer. (To use the frozen dough later: place in fridge for a day or so to thaw, then place unwrapped dough in a lightly oiled bowl and let rise for 1.5-4 hours.)

Preheat oven to 400 degrees F.

Sprinkle some flour on the counter and use a rolling pin to roll the dough out to the desired size for your pan. Add more flour as needed (a little at a time) to alleviate the stickiness of the dough. I add a few Tablespoons usually.

Lightly oil a baking sheet or pizza stone with olive oil. Transfer dough to pan.

Now comes the fun part! Top your pizza dough however you would like!

Bake each pizza separately at 400 degrees F for 18-20 minutes or until cheese is melted.

Grandma Dorothy's Twin Meat Loaf

Janene P.

2 eggs
¾ cup milk
½ cup fine dry bread crumbs
¼ cup finely chopped onion
2 Tbls. snipped parsley
1 tsp. salt
½ tsp. ground sage
1 ½ pounds ground beef
¼ cup catsup
2 Tbls. brown sugar
1 tsp. dry mustard

Combine eggs and milk; stir in crumbs, onion, parsley, salt, sage and 1/8 tsp. pepper. Add meat; mix well. Pat into two loaves on shallow baking pan. Bake at 350 for about 50 minutes. Combine catsup, sugar, and mustard; spread over meat. Return to oven for 10 minutes.
Best served with mashed potatoes.

Beef Stew

Katy R.

1 ½ pounds roast or stew meat

3 raw potatoes (large cuts)

6 raw carrots (large cuts)

1 cup celery

1 large onion

1 Tbsp. sugar

About 32 ounces tomatoes

1 ½ t. salt

Pepper

2 Tbsp. tapioca (or use flour when browning
the meat to give it a thickening agent)

Put in oven @ 250° for 5 hours.

Do not stir!

Modified Oriental Cabbage Slaw
Terri L.

1 bag shredded cabbage
1 medium cucumber diced, with skins
1 small can of sliced black olives
1 C of diced ham
1 medium onion, sliced thin
1 C fresh pea pods, halved
Dressing:
½ C rice vinegar
½ C canola oil
2 T sugar
2 T sesame oil
1 t red chili paste or sweet chili sauce

Mix ingredients together, adding dressing to coat.

Baked Crispy Chicken Anita V.

Ingredients:

2 lbs chicken tenders or 4 large chicken breasts
2 sleeves
Ritz crackers
1/4 teaspoons salt
1/8 teaspoon pepper
1/2 cup whole milk
3 cups cheddar cheese, grated
1 teaspoon dried parsley

Sauce:

1 - 10 ounce can cream of chicken soup
2 tablespoon sour cream
2 tablespoon butter



Crush crackers. If using chicken breasts and not tenders, cut each chicken breast into 3 large pieces. Pour the milk, cheese and cracker crumbs into 3 separate small pans. Toss the salt and pepper into the cracker crumbs and stir the mixture around to combine. Dip each piece of chicken into the milk and then the cheese. Press the cheese into the chicken with your fingers. Then press the cheesy coated chicken into the cracker crumbs and press it in. Spray a 9x13 pan with cooking spray and lay the chicken inside the pan. Sprinkle the dried parsley over the chicken. Cover the pan with tin foil and bake at 400 degrees for 35 minutes. Remove the tin foil, bake for an additional 10-15 minutes, or until the edges of the chicken are golden brown and crispy. In a medium sized sauce pan combine the cream of chicken soup, sour cream and butter with a whisk. Stir it over medium high heat until the sauce is nice and hot. Serve over the chicken

Chicken and Biscuit Bake

Basically, a cross between chicken and dumplings and a pot pie.

Anita V.

3 cups (approx.) of cooked, shredded chicken (2 chicken breasts)
1 ½ cups chicken stock or broth
1/4 cup (half of a stick) butter, melted
2 cups Bisquick
1 ½ cups milk
1 can cream of chicken soup
1 ½ cups frozen mixed veggies (allow to thaw for about 30 minutes before adding to recipe)
3 chicken bouillon cubes
Pepper

Preheat oven to 350 degrees.

Warm chicken stock in a small sauce pan and add in the bouillon cubes to dissolve. Keep warm until ready to use.

Lightly coat with non-stick spray a 9 x 13 casserole dish or large, round casserole dish (mine was a 12" round). Pour in the melted butter.

Layer the shredded chicken on top of the butter.

Sprinkle on the veggies.

In a small mixing bowl, combine the milk and Bisquick. (It's okay if there are a few lumps remaining.)

Pour over the chicken and vegetables. DO NOT MIX!

Sprinkle on a little black pepper, if desired.

Combine the cream of chicken soup with the warmed stock in a small mixing bowl.

Once blended, slowly pour over the Bisquick layer. Again, DO NOT MIX!

(Yes, it'll look like a big, soupy mess. Trust me ... this is what it's supposed to look like!)

If using a 9 x 13 pan, bake for 40 - 45 minutes or until casserole is set and top is brown and bubbly.

If using a large, round dish (mine was 12"), bake for 50 - 55 minutes or until casserole is set and top is brown and bubbly.

Remove from oven and allow to rest for 5 minutes. Serve and enjoy!

Chicken and Dumpling Casserole

Anita V.

The secret of this is not to stir anything. That's what makes your dumplings.
When you dish it out, you have your dumplings on top.

2 chicken breasts, cooked and shredded (use a store bought rotisserie chicken)
2 cups chicken broth
1/2 stick of butter
2 cups Bisquick
2 cups whole milk
1 can cream of chicken soup (the herbed cream of chicken soup if you can find it)
3 teaspoons of chicken granules (i.e. Wylers)
1/2 teaspoon dried sage
1 teaspoon black pepper
1/2 teaspoon of salt or more to taste

Preheat oven to 350 degrees.

Layer 1 - In 9 x 13 casserole dish, melt 1/2 stick of butter. Spread shredded chicken over butter. Sprinkle black pepper and dried sage over this layer. Do not stir.

Layer 2 - In small bowl, mix milk and Bisquick. Slowly pour all over chicken. Do not stir.

Layer 3 - In medium bowl, whisk together 2 cups of chicken broth, chicken granules and soup. Once blended, slowly pour over the Bisquick layer.

Do not Stir.

Bake casserole for 30-40 minutes, or until the top is golden brown.

Chicken French

Anita V.

Yield 4 servings

1/4 cup all-purpose flour
2 eggs, beaten
1 tablespoon white sugar
1 tablespoon grated Parmesan cheese
2 tablespoons olive oil
4 skinless, boneless chicken breast halves
1/4 cup butter
2 teaspoons minced garlic
1/4 cup dry sherry
1/4 cup lemon juice
2 teaspoons low-sodium chicken base
salt and black pepper to taste

Mix together the flour, salt, and pepper in a shallow bowl. In another bowl, whisk beaten eggs, sugar, and Parmesan cheese until the mixture is thoroughly blended and the sugar has dissolved.

Heat olive oil in a large skillet over medium heat until the oil shimmers. Dip the chicken breasts into the flour mixture, then into the egg mixture, and gently lay them into the skillet. Pan-fry the chicken breasts until golden brown and no longer pink in the middle, about 6 minutes on each side. Remove from the skillet and set aside.

In the same skillet over medium-low heat, melt the butter, and stir in garlic, sherry, lemon juice, and chicken base. Bring the sauce to a simmer, and stir until smooth and slightly thickened, about 5 minutes. Be sure to dissolve any brown flavor bits from the bottom of the skillet as you stir. Return the chicken breasts to the sauce, and gently simmer until no longer pink in the center, about 15 minutes. To serve, place a chicken breast on a plate, and top with sauce.

Chimichangas Anita V.

8 ounces cream cheese
8 ounces pepperjack cheese, shredded
1 ½ TBSP taco seasoning
1 pound cooked chicken (or hamburger)
8 flour tortillas
PAM
Shredded cheddar cheese
Diced scallions (for garnish)
Salsa
Sour cream

Mix cream cheese, pepperjack cheese & taco seasoning.
Fold in the meat.

Divide among the tortillas.

Tuck in the sides & roll up each tortilla.

Lay seam side down in a sprayed 9 X 13 baking dish.

Spray the tops with PAM.

Bake at 350* for 15 minutes.

Turn the chimichangas over spray with PAM, and bake for an additional 15 minutes.

Serve with shredded cheddar cheese, diced scallions, sour cream & salsa.

Great to freeze and save for lunches!

Cabbage Casserole
Sherri S.

Cut cabbage in pieces, put in casserole.
Brown 1 lb hamburger with a little onion, put 1/3 cup
rice (minute rice) uncooked, on top of hamburger
which is on top of the cabbage. Add 2 cans
tomato soup and 1 can water.
Bake at 350* for 1 hour.

Be responsible for your own happiness.

Scallops with White Bean Ragu and Charred Lemon Nancy W.

3 t extra-virgin olive oil, divided
1 pound mature spinach or white chard, trimmed and thinly sliced
2 cloves garlic, minced
1 T capers, rinsed and chopped
1/2 t ground pepper, divided
1 15 oz can no-salt-added cannellini beans, drained
1 C low-sodium chicken broth
1/3 C dry white wine
1 T butter
1 pound dry sea scallops, tough side muscle removed
1 lemon, halved
2 T chopped fresh parsley

1. Heat 2 t oil in a large skillet over medium-high heat. Add greens and cook, stirring often, until wilted, about 4 minutes. Stir in garlic, capers and 1/4 teaspoon pepper; cook, stirring occasionally, until fragrant, about 30 seconds. Add beans, broth and wine and bring to a simmer. Reduce heat to maintain a low simmer, cover and cook for 5 minutes. remove from heat and stir in butter. Cover to keep warm.
2. Meanwhile, sprinkle scallops with the remaining 1/4 t pepper. Heat the remaining 1 t oil in a large non stick skillet over medium-high heat. Add the scallops and cook until browned on both sides, about 4 minutes total. Transfer to a clean plate. add lemon halves to the pan, cut-side down, about 2 minutes. Cut into wedges. Sprinkle the scallops and the bean ragu with parsley and serve with the lemon wedges.

Better-Than-Takeout Chicken Fried Rice

Anita V.

Serves 5-6

4 cups cooked rice
1/2 pound boneless, skinless chicken breasts, cooked
1 cup peas & carrots, frozen
1 small white onion, chopped
2 cloves garlic, minced
2 eggs
3 tablespoons sesame oil
1/4 cup soy sauce



Prepare rice according to package instructions to yield 4 cups cooked rice.

Heat sesame oil in a large skillet on medium heat. Add onion, garlic, peas, and carrots.

Stir fry until tender. Crack eggs into pan and scramble, mixing throughout vegetables.

Add rice, chicken, and soy sauce to pan.

Mix soy sauce throughout and remove from heat.

Goulosh Anita V.

Brown Ground Beef (about 1- 1.5 lbs) with garlic salt, pepper, and onion.

Add can of Rotel tomatoes (with green chilies), can of corn, and cooked noodles (3 cups).

Bring to boil, then simmer until ready to eat.



Jambalaya

Anita V.

2 tablespoons canola oil
1/2 pound fully cooked Spanish chorizo links, sliced
2 cups cubed fully cooked ham
3/4 pound boneless skinless chicken breasts, cubed
1 can (28 ounces) diced tomatoes, undrained
3 cups chicken broth
2 large green peppers, chopped
1 large onion, chopped
1 tablespoon Cajun seasoning
2 teaspoons hot pepper sauce
3 cups instant brown rice
1/2 pound uncooked medium shrimp, peeled and deveined



In a Dutch oven, heat oil over medium-high heat. Add chorizo and ham; cook and stir 3-4 minutes or until browned. Add chicken to pan; cook 5-7 minutes or until no longer pink. Stir in tomatoes, broth, peppers, onion, Cajun seasoning and pepper sauce. Bring to a boil. Reduce heat; simmer, uncovered, 8-10 minutes or until peppers are crisp-tender. Return to a boil; stir in rice and shrimp. Reduce heat; simmer, covered, 7-9 minutes or until shrimp turn pink. Remove from heat; let stand, covered, 5 minutes or until rice is tender.

Anita V.

Makes: 12 Medallions
Total Time: 40 Minutes

3 T. unsalted butter

3 Bosc pears, peeled, cored, and quartered

1 lb. pork tenderloin, trimmed, sliced into twelve 1-inch-thick medallions, seasoned

1/2 cup all-purpose flour

Combine and bring to a boil, scraping bottom of pan to include remnants from pork sauteing:

1 cup chicken broth

1 cup hard apple cider

1/3 cup heavy cream

Add the following and bring to a boil to reduce:

1 vanilla bean, split and scraped

Salt and pepper to taste

This supper is fast enough for a busy family — but you might want to save it for a special night!

Melt butter in a large skillet over medium-high heat. Add pears and saute until lightly browned; remove from pan.

Season pork with salt and pepper, then dredge in flour. Saute medallions for 2 minutes on each side in the same pan the pears were sauteed in; remove from pan.

Combine broth, cider, and cream; add to the pan to deglaze. Bring to a boil. Add vanilla pod and seeds. Boil until reduced by half, about 4 minutes. Return pears and pork to the pan along with any accumulated juices. Boil until thick, about 4 minutes. Season with salt and pepper before serving.

Low Carb Quiche Sherri S.

4 Eggs
2 C Milk
1 C Bisquick

Optional Ingredients:

1 C cooked meat (bacon, ham, or leftovers of any kind)

1 to 2 C Shredded Cheese

1 Small Onion

1 Green Pepper

1 Small can Mushrooms salt and pepper to taste

Beat together eggs, milk and baking mix, grease bottom of 9 in quiche dish or pie pan. In bottom of pie plate, put in any or all of the optional ingredients.

Pour egg mixture over this. Bake in 350* oven for 45-50 minutes or until knife cuts out clean.

Turkey Dressing Sandwiches
Enough for a huge group
Ruby M.

20-24 lb Turkey, cooked and cooled.
Remove from bone, cut into pieces.
1 gallon turkey/chicken broth heated
3 boxes Instant stuffing mix (Seasoned mix
croutons)
2 1/2 C melted butter
Salt and pepper to taste
1 small jar chicken bouillon
1/2 c minced onion

Mix all together and place in a roaster to cook for 2
hours.

From a camping friend of Grandma Ruby.

*Everyone has the same 24 hours in a day - the difference is in
how you use it.*

Beef Stew
Rosi L. | Sherri S.

1 1/2 lbs stew meat-uncooked
2 1/4 C tomato juice
1 can consomme
1 C Celery
1/2 C Chopped Green Pepper
4 T tapioca
1/4 t Pepper
2 C Carrots
3 C Potatoes
1 Medium Onion
2 1/2 t Salt

Put all ingredients in pan or crockpot, cover and cook for 5 hours at 250* or all day on low for crockpot. If in oven, cook first 1/2 hr at 400*.

Mac-N-Cheese
Kristy O.

1/3 Stick of Margarine
1 T Flour
1 1/2 C Milk
1/2 t Salt
1/4 t Pepper
2 inches Velveeta Cheese
1 (7oz) Box of Macaroni

Mix margarine, flour milk , salt and pepper to make white sauce; cook 3-4 minutes. Add in Velveeta and cook until it melts.

Add cooked macaroni and serve.

The more people become educated, the more they become equal.

Italian Chicken

Andi M.

Skinless Chicken Breast

Red Potatoes-Cubed

Carrots- We use the baby carrots

Celery- Chopped

Dry Italian Seasoning Packet

Stick of Butter

Optional: Italian Dressing

Preheat oven to 350*

Place Chicken in the bottom of a deep baking dish (typically a 9x13, but you could use any size depending on how much food you're wanting to make). Add a little Italian dressing to the bottom of the pan to keep chicken more moist but not required.

Place cut potatoes, carrots and celery around the chicken-trying not cover chicken completely. Sprinkle packet of dry Italian seasoning over all the food. Cut a stick of butter into tablespoons and place all over the pan on top of the food. The more butter you place the more juice you have once done. Cover with tin foil and cook for 1 hr or until chicken is fully cooked.

One of our favorite go to meals because it's simple, easy and quick!

Sausage & Fennel Orzotto

Anita V.

The rice-like shape of orzo is fun in this riff on risotto, but you could use any small pasta in its place.

Makes: 6 servings (8 cups)

Total time: 50 min

3 1/2 cups low-sodium chicken broth
2 Tbsp. olive oil
1 lb. link spicy Italian sausage
2 cups thinly sliced fennel (reserve fennel fronds and chop)
1 cup diced red onion
2 tsp. minced garlic
1/2 tsp. red pepper flakes
1/2 tsp. dried thyme
2 cups dry orzo pasta
1/2 cup dry white wine
1/2 cup grated Parmesan
2 Tbsp. unsalted butter
1/4 cup chopped fresh parsley
2 tsp. minced lemon zest
Salt and black pepper to taste

Heat broth in a saucepan over low; keep it warm while preparing remaining ingredients.

Heat oil in a large sauté pan over medium. Add sausage; sauté until browned, 10–12 minutes per side. Transfer sausage to a paper-towel-lined plate. When cool enough to handle, slice sausage into 1/2-inch-thick rounds; set aside.

In the pan used to cook sausage, sauté fennel and onion until they begin to brown and soften, about 5 minutes. Add garlic, pepper flakes, and thyme; cook, stirring constantly, for 2 minutes. Transfer vegetable mixture to a bowl.

Add orzo to the sauté pan, stirring to coat pasta with residual oil in the pan; cook 2 minutes.

Deglaze the pan with wine, scraping up any browned bits from the bottom.

Add 1½ cups warm broth to orzo; cook, stirring constantly, until broth is nearly absorbed, about 5 minutes.

Add another cup of broth; cook and stir orzo until broth is nearly absorbed, another 5 minutes. Add the remaining 1 cup broth; cook and stir until liquid is fully absorbed. Taste orzo for doneness. It should be creamy but not gummy.

Stir in sausage slices and vegetable mixture, then add Parmesan, butter, parsley, zest, and chopped fennel fronds. Season orzotto with salt and pepper.

Vegetarian Enchiladas

Conny J.

1 tbsp. extra-virgin olive oil
1/2 medium onion, chopped
2 cloves garlic, minced
2 c. frozen corn, rinsed and drained
3 small zucchinis, chopped
Kosher salt
1 tsp. chili powder
1 tsp. cumin 1 (15-oz.) black beans, drained and rinsed
1 (10-oz.) can enchilada sauce
Juice of 1/2 lime
8 flour tortillas
2/3 c. shredded Monterey jack
1/3 c. shredded cheddar
FOR TOPPING
1 c. quartered grape tomatoes
1 avocado, sliced
1/4 c. finely chopped onion
1/4 c. fresh cilantro leaves

Preheat oven to 350°. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 6 minutes.

Stir in garlic and cook until fragrant, 1 minute more. Add corn and zucchinis and season with salt, chili powder, and cumin. Cook, stirring occasionally, until corn is turning golden and zucchini is tender. Add black beans, a 1/4 cup of enchilada sauce, and lime juice. Cook 2 minutes more.

Add a large scoop of vegetable mixture onto each tortilla and roll up. Place rolled up tortillas side by side in a 9"-x-13" baking dish and top with cheeses.

Bake until cheese is melty, 15 to 18 minutes.

Garnish with tomatoes, avocado, onion, and cilantro.

Candied Yams Anita V.

Boil or microwave yams until tender.
Peel. Slice 1/2" thick.

Melt a lot of brown sugar and butter together in
skillet or 9 x 12 pan. Layer yams in syrup and let
them slow cook to absorb syrup.

Focus on the big picture.

My Favorite Cheesecake EVER

(WARNING: Don't even think about making this if you avoid dairy, high fat and don't want to ruin ever eating some other cheesecake!)

From the kitchen of my mom, Judith Frank

With love and calories, Nancy H.

Crushed Graham crackers for crust (enough to coat cheese cake Pan)

Butter

3 large Philadelphia Cream

Cheese packages (DON'T bother with low fat)

1 largish (not giant) and 1 smallish sour cream

Sugar

Vanilla

4 eggs

Pre-heat oven to 375. Line the sides and the bottom of the cheese cake pan first with graham cracker crust (basically graham crackers and melted butter).

In a mixing bowl, break 4 eggs and add 1 cup of sugar and 1 t vanilla. Beat together with 3 packages of cream cheese (1.5 pounds...really!). BEAT THOROUGHLY until there are NO lumps (be patient!) Using large spoon, spoon the mixture into the graham cracker crust.

Bake 375 for 25 minutes.

Take out and cool for 10 minutes.

Take one large and one small sour cream ("Smetna") and beat in 2 tablespoons of sugar and ½ teaspoon vanilla. Beat with mixer for 8-10 minutes until TOTALLY smooth. Then using large spoon, spoon this mixture carefully on top of the cake that is cooling and put it back in oven at 475 for 5 minutes. Take out of oven and after it cools, put it in the "ice box" (we say refrigerator) until the next day. It may look loose but after at cools in the "icebox" overnight, it is ready to cut.

Seriously worth the work AND the calories.

Microwave Fudge - The Cheat Fudge

Terri L.

4 C Powdered Sugar
½ C Butter – slice into 8 pieces
¾ C coco (Hershey's works well)
¼ C milk
1 t vanilla

In a microwavable bowl, whisk powdered sugar and coco together. Form a well in the middle of the sugar/coco, and add the milk and sliced butter. Do not mix together. Microwave on high for 3 minutes – add vanilla to liquid mixture when removed from microwave. Stir together, and pour into an 8 x 8 inch greased pan. Fudge should set up rather quickly. Cooking time may vary with your microwave.

*Laughing at your own jokes makes them
funny to at least one person.*

Rachel's Molasses Sugar Cookies

Rachel L.

Bake: 375* 8 – 10 minutes

¾ C melted butter

1 C sugar

¼ C molasses

1 egg

2 t baking soda

2 C flour

½ t cloves

½ t ginger

1 t cinnamon

½ t salt

Mix shortening and liquids, add dry ingredients. Chill for about an hour.

Using a soup spoon, scoop enough to roll into a ball and roll in sugar. Place on a greased cookie sheet, and bake 8 – 10 minutes at 375*

Oven Caramel Corn
Ruby M.

4 Quarts popped Corn
1 Stick Butter
1 Cup White Sugar
1/4 Cup Light Corn Syrup
1/4 t Soda
1/2 t Vanilla
1/4 t Cream of Tartar

Heat butter, sugar and corn syrup until it forms soft ball; add cream of tartar, vanilla, and soda. Mix well pour over popped corn stir until corn is coated. Place on cookie sheet and bake at 200* for 1 hour. Let cool, store in covered container or zip lock bags.
Freezes well.

Grandma Ruby

Drop Sugar Cookies

Laura P.

Bake: 350* 10 to 12 minutes

1 C butter, softened

2 eggs

¼ t salt

5 C flour

2 t Cream of Tartar

2 C Sugar

1 C Oil

2 t vanilla

2 t soda

Mix well and chill at least ½ hour. Take small scoops and roll into balls, and using the sugared bottom of a drinking glass, push the cookie flat. Bake until barely browned. Let cool slightly before removing from the cookie sheet.

Frosting glaze:

2 T corn syrup

1 T water

Add powdered sugar to proper density. Let glaze be a little soft, and it will harden as it dries. Leave on surface until the frosting has hardened before removing and stacking.

Oatmeal Cake

Ruby M.

1 1/2 C Boiling Water
1 Cup Quick Oatmeal
1 C Brown Sugar
1 C White Sugar
1/2 C Shortening
2 Eggs
1/2 t Salt
1 1/2 Cup Flour
1 t Soda
1 t Cinnamon

Mix boiling water and oatmeal, let stand 20 minutes. Mix sugar, shortening, add eggs one at a time beat and add flour, soda, salt and cinnamon. Add oatmeal last.
Bake at 325* for 35-40 minutes

Topping:
1/2 C Butter
1/4 C Half & Half
1/2 C Brown Sugar
1 t Vanilla
1 Coconut
1/2 C Nuts (Optional)

Mix together spread over cake and place under broiler until lightly browned.

Grandma Ruby

Crispix Mix

Terri L.

Also referred to by LKR office as Crispix "crack" as it's so addictive.

1 box of crispix

(Medium sized box, not the largest)

1 stick of butter

¼ C of white karo

1 C of brown sugar

Microwave on high for 2 minutes. Stir.

Microwave on high for 50 seconds more.

Remove, and add:

1 t vanilla

1 t baking soda

Mixture will start to foam up as you stir soda in.

Pour crispix into either a large Tupperware container with lid, or a brown paper bag. Shake container or stir with a spatula.

Microwave on high 90 seconds, remove and shake or stir with a spatula, return and microwave another 90 seconds, remove and shake. The more you cook, the harder the caramel, so the last 90 second heating could be eliminated.

When cooled, you can add pretzels, M & Ms, raisins, peanuts, etc. Whatever you'd like.

Puppy Chow Terri L.

Melt either on cooktop or microwave:

2 C milk chocolate chips

½ C margarine (1 stick)

1 C peanut butter-stir into the melted mixture

1 large box of Rice Chex, or Crispix, or some type of similar cereal. Place in a large mixing bowl.

Pour the above mixture over the cereal, carefully mixing with a spatula to coat each piece.

2 C powdered sugar – after the cereal is thoroughly coated with chocolate/peanut butter, add the powdered sugar.

And this is why Puppy Chow is such a hit with kids (and adults) – chocolate, peanut butter, and sugar. What could be better?

Caramel Corn Recipe

Amy S.

2 sticks butter
2 cups brown sugar (not lite)
1/2 cup corn syrup
1/2 tsp baking soda
1/2 tsp pure vanilla
5 quarts popped popcorn (my favorite is Snappy)

Pop popcorn and set aside in a sprayed roasting pan.

Melt butter in heavy sauce pan. Add sugar and syrup and bring it to a slow boil. Let it roll for 4 minutes, only stirring once.

Take off burner and add soda and vanilla, stir thoroughly since it will foam up.

Add sauce to roaster, coating every kernel as much as possible.

Place in pre-heated 250 degree oven and stir every 15 minutes for 1 hour. Lay out on parchment paper to cool, breaking up any clumps. Store in air tight container.

Cheat Method for making Scotcheroots

Terri L.

1 stick of butter

1 large package of miniature marshmallows

Heat on medium heat, stirring frequently, until all marshmallows are melted. Turn off heat, but leave on cooktop.

Add 1 C peanut butter.

Stir into the marshmallow mixture until all is combined.

1 medium box of rice krispys – pour into a large mixing bowl. Stir into cereal the marshmallow/peanut butter mixture with a spatula. Once mixed, pour into a greased 9 x 13 cake pan.

Frosting:

Combine and heat

1 ½ C of milk chocolate chips

1 ½ C of butterscotch chips

Stir until creamy and spread on top of treats!

My Favorite Chocolate Fudge Cake

Cathy P.

Serves 12 | Preheat oven to 350 degrees

3 oz unsweetened chocolate

2 ¼ C sifted cake flour

2 t baking soda

½ t salt

8 T (1 stick) butter

2 ¼ C firmly packed light brown sugar

3 eggs

1 ½ t vanilla

1 C sour cream

1 C boiling water

Chocolate Fudge Frosting (recipe follows)

1. Melt chocolate in a small bowl over hot, not boiling, water; cool.
2. Grease and flour two 9" cake pans; tap out excess flour.
3. Sift flour, baking soda and salt onto waxed paper.
4. In a large bowl, beat butter until soft. Add brown sugar and eggs; beat st high speed for 5 min until mixture is light and fluffy.
5. Stir in dry ingredients alternately with sour cream, beating well with a wooden spoon after each addition, until batter is smooth. Stir in boiling water (batter will be thin). Pour at once into prepared pans.
6. Bake at 350 degrees for 35 min, or until centers spring back when pressed lightly with a fingertip.
7. Cool in pans on a wire rack for 10 min; loosen the edges with a knife. Turn out onto wire racks; cool completely.
8. Make chocolate fudge frosting. Spread first layer with about ¼ c of frosting; top with second layer and spread top and sides with remaining frosting.

Chocolate Fudge Frosting

Makes enough to frost 2 9" layers

4 oz unsweetened chocolate

8 T (1 stick) butter

1 lb powdered sugar

½ c milk

2 t vanilla

1. Combine chocolate and butter in a small, heavy, saucepan. Heat over low heat until melted, then remove from heat.
2. Combine powdered sugar, milk and vanilla in a medium size bowl; stir until smooth. Add chocolate mixture. Set bowl in a pan of ice and water; beat with a wooden spoon until frosting is thick enough to spread and hold its shape. Be careful not to let any water from the pan to get into the frosting or it could seize.

Chocolate Fudge Bundt Cake Andi M.

1 Chocolate Cake Mix
1 Package Instant Chocolate Pudding
1 C Sour Cream
3 Eggs
1/3 C Vegetable Oil
1/2 C Water
2 C semi-Sweet Chocolate Chips

Preheat oven to 350*

Grease and flour a 10-in bundt pan

Mix all ingredients together (minus the chocolate chips) until well blended. Fold in the chocolate chips.

Spoon batter into the prepared pan-It will be thick.

Bake for 50 mins- 1 hr

Cool for 15 mins before turning out onto a wire rack to cool completely.

I use store bought chocolate fudge frosting to top it off but any sort of frosting will be great!

Blue Ribbon 4H Brownies Norma W.

Note that if you mix all ingredients by hand, it will be a chewier brownie. Don't overmix if you are using a hand mixer.

Makes at least 24 servings in a greased 9x13 inch pan.

Preheat oven to 350F°.

1 cup softened butter
5 tablespoons Hershey's cocoa
2 cups sugar
4 eggs
¼ tsp salt
1½ cups flour
½ tsp baking powder
2 tsp vanilla

Directions:

Add cocoa to softened butter and mix well.

Beat 4 eggs, then add sugar, vanilla and beat until a light yellow.

Add butter-cocoa mixture and mix until combined

Combine dry ingredients and add to the rest. Batter will be stiff.

Bake 30-33 minutes in a 350F°oven

This was our oldest son's 1st entry in the food category when he was in 3rd or 4th grade. We belonged to the 4H club in Tiffin—a wonderful group of leaders and students. 4H does not allow frosting on brownies, but these are over the top when frosted!

Grandma Mary's Soft Ginger Cookies

Norma W.

Combine dry ingredients and mix well with a whisk or fork:

2 ½ flour

1 tsp baking soda

1 tsp ginger

1 tsp cinnamon

½ tsp cloves

¼ tsp salt

Cream together:

¾ cup softened butter

1 cup sugar (plus more for dipping)

Then add 2 eggs and beat well.

¼ cup molasses (I use Grandma's Gold Standard unsulfured molasses)

Add ½ the dry ingredients to the butter/sugar/egg mixture, mixing well with an electric mixer, alternating with ¼ cup molasses and finish with the other half of the dry ingredients.

Scrape the bowl to make sure all the ingredients are incorporated and then refrigerate at least 4 hours or overnight.

Preheat oven to 350F°. Lightly grease your cookie sheet or use parchment paper. Shape a tablespoon of dough into a ball and dip in extra sugar. Place on the cookie sheet. Bake 9-10 minutes till light brown and puffed. Turn cookie sheets 180° at 4-5 minutes to have them brown evenly. Cool 2 minutes and remove from cookie sheet. Makes about 3 dozen cookies.

I received this recipe from my mother-in-law (Mary Ward). She was a wonderful cook and baker and used these skills as a mother of 5 and a partner in their farm with Jack, her husband. I think this was a favorite recipe because it is soft, chewy and has a melt in your mouth taste of warm cinnamon and ginger. It's good at any season, but especially in the fall and during the winter holidays.

Miller Mom's Fudge Norma W.

I've included this because it has a humorous background to obtaining the recipe.

We were having new linoleum put in the bathrooms upstairs and I had a day off from work. One of the gentlemen was quite chatty and noticed I was looking at several cookbooks on the kitchen table. He asked what recipe I needed. I said that I needed to make fudge for one of the boys' Christmas parties at Regina and my mother never made fudge, only cookies for Christmas. He said his Mom had a really easy recipe and offered to give it to me. He wrote it down on a piece of scrap paper right then! He signed it R.E. Miller and it's been our "go to" fudge recipe ever since. I've kept the original piece of paper!

Ingredients:

1.5 bags of chocolate chips (I use half semi sweet and half milk chocolate) *Note from R.E. Miller—I like the milk chocolate best, but that's only a personal taste.

1 can sweetened condensed milk (Eagle Brand or generic)

1 tablespoon butter

1 tsp vanilla

½ cup nuts (optional)

Directions:

Line an 8x8 or 7x11 pan with parchment or wax paper. Hold it in place with a little butter. (I prefer parchment—works to lift the fudge out of the pan easier.)

Melt chips in a double boiler.

Set can of sweetened condensed milk into hot water to preheat (15 min)

Take the melted chocolate off the heat and add the milk.

Stir vigorously until smooth and then add butter and vanilla.

Then stir in nuts (optional).

Chill in the fridge a couple of hours before cutting.

IMPORTANT: Do not allow any water to drip into your fudge while you are mixing.

Pumpkin Bars (from Monica Society cookbook) Norma W.

The Monica Society were all the hard working women of the Christian Reformed community in Orange City, IA that organized soup and pie suppers, fall fundraisers, funerals, wedding receptions and yes, they even fed visitors and the locals at the Orange City Tulip Festival food booth. Frosted pumpkin bars held their own with all the slices of pie as well as the Dutch letters.

Grease a 10x15 inch pan with Pam spray (they used a butter wrapper, since nothing was wasted in those Dutch homes!)

Preheat oven to 350F°.

1 cup vegetable oil

2 cups sugar

1 15 oz can pumpkin puree (it was listed as 2 cups in the original recipe, but I adjusted it to the size of the can we have in our grocery stores)

4 beaten eggs

2 cups flour

2 tsp cinnamon

½ tsp salt

2 tsp baking powder

1 tsp baking soda

½ tsp salt

Combine dry ingredients. Beat the eggs, add the sugar, oil and pumpkin

and combine at a low speed on the mixer at first until well combined. Add the dry ingredients in 2 portions, scraping the bowl to make sure all the dry ingredients are incorporated.

Pour into greased pan and bake 24-25 minutes, turning pan at 12 min to have the bars bake evenly. Check with a toothpick to make sure the center is done.

Frosting: blend all ingredients in the order given. I usually sift the powdered sugar)

8 oz softened cream cheese

1 softened stick of butter (1/2 cup or 8 tablespoons)

1 tsp vanilla

4 cups powdered sugar

(Milk to thin if necessary)

Grandma Barb's Paintbrush Cookies Janene P.

¾ cup shortening (part butter or margarine, softened)
1 cup sugar
2 eggs
1 tsp. vanilla or ½ tsp. lemon extract
2 ½ cups flour
1 tsp. baking powder
1 tsp. salt.

Mix thoroughly shortening, sugar, eggs and flavoring.
Blend in flour, baking powder and salt. Cover; chill at least
1 hour.

Heat oven to 400*.

Roll dough 1/8 inch thick on lightly floured surface. Cut into
desired shapes. Place on ungreased baking sheet. Paint
cookies with small paint brushes with cookie paint before
baking. Bake 6 to 8 minutes or until very light brown.

Cookie Paint: divide small amounts of evaporated milk (or
mixture of 1 egg yolk and ¼ tsp. water) among several
cups. Color each cup with a different food
color. If paint thickens, add a few
drops of water.

Painting these cookies was an annual Christmas tradition
in our house. Long after we were old enough
to manage frosting and sprinkles we still returned to
painting, it was such a tradition.

Monster Cookies
Tracy R.

3 Eggs
1 C Brown Sugar
1 C White Sugar
1/2 C Butter
1 T White Corn Syrup or Honey
1 T Vanilla
2 t Baking Soda
4 1/2 C Oatmeal
1 C M & M's
1 C Chocolate chips
1 1/2 C Chunky Peanut Butter

Mix and bake at 350* for 10-12 minutes.

When love and skill work together, expect a masterpiece.

Bite Size Apple Pies

Anita V.



1/2 c. sugar

2 tsp. cinnamon

1 pkg. (14.1 oz.) refrigerated pie crust

3 tbsp. melted butter, divided

2 medium tart apples, each cut into 8 wedges

In a small bowl, combine the sugar and cinnamon, set aside 1 Tbsp.

On a lightly floured surface, unroll the pastry.

Brush with 2 Tbsp. melted butter, sprinkle with remaining sugar mixture.

Cut each sheet into 8 one inch strips, about 8 in. long.

Wrap one strip around each apple wedge, placing sugared side of pastry against apple.

Place on parchment paper lined baking sheet.

Brush tops with melted butter and sprinkle with sugar mixture.

Bake at 425*for 13-15 minutes or until pastry is golden brown.

Serve warm. Makes 16.

Bitter Koekjes (Dutch almond cookies)
Anita V.

1 cup almond paste
2 cups confectioners sugar
2 egg whites, beaten stiff

With electric mixer, mix finely the almond paste and sugar.

Fold beaten egg whites into the mix.

Drop by teaspoons on ungreased cookie sheet.

Bake at 300 for about 18 minutes.

Cool on rack--can be frozen.

Candied Pecans

Anita V.

Ingredients:

- 1 egg white
- 1/2 teaspoon vanilla extract
- 1/4 cup brown sugar
- 1/2 cup white sugar
- 2 Tbsp cinnamon
- 1 tsp nutmeg
- 1 tsp salt
- 4-5 cups pecans



Steps:

- (1) Preheat the oven to 300 degrees. Line a baking sheet with parchment paper.
- (2) In a medium bowl, whisk the egg white until foamy.
- (3) Add the vanilla, sugar, cinnamon, nutmeg, and salt, and mix well.
- (4) Add the pecans and mix well, making sure the pecans are well coated.
- (5) Using a fork, transfer the pecans to the baking sheet. Make sure the pecans are separated and not too clumped.
- (6) Bake the pecans for about 25 minutes, or until golden brown.
- (7) Allow the pecans to cool completely.
- (8) Stick pecans in the fridge to firm up, and then enjoy!

Yeast Cookies Gloria D. | Leigh E.

Add 1 Package yeast to 1/4 C warm water
Slowly heat 1 C milk and 2 sticks butter
until melted.

Add 1/4 C sugar and 1 t Salt
When cooled to luke warm transfer to a large
mixing bowl. Add 2 beaten eggs
1 C flour and beat. Then add bubbly yeast
mixture and 3 C flour.

Cover and refrigerate overnight.
Roll out to 1/2" thick. Spread on top 1/4 c melted
butter. Sprinkle with 1 C sugar and 1 t cinnamon.
Roll and cut into 1/2" rolls. Bake in well greased
cookie sheet at 400* for 15-20 minutes. Remove
from pan immediately to avoid sticking.
Frost with powdered sugar icing.

Hot Fruit Compote

Deb R.

Serves 8 - 10

2 large cans drained chunk pineapple
1 large can drained apricots
1 cup sugar
¼ cup flour
1 tube Ritz crackers
1 stick butter

Mix together all ingredients. Place in buttered baking dish.
Cover with crushed Ritz crackers. Dot with slices of butter.
Bake for 1 hour at 350 degrees, or until brown.

*If you keep your clothes long enough, they become
fashionable again...*

Fruitcake

Anne T.

Requires a LARGE mixing bowl

Pour one pint of boiling coffee over 1 lb. of finely chopped salt pork; cool. Add 2 C. white sugar, 1 C. molasses or sorghum, 1 large tsp. soda in a little hot water, 1 lb. raisins, 1 lb. currants, 1/2 lb. citron, 2 lbs of mixed fruits, 1 C. chopped dates, 1 C. chopped nuts, 6 C. flour sifted with 1 T.

cinnamon, 1/4 tsp. allspice, 1 tsp. nutmeg. Lastly add 1 "shot" glass of brandy, wine, or fruit juice.

Grease pans, line with 2 layers of wax paper, and grease again. Makes 1 long narrow pan, 2 short loaf pans, and 2 small loaf pans.

Bake at 300 degrees for 2 hours. Place an extra pan of hot water in oven for added moisture. (There are no eggs in this recipe.)

My mom made this every year back in the day when we had "thrashers" working on the farm. She'd begin making in November through December, and by Christmas it was all gone - my relatives really liked it, as did my brother and I. I suspect, as my mom aged, there may have been more brandy added than the recipe calls for!

No-Bake Cookies Mom Vogelzang-Rich V.

In sauce pan, mix together the following:

2 cups sugar

½ cup butter

6 Tblsp. Cocoa

½ cup milk

Heat, and boil for about 3 minutes ... remove from heat.

Mix in the following:

some vanilla

3 cups oatmeal

1 cup coconut (flaked)

Drop cookie-sized on wax paper to cool.

The pure and simple truth is rarely pure and never simple.

Key Lime Pie

Leigh E.

*Use large glass square dish

Bake for 10 minutes at 350*

Add 1 package of graham crackers-crushed with 4 T melted butter and 1 T sugar. Mix together and press into a large glass square dish.

Filling:

2 Cans sweetened condensed milk

6 egg yolks

1 T lime zest

Juice from 2 limes and 1 lemon.

Mix together and pour into crust.

Bake for 10 mins at 350*. Cool and add topping and then refrigerate.

Topping:

6 oz cream cheese

1 small bowl of cool whip

1 t vanilla

1/4 C powdered sugar-sifted

1 t lime zest.

Mix together and spread on top.

Rhubarb Custard Bars Recipe

Anita V.

2 cups all-purpose flour
1/4 cup sugar
1 cup cold butter

FILLING:

2 cups sugar
7 tablespoons all-purpose flour
1 cup heavy whipping cream
3 large eggs, beaten
5 cups finely chopped fresh or frozen rhubarb, thawed and drained



TOPPING:

6 ounces cream cheese, softened
1/2 cup sugar
1/2 teaspoon vanilla extract
1 cup heavy whipping cream, whipped

Directions

1. In a bowl, combine the flour and sugar; cut in butter until the mixture resembles coarse crumbs. Press into a greased 13x9-in.; baking pan. Bake at 350° for 10 minutes.
 2. Meanwhile, for filling, combine sugar and flour in a bowl. Whisk; in cream and eggs. Stir in the rhubarb. Pour over crust. Bake at 350° for 40–45 minutes or until custard is set. Cool.
 3. For topping, beat cream cheese, sugar and vanilla until smooth;; fold in whipped cream. Spread over top. Cover and chill. Cut into bars. Store in the refrigerator.
- Yield: 3 dozen.

Rhubarb-Strawberry Freezer Jam

Anita V.

4 cups rhubarb
4 cups sugar
2 tsp. lemon juice
1 cup strawberries, sliced
1 (3-oz) package strawberry jello

Combine rhubarb, strawberries, sugar & lemon juice in a sauce pan.

Bring to a boil, stirring occasionally. When mixture is a full boil, cook for 15 minutes.

Remove from heat & stir in jello.

Pour into small containers & seal.

Store in freezer.

Refrigerate after opening.

Not everyone should know or needs to know how you feel.

SIMPLE TOMATO JAM

Anita V.

Makes about 1 cup

2 pounds Roma tomatoes (about 10 medium), cored and quartered (or canned San Marzano tomatoes)

½ cup plus 1 tablespoon light brown sugar, packed

Salt and pepper

3½ tablespoons fresh lemon juice

½ cinnamon stick (about 1½ inches)

In a food processor, pulse tomatoes, sugar, 1¼ teaspoons salt, ¼ teaspoon pepper, and 3 tablespoons lemon juice until fruit is finely chopped but not completely pureed and sugar is dissolved, about 6 2-second pulses.

Pour into a 12-inch nonstick skillet, add cinnamon stick, and bring to a boil over high heat. Cook, stirring occasionally, until liquid has reduced noticeably, about 9 minutes. Adjust heat to medium-high and simmer vigorously, stirring more often as the mixture reduces, until it is glossy and has a jammy consistency between sauce and paste, 10 to 18 minutes. Set aside off heat to cool to room temperature. Discard cinnamon stick and stir in remaining lemon juice.

Taste and adjust seasoning with salt and pepper, if desired, and serve (can be refrigerated for 1-2 weeks).

SPICED TOMATO JAM

Makes about 1 cup

Follow Simple Tomato Jam recipe, with these changes:

- 1) To the tomatoes, sugar, and lemon juice in the food processor, add 2 cloves garlic, chopped, and pulse as directed.
- 2) Increase cinnamon to a full 3-inch stick. Along with cinnamon add 1 teaspoon ground coriander, ½ teaspoon each ground cumin, ground ginger, and ground black pepper, and ¼ teaspoon ground allspice. Proceed as directed.

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On January 1, 2019, for some strange reason, it occurred to me that 02/02/2020 was a palindrome, and I kept thinking it should be celebrated. (Little did I know it was also going to be Super Bowl Sunday!) That made me think about the next one in order, 03/03/3030 and that I wouldn't be here for that one.

Which then made me think about TIME, and how it slips away from us - and we lose things of importance with its passage.

I then thought about people wanting FOOD in my house that New Year's Day, and slowly I cooked up the idea of an on-line cookbook that I could open while in the grocery store to get the ingredients. But I wanted the cookbook to be of recipes that were tried and true - passed down within families and through friends. And the Modern Cookbook idea was born.

On January 29, 2019, Ellen Byron wrote an article in the Life & Style section of the Wall Street Journal about this very topic. Byron added fuel to my fire! If you'd like a copy of this article, please let me know and I'll send to you.

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