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Recipes boxed in red have adjustments in the appendix. Click the recipe to view the changes.

~~*Hints and Tips*~~

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Annettes Dorito Dip

Josh Siefker

Delphos, OH

1 (8oz) cream cheese
1 pkg taco seasoning
tomatoes
green onions

1 (8oz) sour cream
lettuce
green peppers
shredded cheese

Mix cream cheese, sour cream & taco mix. Pour into baking dish. Layer with toppings. Serve with tortilla chips, doritos, etc.

Artichoke Dip

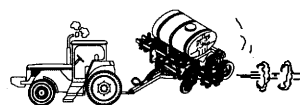
Dennis Hohlbein

Crawfordsville, IN

1 (14 oz) can artichoke hearts in water
¼ cup grated Parmesan cheese
dash garlic powder

¾ cup mayonnaise
1 tsp lemon juice

Drain and chop artichoke hearts. Heat oven to 350°. In medium bowl, combine artichoke hearts, mayonnaise, parmesan cheese, lemon juice and garlic powder, mix well. Spread in ungreased 9-inch quiche or pie pan. Bake at 350° for 25 to 30 minutes. Serve hot or cold with crackers. Microwave instructions: Combine ingredients as directed. Microwave for 4 to 6 minutes or until thoroughly heated, stirring once.



Artichoke Squares Appetizer

Dennis Hohlbein

Crawfordsville, IN

1 tbsp butter	¼ cup chopped onions
1 clove garlic	4 eggs
2 tbsps finely chopped fresh parsley	4 dashes tabasco sauce
salt/pepper	12 saltine crackers
½ pound sharp cheddar cheese, grated	1 (14 oz) can artichoke hearts

Drain and chop Artichoke hearts. Grease an 8-inch square baking dish. Melt butter in small skillet over low heat. Add onion and garlic; sauté over medium heat until tender but do not brown. Set aside. Blend eggs, parsley, tabasco, salt and pepper in blender or food processor. Pour into large bowl. Add onions, garlic, crackers, cheese, and artichokes. Stir to mix. Pour into prepared baking dish. Bake at 350° for 40-45 minutes. Cut into bite-size squares. Serve warm. Makes 28 servings. Note: You can freeze this ahead and reheat.

Barbecue Chestnuts

Dan (Carol) Ellerbrock

Kalida, OH

1 can whole chestnuts	bacon
Sauce	
½ cup catsup	½ cup brown sugar

Cut bacon in 1/3 pieces; wrap water chestnuts; secure with toothpicks. Bake in broiler pan ½ hour at 350°. Dip each chestnut into sauce. Bake on pan another ½ hour at 350°. Cool slightly.

Baked Pumpkin Seeds

Vickie Goedde

Kalida, OH

Separate the seeds from the pumpkin pulp. Soak seeds in cold, salted water for 15-30 minutes (1 tsp salt for 2 cups of seeds). Drain seeds and spread them on an ungreased baking sheet. Bake at 250° for about 1 hour, or until toasted.





Caramel Corn

Alicia Knudsvig

Shell Rock, IA

12 -16 cups popped corn
1 stick oleo

1 cup brown sugar
1/3 cup Karo white syrup

Bring sugar, oleo, and syrup to boil stirring occasionally. Boil 3 minutes stirring at one minute intervals. Remove from heat, stir in 1/2 tsp soda, 1/2 tsp salt, and 1 tsp vanilla. Put popped corn in large paper sack and pour caramel mixture over corn. Shake well. Put in microwave and cook for 3 1/2 minutes. Shake every 30 seconds. After cooking is completed, continue to shake until it is cool in order to break up.

Cheese Ball

Steve (Sue) Honigford

Delphos, OH

1 (8 oz) cream cheese
1/4 tsp lemon juice
1/2 tsp garlic salt

3 oz dried beef
1/4 tsp Worcestershire sauce
1 tsp milk

Beat with mixer about 2 minutes, make into ball.

Cheese Ball

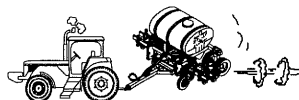
Alicia Knudsvig

Shell Rock, IA

3 (8 oz) cream cheese
1 bunch green onions, diced
1 tbsp Accent

2 (3 oz) dried corn beef
1 tbsp Worcestershire sauce

Mix cream cheese, 1 package beef, onions and spice. Divide into 2 balls. Roll the balls in the last package of beef.



Cheese Ball

Carol Merschman

Kalida, OH

1 (8 oz) pkg cream cheese, softened
1 (2.5 oz) pkg dried beef, cut up
1 onion, diced
1 tbsp mayonnaise

1 tsp Worcestershire sauce
1 pkg dry onion soup mix
milk (enough to make smooth)
chopped nuts

Mix all ingredients together except the chopped nuts. Shape into a ball. Cover with the chopped nuts. Refrigerate.

Cheese Ball

Denise Recker

Kalida, OH

2 (8 oz) cream cheese
1 lg jar Cheez Whiz
2 pkgs dried beef, chopped

4 cups shredded cheddar cheese
4 tbsp mayonnaise
1 sm onion, chopped

Combine all ingredients. Serve with crackers.

Cheese Ball

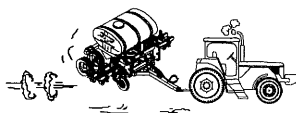
Fred (Sylvia) Shirey

Kalida, OH

2 (8 oz) pkgs Philadelphia cream cheese
1 tbsp Worcestershire sauce
Bacon bits
onions

1 tbsp mayonnaise
crushed nuts
chives
dried beef

Mix all ingredients together. Shape into ball and roll in crushed nuts.





Cheese Dip

Nancy Recker

Kalida, OH

1 sm can crushed pineapple
1 cut up green pepper
1 tsp garlic powder (opt)

2 (8 oz) cream cheese
1 tsp seasoned salt
1 -2 tbsp sour cream or Miracle Whip

Drain crushed pineapple (well), mix all ingredients and serve with crackers.

Cheesy Bacon Bits

Lynnette Biermann

Shell Rock , IA

1 (3 oz) pkg cream cheese, softened
2 tbsp chopped onions
1 (8 oz) refrigerated crescent rolls

¼ cup real bacon pieces
1/8 tsp pepper

Preheat oven to 350°. Combine cream cheese, bacon, onion, and pepper in bowl. Separate crescent rolls into 2 rectangles. Pinch seams together. Spread cheese mixture on each rectangle. Roll up, starting at longest side, and seal. Cut each roll into 16 slices. Place slices cut side down on cookie sheet or baking stone. Bake for 15 minutes or until golden brown. Serve warm. Makes 32 appetizers.

Chicken Wings

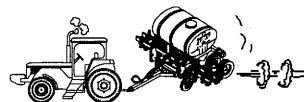
Denise Recker

Kalida, OH

1 lg jar apricot preserves
1 pkg Lipton onion soup mix

1 lg bottle Russian dressing

Mix together and pour over wings. Bake at 350° for 45 minutes. Broil for 3-4 minutes.



Crab Dip

Denise Decker

Kalida, OH

¾ cup ketchup
1 tbsp lemon juice
1 (8 oz) Philadelphia cream cheese

2 tbsp horseradish
1 can crab meat, drained

Spread cream cheese on bottom of 11x7x15 inch pan. Mix the rest of the ingredients together and spread over cream cheese. Serve with toasted onion crackers.

Crab Dip

Nancy Recker

Kalida, OH

10 –12 sticks imitation crab sticks
1 jar cocktail sauce

2 (8 oz) cream cheese, softened

Soften cream cheese, chop up crab and add to blend, add cocktail sauce. Serve with crackers.

Crab Sticks

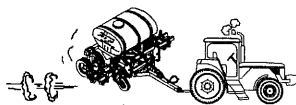
Lynnette Biermann

Shell Rock, IA

1 (6 oz) jar Old English Cheese Spread
½ tsp seasoned salt
1 tbsp mayonnaise
6 English muffins

½ cup margarine, softened
¼ tsp garlic powder
1 (7 ½ oz) can crabmeat, drained
and flaked

Mix cheese and margarine together until smooth. Add seasonings and mayonnaise. Stir in crabmeat. Spread mixture generously onto split untoasted English Muffins. Freeze for 10 minutes. Cut each half into 4 length wise sticks. May now be frozen for later use or baked at 375° for 15 minutes. Serve warm.





Kelloggs Crispix Mix Ranch Recipe

Vickie Goedde

Kalida, OH

8 cups Kellogg's Crispix cereal 2 ½ cups pretzel sticks or twists
2 ½ cups bite-size cheddar cheese crackers (opt) 3 tbsp vegetable oil
1 pkg (1 oz) Hidden Valley Original Ranch Salad Dressing Mix

In 2 gallon storage bag, combine cereal, pretzels and crackers. Pour oil over cereal mixture. Close bag and gently toss cereal mixture until well coated. Add Hidden Valley Original Ranch Salad Dressing Mix and close bag. Gently toss cereal mixture until well coated. Store in airtight container. Yields 10 cups.

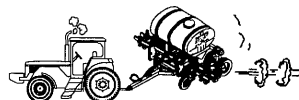
Darlene's Spinach Dip

Mike Linnenberger

Excelsior, MO

1 pkg frozen spinach 1 (8 oz) sour cream
1 cup Hellmann's mayonnaise 3 green onions (chopped) tops and all
1 can water chestnuts 1 pkg Knorr's vegetable soup mix

Spinach should be chopped, thawed, and drained; pat with paper towel. Mix above ingredients together, let sit in refrigerator.



Dill Dip for Veggies

Roberta Matthews

Delphos, OH

1 cup Hellman's (real) mayonnaise
1 tbsp minced onion
1 tsp seasoned salt
½ tsp Worcestershire sauce

1 lg container sour cream
1 tbsp parsley flakes
1 tsp dill weed
1 tsp Accent

Mix all together. Chill and serve.

Dill Dip

Alicia Knudsvig

Shell Rock, IA

1 cup mayonnaise
1 tsp dill weed
1 tsp Accent
garlic and salt to taste

1 cup sour cream
1 tsp parsley flakes
1 tsp minced onion

Mix and chill.

Dip

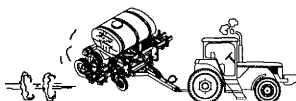
Alicia Knudsvig

Shell Rock, IA

1 (8 oz) sour cream
2 or 3 tbsp mayonnaise

1 lg pkg Hidden Valley Ranch salad
dressing (original recipe)

Mix together. Use with vegetables, chips, or crackers.





Dixie Peanut Brittle

John Anderson

Lexington, SC

Stove Top Method

2 cups granulated sugar
1 cup light corn syrup
½ cup water
½ tsp salt

3 cups raw shelled peanuts, skins on
2 tbsp butter
2 tsp baking soda

Heat sugar, syrup, water and salt to a rolling boil in a heavy saucepan. Add peanuts. Reduce heat to medium and stir constantly. Cook to hard crack stage(293°). Add butter, then baking soda. Beat rapidly and pour on a buttered surface spreading to ¼ inch thickness. When cool break into pieces. Store in an airtight container. Yields about 2 pounds.

Microwave Oven Method

1 ½ cups raw shelled peanuts, skins on
1 cup granulated sugar
½ cup light corn syrup
1 tsp baking soda

1/8 tsp salt
1 tsp butter
1 tsp vanilla extract

Stir together peanuts, sugar, syrup and salt in a 1 ½ quart microwave safe container. Cook 8 minutes on high in microwave oven stirring well after 4 minutes. Stir in butter and vanilla. Microwave 2 minutes longer on high. Add baking soda and quickly stir until light and foamy. Immediately pour onto lightly greased baking sheet; spread to ¼ inch thickness. When cool break into pieces. Store in airtight container. Yields about 1 pound.

Dorito Dip

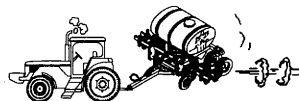
Alicia Knudsvig

Shell Rock, IA

1 lb hamburger
1 cup cheddar cheese
1 tsp garlic salt
½ tsp pepper

1 med pkg cream cheese
1 can tomato sauce
½ tsp salt
3 tbsp A-1 steak sauce

Brown hamburger, drain and warm all ingredients and serve warm.



Dried Beef Dip

Lynnette Biermann

Shell Rock , IA

1 lg container sour cream
garlic powder
¼ lb dried beef

1 (16 oz) cream cheese
3 tsp Worcestershire sauce
1 pkg shredded cheddar cheese

Mix sour cream and cream cheese with mixer. Add desired amount of garlic powder, Worcestershire sauce, dried beef (chopped into small pieces), and cheddar cheese. Put in deep flat container and top with remaining cheese.

Easy Chip Dip

Lynnette Biermann

Shell Rock , IA

1 (8 oz) cream cheese (room temperature)
1/3 cup French dressing

1/3 cup ketchup
1 sm onion, chopped finely

Beat thoroughly with mixer. Add a little milk if needed.

Fresh Mushroom Hors d'ouvres

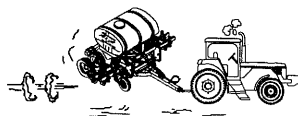
Bill Hyde

Shell Rock, IA

2 (8 oz) boxes fresh mushrooms
2 slices bacon
1 (8 oz) pkg cream cheese

2 tbsp onions, chopped
1 tbsp margarine
parmesan cheese

Clean mushrooms and let dry. Remove stems and chop. Cook and crumble bacon. Take all chopped stems, bacon and onion and saute in margarine. Remove from heat. Cool. Add to cream cheese. Mix all together and fill caps with cheese mixture. Put caps on broiling pan. Sprinkle on top with parmesan cheese. Broil until cheese is heated through. Serve hot. Any leftover cheese mixture can be used as a dip.





Frito Dip

Denise Recker

Kalida, OH

2 pts sour cream
¼ cup real bacon bits

1 pkg dry Hidden Valley Ranch mix
1 cup shredded cheddar cheese

Mix together all ingredients and serve with scoop fritos or pretzels.

Fruit Pizza

Nancy Schnipke

Kalida, OH

2 (8 oz) Philadelphia cream cheese
½ tsp vanilla
1 Pillsbury sugar cookie dough
bake as directed, cool

½ cup powdered sugar
1 – 2 pkgs strawberry glaze

Mix together cream cheese, powdered sugar, and vanilla and put on cooled cookie dough. Top with kiwi, strawberries, grapes, bananas dipped in pineapple juice, pineapple chunks.

Ham and Cheese Rollups

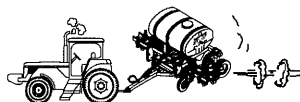
Lynnette Biermann

Shell Rock, IA

1 lb Velveeta cheese
garlic salt
ham slices

1 (8 oz) cream cheese
Ritz crackers

Line two cookie sheets with aluminum foil. Spread pieces of boiled or cooked ham on the foil. Melt Velveeta and cream cheese in microwave. Add garlic salt and spread this mixture on top of ham slices. Refrigerate for 1-2 hours. Roll up and slice thin, serve with Ritz crackers.



Ham Balls

Alicia Knudsvig

Shell Rock, IA

¾ lb smoked ham, ground
¾ lb pork, ground
½ tsp salt
1 egg
¾ cup milk
1 ½ tsp mustard
1 cup tomato soup

¼ tsp pepper
3 tbsp onions, finely chopped (opt)
¾ cup graham cracker crumbs or
½ cup fine bread crumbs
1 cup brown sugar
¼ cup vinegar

Mix all together and shape into loaf or balls. Bake at 300° for 1 hour. When half done, mix together brown sugar, mustard, vinegar, and tomato soup and pour over ham balls.

Hankie Pankie

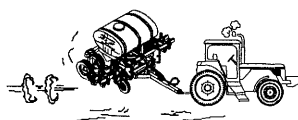
Carol Merschman
Lisa Unverferth

Kalida, OH
Kalida, OH

1 lb ground chuck
1 lb sausage
1 lb Velveeta cheese
dash of pepper
1 tsp Worcestershire sauce

1 tsp oregano
½ tsp garlic salt
½ tsp salt
2 Pepperidge Farm party rye

Brown meat, drain. Add diced cheese, stir until melted. Add remaining ingredients and spread on party rye (about 1 full tsp per piece). Place on cookie sheet and freeze until ready to use. Place in broiler pan and broil until cheese is bubbly, 3 to 5 minutes.





Hidden Valley Ranch Oyster Crackers

Steve (Linda) Unverferth
Alicia Knudsvig

Kalida, OH
Shell Rock, IA

¾ cup salad oil
½ tsp dill weed
¼ tsp lemon pepper
¼ tsp garlic powder

1 envelope (1 oz) Hidden Valley
Ranch Milk Recipe Original
Ranch Salad Dressing Mix
12-16 oz plain oyster crackers

Whisk together the first five ingredients. Pour over crackers, stirring to coat. Place on baking sheets and bake at 275° for 15-20 minutes. Makes 11-12 cups.

Hot Mexican Dip

Lynnette Biermann

Shell Rock, IA

11 oz soft cream cheese
10 – 12 oz jar of salsa
6 oz shredded cheddar cheese
1 sm can black olives

1 can chili (no beans)
6 oz shredded mozzarella cheese
1 sm chopped onion

Layer ingredients in casserole dish. Bake at 350° for 20-30 minutes. Serve with Tostitos.

Hot Pretzels

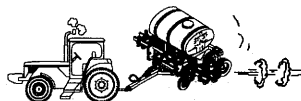
Ruth A. Foppe

Kalida, OH

4 box bavarian pretzels (unsalted)
4 pkg Hidden valley original buttermilk
2 tsp cayenne pepper
1 tsp lemon pepper

2 cup oil
2 tsp garlic salt
2 tsp dill weed

Break up pretzels into small bite size pieces, pour mixture over flat layer of pretzels. Let stand for 15 minutes, stirring occassionally. Bake on flat pan at 250° for 15 minutes. (Great with Beer)



Layered Taco Dip

Bernie (Lynn) Nicklaus

Shell Rock , IA

1 (8 oz) sour cream
1 (8 oz) cream cheese, softened
½ of 1 ¼ oz pkg taco seasoning mix

shredded cheddar cheese
chopped fresh tomatoes
mild salsa sauce

Mix sour cream, cream cheese and seasoning mix. Spread on plate. In order top with salsa, cheese, tomatoes, and olives. Serve with nacho chips.

Make-Ahead Beef & Artichoke Appetizers

Dennis Hohlbein

Crawfordsville, IN

1 lb deli roast beef, sliced 1/8 inch thick
2 cans (14 oz each) artichoke hearts
1 basket cherry tomatoes, cut in half

½ cup prepared fat-free Italian dressing
1 can (6 oz) small pitted ripe olives, drained (opt)

Quarter and drain artichoke hearts. Place deli roast beef in utility dish; add ¼ cup dressing, turning to coat. In large bowl, combine artichoke hearts, tomatoes, olives (if desired), and remaining dressing; toss to coat. Remove beef from dressing (one slice at a time); roll up tightly from wide end. Cut into ¾ inch wide pinwheels. To assemble, alternately thread two beef pinwheels, two artichoke pieces, two tomato halves and two olives (if desired), on each of twenty-four 6-inch bamboo skewers. Serve immediately. Total preparation and cooking time: 30 minutes.

Mike's Missouri Cheese Ball

Mike Linnenberger

Kalida, OH

2 pkgs Philadelphia cream cheese
2 tbsp chopped onions
2 tbsp chopped green pepper
1 tbsp Worcestershire sauce

4 oz shredded mild or medium cheddar cheese
2 tbsp chopped pimento (opt)
garlic and salt to taste

Mix all ingredients and form into a ball.





Mini Blintzes

Paul (Janice) Thurm

Shell Rock, IA

1 loaf sandwich style white bread
1 tsp cinnamon
1 (8 oz) cream cheese
2 sticks margarine

1 cup sugar
½ cup sugar
1 egg

One loaf sandwich style white bread. Cut off crust and roll each slice flat (I use a rolling pin, laying pieces on wax paper). Mix 1 cup sugar and 1 tsp cinnamon, set aside. Melt margarine. Let it cool. Melt sugar, cream cheese, and egg together. Spread 1 tbsp of mixture on a slice of bread. Roll like a jelly roll, dip in butter, and then roll in sugar mixture. Place on wax paper lined cookie sheet. Freeze, (about 2 hours if you want to use them right away, but they will keep in the freezer for a few days) cut into thirds and bake on a greased sheet at 350°, 15-20 minutes. Bake them all or bake as you need them.

Munchies

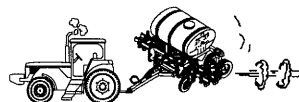
Beth Rieman

Kalida, OH

½ cup margarine
1 1/3 cups brown sugar
½ tsp salt
1 cup walnuts
1 cup raisins

¼ cup light Karo syrup
2 tbsp cinnamon
3 cups of each rice, corn, wheat
Chex Cereal

Bring the margarine, light Karo syrup, brown sugar, cinnamon and salt to a boil. Boil for 3 minutes. Cool slightly. Put the walnuts in a separate dish and pour a little of mixture over and mix. Then mix with rest. Pour mix slowly & cover as much as possible. Stir every 10 minutes for 4 or 5 times (this helps with sticking). Store in plastic bags or other air tight container.



Party Mints

Red (Glenda) Schell

Shell Rock, IA

1 (8 oz) pkg cream cheese
food coloring and flavoring

2 lbs powdered sugar
Molds

Mix and knead then press into mold. You may dip small pieces into sugar then put into mold to make them sparkle. Makes approximately 275 rose molds. This recipe is easily cut in half.

Party Pinwheels

Lynnette Biermann

Shell Rock, IA

1 (8 oz) cream cheese, softened
1 (8 oz) picante sauce
shredded cheddar cheese
4 flour tortillas

1 sm sour cream
1 - 2 cans canned shrimp
1 can sliced black olives (drained)

Mix first three ingredients and spread on tortilla shells. Sprinkle on remaining ingredients, then roll and wrap tightly with saran wrap. Chill two hours. Cut off ends. Cut rolls into 1 inch slices. Makes 3 dozen.

Pecan Tartlets

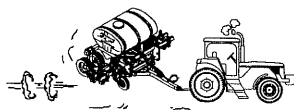
Bob (Tammy) Hall

Shell Rock, IA

1 (3 oz) soft cream cheese
½ cup margarine
1 cup flour
dash of salt

1 egg
2/3 cup pecan pieces
¾ cup brown sugar
1 tsp vanilla

Blend cream cheese and margarine. Mix in flour. Chill dough for easy handling. Shape into balls about 1" in diameter. Press over bottoms and up sides of holes in tiny muffin pans. Stir together egg, brown sugar, pecan pieces, vanilla and salt. Spoon into holes in dough. Bake 25 minutes at 325°. Note: I divide dough into fourths and make ¼ fill 6 tarts—easier to come out even.





Pizza Cups

Lynnette Biermann

Shell Rock, IA

¾ lb ground beef
1 (6 oz) can tomato paste
1 tbsp instant minced onions
1 tsp Italian seasoning

½ tsp salt
1 (10 oz) can refrigerated biscuits
½ - ¾ cup shredded mozzarella cheese

Brown and drain beef. Stir in tomato paste, onion and seasonings (mixture will be thick). Cook over low heat for 5 minutes, stirring frequently. Place biscuits in a greased muffin tin, pressing to cover bottom and sides. Spoon about ¼ cup meat and mixture into biscuit lined cups and sprinkle with cheese. Bake at 400° for 12 minutes or until golden brown. Makes 12 pizza cups.

Pizza Dip

Lynnette Biermann

Shell Rock, IA

Base:

12 oz cream cheese
1 tbsp lemon juice
1 - 2 tsp grated onions

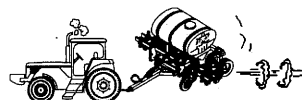
2 tbsp Worcestershire sauce
2 tbsp mayonnaise

Mix and put in 10" round deep set pan and add on top:

1 (8 oz) pizza sauce (do not need to use it all)
¾ cup chopped green peppers
8 slices pepperoni, cut up
½ cup sliced black olives

¾ cup chopped onions
¾ cup chopped fresh mushrooms
12 oz mozzarella cheese

Enjoy with crackers!



Popcorn Balls

Alicia Knudsvig

Shell Rock, IA

1 qt popped corn
1 cup molasses
1 tbsp butter

1 cup sugar
¼ cup water
1/8 tsp soda

Mix sugar, molasses, butter, and water together and cook without stirring until mixture forms a hard ball in cold water. Add soda and pour over popped corn. Shape into balls.

Puppy Chow

Bob (Tammy) Hall
Alicia Knudsvig
Lynnette Biermann

Shell Rock, IA
Shell Rock, IA
Shell Rock, IA

1 stick butter
1 bag Hershey chocolate chips
Powdered sugar

1 cup peanut butter
1 box Chex cereal

Melt together butter, peanut butter, and chocolate chips. Mix in Chex. Put in brown paper bag and coat with powdered sugar.

Quick Easy Nacho Dip

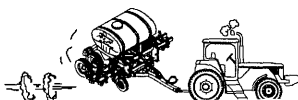
Shelley Hoersten

Kalida, OH

2 cans Hormel chili with or without beans
1 (8oz) pkg shredded colby cheese

1 (8 oz) pkg cream cheese

Mix all together in 5 quart crock pot. Once it starts to warm all the way through stir thoroughly. Keep on low for 2 hours. Serve with Nacho or Tortilla chips.





Relish Dip

Nancy Schnipke

Kalida, OH

1 cup sour cream
1 ½ tbsp minced onions
1 ½ tsp Worcestershire sauce
¾ tsp Accent
1 ½ tsp dill weed

1 cup real mayonnaise (Hellmann's)
1 ½ tsp dry parsley flakes
1 ½ tsp seasoning salt
3 drops of tabasco sauce

Ritz Bits and Peanuts

Lynnette Biermann

Shell Rock, IA

2 boxes Ritz Bits
1 stick margarine
½ cup light Karo syrup
1 tsp baking powder

1 cup dry roasted peanuts
1 cup sugar
1 tsp vanilla

Boil margarine, sugar, and Karo syrup for two minutes. Stir in vanilla and baking soda. Pour over Ritz Bits and peanuts. Bake in roaster for one hour at 250°, stirring every 15 minutes. Cool on wax paper.

Rueben Dip

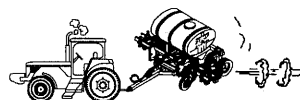
Dan (Mary Kay) Verhoff

Kalida, OH

½ cup sauerkraut, drained and chopped
1 (8 oz) carton sour cream
4 oz corned beef, finely chopped

1 (3 oz) pkg cream cheese
½ cup grated swiss cheese
2-3 tbsp milk

Combine ingredients in saucepan, thin with milk if necessary. Put in small crockpot to keep warm. Serve with rye bread or rye crackers.



Rye Bread and Cheese Dip

Steve (Sue) Honingford

Delphos, OH

1 (8 oz) cheese whiz
1 (8 oz) jar cracker barrel
1 tbsp instant dried onion

1 (8 oz) Philadelphia cream cheese
1 tsp Worcestershire sauce

Mix by hand. Take a round loaf rye or marble rye bread, take out center of bread and put in cheese mixture.

Salsa Dip

Vickie Goedde

Kalida, OH

1 lb hamburger
1 can cream of mushroom soup

1 med box Velveeta
1 jar mild (or your choice) salsa

Brown hamburger, drain. Add all ingredients and put in slow cooker or crock pot until heated thoroughly. Serve with chips.

Sausage Wraps

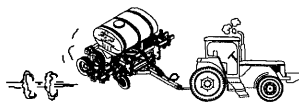
Angie Niemeyer

Kalida, OH

1 lb smoked sausage – cut in pieces (4-5)
1 jar spaghetti sauce

need 1 cooked lasagna noodle per piece
mozzarella cheese

Cut each piece of sausage open and stuff with cheese. Wrap each sausage with a lasagna noodle and place in a baking dish. Cover with spaghetti sauce. You can also sprinkle cheese on top. Bake for about 30-45 minutes.





Shrimp Dip

Stacy Schmersal

Delphos, OH

2 (8 oz) pkg cream cheese
1 ½ cups green pepper, finely chopped
2 sm cans drained shrimp, drained
1 pinch salt

1 sm onion, finely chopped
3 tsp Worcestershire sauce
1 cup mayonnaise

Mix together and refrigerate. Serve with crackers of your choice.

Shrimp Pizza

Nancy Recker

Kalida, OH

1 (8 oz) cream cheese
1 tsp Worcestershire sauce
1 can baby shrimp, well drained
cocktail sauce

1 tsp lemon juice
2 tsp mayonnaise
onion flakes

Mix together cream cheese, lemon juice, worchestershire sauce, mayonnaise, and onion flakes. Spread on bottom of serving dish. Top with cocktail sauce and baby shrimp.

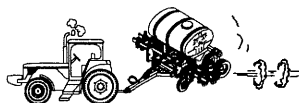
Smokies

Lisa Unverferth

Kalida, OH

½ cup grape jelly
1 to 2 tbsp cornstarch

1 jar chili sauce
2 to 3 packs smokies – cut into thirds
or 2 packs hotdogs – cut into thirds



Sugar Coated Peanuts

John Anderson
Alicia Knudsvig

Lexington, SC
Shell Rock, IA

1 cup granulated sugar
½ cup water

2 cups raw shelled peanuts, skins on

Dissolve sugar in water in sauce pan over medium heat. Add peanuts and continue to cook over medium heat, stirring frequently. Cook until peanuts are completely sugared. (Coated and no syrup) Pour on ungreased cookie sheet, separate peanuts with a fork. Bake at 300° for approximately 30 minutes, stirring at ten minute intervals. Yields about 2 ½ cups.

Sugar 'N' Spice Nuts

Judy Schroeder

Kalida, OH

3 cups lightly salted mixed nuts
1 tbsp orange juice
1 tbsp grated orange peel
½ tsp ground ginger

1 egg white
2/3 cup sugar
1 tsp ground cinnamon
½ tsp ground allspice

Place nuts in a large bowl. In a small bowl, beat egg white and orange juice with a fork until foamy. Add sugar, orange peel, cinnamon, ginger and allspice; mix well. Pour over nuts and stir to coat. Spread into ungreased 15 inch x 10 inch x 1 inch baking pan. Bake at 275°, stirring every 15 minutes, for 45-50 minutes or until nuts are crisp and lightly browned. Cool completely. Store in an airtight container. Yields 4 cups.

Sweet and Sour Dip

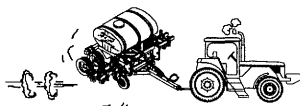
Jenifer Weaver

Kalida, OH

4 slices bacon
¼ cup sweet and sour dressing

1 (8 oz) pkg cream cheese
2 tbsp of milk

Cook bacon. Combine cheese, dressing, and milk. Beat until smooth. Fold in crumbled bacon. Chill.





Taco Bean Dip

Stephanie Berry

Delphos, OH

1 can refried beans
1 (16 oz) sour cream

$\frac{1}{2}$ cup Pace salsa
 $\frac{1}{2}$ pkg taco seasoning

Toppings: lettuce, tomato, onions, black olives, jalpenos, cheese. Mix refried beans & salsa, spread over bottom of pan. Mix sour cream & taco seasoning spread over beans. Then top with cheese & additional toppings.

Taco Dip

Lynnette Biermann

Shell Rock, IA

1 (8 oz) cream cheese
1 pkg dry taco mix
lettuce
cheddar cheese

1 (8 oz) sour cream
taco sauce
tomato

Mix cream cheese, sour cream, and dry taco mix. Spread on cookie sheet or pizza pan. Sprinkle liquid taco sauce. Layer lettuce, tomatoes and cheddar cheese. Eat with Doritos or nachos.

Taco Dip

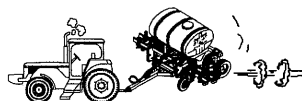
Stephanie Berry

Delphos, OH

2 (8 oz) cream cheese

1 cup Pace salsa

Mix cream cheese & salsa until smooth, then spread over bottom of pan then top with cheese & jalepenos.



Tangy Wiener Pick Ups

Dale (Bev) Chilicote

Shell Rock, IA

1 pkg homestyle gravy mix
 ½ cup grape jelly (currant or apple)

½ cup cold water
 1 lb wieners or smoked links

Cut smoked links into 1/2 slices. In a 1 ½ qt cassarole combine gravy mix, water, and stir in remaining ingredients. Cook uncovered in microwave for 7 minutes.

Tater Tots Wrapped in Bacon

Nancy Recker

Kalida, OH

1 pkg bacon

1 pkg tater tots, regular or mini

Cut bacon in ½, wrap around tater tots securing with a toothpick. Bake at 350° until bacon is done. Place in crockpot and heat on low. Serve warm. Note: if mini tater tots are used cut bacon into thirds.

Tortilla Pinwheels

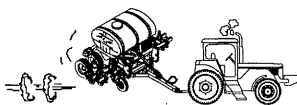
Michael Brutsche

Forrest City, AR

5 or 6 of the 10" flour tortillas
 1 (8 oz) pkg cream cheese
 1 (8 oz) sour cream
 4 oz drained and chopped green chillies
 4 oz drained and chopped black olives

¼ cup chopped onions
 1 cup shredded cheddar cheese
 garlic powder
 seasoning salt

First blend together the sour cream and cream cheese. Then stir in the green chillies, black olives, onions and cheddar cheese. Add a dash of garlic powder and seasoning salt as desired. Divide this mix among the tortillas and spread across each. Roll up each tortilla and then wrap each in plastic wrap. Place in refrigerator to cool. When ready to serve, unwrap and cut ½-inch slices with a sharp knife.





Tortilla Rollups

Gary (Alice) Strader

Bedford, PA

1 pkg refrigerated tortillas (lg size)	2 (8 oz) pkgs cream cheese
1 pkg Hidden Valley Ranch Dressing (Dry mix)	2-3 green and/or red peppers
chopped onions (to taste)	

Cream together the cream cheese and dry ranch dressing mix. Spread evenly on flat tortilla. Sprinkle chopped peppers and chopped onions on top. Roll up "jelly roll" style, then slice in bite size servings. Delicious and easy!

Tostito Dip

Lisa Unverferth

Kalida, OH

1 lb Velveeta cheese	1 can chili
1 lb bulk sausage, browned	1 sm can carnation milk (won't use it all)
Melt together in crock pot.	

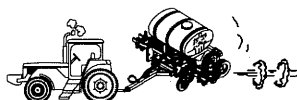
Trail Mix

Judy Schroeder

Kalida, OH

2 lbs dry roasted peanuts	2 lbs cashews
1 lb raisins	1 lb M & M's
½ lb flaked coconut	

Combine all ingredients in a large bowl. Store in an airtight container. Yields 6 quarts.



Turkey Ham Roll Ups

Judy Schroeder

Kalida, OH

1 ½ lb thinly sliced turkey ham
horseradish sauce

1 pkg lowest fat cream cheese
finely shredded cheddar cheese

Add sauce to cream cheese until mixture is easy to spread onto meat slices. Add cheddar cheese. Spread on meat. Roll up. Refrigerate for 1 hour. Slice into bite size lengths.

Vegetable Dip

Alicia Knudsvig

Shell Rock, IA

1 large cream cheese
¼ cup ketchup
½ tsp salt

½ cup creamy French dressing
2 tbsp minced onions
½ tsp celery salt

Mix together until creamy.

Vegetable Dip

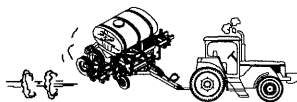
Lisa Unverferth

Kalida, OH

1 cup mayonnaise
½ tsp Worcestershire sauce
2 tsp accent salt
1 tsp dill weed
2 tsp parsley flakes

1 cup sour cream
2 drops tabasco sauce
2 tsp season salt
2 tsp minced onions

Mix all together - a day ahead of time for best tasting.





Vegetable Dip

Nancy Schnipke

Kalida, OH

1 cup sour cream
1 cup real mayonnaise
(Hellman's)
1 ½ tbsp minced onions
1 ½ tsp dry parsley

1 ½ tsp seasoning salt
¾ tsp Accent
3 drops tabasco sauce
1 ½ tsp dill weed
1 ½ tsp Worcestershire sauce

Mix all ingredients together.

Waterchestnuts Wrapped in Bacon

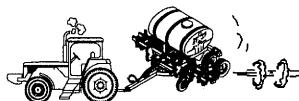
Nancy Recker

Kalida, OH

1 cup brown sugar
1 tsp Worcestershire sauce

1 cup ketchup
1 can whole water chestnuts

Cut bacon strips in half. Wrap bacon around waterchestnuts and secure with toothpick. Bake in oven ½ hour at 350°. Place in crockpot. Mix brown sugar, ketchup, Worcestershire sauce together and pour over chestnuts, cook on low for 1 hour, serve warm.



White Chocolate Mix

Dan (Carol) Ellerbrock

Kalida, OH

5 cups Cheerios
1 lb M & M's
3 tbsp oil
1 (10 oz) pkg pretzels

5 cups Crispix
2 (12 oz) pkgs white chips
2 cups peanuts (opt)

Mix cheerios, crispix, M&M's, peanuts, and pretzels. In microwave melt the white chips and oil, then add to the above. Spread out on waxed paper.

Wieners in Bourbon

Lynnette Biermann

Shell Rock, IA

1 lb wieners, cut
1 ½ cups ketchup
1 tbsp chopped onions

½ cup bourbon
½ cup brown sugar

Mix and put in crockpot and serve when hot.

Wraps

Lisa Unverferth

Kalida, OH

3 pkgs dried beef

10 lg white corn wraps

Cream together:

1 (8 oz) cream cheese

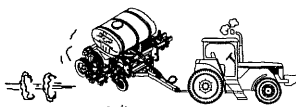
2 sticks butter

Add:

1 cup shredded cheddar cheese

Garlic

Then mix with cream cheese mixture. Lay out all the wraps, spread cheese mixture on top. Put 1 layer dried beef. Roll up tight. Cut up in 1" pieces. It works best to refrigerate or (freeze for a short time) before cutting into pieces.





Apple Jack

Judy Schroeder

Kalida, OH

1 gallon cider
3 cups brown sugar
1 orange

3 cups sugar
1 box raisins

Stir daily – 21 days with wooden spoon. Strain until liquid is clear – not cloudy. Cool & enjoy. Note – must be made in a crock.

Brandy Slush

Vickie Goedde

Kalida, OH

2 cups sugar
1 (12 oz) can frozen orange juice
1 pint plain brandy
Ginger ale or 7-up

4 green teabags
1 (12 oz) can frozen lemonade
water

Bring to boil 7 cups of water. Add 2 cups sugar, stir until dissolved. Set aside until cool. Boil 2 cups water. Put in 4 *green* teabags. Set aside to cool. Mix together frozen orange juice, frozen lemonade, plain brandy with water mixture. Stir well, put in deep freeze. Use 3 tbsp for each glass and add ginger ale or 7-up.

Cappuccino Mix

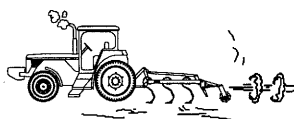
Judy Schroeder

Kalida, OH

1 cup instant coffee creamer
2/3 cup instant coffee crystals
1/2 tsp ground cinnamon

1 cup instant chocolate drink mix
1/2 cup sugar
1/4 tsp ground nutmeg

Combine all ingredients; mix well. Store in an airtight container. To prepare one serving, add 3 tbsp mix to 6 oz hot water; stir well. Yields 3 cups dry mix.



Chi Chi' s

Ruth A. Foppe

Kalida, OH

2 oz coconut syrup
2 oz pineapple juice

pineapple chunks
2 oz vodka or light rum

Blend coconut syrup, pineapple chunks, and pineapple juice then add vodka or rum.

Easy-Load Punch

Alicia Knudsvig

Shell Rock, IA

1 pkg strawberry Kool-Aid
1(6 oz) can frozen orange juice
2 cups sugar

1 pkg cherry Kool-Aid
1 (6 oz) can frozen lemonade
3 qts water

Mix well. Just before serving, add 1 quart gingerale and stir.

Eggnog

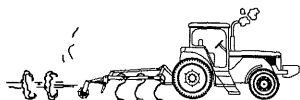
Alicia Knudsvig

Shell Rock, IA

1 cup milk
2 tsp sugar, or artificial sweetener to equal
¼ tsp nutmeg

1 medium egg
½ tsp cinnamon
¼ tsp vanilla extract

Blend until frothy and serve at once. Makes 1 serving.





Friendship Tea Mix

Alicia Knudsvig

Shell Rock, IA

1 ½ cups instant tea	2 cups Tang
2 cups sugar	½ tsp cloves
½ tsp ginger	1 tsp cinnamon
1 small pkg Wyler's instant lemonade or other lemonade mix.	

Mix well. Use 2 heaping tsp per cup of hot water.

Friendship Tea

Judy Schroeder

Kalida, OH

2 cups Tang	2 tsp ground cinnamon
1 cup instant tea	1 ground cloves
1 cup lemonade mix	

Mix all ingredients. Keep stored in an airtight container. Use 2 teaspoons in cup of hot water. Let steep a moment. Add honey or sugar as desired. A real refresher.

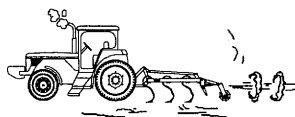
Frothy Orange Drink

Judy Schroeder

Kalida, OH

1 can (6 oz) frozen orange juice concentrate, thawed	1 cup water
1 cup milk	½ cup sugar
1 tsp vanilla extract	8 to 10 ice cubes

Combine all ingredients in a blender; cover and process until drink is thick and slushy. Yields 4 cups.



Frozen Daiquiri

Judy Schroeder

Kalida, OH

½ cup pineapple (crushed)
2 tbsp lime juice
1 tsp sugar

3 oz dry gin
1 cup crushed ice

Put all ingredients into blender. Liquify. Add more sugar if desired. Sit back and enjoy.

Hot Apple Drink

Ruth A. Foppe

Kalida, OH

1 ½ qt cranberry juice
½ cup brown sugar
4 whole stick cinnamon

2 qt apple juice
½ tsp salt
1 ½ tsp whole cloves

Put brown sugar, salt, cinnamon, and whole cloves in top of a percolator add juice to the bottom and perk.

Hot Cider

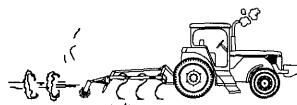
Lynnette Biermann

Shell Rock, IA

½ gallon apple cider
1 cup brown sugar

6 cups cranberry juice
4 sticks cinnamon

Place cider and juice in 30 cup coffee pot. Put brown sugar and cinnamon sticks in the coffee pot basket. Heat.





Hot Cocoa Mix

Mike (Diane) Van Mill

Shell Rock, IA

1 (8 qt) box powdered milk
6 oz jar non dairy creamer

1 lb box Nestle Quik
1 cup powdered sugar

Mix together. To serve, add $\frac{1}{4}$ cup measure of above mixture to one mug and add boiling water.

Hula Punch

Denise Recker

Kalida, OH

1 can chilled Hi-C punch
2 cups chilled Sprite

2 pints vanilla ice cream, softened

Add ice cream right before serving.

Instant Cocoa

Alicia Knudsvig

Shell Rock, IA

1 (8 qt) pkg powdered instant non-fat milk
(10 cups)
1 (6 oz) jar Coffeemate (2 cups)

$\frac{3}{4}$ cup powdered sugar
1 (1 lb) can Nestle's Quick (3 $\frac{1}{2}$ cups)

Mix all together in large container.

For 1 cup cocoa use:
 $\frac{1}{2}$ cup instant cocoa

$\frac{1}{2}$ cup hot water.



Jello Shots

Carol Merschman

Kalida, OH

1 box of jello

½ cup whiskey (or your choice of mix)

Follow directions as indicates on the box **except** instead of cold water add ½ cup of whiskey. Pour into little cups and chill. Good combinations are: slow gin & orange jello, strawberry schnapps & strawberry jello, gin & lemon jello, maui & fruit punch.

Kahlua

Judy Schroeder

Kalida, OH

1 (2 oz) jar instant coffee

4 cups granulated sugar

1 cup boiling water

3 cups boiling water

1 vanilla bean

1 fifth vodka

Dissolve coffee in 1 cup boiling water. Dissolve sugar in 3 cups boiling water. Stir to dissolve. Pour together. Allow to cool. Add vanilla bean, split. Add a “fifth” of vodka. Be sure preceding is completely cold before adding. Mix all together. This must “age” – wait 3 weeks.





Kahlua

Stacy Schmersal

Delphos, OH

1 vanilla bean (cut into small pieces)
4 cups water (boiling)
8 tbsp freshly ground coffee

1 pint Brandy
4 cups sugar

Place vanilla bean and sugar in a gallon glass jug. Place a coffee filter with its holder over the jug opening. Put coffee grounds in the filter and pour boiling water into it slowly. Let coffee drip into sugar and vanilla mixture. Stir until sugar is dissolved. When mixture is cool add Brandy. Cover and store in a dark, cool place for 60 days. When ready decant into smaller bottles and enjoy with half and half cream over ice.

Punch

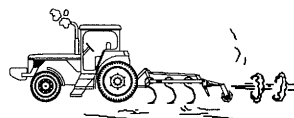
Ruth A. Foppe

Kaldia, OH

2 cans Hawaiian punch
2 lg cans frozen lemonade
Vodak or Gin (opt)

2 lg cans frozen orange juice
4 (16 oz) 7 Up

Mix Hawaiian punch, frozen orange juice, and frozen lemonade. Then add 7 up. If desired add vodak or gin.



Rum Slush

Art Warnecke

Kalida, OH

1 cup boiling water
 ½ cup sugar
 3 oz frozen lemonade
 ¾ cup rum

2 tea bags for 3 minutes
 6 oz frozen orange juice
 3 ½ cups water

Stir together and put in freezer for 8 hours.

Slush Punch

Lisa Unverferth

Kalida, OH

1 (3 oz) strawberry Jell-O
 3 (6 oz) orange juice (frozen) – don't dilute
 1 (46 oz) can pineapple

1 cup boiling water
 2 (6 oz) lemonade (frozen) – don't dilute

Mix. Add 2-3 cups vodka or gin. Freeze. Fill glasses ½ full with slush and then add 7 Up or Sprite – stir.

Slush

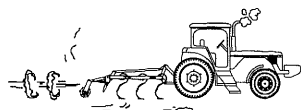
Judy Schroeder

Kalida, OH

1 (12 oz) Orange Juice
 1 (12 oz) lemonade
 1 ¾ cups sugar

3 cups booze (any kind)
 9 cups water
 7 Up

Freeze three days. Fill glass ¾ full, then add 7- UP.





Strawberry Daiquiri

Ruth A. Foppe

Kalida, OH

1 qt strawberries
6 single shots light rum
small chunks of ice

1 lg lemonade
½ bottle (16 oz) 7 up

Mix in blender.

Swamp Water

Stacy Schmersal

Delphos, OH

1 cup lemon juice
1 cup bourbon
maraschino cherry juice

2 cups orange juice
1 cup rum
powdered sugar

Mix ingredients. Chill. Serve in cocktail glasses. Add as much cherry juice and powdered sugar to your taste. Stir. Serve with cherry or orange slice on a toothpick.

Wassail Punch

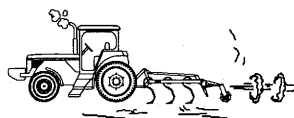
Judy Schroeder

Kalida, OH

2 quarts apple cider
2 cups pineapple juice
½ cup sugar
4 cinnamon sticks (3 to 4 inches)

2 cups orange juice
½ cup lemon juice
12 whole cloves
orange slices and additional cloves, opt

In a large kettle, bring the first seven ingredients to a boil. Reduce heat; simmer for 10-15 minutes. Remove cinnamon and cloves. Serve warm. If desired, stud orange slices with cloves and float in punch bowl. Be sure bowl is safe for hot liquid. Yields about 3 – ½ quarts.



Whiskey Slush

Jackie Schimmoeller
Lisa Unverferth

Kalida, OH
Kalida, OH

9 cups water
1 (12 oz) frozen orange juice
2 cups whiskey

2 cups sugar
1 (12 oz) frozen lemonade

Bring water and sugar to a boil. Remove from heat. Add orange juice, lemonade, and whiskey. Freeze.

Whiskey Sour Punch

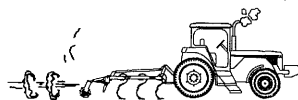
Vickie Goedde

Kalida, OH

2 bottles 7-up (28 oz ea)
1 can (6 oz) frozen orange juice
concentrate, undiluted
1 fifth bourbon or whiskey

1 bottle club soda (28 oz)
1 can (6 oz) frozen lemonade
concentrate, undiluted
1/3 cup maraschino cherry juice

Mix all ingredients in punch bowl, add ice rings with cherries frozen into it. Decorate by floating orange slices on top. Makes 25 punch cups.





Amish Friendship Bread

Stacy Schmersal

Delphos, OH

DO NOT REFRIGERATE

Day 1 – receive started

Day 2 – Stir

***Use only wooden Spoon**

Day 3 – Stir

Day 4 – Stir

Day 5 – Add

1 cup sugar

1 cup flour

1 cup milk – stir well

Day 6 – Stir

Day 7 – Stir

Day 8 – Do Nothing

Day 9 – Do Nothing

Day 10 – Add 1 cup sugar

1 cup flour

1 cup milk – stir well

Put one cup starter into 3 different containers. Share with three friends.

To remaining starter add:

1 box instant vanilla pudding

2 tsp vanilla

1 tsp baking powder

1 tsp baking soda

Beat ingredients by hand.

Add: 1 cup nuts (opt)

1 cup raisins (opt)

Bake 45 minutes to 1 hour in a greased and floured bundt cake pan at 350°. Glaze top with powdered sugar and milk mixture. Make holes with a toothpick in top so glaze will soak in. Be sure to pass recipe on to the three friends you gave a starter to.

Made by a good friend for a good friend



Amish Bread Starter

Stacy Schmersal

Delphos, OH

1 pkg dry yeast
1 cup sugar
1 cup flour

1 cup warm water
1 cup milk

Mix water and yeast together. Let stand 5 minutes. Then add sugar, milk, and flour. Stir with a wooden spoon only. Cover let sit on cabinet for 5 days, stirring each day then follow Amish Friendship Bread Recipe. Do not refrigerate.

Apple Raisin Bread

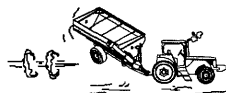
Jerald Dew

Shell Rock, IA

3 cups chopped unpeeled cooking apples
2 ½ cups sugar
4 large eggs
2 tsp ground cloves
½ cup raisins

3 cups all purpose flour
1 ¼ cups vegetable oil**
1 tbsp vanilla extract
1 ½ tsp baking soda
½ cup chopped nuts (opt)

Beat all ingredients together until well moistened and blended. Pour into 2 greased loaf pans. Bake in 325° oven for approximately 1 hour or until a tester comes out clean. Cool for 10 minutes, and remove from pan. Cool completely before slicing. (**can substitute oil with same amount of applesauce)





Banana Bars

Jay (Sharon) Mehmen

Shell Rock, IA

Cream together:

½ cup butter or margarine

2 eggs

Add:

2 ripe bananas, mashed

2 scant cups flour

1 tsp soda

1 ½ cups sugar

¾ cup buttermilk or sour milk

1 tsp vanilla

¼ tsp salt

Sift scant flour with salt and soda. Bake in greased jelly roll pan at 375° for 30 minutes. When cool frost with powdered sugar and butter icing, sprinkle with nuts if desired.

Banana Bread

Mitch (Marge) Nordmeyer

Alicia Knudsvig

Shell Rock, IA

Shell Rock, IA

1 cup oleo

2 tsp vanilla

2 tsp soda

1 tsp salt

2 cup mashed bananas

3 ½ cups flour

2 cups sugar

2 tsp lemon juice

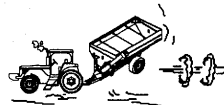
2 tsp baking powder

4 eggs

2 cups sour cream

1 cup chopped nuts (opt)

Spray or grease and flour pans. Bake at 350° for 50 –55 minutes. Makes two loaves.



Banana Bread

Shelley Hoersten

Kalida, OH

½ cup shortening
2 eggs beaten
2 cups flour
½ tsp salt

1 cup sugar
1 cup mashed bananas
1 tsp soda
½ cup nuts

Cream shortening and sugar, add eggs and banana. Stir in dry ingredients. Bake in greased and floured loaf pan for 1 hour at 350°. For a glass pan decrease temperature to 325°.

Banana Nut Bread

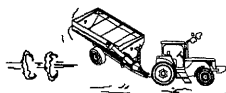
Bill Hyde

Shell Rock, IA

1 cup melted margarine
4 very ripe (small) bananas
1 tsp salt
1 tsp vanilla

½ cup sour milk
2 eggs
1 tsp soda
½ cup chopped nuts

Blend margarine, sour milk, eggs, and bananas in blender until smooth. Pour in large mixing bowl. Then add salt, vanilla, soda, and chopped nuts. Stir. Add flour. Pour into 6 mini loaf or 3 large pans. Bake 350° until toothpick comes out clean.





Barbeque Muffins

Beth Rieman

Kalida, OH

1 tube (10oz) refrigerated buttermilk biscuits
½ cup ketchup
1 tbsp cider vinegar
1 cup shredded cheddar cheese

1 lb ground beef
3 tbsp brown sugar
½ tsp chili powder

Separate dough into 10 biscuits; flatten into 5" circles. Press each into the bottom and up the sides of a greased muffin cup; set aside. In a skillet, brown the ground beef, drain. In a small bowl, mix ketchup, brown sugar, vinegar and chili powder, stir until smooth. Add to meat and mix well. Divide the meat mixture among biscuit-lined muffin cups, using about ½ cup for each. Sprinkle with cheese. Bake at 375° for 18-20 minutes or until golden brown. Cool for 5 minutes before removing from tin & serving. Yields 12 servings.

Bill Meyer's Holiday Apple Dumplings

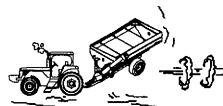
Bill Meyer

Hokah, MN

6 baking apples (peeled and cored)
4 tbsp melted margarine
¼ tsp nutmeg

double recipe of pastry dough
¾ cup sugar
¼ tsp cinnamon

Combine sugar, nutmeg, and cinnamon. Blend well. Roll pastry dough 1/8 inch thick. Cut pastry dough into squares large enough to cover entire apple, approximately 8" x 8". Put one apple in center of pastry square with 2 tbsp of sugar mixture and 1 tsp of melted margarine. Moisten edges of pastry with water and bring corners together on top and seal. Brush dumplings with melted margarine. Place on ungreased pan. Bake at 375° for 45-60 minutes until browned. Serve warm with vanilla ice cream or whipped cream.



Biscuits Supreme

Alicia Knudsvig

Shell Rock, IA

2 cups sifted flour

½ tsp salt

2 tsp sugar

2/3 cup milk

4 tsp baking powder

½ tsp cream of tartar

½ cup shortening

Sift flour, baking powder, salt, cream of tartar, and sugar. Cut in shortening until mixture resembles coarse crumbs. Add milk, stirring only until dough follows fork around bowl. Turn out on floured board. Knead gently ½ minute. Pat or roll out to ½" thickness, cut with biscuit cutter (or glass if no biscuit cutter) dipping cutter in flour if need be to avoid sticking. Bake on ungreased cookie sheet at 450° for 10 - 12 minutes. Makes 16 biscuits.

Bubble Bread

Karen Stechschulte

Kalida, OH

2 loaves frozen bread (thawed) 7-8 hours

1 small box instant butterscotch pudding

½ cup brown sugar

1 stick oleo

Grease angel food cake pan. Tear one loaf of bread into small pieces and place in angel food cake pan. Mix brown sugar, oleo, and pudding. Put half of this mixture on top of cut bread. Tear other loaf of bread and add rest of sugar mixture. Let rise until doubled in size. Bake at 350° for 25-30 minutes or until brown on top. Nuts or raisins optional.

Bubble Bread

Lynnette Biermann

Shell Rock, IA

2 loaves frozen bread dough

2 tsp cinnamon

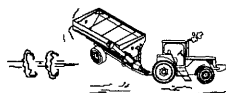
1 cup brown sugar

½ cup sugar

¼ cup butter

½ cup chopped nutmeats

Put loaves in refrigerator overnight. Melt butter, brown sugar, and add nutmeats and spread on bottom of 9x13 cake pan. Cut bread dough in 1" cubes and coat with sugar cinnamon mix. Place on top of butter, brown sugar, and nutmeats. Let rise to double in size. Bake at 350° for 30 minutes. Turn upside down and remove in 10 minutes.





Christmas Bread

Phil Kenkel

Shell Rock, IA

Bread:

1 cup raisins

2 pkgs active dry yeast

½ cup warm water

Syrup:

1 cup orange juice

½ cup light corn syrup

¼ cup sugar

½ cup brown sugar

1 tsp salt

2 tbsp butter

2 eggs, beaten

¼ cup melted shortening, cooled

Bring to a boil over medium heat. Pour half into pans.

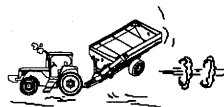
4 ½ cups sifted flour

1/3 cup chopped apricots

½ cup pecan halves (opt)

candied fruit, chopped

Dissolve the yeast in the water. Blend the next 6 ingredients and add the yeast mixture in the process. Stir in the apricots and raisins and knead. Place in greased bowl, cover and let rise in a warm place, until double. Knead lightly, pinch or cut off walnut-sized pieces. Dip in melted margarine, then in a mixture of ½ cup sugar and 1 tsp cinnamon. Arrange in layers over candied fruit and butterscotch syrup in 2 greased bread pans. Sprinkle with candied fruit and pecans. Continue with layers of dough, fruit and nuts. Let rise until double in bulk. Bake 50 minutes at 350°. Let stand 5 minutes, then turn out. Drizzle with remaining syrup, after bread has cooled. Put only ½ of syrup in pans when you start layering. Note: You may need more melted margarine and more cinnamon-sugar mixture.



Cinnamon Rolls

Alicia Knudsvig

Shell Rock, IA

2 pkgs yeast
1 tsp salt
5 cups flour

2 ½ cups water (warm)
1 pkg yellow cake mix
cinnamon and sugar

Dissolve yeast in warm water. Add remaining ingredients to form a soft dough. Let rise until double in bulk. Roll out to ½" thickness or a little thicker, spread with butter and sprinkle with sugar and cinnamon mixed together. Roll up into a long roll, cut off slices, lay in pan. Let rise until double in size. Bake at 350° for 20 minutes. Fills 2, 9x13 pans.

Mammy's Corn Meal Muffins

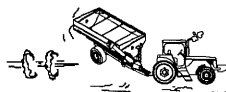
John Anderson

Lexington, SC

2 cups of white corn meal
½ cup melted lard
1 egg
1 tsp soda
½ cup flour

2 tsp baking powder
1 tsp salt
buttermilk
1 tsp sugar

Mix corn meal, sugar, soda, egg, and buttermilk (enough to make soft), flour, salt, baking powder, and lard. Stir just enough to mix. Pour into hot muffin rings or small biscuit pan and bake in hot oven.





Corn Muffins

Chuck Gerdeman

Delphos, OH

½ cup lard
½ cup brown sugar
1 cup whole wheat or white flour
1 tsp soda
1 cup sour milk or plain yogurt

1 egg
1 cup corn meal
¾ tsp salt
½ tsp baking powder

Mix flour, corn meal, salt, and baking powder. Blend lard, egg, and sugar in a bowl. Add soda to sour milk and add this to the bowl. Add all dry ingredients and mix. Grease muffin pan for 8 muffins. Bake at 350° for 30 minutes. Note: I use home ground corn meal. If using purchased, you may need to add a little more liquid. Whole wheat flour make the muffins more tasty.

Cranberry Orange Bread

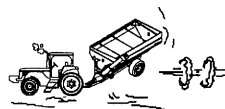
Sonja Cutler

Shell Rock, IA

2 cups all purpose flour, unsifted
1 tsp baking soda
1 cup sugar
½ cup orange juice
2 tbsp melted butter
1 cup raw whole cranberries

1 ½ tsp baking powder
½ tsp salt
1 egg, beaten
grated rind of 1 orange
2 tbsp hot water
1 cup coarsely chopped walnuts

Combine flour, baking powder, soda, salt, and sugar in large mixing bowl; set aside. Mix beaten egg with orange juice, rind, butter and hot water. Fold flour mixture into egg mixture until blended. Do not beat. Gently fold in cranberries and walnuts. Spoon into greased 9 x 6 inch loaf pan or smaller pans of choice. Bake at 325° for 60 minutes; test in center with wooden pick. Cool on rack for 15 minutes before removing from pans. Yields 10-12 servings.



Danish Pastry Apple Bars

Ted Boyle

Shell Rock, IA

2 ½ cups flour
1 tsp salt
1 cup shortening
1 egg yolk
1 cup crushed corn flakes

8-10 apples peeled and sliced (8 cups)
¾ to 1 cup sugar
1 egg white
1 tsp cinnamon
milk

Combine flour and salt, cut in shortening. Beat egg yolk in measuring cup. Add enough milk to make 2/3 cup. Mix well, stir into flour mixture. Roll half the dough to 17x12 inch rectangle. Fit up sides of 15 ½ x 10 ½ x 1 inch pan. Sprinkle corn flakes over crust, top with apples, sugar, and cinnamon. Roll remaining dough, cover and cut slits in top of crust. Beat egg white and brush over top. Bake in 375° oven for 50 minutes

Diabetic Banana Bread

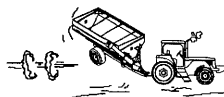
Art (Pat) Warnecke

Kalida, OH

1 ¾ cups cake flour, sifted
¼ tsp soda
¼ cup melted shortening
4 tsp liquid artificial sweetener
2 bananas, mashed

2 tsp baking powder
dash salt
2 eggs, well beaten
1 tsp vanilla

Sift together dry ingredients, combine shortening, eggs, sweetener, and vanilla, and add to flour mixture. Stir only until flour is moistened. Fold in bananas and pour into greased 8x4x3 inch loaf pan. Bake at 350° for 1 hour. 1 slice = 1 bread and 1 fat.





Dinner Rolls

Phil Kenkel

Shell Rock, IA

4 cups unbleached white flour
1 tsp quick rise active dry yeast
sunflower or corn oil for greasing

1 tsp salt
1 ½ cups lukewarm water

1. Put the flour into a large bowl, then stir in the salt and yeast. Make a well in middle and pour in the water. Work to a soft but not sticky dough.
2. Lightly oil a large bowl. Knead the dough until smooth and elastic. Shape into a round and place in the bowl. Cover with oiled plastic wrap and leave in a warm place to rise for 1 – 1 ½ hours, until doubled in size.
3. Lightly oil 2 or 3 baking sheets. Divide the dough into 18 even sized pieces. Fold the sides to the middles to form balls. Arrange on the sheets, leaving room for the dough to expand, cover loosely with oiled plastic wrap, and leave in a warm place to rise for 20 minutes or until doubled in size.
4. Bake the rolls at 375° for 20 minutes or until golden. Tap the bottoms to see if they are cooked; they should sound hollow. Leave to cool.

Easy Roll Recipe

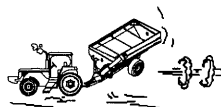
Carol Merschman

Kalida, OH

1 lg cake mix
2 pkgs dry yeast
1 tsp salt

2 ½ cups warm water
5 to 6 cups flour

Place water in bowl. Add salt. Mix yeast in dry cake mix and add to water mixture. Add flour and mix (knead) well. Cover and let stand 1 hour. Shape into rolls and let stand until double in bulk. Bake at 425° for 20-25 minutes or until done. Makes about 2 to 3 dozen. Note: When dough is rolled out flat add butter, brown sugar and cinnamon.



Family Dinner Rolls

Alicia Knudsvig

Shell Rock, IA

3 pkgs yeast - dissolved in ½ cup warm water
5 or 6 eggs
1 cup sugar
10 - 12 cups flour

3 cups scalded milk
1 cup shortening
1 tbsp salt

Beat eggs - add sugar. Add shortening to scalded milk. Cool. Combine milk, eggs, yeast, flour, and salt. Stir all together. Put out on floured board and knead, adding flour if needed until smooth and satiny (about 5 minutes). Put in greased bowl and let rise until doubled in bulk. Punch down and let rise again. Form into buns and/or roll out into cinnamon rolls. Let rise. Bake 15 - 20 minutes at 350°.

Fluffy Dumplings

Alicia Knudsvig

Shell Rock, IA

¾ cup flour
½ tsp salt
1/3 cup milk

2 ½ tsp baking powder
1 egg

Beat egg until light. Add milk. Fold sifted dry ingredients into the liquid mixture. Drop by spoonfuls into boiling broth or liquid. Cook 15 minutes without lifting cover.

French Honey Bread

Dan (Mary Kay) Verhoff

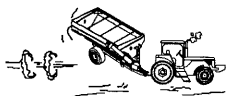
Kalida, OH

(for bread machine)

¾ cup water
2 tsp honey
2 tsp olive oil
1 ½ tsp yeast

2/3 tsp salt
2/3 tsp sugar
2 cups bread flour

Bake according to the directions of your bread machine for basic white bread.





Giant Cinnamon Rolls

Jenifer Weaver

Kalida, OH

Rolls:

1 pkg hot roll mix
1 cup hot water (tap)
1 egg

2 tbsp sugar
2 tbsp soft butter

Filling:

¼ cup soft butter
1 tsp cinnamon
½ cup raisins (opt)

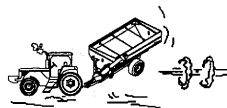
1/3 cup sugar
¼ cup chopped nuts (opt)

Glaze:

1 ½ cup powdered sugar
2 – 3 tbsp milk

1 tbsp soft butter
½ tsp vanilla

Mix rolls together until dough pulls away from sides of bowl. Place on floured surface and shape into a ball. Knead dough for 5 minutes then cover and let sit for 5 minutes. With rolling pin on floured surface roll dough into oblong shape. Filling: spread softened butter to cover dough, then sprinkle with cinnamon, sugar, and/or nuts and raisins. Roll up dough, cut into pieces, and place in greased 9x13 inch pan (on side so filling is at top and bottom). Bake at 375° for 20-30 minutes, or until golden brown. Remove from oven and let cool while mixing glaze. Apply glaze while still warm, serve warm or cold. Makes approximately 12 large rolls.



Grandma Oards Delicious Zucchini Bread

Stacy Schmearsal

Delphos, OH

Preheat oven to 350°.

3 eggs
2 cups sugar
3 cups flour
1 tsp baking soda
3 tsp vanilla

1 cup cooking oil
2 cups grated zucchini
¼ tsp salt
¼ tsp baking powder
½ cup chopped nuts

Peel and chop zucchini. Mix all ingredients together. Mix well. Grease 2 loaf pans. Bake 1 hour at 350°.

Hot Water Pie Crust

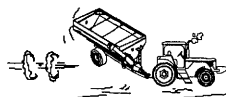
Josh Siefker

Delphos, OH

1 cup lard (very soft)
1 tsp salt

½ cup boiling water
3 cups flour

Pour boiling water over completely soft lard. Blend together. Cool to room temperature. Stirring often. Stir in flour and salt and form a ball. Chill for 1-2 hours or overnight. Bring to room temperature and roll out. Makes two 8 inch 2 crust pies.





Mandel Bread

Denny (Susan) Kapcar

Kalida, OH

Mix together, well:

$\frac{3}{4}$ cup oil

3 eggs

1 $\frac{1}{4}$ cup sugar

2 tsp vanilla

Add:

3 cups flour

1 $\frac{1}{2}$ tsp baking powder

dash salt

$\frac{1}{2}$ - $\frac{3}{4}$ cup walnuts

Grease cookie sheet and form dough into 2 loaves on sheet. Bake at 350-375° for 20-25 minutes (until light brown). Slice loaves on side and bake for another 5-10 minutes on each side.

Monkey Bread

Alicia Knudsvig

Shell Rock, IA

1 cup sugar

2 tbsp cinnamon

4 tubes biscuits

1 cup sugar

$\frac{1}{2}$ cup brown sugar

$\frac{2}{3}$ cup butter

$\frac{1}{4}$ cup carnation milk

Put sugar and cinnamon in paper bag. Cut biscuits into $\frac{3}{4}$ pieces and put in bag. Shake until all coated. Boil white and brown sugar, butter, and milk. Add cinnamon and biscuit pieces to angle food cake pan, pour syrup over biscuits. Bake at 350° for 30 minutes.

Monkey Bread

Kevin Van Mill

Shell Rock, IA

3 tubes (cans) buttermilk biscuits

$\frac{1}{2}$ cup sugar

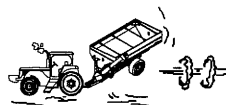
$\frac{1}{2}$ tsp cinnamon

1 stick margarine

$\frac{3}{4}$ cup sugar

$\frac{3}{4}$ tsp cinnamon

Quarter each slice of biscuits and roll in a mixture of sugar and cinnamon. Melt margarine, cinnamon, and sugar together over low heat. Pour mixture over biscuits that have been placed in an angel food or bundt pan. Bake at 350° for 30-35 minutes.



Muffins

Alicia Knudsvig

Shell Rock, IA

1 cup flour
 ½ tsp salt
 4 tbsp melted margarine
 ¾ cup milk

½ cup sugar
 4 tsp baking powder
 1 egg
 dates, nuts, raisins, etc. (opt)

Mix only until ingredients are blended. Fill muffin tin 2/3 full. Bake at 425° for 20 - 25 minutes.

No Knead Buns

Jim (Joyce) Hinders

Shell Rock, IA

2 ½ cups lukewarm water
 ½-¾ cup sugar
 2 pkgs yeast (dry)
 6-7 cups flour

2 tbsp soft butter
 2 ½ tsp salt
 2 eggs

Dissolve yeast in ½ cup water. Then add sugar, butter and salt in remaining water. Stir until dissolved. Stir in 3 cups flour. Stir well, add yeast mixture and beat again. Add eggs one at a time, beating each time. Stir in 4 cups flour (no more). Cover, let stand until doubled, then stir. Cover and let rise again. Flour hands and shape, cover, let rise until doubled. Bake at 375° for 20 minutes.

Noodles

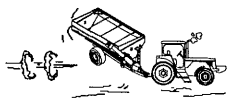
Fred (Sylvia) Shirey

Kalida, OH

3 eggs
 3 tbsp water
 1 tbsp sugar

1 ½ tsp salt
 flour to stiffen

Mix well and roll out. You don't need to let these dry very long to use right away. To keep over a long period of time omit salt and dry thoroughly.





Old Fashion Corn Bread

Powell (Irene) Caudill

Kalida, OH

1 ½ cups corn meal
1 ½ tsp salt
2 tsp baking powder
¼ cup water

½ cup flour
½ tsp baking soda
½ cup buttermilk

Mix meal, flour, salt, baking soda, baking powder, milk and water until the desired thickness. Preheat oven to 450°, spray iron skillet with Pam. Bake until golden brown. About 20-25 minutes.

Old Virginia Battercakes

John Anderson

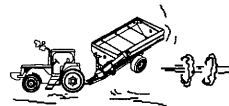
Lexington, SC

This recipe is an old one, antedating the use of baking powder. Cooking soda, with buttermilk was used instead.

2 cups white water ground cornmeal
1 tsp soda
1 tsp salt

1 egg
3 cups buttermilk

Sift salt, soda, and meal together. Then put back the chaff you sifted out! The sifting is only to mix the dry ingredients together.) Beat the egg and add it to the buttermilk. Combine mixtures. The batter should be quite thin – thin enough to bake with a lacy edge. This lace edge is characteristic of battercakes. It comes when you drop a spoonful of thin batter onto a hot griddle that has been generously greased, preferably with bacon fat. There is no shortening in the battercakes themselves, so be generous with the fat in the pan you fry them in. The cakes should be quite small. Stir up the batter from the bottom of the bowl each time you take a spoonful for a cake. Gumption is a necessary ingredient in the making of battercakes, as with other good, old fashioned recipes. You may have to get your hand in to succeed with these. But they're well worth a little trouble.



Pastry Dough

Bill Meyer

Hokah, MN

2 cups flour
 ¼ tsp baking soda
 2/3 cup shortening

1 tbsp + 1 tsp baking powder
 1/8 tsp salt
 ½ cup buttermilk

Sift together flour, baking powder, baking soda, and salt. Blend shortening with flour mixture until mealy. Add buttermilk all at once. Mix lightly, enough to blend. Shape dough into ball. On a lightly floured surface, flatten dough ball slightly and roll 1/8 inch thick.

Bill's hints:

- Mix dough in small batches for best results
- Use as little flour as possible to roll dough
- Roll dough from center to edge of the dough

Poppyseed Loaf

Denny (Blyth) Turnwald

Kalida, OH

3 eggs
 1 ½ cups milk
 1 ½ cups oil
 1 ½ tsp salt
 1 ½ tsp vanilla

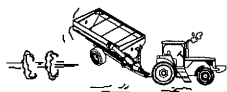
3 cups flour
 2 ½ cups sugar
 1 ½ tsp baking powder
 1 ½ tbsp poppy seeds
 1 ½ tsp almond flavoring

Mix. Bake at 350° for 45-55 minutes. Remove from pan. Brush tops of loaves with mixture of:

3/8 cup sugar
 ¼ tsp vanilla

1/8 cup orange or lemon juice
 ¼ tsp almond flavoring

Makes 2 large or 6 mini loaves.





Pumpkin Bread

Alicia Knudsvig

Shell Rock, IA

3 1/3 cups flour
1 1/2 tsp salt
1 tsp nutmeg
1 cup oil (or 2 sticks oleo)
2/3 cup water

2 tsp soda
1 tsp cinnamon
3 cups sugar
4 eggs
1 (1lb) can pumpkin

Mix all dry ingredients. Add remaining ingredients. Grease and flour pan. Bake at 350° for 1 hour. Makes 3 loaves.

Pumpkin Date Bread

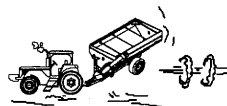
Judy Schroeder

Kalida, OH

1/3 cup margarine, softened
egg substitute equivalent to 2 eggs
1 cup whole wheat flour
1 tsp baking powder
1 1/2 tsp ground cinnamon
1/4 tsp salt
1/4 tsp ground allspice
1 cup quick cooking oats

3 tbsp brown sugar
1 cup solid-pack pumpkin
1/2 cup all purpose flour
1 tsp baking soda
1/2 tsp ground nutmeg
1/4 tsp ground cloves
1/2 cup buttermilk
1/2 cup chopped dates

In a mixing bowl, cream margarine and sugar. Beat in egg substitute and pumpkin. Combine the dry ingredients; add to the creamed mixture alternately with buttermilk. Stir in oats and dates. Pour into 8x4x2 inch loaf pan coated with non stick cooking spray. Bake at 350° for 75 minutes or until a wooden tooth pick inserted near the center comes out clean. Cool in pan 10 minutes; remove to a wire rack to cool. Yields 1 loaf (15 slices). Diabetic Exchanges: One slice, equals 1 1/2 starch, 1 fat; also, 148 calories, 198 mg sodium, 0 cholesterol, 21 gm carbohydrate, 4 gm protein, 6 gm fat.



Rapid Rise Pizza Dough

Denise Decker

Kalida, OH

3 to 3 ½ cups all purpose flour
¾ tsp salt
1 cup very warm water (120° to 130°)

1 pkg Rapid Rise yeast
1 tbsp sugar
2 tbsp olive oil or vegetable oil

In a large bowl combine 2 cups flour, undissolved yeast, salt, and sugar. Stir very warm water and olive oil into dry ingredients. Stir in enough remaining flour to make soft dough. Knead dough on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Cover, let rest on floured surface for 10 minutes. Lightly oil 1 (14 inch) or 2 (12 inch) round pizza pans. Divide and roll dough to fit desired pan or pans. Top pizza or pizzas as desired. Bake in preheated 400° oven for 20 -30 minutes or until done. Time depends on size and thickness of crust and selected toppings.

Salted Nut Rolls

Lynnette Biermann

Shell Rock, IA

1 yellow cake mix
1 egg

2/3 cup margarine (melted)
3 cups mini marshmallows

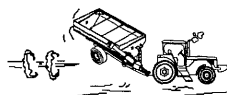
Mix together above and press in bottom of jelly roll pan. Bake at 325° for 10 minutes. Remove from oven and spread 3 cups mini marshmallows evenly over crust. Return to oven until marshmallows puff.

Mix together:

2/3 cup white corn syrup
2 tsp vanilla
2 cups Rice Krispies

¼ cup margarine
1 pkg butterscotch chips
2 cups salted peanuts

Heat until margarine and chips are melted. Stir into this mixture Rice Krispies and peanuts. Spread over marshmallow layer. Chill and cut.





Seasoned Cheese Bread

Denny (Susan) Kapcar

Kalida, OH

1 loaf Italian or French bread (with or without poppy seeds)
½ lb baby swiss or shredded mozzarella cheese

Cut bread crisscross without going completely through.

Mix together and melt:

1- 1 ½ sticks butter or oleo

1 tsp seasoned salt

1 tbsp minced onions, or 1 med fresh onion

1 tbsp poppy seed – if bread has no
poppy seeds you may add more

Pour this over the top of the loaf of bread. Cover the top with cheese. Place the loaf in foil. Wrap and bake 25 minutes at 250° or 20 minutes at 350°.

Southern Spoon Bread

John Anderson

Lexington, SC

1 cup sifted yellow enriched cornmeal

3 tbsp melted butter

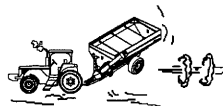
½ tsp pepper

1 qt whole milk

½ tsp salt

4 eggs well beaten

Blend the meal with one cup of milk and add the remaining milk stirring constantly. Cook at medium temperature until mixture thickens. Add melted butter, salt and pepper. Fold in beaten eggs. Cook at 350° for 45 to 50 minutes. Eat with homemade molasses, preferably from Granddaddy's Lords Acre program, Franklin County, VA.



Stuffed Bread

Lisa Unverferth
Roger (Kathy) Hanneman

Kalida, OH
Kalida, OH

1 loaf French bread
 1 tbsp poppy seed
 1 tsp season salt
 ½ tsp lemon juice
 1 (8 oz) mushrooms

1 stick melted butter
 1 tbsp dry mustard
 2 tbsp minced onion
 1 (8 oz) mozzarella cheese
 chipped ham

Slice bread long ways and have ½ of it laying on foil. Stuff with mushrooms and cheese and chipped ham. Melt butter and add spices. Stir and pour over bread. Cover bread with other ½ of bread and pour butter over it. Wrap foil around it. Bake at 350° for ½ hour. Slice in 1-1 ½ slices – serve warm.

Very Good Coffee Cake

Vickie Goedde

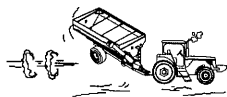
Kalida, OH

1 beaten egg
 ½ cup sugar
 ½ cup milk
 2 tbsp melted shortening
 Topping:
 ¼ cup brown sugar
 1 tbsp flour
 1 tsp cinnamon

1 cup flour
 ½ tsp salt
 2 tsp baking powder

 1 tbsp melted margarine
 ½ cup nuts (opt)

Mix top eight ingredients together. Pour into round cake pan. Make topping and sprinkle over cake mixture. Bake at 375° for 25-35 minutes.





Waffles

Vickie Goedde

Kalida, OH

2 cups flour
1 tsp salt
1 $\frac{1}{4}$ cups milk
2 tbsp melted shortening

4 tsp baking powder
1 tbsp sugar
2 eggs

Sift flour, baking powder, salt, and sugar together. Add milk. Separate eggs. Beat egg yolks and add to mixture. Mix thoroughly. Beat egg whites stiff and fold into mixture. Add shortening. Heat waffle iron on both sides. Grease well. Put a little of batter in center, close iron. Brown on 1 side, turn, brown on other side.

Whole Wheat Bread

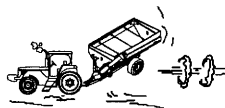
Mary Siefker

Kalida, OH

2 pkgs active dry yeast
 $\frac{1}{3}$ cup molasses
1 tbsp salt
1 $\frac{3}{4}$ cups warm water
3 to 4 cups white flour

$\frac{1}{2}$ cup warm water
 $\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup brown sugar
3 cups whole wheat flour
margarine/butter softened

Dissolve yeast in $\frac{1}{2}$ cup warm water in large mixing bowl. Stir in molasses, sugar, shortening, salt, 1 $\frac{3}{4}$ cup warm water and the whole wheat flour. Beat until smooth. Mix in enough white flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic about 10 minutes, place in greased bowl; turn greased side up. Cover, let rise in warm place until doubled; about 1 hour. (Dough is ready if indentation remains when touched. Punch down dough; divide into halves. Flatten each half with hands or rolling pin into rectangle, 18x8". Fold crosswise into thirds, overlapping the 2 sides. Roll up tightly, beginning at one of the open ends. Press with thumbs to seal after each turn. Pinch edge firmly to seal. Press each end with side of hand to seal; fold ends under loaf. Place loaves seam sides down in 2 greased baking pans, 9x5x3 or 8 $\frac{1}{2}$ x 4 $\frac{1}{2}$ x 2 $\frac{1}{2}$ inches. Brush with margarine; sprinkle with whole wheat flour or crushed oats if desired. Let rise until doubled, about 1 hour. Bake at 375° for 40 to 50 minutes.



Whole Wheat Honey Raisin Bread

Jerald Dew

Shell Rock, IA

1 egg + water to equal 1 cup
2 tsp gluten
1 tbsp cinnamon
1 tbsp dry milk
1 tbsp shortening or applesauce

2 ¼ cups whole wheat flour
1 tsp salt
¼ cup honey
½ cup raisins (golden)
1 tsp yeast

Whole wheat setting on automatic bread machine.

Zucchini Bread

Chuck Knueven

Kalida, OH

3 eggs
3 cups flour
2 tsp vanilla
1 cup sugar
1 tsp cinnamon
3 cups grated zucchini

1 tsp pumpkin pie spice
1 cup oil
1 tsp baking powder
1 cup brown sugar
¾ cup chopped nuts
1 tsp baking soda

Mix all ingredients together. Then bake for one hour at 325° until golden brown. Use mini loaf pans. Makes 5 small loaves.

Zucchini Bread

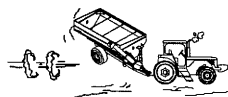
Jody (Jennifer) Karhoff

Delphos, OH

3 cups flour
1 tsp salt
1 tsp soda
3 tsp cinnamon
1 cup brown sugar

1 cup white sugar
2 cups zucchini
4 eggs
1 ¼ cup oil

Put dry ingredients in bowl, then zucchini, eggs, oil, and mix. Then put with dry ingredients. Bake 1 hour at 350°.





\$10 Fruit Pie

John Anderson

Lexington, SC

This recipe is for a dessert called a “pie”, but much more like a pudding. It is a “kissin’ cousin” of the delicious old fashioned desserts made with midsummer fruits – the fruit cobblers, berry rolls, and dumplings – rich and bubbling with juice, pink for peaches, purple for blackberries. Any kind of fresh fruit can be used for it. Ladies paid \$10 a piece for this recipe.

1 cup sugar
1 cup milk
3 tsp baking powder

1 cup flour
1 stick butter
1 qt fruit sweetened to taste (use extra sugar)

Melt the butter in deep baking pan. Pour on top of it a batter with sugar, flour, milk, and baking powder (no eggs, or salt are used). Have ready the fruit heated with the extra sugar. Pour the hot fruit on top of the batter. Bake at 370° for 25 minutes. This recipe can be made in a Dutch oven.

10 Minute Wonder Fudge

Alicia Knudsvig

Shell Rock, IA

1 (6 oz) pkg chocolate chips
4 tbsp margarine
dash of salt

3 cups powdered sugar
1 cup coconut
3 tbsp warm water

Melt Hershey’s semi-sweet chocolate chips together with margarine in double broiler. Add water. Sift level cups powdered sugar and dash of salt in mixing bowl. Mix coconut with sugar. Stir in melted mixture into bowl of dry ingredients. Press into 8 inch pan. Chill. Cut into squares and serve. Makes 1 ½ lbs.



7-up Cake

Dan (Mary Kay) Verhoff

Kalida, OH

3 oz box lemon instant pudding
4 eggs
1 (10 oz) bottle or can of 7-up
3 egg yolks
1 tbsp cornstarch
1 cup coconut

1 box lemon cake mix
1 cup oil
1 lg can crushed pineapple, juice
1 ½ cups sugar
1 stick margarine
1 cup chopped pecans

Mix lemon pudding, lemon cake mix, eggs, oil and 7 Up together and bake at 350° for 25 minutes in 9x13 pan. Mix pineapple juice, egg yolks, sugar, cornstarch, and margarine all together in heavy sauce pan. Cook over low heat until thick. Remove from heat and add 1 cup coconut and 1 cup chopped pecans. Pour over cake.

8 minute Cheesecake

Lisa Unverferth

Kalida, OH

1 cup graham cracker crumbs
¼ cup melted butter
1/3 cup sugar
2 tsp vanilla

¼ cup sugar
1 (8 oz) pkg cream cheese
1 cup sour cream (½ pint)
1 (8 oz) Cool Whip

Mix cracker crumbs, sugar, and melted butter and press into a buttered 8x8 dish. Beat cream cheese until smooth, gradually beat in sugar. Blend in sour cream and vanilla. Fold in Cool Whip. Blend well. Spoon onto crust. Chill until set, 4 hours. Garnish with strawberries if desired.





Agnes Warnecke's Harvest Delight

Art(Pat) Warnecke

Kaldia, OH

2 $\frac{3}{4}$ cups unsifted flour

1 $\frac{1}{2}$ tsp baking soda

$\frac{1}{4}$ tsp baking powder

$\frac{1}{2}$ tsp clove

$\frac{1}{2}$ cup soft shortening spry or crisco

2 cups unsweetened apple sauce

$\frac{1}{4}$ lb miniature marshmallows

2 cups white sugar

$\frac{1}{2}$ tsp salt

1 tsp cinnamon

$\frac{1}{2}$ tsp allspice

2 eggs

1 cup walnuts, cut up

Sift dry ingredients together. Add shortening, eggs, sugar, and applesauce. Beat until well mixed. Stir in walnuts and marshmallows. Pour into greased and floured 9x13 pan. Bake at 350° for 50 minutes.

Agnes Warnecke's Oatmeal Refrigerator Cookies

Art (Pat) Warnecke

Kalida, OH

1 $\frac{1}{2}$ cups sifted flour

1 $\frac{1}{2}$ tsp salt

1 cup white sugar

2 eggs well beaten

3 cups quick cooking oatmeal

1 tsp baking soda

1 cup shortening

1 cup brown sugar

1 tsp vanilla

nuts, raisins (opt)

Sift flour, soda, and salt. Cream shortening. Add sugar gradually and beat until light. Add eggs and vanilla. Combine dry ingredients to creamed mixture. Blend thoroughly. Add oatmeal. Wrap in wax paper 2 inch across roll. Chill thoroughly. Cut into thin slices. Bake on ungreased baking sheet in hot oven 400° for 6 to 8 minutes. Makes 6 dozen.



Alaska Sheet Cake

Fred (Sylvia) Shirey

Kalida, OH

2 sticks oleo
1 cup water
2 cups sugar
2 cups + 1 tbsp unsifted flour
3 eggs
1/4 cup + 1 tbsp milk
1 tsp vanilla or almond extract

1 1/2 cup sour milk or buttermilk
1 tsp salt
1 1/2 tsp soda
1 tsp vanilla
1 stick oleo
1 lb box powdered sugar
1 cup chopped nuts (opt)

Bring oleo and water to a boil. Add sugar, flour, and salt. In a small bowl beat eggs, sour milk, soda, and vanilla. Add to first mixture. Pour into greased jelly roll pan. Bake at 400° for 20 minutes. If using dark colored pans reduce heat 25°. Frost while warm. Frosting: Bring oleo and milk to a boil. Remove from heat. Add powdered sugar and vanilla or almond extract, add chopped nuts. This is the white version of the Texas Sheet Cake.

Almond Delight

Jim (Jane) Gerdeman

Delphos, OH

1/4 cup brown sugar
1/2 cup sliced almonds
1 cup flour (a little more)
2 2/3 cups milk

1 stick butter or margarine, melted
1 cup coconut
2 sm boxes instant vanilla pudding
8 oz Cool Whip

Mix and spread on jelly roll pan or cookie sheet. Bake at 325° for 15-20 minutes until brown. Turn with fork at times. Reserve a little for topping. Pour in 9 x 13 pan. Blend vanilla pudding with milk. Fold in Cool Whip. Spread crumbs on bottom of baking dish. Pour pudding mix on top. Sprinkle on the remaining crumb mixture. Refrigerate.





Almond Peach Sundae

Judy Schroeder

Kalida, OH

1 can (16 oz) sliced peaches
½ tsp ground cinnamon
½ tsp almond extract
vanilla ice cream

1 tbsp cornstarch
¼ tsp ground nutmeg
¼ cup slivered almonds

Drain peaches and place the liquid in a saucepan. Stir in cornstarch, cinnamon, and nutmeg. Cook and stir over medium high heat until thickened, about 2-3 minutes. Stir in extract, almonds, and peaches. Heat through. Serve warm over ice cream. Yields 4-6 servings.

Amish Sugar Cookies

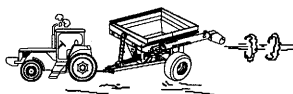
Lynnette Biermann

Shell Rock, IA

1 cup sugar
1 cup powdered sugar
1 cup margarine
1 cup oil
2 eggs

4 ½ cups flour
1 tsp baking soda
1 tsp cream of tartar
1 tsp vanilla

Combine white and powdered sugar, margarine, and oil, beat well. Add eggs and beat again. Add remaining ingredients and mix well. Roll in small walnut size balls. Dip in sugar and place on ungreased cookie sheet. Flatten balls slightly. Bake at 375° for 10-12 minutes.



Andes Mint Cookies

Mike (Diane) Van Mill

Shell Rock, IA

¾ cup butter

2 tbsp water

2 eggs (1 at a time)

1 ¼ tsp soda

Andes mints

1 ½ cups brown sugar

2 cups chocolate chips, melted

2 ½ cups flour

¼ tsp salt

Melt butter, sugar, and water together, then add chocolate chips. Next pour into large bowl and beat in eggs. Finally add in dry ingredients. Chill 1 hour. Roll into balls. Place on cookie sheet (airbake or stone) Bake 12-15 minutes at 350°. Put mint on top and swirl. ½ a mint can be used if you wish.

Angel Food Cake

Mary Siefker

Kalida, OH

1¼ cups sifted cake flour

1½ cups egg whites at room temperature

¼ tsp salt

¼ tsp almond extract

½ cup sugar

1 ¼ tsp cream of tartar

1 tsp vanilla

1 1/3 cups sugar

Measure sifted flour and ½ cup sugar, and sift four times. Combine egg whites, cream of tartar, salt, and flavorings in a large bowl. Beat at high speed until soft peaks form. Sprinkle in rest of sugar on 4 additions, beating until blended after each addition. Sift in flour mixture in 4 additions, folding in with large spoon, turn bowl often. Pour into ungreased 10" tube pan. Bake at 375° for 35 to 40 minutes. Cool cake upside down in pan on cake rack.





Apple Bars

Lynnette Biermann

Shell Rock, IA

2 ½ cups flour
1 cup lard

1 tsp salt
1 tsp sugar

Mix like pie crust. Put 1 egg yolk in cup and add milk to make 2/3 cup liquid. Mix with dry ingredients. Roll ½ to fit cookie sheet. Add ¾ cup cornflakes or wheaties over crust. Add 9 large sliced apples. Add 1 cup sugar and cinnamon on top. Add other rolled out crust. Brush on egg white (slightly beaten) and sugar. Bake at 375° for 50 minutes. Frost with powdered sugar and water while still warm.

Apple Bars

Tim Asche

Shell Rock, IA

2 cups flour
½ cup sugar
½ tsp baking powder
½ tsp salt

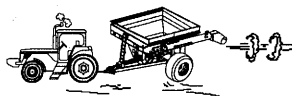
Topping:

¾ cup sugar
¼ cup flour

1 cup butter or margarine
2 beaten egg yolks
4 cup diced or sliced apples

1 tsp cinnamon

Combine dry ingredients, cut in butter, add beaten egg yolks. Take ½ of the mixture and press into the bottom of pan, arrange apples over this. Combine topping and sprinkle over apples. Sprinkle remaining ½ of the original mixture over top. Slightly beat egg whites and drizzle over this. Bake in a 9x13 inch pan at 350° for 4--45 minutes. Drizzle with a thin frosting.



Apple Caramel Desert

Nancy Recker

Kalida, OH

1 pkg Pillsbury peanut butter cookie dough
1 jar caramel ice cream topping

1 pkg (8 oz) Philadelphia cream
cheese

Press cookie dough into 9x13 pan and bake at 350° for 10 minutes. In separate bowl mix cream cheese and caramel dip (until you get your desired taste). Spread over cookie dough. Slice apples into cubes and spread over cookie dough and mixture. Drizzle remaining caramel over apples. Note: Use one Philadelphia cream cheese for each peanut butter cookie dough.

Apple Cheesecake

Judy Schroeder

Kalida, OH

2 envelopes unflavored gelatin
1 $\frac{3}{4}$ cups apple juice
3 egg yolks, beaten
 $\frac{1}{2}$ tsp ground cinnamon
1 cup whipping cream, whipped

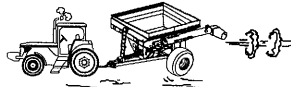
Topping:

$\frac{1}{2}$ cup chopped dry roasted peanuts
1 cup applesauce
 $\frac{1}{4}$ tsp ground cinnamon

$\frac{1}{3}$ cup cold water
 $\frac{1}{2}$ cup sugar
3 (8 oz) pkgs cream cheese, softened
 $\frac{1}{4}$ tsp ground nutmeg

2 tbsp butter or margarine
 $\frac{1}{3}$ cup packed brown sugar
additional whipped cream, cinnamon, and
peanuts, opt

In a small bowl, soften gelatin in water; let stand for 2 minutes. In a saucepan over medium heat, cook and stir apple juice, sugar, egg yolks, and gelatin mixture until gelatin is dissolved. Cool to room temperature. In a large mixing bowl, beat the cream cheese, cinnamon and nutmeg until smooth. Gradually beat in gelatin mixture until smooth. Chill until slightly thickened, about 20 minutes. Fold in cream. Pour into an ungreased 9 inch spring form pan. Chill 4 hours or overnight. In a saucepan over medium heat, brown peanuts in butter for 2 minutes. Add applesauce, brown sugar, and cinnamon; cook and stir for 5 minutes. Cool. Spread over top of cheesecake. If desired, garnish with whipped cream, cinnamon and peanuts. Yields 12-16 servings.





Apple Chunk Cake

Jerry (Mary) Hoffman

Kalida, OH

1 ½ cups salad oil
2 cups sugar
2 eggs, well beaten
2 tsp cinnamon
2 tsp vanilla

1 tsp salt
1 ½ tsp soda
3 cups flour
3 cups apples, chopped

Combine salad oil, eggs, and vanilla. Add rest of ingredients. Bake at 350° for 1 hour in 9x13 pan. Sprinkle with powdered sugar while still warm, or can be baked with pecans on top.

Apple Cream Pie

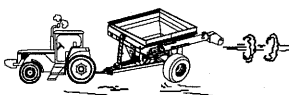
Josh Siefker

Delphos, OH

2 cups chopped apples
¾ cup sugar
2 tbsp flour
1/8 tsp salt
Combine:
1/3 cup sugar
1 tsp cinnamon

1 can Eagle Brand milk
1 egg beaten
1 tsp vanilla
1 tsp cinnamon
1/3 cup flour
¼ cup soft oleo

Mix sugar, flour, salt, milk, egg and vanilla. Beat smooth. Add apples. Pour into pastry lined 9 inch pie pan and bake at 450° for 15 minutes. Reduce oven to 325° and bake 30 minutes more. Remove pie from oven and sprinkle with topping mixture. Bake at 350° for 20 minutes more.



Apple Crisp

Jeremy Jerwers
Shelley Hoersten

Delphos, OH
Kalida, OH

4 cups peeled, sliced cooking apples
(I prefer McIntosh)
1 tbsp lemon juice (opt)
1/3 cup sifted all purpose flour
1 cup uncooked oats

1/2 cup firmly packed brown sugar
1/2 tsp salt (opt)
1 tsp cinnamon
1/3 cup butter or margarine, melted
3/4 tsp nutmeg (opt)

Place apples in shallow baking dish. Sprinkle with lemon juice. Combine dry ingredients; add melted butter mixing until crumbly. Sprinkle crumb mixture over apples. Bake in preheated moderate oven 375° for 30 minutes or until apples are tender. Makes 6 servings.

Apple Crunch

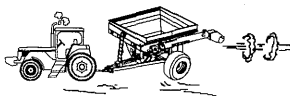
Angie Neimeyer

Kalida, OH

1 cup flour
1 cup brown sugar
1 tsp cinnamon
1/4 - 1/2 cup sugar

3/4 cup oatmeal
1/2 cup melted butter
winesap or red delicious apples
3/4 - 1 1/2 tsp cinnamon

Mix flour, oatmeal, brown sugar, butter, and cinnamon until crumbly. Press half in 9 inch baking pan. Set other half aside. Apple Mixture: Use winesap or red delicious apples. Slice apples into a large bowl and pour sugar and cinnamon, amount depends on number of apples. Stir together. Pour on top of crumbs then put balance of crumbs on. Bake at 350° for 1 hour or until golden brown.





Apple Dapple Cake

Mary Siefker

Kalida, OH

3 eggs
2 tsp vanilla
1 tsp salt
2 cups sugar
1 ½ cups chopped pecans
¼ cup milk

3 cups all purpose flour
1 ½ cups salad oil
3 cups chopped apples
1 tsp soda
1 cup brown sugar
1 stick margarine

Mix eggs, flour, and vanilla. Blend well. Then mix salad oil, salt, chopped apples and blend. Add sugar, soda, and chopped pecans and mix well. Put in cake pan. Bake at 350° for 1 hour. While cake is still hot, mix brown sugar, margarine, and milk for topping and pour hot over it. Let cool.

Apple Dumplings

Fred (Sylvia) Shirey

Kalida, OH

Pastry:

2 cups flour
2 tsp baking powder
1 tsp salt

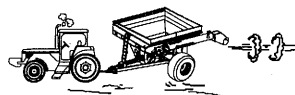
2/3 cup shortening
½ cup milk
6 apples

Sauce:

1 ½ cups sugar
1 ½ cups water
¼ tsp cinnamon

¼ tsp nutmeg
3 tbsp butter

Mix sugar, water, cinnamon, and nutmeg in saucepan. Bring to boiling. Remove from heat and add butter. Combine dry ingredients for pastry. Cut in shortening until mixture resembles coarse crumbs. Add milk. Stir until flour is moistened. Roll into 18x12 inch rectangle, cut into 6 6 inch squares. Place peeled and sliced apples on each. Sprinkle with sugar, cinnamon, and nutmeg and dot with butter. Fold pastry around apples. Place in 11 x 7 inch pan. Pour syrup over dumplings. Bake at 375° for 35 minutes or until apples are tender.



Apple Dumplings

Lisa Unverferth

Kalida, OH

6 apples cored and peeled, cut apple in half
1 cup sugar
3 tbsp butter

½ cup sugar
2 cups water
1 ½ tsp cinnamon

Boil sugar, water, butter, and cinnamon for 3 minutes. Mix sugar and cinnamon together. Fill cavity in apple, dot with butter. Put apple on 7 inch square dough and overlap. Put in baking dish – pour syrup over apple and bake at 350° for 40-50 minutes.

Apple Pan Pie

Alicia Knudsvig

Shell Rock, IA

3 cups apples thinly sliced
½ tsp cinnamon
1 tbsp margarine
½ tsp baking powder
1 tsp vanilla

2/3 cup sugar
¼ tsp nutmeg
½ cup flour
¼ tsp salt
1 egg

Place peeled, sliced apples in pie plate (preferably coated with non stick spray). Mix together 1/3 cup sugar, cinnamon, and nutmeg and sprinkle over fruit. Cream together remaining sugar, margarine and egg. Sift together the dry ingredients and combine with the sugar mixture. Spoon evenly over fruit. Bake at 375° for 30 minutes. May top with fat free topping.





Apple Pie

Mike (Norma) Unverferth

Kalida, OH

8-10 cups tart red apples

½ cup water

1 tbsp cinnamon

1 (9 in) double crust pie shell, bake in a (10 in) pie pan.

1 ½ cups sugar

½ tbsp lemon juice

¼ cup butter

Cook covered until tender the sliced apples, sugar, and water. Drain apples, saving juice and pile apples in center of pastry lined pie pan. Sprinkle with lemon juice and cinnamon. Dot with butter. Place top crust on pie. Bake until nicely browned at 400° for 30-35 minutes. Cook juice that was reserved from apples until it is thickened, but easy to spread. I cook this while baking the pie on low heat. Pour over top of baked pie as soon as it comes from the oven.

Apple Spice Cake

Judy Schroeder

Kalida, OH

2 ¾ cups unsifted all purpose flour

2 ¼ cups sugar

2 ½ tsp baking soda

1 ¼ tsp baking powder

1 tsp cinnamon

½ tsp allspice

1 tsp salt

1 tsp vanilla extract

¼ tsp cloves

1 ¾ cups applesauce

1 ¼ cups Dannon plain Non Fat yogurt

½ cup cholesterol free egg substitute

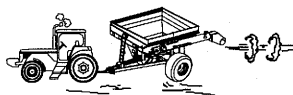
1/3 cup vegetable oil

1 cup raisins

3 tbsp packed light brown sugar

½ cups Dannon plain Non Fat yogurt

In a large bowl thoroughly combine flour, baking soda, baking powder, cinnamon, allspice, salt and cloves. Add applesauce, yogurt, egg substitute, and oil; blend well using spoon. Stir in raisins. Pour into greased and floured 12 cup Bundt pan or 13x 9 pan. Bake at 325° for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Loosen cake from sides of pan with knife. Invert onto plate. Cover loosely with foil or wax paper. Cool completely. Slice and serve with Quick Yogurt glaze. Servings: 24. Quick yogurt glaze: In small bowl combine yogurt, brown sugar and vanilla extract. Beat with fork or wire whisk until smooth.



Aunt Mary's Chocolate Chip Meringue Squares

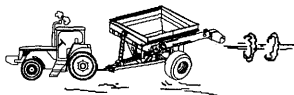
Richard & Gladys Unverferth

Kalida, OH

1 cup shortening
½ cup brown sugar
1 tbsp water
2 cups sifted flour
1 tsp soda
3 egg whites
1 cup chopped salted peanuts

½ cup sugar
2 egg yolks
1 tsp vanilla
¼ tsp salt
1 cup chocolate chips
1 cup brown sugar

Cream shortening, granulated sugar and brown sugar. Beat until light and fluffy. Add yolks, water, and vanilla. Beat. Sift together flour, salt, and soda. Mix. Spread in greased jelly roll pan. Sprinkle with chocolate chips. Press into batter. Beat egg whites until stiff, but not dry. Add brown sugar beat until stiff peaks. Spread meringue over batter. Sprinkle chopped nuts (salted peanuts) over meringue. Bake at 375° for 20 minutes. Cool. Cut into squares. Remove from pan.





Bacardi Rum Cake

Judy Schroeder

Kalida, OH

Cake:

1 cup chopped nuts
1 (3 $\frac{3}{4}$ oz) pkg Jell-O Vanilla Instant
pudding and pie filling
 $\frac{1}{2}$ cup Wesson oil

1 (18.5 oz) pkg yellow cake mix**
4 eggs
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup Bacardi dark rum (80 proof)

** (If you are using yellow cake mix with pudding already in mix; omit instant pudding, use three eggs instead of 4, $\frac{1}{3}$ cup of oil instead of $\frac{1}{2}$.)

Glaze:

$\frac{1}{4}$ lb butter
1 cup granulated sugar

$\frac{1}{4}$ cup water
 $\frac{1}{2}$ cup Bacardi dark rum (80 proof)

Preheat oven to 325°. Grease and flour 10" tube or 12 cup Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Spoon and brush glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up. Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in Rum. Optional: Decorate with border of sugar frosting or whipped cream.

Bahama Mama

Art (Pat) Warnecke

Kalida, OH

$\frac{1}{2}$ shot of the following:

Nassau Royale Rum
Dark Rum
Pineapple juice

Coconut Rum
Grenadine
Orange Juice



Banana Split Candy

Alicia Knudsvig

Shell Rock, IA

2 graham cracker pie crusts
2 sticks butter
3 bananas
1 (12 oz) cool whip
nuts (opt)

2 ½ cups powdered sugar
1 can cherry pie filling
1 can crushed pineapple, crushed
1 can maraschinos cherries, crushed

Beat powdered sugar and softened butter for 5 minutes or until spreadable. Divide this mixture in half and spread it in the bottom of each pie crust. Next layer cherry pie filling, bananas, and pineapple. Frost with Cool Whip. Top with cherries and nuts refrigerate until serving.

Bar Cookies

Jerry (Mary) Hoffman

Kalida, OH

½ cup margarine
¾ cup sugar
2 eggs
1 tsp vanilla
¾ cup flour
½ cup chopped nuts
¼ tsp salt

2 tbsp cocoa
¼ tsp baking powder
2 cups miniature marshmallows
1 (6 oz) pkg semi-sweet chocolate chips
1 cup peanut butter
1 ½ cups Rice Krispies

Cream margarine and sugar, beat in eggs and vanilla. Stir together dry ingredients. Stir into egg mixture. Spread in greased 13 x 9 pan. Bake at 350° for 15-20 minutes, until bars test done. Sprinkle marshmallows over top and bake 3 minutes more. Let cool. In small saucepan, melt chips and peanut butter, stir in the Rice Krispies. Spread over the cooled bars. Refrigerate, cut into bars.





Basic White Taffy

Alicia Knudsvig

Shell Rock, IA

1 cup sugar
1 ½ tbsp butter
1 tsp vanilla

2/3 cup light corn syrup
1/8 tsp salt

Mix all ingredients except vanilla in 1 quart sauce pan. Stir over moderate heat until it boils then cook, do not stir, to hard boil stage (256-258° on candy thermometer.) Pour out on to platter or platters. Fold outside edges to center as candy cools to keep edges from getting too brittle to pull. When cool enough to handle, add vanilla. Butter hands and pull candy until light or white in texture. (stretch between hands, fold over, stretch again.) Stretch out onto buttered cookie sheet and cut into small pieces with scissors. Let stand and cool.

Best Soft Chocolate Chip Cookies

Dan (Mary Kay) Verhoff

Kalida, OH

2 cups butter flavored Crisco
1 ½ cups brown sugar
1 ½ cups white sugar
2 tsp vanilla
1 tsp salt

2 tsp baking soda
1 tsp cinnamon
5 cups flour
24 oz chocolate chips

Mix together first 5 ingredients. Add next 4 (dry) ingredients. Stir in chocolate chips. Drop by rounded tablespoonfuls onto cookie sheets. Bake at 350° for 12-15 minutes. Makes 5-6 dozen cookies. May substitute M & M's, macadamia nuts, white chocolate chips, etc for variations.

Better Than Sex Cake

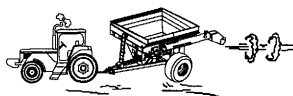
Jim (JoAnn) Goss

Bayand, NE

1 box German Chocolate cake mix
1 (8 oz) pkg cream cheese
Heath bars

8-10 oz bottle caramel ice cream topping
1 (16 oz) Cool Whip

Mix cake according to box instructions. After baked, take wooden spoon and poke holes in cake while still warm. Pour caramel topping over warm cake. Let cool. Whip cream cheese and Cool Whip together, place on top of cake, sprinkle with Heath bar bites on top of Cool Whip. Eat and Enjoy!



Big Chocolate Chip

Alicia Knudsvig

Shell Rock, IA

4 ½ cups flour
2 tsp baking soda
2 tsp salt
2 cups butter crisco
1 ½ cups sugar

2 tsp vanilla
5 eggs
1 pkg chocolate chips
chopped nuts (opt)
1 ½ - 2 cups brown sugar

Combine flour, soda and salt. Cream crisco, sugar, brown sugar and vanilla. Add eggs one at a time. Add dry ingredients. Stir in chips and nuts (optional). Drop onto ungreased baking sheet. Bake at 375° for approximately 5 minutes. Take out of oven. Beat sheet against counter to flatten cookies. Return to oven for approximately 3 minutes more. Cool on wire racks. Enjoy! **Note:** For regular cookies use ½ of everything, 2 eggs and ¾ cup brown sugar. Bake in 9x13 pan for pan variation.

Blueberry Tort

Dan and Linda Honingfort

Kalida, OH

Crust:

18 graham crackers
½ cup sugar

½ cup butter

1st layer:

8 oz cream cheese
½ cup sugar

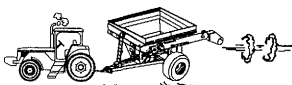
3 eggs

2nd layer:

1 can blueberry filling
¼ cup sugar

½ tsp lemon

Bake at 350° for 20 minutes. Cover with Cool Whip.





Brownies

Alicia Knudsvig

Shell Rock, IA

1 stick butter
½ cup oil
2 cups flour
2 eggs
1 tsp vinegar
1 stick butter
5 tbsp milk
1 tsp vanilla

1 cup water
3 tbsp cocoa
2 cups sugar
½ cup milk
1 tsp soda
3 tbsp cocoa
1 lb powdered sugar

Bring butter, water, oil, and cocoa to boil. Mix flour, sugar, and eggs. Mix milk, vinegar, and soda and let foam. Add milk mixture to flour mixture and then add hot mixture. Put in ungreased cookie sheet. Bake at 400° for 20 minutes. For frosting mix butter, cocoa, and milk. Bring to a boil and add powdered sugar, and vanilla.

Brownies

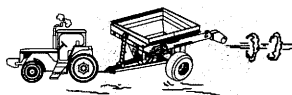
Alicia Knudsvig

Shell Rock, IA

1 stick oleo
4 eggs
½ tsp baking powder
6 tbsp margarine
½ cup sugar

1 cup sugar
1 (8 oz) can Hershey syrup
1 cup + 1 tbsp flour
6 tbsp milk
½ cup chocolate chips

Cream oleo and sugar. Add eggs, beat well. Add rest of ingredients. Beat. Bake at 350° for 20 minutes. For frosting mix together margarine, milk, sugar, and chips. Boil 2 minutes. Cool. Pour over warm brownies.



Brownies

Jim (Joyce) Hinders

Shell Rock, IA

1 stick oleo
1 tsp vanilla
4 eggs (one at a time)
1 cup flour

1 cup sugar
pinch of salt
1 can Hersheys Chocolate syrup

Cream oleo and sugar, add vanilla, and salt. Add eggs, beating after each egg. Stir in chocolate syrup and flour. Grease 11x15 pan and bake at 325° for 25 minutes.

Brownies

Jon Schlamp

Shell Rock, IA

2 cups sugar
¼ tsp salt
1 tsp vanilla
½ cup milk
½ cup nuts

½ cup vegetable shortening
4 eggs beaten
4 heaping tbsp cocoa
1 ½ cups cake flour
½ tsp baking powder

Beat well. Bake on cookie sheet at 350° for 30 minutes.

Brownies

Red (Glenda) Schell

Shell Rock, IA

½ cup margarine
1 cup white sugar
4 eggs

1 (1 lb) can Hershey Syrup
1 cup + 1 heaping tsp flour
½ cup chopped nuts

Mix above ingredients together and bake in 11x15 cookie sheet. Bake at 350° for 20–25 minutes until brownies spring back when touched.





Brownies

Robert (Cheryl) Homeister

Shell Rock IA

2 sticks margarine softened
4 eggs
6 tbsp cocoa

2 cups sugar
pinch of salt
1 1/3 cup flour

Mix with spoon. Spray or grease a 9 x 13 pan. Bake at 325° for 35-40 minutes.

Frosting:

3/4 cup cocoa
1/2 cup softened margarine
1/4 cup milk

4 cups powdered sugar
1 tsp vanilla

Mix until smooth and frost.

Buckeyes

Nancy Recker

Kalida, OH

1 1/3 stick oleo
3 3/4 cups (1 lb) powdered sugar
1 inch square paraffin

1 1/2 cups peanut butter
1 lg pkg chocolate chips

Melt oleo. Add peanut butter, then add powdered sugar. Form into balls, place on waxed paper and chill 1/2 hour. Melt in double broiler chocolate chips and paraffin, cut up into small pieces. Then using a tooth pick dip balls into chocolate mixture and leave small part bare. Chill and serve.

Buster Bar Dessert

Lynnette Biermann

Shell Rock, IA

regular size oreo cookies, crushed
1/2 cup melted margarine
1/2 gallon vanilla ice cream, softened
1/2 cup margarine

1 lb salted spanish peanuts
2 cups powdered sugar
2/3 cup chocolate chips
1 (13 oz) can evaporated milk

Combine crushed cookies with melted margarine. Pat into 9x13 inch baking dish. Carefully spoon softened ice cream over crumb mixture. Sprinkle with peanuts and place in freezer while preparing topping. Combine remaining ingredients in saucepan and heat until chips melt. Bring to a boil and simmer 10 minutes. Let cool thoroughly. Pour over dessert and freeze until firm. Before serving, allow to soften 10 minutes in refrigerator.



Butter Brickle Ice Cream Dessert

Lynnette Biermann

Shell Rock, IA

1 cup flour
¼ cup brown sugar
2 pkgs vanilla instant pudding
1 qt butter brickle ice cream, Softened
2 Heath candy bars, crushed

½ cup margarine
¾ cup ground nutmeats
2 cups milk
Cool Whip

Mix flour, margarine, brown sugar, and ground nutmeats, like pie crust, pat into 9x12 inch cake pan and bake 15 minutes at 350°. Cool. Fill with: vanilla pudding mixed with milk and stirred for two minutes. Add butter brickle ice cream. Cover this with Cool Whip, top with Heath Candy bars.

Butter Pecan Date Bars

Karen Stechschulte

Kalida, OH

2 eggs, beaten
¼ cup crisco oil
1 pkg butter pecan cake mix
1 tsp salt
1/3 cup cut up walnuts

¼ - ½ cup water
½ cup brown sugar, packed
¾ cup cut dates
1 tsp vanilla

Heat oven to 375°. Grease and flour jelly roll pan. Beat eggs water and crisco oil and sugar and half of the cake mix. Stir in remaining cake mix and the dates and nuts. Bake 20 minutes or until done.





Buttermilk Cake

Dee Hoffman

Kalida, OH

2 cups flour
2 cups sugar
1 tsp baking soda
½ cup cooking oil
2 tsp vanilla
½ stick oleo
3 tbsp milk
1 tsp vanilla

3 ½ tbsp cocoa
1 cup water
1 stick oleo
½ cup buttermilk
2 eggs
1 ¾ tbsp cocoa
2 cups powdered sugar

Bring cocoa, water, oleo, and cooking oil to boil in sauce pan. Pour this item over flour, sugar, and baking soda. Then add buttermilk, 1 tsp vanilla and eggs to mix. Bake at 375° for 25-30 minutes. Top cake with mixture of oleo, cocoa, and milk, cook until mixture is melted. Add this to powdered sugar. Beat. Add 1 tsp vanilla.

Butterscotch Date Cookies

Karen Stechschulte

Kaldia, OH

2 ½ cups Pillsbury's best all purpose flour
1 ½ cups firmly packed brown sugar
1 tsp soda
½ tsp salt
½ tsp baking powder
2/3 cup chopped nuts
¼ cup margarine or butter
1½ cups powdered sugar

1 (8 oz) dairy sour cream
½ cup margarine or butter
1 tsp vanilla
2 eggs
1 cup chopped dates
½ cup firmly packed brown sugar
2 or 3 tbsp milk
¼ tsp vanilla extract

Heat oven to 350°. Grease cookie sheet. Combine all ingredients except dates and nuts in large mixer bowl; blend at low speed until moistened. Beat at medium speed one minute. By hand, stir in dates and nuts. Drop by rounded tsp 2 inches apart onto cookie sheets. Bake 10 to 12 minutes. Cool 1 minute, remove from sheets. Frost cookies. Makes 4 to 5 dozen cookies. Frosting: in saucepan, over low heat bring butter, brown sugar and milk to boil stirring constantly. Remove from heat, gradually add powdered sugar. Add vanilla extract mix well. If necessary, thin with a few drops of milk. Frost 4 to 5 dozen.



Butterscotch Pie

Denise Decker

Kalida, OH

1 cup brown sugar
3 ½ tbsp cornstarch
2 cups milk
3 tbsp butter

2 tsp vanilla
½ tsp salt
3 egg yolks

In a heavy medium sauce pan combine sugar, corn starch, and salt. Stir in milk. Cook and stir over medium heat until thickened and bubbly; cook and stir 2 minutes more. Remove from heat. Gradually stir about 1 cup of the hot mixture into egg yolks. Return all to mixture in saucepan. Cook and stir 2 minutes more. Remove from heat. Stir in butter and vanilla until butter melts. Pour into baked pie shell.

Cake and Cookie Bar

Robert (Cheryl) Homeister

Shell Rock, IA

2 cups brown sugar
½ cup margarine
1 tsp salt
1 cup milk
½ cup chopped nuts

2 cups flour
1 egg
1 tsp soda
1 tsp vanilla
1 cup chocolate chips

Mix together brown sugar, flour, and margarine with a mixer. Reserve 1 cup of this for topping. Beat egg, salt, soda, vanilla, and milk. Add to brown sugar mixture. Mix well. Pour into greased and floured 9x13 pan. Top with reserved crumbs, nuts, and chocolate chips. Bake at 350° for 30-35 minutes.





Cake Cookie Bars

Bob (Tammy) Hall

Shell Rock, IA

2 cups brown sugar
2 cups flour
½ cup margarine
1 egg
1 tsp salt

1 tsp soda
1 cup milk
1 tsp vanilla
1 cup chocolate chips
nuts (opt)

Mix until crumbly brown sugar, flour, margarine, reserve 1 cup for topping. Beat egg, add salt, soda, vanilla, and milk. Add to brown sugar mixture and mix well. Pour batter in greased 9 x 13 pan. Top batter with reserved crumbs mixed with chocolate chips. Bake at 350° for 30-35 minutes. Cut into bars.

Candied Cookies

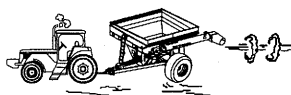
Jenifer Weaver

Kalida, OH

2 cups sugar
1 stick butter
2 ½ cup quick cooking oats
2 tsp vanilla

½ cup milk
4 tbsp cocoa
¼ cup chopped nuts (opt)
½ cup peanut butter

Cook sugar, milk, butter, and cocoa for 1 ½ minutes, from time when mixture reaches full boiling point. Remove from heat. Add remaining ingredients. Beat until mixture is well blended. Drop by teaspoonfuls onto waxed paper, cool, and serve. Makes 50 cookies.



Canned Apple Pie Filling

Red (Glenda) Schell

Shell Rock, IA

5 cups sugar
2 tbsp cinnamon
1 tsp salt
yellow food coloring
apples

1 cup cornstarch
¼ tsp nutmeg
10 cups water
3 tbsp lemon juice

Put above ingredients in kettle and slowly stir in 10 cups water. Cook until thick and bubbly, then add 3 drops yellow food coloring and 3 tbsp lemon juice. Peel and slice apples. Pack apple slices in quart jars then add filling mixture. Use a long spoon or table knife to get air bubble out. Process 20 minutes in boiling water bath or pressure cooker for 10 minutes, 5 lbs of pressure. Makes 6 quarts. Bake in double pie crust at 350° for 30 minutes.

Carmel Apple Delight

Stephanie Berry

Delphos, OH

2 cans crushed pineapple, drained
2 Granny Smith apples; peeled, cored & cubed
1 pkg chopped nuts (opt)

4 Snickers bars
1 sm container cool whip

Mix together, then chill.

Caramel Bars

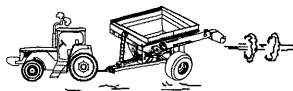
Joe Schmitt

Shell Rock, IA

32 caramels
1 pkg German chocolate cake mix
1/3 cup evaporated milk
1 cup nuts

1/3 cup evaporated milk
¾ cup oleo
1 cup chocolate chips

Melt caramels with 1/3 cup evaporated milk over hot water or in microwave in glass dish. Mix cake mix, oleo, 1/3 cup evaporated milk. Pour half of this mixture into a 9x13 cake pan. Bake at 350° for 6 minutes. Remove from oven. While hot, sprinkle with chips and nuts. Drizzle melted caramel mixture over this. Dot with remaining cake mixture. Bake 18 minutes longer at 350°. Cool.





Caramel Corn

Sonja Cutler

Shell Rock, IA

Pop 1 cup popcorn
½ cup Karo syrup (white)
1 cup (2 sticks) margarine
1 tsp vanilla

2 cups brown sugar
1 tsp salt
½ tsp baking soda
peanuts

In a small saucepan combine Karo syrup, margarine, brown sugar, and salt, cook stirring constantly until it comes to a boil. Let boil for 5 minutes, do not stir. Do not put on high flame or it will burn. Take off burner. Add baking soda and vanilla. Add vanilla first adding will make it bubble up in the pot. Spray large baking pan with Pam or Crisco. (I use my broiler pan.) I use a big pot and mix the caramel and popped corn first. If you have a wooden spoon use it to mix with. You can add peanuts to the popcorn too. Put mixed Popcorn in pan and bake for 1 ½ hour at 200°. Take out and toss every 15 minutes until cooled.

Carmel Corn

Lois Fischer

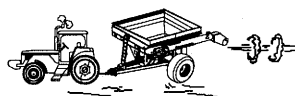
Kalida, OH

2 cups brown sugar
1 cup ~~margarine~~ Butter
1 tsp vanilla

½ cup white Karo syrup
¼ tsp cream of tartar
1 tsp baking soda

Bring all ingredients except baking soda to a boil and boil for 5 minutes. Remove from heat and add baking soda. Pour over 5 to 6 quarts of puffed popcorn. Bake at 200° for 1 hour, stirring every 15 minutes.

2 BAGS PUFFED POPCORN



Caramel Pecan Cheesecake

Judy Schroeder

Kalida, OH

1 cup graham cracker crumbs
 ¾ cup ground pecans
 ¼ cup sugar
 ¼ cup butter or margarine
 1 (12 oz) cream cheese softened
 Pecan halves

½ cup caramel topping
 3 eggs
 2 tbsp milk
 ½ cup dairy sour cream
 ¼ cup caramel topping

In mixing bowl combine graham cracker crumbs, pecans, sugar, and melted butter or margarine. Pat onto bottom and 1 ½ inches up sides of an 8-inch springform pan. In large mixer bowl beat cream cheese until fluffy. Gradually beat in the ½ cup caramel topping. Add eggs and milk; beat just until blended. Turn mixture into crust. Bake at 350° for 40 - 45 minutes until center is set. Cool in pan 15 minutes. Combine sour cream and remaining caramel topping; spoon on top of cheesecake. Loosen sides of cheesecake from pan with spatula. Cool 30 minutes more; remove sides of pan. Cool. Chill. Garnish with pecan halves before serving. Makes 10-12 servings.

Caramel Pecan Dream Bars

Bill Maenle

Kalida, OH

1 box Duncan Hines yellow cake mix
 1 egg
 1 can Eagle Brand sweetened condensed milk
 1 cup chopped pecans

1/3 cup soft margarine
 1 tsp vanilla
 1 egg
 1 pkg Bits 'O Brickle toffee chips

Mix together yellow cake mix, margarine, and egg. Press into greased 9x13 inch baking dish to form a crust. Then beat condensed milk, egg, and vanilla until foamy. Stir in pecans and toffee chips. Pour over crust. Spread evenly. Bake at 350° for 30 - 35 minutes. Cool. Cut in squares.





Carrot Cake

Alicia Knudsvig

Shell Rock, IA

2 cups flour
2 tsp baking soda
2 tsp cinnamon
1 tsp salt
4 eggs
½ cup nuts
1 (8 oz) pkg softened cream cheese

2 cups sugar
2 tsp baking powder
2 tsp nutmeg
1 ½ cups vegetable oil
3 cups grated carrots
1 stick softened butter or margarine
1 box powdered sugar (1lb)

Mix dry ingredients. Add rest of ingredients pour into greased and floured 9x13 pan. Bake at 300° for 45 minutes to 1 hour. Frosting: mix together butter, cream cheese and powdered sugar and spread on cake.

Cheesecake

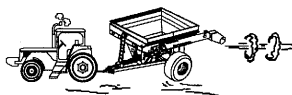
Ron Speiser

Delphos, OH

11 graham crackers, crushed
2 eggs
1 cup sugar

1 (8 oz) pkg cream cheese
1 pkg Dream Whip

Place cracker crumbs in a 9 inch pan, reserving a few for on top. Combine sugar, egg yolks, and cream cheese and mix well. Beat egg whites and fold into sugar mixture. Prepare dream whip according to package directions, and fold in. Pour over crumbs and top with remaining crumbs. Refrigerate.



Cherry Chewbillees

Judy Schroeder

Kalida, OH

Crust:

1 cup walnut pieces, divided
1 ¼ cups all purpose flour
½ cup firmly packed brown sugar
½ cup butter flavored Crisco
½ cup flake coconut

Filling:

2 (8 oz pkgs) cream cheese, softened
2/3 cup granulated sugar
2 eggs
2 tsp vanilla
1 can (21 oz) cherry pie filing

Heat oven to 350°. Grease 9x13 inch pan with butter flavored Crisco. Set aside. Chop ½ cup nuts coarsely for topping. Set aside. Chop remaining ½ cup finely. For Crust: combine flour and brown sugar. Cut in butter flavored Crisco until fine crumbs form. Add ½ cup finely chopped nuts and coconut. Mix well. Remove ½ cup. Set aside. Press remaining crumbs in bottom of pan. Bake at 350° for 12 to 15 minutes, until edges are lightly browned. For Filling: beat cream cheese, granulated sugar, eggs, and vanilla in small bowl at medium speed of electric mixer until smooth. Spread over hot baked crust. Return to oven bake 15 minutes longer. Spread: cherry pie filling over cheese layer. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into bars, about 2x1 ½ inches. Prep Time: 15 minutes, Bake time: 45 minutes. Makes approximately 36 bars.





Cherry Almond Mousse Pie

Beth Rieman

Kalida, OH

1 (14 oz) can sweetened condensed milk, divided
½ tsp almond extract, divided
1 (10 oz) jar maraschino cherries, drained
1 cup cold water
1 cup whipping cream, whipped

1 sq (1 oz) unsweetened chocolate
1 (9 inch) baked pastry shell
1 (8 oz) pkg cream cheese, softened
1 pkg instant vanilla pudding mix
½ cup chopped toasted almonds
chocolate curls (opt)

In a saucepan over low heat, cook and stir ½ cup milk and chocolate until the chocolate is melted and mixture is thickened, about 4-5 minutes. Stir in ¼ tsp extract. Pour into pastry shell, set aside. Reserve eight whole cherries for garnish. Chop the remaining cherries; set aside. In a mixing bowl, beat the cream cheese until light. Gradually beat in water and remaining milk. Add pudding mix and remaining extract; mix well. Fold in whipping cream. Stir in chopped cherries and almonds. Pour over the pie. Chill 4 hours or until set. Garnish with whole cherries and chocolate curls if desired.

Cherry Bars

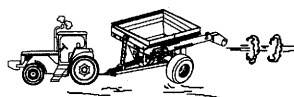
Alicia Knudsvig

Shell Rock, IA

1 cup butter
1 ¾ cups sugar
4 eggs
1 ½ tsp baking powder
water

1 tsp vanilla
2 ½ cups flour
1 can cherry pie filling
powdered sugar

Mix together sugar, butter and eggs. Add dry ingredients and vanilla. Pour ½ batter into greased jelly roll pan. Pour on the can of cherry pie filling and the remaining batter on top. Bake at 350° for 30 minutes. Frost with powdered sugar and water mixture while warm.



Cherry Brownies

Lynnette Biermann

Shell Rock, IA

1 Devil's food cake mix
1 can cherry pie filling
5 tbsp margarine
2 cups chocolate chips

2 beaten eggs
1 cup sugar
1/3 cup milk

Mix dry cake mix with pie filling and eggs. Spread on greased 12 x 15 inch jelly roll pan. Bake at 350° for 20-30 minutes. For Frosting: boil sugar, margarine, and milk for one minute. Remove from heat and add chocolate chips. Stir until melted. Spread over bars while still warm.

Cherry Brunch Bars

Jeremy Paulson

Jamestown, ND

1 cup margarine
4 eggs
3 cups flour
1 ½ tsp baking powder

1 ¾ cups sugar
1 tsp vanilla
¼ tsp salt
1 can cherry pie filling

Cream together margarine and sugar. Add eggs and beat well. Add vanilla. Add dry ingredients and mix well. Put 2/3 of batter in bottom of greased 11x15 pan. Spread cherries over the top. Drop remaining batter over top and spread. Bake at 350° for 30-40 minutes. When slightly cool, cover with powdered sugar icing.

Cherry Chocolate Cake

Jackie Schimmoeller

Kalida, OH

1 box fudge (any chocolate) cake mix
¾ tsp almond extract
2 well beaten eggs

1 can cherry pie filling
½ tsp vanilla

Mix well by hand (spoon). Put in greased and floured 9 x 13 inch pan. Bake at 325° for 35 - 45 minutes. Cover with any chocolate icing.





Cherry Delight Dessert

Russell (Marla) Alberts

Shell Rock, IA

1st Layer:

Mix together 1 pkg graham crackers crushed

1/4 cup sugar

2nd Layer:

1 container cool whip

1 (8 oz) pkg cream cheese

1/2 c. oleo melted

Press in a 9x13 pan

1 cup powdered sugar

Whip together and spread on crust layer, top with can of cherry pie filling. Chill overnight.

Cherry Dessert

Dan Schell

Shell Rock, IA

1 can cherry pie filling

1 can small crushed pineapple-drained

1 can condensed milk

1 container whipped topping

Combine filling and milk; then add pineapple and whipped topping. Chill and serve.

Cherry Surprise Pudding

Barb Steffan

Kalida, OH

For Dough:

1/3 cup margarine

1 cup sugar

1 cup milk

2 tsp baking powder

2 cups flour

For Topping:

1 can sour cherries

1 cup sugar

1 cup cherry liquid

Cream butter and sugar. Add flour and baking powder alternately with milk. Grease 12x8x2 pan. Spread dough mixture in pan. Drain liquid from cherries, add enough water to make one cup. Put in a sauce pan with 1 cup sugar, bring to a boil. Arrange cherries on dough, Pour the hot juice over cherries. Bake at 400° for 35 minutes.



Cherry Trifle

Nancy Recker

Kalida, OH

1 cup powdered sugar
1 (8 oz) cool whip
1 can cherry pie filling

3 oz cream cheese
1 angel food cake, cut up

Mix powdered sugar and cream cheese until fluffy. Add cool whip and mix well. Fold in angel food cake cubes. Spread in cake pan. Top with cherries. Refrigerate 3 hours.

Chewy Pecan Bars

Leo (Traci) Massman

Shell Rock, IA

1 pkg (18 ½ oz) yellow cake mix
1/3 cup vegetable oil
¼ cup margarine or butter, melted
1 tsp vanilla
2 cups chopped pecans

1 egg
1 cup sugar
4 eggs
½ tsp salt
1 cup dark corn syrup

Heat oven to 350°. Combine cake mix, egg, and oil in bowl. Press into greased 9x13 pan. Bake 20 minutes. Beat sugar, eggs, and salt in large bowl until well blended. Beat in corn syrup, melted butter and vanilla. Stir in pecans. Pour over hot crust. Bake 30-35 minutes or until golden brown around edges and center is set. Cool completely before cutting (very important!!). Store in airtight container.





Choco Cream Dessert

Diane Recker

Kalida, OH

1 cup flour
1 cup nuts
1 cup powdered sugar
2 pkg chocolate fudge instant pudding

1 stick oleo
1 (8 oz) pkg cream cheese
1 lg container of Cool Whip
3 cups milk

Mix flour, oleo and nuts. Then press in bottom of baking dish. Bake at 375° for 15 - 20 minutes. Cool. For second layer: cream the Philadelphia cream cheese and powdered sugar and spread in baking dish. Next mix pudding and milk. Place this on top of creamed mixture. Top with Cool Whip and sprinkle nuts on top. Refrigerate. (Can substitute pistachio or lemon pudding.)

Chocolate Brownies

Tim Asche

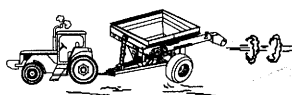
Shell Rock, IA

1 cup white sugar
1 stick oleo
pinch of salt
2 tsp vanilla
4 eggs
Topping (Chocolate Chip Frosting)
6 tbsp oleo
5 tbsp milk

1 lb can Hershey's syrup
1 cup flour
½ tsp baking powder
½ cup nuts, (opt)

1 cup sugar
½ cup chocolate chips

Mix sugar, oleo, salt and vanilla. Add eggs, one at a time, and beat well. Add remaining ingredients and mix well. Bake in a greased and floured 9x13 inch jelly roll pan at 350° for 30 minutes. Mix the first three ingredients and bring to a boil. Boil 30 seconds. Remove from heat. Add chocolate chips, beat until spreading consistency.



Chocolate Cake

Sonja Cutler

Shell Rock, IA

1 cup sugar
2 cups flour
½ cup cocoa

2/3 cup salad dressing
1 ½ tsp baking soda
1 ¼ cups cold water

Cream together sugar and salad dressing. Sift together flour, baking soda, cocoa. Add cold water, add both mixtures together. Bake at 350° until done.

Chocolate Calories

Alicia Knudsvig

Shell Rock, IA

1 box chocolate cake mix
whipping cream

chocolate chips
1 can Hershey's fudge topping
(yellow label)

Mix according to directions and pour into 9x13 pan. Sprinkle top with chocolate chips. Bake. Remove from oven and punch holes with fork. Pour Hershey's Fudge Topping over the cake. Cool in refrigerator. Frost with whipped cream. This cake will create the ability to immediately gain 10 pounds.





Chocolate Caramel Candy

Dan and Linda Honingfort

Kalida, OH

1 cup (6 oz) milk chocolate chips
¼ cup creamy peanut butter
1 cup sugar
1 ½ cups marshmallow crème
1 tsp vanilla extract
1 pkg (14 oz) caramels
1 cup (6 oz) milk chocolate chips
¼ cup creamy peanut butter

¼ cup butterscotch chips
¼ cup butter or margarine
¼ cup evaporated milk
¼ cup creamy peanut butter
1 ½ cups chopped salted peanuts
¼ cup whipping cream
¼ cup butterscotch chips

Combine the first three ingredients in a small saucepan; stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 13 x 9 x 2 pan. Refrigerate until set. For filling melt butter in a heavy saucepan over medium-high heat. Add sugar and milk. Bring to boil; boil and stir for 5 minutes. Remove from the heat; stir in the marshmallow crème, peanut butter, and vanilla. Add peanuts. Spread over first layer. Refrigerate until set. Combine the caramels and cream in saucepan; stir over low heat until melted and smooth. Spread over the filling. Refrigerate until set. In another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator. Yields 8 dozen.

Chocolate Caramel Squares

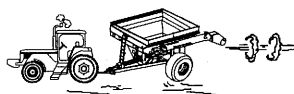
Leo (Traci) Massman

Shell Rock, IA

1 pkg (14 oz) caramels
½ cup chopped nuts
¾ cup butter, melted

2/3 cup evaporated milk
1 cup chocolate chips
1 pkg German Chocolate Cake mix

In heavy saucepan, combine caramels and 1/3 cup evaporated milk. Cook over low heat, stirring constantly until melted. Set aside. Grease and flour a 9x13 pan. In a large mixing bowl, combine dry cake mix, butter, 1/3 cup evaporated milk, and nuts. Stir until mixture holds together. Reserve one cup of batter and press the rest in the bottom of the pan. Bake at 350° for 10 minutes. Sprinkle chocolate chips on baked crust. Pour caramel mixture on. Crumble reserved dough over caramel mixture and bake for 20 minutes longer. Cool slightly. Refrigerate about 30 minutes to set the caramel.



Chocolate Chip Cheesecake

Scott Recker

Kalida, OH

2 (8 oz) pkgs creamed cheese

2 eggs

½ cup sugar

1 tsp vanilla

Cookie Dough:

¾ cup sugar

¾ cup brown sugar, packed

1 cup margarine, soft

1 egg

2 ¼ cups flour

1 tsp baking soda

½ tsp salt

1 tsp vanilla

1 (12 oz) semi-sweet chocolate chips

Mix cream cheese, eggs, sugar, and vanilla well with electric mixer. Divide dough in ½ and press ½ in bottom of 9x13 ungreased pan. Press together to cover any holes. Spoon cream cheese mixture evenly over dough. Drop remaining dough by teaspoon close together on top of cream cheese mixture. Top layer is supposed to bake together and fill in holes but this is where trouble covering all cream cheese happens. Bake at 350° for 45–50 minutes. Remove from oven, let cool, then refrigerate. Slice when cool. Keep refrigerated for best flavor and tastes better after sets in refrigerator awhile.

Chocolate Chip Coffee Cake

Bernie (Lynn) Nicklaus

Shell Rock, IA

2 cups flour

1 cup sugar

3 tsp baking powder

1 tsp salt

1/3 cup soft butter or margarine

1 egg

1 cup milk

Mix together and beat hard for 2 minutes. Pour into 13x9 pan. Sprinkle with topping before baking. Bake at 350° for 25 minutes. Serve warm.

Topping:

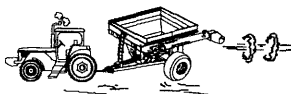
½ cup sugar

1 tsp cinnamon

¼ cup chopped nuts

¾ cup chocolate chips

Mix sugar, cinnamon, and nuts. Sprinkle on batter followed by chocolate chips.





Chocolate Chip Cookies

Dan Ellerbrock

Kalida, OH

1 cup shortening
½ cup brown sugar
½ cup white sugar
1 tsp vanilla
3 tsp water
2 eggs, beaten

2 ¼ cups flour
1 tsp baking soda
1 tsp salt
¾ cup chocolate chips
½ cup oatmeal

Grease cookie sheet. Bake at 375° for 10-12 minutes. Makes 50 cookies.

Chocolate Chip Cookies

Jack Angell

Shell Rock, IA

1 ½ cups shortening
1 ½ cups brown sugar
1 ½ cups white sugar
4 eggs
4 ½ cups flour

1 ½ tsp salt
1 ½ tsp soda
1 (12 oz) pkg chocolate chips
1 tbsp vanilla
nuts if wanted

Cream shortening and sugar - Add eggs and vanilla, beat well. Stir in flour, salt and soda. Add chips and nuts. Bake at 375° for 10 minutes or until lightly browned.

Chocolate Chip Cookies

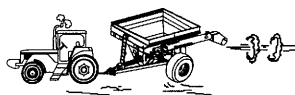
Jackie Schimmoeller

Kalida, OH

1 ½ cups crisco
3 eggs
1 ½ cups brown sugar
1 ½ tsp soda
chocolate chips or white chocolate chips

1 ½ tsp vanilla
¾ cup sugar
3 cups and 6 tbsp flour
1 ½ tsp salt

Combine and bake at 350° for 10 minutes.



Chocolate Chip Cookies

Jenifer Weaver
Lisa Unverferth

Kalida, OH
Kalida, OH

2/3 cup shortening (part butter)
1/2 cup brown sugar
1 tsp vanilla
1/2 tsp soda
1/2 cup chopped nut (opt)

1/2 cup sugar
1 egg
1 1/2 cups flour
1/2 tsp salt
1 (6 oz) pkg chocolate chips

Cream shortening, sugar, brown sugar, egg, and vanilla together. Add flour, salt, soda, chips, and nuts. Drop on ungreased cookie sheet. Bake at 375° for 8-10 minutes.

Chocolate Chip Cookies

Mark (Nanci) Rewerts

Shell Rock, IA

4 eggs
2 cups sugar
2 tsp soda
2 tsp vanilla
12 oz chocolate chips

1 cup brown sugar
2 cups oil
1/2 tsp salt
4 1/2-5 cups flour

Mix in order. Bake at 350° for 8 minutes.





Chocolate Chip Peanut Butter Cookies

Judy Schroeder

Kalida, OH

- | | |
|---|------------------------|
| ½ cup (1 stick) butter or margarine, softened | ½ cup shortening |
| 1 cup creamy peanut butter | 1 cup granulated sugar |
| 1 cup packed light brown sugar | 2 eggs |
| 2 ½ cups all purpose flour | 1 ½ tsp baking soda |
| 1 tsp baking powder | ½ tsp salt |
| 2 cups (12-oz pkg) semi sweet or milk chocolate chips | |

1. Heat oven to 375°. In large bowl, beat butter, shortening, peanut butter, granulated sugar, brown sugar, and eggs on medium speed of electric mixer until well blended.
2. Stir together flour, baking soda, baking powder, and salt; add to butter mixture, beating until well blended. Stir in chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheet.
3. Bake 8–10 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Makes about 6 dozen cookies.

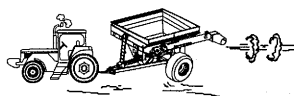
Chocolate Chocolate Chip Cookies

Steve (Linda) Unverferth

Kalida, OH

- | | |
|--------------------------|------------------------------|
| ¾ cup packed brown sugar | ½ cup sugar |
| 1 cup butter, softened | 1 tsp vanilla |
| 1 egg | ½ tsp salt |
| 1 tsp soda | ¼ cup cocoa |
| 1¾ cups flour | 1 cup (6 oz) chocolate chips |
| ½ cup chopped nuts (opt) | |

Heat oven to 375°. Cream brown sugar, sugar and butter until light and fluffy. Blend in vanilla and egg. Blend flour, cocoa, soda and salt into creamed mixture. Stir in chocolate chips and nuts. Drop by teaspoonfuls on ungreased cookie sheets. Bake for 7-11 minutes or until set. Let cool 1 minute before removing from cookie sheets. Makes 4 dozen cookies.



Chocolate Cookies

Ruth L. Foppe

Kalida, OH

3 ½ cups flour
1 cup shortening
2 cups sugar
½ cup milk
1 tsp vanilla
6 tsp butter
milk

1 cup cocoa
1 tsp salt
1 tsp baking powder
2 eggs
4 cups powdered sugar
10 tbsp cocoa
dash of salt

Add flour, cocoa, salt, and baking powder to a mixture of shortening, sugar, milk, eggs, and vanilla. Drop small teaspoonfuls on baking sheet. Bake at 350° for 6 minutes. Cut 36 large marshmallows in half and press half of marshmallows in cookie. Bake 2 minutes more. Cool cookies. Frost with powdered sugar, cocoa, butter, milk, and salt mixture.

Chocolate Cookies

Sonja Cutler

Shell Rock, IA

1 ½ cups shortening
3 eggs
2 ½ tsp vanilla
1 ½ tsp soda
1 ½ cups cocoa

2 ½ cups sugar
2 1/6 cups milk
4 ½ cups flour
1 ½ tsp salt
2 1/3 cups chopped nuts

Mix well. Bake at 325° until done.





Chocolate Crinkles

Jerry (Mary) Hoffman

Kalida, OH

½ cup vegetable oil
4 sq unsweetened chocolate (4 oz), melted
2 cups granulated sugar
4 eggs
1 cup confectioners sugar

2 tsp vanilla
2 cups flour
2 tsp baking powder
½ tsp salt

Mix oil, chocolate and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by dipping method or by sifting. Stir flour, baking powder, and salt into oil mixtures. Chill several hours or overnight. Heat oven to 350°, drop by teaspoonfuls of dough into confectioner's sugar. Roll in sugar, shape into balls. Place about 2 inches apart on greased baking sheet. Bake 10-12 minutes. Do not overbake. Makes about 6 dozen.

Chocolate Dessert

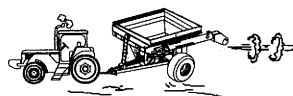
Steve Decker

Shell Rock, IA

3 cups graham crackers
1 cup powdered sugar
1 pkg chocolate pudding
1 quart vanilla ice cream

1 cup melted margarine
1 sm pkg instant vanilla pudding
2 cups milk

Mix and spread in 9x13 pan to form crust. Mix vanilla pudding and chocolate pudding with milk. Whip until it begins to thicken. Add vanilla ice cream, whip until it stands in peaks. Spread on graham cracker crust. Top with whip topping and shave chocolate on top. Keep refrigerated.



Chocolate Oatmeal Cookies

Diane Recker

Kalida, OH

1 egg
 ½ cup margarine, softened
 ½ cup brown sugar
 2 cups oats
 ½ cup chopped nuts

¼ cup water
 ½ cup shortening
 1 pkg chocolate cake mix
 1 pkg (6 oz) chocolate chips

Heat oven to 375°. Beat egg, water, butter, shortening, sugar and about half of the cake mix (dry) until smooth. Stir in remaining cake mix, oats, chocolate pieces, and nuts. Drop dough by teaspoonfuls about 2 inches apart onto ungreased baking sheet. Bake 10-12 minutes. Cool slightly before removing from baking sheet. Makes approximately 6 dozen.

Chocolate Peanut Butter Pizza

Ryan Trentman

Delphos, OH

½ cup sugar
 1 cup butter or margarine, softened
 ½ tsp vanilla
 1 ½ cups flour
 1 (6 oz) pkg semi-sweet chocolate chips

½ cup brown sugar, firmly packed
 ½ cup peanut butter
 1 egg
 2 cup miniature marshmallows

Heat oven to 375°. In a large bowl, combine sugars, butter, peanut butter, vanilla, and well-blended egg. Lightly spoon flour into measuring cup; level off. Stir in flour. Press dough evenly over bottom of 12" or 14" pizza pan, forming rim along edge. Bake for 10 minutes. Sprinkle with marshmallows and chocolate chips and continue to bake for 5-8 minutes or until marshmallows are lightly browned. Cool, cut into wedges.





Chocolate Pie

Steve (Sue) Honigford

Delphos, OH

1 graham cracker crust shell
½ cup milk
1 medium cool whip

15 lg marshmallows
1 (8 oz) Hershey bar

First shave off some of the Hershey bar to put on top of the Pie. Next melt marshmallows into milk. Add Hershey bar and melt. Let this cool completely. Stir in ¾ of the cool whip into chocolate mixture. Pour into a graham cracker crust and top with remaining cool whip and top with Hershey bar shavings. Chill pie until ready to serve.

Chocolate Scotcheroots

Alicia Knudsvig

Shell Rock, IA

1 cup sugar
1 cup peanut butter
1 (6 oz) pkg chocolate morsels

1 cup light corn syrup
6 cups Rice Krispies
1 (6 oz) pkg butterscotch morsels

Cook sugar and corn syrup in 3 qt saucepan over moderate heat until mixture boils. Remove from heat. Stir in peanut butter. Mix in Rice Krispies. Press into buttered 9x13 pan and let harden. Melt over hot (not boiling) water or microwave, chocolate and butterscotch morsels, stir to blend. Spread over Krispies mixture. Chill about 5 minutes until top is firm.



Chocolate Sheet Cake Brownies

Jay (Sharon) Mehmen

Shell Rock, IA

1 stick margarine
½ cup oil
1 cup water
2 cups sugar
2 cups flour
1 stick margarine
¼ cup cocoa
1 tsp vanilla

¼ cup cocoa
2 eggs, beaten
½ cup buttermilk
1 ½ tsp soda
1 tsp vanilla
3 cups powdered sugar
1/3 cup buttermilk

Bring margarine, oil , and water to a boil, (cool a bit), pour over sugar, flour, and cocoa mixture. Add eggs and buttermilk to which soda has been added. Mix well, add vanilla and mix. Pour into 18 x 12 sheet pan and bake at 350° for 30 minutes or until done. Frosting: mix margarine, powdered sugar, cocoa and buttermilk, and vanilla, mix well. Frost cake while it is still warm but not hot, add nuts to the brownies or frosting if desired.





Chocolate Upside-Down Cake

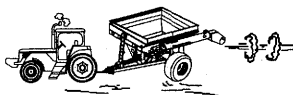
Judy Schroeder

Kalida, OH

2 cups all-purpose flour
¼ cup unsweetened cocoa powder
4 tsp baking powder
1 2/3 cups granulated sugar
1 cup skim milk, room temperature
¼ cup non fat plain yogurt
1 ¾ cups hot water

Chocolate Sauce:
1 cup granulated sugar
1 cup firmly packed brown sugar
½ cup + 2 tbsp unsweetened cocoa powder
2 tsp vanilla extract
1 oz unsweetened chocolate, melted, cooled slightly.

1. Pre-heat oven to 325°. Set oven rack in middle of the oven. Lightly spray 9x13 inch glass baking dish with butter flavor cooking spray.
2. To make the cake: In medium mixing bowl, whisk together flour, cocoa powder and baking powder, about 30 seconds. Set aside.
3. In a large mixing bowl, whisk together sugar, milk, yogurt, vanilla, and melted chocolate until combined, about 1 minute. Add dry ingredients and whisk until just moistened, 30 to 40 seconds. Pour batter into baking dish; smooth top. Set aside.
4. To make the sauce: in a medium bowl, whisk together sugars and cocoa. Gradually add hot water and whisk until sugar is dissolved and sauce is smooth, about 30 seconds. Gently drizzle sauce over the back of a spoon onto the cake batter, covering batter completely. (Note: don't be concerned if some of the batter floats up from below.)
5. Bake until cake is firm to the touch, about 50 minutes. Allow to cool slightly, about 30 minutes. Release sides by running a knife around edges. Transfer squares to serving plates and spoon fudge sauce from bottom of baking dish over each piece. Note: this cake can be cooled completely and cake squares removed as needed. Drizzle with sauce and cover remaining cake. Makes 16 servings. Per serving: 242 calories, 1.6 g. fat (6% of calories), 0 sat. fat, 0.3 g. fiber, 3.3 g. protein, 58 g. carbohydrates, 0.3 mg. cholesterol, 108 mg. sodium.



Chocolate Waffles

Bernie (Lynn) Nickalus

Shell Rock, IA

1 ½ cups all purpose flour
3 cup unsweetened cocoa powder
1 ½ tsp baking powder
½ tsp baking soda
½ tsp salt
1 lg egg yolk
2 cups buttermilk

½ cup packed brown sugar
1 tbsp canola oil
2 tsp vanilla extract
1 tsp instant coffee granules
2 large egg whites
¼ cup granulated sugar
confectioner's sugar (opt)

Preheat waffle iron. Preheat oven to 200°. Sift flour, cocoa, baking powder, baking soda and salt into mixing bowl. In a medium bowl, whisk egg yolk, buttermilk, brown sugar, oil, vanilla and coffee granules. Whisk into dry ingredients until moistened. In a clean mixing bowl, beat egg whites with an electric mixer until soft peaks form. Gradually add granulated sugar, beating until glossy but not dry. Whisk ¼ of the beaten whites into the batter, then fold in remaining whites. Lightly coat waffle iron with non stick spray. Spoon in batter and cook until waffle is crisp and golden. Transfer to oven to keep warm. Repeat with remaining batter, lightly coating iron with non stick spray each time, if necessary. Dust waffles with confectioners' sugar before serving. Serve chocolate waffles with vanilla frozen yogurt and dark chocolate sauce.

Chocolate Zucchini Cake

Alicia Knudsvig

Shell Rock, OH

2 cups peeled and grated zucchini
1 ½ cups sugar
1 ½ tsp baking soda
2 eggs, well beaten
½ cup vegetable oil

2 cups flour
1 tsp salt
½ cup cocoa
2 tsp vanilla

Heat oven to 350°. Drain zucchini in a sieve and set aside. Sift together dry ingredients. Combine eggs, vanilla and oil. Add to dry ingredients. Stir in zucchini and mix. For a 9x13 inch pan, bake 35-40 minutes. For a 11x15 inch pan, bake 18-20 minutes.





Cinnamon Apple Crostata

Vickie Goedde

Kalida, OH

1 Pillsbury Refrigerated pie crust (from 15 oz pkg) ½ cup sugar
4 tsp cornstarch 2 tsp cinnamon
4 cups thinly sliced peeled apples (about 4 medium) 1 tsp sugar
2 tbsp chopped pecans or walnuts

Let pie crust pouch stand at room temperature for 15-20 minutes. Heat oven to 450°. In medium bowl, combine ½ cup sugar, cornstarch and cinnamon; blend well. Add apples; toss gently. Remove crust from pouch. Unfold crust, remove plastic sheets. Place in ungreased 15x10x1 inch baking pan. Spoon apple mixture onto center of crust, leaving 2-inch border. Fold edge of crust 2 inches over apple mixture, crimp slightly. Brush crust edge with water; sprinkle with sugar. Bake at 450° for 15 minutes or until crust is golden brown. Sprinkle pecans over apple mixture; if necessary, cover crust with foil to prevent excessive browning. Bake an additional 5 to 15 minutes or until apples are tender. Cool 30 minutes before serving. If desired, serve with vanilla frozen yogurt.

Coffee Cake

Jim Holdgreve

Delphos, OH

Whip:

1 cup margarine (2 sticks)

2 cups sugar

2 eggs

Fold In:

1 cup sour cream

1 tsp vanilla

2 cups flour

1 tsp baking powder

½ tsp salt

Beat until smooth. Pour ½ of batter into greased and floured angel food or bundt pan.

Mix topping:

3 tsp brown sugar

2 tsp white sugar

½ tsp cinnamon

Sprinkle ½ of mixture over batter. Add rest of batter. Sprinkle remaining mixture over batter. Bake at 350° for 50-55 minutes.



Cookies in a Jiffy

Judy Schroeder

Kalida, OH

1 pkg (9oz) yellow cake mix
½ cup butter or margarine, melted
½ cup M & M's or butterscotch chips

2/3 cup quick-cooking oats
1 egg

In a mixing bowl, beat the first four ingredients. Stir in the M & M's or chips. Drop by the tablespoonfuls 2" apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks to cool. Yields 2 dozen.

Cousin's Pecan Cookies

Alan Sanders

Albany, GA

1 cup butter or margarine
1 cup brown sugar
1 cup white sugar
3 ½ cups plain flour

1 tsp soda
2 eggs
2 – 3 cups chopped pecans (your preference)

Sift soda, salt and flour together. Mix in butter until it is like fine crumbs. Beat eggs and sugar together. Pour over crumb mixture and mix with a spoon. Make rolls of dough about 1-inch in diameter. Freeze or chill. Slice ¼-inch thick and bake at 375° until light brown, about 10-12 minutes. They will be soft, but crisp as they cool.

Cranberry Mousse

Jeff Aversch

Kalida, OH

1 (20 oz) can crushed pineapple in juice
1 cup water
2 cups dairy sour cream

1 (6 oz) pkg strawberry gelatin
1 lb can of whole cranberry sauce
½ cup chopped pecans

Drain pineapple well. Reserving all juice. Add juice to gelatin in 2 quart saucepan. Stir in water. Heat to boiling, stirring to dissolve gelatin, and remove from heat. Blend in cranberry sauce. Chill until mixture thickens slightly. Blend sour cream into gelatin mixture. Fold in pineapple and pecans. Pour into 2 qt mold. Chill until firm. Unmold onto serving plate. Serves 8.





Crazy Cake

Jim (Joyce) Hinders

Shell Rock, IA

3 cups flour
2 tsp soda
6 tbsp cocoa
2 tsp vanilla

2 cups sugar
1 tsp salt
¾ cup vegetable oil
2 cups water

Mix with a fork. DO NOT BEAT. Bake at 350° for 35 minutes.

Cream Cheese Brownies

Scott Recker

Kalida, OH

1 pkg Betty Crocker super moist German chocolate cake mix
1 (8 oz) pkg cream cheese softened
½ cup sugar

1 egg
½ cup chocolate chips

Heat oven to 350°. Grease and flour 9x13" pan. Prepare cake mix as directed on package. Pour batter into pan. Mix remaining ingredients. Drop by tablespoonfuls onto batter. Cut through batter with knife or metal spatula several times for a marbled effect. Sprinkle with additional chocolate chips and chopped nuts, if desired. Bake until cake springs back when touched lightly in center or when wooden pick inserted in center comes out clean. Bake 25 to 30 minutes.

Cream Filling for Cupcakes

Red (Glenda) Schell

Shell Rock, IA

Combine and beat ingredients slow:

½ cup sugar
2/3 vegetable shortening
1 tbsp water

1/3 cup milk
¼ tsp salt
½ tsp vanilla

Add 3 ½ cups powdered sugar. Beat 3-5 minutes until fluffy. Insert with pastry tube into top of cup cakes. Will do about 50 cupcakes.



Cream Pie

Bill Hyde

Shell Rock, IA

2/3 cup sugar
2 cups milk
1 tsp vanilla
dash of salt

3 level tbsp corn starch
3 egg yolks
1 tbsp butter

Dissolve corn starch in milk, whip rest of ingredients in large microwaveable bowl. Microwave till thick, stirring every 1 - 2 minutes according to your own microwave. Can add coconut, cocoa, bananas, raisins for any type of pie. Pour cooked filling into 1 regular size baked pie crust.

Cream Puff Dessert

Lynnette Biermann

Shell Rock, IA

1 cup water
1 stick margarine
1 cup flour
1 (8 oz) pkg cream cheese

3 ½ cups milk
2 boxes instant french vanilla
pudding
6 eggs

Mix water and margarine together, bring to boil, and add 1 cup flour, beat well. Add 6 eggs, beating after each one. Spread on a greased jelly roll pan. Bake for 25 minutes at 375°, cool. Mix milk, instant pudding, and cream cheese together. Spread on top of cooled crust. Top with Cool Whip. Nuts or coconut may be added.





Creamy Cheesecake

Mike Hilvers

Kalida, OH

1 cup graham cracker crumbs
3 tbsp oil
1 (3 oz) low fat cream cheese
½ cup sugar
1 tsp vanilla

¼ cup sugar
2 cups low-fat cottage cheese
2 egg whites
3 tbsp lemon juice

Heat oven to 350°. For crust, combine cracker crumbs, sugar and oil in 9" pie plate. Mix with fork. Press firmly against bottom and halfway up sides of pie plate. For filling, put all ingredients in blender. Blend until smooth. Pour into crust. Bake at 350° for 30 minutes. Turn off oven and allow cheesecake to remain in oven for 5 minutes. Cool, then chill. Top with fruit if desired.

Crustless Pumpkin Pie

Judy Schroeder

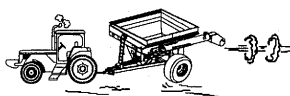
Kalida, OH

1 (15 oz) can pumpkin
1 (12 oz) evaporated skim milk
egg substitute equal to 2 eggs
2 egg whites
artificial sweetener equal to ¾ cup sugar
1 tsp ground cinnamon
cinnamon (opt)

¼ tsp ground allspice
¼ tsp ground ginger
1/8 tsp salt
½ cup reduced fat graham cracker
crumbs
light whipped topping (opt)

*Sweet 'N Low or Sweet One are recommended for baking.

In a mixing bowl, combine the pumpkin, milk, egg substitute, egg whites and sweetener; beat until smooth. Add the spices and salt; beat until well mixed. Stir in graham cracker crumbs. Pour into a 9 inch pie plate that has been coated with nonstick cooking spray. Bake at 325° for 50-55 minutes or until a knife inserted near the center comes out clean. Cool. If desired, garnish with a dollop of whipped topping and sprinkling of cinnamon. Store in the refrigerator.



Cup Cake Filling

Stacy Schmersal

Delphos, OH

1 cup milk
 ½ cup oleo (room temp)
 2 cups sugar

4 tbsp flour
 ½ cup crisco

Mix milk and flour and cook until thick. Let mixture get cold. Beat together oleo, crisco and 1 cup sugar until creamy. Add milk and flour mixture. Cream or beat until fluffy. Add remaining cup of sugar and beat well. Put in tube bag and squeeze into cup cakes until it starts popping cake top up.

Custard Pie

Alicia Knudsvig

Shell Rock, IA

1 unbaked pie crust
 4 eggs– beat only enough to mix whites & yolks
 ½ cup sugar

2 ½ cups milk, scolded and cooled
 ½ tsp salt
 1 tsp vanilla

Mix all together. Pour into shell. Sprinkle with nutmeg and bake about 25 minutes (until knife inserted near side comes out clean) at 400°.

Date Pudding

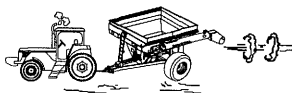
Nancy Recker

Kalida, OH

2 pkgs graham crackers – break into pieces
 3 bananas
 1 pkg chopped dates

2 cups miniature marshmallows
 1 container cool whip

Mix all together and serve.





Deluxe Marshmallow Bars

Ken Gerdeman

Kalida, OH

¾ cup of butter or margarine
3 eggs
1 1/3 cups flour
½ tsp salt
½ cup chopped nuts
1 1/3 cups chocolate chips
1 cup peanut butter

1 ½ cups of sugar
1 tsp vanilla
½ tsp baking powder
3 tbsp cocoa
4 cups miniature marshmallows
3 tbsp butter or margarine
2 cups rice crisp cereal

In a mixing bowl cream butter and sugar. Add eggs and vanilla, beat till fluffy. Combine flour and baking powder, salt and cocoa. Add to creamed mixture stir in nuts if desired. Spread in greased jelly roll pan. Bake at 350° for 15 – 18 minutes. Using a knife dipped in water spread the melted marshmallow evenly over cake and let cool. For topping combine chocolate chips, butter, and peanut butter in small saucepan. Cook over low heat stirring constantly until melted and well blended. Remove from heat, stir in cereal. Spread over bars and let chill. Yields about 3 dozen.

Deluxe Sugar Cookies

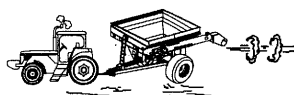
Bill Hyde

Shell Rock, IA

1 cup butter
1 egg
½ tsp almond extract
1 tsp soda

1 ½ cups powdered sugar
1 tsp vanilla
2 ½ cups flour
1 tsp cream of tartar

Mix well. Refrigerate. Roll out for cut-outs. Frost or sprinkle sugar on before baking.



Diabetic Apple Fritters

Art (Pat) Warnecke

Kalida, OH

1 egg well beaten	½ tsp cinnamon
artificial sweetener	1 med apple peeled and grated
½ slice bread made into crumbs (use food processor or blender)	

Combine all ingredients and mix thoroughly. Drop by spoonfuls onto preheated non-stick skillet. Cook on both sides until brown.

Diabetic Apple Pie

Art (Pat) Warnecke

Kalida, OH

1 (6 oz) apple juice concentrate	2 tbsp cornstarch
1 tbsp butter or margarine	1 tsp cinnamon
5 cups sliced apples	

Bring concentrate, cornstarch, butter, and cinnamon to a boil in a saucepan until thickened. Add 5 cups sliced apples. Mix and put in pie shell. Bake about 50 minutes at 350°. Serving size – 1/8 of pie, Exchange: one fruit, one bread, one fat.

Diabetic Orange Cookies

Judy Schroeder

Kalida, OH

1 ½ cups all purpose flour	1 tsp baking powder
sugar substitute equivalent to ¾ cup sugar	2 tsp grated orange peel
¼ tsp salt	1/8 tsp ground nutmeg
½ cup margarine (70% vegetable oil)	1/3 cup chopped raisins
¼ cup egg substitute	2 tbsp orange juice

In a medium bowl, combine flour, baking powder, sugar, orange peel, salt, and nutmeg; mix well. Cut in margarine until mixture resembles coarse crumbs. Stir in raisins. Add egg substitute and orange juice; mix well. Drop by teaspoonfuls onto baking sheets coated with non stick cooking spray. Flatten with a fork dipped in flour. Bake at 375° for 13-15 minutes. Yield: 30 cookies. Diabetic exchange: one serving (2 cookies) equals 1 starch, ½ fat; also, 102 calories.





Diabetic Pistachio Pudding Dish

Art (Pat) Warnecke

Kalida, OH

1 (20 oz) can crushed pineapple in juice
1 (8 oz) non dairy cool whip
½ cup chopped walnuts

1 (8 oz) Pistachio fat free sugar free
instant pudding

Mix pineapple and pudding. Mix in cool whip and nuts. Chill.

Diabetic Pumpkin Pie

Art (Pat) Warnecke

Kalida, OH

chilled uncooked pastry shell
1 tsp pumpkin pie spice
1 ½ cups cooked or canned pumpkin
1 tbsp sugar substitute

3 eggs
2 tbsp melted margarine
1 ½ cups scalded skim milk

Beat eggs and add in order spices, salt, sweetner, melted margarine, pumpkin, and scalded milk. Pour into pastry shell and bake at 450° for 10 minutes. Turn oven to 325° and continue baking for 30 minutes more. Serving size: 1/6 pie. Exchange: 1 starch, 1 vegetable, 2 fats.

Diabetic Rolled Sugar Cookies

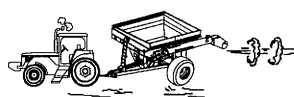
Art (Pat) Warnecke

Kalida, OH

½ cup margarine
1 tsp vanilla extract
2 cups flour

½ cup sugar
1 egg
2 tsp baking powder

Cream together the margarine, sugar, vanilla, and egg until light and fluffy. Add flour and baking powder. Blend until well mixed. Chill the dough for 2 hours or overnight. Roll out on a lightly floured surface until 1/8 inch thick. Cut with a cookie cutter. Place on an ungreased baking sheet. Bake in a 375° oven until lightly brown, about 10 minutes. Cool before storing. 1 cookie – free exchange; 2 cookies – 1 fruit exchange. Yield: 72 cookies.



Diabetic Strawberry Pie

Art (Pat) Warnecke

Kalida, OH

- | | |
|---|-----------------------------------|
| 1 (9 inch) prepared graham cracker crust | 1 pkg sugar free strawberry jello |
| 1 qt strawberries | (small pkg for 4 servings) |
| 1 pkg sugar free vanilla pudding (not instant 4 cups) | |

Add jello and pudding to 2 ½ cups water, place over medium heat and bring to boil, stir constantly. Fill pie crust with strawberries pour mixture over berries – place in refrigerator to chill. Add lite cool whip, if desired when served. Serving: 1/6 of pie; exchange: 1 bread, 1 fruit, 1 fat.

Diabetic Sugar Free Pineapple Pie

Art (Pat) Warnecke

Kalida, OH

- | | |
|---|--------------------------------------|
| 1 ½ cups sour cream | 1 (20 oz) crushed pineapple in juice |
| 1 lg pkg instant sugar free vanilla pudding mix | |

Mix together, pour into a baked 9" pie shell. Cool in refrigerator for 2 hours. Top with Cool Whip.

Dirt Pudding

Nancy Recker

Kalida, OH

- | | |
|---------------------------------|----------------------|
| 1 pkg oreos | ½ stick oleo |
| 2 sm pkg French vanilla pudding | 3 ½ cups milk |
| 1 (8 oz) carton cool whip | 1 cup powdered sugar |
| 1 (8 oz) pkg cream cheese | |

Crush oreos – save one cup for topping. Mix oleo and crumb. Press in 9"x13" pan. Mix softened cream cheese, sugar, and dry pudding mix. Slowly add milk, mix thoroughly. Add Cool Whip fold in. Spread over crumbs. Sprinkle 1 cup of cookie crumbs over top. Refrigerate several hours.





Divinity Candy

Alicia Knudsvig

Shell Rock, IA

3 cups sugar
1 cup cold water

2/3 cup white Karo syrup

Stir these together well and cook until it forms a thread or it hardens in cold water when tested. Do not stir or jar pan when cooking. Have ready 2 egg whites beaten very stiff. Stir in half the syrup and beat well. Put the rest of the syrup on the heat and cook a bit longer and then add to whites and continue beating until cool. The longer the candy is beaten the better the candy, but if it loses its shine and begins to thicken quickly, get it into a greased pan – or drop by spoonfuls on a waxed paper. Note: Cooking time added to last ½ syrup seems to guarantee it to set. Don't add more than 20 seconds.

Double Chocolate Chewies

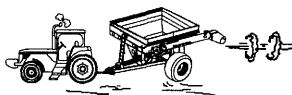
Chuck Knueven

Kalida, OH

1 pkg Duncan Hines moist deluxe butter recipe fudge cake mix
2 eggs
1 pkg (6 oz) semi-sweet chocolate chips

½ cup butter/margarine, melted
1 cup chopped nuts

Preheat oven to 350°. Grease 13x9 pan. Combine cake mix, eggs, and butter in a large bowl. Stir until thoroughly blended (mixture will be stiff). Stir in chocolate chips and nuts. Press mixture evenly in greased pan. Bake at 350° for 25 -30 minutes or until set. Cool completely, cut into bars.



Drumstick Dessert

Dee Hoffman

Kalida, OH

1 box vanilla wafers, crushed
 ¼ cup melted butter
 4 eggs
 ½ cup sugar
 2 tsp vanilla
 Smuckers fudge ice cream topping

½ cup peanuts, crushed
 2 tbsp peanut butter
 1 (8 oz) cream cheese
 ½ cup peanut butter
 16 oz Cool Whip

Melt 2 tbsp peanut butter and ¼ cup butter. Mix in wafers and peanuts. Save 1 cup of mixture for topping. Put in 9x13 pan. Beat eggs, cream cheese, sugar, ½ cup peanut butter and vanilla until smooth. Fold in cool whip. Spread on crust. Take ¾ cup or 1 jar of fudge topping and dab on top. Swirl topping with fork. Sprinkle reserved topping on and freeze. Take out 10 minutes before serving to soften.

Dump Cake

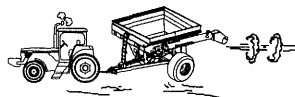
Alicia Knudsvig

Shell Rock, IA

1 can blueberry pie filling (or any kind)
 1 yellow or white cake mix
 1 cup chopped nuts

1 can applesauce
 ¼ lb butter or margarine

Spread pie filling and applesauce into 9x13 inch pan. Sprinkle cake mix (dry) and butter, cut in small pieces, over top. Bake 1 hour or less at 350°.





Dump Cake

Mark Unverferth

Kalida, OH

1 can crushed pineapple,
juice and all
1 can cherry pie filling
1 box white or yellow cake mix, dry

1 stick butter or margarine
nuts (opt)
1 (8 oz) tub Cool Whip

Layer pineapple with juice, cherry pie filling and the dry cake mix in a greased 9x13 baking dish. Slice the stick of butter over the top of the cake mixture. Sprinkle top with nuts, if desired. Bake at 350° for 1 hour. Serve warm or cold with Cool Whip.

Easy Apple Dessert

Leo (Traci) Massman

Shell Rock, IA

1 can apple pie filling, or your favorite flavor
1 – 2 sticks margarine

½ pkg white cake mix
cinnamon

Put pie filling onto bottom of pie dish. Sprinkle with cinnamon if desired. Sprinkle ½ package dry white cake mix on top of pie filling. Take stick of margarine and thinly slice lengthwise. Layer slices on top of cake mix to cover. Bake until golden brown.

Emory University Chess Pie

John Anderson

Lexington, SC

4 lbs granulated sugar
1 lb 6 oz butter
1 lb 6 oz egg yolks
2 tsp pure vanilla

6 ½ oz corn meal
5 ½ oz cake flour
2 qts milk

Cream together well sugar, corn meal and ounces of cake flour and again cream well. Add egg yolks, milk and vanilla. Mix for a short while and let stand for 1 hour. Pour into six 10-inch pie shells. Bake 425° for 10 minutes, then, lower oven to 375° for about 35 minutes. The corn meal rises during baking and makes the top crunchy.



Fancy Marshmallow Snack

Red (Glenda) Schell

Shell Rock, IA

¼ cup margarine
½ cup sweetened condensed milk
1 pkg lg marshmallows

1 – 1 ½ lb (1 pkg) caramels
Rice Krispies

Melt margarine and caramels in double broiler. When melted add ½ of condensed milk and mix well. Dip marshmallows in this mixture and roll in Rice Krispies. Put on waxed paper to cool. Don't store in airtight container or Rice Krispies will get soft.

Fluffy Cheesecake

Donald Maag

Kalida, OH

1 can crushed pineapple (drain, save juice)
1 sm box lemon Jell-O
walnuts crushed, if desired

1 cream cheese
¾ cup sugar
1 can Pet milk, chilled

First, make lemon Jell-O, using 1 cup pineapple juice you drained off pineapple for cold water. Refrigerate Jell-O until shaky. In separate bowl beat cream cheese with sugar. Separate bowl, beat milk until stiff. Mix Jell-O with milk, add cream cheese, and beat until smooth. Stir in pineapple and nuts, if desired. For crust use graham crackers and a little sugar, and butter so it sticks together. Top with graham crackers and sugar mixture.





Fluffy Pineapple Torte

Judy Schroeder

Kalida, OH

1 ½ cups graham cracker crumbs

¼ cup butter or margarine, melted

2 tbsp sugar

Filling:

1 can (12 oz) evaporated milk

1 pkg (3 oz) lemon gelatin

1 cup boiling water

1 pkg (8 oz) cream cheese, softened

½ cup sugar

1 can (8 oz) crushed pineapple,

1 cup chopped walnuts, divided

drained

Combine crumbs, butter, and sugar; press into the bottom of a 13x9 inch baking dish. Bake at 325° for 10 minutes; cool. Pour evaporated milk into a metal mixing bowl; add the beaters. Cover and chill for at least 2 hours. Meanwhile, in a small bowl, dissolve gelatin in water; chill until syrupy, about 1 ½ hours. Remove milk from refrigerator and beat until stiff peaks form. In a large mixing bowl, beat cream cheese and sugar until smooth. Add gelatin, mix well. Stir in pineapple and ¾ cup walnuts. Fold in milk. Pour over crust. Chill for at least 3 hours or overnight. Sprinkle remaining walnuts over the top before filling is completely firm. Yield: 12 servings.

Fluffy White Frosting

Josh Siefker

Delphos, OH

1 cup milk

5 tbsp flour

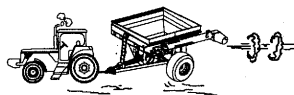
1 cup white sugar

½ cup butter

½ cup shortening

1 tsp vanilla

Mix milk and flour; cook until thick, let cool. Beat the sugar, butter, shortening and vanilla until light and fluffy. Add cooled mixture and beat until fluffy. Very good on angel food cake.



Frozen Fruit Cups

Bill Hyde

Shell Rock, IA

1 (6 oz) lemonade
4 bananas, diced
2 (8 oz) boxes strawberries
3 cups water

1 (6 oz) orange juice
1 (13 oz) crushed pineapple
1 tbsp sweetener

Mix all, put into plastic cups and freeze. To serve, thaw ½ - 1 hour to slush consistency and serve. Great for brunch or kids for summer.

Fruit Cocktail Cake

Alicia Knudsvig

Shell Rock, IA

Measure into bowl:

1 cup sugar

1 cup flour

½ tsp soda

¼ tsp salt

Add to this mixture:

1 can fruit cocktail, undrained

1 egg

1 tsp vanilla

Mix together and pour into 9x9 pan. Sprinkle on top of batter: ½ cup brown sugar, and ½ cup nuts. Bake 40 minutes at 300°. For a 9x13 cake double the recipe and add 10-20 minutes baking time.

Fruit Desert

Dan and Linda Honigfort

Kalida, OH

Mix together:

1 sm instant vanilla pudding

1 ½ cups milk

1/3 cup orange juice concentrate

¾ cup sour cream

Pour over your favorite fruits

fruit cocktail

bananas

mandarian oranges

pears

grapes

peaches

apples

strawberries





Fruit Desert

Roger (Kathy) Hanneman

Kalida, OH

2 jars marshino cherries, drained
2 lg cans pineapple chunks
drain and save 4 cups of juice

1 lg can peaches, sliced
3 cans mandarin oranges
2 lg boxes vanilla pudding, not instant

Cook using the 4 cups of juice. Let pudding cool. Mix together with fruit – add bananas last.

Fruit Dish

Art (Pat) Warnecke

Kalida, OH

1 (20 oz) can chunk pineapple in own juice
2 apples
2 oranges

1 (8 oz) vanilla fat free sugar free
instant pudding

Mix pudding with juice of pineapple. Mix well. Add fruit to mixture. Fruits can vary.

Fruit Pizza

Diane Recker

Rick (Deb) Reindel

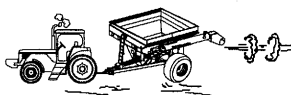
Kalida, OH

Delphos, OH

1 Pillsbury sugar cookie dough
½ cup sugar
2 cups water
3 tbsp cornstarch
strawberries
bananas
mandarin oranges

2 (8 oz) cream cheese
1 tbsp vanilla
1 ½ cup sugar
1 small (3oz) strawberry jello
pineapple
kiwi

Roll out sugar cookie dough on cookie sheet pan. Bake at 325° until browned, approximately 10 minutes. Mix together cream cheese, ½ cup sugar, and vanilla; spread over crust when cooled. Cook together water, cornstarch, 1½ cups sugar, and jello until thickened. When set, add any fruits you wish. Spread on top.



Fudge

Alicia Knudsvig

Shell Rock, IA

2 cups sugar
2 tbsp cocoa
vanilla

1 cup milk
1 tbsp butter

Mix cocoa and sugar well and add milk. Boil over slow fire until it forms a medium soft ball when a drop or two is dropped in cold water. Do not stir. Remove from fire and add butter and vanilla and cool, add nuts if desired. When cool beat until creamy and it loses its shine. Pour quickly on a buttered pan or platter.

Fudgy Chocolate Cherry Cookies

Angie Hicks

Shell Rock, IA

1 ½ cups all purpose flour
½ cup cocoa
¼ tsp salt
¼ tsp baking powder
¼ tsp baking soda

½ cup softened butter
1 cup sugar
1 egg
1 ½ tsp vanilla
1 jar maraschino cherries

Frosting:

1 (6 oz) Semi sweet chocolate chips

½ cup sweetened condensed milk

Stir together flour, cocoa, salt, baking soda, and baking powder and set aside. Beat together butter and sugar. Add egg and vanilla to butter mixture, then add all to dry ingredients. Shape into 1 inch balls, place on ungreased cookie sheet. Press down center of each ball with thumb. Drain cherries, reserving 8 tsp juice. Place ½ of a cherry in center of each cookie. Frosting: In a small saucepan, combine chocolate chips and sweetened condensed milk. Heat until chocolate is melted. Stir in cherry juice. Spoon about 1 tsp frosting over each unbaked cookie, spreading to cover cherry. Bake at 350° for 10 minutes and cool. Makes 48 cookies. Do not over cook. Note: This cookie is a chocolate lovers "dream come true!" Sounds like a lot of time spent, but the cookie is already frosted when it comes from oven.





Gladys Dessert

Gladys Unverferth

Kalida, OH

Mix together:

1 (8 oz) Cool Whip
5 Heath bars, crushed

$\frac{1}{4}$ cup Kaluah

Pour into 1 chocolate crust and sprinkle with $\frac{1}{2}$ Heath bar from above. Freeze over night.

'Godiva' Tiramise

Dennis Hohlbein

Crawfordsville, IN

6 oz godiva liqueur, divided
16-20 lady fingers
1 lb marscapone cheese
 $\frac{1}{3}$ cup confectioner's sugar

$\frac{1}{2}$ cup strong black coffee or espresso
2 eggs, separated
3-4 oz dark chocolate, grated

Mix 3 oz. liqueur with coffee and set aside. For each serving, trim 4 ladyfingers to fit along the sides and bottom of a 1 cup soufflé dish. Pour 1 oz of reserved coffee into each dish and set aside. Beat together cheese, yolks, sugar and remaining 3 oz. liqueur until smooth. Whip egg whites until stiff, and fold into the cheese. Divide the filling evenly among the soufflé dishes; sprinkle with chocolate and refrigerate overnight.



Golden Pumpkin Meringue Pie

Alicia Knudsvig

Shell Rock, IA

1 9-inch unbaked pastry shell
3 eggs, separated
1 (16 oz) can pumpkin
 $\frac{3}{4}$ cup sugar

1 $\frac{1}{2}$ tsp pumpkin pie spice (or more)
 $\frac{1}{2}$ tsp salt
1 $\frac{2}{3}$ cup evaporated milk
1 (7 oz) jar marshmallow creme

Beat egg yolks slightly. Add pumpkin, sugar, spice, salt and milk, mix well. Pour into pastry shell. Bake 15 minutes at 425°. Reduce temp to 350° and continue baking 45 minutes or until knife inserted in center comes out clean. Cool. Beat egg whites and add dash salt, until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form. Spread meringue on pie, sealing to edge of crust. Bake 15 minutes at 350° or until lightly browned.

Grandma Doozies Buttermilk Cookies

Jackie Schimmoeller

Kalida, OH

3 cups sugar
4 eggs
6 tsp baking powder
2 cups buttermilk
6 $\frac{1}{2}$ cups flour

2 cups oil
1 tsp salt
3 tsp vanilla
2 tsp soda

Blend sugar, oil, eggs, and salt. Add baking powder, and vanilla, and beat well. Put soda in buttermilk mix. Add 1 cup flour and then milk. Alternate until both are gone.





Grandma's Dutch Apple Pie

Stacy Schmersal

Delphos, OH

1 pie shell
1 cup sugar
2 – 3 tsp cinnamon
1 cup brown sugar

4 – 5 cups sliced apples
1 cup flour
1 cup flour
1 stick oleo

Mix together sugar, flour, and cinnamon. Drop slice or chunked apples into dry mixture. Shake well to coat apples. Place apples into unbaked pie shell. Top with a mixture of flour brown sugar, and oleo. Mix well with spoon or hands. Put topping over apples. Bake at 450° for 15 minutes then reduce to 325° for approximately 35 minutes. You can add ½ cup raisins to apples if you like.

Green Cheesecake

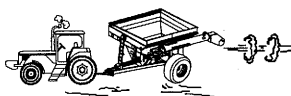
Jenifer Weaver

Kalida, OH

1 pkg (8 oz) Philadelphia cream cheese
1 pkg lime Jell-O
1 cup sugar

1 can milk (refrigerated)
1 cup hot water
16 graham crackers

Mix together 16 crushed graham crackers and 1 stick melted oleo. Mix jello and cup of hot water and let stand for one hour. Cream cheese and sugar together. Whip canned milk with mixer at high speed. Add Jell-O. Then add cheese and sugar mixture. Put ½ of graham cracker mix in 9x13 pan. Add first mixture and top with rest of graham crackers. Refrigerate.



Heath Chocolate Chip Cookies

Shelly Warnecke

Kalida, OH

2 cups light brown sugar
 2 eggs
 2 tsp salt
 1 ½ tsp baking soda
 3 ½ cups all purpose flour
 1 cup milk chocolate chips
 8 bars Heath candy bars, finely crushed

1 ½ cups butter flavored Crisco
 4 tbsp sweetened condensed milk
 (not evaporated milk)
 2 tsp vanilla extract
 1 ½ cups chopped pecans (opt)
 1 cup semi-sweet chocolate chips

Preheat oven to 350°. Grease baking sheets with butter flavor crisco. Combine brown sugar, crisco, eggs, sweetened condensed milk, salt, baking soda, and vanilla in large bowl. Gradually add flour until well blended. Add chocolate chips, crushed candy bars, and nuts. Bake at 350° for 10-12 minutes or until golden brown. Makes approximately 6 dozen cookies.

Heavenly Chocolate Cake

Jenni Mattheis

Shell Rock, IA

1 German chocolate cake with pudding in mix
 1 (12 oz) Cool Whip
 3-5 Heath candy bars crushed

1 can sweetened condensed milk
 1 jar Kraft caramel topping

Make cake and bake as directed. While warm poke holes in top of cake and pour one can sweetened condensed milk over holes, then the caramel topping. Refrigerate until cool. Frost with Cool Whip and sprinkle 3-5 crushed Heath bars on top. Keep refrigerated.





Hohlbein's Cream Brulee (Brunt Cream)

Dennis Hohlbein

Crawfordsville, IN

3 cups heavy (whipping) cream
6 egg yolks
½ cup firmly packed brown sugar

6 tbsp granulated sugar
2 tsps vanilla
ice

Preheat oven to 300° F. Heat cream in top of double boiler over boiling water. Stir in sugar. Beat egg yolks in large mixing bowl until light. Gradually pour hot cream over beaten yolks, whisking constantly. Stir in vanilla. Pour mixture into a 2 ½ quart baking dish. Place baking dish into a large pan and add hot water to a depth of 1 inch. Bake at 300° for 35 minutes or until knife inserted in center comes out clean. Do not over bake. Chill thoroughly. Preheat oven to broil. Sprinkle surface of cream with brown sugar. Set dish on bed of cracked ice and place under broiler until sugar is melted and browned. Serve at once or chill again and serve cold. Note: A butane fire starter can be used to brown any spots of sugar not melted.

Hummingbird Cake

Alicia Knudsvig

Shell Rock, IA

3 cups flour
1 tsp salt
1 tsp cinnamon
1 ½ cups salad oil
1 (8 oz) can crushed pineapple
2 cups chopped bananas

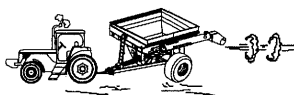
2 cups sugar
1 tsp soda
3 beaten eggs
1 ½ tsp vanilla
2 cups chopped walnuts

Mix cake in order given. Do not beat. Bake in 9x13 and 8x8 or on cookie sheet.

Frosting:

1 (8 oz) pkg cream cheese, softened
1 (16 oz) pkg powdered sugar

½ cup butter, softened
1 tsp vanilla



Ice Box Cookies

Stacy Schmearsal

Delphos, OH

Preheat oven to 375°

- | | |
|--|-------------------|
| 1 ½ cups shortening | 1 cup white sugar |
| 1 cup brown sugar | 3 eggs, beaten |
| 1 ½ tsp cinnamon | ½ tsp salt |
| 1 ½ tbsp baking soda | 4 ½ cups flour |
| 1 cup nuts, chopped, walnuts or pecans (opt) | |

Cream shortening and sugars. Add beaten eggs. Mix well blended. Sift dry ingredients three times. Add to creamed mixture. Add nuts. Mix well. Form into rolls. Chill overnight. Slice. Bake at 375° for 12-15 minutes or until golden brown.

Ice Cream Pudding Dessert

Shelley Hoersten

Kalida, OH

Diane Recker

Kalida, OH

- | | |
|--|-----------------------------------|
| 70 Ritz crackers, crushed | ½ gal vanilla ice cream, softened |
| ¼ lb melted butter | 1 ½ cups milk |
| ½ cup nuts (opt) | 1 (8 oz) tub Cool Whip |
| 2 sm pkgs vanilla pudding (or any flavor you like) | |

Set aside ½ cup crushed crackers. Mix crackers, butter and nuts (optional) and pat in bottom of 13x9 pan. Mix pudding and milk with mixer. Add small amounts of softened ice cream at a time. Pour over crumbs in pan. Spread Cool Whip over mixture. Combine nuts (optional) and reserved crumbs and sprinkle on top of Cool Whip. Chill or freeze overnight.





Impossible Pecan Pie

Josh Siefker

Delphos, OH

$\frac{3}{4}$ cup packed brown sugar
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup Bisquick mix
1 $\frac{1}{2}$ cups pecans

1 $\frac{1}{2}$ tsp vanilla
 $\frac{3}{4}$ cup Karo syrup
4 eggs

Blend or mix brown sugar, milk, bisquick, vanilla, Karo syrup & eggs. Pour over pecans that have been spread out in 9 inch pie plate or 8 inch square pan. Bake at 350° for 50-55 minutes.

Impossible Pie

Travis Schlamp

Shell Rock, IA

$\frac{1}{2}$ cup Bisquick
 $\frac{1}{2}$ cup sugar
2 cup milk
vanilla

4 eggs
1 can coconut
3 tbsp butter

Mix everything together. Pour into a 9 inch buttered pie plate. Bake until custard sets at 400° for 25 minutes. Like magic it layers into crust, custard, and coconut topping.

Iron Skillet Fudge

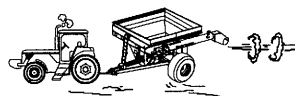
Stacy Schmursal

Delphos, OH

$\frac{1}{2}$ stick oleo
3 tbsp cocoa
1 tsp vanilla

$\frac{1}{2}$ cup milk (can-unsweetened only)
 $\frac{1}{4}$ tsp salt
2 tbsp peanut butter

Mix all ingredients. Cook in iron skillet until softball stage. Then stir until thick. Pour into a buttered dish before it gets stiff. Cool and cut. Can add nuts if desired.



Japanese Fruit Pie

Carroll (Virginia) Dean

New Albany, OH

9 inch graham cracker crust
1 cup sugar
½ cup pecan slices
½ cup raisins

1 stick margarine, melted
3 eggs, beaten
½ cup coconut
1 tbsp white vinegar

Add white vinegar after ingredients are mixed. Bake 350° for 30-40 minutes, until golden brown. Can pour pie filling in 9" unbaked pie shell. Bake at 350° for 25 to 30 minutes.

Jewish Coffee Cake

James (Diane) Webb

Delphos, OH

1 box Duncan Hines yellow cake mix
1 sm box instant vanilla pudding
¾ cup water
2 tsp cinnamon

3 eggs
¾ cup Crisco oil
½ cup sugar
½ cup crushed nuts

Beat well by hand. Filling: sugar, cinnamon, and crushed nuts. Grease a 12 cup Bundt cake pan with margarine. Line bottom with small amount of filling. Put half of cake mixture and half of filling in pan; swirl with knife. Pour balance of cake mixture in pan. Cover with filling and swirl again. Bake at 350° for 45 minutes. Let stand in pan for 15 minutes, then turn out on a plate and sprinkle with powdered sugar while still hot.

Judy's German Delight

Judy Schroeder

Kalida, OH

1 box caramel cake mix
1 cup coconut
1 cup butter

1 cup pecans
1 (8 oz) cream cheese
1 box confectioners sugar

Preheat oven 350°. Put chopped pecans and coconut on bottom of 9x13 greased pan. Mix cake mix as directed. Pour over nuts and coconut. Mix cream cheese, butter, & sugar. Pour mixture over cake mix. Bake approximately 60 minutes. Cool & enjoy.





Jumbo Chocolate Chip Cookies

Judy Maag

Kalida, OH

$\frac{3}{4}$ cup granulated sugar

1 cup margarine or butter, softened

1 tsp baking soda

1 cup coarsely chopped nuts

$\frac{3}{4}$ cup packed brown sugar

2 $\frac{1}{4}$ cups all purpose flour

$\frac{1}{2}$ tsp salt

1 pkg (12 oz) semi sweet chocolate chips

Heat oven to 375°. Mix sugars, margarine and egg. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips. Drop dough by $\frac{1}{4}$ cupfuls about 3 inches apart onto ungreased cookie sheet. Bake 12-15 minutes or until edges are set. Cool completely; remove from cookie sheet. About 1 $\frac{1}{2}$ dozen cookies. 360 calories per cookie.

Lazy Daisy Cake

Sonja Cutler

Shell Rock, IA

1 cup flour

1 tsp baking powder

$\frac{3}{4}$ tsp salt

2 eggs

1 cup sugar

$\frac{1}{2}$ cup milk

1 tbsp butter

1 tsp vanilla

Beat eggs, add sugar gradually, beat until fluffy. Sift flour, salt, and baking powder, together, add to egg mixture. Beat. Heat milk and butter to boiling point, add to batter, add vanilla. Pour into greased pan. Bake at 350° for 30 minutes.



Lazy Day Cobbler

Josh Siefker

Delphos, OH

1 stick margarine
1 cup sugar
1 ½ tsp baking powder
½ cup sugar

¾ cup milk
1 lg can fruit (cherries, peaches, etc.)
¼ tsp salt
1 cup flour

Melt margarine in 9x13 baking dish. Beat together sugar, flour, baking powder, salt and milk to make a smooth batter. Pour batter over melted butter, but do not stir. Empty 1 can of fruit, undrained, over batter. Sprinkle sugar over top. May sprinkle cinnamon lightly over the top if desired. Batter will rise to the top. Bake at 350° for approximately 40 minutes or until top is golden brown.

Lazy Dazie Oatmeal Cake

Diane Recker

Kalida, OH

Cake

1 cup uncooked, quick oatmeal
½ cup butter, softened
1 cup brown sugar
1 1/3 cups flour
1 tsp salt
1 tsp nutmeg

1 ¼ cups boiling water
1 cup sugar
2 eggs
1 tsp baking soda
1 tsp cinnamon
1 tsp vanilla

Topping

¾ cup brown sugar
¼ cup half and half milk
1 ½ cups coconut (opt)

6 tbsp melted butter
1 ½ cups chopped pecans

Combine oatmeal and boiling water, let stand 20 minutes. Cream butter and sugars together; add to cooled oat mixture. Stir in eggs and beat until fluffy. Sift flour, baking soda, salt and spices together; add to oat mixture and beat thoroughly. Stir in vanilla. Pour batter into well-greased and floured 13x9 pan. Bake at 350° for 30-35 minutes. Combine all topping ingredients and blend well. Spoon evenly on top of baked cake; broil until bubbly and lightly browned.





Lazy Peach Pie

Lynnette Biermann

Shell Rock, IA

1 stick margarine
1 cup sugar
1 cup flour
2 tsp baking powder

$\frac{3}{4}$ cup milk
 $\frac{1}{2}$ tsp salt
29 oz sliced peaches, undrained

Melt margarine in 9x13 pan. Mix next five ingredients and pour over margarine. Pour peaches over all. Bake one hour at 350°.

Lemon Bars

LouAnn Borer

Kalida, OH

2 cups of flour
1 cup margarine (2 sticks cold)

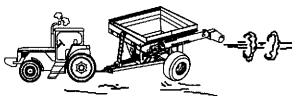
$\frac{1}{2}$ cup powdered sugar

Mix together until grainy. Put in 9x13 pan (don't pat down). Bake at 350° for 10-15 minutes (don't over bake, should just start to turn brown.)

2 cups sugar
4 eggs

4 tbsps flour
5 tbsp lemon juice (real)

Mix together and pour over top of crust. Bake at 350° for 20 minutes (shouldn't get brown). Cool a little bit. Sprinkle with powdered sugar (use sifter or strainer). Easier to cut when a little warm.



Lemon Bisque

John Anderson (Cindy)

Lexington, SC

1 (11 oz) can evaporated milk
juice of 1 ½ - 2 lemons
1 pkg lemon Jell-O
2 tbsp grated rind

1 ½ cups boiling water
1/8 tsp salt
¾ cup sugar
2 ½ cups vanilla wafer crumbs

Thoroughly chill milk overnight. Dissolve Jell-O in the boiling water; add lemon juice, salt, sugar, and rind. Put into refrigerator until slightly concealed. Beat milk until thick; add to Jell-O mixture and beat well. Use ½ crumbs in bottom of pan or dish; pour in mixture, sprinkle other half crumbs on top. Chill for 2 hours – cut in squares. Serve.

Lemon Cake

Robert (Mary Kay) Marvin

Shell Rock, IA

1 Duncan Hines lemon cake mix
½ cup oil

1 can mandarine oranges with juice
4 eggs

Bake according to package directions in 9x13 pan.

Frost with:

1 lg can (20 oz) crushed pineapple, with juice

1 pkg lemon pudding mix

Mix the 2 together then fold in 1 carton (8 oz) whipped topping. Refrigerate.

Lemon Pineapple Cheesecake

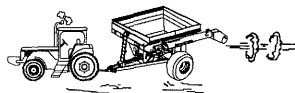
Ruth Ann Foppe

Kalida, OH

2 envelopes of Dream Whip
1 cup hot water
1 lg cream cheese
18 graham crackers
1/8 lb butter

1 reg box lemon Jell-o
1 cup white sugar
9 oz crushed pineapple, drained
3 tbsp powdered sugar

Dissolve jello in hot water and chill until set. Beat Dream whip and set aside. Cream sugar and cream cheese and add jello, pineapple and whipped cream. Put graham crackers, powdered sugar and butter (mixed) in bottom of pan – Put cream mixture on top. Sprinkle with few crumbs on top.





Mack's Sensational Double Layer Pumpkin Pie

Michael Brutsche

Forrest City, AR

1 pkg (3 oz) softened cream cheese
1 tbsp sugar
1 ½ cups thawed Cool Whip
2 pkgs (4 serving size) vanilla flavor
instant pudding/pie filling
1 tsp ground cinnamon
¼ tsp ground cloves

1 cup +1 tbsp cold half and half
or milk
1 or 2 graham cracker pie crusts
(depending on depth of pie)
1 can (16 oz) pumpkin
½ tsp ground ginger

Mix cream cheese, 1 tbsp half and half and sugar with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of pie crust. Pour 1 cup half and half into mixing bowl. Add pudding mix. Beat with wire whisk until well blended (takes one or two minutes). Let stand about three minutes. Stir in pumpkin and spices. Mix well for a couple minutes. Spread over cream cheese layer. Refrigerate two hours if preparing for immediate dessert. Garnish with additional whipped topping and nuts, shaved chocolate, etc. as desired, enjoy.

Magic Cookie Bars

Nancy Schnipke

Kalida, OH

½ cup margarine or butter
1 ½ cups graham cracker crumbs
1 (3 ½ oz) can flaked coconut (1 1/3 cups)
1 (14 oz) Eagle Brand sweetened
condensed milk **NOT** evaporated milk

1 (6 oz) pkg semi-sweet chocolate
chips
1 cup chopped nuts

Preheat oven to 350° (325° for glass dish). In 13x9 baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients; press down firmly. Bake 25-30 minutes or until lightly browned. Cool. Chill thoroughly if desired. Cut into bars. Store loosely covered at room temperature. Makes 36 bars.



Marshmallow Pizza

Russell (Marla) Alberts

Shell Rock, IA

peanut butter cookie dough
1(10 oz) bag marshmallows
salted peanuts

½ cup peanut butter
1 jar fudge ice cream topping

Press cookie dough into 12 inch pizza pan. Bake at 350° for 10 minutes, remove from oven. Spread with creamy peanut butter. Top with marshmallows brown in oven at 400° for 5-8 minutes, remove and drizzle with warmed fudge sauce and sprinkle with salted peanuts, cut in wedges. Serves 8-10.

Mexican Wedding Cake

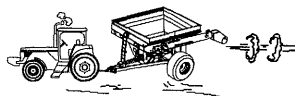
Josh Siefker

Delphos, OH

2 cups flour
1 ½ cups sugar
1 (20 oz) can crushed pineapple with juice
1 stick butter
1 (8 oz) cream cheese

2 tsp soda
2 eggs
1 cup chopped nuts, (opt)
2 cups powdered sugar
1 tsp vanilla

Preheat oven to 325°. Beat eggs and sugar until creamy. Add pineapple and juice, mix well. Sift flour and soda together, add to mixture. Mix well. Fold in nuts. Bake at 325° in greased 9x13 pan for 30-45 minutes. Blend butter and cream cheese until creamy. Add powdered sugar and vanilla. Beat well & spread on cooled cake.





Mike's Favorite Chocolate Chip Cookies

Mike (Diane) Van Mill

Shell Rock, IA

1 cup butter
1 cup sugar
2 eggs
4 tsp cream of tartar
1 tsp salt
2 cups milk chocolate chips

1 cup oil
1 cup brown sugar
2 tsp Watkins clear vanilla
2 tsp soda
4 ½ cups flour

Cream together butter, sugar, oil, and brown sugar. Add eggs and beat, then add and mix: vanilla, cream of tartar, soda, salt, flour. Add: chocolate chips (or M&M's) and mix by hand. Don't over stir. Bake 350° for 10 minutes. Best if you don't overbake.

Mississippi Mud Bars

Lynnette Biermann

Shell Rock, IA

2 cups sugar
1 cup margarine
2 tbsp cocoa
4 eggs
6 tbsp margarine
6 tbsp milk

1 ½ cups flour
1 cup coconut
1 cup nuts
1 tsp vanilla
1 ½ cups sugar
½ cup chocolate chips

Mix sugar, margarine, and cocoa together. Add eggs one at a time and add vanilla, flour, coconut, and nuts. Spread in a greased 11x15 jelly roll pan. Bake 20-25 minutes at 350°. After removing pan from oven, immediately spread with 1 lg jar of marshmallow creme. Cool and frost. Frosting: bring margarine, milk, and sugar to a rolling boil. Remove from heat and add chocolate chips. Beat until spreading consistency and frost the bars.



Mom's Strawberry Short Cake

Judy Schroeder

Kalida, OH

2 eggs	1 ½ cups sugar, divided
1 cup all purpose flour	1 tsp baking powder
¼ tsp salt	½ cup milk
1 tbsp butter or margarine	1 tsp vanilla extract
1 to 1 ½ quarts fresh strawberries, sliced	whipped cream
mint leaves, (opt)	

In a mixing bowl, beat eggs on medium speed for 3 minutes. Gradually add 1 cup sugar, beating until thick and lemon colored. Combine flour, baking powder and salt; beat into the egg mixture. Heat milk and butter just until butter begins to melt. Beat into batter with vanilla (batter will be thin). Pour into a greased 8 inch square baking pan. Bake at 350° for 25 minutes. Just before serving, cut cake into serving size pieces; cut each slice in half horizontally. Combine strawberries and remaining sugar. Spoon strawberries between cake layers and over the top of each serving. Top with whipped cream; garnish with mint leaves if desired. Yield: 9 servings.

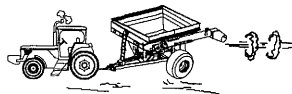
Monster Cookies

Jackie Schimmoeller

Kalida, OH

12 eggs	2 lbs brown sugar
4 cups sugar	1 tbsp vanilla
1 tbsp Karo syrup	8 tsp soda
1 lb margarine or butter	3 lbs peanut butter
18 cups oatmeal	1 lb chocolate chips
1 lb M & M's	

Preheat oven to 350°. Mix in *large* dishpan in order given. Bake for 12 minutes or until lightly browned. *Do not overbake.* (This recipe does not call for flour).





Mrs. Field's Chocolate Chip Cookies

Steve (Linda) Unverferth

Kalida, OH

2 cups butter
2 cups brown sugar
2 tsp vanilla
1 tsp salt
2 tsp baking powder
1 (24 oz) bag chocolate chips
3 cups chopped nuts

2 cups sugar
4 eggs
4 cups flour
5 cups oatmeal
2 tsp baking soda
1 (8 oz) plain hershey bar (grated)

Cream together butter, sugar, and brown sugar. Add eggs and vanilla. In separate bowl combine flour, salt, and oatmeal. Put small amounts of the flour, salt & oatmeal mixture (after measuring) into blender. Blend until it turns into powder. Add baking powder and baking soda to flour mixture. Mix all ingredients together and add chocolate chips, Hershey bar, and nuts. Place golf ball size cookies 2 inches apart on ungreased cookie sheet. Bake at 350° for 6-8 minutes. (will look like they are not done, but they firm up and are soft.) 10-12 minutes will give you a very crunchy cookie.

Myrtle Floros Pumpkin Pie

Art (Pat) Warnecke

Kalida, OH

2 (9 inch) pie shells
1 cup sugar
1/3 tsp cinnamon
1/4 tsp all spice
2 cups milk

2 cups pumpkin
1/2 tsp salt
1/2 tsp ginger
1/8 tsp cloves
3 eggs

Mix above ingredients, Bake 45 to 55 minutes at 375°.



Myrtle Floros Sugar Cookies

Art (Pat) Warnecke

Kalida, OH

4 cups sifted flour	2 tsp baking powder
1 tsp salt	2 cups sugar
1 ¼ cups crisco or fluffo	2 eggs
1 cup sour milk or buttermilk with	1 tsp vanilla
1 tsp soda dissolved in the milk	

Sift together flour, baking soda, and salt. It makes a soft dough. You can chill it for a couple hours and you won't need so much flour to roll the dough out. Bake at 375° until light brown.

No Bake Cookies

Carl (Joyce) Kahle

Kalida, OH

½ cup Karo syrup	½ cup brown sugar
1 cup peanut butter	2 cups Rice Krispies

Mix Together and spread on cookie sheet. Refrigerate one hour.

2 tbsp Instant vanilla pudding	½ stick margarine, melted
2 cups powdered sugar	2 tbsp milk

Blend and spread on bottom layer.

2 tbsp margarine

3 squares chocolate, melted *(I use chocolate chips)

Spread over second layer and refrigerate.





No Bake Peanut Butter Cookies

Paul (Ellen) Niemeyer
Alicia Knudsvig

Delphos, OH
Kalida, OH

2 cups sugar
1 stick margarine
1 tsp vanilla
½ cup peanut butter

3 tbsp cocoa
½ cup milk
3 cups quick oats

Mix sugar, cocoa, margarine, and milk and put on heat. Stir and bring to rolling boil. Boil exactly 1 minute. Remove from heat. Add vanilla, oats, and peanut butter. Drop by teaspoon on waxed paper.

No Fail Pie Crust

Carl (Joyce) Kahle

Kalida, OH

1 cup flour
2 tbsp sugar

½ cup margarine

Mix flour, margarine and sugar in a bowl until crumbly. Then pat into a pie pan. Bake in preheated oven at 350° for 7 minutes.

No-Bake Graham Cracker Cookies

Alicia Knudsvig

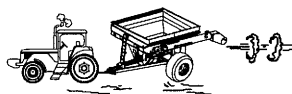
Shell Rock, IA

In a sauce pan combine:

¼ cup peanut butter
2 tbsp butter

1 cup chocolate or butterscotch chips
2 tbsp sugar

Stir over low heat until chips are melted. Stir in 1 cup crushed graham crackers. Spread mixture in 8 x 8 pan. Chill. Cut into squares. (Can also used crisp rice cereal, etc. instead of graham crackers.)



No-Bake Krispy Peanut Butter Cookies

Dan (Mary Kay) Verhoff

Kalida, OH

½ cup peanut butter
½ cup milk
¼ cup cocoa
¼ cup butter

2 cups sugar
1 tsp vanilla
3 cups Rice Krispies

Heat milk, butter and vanilla. Stir in cocoa and sugar. When sugar has dissolved, boil 1-2 minutes, being careful it doesn't burn. Remove from heat, add peanut butter and stir. Stir in cereal. Drop by spoonfuls on wax paper.

Nutty Apple Streusel Dessert

Lois Fischer

Kalida, OH

6 cups sliced peeled tart apples
¼ tsp ground allspice
¾ cup milk
¾ cup sugar
1 tsp vanilla extract

1 ¼ tsp ground cinnamon
¼ tsp ground nutmeg
2 tbsp butter or margarine, softened
2 eggs
½ cup biscuit baking mix

Topping:

1 cup biscuit baking mix
3 tbsp cold butter or margarine
ice cream or whipped cream, (opt)

1/3 cup packed brown sugar
½ cup sliced almonds

In a large bowl, toss apples with cinnamon, allspice and nutmeg. Place in a greased slow cooker. In a mixing bowl, combine milk, butter, sugar, eggs, vanilla and baking mix; mix well. Spoon over apples. For topping, combine biscuit mix and brown sugar in a bowl; cut in butter until crumbly. Add almonds; sprinkle over apples. Cover and cook on low for 6-7 hours or until the apples are tender. Serve with ice cream or whipped cream if desired.
Yield: 6-8 servings.





Oatmeal Bars

Denny Kapcar

Kalida, OH

2 sticks margarine
1 cup white sugar
1 tsp vanilla
1 tsp salt
1 tsp soda

1 cup brown sugar
2 eggs slightly beaten
1 ½ cups flour, unsifted
3 cups quick oats

Combine all ingredients and turn into a large sheet pan – 11 ½ x 17 ½
Bake at 350° for 20–25 minutes. Frost while warm. Brown 1 stick margarine add 2 ½ cups confectioners sugar and dash of salt, vanilla and 2–4 tablespoon milk to make spreading consistency.

Oatmeal Bars

Jack Angell

Shell Rock, IA

1 cup margarine
1 cup white sugar
1 tsp vanilla
1 tsp soda

1 cup brown sugar
2 eggs
1 ½ cups flour
3 cups oatmeal

Cream margarine, brown sugar and white sugar until fluffy. Add beaten eggs and vanilla. Sift dry ingredients and add to first mixture with the oatmeal. Bake in jelly roll pan for 30 minutes at 350°.



Oatmeal Caramel Bars

Fred (Sylvia) Shirey

Kalida, OH

1 cup oleo
2 ½ cups flour
2 cups brown sugar
2 eggs
2 tsp vanilla
1 tsp baking soda

3 cups oatmeal
1 (6 oz) pkg chocolate chips
½ cup chopped nuts
24 vanilla caramels
2 tbsp milk

Mix oleo, sugar, eggs and 1 cup flour at a time. Then add next three ingredients. Press 2/3 dough on cookie sheet and sprinkle chips and nuts on top. Melt caramels and milk and drizzle over mixture. Drop rest of dough on top of that. Bake at 350° for 25 minutes.

Old Fashioned Cream Pie

Powell (Irene) Caudill

Kalida, OH

3 cups brown sugar
6 tbsp butter
4 ½ heaping tbsp flour

3 eggs
3 cups milk
pinch salt

Cream sugar, flour, salt, and butter. Add milk and eggs, mix well. Pour into two 9 inch pie plates with unbaked shells. Bake at 375° for 30-35 minutes. This recipe is 174 years old!

Orange Drop

Jenifer Weaver

Kalida, OH

2/3 cup shortening
1 egg
2 tbsp grated orange rind
½ cup flour
½ tsp baking soda
Icing:
powdered sugar
food coloring
butter

¾ cup sugar
½ cup orange juice
2 cups flour
½ tsp baking powder
½ tsp salt
orange juice
orange rind

Mix, drop on ungreased cookie sheet, bake at 375° for 8-10 minutes.





Oreo Cookie Dessert

Robert Homeister

Shell Rock, IA

15 oz pkg oreo cookies, crushed
1 (8 oz) pkg cream cheese
1 (12 oz) container Cool Whip

$\frac{3}{4}$ stick margarine, melted
1 cup powdered sugar sifted
1 (6 oz) pkg instant chocolate pudding

Save some crushed oreos for top. Mix oreos and margarine and press in 9x13 pan. Combine cream cheese and sugar, mix well and fold in $\frac{1}{2}$ of Cool Whip. Spread over crust. Chill 20 minutes. Prepare pudding as directed on package. Spread over cool whip mixture. Chill 20 minutes longer. Spread remaining cool whip over pudding. Sprinkle with reserved cookie crumbs on top. Chill 8 hours or over night.

Oreo Delight

Dave (Judy) Smith

Kalida, OH

1 pkg Oreo cookies, crushed
 $\frac{1}{2}$ gallon vanilla ice cream, softened
1 can unsweetened condensed milk
8 oz Cool Whip

$\frac{1}{4}$ cup margarine, melted
1 (8 oz) can Hershey's syrup
 $\frac{1}{4}$ cup margarine

Pour margarine into 9x13 pan. Pour Oreo cookie crumbs on top. Stir and pat down. Freeze! Layer $\frac{1}{2}$ of ice cream on top of oreo mixture. Refreeze! Heat Hershey's syrup, milk, and margarine in medium saucepan on medium heat until boiling (1 minute). Cool immediately in a bowl with ice cubes. Layer on top of ice cream mixture. Then layer remaining ice cream. Spread Cool Whip on top. Freeze!



Oreo Ice Cream Cake

Sandy Klear

Kalida, OH

Crust: Mix 1 pound crushed Oreo cookies with 1 stick oleo and press into a 9 X 13 pan.

Center: Pour ½ gallon vanilla ice cream (softened) into crust. Put in freezer.

Topping:

½ cup oleo

2/3 cup chocolate bits

1 small can evaporated milk

2 cups powdered sugar

1 tsp vanilla

crushed peanuts

Bring to boil. Boil 8 minutes, stirring constantly. Add 1 tsp vanilla, cool. Spread on ice cream and return to freezer. Top with crushed peanuts. May be frozen 2 – 3 weeks.

Original Cookie Factory Chocolate Chip Cookie

2 cups butter

2 cups sugar

2 cups brown sugar

4 eggs

2 tsp vanilla

4 cups flour

5 cups oatmeal

1 tsp salt

2 tsp soda

2 tsp baking powder

24 oz chocolate chips

18 oz Hershey bar, grated

Cream together butter, sugar, and brown sugar. Then add eggs and vanilla. Put small amounts of oatmeal in blender and blend to form powder. Mix together in a separate bowl flour, oatmeal (powder), salt, soda, and baking powder. Mix all ingredients together, add to mixture chocolate chips and Hershey bar grated. Bake at 350° for 10 minutes. Yields 100 cookies.





Paradise Dessert Pizza

Jerry (Mary) Hoffman

Kalida, OH

1 pkg (18 oz) refrigerated sugar cookie dough
1 (8 oz) can crushed pineapple in
unsweetened juice, well drained
2 kiwis peeled and sliced
1 (11 oz) can mandarin orange
segments, well drained

1 (8 oz) pkg vanilla lowfat yogurt
strawberries
¼ cup flaked coconut
½ cup red grapes, cut in half
2 tbs whole, unblanched almonds,
chopped

Preheat oven to 350°. Form dough into a ball and place in center of 13 inch round baking stone; flatten slightly with palm of hand. Lightly flour dough and pizza roller. Roll dough into a 12-inch circle, about ¼ inch thick. Bake 16-18 minutes or until light golden brown. Cool 10 minutes. Carefully loosen from baking stone with serrated bread knife; cool completely. In 1 quart batter bowl, combine yogurt, pineapple, and coconut; spread mixture evenly over top of cookie. Slice kiwis, cut grapes in half. Arrange mandarin oranges in a circle over yogurt. Arrange grapes over remaining yogurt leaving a small circle in the center. Make a kiwi twist with reserved slice by cutting halfway through the slice. Gently twist in opposite directions to form a twist; place in center of pizza. Chop almonds and sprinkle over fruit. Yields 16 servings. Approximately 170 calories and 6 grams of fat per serving.

Pay Day Candy

Mike Fortman

Kalida, OH

Lisa Unverferth

Kalida, OH

6 cups rice chex
1 cup sugar
1 tsp vanilla

2 cups peanuts (set aside)
1 cup Karo syrup
1 cup peanut butter

Over medium heat stir sugar and Karo syrup. Continue stirring until mixture starts to boil. Let boil for 1 minute without stirring. Add vanilla and peanut butter. Stir over heat until peanut butter melts. Remove from heat and add chex and peanuts. Mix well. Spread on foil and let cool.



Peach Cobbler

Alan Sanders

Albany, GA

1 stick butter or margarine
3/4 cup sugar
4 – 5 cups fresh peaches, sliced and sweetened to taste or
1 lg can sliced peaches with juice
3/4 cup self rising flour
3/4 cup milk

Preheat oven to 350°. Melt butter in a deep dish. Combine four, sugar and milk. Pour over melted butter. Add peaches with juice on top. Do not stir. Bake for 45 minutes, or until golden. Note: You can sprinkle sugar on top about half way through the cooking time if desired.

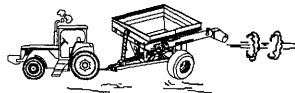
Peach Ice Cream

Alan Sanders

Albany, GA

4 eggs
3 cups sugar
1 lg can evaporated milk
1 qt chopped, ripe peaches or 1 lg can peaches, drained and chopped.
(If peaches are sweetened, reduce sugar in recipe to 2 cups)
2 tsp vanilla
1 1/2 - 2 qts sweet milk

Beat eggs and sugar well, until thick. Add canned milk and cook in double boiler until thickened. Remove from heat. Add vanilla and peaches. Pour into ice cream churn. Finish filling the churn with milk and churn until hard. You can prepare the recipe early and refrigerate. Add the additional milk when ready to churn.





Peaches and Cream

Judy Schroeder

Kalida, OH

$\frac{3}{4}$ cup flour
1 tsp baking powder
 $\frac{1}{2}$ tsp salt
1 pkg vanilla pudding (not instant)
3 tbsp softened butter
1 egg
 $\frac{1}{2}$ cup milk

$\frac{1}{2}$ (No 2) can sliced peaches
1 (8 oz) cream cheese
 $\frac{1}{2}$ cup sugar
3 tbsp peach juice
1 tbsp sugar
 $\frac{1}{2}$ tsp cinnamon

Mix flour, baking powder, salt, pudding, butter, eggs, and milk. Pour into greased 9x13 pan. Put layer of peaches over batter. Mix cheese, sugar and peach juice. Beat 2 minutes. Pour over peaches to within $\frac{1}{2}$ inch of border. Mix 1 tbsp sugar and cinnamon and sprinkle over top. Bake at 350° for 30-35 minutes.

Peanut Blossoms

Jenifer Weaver

Kalida, OH

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup peanut butter
1 egg
1 tsp vanilla
1 tsp baking soda

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup brown sugar
2 tsp milk
1 $\frac{3}{4}$ cups flour
 $\frac{1}{2}$ tsp salt

Cream together shortening, sugar, peanut butter, brown sugar, egg, milk, and vanilla. Add to cream mixture flour, soda, and salt. Roll in balls, then roll balls in sugar. Place on cookie sheet and bake at 375° for 5 minutes. Place chocolate kiss in center and bake 2-5 minutes longer.



Peanut Butter and Chocolate Cheesecakes

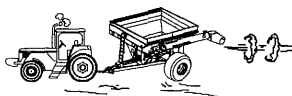
Judy Schroeder

Kalida, OH

¾ cup crushed chocolate-covered
graham crackers
½ cup milk
2 eggs
½ cup semi sweet chocolate pieces
melted and slightly cooled

1 tsp vanilla
1 (8 oz) pkg cream cheese, softened
1 (3 oz) pkg cream cheese, softened
½ cup sugar
1/3 cup peanut butter

Line 2 ½ inch muffin pans with 12 paper bake cups; place about 1 tbsp of the graham cracker crumbs in each cup; set aside. In a small mixer bowl beat both packages of cream cheese till smooth. Add sugar and vanilla; beat till fluffy. Beat in milk. Add eggs; beat just until blended, do not over-mix. Divide mixture in half. Gradually stir in half of the cheese mixture into melted chocolate until well blended. Gradually stir remaining cheese mixture into the peanut butter until blended. Place 2 tbsp of the peanut butter mixture in each muffin cup; spread evenly. Spoon 2 tbsp of chocolate mixture over the peanut butter mixture; spread evenly. Bake at 325° for 20 - 25 minutes or until mixture is set. Cool cheesecakes on wire rack; chill to store. At serving time, peel off paper cups and invert. Makes 12 servings.





Peanut Butter Bars

**Judy Schroeder
Lynnette Biermann
Steve Decker**

**Kalida, OH
Shell Rock, IA
Shell Rock, IA**

½ cup butter or margarine, softened
½ cup packed brown sugar
1 egg, beaten
1 cup all purpose flour
1 tsp baking soda
1(6 oz) pkg semisweet chocolate chips

Icing:

½ cup confectioners' sugar
2 tbsp milk

½ cup sugar
½ cup creamy peanut butter
1 tsp vanilla extract
½ cup quick cooking oats
¼ tsp salt

2 tbsp creamy peanut butter

In a mixing bowl, cream butter, sugars, and peanut butter. Add egg and vanilla; mix well. Combine the flour, oats, baking soda, and salt; stir into the creamed mixture. Spread into a greased 9x13 inch baking pan. Sprinkle with chocolate chips. Bake at 350° for 20-25 minutes or until lightly browned. Cool 10 minutes. Combine icing ingredients; drizzle over bars. Yields 3-4 dozen.

Peanut Butter Brownies

Diane Recker

Kalida, OH

1 cup oleo
1 cup brown sugar
2 eggs
1 tsp vanilla
2 cups flour
1 cup creamy peanut butter
2 cups chocolate chips

1 cup white sugar
1 cup creamy peanut butter
1 tsp soda
1 tsp salt
2 cups quick oats
1½ cups powdered sugar

Mix oleo, sugar, and brown sugar whip together until creamy. Add peanut butter, eggs, soda, vanilla, salt, flour, and quick oats. Put into greased and floured 9x13 dish and bake at 350° for 25-30 minutes. When finished sprinkle with chips and place in warm oven until melted, spread over crust evenly. When completely cooled take creamy peanut butter and powdered sugar and whip together with some milk until creamy. Spread over chocolate.



Peanut Butter Candy

Alicia Knudsvig

Shell Rock, IA

2 cups sugar
1 cup marshmallow cream
1 tsp vanilla

2/3 cup milk
1 cup chunky peanut butter

In a large heavy pan, cook over low heat: sugar and milk, until soft ball stage. Drop few drops syrup in cup of cold water. If it forms softball, remove syrup from heat. Stir constantly while syrup is cooking. In another bowl combine marshmallow cream, peanut butter, and vanilla. Pour 1/2 syrup mixture over this and beat well, then add other 1/2 and beat well again. Pour into buttered 9 inch square pan. Cut into squares when cooled.

Peanut Butter Cookies

Jenifer Weaver
Lynnette Biermann
Stacy Schmearsal
Vickie Goedde

Kalida, OH
Shell Rock, IA
Delphos, OH
Kalida, OH

1 cup brown sugar
1 cup shortening (can use 1/2 margarine)
1 cup peanut butter
1 tsp soda
1 tsp vanilla

1 cup white sugar
2 eggs
3 cups flour
1 tsp salt

Cream brown sugar, sugar, shortening, eggs and peanut butter. Then add flour, salt, soda, and vanilla. Roll into balls the size of walnuts and place on cookie sheet. Flatten, Crisscross fashion, with fork dipped in flour. Bake at 350° for 10-12 minutes.





Peanut Butter Drops

Alicia Knudsvig

Shell Rock, IA

½ cup white corn syrup
salt
2 cups high protein cereal flakes

½ cup sugar
¾ cup crunchy peanut butter
1 tsp vanilla

Combine corn syrup, sugar, and salt in saucepan. Heat just to boiling and remove from heat. Stir in peanut butter, high protein cereal flakes, and vanilla. Drop from teaspoon onto waxed paper.

Peanut Butter Cream Pie

Judy Schroeder

Kalida, OH

1 (8oz) pkg cream cheese, softened
½ cup creamy peanut butter
1 (8 oz) pkg frozen whipped topping, thawed
¼ cup chopped peanuts

¾ cup powdered sugar
6 tbsp milk
1 graham cracker crust (9")

In a mixing bowl, beat cream cheese until fluffy. Add sugar and peanut butter; mix well. Gradually add the milk. Fold in the whipped topping; spoon into the crust. Sprinkle with the peanuts. Chill overnight. Yields 6-8 servings

Peanut Butter Crunch Squares

Bill Maenle

Kalida, OH

½ stick margarine
1 cup powdered sugar
¾ cup crunchy peanut butter (or smooth)

¾ cup graham cracker crumbs (or
use half oatmeal)
6 oz chocolate chips

Melt margarine and place in 10" square pan. Add graham crackers, sugar, and peanut butter. Mix well and spread evenly in bottom of dish. Melt chocolate chips and pour over peanut butter mixture. Spread evenly – place in refrigerator and allow chocolate to harden. Cut into squares.



Peanut Butter Fudge

Stacy Schmersal

Delphos, OH

3 cups sugar
 ½ stick oleo
 1 cup peanut butter

2/3 cup evaporated milk
 1 lg jar marshmallow cream
 1 ½ tsp vanilla

Cook sugar, milk, and oleo until soft ball stage approximately 5 minutes after it starts to boil and reaches soft ball stage, add peanut butter, vanilla and marshmallow cream. Mix well. Pour into buttered dish. Cool and cut.

Peanut Butter Ice Cream Pie

Diane Recker

Kalida, OH

Crust

1 ¼ cups graham cracker crumbs
 ¼ cup sugar
 6 tbsp oleo

Filling

1 qt vanilla ice cream, softened
 ½ cup peanut butter
 1 cup Cool Whip

Mix crust ingredients and press into bottom of dish. Mix filling ingredients and fill crust. Freeze until ready to serve.

Peanut Butter Swirl Bars

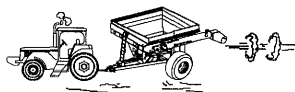
Diane Recker

Kalida, OH

½ cup crunchy peanut butter
 ¾ cup brown sugar
 2 eggs
 ¼ tsp salt
 2 tsp vanilla

1/3 cup softened butter
 ¾ cup white sugar
 2 tsp baking powder
 1 (12 oz) pkg chocolate chips
 1 cup flour

In large bowl, combine flour, baking powder, and salt. Blend into the the peanut butter mixture. Spread into 9x13 greased pan. Sprinkle chocolate chips on top. Bake at 350° for 5 minutes. Remove and take knife through to marbleize. Return to oven for 25 minutes.





Peanut Butter Temptations

Lynnette Biermann

Shell Rock, IA

½ cup margarine
½ cup peanut butter
½ cup sugar
½ cup brown sugar
¾ tsp baking powder

1 egg
½ tsp salt
½ tsp vanilla
1 ¼ cups flour
1 pkg miniature peanut butter cups

Cream margarine, peanut butter, and sugar. Beat egg and vanilla. Stir flour, baking powder, and salt into mixture. Shape dough into 1" balls and place in 1 ½" muffin tins. Bake at 375° for 8-10 minutes. After removing from oven, press peanut butter cups into center of each cookie until only top shows. Cool 20–30 minutes before removing from tins.

Peanut Clusters

Lynnette Biermann

Shell Rock, IA

1 (6 oz) pkg chocolate chips
2 cups red skinned peanuts

1 lb white almond bark
½ cup Rice Krispies

Melt chips and bark in double boiler and add: peanuts and Rice Krispies. Drop by spoonfuls onto cookie sheet covered with wax paper and cool.

Peanut Goodies

Alan Sanders

Albany, GA

½ cup sugar
½ cup light corn syrup
3 cups corn flakes
½ cup chopped dry roasted peanuts (opt)

2/3 cup peanut butter
(crunchy is good if not using
optional peanuts)

Bring sugar and syrup to a boil. Remove from heat and add peanut butter. Stir in corn flakes (and peanuts, if using them). Drop by teaspoonfuls onto waxed paper. Some prefer to pour the mixture into a greased pan and cut into small squares. We always double the recipe. This is a good "out of hand" snack for camping, hiking, etc.



Pecan Pies

Alan Sanders

Albany, GA

3 eggs, beaten to blend
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup light corn syrup
 1 tsp vanilla

1 $\frac{1}{2}$ - 2 tbsp margarine
 3 cups coarsely chopped pecans
 2 unbaked pie shells (not deep dish)

Preheat oven to 300°. Thaw pie shells if frozen. Divide the pecans between the 2 pie shells. Mix the beaten eggs, sugar syrup, and vanilla. Pour over pecans in the pie shells. Dot margarine on top of the pies. Bake 45 minutes to 1 hour, until set but not hard.

Pecan Squares

Judy Schroeder

Kalida, OH

Crust:

3 cups all-purpose flour
 1 cup butter or margarine, softened

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp salt

Filling:

4 eggs
 1 $\frac{1}{2}$ cups sugar
 1 $\frac{1}{2}$ tsp vanilla extract

1 $\frac{1}{2}$ cups light or dark corn syrup
 3 tbsp butter or margarine, melted
 2 $\frac{1}{2}$ cups chooped pecans

In a large mixing bowl, blend together flour, sugar, butter, and salt until mixture resembles coarse crumbs. Press firmly and evenly into a greased 15x10x1 inch baking pan. Bake at 350° for 20 minutes. Meanwhile, in another bowl combine first five ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350° for 25 minutes or until set. Cool on a wire rack.





Pecan Streusel Cake

Ryan Trentman

Delphos, OH

Streusel:

1 cup firmly packed light brown sugar
¼ cup all purpose flour
1 tsp grated orange zest

1 cup sliced pecans
3 tbsp butter or margarine, melted

Cake:

½ (1 stick) cup butter or margarine, softened
3 lg eggs
1/2 tsp vanilla extract
1 tsp baking powder
2/3 cup orange juice

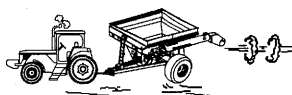
½ cup granulated sugar
1 tsp grated orange zest
2 cups all purpose flour
1 tsp baking soda

Glaze:

½ cup confectioners sugar

2 ½ tsp orange juice

1. Preheat oven to 350°, grease a 9 or 10 inch tube pan
2. To prepare the streusel, in a medium bowl, mix together brown sugar, nuts, and flour. Stir in the butter and zest.
3. To prepare cake, in a large bowl, using an electric mixer set on medium speed, beat together butter and sugar until fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in zest and vanilla. In a large bowl, mix together the flour, baking powder, and baking soda.
5. Reduce mixer speed to low. Alternately beat flour mixture and orange juice into egg mixture, beginning and ending with flour.
6. Spoon half of the batter into prepared pan. Sprinkle with half of the streusel. Top with the remaining batter and streusel.
7. Bake until a toothpick inserted in center comes out clean, 30 -35 minutes. Transfer pan to a wire rack to cool completely.
8. To prepare the glaze, in a cup, stir together confectioners' sugar and orange juice until smooth.
9. Turn the cake out onto a serving plate, placing it right side up. Drizzle with the glaze.



Pecan Tarts

Jenifer Weaver

Kalida, OH

1 (6 oz) pkg cream cheese
2 cups flour
1 ½ cup brown sugar
dash salt
1 1/3 cup broken pecans

1 cup butter
2 tsp butter
1 tsp vanilla
2 eggs

Cream softened cheese and butter then add flour. Chill dough for one hour. Shape into balls and place in tart pan. Form to tarts and add filling. For filling mix butter, brown sugar, vanilla, dash of salt, eggs, and pecans. Bake at 350° for 30 minutes.

Perfect Pie Crust

Carl (Joyce) Kahle

Kalida, OH

4 cups flour
1 tbsp sugar
2 tsp salt
1 ¾ cups vegetable shortening

½ cup water
1 tbsp white vinegar
1 lg egg

Mix the flour, sugar, salt and cut in the shortening. Mix together the water, vinegar and egg and add to the flour mixture. Mix well.





Pineapple Cookies

Nancy Recker

Kalida, OH

3 cups flour
½ tsp salt
1 tsp soda
2 eggs

1 cup shortening
1 tsp baking powder
1 ½ cups sugar
1 can crushed pineapple

Mix flour, shortening, salt, baking powder, and soda as for pie crust. Add sugar, crushed pineapple and eggs. Bake at 350°.

Pink Lemonade Pie

Bryon (Wanda) Wordes

Shell Rock, IA

1 can sweetened condensed milk
1 (12 oz) container Cool Whip
1 graham cracker crust

1 (6oz) can lemonade
A few drops of red food coloring

Mix all together and pour into graham cracker crust. Refrigerate and serve.

Poppy Seed Cake

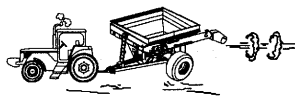
Bryon (Wanda) Wordes
Travis Schlamp

Shell Rock, IA
Shell Rock, IA

1 box yellow cake mix (no pudding added)
1/3 cup oil
¼ cup poppy seeds
1 cup water (opt)

1 sm pkg instant lemon pudding
4 eggs
1 tsp almond oil (opt)

Blend all ingredients. Beat at high speed for 2 minutes. Spray bundt cake pan. Bake at 350° for 45 minutes or until toothpick comes out clean.



Pudding Dessert

Nancy Schnipke

Kalida, OH

2 pkg instant French vanilla pudding
1 (8 oz) cool whip
1 can chocolate frosting

3 cups milk
2 pkgs graham crackers

Mix with mixer pudding, milk and Cool Whip. In a 9x13 pan layer graham crackers (unbroken). Add ½ of pudding mixture. Layer another layer of graham crackers. Add remaining pudding mixture, then another layer of graham crackers. Frost with chocolate frosting. Cover and refrigerate overnight.

Pumpkin Bars

Lynnette Biermann

Shell Rock, IA

Alicia Knudsvig

Shell Rock, IA

Tim Asche

Shell Rock, IA

Josh Siefker

Delphos, OH

4 eggs
1 cup oil
2 cups flour
1 tsp ground cinnamon
1 tsp baking soda

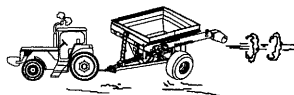
1 2/3 cup granulated sugar
1(16 oz) can pumpkin
2 tsp baking powder
1 tsp salt
½ tsp nutmeg

Frosting:

1 (3 oz) pkg cream cheese
1 tsp vanilla

½ butter or margarine, softened
2 cups powdered sugar

In mixer bowl, beat together eggs, sugar, oil, and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt, and soda. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15x10x1 inch baking pan. Bake 25-30 minutes at 350°. Cool and frost with cream cheese icing. Cut into bars. Makes two dozen. For Cream cheese Icing: Cream together cream cheese and butter. Stir in vanilla. Add powdered sugar, a little at a time, beating well until mixture is smooth.





Pumpkin Cookies

Nancy Recker

Kalida, OH

2 cups shortening
1 cup sugar
2 tsp vanilla
4 cups flour
2 tsp baking powder
1 tsp salt
2 tsp butter
½ cup brown sugar

1 cup brown sugar
2 eggs
2 cups pumpkin
2 tsp cinnamon
2 tsp baking soda
2 cups walnuts, chopped
¼ cup milk
2 cups powdered sugar

Cream together shortening, sugar, eggs, vanilla, and pumpkin. Add flour, cinnamon, baking powder, baking soda, and salt. Blend well and add walnuts. Bake at 350° for 15 minutes. Frosting: Place butter and brown sugar in sauce pan. Bring to boil, stirring until slightly thick. Add and beat until smooth. Add powdered sugar.

Pumpkin Dessert

Lynnette Biermann

Shell Rock, IA

1 ½ cups flour
1 ½ sticks oleo

½ cup chopped nuts
2 tbsp powdered sugar

Mix until crumbly and press into a 9x13 inch pan. Bake at 350° for 20 minutes.

Filling:

1 (3 oz pkg instant vanilla pudding
1 ½ cups pumpkin
1 ½ cups milk

½ cup brown sugar
1 ½ tsp pumpkin pie spice
1 (12 oz) Cool Whip

Bake crust and cool. Blend filling ingredients reserving ½ of the Cool Whip for the top. Pour over crust. Top with Cool Whip. Sprinkle cinnamon and finely chopped nuts on top (optional).



Pumpkin Pie Cake

Robert Hilvers

Kalida, OH

1 (29 oz) can pumpkin
2 tsp pumpkin spice
1 can evaporated milk
½ cup melted margarine

¾ cup sugar
1 tsp salt
1 (18 oz) yellow cake mix
1 cup chopped walnuts

Mix pumpkin, sugar, spice, salt, and milk together. Put in 9x13 ungreased casserole dish. Sprinkle cake mix over filling. Pour over, melted margarine and chopped walnuts. Bake at 375° for 35-45 minutes.

Pumpkin Pie Dessert

Richard and Gladys Unverferth
Steve (Linda) Unverferth

Kalida, OH
Kalida, OH

1 (18 ½ oz) yellow cake mix
½ cup melted margarine
1 egg
1 lb 14 oz can pumpkin pie mix
2 eggs
1/3 cup milk

Topping:
¼ cup margarine
¼ cup sugar
1 tsp cinnamon

Reserve 1 cup yellow cake mix for topping. Combine remaining cake mix, melted margarine and 1 egg. Press into 9x13 pan. Combine pumpkin pie mix, 2 eggs, and 1/3 cup milk. Beat until smooth. Pour over crust, combine reserved cake mix, sugar, cinnamon, and hard margarine. Cut margarine into powder mix, sprinkle over filling. Bake at 350° for 55-60 minutes or until knife inserted comes out clean. Serve with whipped cream.





Pumpkin Pie Squares

Judy Schroeder

Kalida, OH

1 cup all purpose flour
½ cup packed brown sugar
2 (15 oz) cans pumpkin
4 eggs
2 tsp ground cinnamon
½ tsp ground cloves
½ cup packed brown sugar
2 tbsp butter or margarine, softened

½ cup quick cooking oats
½ cup butter or margarine
2 (12 oz) cans evaporated milk
1 ½ cups sugar
1 tsp ground ginger
1 tsp salt
½ cup chopped pecans

Combine flour, oats, brown sugar and margarine until crumbly; press into a greased 9x13 inch baking pan. Bake at 350° for 20 minutes or until golden brown. Meanwhile, beat the pumpkin, milk, eggs, sugar, cinnamon, ginger, cloves, and salt in a mixing bowl until smooth; pour over crust. Bake for 45 minutes. Combine brown sugar, pecans and butter; sprinkle over the top. Bake 15 – 20 minutes longer or until a knife inserted near the center comes out clean. Cool and store in the refrigerator. Yields 16-20 servings.

Pumpkin Pie

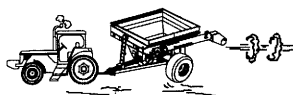
Vickie Goedde

Kalida, OH

1 cup sugar
½ tsp nutmeg
½ tsp allspice
1 ½ cups cooked pumpkin
2 eggs

½ tsp salt
½ tsp ginger
1 ½ tsp cinnamon
1 2/3 cup milk
Unbaked pie shells

Combine all ingredients until smooth. Place in pie shell. Bake in hot oven (425°) for 15 minutes. Lower temperature to moderate oven (350°). Continue baking about 35 minutes or until custard is firm. Serve with whipped cream.



Pumpkin Roll

Steve (Linda) Unverferth

Kalida, OH

3 eggs
2/3 cup pumpkin
3/4 cup flour
1 tsp cinnamon
1/4 tsp salt
1 (6 - 8 oz) cream cheese
1/2 tsp vanilla

1 cup sugar
1 tsp lemon juice
1 tsp baking powder
1/2 tsp nutmeg
1 cup confectioners sugar
4 tbsp butter

Beat eggs at high speed for 5 minutes, gradually beat in sugar. Stir in pumpkin and lemon juice. Mix together flour, baking powder, cinnamon, nutmeg and salt. Fold into pumpkin mixture. Grease and flour pan. Line jelly roll pan with wax paper. Top with chopped nuts. Turn out on to a towel and sprinkle with confectioners sugar. Starting at narrow end roll towel and cake firmly (tight). Let cool! Then unroll. Slice in 1/2" pieces. Filling: Mix together confectioners sugar, cream cheese, butter, and vanilla and beat until smooth. Spread on cake, then roll up again, slice. Refrigerate.

Puppy Chow Snack Mix

Lisa Unverferth

Kalida, OH

7-8 cups Rice Chexs
1 cup chocolate chips
1 1/2 powdered sugar

1/2 cup peanut butter
1 stick butter

Melt peanut butter, chocolate chips, and butter and pour over Rice Chexs and mix. Put powdered sugar in plastic bag. Dump in Cereal and shake.

Reese Peanut Butter Bars

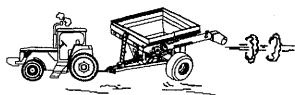
Josh Siefker

Delphos, OH

1/2 lb butter/margarine
1 cup peanut butter

2 1/2 cups powdered sugar
2 cups graham cracker crumbs

Melt butter and peanut butter over low heat. Remove from heat, add powdered sugar and graham cracker crumbs. Pat in 9x13 pan. Melt 12 oz chocolate chips and spread over top. Can be refrigerated to firm up.





Reese's Cookies

Shelley Hoersten

Kalida, OH

2 cups flour
2 ½ sticks of butter
2 tsp vanilla
1 (10 oz) bag of Reese Chips
½ tsp salt

1 tsp baking soda
2 cups sugar
2 eggs
¾ cup of Hershey's cocoa

Stir flour, cocoa, baking soda, and salt in large bowl. Beat butter and sugar until fluffy. Add eggs, and vanilla, beat well. Slowly add flour mixture. Add chips, drop on ungreased cookie sheet. Bake 8-9 minutes. DO NOT OVERBAKE!!!

Reeses Bits Krispy Treats

Sandy Klear

Kalida, OH

6 tbsp butter or margarine
1 cup Hershey's semi-sweet or milk
chocolate chips

40 lg or 4 cups miniature marshmallows
5 cups crisped rice cereal
1 cup Reeses bits for baking

Lightly butter 9x13 inch pan. In large saucepan over low heat, melt butter. Add marshmallows. Cook, stirring constantly, until marshmallows are melted. Remove from heat. Add chocolate chips and stir until chips are melted and mixture is well blended. Add cereal; stir until well coated. Immediately press mixture evenly into prepared pan. Sprinkle baking bits over top, pressing in slightly. Cool completely. Cut into squares. About 24 squares.



Rhubarb Bake

Judy Schroeder

Kalida, OH

2 cups flour
2/3 cup margarine
2 tbsp corn starch
1 tbsp cinnamon

1 cup brown sugar
1½ cups sugar
1 cup cold water
1½ quart rhubarb

Combine flour, brown sugar, and margarine. Mix until crumbly, reserve 1 cup. Spread rest in baking dish. Combine sugar, corn starch, water, and cinnamon. Boil to thicken. Stir in rhubarb. Spread over flour mixture. Sprinkle reserved sugar mixture on top. Bake at 350° for 35 minutes.

Rhubarb Coffee Cake

Lynnette Biermann

Shell Rock, IA

1 ½ cups brown sugar
½ cup butter
1 egg
1 ½ cups cut up rhubarb
1 cup buttermilk (or 1 cup milk and 1 tsp vinegar)
1 tsp cinnamon

2 cups flour
½ tsp soda
½ tsp salt
1 ½ tsp vanilla
½ sugar

Cream sugar and butter, add egg. Alternately add dry ingredients, buttermilk and vanilla. Stir in rhubarb. Put in 9x13 pan. Sprinkle sugar, and cinnamon on top. Bake at 350° for 40 minutes.





Rhubarb Cream Delight

Josh Sieker

Delphos, OH

1 cup flour
¼ cup sugar
½ cup sugar
1 (12 oz) pkg cream cheese, softened
2 eggs
2 tbsp sugar

½ cup butter or margarine
3 cups rhubarb cut into ½ pieces
1 tbsp flour
½ cup sugar
1 (8 oz) pkg sour cream
1 tsp vanilla

For crust, mix flour, sugar and butter; pat into 10 inch pie plate. Set aside. For rhubarb layer, layer rhubarb, sugar and flour; toss lightly and pour into crust. Bake at 375° for about 15 minutes. Meanwhile, prepare cream layer by beating together cream cheese and sugar until fluffy. Beat in eggs one at a time, then pour over hot rhubarb layer. Bake at 350° for about 30 minutes or until almost set. Combine topping ingredients; spread over hot layers. Chill. 12-16 servings

Rhubarb Crisp

Jim (Joyce) Hinders
Dan and Linda Honigfort

Shell Rock, IA
Kalida, OH

1 cup flour
1 tsp cinnamon
½ cup butter, melted
1 cup water
1 tbsp vanilla

1 cup brown sugar
¾ cup oatmeal
1 cup sugar
2 tbsp corn starch
4 cups diced rhubarb

Mix until crumbly. Press ½ of mixture into baking dish. Cover with rhubarb. Combine sugar, water, corn starch, and vanilla. Cook until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350° for 1 hour.



Rhubarb Dream Dessert

Phil Kenkel

Shell Rock, IA

1 ½ cups sugar (less if using frozen rhubarb)	1 cup sifted flour
5 tbsp powdered sugar	¼ cup flour
½ cup margarine	¼ tsp salt
2 cups finely chopped rhubarb	2 beaten eggs

Crust: Blend together and press into ungreased 7 ½x11x1 ½ pan. Bake in 350° at 15 minutes. Topping: Mix together and spoon onto crust and bake at 350° for 35 minutes.

Rich Man's Dessert

Phil Kenkel

Shell Rock, IA

1 cup flour	cream or fruit filling of
1 cup corn oil margarine	your choice
3 tbsp sugar	

Mix flour, margarine and sugar. Pat in 9x13 pan and bake 15-20 min or until light, golden brown. Make a firm cream filling of your choice or use a fruit filling and spread on baked crust. Top with meringue and coconut if you desire. Brown, cool and cut into squares to serve.

Rich Peanut Butter Bars

Alan Sanders

Albany, GA

½ cup peanut butter	2 eggs
½ cup margarine or butter	1 tsp vanilla
1 ½ cups sugar	1 cup self rising flour

Heat oven to 350°. Grease and flour 13x9 pan. Melt margarine and then peanut butter in a pan over low heat. Add remaining ingredients. Stir until blended. Bake for 25-30 minutes. Cool and cut into squares. Yields about 2 dozen squares.





Rocky Road Bars

Jackie Schimmoeller

Kalida, OH

¾ cup flour

¾ tsp salt

3 eggs

1 ½ tsp vanilla

1 cup miniature marshmallows

¾ tsp baking powder

1/3 cup packed brown sugar

3 tbsp softened margarine

1 cup chopped nuts

1 (12 oz) pkg chocolate chips

Sift flour with baking powder and salt. Add sugar, eggs, margarine, and vanilla. Stir in nuts. Turn into greased 9x13 pan. Bake at 350° for 15 to 20 minutes or until top is lightly browned and springs back when touched. Remove from oven; top with marshmallows, walnuts, and chips. Return to oven for 2 minutes. Remove; use knife and swirl chips, marshmallows and nuts. Let cool.

Rocky Road Candy

Jenifer Weaver

Kalida, OH

1 (6 oz) pkg semi sweet chocolate chips

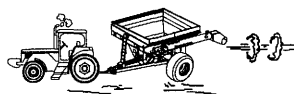
1 can sweetened condensed milk

2 cups miniature marshmallows

1 (6 oz) pkg butterscotch chips

1 cup chopped walnuts

Combine chocolate, butterscotch chips and milk in large sauce pan. Cook over low heat until chips are melted. Stir frequently. Remove from heat – add nuts and marshmallows. Pour into 8x8 pan lined with foil. Refrigerate.



Roll Out Cookies

Jerry (Mary) Hoffman

Kalida, OH

1 lb margarine
2 cups powdered sugar
2 eggs
3 tbsp milk

½ tsp almond flavoring
5 ½ cups flour
4 tsp baking powder

Combine all ingredients in large bowl. Bake at 325° for 10 minutes.

Frosting:

½ cup margarine, softened
2 egg whites, beaten

4 cups powdered sugar
1 tsp almond flavoring

Salted Peanut Chews

Bill Maenle

Lynnette Biermann

Kalida, OH

Shell Rock, IA

1 box yellow cake mix
1 stick oleo

1 egg
3 cup miniature marshmallows

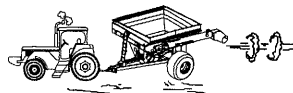
Mix cake mix, egg, and oleo. Press into 9x13 pan. Bake at 350° for 10-12 minutes. Add marshmallows and bake two minutes till puffed.

Mix:

1 (12 oz) pkg peanut butter or butterscotch chips
2/3 cup light Karo syrup
2 tsp vanilla

2 cups dry roasted peanuts
½ stick oleo
2 cups Rice Krispies

Melt and cool over low heat, then add 2 cups Rice Krispies and 2 cups dry roasted peanuts. Stir well. Spread over marshmallow layer. Cool and cut into squares.





Salted Peanut Cookies

Alicia Knudsvig

Shell Rock, IA

1 cup shortening
1 cup brown sugar
3 cups oatmeal
1 tsp baking powder
1 tsp vanilla

1 cup white sugar
1 $\frac{3}{4}$ cups flour
1 tsp soda
2 eggs
 $\frac{1}{2}$ lb salted peanuts – slightly crushed

Cream together shortening and sugar. Beat in eggs. Add flour, brown sugar, soda, baking powder, oatmeal, and vanilla. Add peanuts. Drop on cookie sheet and press down with fork. Bake until lightly brown.

Scotch A Roos

Red(Glenda) Schell

Shell Rock, IA

1 cup white sugar
2 teaspoon vanilla
5 cups Rice Krispies

1 cup white syrup
 $\frac{3}{4}$ cup peanut butter

Mix above ingredients together and heat on top of stove. Let it come to a good boil. Remove from heat and add peanut butter. Stir real good. Pour this over Rice Krispies. Mix well and pat into 9x13 cake pan. You may melt chocolate chips and spread on top; or leave just plain.

Seven Layer Bars

Lee (Lisa) Kehres

Delphos, OH

Crust:

Melt $\frac{1}{4}$ cup butter in loaf pan

Sprinkle 1 cup graham crackers

Layers:

1 (6 oz) pkg chocolate chips
1 cup coconut

1 cup butterscotch chips
1 cup nuts

Pour 1 (8 oz) can Eagle brand milk. Bake at 350° for 25 minutes. Cool and cut into bars.



Shirleys Christmas Banana Cake

Stacey Schmersal

Delphos, OH

Crust: Mix well and put into a 9x13 pan

2 cups graham cracker crumbs

1 stick oleo

Filling - Mix:

2 cups powdered sugar

2 sticks oleo

2 eggs

1 (16 oz) Cool Whip

3-4 bananas

1 can crushed pineapple

marcshino cherries

chocolate chips

finely chopped nuts

Beat for 15 minutes. Spread on graham cracker crust. Place pineapple (well drained) on top of powdered sugar mix. Slice bananas and place on top of pineapple. Spread Cool Whip over top of bananas. Decorate with marcshino cherries, chocolate chips and nuts. Refrigerate at least 2 hours.

Single Pie Crust

Jerry (Mary) Hoffman

Kalida, OH

Mix together in pie pan:

1 ½ cups flour

1 tsp salt

1 tbsp sugar

Mix together then add to dry ingredients:

½ cup oil

2 tbsp milk

Mix well and shape in pie pan.





Snicker Doodles

Rick (Deb) Reindel
Vickie Goedde
Lynnette Biermann

Delphos, OH
Kalida, OH
Shell Rock, IA

1 cup softened shortening (part butter)
2 eggs
2 tsp cream of tartar
¼ tsp salt
2 tsp cinnamon

1 ½ cup sugar
2 ¾ cups Gold Medal flour
1 tsp soda
2 tbsp sugar

Heat oven to 400° (mod hot). Mix shortening, sugar, and eggs thoroughly. Measure flour by dip-level pour method. Mix flour, cream of tartar, soda, and salt, stir in. Form into balls the size of walnuts. Roll balls in mixture of 2 tbsp sugar and cinnamon. Place about 2" apart on ungreased baking sheet. Bake 8–10 minutes. Makes about 6 dozen. Variation: add 1 tsp vanilla.

Snickers Bars

Ryan Trentman

Delphos, OH

1 cup (6 oz) chocolate chips
¼ cup creamy peanut butter
1 cup sugar
1 ½ cup marshmallow cream
1 tsp vanilla
1 pkg Kraft caramels
1 cup (6 oz) chocolate chips
¼ cup creamy peanut butter

½ cup butterscotch chips
¼ cup butter
¼ cup evaporated milk
¼ cup creamy peanut butter
1 ½ cup salted peanuts, chopped
¼ cup whipping cream (not whipped)
½ cup butterscotch chips

Combine chocolate and butterscotch chips, and peanut butter in saucepan. Stir over low heat until melted and smooth. Spread in lightly greased 9x 13 pan, refrigerate until set. Filling: Melt butter in heavy saucepan over medium heat. Add sugar and milk. Bring to a boil. Boil and stir for 5 minutes. Remove from heat. Stir in marshmallow cream, peanut butter and vanilla. Add peanuts. Spread over bottom layer and refrigerate until set. Caramel Layer: Combine caramel and whipping cream in saucepan. Stir over low heat until melted and smooth. Spread over filling layer and refrigerate until set. Icing: In saucepan, combine all ingredients and stir over low heat until melted and smooth. Spread over caramel layer. Refrigerate at least one hour.



Soft Oatmeal Cookies

Stacy Schmursal

Delphos, OH

Preheat oven to 375°. Cook 1 cup raisins in 1 cup water, simmer 20 –30 minutes. Let cool. Drain liquid into measuring cup. Add enough water to liquid to make ½ cup set aside.

Mix together:

¾ cup shortening

4 eggs

Stir in liquid from raisins.

Sift together:

2 ½ cups flour

1 tsp baking soda

Then add to above mixture:

1 tsp cinnamon

2 cups rolled oats

raisins to desired taste

1 ½ cups white sugar

1 tsp vanilla

½ tsp baking powder

1 tsp salt

½ tsp ground cloves

½ cup nuts

Drop about 1 tsp of dough onto ungreased cookie sheet 2" apart. Bake 8-10 minutes or until lightly golden brown. Makes 6 – 7 dozen.

Sour Cream Raisin Pie

Alicia Knudsvig

Shell Rock, IA

1 cup raisins

2/3 cup sugar

1 cup sour cream

3 egg yolks

2 tbsp flour

3 egg whites

pinch salt

Cook raisins until tender. Mix together 3 well beaten egg yolks, salt, sugar, flour and cream. Pour raisins into above mixture and cook until thick. Cool and put in baked pastry shell. Cover with meringue made from egg whites. Beat stiff, add 3 tbsp sugar. Bake at 350° until brown.





Sour Cream Sugar Cookies

Rick (Deb) Reindel

Delphos, OH

2 cups sugar
1 cup (dairy) sour cream
5 cups flour
2 tsp soda
1 tsp vanilla

1 cup crisco (or butter flavored)
2 eggs
2 tsp baking powder
pinch of salt

Mix and let stand, cool for 2 hours. Roll out and cut. Bake at 350° for 8 minutes. Sprinkle sugar over top before baking or ice after cool.

Southern Peanut Pie

John Anderson

Lexington, SC

3 eggs
½ cup granulated sugar
1 ½ cups dark corn syrup
¼ cup butter, melted

½ tsp vanilla extract
1 ½ cups chopped roasted peanuts
9 inch unbaked deep dish pastry shell
¼ tsp salt

Beat eggs until foamy. Add sugar, syrup, butter, salt, and vanilla; continue to beat until thoroughly blended. Stir in peanuts. Pour into unbaked pastry shell. Bake at 375° oven for 50 -55 minutes. Serve warm or cold. May be garnished with whipped cream or ice cream. Yields 6 servings.

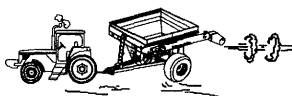
Variation: Spicy Peanut Raisin Pie

Just before pouring the Southern peanut pie ingredients into the pastry shell, stir in:

½ cup seedless raisins
1 tsp white vinegar

1/8 tsp ground cloves

Proceed with baking according to directions.



Southern Pecan Pie

Denise Decker

Kalida, OH

3 eggs, well beaten

½ cup sugar

2 tbsp butter

¼ tsp salt

1 cup dark karo syrup

1 cup pecan halves

1 tsp vanilla

Combine all ingredients and place in unbaked pastry shell. Bake 45 minutes at 350°.

Special K Bars

Lynnette Biermann

Shell Rock, IA

Bring to boil 1 cup white sugar and 1 cup white Karo syrup. Add 1 cup creamy peanut butter and remove from heat. Add 6 cups Special-K cereal and press in 9 x 13 pan. For Frosting melt 1 cup chocolate chips and 2 cups butterscotch chips in microwave. Spread over cereal mixture.

Spicy Sweet Potato Custard Pie

John Anderson

Lexington, SC

2 cups cooked mashed, sweet potatoes

¾ cup brown sugar

½ tsp salt

1 tsp cinnamon

½ tsp nutmeg

½ cup undiluted evaporated milk

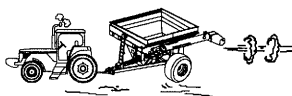
1 egg, slightly beaten

1 tbsp melted butter or margarine

9" unbaked deep dish pastry shell

½ tsp cloves

Mix ingredients in order given. Pour into 9-inch deep dish pie pan lined with unbaked pastry. Bake at 375° oven for 45 minutes or until set.





Stir-n-Drop Sugar Cookies

Vickie Goedde

Kalida, OH

2 eggs
2/3 cup vegetable oil
2 tsp vanilla
1 tsp grated lemon rind

¾ cup sugar
2 cups flour
2 tsp baking powder
½ tsp salt

Heat oven to 400°. Beat eggs with fork until well blended. Stir in oil, vanilla, and lemon rind. Blend in sugar until mixture thickens. Measure flour by dip-level-pour method. Mix flour, baking powder, and salt; blend into oil mixture. Drop by teaspoonfuls about 2" apart onto ungreased baking sheet. Gently press each cookie flat with the bottom of a glass that has been moistened and dipped in sugar. (Continue dipping in sugar before flattening each cookie.) Bake 8-10 minutes or until a delicate brown. Remove immediately from baking sheet. Makes 4 dozen 2 ½" cookies.

Strawberry Angel Food Cake

Mary Siefker

Kalida, OH

1 angel food cake (tear into pieces and place in 9x13" pan)

Mix:

1 pkg cream cheese
1 – 2 tbsp milk

2 cups powdered sugar

Pour over cake pieces. Mix strawberry and glaze – put on top.



Strawberry Brownie Torte

Mike Hilvers

Kalida, OH

1 (21 oz) pkg brownie mix
1 cup sour cream
2 tsp vanilla
1 quart strawberries, hulled and sliced

1 (8 oz) cream cheese
1/3 cup sugar
4 - 6 oz frozen whipped topping,
thawed

Grease two 9-inch round layer cake pans. Line with wax paper, extending up sides of pans; grease wax paper. Prepare brownie mix as package directs for cake-like brownies; pour into prepared pans. Bake at 350° for 20 minutes or until top springs back when touched. Cool. Blend cream cheese, sour cream, sugar and vanilla till smooth. Fold in whipped topping. Place one brownie layer on plate. Top with one half of filling and one half of strawberries. Repeat layers. Refrigerate leftovers.

Strawberry Pie

Jerry (Mary) Hoffman

Kalida, OH

1/4 cup corn starch
2 pkg artificial sweetner
strawberries

1 1/2 cup water
dash salt

Cook all ingredients except strawberries in medium saucepan until thick. Remove from heat and add 1 small package strawberry Jell-O (can use sugar free). Mix well with 4 1/2 cups sliced strawberries. Pour into already baked pie shell and chill.





Sue Bee Chunky Chocolate Bars

Judy Schroeder

Kalida, OH

21 ½ oz pkg fudge brownie mix
(plus ingredients for mix)
¾ cup chopped salted peanuts

½ cup Sue Bee honey
¼ cup creamy peanut butter
1 (6 oz) pkg semi-sweet chocolate chips

Preheat oven to 350°. Prepare and bake brownie mix as directed on package, using cake like directions. Meanwhile, combine honey and peanut butter in small saucepan and heat over low heat, stirring constantly. Keep warm. Immediately after removing brownies from oven, sprinkle with peanuts and chocolate chips. Drizzle with warm honey/peanut butter mixture. Cool completely before cutting. Makes 24 bars.

Sugar Cookies

Alicia Knudsvig

Shell Rock, IA

3 cups sifted flour
1 tsp soda
½ tsp nutmeg

2 tsp baking powder
½ tsp salt

Cut into this mixture, 1 cup shortening and 1 cup cooked raisins (boil raisins until soft in small amount of water drain and cool.) In another bowl combine:

2 beaten eggs
5 tbsp milk or raisin juice

1 cup sugar
1 tsp vanilla

Beat well and add to dry mixture – drop by spoonfuls on greased cookie sheet, bake until lightly brown.



Sugar Cookies

Alicia Knudsvig

Shell Rock, IA

2 cups sugar
1 cup margarine
1 cup oil
2 eggs

2 tsp baking soda
2 tsp cream of tartar
½ tsp salt
5 cups flour

Mix all ingredients together. Drop and flatten with something dipped in water, then sugar. Bake at 375° until they look done, need not be brown.

Sugar Cookies

Jack Angell

Shell Rock, IA

2 cups sugar
5 eggs
4 tsp baking powder

1 ¾ cups margarine
1 tsp vanilla
5 cups flour (try 4 ½ cups first)

Chill dough. Roll out and sprinkle a little sugar or frost.

Sugar Cookies

Lisa Unverferth

Kalida, OH

2 cups white sugar
1 ½ cups shortening

3 eggs

Cream sugar and shortening, then add eggs and mix

Add:

1 tsp vanilla

1 ¾ tsp in 1 cup buttermilk

Add:

5 cups flour

1 ½ tsp salt

2 tsp baking soda

Chill (over night is best) When dough is chilled, take only the dough out of the refrigerator that you'll be rolling out. Keep the rest chilled until using it. Bake at 350° for 5-8 minutes.





Sugar Cookies

Robert Bilharz

Shell Rock, IA

2/3 cup shortening
1 tsp vanilla
4 tps milk
1 ½ tsp baking powder

¾ cup granulated sugar
1 egg
2 cups sifted all-purpose flour
¼ tsp salt

Thoroughly combine shortening, sugar, and vanilla. Add egg. Beat till light and fluffy. Stir in milk. Sift together dry ingredients. Blend into creamed mixture. Divide dough in ½. Chill 1 hour. On lightly floured surface roll to 1/8 inch thickness. Cut in desired shapes with cookie cutters. Bake on greased cookie sheet at 375° about 6 to 8 minutes. Cool slightly; remove from pan. Makes 2 dozen. Chill other ½ until ready to use.

Sugar Cookies

Sonja Cutler

Shell Rock, IA

3 cups flour
1 tsp baking soda
1 cup butter
1 cup sugar
1 tsp vanilla

2 tsp baking powder
½ tsp salt
2 beaten eggs
4 tbs milk

Sift together flour, baking powder, soda, and salt. Cut shortening into dry ingredients like pie dough. Add beaten eggs, sugar, milk, and vanilla. Mix well, roll out thin, cut with cookie cutter and bake at 375° for 10 minutes.

Sugar Free Pineapple Pie

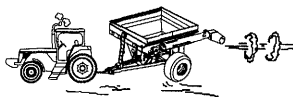
Art Warnecke (Pat)

Kalida, OH

1 ½ cups sour cream (lite or fat free)
1 lg pkg instant sugar free vanilla pudding mix

20 oz can crushed pineapple, no
sugar w/juice

Mix together and pour into baked, 9 inch pie shell. Refrigerate 2 hours. Top with Cool Whip.



Taffy Apple Pizza

Lynnette Biermann

Shell Rock, IA

- | | |
|---|----------------------------|
| 1 (20 oz) pkg refrigerated sugar cookie dough | ¼ cup creamy peanut butter |
| 8 oz cream cheese, softened | ½ cup brown sugar, packed |
| ½ tsp vanilla | 2 med granny smith apples |
| 1 cup lemon-lime soda | cinnamon |
| ¼ cup caramel ice cream topping | ½ cup chopped peanuts |

Preheat oven to 350°. Roll cookie dough into 14" circle on a 15" baking stone. Bake for 10–15 minutes or until cookie is lightly browned. Let cool 10 minutes then loosen cookie and cool completely. Blend peanut butter, cream cheese, brown sugar, and vanilla together until smooth. Spread on cooled cookie. Peel, core, and slice apples. Dip apple slices in lemon-lime soda to prevent browning. Arrange apple slices on cream cheese mixture. Sprinkle lightly with cinnamon. Heat caramel topping slightly and drizzle over apples. Sprinkle chopped nuts over pizza. Cut into pieces and serve. 12-16 servings.

Tammy's Out of this World Rhubarb Pie

Stacy Schmersal

Delphos, OH

Preheat oven to 325 – 350°

- | | |
|-----------------------------|----------------|
| 4 cups rhubarb, sliced thin | 3 ½ cups sugar |
| 1 lg pkg strawberry jello | 4 tbsp tapicoa |

Mix all ingredients together. Put in unbaked pie shell. Bake for 45 minutes to 1 hour.





Tassies

Lynnette Biermann

Shell Rock, IA

Crust:

2 cups flour

1 (6 oz) pkg cream cheese, softened

2 sticks margarine – soft

Mix well with pastry blender. Chill.

Filling:

3 eggs beaten well with a fork, then add:

2 cups brown sugar

2 tsp vanilla

½ cup nuts

3 tbsp melted margarine

Make ball size of crust and put into each cup of a small muffin tin. Press dough with fingers until it covers bottom and up sides. Add filling by teaspoonful and bake at 350° for 25 minutes or until crust is light brown. Makes 48 tarts.

Texas Sheet Cake Brownies

Steve (Linda) Unverferth

Kalida, OH

2 sticks oleo

¼ cup cocoa

1 cup water

2 cups flour

2 cups sugar

2 eggs

½ cup buttermilk

1 tsp soda

1 tsp vanilla

Bring oleo, cocoa and water to boil. Mix together. Put in greased broiler pan. Bake at 350° for 20 minutes.

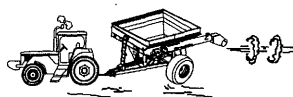
Frosting:

1 stick oleo

¼ cup cocoa

6 tbsp buttermilk

While baking – mix together. Bring to boil, then add 1 lb powdered sugar and vanilla. Pour over brownies as soon as out of the oven, spread



Texas Sheet Cake

Diane Recker

Kalida, OH

First Step - Sift in large bowl:

2 cups sugar

2 cups flour

½ tsp salt

Second Step - Bring to boil:

2 stick margarine

1 cup water

4 tbsp cocoa

Third Step - Mix together:

2 eggs

½ cup buttermilk

1 tbsp vinegar

1 tsp baking soda

1 tsp vanilla

Add Step number 2 and 3 to step number 1. Mix and pour into cookie sheet pan (with sides). Bake at 350° for 20 minutes. While cake is baking, make icing and put on cake when removed from oven.

Bring to boil:

1 stick oleo

4 tbsp cocoa

Add:

6 tbsp milk

1 tsp vanilla

½ cup nuts, chopped

Add the above to 1 lb powdered sugar.

Ting-A-Lings

Alicia Knudsvig

Shell Rock, IA

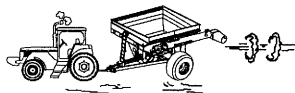
1 cup chocolate chips

1 cup Rice Krispies

¼ cup coconut

½ cup salted peanuts

Melt chocolate chips over hot, but not boiling water. Remove from heat. Stir in coconut, salted peanuts, and crisp rice cereal. Drop by teaspoon on waxed paper.





Toffee Cake

Diane Recker

Kalida, OH

2 cups flour
2 tsp baking powder
1 pkgs vanilla instant pudding
1 cup water
1 tsp vanilla
Topping:
1 ½ cup brown sugar
1 cup nuts (opt)

1 cup sugar
1 tsp salt
1 pkg butterscotch instant pudding
¾ cup oil
4 eggs

1 tsp cinnamon

Combine at low speed for 2 minutes. Grease 13x9 pan. Pout 1/3 batter into pan. Put 2/3 topping then pour rest of batter on top and then rest of topping. Bake at 350° for 40-50 minutes.

Turtle Cake

Nancy Recker

Kalida, OH

1 box extra moist chocolate or yellow cake mix
1 cup chopped nuts
1 cup chocolate chips

1 (14 oz) pkg caramels
½ cup evaporated milk

Mix cake mix as directed on box. Pour ½ batter into 9x13 inch pan and bake at 350° for 20 minutes. Melt caramels and milk over hot water. Pour over cake. Add remaining batter and bake 25 minutes.



Twinkie Dessert

Steve (Rhonda) Hilvers

Delphos, OH

1 box Twinkies
2 (3 oz) boxes instant French vanilla pudding

5 Heath candy bars, crushed
1 (8 oz) Cool Whip

Cut Twinkies in half length-wise. Put half of them in bottom of 8x8 dish with filling side up. Make pudding according to directions. Pour pudding over Twinkies. Sprinkle candy bars over pudding. Place remainder of Twinkies filling side down. Spread Cool Whip on top. Sprinkle with candy bar on top. Refrigerate.

Velveeta Fudge

Stacy Schmursal

Delphos, OH

1 (8 oz) pkg Velveeta cheese
1 cup peanut butter
2 lbs powdered sugar

2 sticks oleo
1 tsp vanilla

Melt cheese and oleo together. Remove from heat. Add peanut butter, vanilla and powdered sugar. Beat well. Pour into buttered dish to set and cool. Cut.

Vinegar Cake

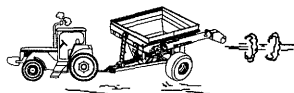
Mark (Nanci) Rewerts

Shell Rock, IA

3 cups flour
2 tsp soda
10 tbsp oleo or 2/3-3/4 cup oil
2 tsp vanilla

2 cup sugar
5 tbsp cocoa
2 cup water
2 tbsp vinegar

Mix flour, sugar, soda, and cocoa together. Make a well and add 2 cups water. Mix well. Add oleo or oil and mix well. Then add vanilla and mix and last add vinegar. Grease 9x13 pan or cookie sheet. Bake at 350° for 30 min. for 9x13 pan or 18-20 min. for cookie sheet.





White Texas Sheet Cake

Josh Siefker

Delphos, OH

1 cup water
1 cup buttermilk or margarine
2 cups plus 2 tbsp sugar
2 cups plus 2 tbsp flour
½ tsp salt

2 eggs
½ cup sour cream
1 tsp baking soda
1 tsp vanilla
3 ½ cups powdered sugar

Bring water and butter to a boil. Add while hot to flour, sugar and salt. Beat in eggs, sour cream to baking soda. Add ½ vanilla. Mix well. Pour onto greased jelly roll pan. Bake 20 minutes at 375°. Frosting: ½ cup butter to 6 tbsp. milk-bring to a boil. Remove from heat. Add powdered sugar to remaining ½ of vanilla. Frost cake while still warm. The longer this cake sets, the better it gets.

Williamsburg Orange Cake

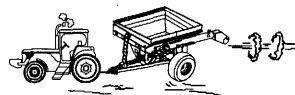
John Anderson

Lexington, SC

½ cup margarine
4 egg whites, unbeaten
1 tsp vanilla extract
1 cup seedless golden raisins
2 cups sifted cake flour

1 cup sugar
2 tsp grated orange rind
1 cup buttermilk
½ cup chopped walnuts
1 tsp baking soda

Cream the margarine and sugar until fluffy. Thoroughly blend in the unbeaten egg whites, orange rind, vanilla, raisins, and walnuts. Sift the flour with the baking soda and add to the batter alternately with the buttermilk, beginning and ending with the flour mixture. Pour into a 9x9 inch oiled and floured square cake pan. Bake at 350° for 30-40 minutes. Yield: 12 servings.



Zucchini Chocolate Cake

Jerry (Mary) Hoffman

Kalida, OH

2 ½ cups flour
¼ cup baking cocoa
1 tsp soda
1 tsp salt
½ cup margarine
½ cup oil
1 ¾ cups sugar

2 eggs
1 tsp vanilla
½ cup buttermilk
2 cups grated zucchini
1 (6 oz) pkg chocolate chips
¾ cup chopped nuts

Blend dry ingredients, cream butter, oil, and sugar until fluffy; beat in eggs, vanilla, and buttermilk. Add dry ingredients, beat well. Stir in zucchini. Pour into greased and floured 9x13 pan. Sprinkle with chips and nuts. Bake at 325° for 55 minutes.

Zucchini Sheet Cake

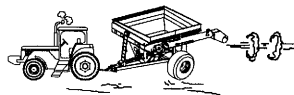
Denny (Blythe)Turnwald

Kalida, OH

2 cups sugar
2 eggs
1 cup oil
1 tsp baking soda
1 tsp cinnamon
nuts, chocolate chips, coconut (opt)

3 cups shredded zucchini
3 cups flour
1 tsp vanilla
1 tsp baking powder
1 tsp salt

Mix sugar, eggs, oil, vanilla, then add zucchini and flour. Mix baking soda, baking powder, cinnamon and salt. Add nuts, chocolate chips, and coconut to taste. Bake in 9x13 pan at 325° for 40-45 minutes. Frost.





Baked Bar-B-Que Spareribs

Robert (Vivian) Langhals

Delphos, OH

4 lbs of spare ribs
1 cup catsup (or chili)
1 tsp salt
12 cups vinegar
1 tsp dry mustard

1 cup sliced onions
1 cup water
1 tbsp Worcestershire sauce
½ cup brown sugar

Brown ribs well, pour off excess fat. Combine remaining ingredients, pour over ribs. Bake covered at 350° for 2 hours, basting with sauce 3 or 4 times. Remove cover, bake for 15 minutes longer. Yields 6 servings. If you like your sauce thicker, bake uncovered for the last hour. To make them extra special, I add a few dashes of Tabasco and 3 to 4 tablespoons molasses.

Baked Cajun Cabbage

Josh Siefker

Delphos, OH

1 lg head cabbage
1 cup chopped celery
Cheese sauce:
½ cup butter
1 ½ cups milk
salt & cayenne pepper to taste
Topping:
1 cup chopped green onions

1 cup chopped onions
1 cup chopped green pepper
4 tbsp flour
½ lb shredded cheddar cheese
¼ cup seasoned Italian bread crumbs
or seasoned croutons, crushed

Remove outer leaves from cabbage and cut into bite size sections, removing heart. Boil about 10 minutes uncovered until tender/crisp. Drain; set aside. Combine butter & flour in separate sauce pan, blending well over medium heat. Add onions, celery, green pepper, salt & cayenne pepper. Saute for 10 minutes. Add milk blending well over low heat until creamy. Add cheese; stir until smooth. Place cabbage in 2 quart casserole dish. Top with seasoned cheese sauce. Sprinkle with green onions and bread crumbs. Bake at 350° for about 30 minutes. Yields 6 servings



Baked Chicken

Alicia Knudsvig

Shell Rock, IA

1 whole chicken, washed & drained
1 ½ tsp salt
¼ tsp pepper
1 ½ cups hot water

½ cup flour
1 tsp paprika
½ cup powdered milk

Cut up chicken and roll in mixture of flour, salt, paprika, and pepper. Place in casserole. Drizzle with butter. Bake at 425° for 30 minutes. Mix together powdered milk with hot water. Pour over chicken and bake at 350° for 45 minutes. If you must keep warm cover with foil. Excellent brown color. Reheats well.

Baked Eggs

Alicia Knudsvig

Shell Rock, IA

2 cup Velveeta cheese, grated
1 cup half & half
¼ tsp pepper
12 - 16 eggs

¼ cup butter
1 tsp salt
1 tsp dry mustard

Use 18 x 12 pan. Grease well. Grate cheese on bottom of pan, dot with butter. Mix half & half, salt, pepper and mustard. Pour ½ of this over cheese. Beat eggs slightly, add rest of half & half mixture. Pour over cheese. May add ham pieces or crumbled bacon. Bake at 325° for 40 minutes. Serves 12.





Baked Pork and Rice

Leo (Traci) Massman

Shell Rock, IA

1 can cream of mushroom soup
1 cup uncooked rice
¼ pkg onion soup mix

1 can cream of celery soup
1 can water
lean top loin pork

Mix soups, soup mix, and water in saucepan and boil until smooth. Put rice on bottom of greased 9x13 pan. Lay pork on rice, pour soup mixture over pork. Cover with foil. Bake 2 hours at 350°, remove cover last ½ hour. This can also be made with chicken.

Baked Ziti

Rick (Deb) Reindel

Delphos, OH

1 (1 lb) pkg Ziti (uncooked)
2 (26 oz) jars pasta sauce
cheese
chopped parsley (optional)

1 lb ground beef cooked and drained
4 cups (1 lb) shredded mozzarella

Preheat oven to 350°. Prepare pasta as package directs. In large bowl, combine pasta, beef, and pasta sauce. Mix well. Turn into greased 9x13 inch baking dish. Cover. Bake 45 minutes or until hot and bubbly. Uncover and top with cheese and parsley. Bake 10 minutes longer or until cheese melts. Makes 12 to 15 servings. Can add extra mushrooms and onions to sauce.



Bar-B-Que Cups

Bob Hall

Shell Rock, IA

¾ lb ground beef
1 tbsp instant minced onions
1 (8 oz) can baking powder biscuits

½ cup Kraft Bar B Que sauce
2 tbsp brown sugar
¾ cup shredded cheddar cheese

Brown hamburger, add Bar B Que sauce and onions. Set aside. Separate dough into 12 biscuits and put in ungreased muffin cups, press up sides. Spoon meat mixture into cups. Top with cheese. Bake at 400° for 10-12 minutes.

Bar-B-Que Beef

Alicia Knudsvig

Shell Rock, IA

3 lbs beef chuck roast or stewing beef
2 tsp chili powder
2 tsp salt
1 tsp dry mustard
2 tsp Worcestershire sauce

½ cup brown sugar
1 cup chopped onion (or less)
½ cup chopped green pepper
1 (6 oz) can tomato paste

Cook meat partially. Then add remaining ingredients. Cook slowly. Stir with wire whip or pull apart with forks until meat is shredded. Serve on buns.

Bar-B-Que Meatballs

Lynnette Biermann

Shell Rock, IA

1 ½ lb ground beef
1 egg
1 tsp chili powder

1 tsp salt
1 cup oatmeal
½ cup milk

Mix into balls and lay in pan.

Sauce

1 cup ketchup
1 tsp liquid smoke

½ cup brown sugar
¼ cup onion

Boil and pour over meat. Bake for one hour at 350°.





Bar-B-Que Meat Balls

Lisa Unverferth

Kalida, OH

1 lb hamburger

1 egg slightly beaten

1/3 cup fine dried bread crumbs

Mix together and shape into balls.

Mix Sauce:

1/2 cup ketchup

2 tbsp brown sugar

1 tbsp vinegar

1 tbsp Worcestershire sauce

Brown meatballs – drain grease. Pour sauce over meatballs, cover, simmer for 30 minutes. Stir occasionally to cover meat with sauce. Works good in a crock pot.

Bar-B-Que Ribs

Denise Decker

Kalida, OH

Cut ribs in serving pieces. Roll in flour and brown. Remove to a roaster pan after very brown.

Sauce:

1 cup ketchup

1 cup Kraft BBQ sauce

1/2 cup brown sugar (packed)

1/4 cup vinegar

Cover: Bake 350° for 1 1/2 to 2 hours



Beef Cabbage Casserole

Bob Hall

Shell Rock, IA

2 lb ground beef or sausage
2 cups chopped onion
2 tsp salt
¼ tsp pepper

6 tbsp raw rice
2 cans tomato soup
2 cans water
8 cups chopped cabbage

Brown meat and drain. Add onion, salt, pepper, and rice. Cook 2-3 minutes add soup and water, mix thoroughly. Remove from heat. Add cabbage. Place in 9x13 pan. Cover and bake at 325° for 1 ½ hours or until done.

Beef or Chicken Enchilades

Dan (Cynthy) Kleman

Kalida, OH

1 tbsp butter
2 med onions, chopped
1 garlic clove, minced
2 tbsp flour
1 cup (4 oz) shredded Monterey Jack cheese
1 cup milk
2 green onions with tops, thinly sliced
salsa

2 (4 oz) cans chopped green chilies
¼ tsp salt
¼ tsp ground cumin
12 flour or corn tortillas
1 cup chicken broth
1 (4oz) cup shredded cheddar cheese
sour cream
1 ½ cups shredded cooked beef or chicken

In a saucepan, melt butter over medium heat. Saute onion and garlic until onion is tender. Blend in flour. Stir in broth, milk, chilies, salt and cumin. Cook and stir until thickened and bubbly. Reduce heat; simmer 5 min., stirring occasionally. Set aside. Grease a 9x13x2 baking dish. Spoon a little sauce in the center of each tortilla; spread to edge. Place about 2 tbsp meat down the center of each tortilla. Combine cheeses, sprinkle 1-2 tablespoons on top of meat. Roll up tortillas and place in baking dish, seams down. Pour remaining sauce over. Sprinkle with green onions and remaining cheese. Bake uncovered, 350° for 20-30 minutes or until hot bubbly. Serve with sour cream and salsa. Yield: 6 servings





Beef & Cheese Pinwheels

Dennis Hohlbein

Crawfordsville, IN

Preparation time: 20 minutes

12 oz thinly sliced deli roast beef
4 lg flour tortillas (each about 10")
2 cups spinach leaves (about 20 leaves)

1 (4 oz) pkg herb flavored soft
spreadable cheese
1 (7 oz) jar roasted red peppers,
rinsed, drained

Spread cheese evenly over one side of each tortilla. Place deli roast beef over cheese leaving ½ inch border around edges. Place spinach leaves over beef. Arrange peppers down center, over spinach. Roll up tightly; wrap in plastic wrap. Refrigerate at least 30 minutes or up to 6 hours before serving. To serve, cut each roll crosswise into 8 slices, arrange cut side up on serving platter. Makes 32 appetizers.

Beef Spinach Hot Dish

Denny (Susan) Kapcar

Kalida, OH

1 lb ground beef
1 lb ground sausage
2 (10 oz) pkgs chopped spinach,
thawed and well drained*
1 tbsp uncooked rice
2 cups dairy sour cream
1 (12 oz) pkg shredded mozzarella cheese
1 cup grated parmesan cheese

10 ¾ oz can condensed cream of
celery soup
2 cloves garlic, minced or garlic salt
2 med onions, chopped
butter
1 tsp dried basil leaves
2 (8 oz) cans mushrooms, drained
Pepper to taste

Heat oven to 350°. In large skillet, brown meat and garlic. Drain. In small skillet, brown onions in butter with basil and oregano. Combine remaining ingredients except ½ cup mozzarella cheese, parmesan cheese and butter in oblong baking dish; mix well. Sprinkle with reserved cheeses and dot with butter. Bake about 40 minutes or until slightly browned. Tip: * Two (10 oz) packages frozen chopped broccoli can be substituted for spinach. Cook just to separate; drain.



Beef Taco Bake

Jeff Averagesch

Kalida, OH

1 lb ground beef
1 cup salsa
6 flour or 8 corn tortillas (6-8") cut into 1" pieces
1 can condensed tomato soup
½ cup milk
1 cup shredded cheddar cheese

1. In skillet over medium high heat, cook beef until browned, stirring to separate meat, pour off grease.
2. Add soup, salsa, milk, tortillas, and half the cheese. Spoon into 2 qt shallow baking dish. Cover.
3. Bake at 400° for 25 to 30 minutes or until hot. Sprinkle with remaining cheese. Serves 4.

Beef Taco Bake

Shelley Hoersten

Kalida, OH

1 lb ground beef
1 cup Pace® Thick & Chunky Salsa
½ cup milk
1 cup shredded cheddar cheese
1 can (10 ¾ oz) Campbell's condensed tomato soup
6 flour tortillas or 8 corn tortillas (6 to 8"), cut into 1" pieces

In skillet over medium-high heat, cook beef until browned, stirring to separate meat. Pour off fat. Add soup, salsa, milk, tortillas and half the cheese. Spoon into 2-quart shallow baking dish. Cover. Bake at 400° for 30 minutes or until hot. Sprinkle with remaining cheese. Serves 4. Variations: use taco sauce in place of the salsa & serve with sour cream.





Beefburger Pie With Cheese Puff Topping

Lynnette Biermann

Shell Rock, IA

2 tbsp shortening
4 tbsp chopped onions
1 lb ground beef
1 tsp salt
dash pepper

2 cups canned tomatoes
½ tsp Worcestershire sauce
1 cup each cooked diced carrots,
peas, potatoes, or green beans
2 tbsp flour

Brown meat and onions in shortening. Blend in flour and mix well. Add tomatoes and Worcestershire sauce and cook until slightly thickened, stirring constantly. Add cooked vegetables and mix. Pour into a greased 2 quart casserole and spread cheese puff topping over top.

Topping:

1 cup flour
1 ½ tsp baking powder
½ tsp salt
½ cup milk

2 tbsp shortening
¼ cup grated American cheese
½ tsp dry mustard

Sift dry ingredients together into a bowl. Add cheese and cut in shortening. Add milk and mix lightly until all flour is moistened. Spread on top of beefburger pie mixture. Bake at 425° for 20 minutes.

Breakfast Bars

Judy Schroeder

Kalida, OH

1/3 cup Grape Nuts cereal
2 tbsp raisins
1 tbsp peanut butter

1 pkg Alba chocolate flavored,
reduced calorie shake mix
coffee or hot water

Mix all ingredients, adding the amount of hot liquid to achieve the desired thickness of your bar. If you prefer to leave it in the bowl and eat it, you may add more liquid. If making a bar, spoon mixture out onto plastic wrap and shape it with your spoon or fingers. Refrigerate overnight and have it ready for a complete breakfast the next morning

Main Dish



203

Breakfast Casserole

Jay (Sharon) Mehmen
Josh Siefker
Art Warnecke

Shell Rock, IA
Delphos, OH
Kalida, OH

8 eggs, beaten well	1 lb sausage (browned, crumbled & drained)
2 cups milk	
6 slices bread cut into 1 inch pieces	1 tsp dry mustard
1 cup grated cheddar cheese	1 tsp salt
onions or mushrooms (opt)	

Combine eggs, milk, salt, and dry mustard. Spray a 9x13 pan with Pam, place bread cubes in bottom of pan, then add layer of cooked sausage, pour egg mixture over sausage, sprinkle cheese over that. Refrigerate over night, bake 30 to 45 minutes at 350°. Variations: Can substitute ham or bacon for sausage.

Egg Brunch recipe - page 226
Country Club Breakfast - page 221
Quick Breakfast Casserole - page 258
Railroad Breakfast - page 259

Breakfast Casserole

Russell Alberts (Kristin)

Shell Rock, IA

10 eggs	1 cup milk
1 bag hashbrown potatoes	1 cup mozzarella cheese
½ cup American cheese	

Beat eggs and milk together. Then add all other ingredients.. May add green peppers and onion to taste.





Breakfast Casserole

Scott Recker

Kalida, OH

3 cups frozen hashbrowns
1 to 1 ½ lb sausage – reg Bob Evans cooked
2 ½ cups milk

2 ½ cups shredded cheddar cheese
4 eggs
1 can cream of mushroom soup and
add ½ can milk (goes on top)

Layer hashbrowns, cheese and sausage in 9x13 pan. In separate bowl, add eggs and milk. Beat for 5 minutes. Pour over hashbrowns, cheese, and sausage. Can make this the night before. Before baking add cream of mushroom soup and ½ can of milk. Bake at 325° for 45 minutes to 1 hour.

Breakfast Pizza

Byron (Wanda) Wordes

Shell Rock, IA

1 pkg crescent rolls
1 cup frozen hashbrowns, thawed
6 eggs
¼ tsp pepper

1 lb browned Italian sausage
1 cup shredded cheddar cheese
½ cup milk
grated parmesan on top

Preheat oven to 350°. Spread crescent rolls on cookie sheet, spread cooked sausage, hashbrowns and cheddar cheese over dough. Mix eggs, milk, and pepper. Pour over crust. Sprinkle parmesan on top and bake for 30 minutes.

Breakfast Souffle

Travis Schlamp

Shell Rock, IA

9 eggs slightly beaten
1 tsp salt
1 ½ lbs ham
1 ½ cups shredded cheddar cheese

3 cups milk
1 ½ tsp dry mustard
3 slices bread cut in cubes

Combine eggs, milk, salt, mustard, bread cubes, and cheese. Stir in meat. Pour into greased 9x13 pan. Store in refrigerator overnight. Bake at 350° for 1 hour.

Main Dish



205

Broccoli Ham and Rice Casserole

Lisa Unverferth

Kalida, OH

1 cup rice (raw)
3 tbsp flour
2 cups milk
1 lb ham (cut in thin strips)
2 cups chopped onions
salt and pepper

½ cup bread crumbs
2 pkg frozen broccoli or fresh
broccoli
6 tbsp butter
1 cup grated cheese

Preheat oven to 350°. Cook rice and broccoli. Saute onions in butter. Add flour and cook with milk, making sauce, add cheese to sauce. In baking dish, layer rice, broccoli, sauce, and ham. Top with buttered bread crumbs. Bake until brown and bubbly, about 35 minutes. A little more milk can be used if made ahead. A good way to use leftover ham.

Brunch Eggs

Mike (Diane) Van Mill

Shell Rock, IA

¾ cup chopped up ham
2 ½ cups torn white fresh bread
2 cups milk
1 tsp paprika
½ tsp salt
1-2 cup Wheaties

4 eggs beaten
2 cups shredded mild cheddar cheese
2 tbsp butter
1 tsp dry mustard (or prepared)
½ cup green onions (opt)

Combine ingredients, mix lightly. Pour into lightly greased 12x8 dish. Cover. Refrigerate several hours or overnight. Bake 325° for 45 minutes. Crush Wheaties and sprinkle over top. Drizzle butter over Wheaties before baking.





Bubble Pizza

Dan Schell
Jack Angell
Bob (Tammy) Hall
Judy Schroeder

Shell Rock, IA
Shell Rock, IA
Shell Rock, IA
Kalida, OH

2 tubes buttermilk biscuits
1 ½ lb hamburger
2 cups cheddar cheese

1 (16 oz) can pizza sauce
2 cups mozzarella cheese

Brown hamburger and drain; mix with pizza sauce. Spray pan with Pam Spray! Cut the biscuits into 4 pieces. Layer the biscuits and sauce mixture into a 9x13 cake pan. Bake in 400° oven for 20 minutes. Remove from oven and top with cheese. Bake for 10 more minutes, let stand for 10 minutes before serving. May add green peppers, onion, mushrooms, olives, etc. to the sauce to your liking.

Canned Salmon

Red (Glenda) Schell

Shell Rock, IA

Cut salmon fillets into small chunks. Wash, drain and pat dry. Pack in pint jars. Add to each pint:

1 ½ tsp canning salt
1 tbsp salad oil

1 tbsp white vinegar

Pour tomato juice over this until 1 inch from top of jar. Process 90 minutes at 10 lbs pressure or cold pack for 4 hours.



Cheeseburger 'N' Fries Casserole

Judy Schroeder

Kalida, OH

- 2 lbs lean ground beef
- 1 can (10 ¾ oz) condensed golden mushroom soup, undiluted
- 1 can (10 ¾ oz) condensed cheddar cheese soup, undiluted
- 1 pkg (20 oz) frozen crinkle cut french fries

In a skillet, brown the beef; drain. Stir in soups. Pour into a greased 9x13 in pan. Arrange french fries on top. Bake, uncovered at 350° for 50-55 minutes or until the fries are golden brown. Yields 6-8 servings

Chick N' Rice

Judy Schroeder

Kalida, OH

- | | |
|---|-----------------------|
| 4 chicken breasts (boneless & skinless) | 1 ½ cup quick rice |
| cut into 1" cubes | 1 can cut green beans |
| 1 pkg onion soup | |
| 1 can 98% fat free cream of mushroom soup | |

Microwave chicken until juices run clear. Foil line 9x13 oven pan. Place chicken, rice and green beans in pan. Add 2 ½ cups water to soup and onion mix. Pour over all in pan. Bake at 350° for 1 hour.





Chicken and Broccoli Casserole

Bill Maenle

Kalida, OH

1 (10 oz) pkg frozen broccoli
3 tbsp flour
1 (4 oz) can mushroom slices with liquid
2 tbsp parsley
2 tbsp margarine

3 tbsp margarine
1 cup chicken broth
2 cups chicken diced
2 tbsp bread crumbs

Cook broccoli as directed or until tender and place in a 11 X 7 pan. Cook in a saucepan the margarine and flour until blended and add chicken broth then the mushrooms and liquid. Cook until smooth. Put chicken on top of broccoli and then pour sauce over the chicken. Blend the parsley and crumbs and margarine and put on top of the rest. Bake uncovered until brown on top at 375° for 15 to 25 minutes.

Chicken Angelo

Dan(Cynthy) Kleman

Kalida, OH

8 oz fresh mushrooms, sliced, divided
2 eggs beaten
1 cup bread crumbs
6 oz sliced mozzarella cheese
Hot cooked noodles

4 lg boneless, skinless chicken
breast halves
2 tbsp butter
¾ cup chicken broth

Place half the mushrooms in a 9x13 baking pan. Dip chicken into beaten eggs; roll in bread crumbs. In skillet, melt butter over medium heat. Brown both sides of chicken in skillet; place chicken on top of mushrooms. Arrange remaining mushrooms on chicken; top with cheese. Add chicken broth to pan. Bake at 350° for 30-35 minutes. Serve chicken over hot noodles. Yield: 4 servings



Chicken Bake

Joe Schmitt

Shell Rock, IA

Chicken breast
parmesan cheese
cajun pepper

Melted butter or margarine
1 pkg mild taco seasoning
instant mashed potatoes

My family just pours cheese, seasoning and potatoes in ziploc bag. Place chicken in melted butter or margarine till coated. Mix all dry ingredients in big ziploc bag. Works great for shake and bake - cheese, taco seasoning, cajun pepper, and instant mashed potatoes. I used 2 shakes of cajun pepper. Place chicken on buttered cookie sheet. Bake for about 40 minutes to 1 hour or until chicken is done at 350°. This is not spicy.

Chicken Breast Fiesta

Roger (Kathy) Hanneman

Kalida, OH

1 cup cheddar cheese cracker crumbs
8 chicken breast halves, skinned & boned
2 tbsp margarine, melted
1 cup shredded Monterey Jack cheese
1 (4 oz) can chopped green chiles, drained

2 tbsp taco seasoning mix
4 green onions, chopped
2 cups whipping cream
1 cup shredded cheddar cheese
½ tsp chicken flavored bouillion granules.

Combine cracker crumbs and Taco seasoning. Dredge chicken in crumbs and place in a greased 9x13 dish. Saute green onions in margarine in a skillet until tender. Stir in whipping cream and remaining ingredients. Pour over chicken. Bake uncovered at 350° for 45 minutes.





Chicken Casserole

Judy Schroeder

Kalida, OH

4 boneless, skinless chicken breast
cut into bite size cubes
1 can 98 % fat free cream of chicken soup
salt and pepper

4 potatoes with skin cubed
1 ½ cups baby carrots
1 tsp crushed rosemary

Microwave chicken until juices run clear. Microwave potatoes and carrots until tender put into 9x13 oven pan. Add cream of chicken soup, crushed rosemary, and salt and pepper to taste. Bake 30 minutes at 350°.

Chicken Casserole

Nancy Recker

Kalida, OH

2 cans cream of mushroom soup (undiluted)
3 cans Swanson chunk chicken
1 pkg frozen cut broccoli (cooked & drained)

1 can cream of chicken soup
1 – 2/3 cups uncooked Minute Rice
8 oz jar Cheese Whiz

Mix everything together and put in 9x13 glass dish. Bake at 350° for 40 minutes.

Chicken Casserole

Paul (Janice) Thurm

Shell Rock, IA

2 cups chicken
½ cup onion
½ green pepper
½ cup celery
½ cup mayonnaise
¾ tsp salt

1 can cream of chicken soup
¾ cup milk
2 cups chicken broth
1 ½ cups minute rice
½ cup shredded cheese
1 sm can drained mushrooms

Mix well and bake at 350° until well heated, about 40 to 45 minutes.



Chicken Casserole

Red (Glenda) Schell

Shell Rock, IA

4 cups uncooked macaroni
3 tbsp margarine
1 cup diced celery
¼ cup diced onion
2 cans cream of chicken soup
1 cup milk

1 can cheddar cheese soup
1 can diced carrots, drained
1 (4 oz) can mushrooms, drained
2 cups cooked chicken or turkey
1 tsp salt
½ tsp pepper

Prepare macaroni; drain. Melt margarine and cook celery and onion until tender. Add soup, milk and cheese. (I do this in a big bowl or ice cream pail.) Stir until cheese melts. Combine macaroni, cheese mixture, carrots, mushrooms, chicken, salt, and pepper. Pour into a 3 quart casserole and bake at 350° for 30 minutes. May top with bread crumbs. (If don't have celery can use can of cream of celery soup.

Chicken Casserole

Travis Schlamp

Shell Rock, IA

2 cups chicken or (3 cans Swanson chicken)
2 cups milk
2 med onions

2 cans cream chicken soup
2 cups macaroni – uncooked
½ lb Velveeta cheese – cubed

Cover with foil and put in refrigerator overnight. Bake 350° for 1 ½ hours in a 9 x13 pan leave foil on until ½ hour before done.





Chicken Divan

Sonja Cutler

Shell Rock, IA

4 lg chicken breasts
2 cans cream of chicken soup
1 tsp lemon juice
½ cup dry bread crumbs
grated parmesan cheese

2 pkgs frozen or fresh broccoli
1 cup mayonnaise
1 tsp onion salt
½ stick butter (melted)

Boil chicken in salt water, then cut into bite size pieces. Grease 9x13 casserole dish. Spread precooked broccoli on bottom of dish. Spread cut up chicken over broccoli. Blend chicken soup, lemon juices, onion salt and mayonnaise together. Spread over the chicken, sprinkle parmesan cheese (optional) over the top, cover with buttered bread crumbs. Bake at 350° for 40 minutes until it bubbles.

Chicken Enchiladas

Mike Linnenberger

Kalida, OH

3 lbs baked chicken (add 2 cans boned chicken)
1 can cream of mushroom soup
1 can green chili peppers
flour tortilla shells

1 can cream of chicken soup
1 sm onion, chopped
1 lb grated longhorn cheese

Remove seeds of green chili peppers if you don't want the hot flavor. Combine ingredients except cheese and shells. Overlap the shells in a well greased casserole dish, layer the mixed ingredients and the cheese. Bake until done at 350°, approximately 45 minutes.



Chicken Hats

Robert (Vivian) Langhals

Delphos, OH

1 (3 oz) pkg cream cheese, softened
2 cups cubed cooked chicken or
2 (5 oz) cans of boned chicken
2 tbsp milk
1 tbsp chopped pimento, opt
 $\frac{3}{4}$ cup seasoned croutons
2 tbsp melted butter

3 tbsp butter or margarine, softened
 $\frac{1}{4}$ tsp salt
 $\frac{1}{8}$ tsp pepper
1 tbsp chopped chives
1 (8 oz) can Pillsbury refrigerator
crescent rolls

In medium bowl, blend cream cheese and butter until smooth. Add chicken, salt, pepper, milk, chives, pimento and mix. Separate crescent rolls into rectangles. Press perforations to seal. Spoon $\frac{1}{2}$ cup chicken mixture into center of each rectangle, twisting slightly and seal edges. Brush top with remaining butter (1 tbsp) and dip in crushed seasoned croutons. Bake on ungreased cookie sheet at 350° for 20-25 minutes until golden. Serves four.

Chicken in Potato Flakes

Alicia Knudsvig

Shell Rock, IA

1 cut up fryer chicken
1 slightly beaten egg
2 tbsp water

1 cup potato flakes
salt
 $\frac{1}{4}$ cup butter

Dip cut up fryer in a mixture of beaten egg and 2 tbsp water. Season with salt. Roll chicken pieces in dry potato flakes. Melt $\frac{1}{4}$ cup butter in shallow baking pan. Add chicken and bake at 400° for 1 hour, turning chicken after 30 minutes.





Chicken Mushroom Stew

Judy Schroeder

Kalida, OH

6 boneless skinless chicken
breast halves (1 ½ lbs)
2 tbsp cooking oil, *divided*
8 oz fresh mushrooms, sliced
1 med onion, diced
3 cups diced zucchini
1 cup diced green pepper

4 garlic cloves, minced
3 med tomatoes, diced
1 (6 oz) can tomato paste
¾ cup water
2 tsp salt, opt
1 tsp *each* dried thyme, oregano,
marjoram and basil

Cut chicken into 1-inch cubes; brown in 1 tablespoon oil in a large skillet. Transfer to a slow cooker. In the same skillet, saute the mushrooms, onion, zucchini, green pepper and garlic in remaining oil until crisp-tender. Place in slow cooker. Add tomatoes, tomato paste, water and seasonings. Cover and cook on low for 4 hours or until the vegetables are tender. Yields 6 servings.

Chicken 'N' Pasta

Judy Schroeder

Kalida, OH

2 skinless, boneless chicken breasts
1 pkg Lipton Soup Secrets Kettle Creation Chicken with pasta & beans

Cut Chicken into bite size pieces. Cook until fluids run clear (I use the microwave). Bring 2 cups water and package ingredients to a boil. Add chicken and cook 15 minutes on medium to low heat. Stir often. Serves 4. Note: usually served with salad.

Chicken Rice Casserole

Lisa Unverferth

Kalida, OH

1 can cream of chicken
1 can water

1 can cream of mushroom
1 1/3 cup rice

Mix together and put in greased 13x9 inch pan, roll chicken in milk and then into bread crumbs. Layer chicken onto rice. Salt and pepper. Bake at 325° for 1 ½ hours, cover with foil.



Chicken Skillet

Beth Rieman

Kalida, OH

1/3 cup all purpose flour
1 tsp paprika
1 chicken, 2½ to 3 lbs, cut up
1 tsp sugar
1 ½ cups hot water
1 med onion, sliced(½ cup)
1 tbsp lemon juice

1 tsp salt
1/4 tsp poultry seasoning
2 tbsp cooking oil or shortening
2 tsp instant chicken bouillon granules
2 med carrots, sliced (1 cup)
2 tbsp snipped parsley

In a paper bag or plastic bag combine flour, salt, paprika and poultry seasoning. Add chicken pieces, a few at a time; shake to coat evenly. Reserve excess flour mixture. In a 12" skillet heat cooking oil or shortening. Place meaty chicken pieces toward center and remaining pieces around the edge. Brown over medium heat for about 15 minutes, turning chicken as necessary to brown evenly. Remove chicken from skillet. To make sauce, stir reserved flour mixture and sugar into pan drippings. Dissolve bouillon granules in hot water; stir into skillet. Cook and stir until thickened and bubbly. Add carrots, onion, parsley, and lemon juice. Arrange chicken pieces atop vegetable mixture. Cover; simmer for 40-50 minutes or until chicken & vegetables are tender. Transfer chicken to heated serving platter. Skim excess fat from sauce. Pass sauce with chicken. (This can also be baked at 350° for 1½ hours) Yields 4 to 6 servings.

Chicken Spaghetti

Judy Maag

Kalida, OH

1(28 oz) can of chicken with broth
1(8 oz) parmesan cheese
1 pint sour cream
2 cans cream of chicken soup

1 (16 oz) pkg spaghetti, cooked
1 stick oleo, melted
2 cans mushrooms, drained

Cook spaghetti per directions on box. Chicken should not be drained, or use left over cooked chicken. Cut chicken into bite size pieces, mix all together and put in a 13x9 baking dish. It will be full. I reserve some and put in a smaller baking dish, freeze it and bake it later. If you are watching your fat, use fat free sour cream and reduced fat cream of chicken soup. Bake at 350° for 45 minutes, or until brown.





Chicken Stuffing Casserole

Paul (Ellen) Neimeyer

Delphos, OH

1 (12 oz) can evaporated milk
1 (7 oz) pkg herb seasoned cube stuffing
2 cups diced cooked chicken or turkey
2 stalks celery, chopped
½ tsp dried thyme leaves, crushed

3 tbsp margarine
1 can cream of mushroom soup
2 cups shredded Swiss cheese
1 cup cooked broccoli

1. In 1 quart saucepan over high heat, heat $\frac{3}{4}$ cup of the milk and butter to scolding. In large bowl, pour hot milk mixture over stuffing; toss to mix. Pat $\frac{1}{2}$ of the stuffing mixture into buttered 12 x 8 baking dish.
2. In medium bowl, stir soup, remaining milk, chicken, 1 cup of the cheese, celery, broccoli, and thyme until well mixed. Spoon evenly over stuffing in baking dish, top with remaining stuffing.
3. Bake at 350° for 30 minutes or until hot. Sprinkle with remaining cheese. Bake until cheese is melted. 6 servings.

Chicken Taco Casserole

Steve (Rhonda) Hilvers

Delphos, OH

1 taco seasoning mix
1 can boned chicken
1 can enchilada sauce
1 onion, chopped

1-2 can chicken broth
1 green pepper
cheddar cheese
1-2 bag Doritos (taco flavor)

Mix onion, chicken, pepper, and $\frac{1}{2}$ of broth in one bowl. Mix enchilada sauce, taco seasoning mix, and remaining broth in bowl. Place crushed Doritos in bottom of 9x13 pan. Add $\frac{1}{2}$ enchiladas with chicken pour over Doritoes, top with cheese and remaining sauce. Bake at 350° for 30 minutes.



Chicken Tettrazini

Jeff Averagesch

Kalida, OH

¼ cup margarine
3 cans swanson mixin chicken
1 can cream of celery

1 lb box spaghetti
1 can cream of chicken
1-2 cups pack of shredded
mozzarella cheese

Melt butter in large casserole dish. Stir cooked spaghetti in melted butter. Add remaining ingredients. Mix well. Bake at 350° for 45 minutes.

Chicken with Sauce

Nancy Recker

Kalida, OH

Saute onions and garlic till onions are soft. Add chicken cut in strips and brown when done. Add ½ cup or if you like a lot of juice - use 1 can of chicken broth. ¼ to ½ cup white wine and fresh mushrooms. Cook 20 minutes and take out chicken. Add corn starch mixture to thicken sauce and return chicken to sauce and serve on rice.

Chiles Rellenos Casserole

Denny (Susan) Kapcar

Kalida, OH

½ lb ground beef
1 med onion, chopped
2 (4.5 oz) cans chopped green chilies
4 lg eggs
¼ cup all purpose flour
¼ to ½ tsp hot sauce

½ lb ground pork sausage
1 garlic clove, pressed
2 (8 oz) cups shredded sharp
cheddar cheese, divided
½ tsp salt
1 ¼ cups milk

Cook beef, pork, onion, and garlic in a large skillet over medium heat, stirring until meat crumbles and is no longer pink. Drain well. Spread 1 can chopped green chiles into bottom of a lightly greased 8 inch square baking dish; sprinkle with 1 cup cheese. Spoon meat mixture over cheese layer. Top with remaining chiles and cheese. Whisk together eggs, flour, salt, hot sauce, and milk until smooth; pour over casserole. Bake at 350° for 45 minutes. Let stand 10 minutes before serving. Yields 6 servings.





Chili

Alicia Knudsvig

Shell Rock, IA

1 lb lean ground beef
2 lg onions
2 (15 ½ oz) cans red kidney beans
2 (15 ½ oz) cans dark red kidney beans
1 (28 oz) can peeled Italian-style tomatoes
cut up
1 (14 ½ oz) can stewed tomatoes

2 (4 oz) cans diced green chili peppers
¼ cup chili powder (or to suit taste)
1 tsp garlic powder
1 tsp oregano
¼ tsp ground red pepper (opt)
1/8 tsp pepper

In large heavy pan, cook ground beef and onion until meat is browned and onion is tender. Drain grease. Stir in undrained beans, tomatoes and peppers. Add chili powder, garlic, oregano, red pepper and pepper. Bring to boil and reduce heat. Simmer uncovered for 1 ¼ hours stirring occasionally. May put in crock pot on low for several hours. Flavor improves with longer time.

Chinese Dinner in a Dish

Dan Schell

Shell Rock, IA

1 lb hamburger
1½ tsp salt
¾ cup uncooked rice
2 cans cold water
3 tbsp soy sauce

1 onion, chopped
½ tsp pepper
1 can cream of mushroom soup
1 cup diced celery

Cook hamburger, onion, salt and pepper until hamburger is done. Add rest of ingredients and cook in fry pan over medium heat about 45 minutes. Stir often and keep covered. More water may be added. If oven baked; allow more time.



Chinese Pepper Steak

Alicia Knudsvig

Shell Rock, IA

1 lb round steak
 ¼ cup oil
 1 clove garlic, crushed
 ½ cup chopped onion
 2 cups chopped green pepper

1 tbsp salt
 ¼ tsp ginger
 1 tbsp cornstarch
 1 cup stock or bouillon
 1 tbsp soy sauce

Heat oil in large skillet. Add garlic, then meat. Brown. Add vegetables and ginger and cook until tender. Blend cornstarch with stock and soy sauce. Stir into mixture in skillet. Bring to a boil and cook until thick. Serve over rice.

Chinese Pie

Nancy Recker

Kalida, OH

2 lb hamburger
 pepper
 green peppers

onion chopped or minced salt
 garlic salt
 1 can cream of mushroom soup

Fry hamburgers and drain, mix in onion, salt, pepper, garlic salt, green peppers (finely chopped), and can of cream of mushroom soup. Place in 9x13 baking dish with mashed potatoes placed on top of hamburger mixture. Bake at 350° for 35 minutes. When about done place cheese singles on top and let melt.

Chow Mein Hot Dish

Adrian (Kathy) Weyrauch

Kalida, OH

1½ lbs hamburger
 1 cup chopped celery
 2 cups water
 1 can cream of chicken soup
 2 tbsp Worcestershire sauce

1 chopped onion
 ½ cup cooked rice
 1 can cream of mushroom soup
 4 tsp soy sauce
 1 can bean sprouts

Brown onion, celery, and hamburger together: drain then add all ingredients and bake oven at 350° for 1 hour. Serve with Chow Mein noodles.





Corned Beef Casserole

Glenn (Keitha) Grover

1 (8 oz) pkg cooked noodles	1 (12 oz) can corned beef, diced
¼ lb American cheese, diced small	½ cup chopped onion
1 can cream of chicken soup	1 cup milk
¾ cup buttered bread crumbs – put these on top of casserole	

Mix lightly and put in greased pan. Bake 350° for 45 minutes.

Country Club Breakfast

Alicia Knudsvig

Shell Rock, IA

6 slices bread	½ lb Old English (or other) cheese, sliced
1½ lb ham, sliced	3 eggs
2 cups milk	¼ tsp salt
½ tsp dry mustard	¼ lb oleo, 1 stick

Grease 9x13 pan. Cube 6 slices of bread (or just lay them flat) in bottom of pan. Add sliced cheese then sliced ham. Beat eggs, add milk, salt, and mustard. Pour this mixture over bread, cheese, and ham. Melt oleo and pour over all. Cover with more cubed bread (or whole slices, if you prefer), press down. Refrigerate overnight, covered. Bake 1 hour at 325-350°. Let stand for 5 minutes before serving.

Crabmeat Newberg

Mary Siefker

Kalida, OH

2 tbsp butter	1 tbsp flour
1 can chicken broth	1 egg yolk
Salt and pepper to taste	Cooking sherry
Crab meat	

Heat butter in skillet, blend in flour. Add chicken broth and stir until thickened. Add egg yolk and salt and pepper to taste. Add a little cooking sherry to it. Then add crabmeat to it (put 2 tbsp cooking sherry to the meat before hand). Put over rice. Yields 4 large servings.

Main Dish



Crisp Chicken Casserole

Mike (Val) Linnenburger

Delphos, OH

4 whole chicken breasts
1 can cream of chicken soup, undiluted
1 cup herb seasoned bread crumbs

8 slices Swiss cheese
¼ cup dry white wine
¼ cup butter

Arrange chicken in greased casserole. Cover with slices of swiss cheese. Combine soup and wine, pour over chicken. Sprinkle with bread crumbs. Drizzle butter over the top of crumbs. Bake at 350° for 45-55 minutes. Serves 6-8.

Crispy Baked Chicken

Judy Schroeder

Kalida, OH

½ cup cornmeal
1½ tsp salt
½ tsp dried oregano
1 broiler/fryer chicken (3 to 3½ lbs), cut up
1/3 cup butter or margarine, melted

½ cup all purpose flour
1½ tsp chili powder
¼ tsp pepper
½ cup milk

Combine the first six ingredients. Dip chicken in milk, then roll in the cornmeal mixture. Place in a greased 9x13 pan. Drizzle with butter, bake uncovered at 375° for 50-55 minutes or until juices run clear. Yields 4-6 servings.

Crock Pot Pizza

Sandy Klear

Kalida, OH

Lisa Unverferth

Kalida, OH

2 lbs browned hamburger
2 (15 ½ oz) jars Ragu natural pizza sauce
1 med onion, diced
2 lg packages shredded mozzarella cheese

½ box rigatoni noodles, cooked
1 sm can mushrooms
1 pkg pepperoni

Alternate several layers in crock pot and cook on low for 5 hours.



Crock Pot Scalloped Potatoes and Ham

Dan (Mary Kay) Verhoff

Kalida, OH

4-6 slices ham
2 med onions, sliced thin
10¾ oz cream of celery or ~~cream of mushroom soup~~

9 potatoes, sliced thin
1 cup or more shredded cheddar cheese
paprika, salt and pepper to taste

In crock pot, layer ½ the ham, ½ potatoes, ½ onions, ½ cheese, then repeat. Pour soup over all. Sprinkle with seasonings. Cook on low 8-10 hours.

Delicious Goulash

Terry (Sue) Koester

Kalida, OH

Cut beef into cubes and brown and drain. Add 4 medium onions sliced, 1 can whole tomatoes to beef. Combine a package of beef stew mix with 2½ cups water and 1 can (6oz.) tomato paste. Pour over meat. Simmer, covered for 2-2½ hours. Stir occasionally. Just before serving stir in ½ cup sour cream. Serve over hot noodles.

Dennis J's Best Beef Brisket

Dennis Hohlbein

Crawfordsville, IN

(a great crowd pleaser)

3 to 3 ½ lb beef brisket
1 can Campbell's mushroom soup

1 sm bottle BBQ sauce
1 pkg Lipton Instant Onion soup mix

Line a 9x13 pan with heavy duty aluminum foil. Place brisket in pan with fat side up. Sprinkle onion soup mix over brisket. Pour the BBQ sauce over brisket and spoon mushroom soup on top of BBQ sauce. Cover with heavy duty foil and close edges tightly. Bake in 300° oven for 3 to 4 hours, until brisket is fork tender. Remove from oven, let set 5-10 minutes and slice. Menu suggestions: Sandwiches – serve slices of brisket on your favorite hard rolls or buns. Serve over noodles. Serve over rice. Serve on it's own. Serves 6-8 depends on appetites.



Diabetic Beef and Cabbage Casserole

Art (Pat) Warnecke

Kalida, OH

1 lb ground lean beef
3 cups finely shredded cabbage
½ cup uncooked long grain rice
1¼ cups water

1 med size onion, chopped
1 can (8oz) tomato sauce
2 packets Sweet' n Low

Preheat oven to 350°. In medium size non-stick skillet, brown beef and onion; drain grease. Transfer beef and onion to 2½ qt casserole and combine with remaining ingredients. Bake, covered, about 45 minutes. Per serving – 1¼ cup, calories – 320; protein – 27 gm; carbohydrates – 30 gm; Fat – 10 gm; sodium – 460 gm.

Diabetic Goulash with Green Peppers

Art (Pat) Warnecke

Kalida, OH

1 lb lean boneless chuck roast, trimmed
and cut into 1½ inch cubes
2 med onions, chopped
1 tbsp paprika
1 sm green pepper, chopped

vegetable cooking spray
1 cup water
1 tsp beef flavored bouillon granules

1. Brown roast over medium heat in a small Dutch oven coated with cooking spray.
 2. Add onion and continue to cook over medium heat 2 to 3 minutes or until onion is tender. Add water, paprika, bouillon granules, and green pepper, stirring well.
 3. Cover and cook over low heat 2 hours or until meat is very tender.
- Note: Goulash with green peppers may be served over hot cooked noodles or rice that has been cooked without salt or fat. (check exchange list for noodles and rice)
Serving: ¾ cup; carbohydrates – 7 gm; fat – 6 gm; calories – 236; sodium – 84 gm; protein – 24 gm.





Dinner in a Dish

Russell (Marla) Alberts

Shell Rock, IA

1 lb ground beef
3 lg potatoes
1 sm onion

1 can cream style corn
1 can tomato soup
1 tsp salt

Brown meat, slice onion and potatoes. Place ingredients in layers in large casserole covered dish. Bake at 350° for about 1½ hours.

Dogs in a Sweater

Judy Schroeder

Kalida, OH

1 pkg (11 oz) refrigerated breadstick dough
8 popsicle sticks

8 hot dogs
ketchup, mustard, and or ranch
dressing

Separate dough; roll each piece into 15 inch rope. Insert sticks into hot dogs lengthwise. Starting at one end, wrap dough in a spiral around hot dog; pinch ends to seal. Place 1 inch apart on a baking sheet that has been coated with nonstick cooking spray. Bake at 350° for 18-20 minutes. Serve with toppings of your choice. Yields 8 servings.

Dressing Casserole

Dan Schell

Shell Rock, IA

1 med onion, diced
10 slices bread, cubed
¼ tsp pepper
½ cup celery
½ can water

4 tbsp margarine
1 tsp salt
1 tsp sage
1 can chicken rice soup

Brown onion in margarine; mix all ingredients together. Put in greased casserole. Cover and bake at 325° for 1 hour.

Main Dish



225

Egg Brunch

Alicia Knudsvig

Shell Rock, IA

12 eggs
2 cups milk
4 slices bread cubes
salt & pepper

2 lb ham cubed
2 cups sharp cheddar cheese
2 tsp mustard

Combine all ingredients. Put in 9x13 pan. Leave overnight. Bake at 350° for 30-40 minutes.

Famous Meatballs

Robert Bilharz

Shell Rock, IA

1 lb ground beef
1/3 cup onion, minced
1/2 tsp Worcestershire sauce
1 tsp salt
1 (12 oz) bottle chili sauce

1/2 cup cracker crumbs
1/4 cup milk
1 egg
1/4 tsp pepper
1 (10 oz) jar grape jelly

Mix beef, crackers, onion, milk, Worcestershire sauce, egg, salt and pepper. Shape into balls and brown. Heat chili sauce and jelly until blended. Place meatballs in large casserole dish and pour sauce over. Bake at 350° for 1 hour.

Female Spaghetti

Dennis Hohlbein

Crawfordsville, IN

1 quart tomato juice
2 (8 oz) red gold tomato juice

1 can whole tomatoes
1 quart cooked paste

Add mushrooms, green peppers, onions, 1 lb cooked spaghetti. (No meatballs)





Fish Baked

Sonja Cutler

Shell Rock, IA

Grease pan. Wash fish in cold water, drain, squeeze fresh lemon juice on, sprinkle with dill weed, salt, pepper, and a little garlic powder. Mix about 3 tbsp mayonnaise with 1 tsp of mustard spread over fish and bake. You can use butter and spices instead of mayonnaise and mustard or use tomato slices and butter and spices but don't mix mustard and mayonnaise with tomatoes. Fish baked at 375° for 20 minutes, test after that time.

Gary and Tristines Chili

Gary Fortman

Kalida, OH

5 lbs ground hamburger
5 (12 oz) cans diced tomatoes
1 can whole tomatoes
1 (15 ½ oz) chili, hot beans
2 (15 ½ oz) regular chili beans
1 lg onion
1 – 1 ½ to 2 oz chili powder
Salt and pepper to taste

1 tbsp of Lawry's seasoning salt
2 (46 oz) cans tomato juice
1 (12 oz) tomato paste
1 (15 ½ oz) chili, mild beans
1 (22 oz) chili hot bean in sauce
2 lg mango's
4 oz cumin spice

Add seasoning salt when you brown the hamburger, cook in stainless steel 8 gallon beer keg over open fire for 4 hours. Yields 5 gallons.

Gooley Good Chicken

Dan (Mary Kay) Verhoff

Kalida, OH

16 oz bottle Catalina or Western diressing
1 pkg Lipton Onion Soup mix
8-12 chicken pieces

1 can cranberry sauce with whole
cranberries

Mix ingredients together. Dip each chicken piece in mixture and place in baking dish. Pour remaining sauce over chicken. Bake at 275° for 2 hours, basting every half hour.

Main Dish



Grandma's Casserole

Dan (Mary Kay) Verhoff

Kalida, OH

1 ½ lbs ground beef
1 tsp seasoning salt
1 tbsp sugar
1 (15 oz) can tomato sauce
12 oz cheddar cheese

1 cup chopped onions
½ tsp pepper
1 qt tomatoes
2 cups water
1 pkg unccoked egg noodles

Brown beef and onions. Add seasoning salt, pepper, sugar, tomatoes, tomato sauce, and water. Heat to boiling and simmer 15 minutes. Stir in egg noodles and pour into 9x13 pan making sure noodles are covered with sauce. Top with shredded cheddar cheese. Cover pan with foil and bake at 350° for 45 minutes.

Gravy Steak

Carl Kahle

Kalida, OH

1 lb round steak, 1 inch thick
1 tsp meat tenderizer
1 envelope onion soup or gravy mix

1/3 cup margarine
1 tsp salt
1 tsp garlic salt

Sprinkle steak with tenderizer on both sides, let stand 10-15 minutes. Sprinkle salt and garlic salt evenly on both sides. Place steak on foil, sprinkle the soup mix on top of steak and slice the margarine on top. Seal the foil and bake at 475° for 20 minutes. Reduce the heat to 375° and bake for 45 minutes longer. Serve.





Ham and Cheese Potato Bake

Judy Schroeder

Kalida, OH

Prep Time: 15 minutes (ready in 40 minutes)

1 ½ cups skim milk

¼ cup all purpose flour

½ tsp salt

¼ tsp pepper

8 cups frozen potatoes O'Brien with onions and peppers (from two 24 oz. pkgs), thawed, patted dry with paper towels.

1 ½ cups (about 8 oz) chopped 97% fat free cooked ham

1 cup non fat sour cream

1 ½ cups (6 oz) shredded reduced-fat colby cheese

1. Heat oven to 400°. Spray 13x9 inch (3 quart) baking dish with non stick cooking spray.
2. In medium sauce pan, combine milk, flour, salt, pepper; blend well. Cook and stir over medium-high heat until bubbly and thickened.
3. In large bowl, combine potatoes, ham, sour cream, cooked sauce, and 1 cup of the cheese, mix well. Spoon potato mixture into sprayed dish. Sprinkle top with remaining ½ cup cheese.
4. Bake at 400° for 15 to 20 minutes or until casserole is bubbly and cheese is melted. Let stand for five minutes before serving.
5. Makes 8 - 1 cup servings.

Ham Cheese and Potato Casserole

Ted Boyle

Shell Rock, IA

1 cup cheddar cheese

½ cup light cream

2 cups diced cooked potatoes

2 cups cooked ham

2 tbsp chopped pimento (opt)

Preheat oven 350°. In medium saucepan, heat cheese and cream, stirring constantly until cheese is melted and creamy. Remove from heat and add potatoes, ham, and pimento. Pour into greased 1 ½ quart casserole. Cover and bake 45 minutes.



Ham Loaf

Lisa Unverferth

Kalida, OH

2 lb fresh pork
2 crushed graham crackers
3 eggs – whipped real good

2 lb smoked ham
½ cup milk

Grind together fresh pork and smoked ham. Mix with graham crackers, milk, and eggs. Form above in loaf pan. Bake ½ hour – remove grease – pour glaze over and bake 40 minutes.

Glaze: Mix together

1 can Thank You pineapple pie filling
2 tbsp brown sugar

1 tbsp vinegar

Ham Loaf

Rick (Deb) Reindel

Delphos, OH

1 lb ham ground
1 ½ cups crackers
1 can pineapple rings (drained) & save

1 lb sausage
2 eggs slightly beaten
1 ½ cup brown sugar packed

Mix ham, sausage, crackers, and eggs together and shape into loaf. Put pineapple on top and around loaf pan. Then pour brown sugar and juice mixture over the top. Bake 350° for 1 –1 ½ hours.





Ham Loaf

Robert Hilvers

Kalida, OH

Mix well and shape into loaf:

1 lb ground ham

1 lb sausage

2 cups bread crumbs, dry

½ cup milk

2 eggs - Baste every 20 minutes

Topping:

¾ cup brown sugar

¼ cup vinegar

1/3 cup water

1 tsp dry mustard

Bake at 350° for 1¼ hours. Yields 8 servings. Can bake in 2 loaves and freeze one for later.

Hamburger Bean Hot Dish

Ted Boyle

Shell Rock, IA

1 ½ lbs hamburger

½ lb chopped bacon

1 onion

¼ cup brown sugar

1 No. 2 can drained kidney beans

1 No. 2 can drained lima or butter beans

1 No. 1 ½ or 2 ½ can pork and beans

2 tbsp prepared mustard

Brown hamburger, bacon, and onion together. Drain off fat. Add beans, catsup, brown sugar and mustard. Bake at 350° for 1 hour and 15 minutes.

Hamburger Casserole

Adrian (Kathy) Weyrauch

Kalida, OH

2 - 4 potatoes, sliced

1 can peas, drained

1½ lbs hamburger browned, drained

1 can tomato soup

2 - 3 med carrots, sliced

1 med onion, sliced

2 - 3 stalks celery, diced up

1 can water

Put in crock pot. Low - 7 - 9 hours; High 2 - 4 hours.

Main Dish



Hamburger Casserole

Lisa Unverferth

Kalida, OH

1 lb hamburger
salt and pepper
1 can green beans

onion
1 can tomato soup

Brown hamburger with onion, salt and pepper. Drain grease and add tomato soup and green beans. Spread in greased casserole dish. Top with 1 layer of Velveta Cheese. Then top with mashed potatoes. Dot with butter. Bake 350° for 30-45 minutes.

Hamburger Helper Mix

Russell Alberts

Shell Rock, IA

¼ cup flour
2 tbsp beef bouillon
2 tsp onion flakes
noodles

1 tsp grated parmesan cheese
1 tbsp dry milk
Pinch garlic salt
hamburger

Mix with ¾ cup water add noodles and browned hamburger. Enough for 1 mix. Can mix as much as you want. Store in air tight container.

Hamburger Noodle Casserole

Alicia Knudsvig

Shell Rock, IA

2 lb hamburger
2 tsp Worcestershire sauce
1 can cream of chicken soup
1 cup cheese cut in small pieces

1 tbsp minced onions
12 oz pkg noodles
½ cup milk

Brown hamburger and onion. Cook noodles till nearly done. Combine with rest of ingredients and pour in greased 9x13 pan. Sprinkle with potato chips or bread bits for topping. Bake at 350° until thoroughly heated.





Hamburger Pie

Jim (Joyce) Hinders

Shell Rock, IA

2 tbsp butter
1 lb ground beef
1 tsp salt
1 can tomato soup

1 med onion, chopped
1 tbsp A-1 steak sauce
2 cup French cut green beans
mashed potatoes

Saute onion in butter until tender. Add ground beef, A-1 steak sauce and salt. Brown lightly. Stir in beans & soup. Pour mixture into 1 ½ quart casserole. Top mixture with mashed potatoes. Bake for 25 minutes or until potatoes start to turn brown at 350°.

Hamburger Tater Tot Casserole

Lisa Unverferth

Kalida, OH

2 lbs hamburger
onion
1 can green beans

1 can cream of mushroom soup
salt, pepper

Brown hamburger, then add cream of mushroom soup, onion, salt, pepper, and green beans. Layer tater tots on top. Bake at 350° for 45 minutes.

Hare Pie (Rabbit Pot Pie)

Stacy Schmersal

Delphos OH

2 carrots, chopped
1 rabbit, cut up in pieces
2 pork steaks
2 med onions, diced
flour for thickening

1 cup peas
salt water to cover meat
2 layers deep dish pastry
2 lg potatoes, diced
½ cup chopped celery

Start oven at 350°. Grease a 2 quart casserole. Wash scrub and pare potatoes. Slice enough to make 1 quart. Arrange a layer of potatoes and a layer of ham in the prepared casserole. Sprinkle with half the flour, salt, pepper, onion, and dash of butter. Add second layer of potatoes and ham, then the remaining seasoning and butter. Pour milk over contents. Cover casserole with a lid and bake 30 minutes. Uncover, top with biscuits and bake until brown. Serves 6.

Main Dish



Hash Brown Casserole

Lisa Unverferth

Kalida, OH

2 lbs of frozen hash browns
1 can cream of chicken soup
1 (8 oz) cheddar cheese
½ cup crushed chips

1 pint sour cream
onion, chopped
½ cup butter

Mix hash browns, sour cream, soup, onion, and cheese together in a greased 9x13 pan. Dot with butter and crushed chips. Bake 350° for 1 to 1 ½ hours.

Hobo Dinner

Judy Schroeder

Kalida, OH

¼ lb ground beef
1 carrot, sliced
1 sheet heavy-duty aluminum foil (18"x 13")

1 potato, sliced
2 tbsp chopped onion
salt & pepper to taste

Shape beef into a patty; place in the center of foil with potato, carrot & onion. Sprinkle with salt & pepper if desired. Fold foil over and seal well; place on baking sheet. Bake at 350° for 45 minutes. Open foil carefully. Yields 1 serving. Diabetic Exchanges: One serving(prepared with extra lean ground beef and without salt) equals 3 meat, 1 ½ starch, 1 vegetable; also 371 calories, 81mg sodium, 82 mg cholesterol, 28gm carbohydrate, 28gm protein, 16 gm fat.





Homemade Pizza Crust and Sauce

Alicia Knudsvig

Shell Rock, IA

1 pkg dry yeast
1 cup very warm water
1 tsp salt

½ tsp sugar
3 ½ cups flour
1/3 cup vegetable or olive oil

For 1 pizza crust combine yeast, sugar, and warm water. Set aside at least 5 minutes. In a large bowl, combine flour, oil and salt. Add yeast mixture to this. Knead dough 5 – 10 minutes, then set aside at least 10 minutes to allow dough to rise. Spread dough onto pan sprayed with Pam and sprinkled with corn meal. Bake at 400° for 7-8 minutes before adding sauce and toppings. Once toppings are added, bake for another 10 minutes if crust is warm or 12 – 15 minutes if crust has cooled.

Honey Garlic Chicken

Chuck Knueven

Kalida, OH

¾ cup brown sugar
¾ cup water
1 tbsp honey
skinless, boneless chicken breasts

2 tbsp corn starch
3 tbsp soy sauce
2 cloves garlic

Combine ingredients and cook until thickened. Cut chicken into small 2 inch strips, dip in sauce and place in a small pan (spray pan with Pam) Pour any remaining sauce over chicken and bake at 375° for 20-30 minutes.



Hong Kong Stir-Fry

Josh Siefker

Delphos, OH

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| 1 tbsp oil | 1 cup sliced mushrooms |
| 2 green peppers, cored, cut in julienne strips | 1 med sized onion, peeled, cut into strips |
| 1 clove garlic, minced | 1 cups cooked strips of beef |
| 1 (6oz) pkg frozen pea pods or snow peas | ¼ cup soy sauce |
| ¼ cup beef broth | 2 cups hot cooked rice |

Heat oil in 10 inch skillet over medium heat. Add mushrooms, green peppers, onion, and garlic; cook, stirring every 2 minutes. Add beef, peas, soy sauce, and broth; cook stirring every 3 minutes. Serve over hot cooked rice.

Impossible Lasagna Pie

Judy Schroeder

Kalida, OH

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|----------------------------------|---------------------------|
| ½ cup creamed cottage cheese | 1 lb ground beef |
| 1 cup shredded mozzarella cheese | ½ tsp salt |
| ½ tsp dried oregano | 1 can (6 oz) tomato paste |
| 1 cup milk | 2 eggs |
| ½ cup Bisquick baking mix | |

Spread cottage cheese in greased 9" pie plate. Cook ground beef; drain. Stir in ½ cup mozzarella cheese, salt, oregano, and tomato paste; spoon over cottage cheese. Stir milk, eggs, and baking mix with fork until blended. Pour into plate. Bake at 400° 30-35 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Bake 1 to 2 minutes or until melted. 8 servings.





Iowa's Grilled Turkey Tenderloin

Phil Kenkel

Shell Rock, IA

1 lb Turkey Tenderloins $\frac{3}{4}$ to 1 inch thick
 $\frac{1}{4}$ cup vegetable oil
2 tbsp pure lemon juice
 $\frac{1}{4}$ tsp ginger
dash of garlic salt

$\frac{1}{4}$ cup soy sauce
 $\frac{1}{4}$ cup dry sherry
2 tbsp dehydrated onion
dash of black pepper

Blend all ingredients together in shallow pan for marinade with turkey tenderloins or steaks. Add turkey, turning to coat both sides. Cover and marinate in refrigerator several hours, turning occasionally. Grill steaks over hot coals 6- 8 minutes per side, depending on thickness. Turkey steaks are done when there is no pink in center of meat. Do not overcook. Serves 3-4.

Italian Meat Loaves

Judy Schroeder

Kalida, OH

2 eggs, beaten
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ cup chopped onion
1 tsp Worcestershire sauce
1 tsp Italian seasoning, divided
 $\frac{1}{4}$ cup ketchup

$\frac{3}{4}$ cup cracker or bread crumbs
 $\frac{1}{2}$ cup plus 2 tbsp grated parmesan
cheese, divided
1 tsp garlic salt
2 lbs ground pork

In large bowl, combine eggs, crumbs, milk, $\frac{1}{2}$ cup cheese, onion, Worcestershire sauce, garlic salt and $\frac{1}{2}$ tsp Italian seasoning. Add pork and mix well. Shape into 10 individual loaves; place on a rack in a greased large shallow baking pan. Spread ketchup over loaves; sprinkle with remaining cheese and Italian seasoning. Bake 350° for 45-55 minutes or until no pink remains. Yield: 10 servings.



Kathy's Sandwiches

Steve (Linda) Unverferth

Kalida, OH

1 loaf Vienna bread, sliced long way
Ham, shredded
2 tbsp chopped onion
½ tsp lemon juice
1 tsp seasoned salt

1 can mushroom, drained
Mozzarella cheese
1 tbsp poppy seed
1 tbsp dry mustard

Cut bread lengthwise and open up put one can drained mushrooms on bread. Place ham (shredded) on top of mushrooms. Place shredded mozzarella cheese on top of ham, close sandwich. Place on cookie sheet. Mix together and pour on top of bread - onion, poppy seed, season salt, lemon juice, and dry mustard. Bake at 350° for 30-40 minutes.

Killer Sloppy Joe's

Roberta Matthews

Delphos, OH

2 lb ground round
2 cups tomato juice
1 med onion, chopped fine
1 cup celery, chopped fine

salt to taste
½ cup catsup
½ small mango, chopped fine
¼ tsp garlic powder

Combine altogether and simmer in skillet or sauce pan 2 to 3 hours – there is no need to brown meat. My family of farmers love these and it is something I can make on the weekend for a quick meal during the week. It's great warmed up.





Lasagna with Clam Sauce

John Anderson

Lexington, SC

- 1 (15 oz) can Calvita white clam sauce (Ellen NJ)
- 1 (16 oz) Uncle Dave's excellent Marinara pasta sauce (Bondville VT)
- 1 (8 oz) Hodgson Mill whole wheat lasagna (Tetopolis Illinois)
- 1 (6 oz) Golden Italian gourmet mushrooms (Watsonville CA)
- 1 (12 oz) 4% cottage cheese
- 1 (15 oz) Ricotta cheese part skim
- 1 Spanish oil – hot mix (Walmart)

Combine all and cook in a 9x13 inch pyrex pan. Eat with Carrs poppy and sesame seed crackers (Elmhurst Illinois).

Lasagna

Alicia Knudsvig

Shell Rock, IA

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|---|-------------------------------|
| 1 ½ lbs ground beef browned and drained | 8 oz uncooked lasagna noodles |
| 3 cups shredded mozzarella cheese | ½ cup grated Parmesan cheese |
| 1 (32 oz) jar spaghetti sauce | 1½ cup water |
| 2 cups small cured cottage cheese | |

Combine beef, sauce and water in 9x13 pan. Layer 1/3 sauce mixture, ½ noodles, ½ cottage cheese and ½ mozzarella. Repeat layers, ending with sauce. Sprinkle with Parmesan cheese. Bake covered with foil at 350° for 2 hours or microwave covered with plastic wrap on full power for 30-35 minutes.



Lasagna

Bill Maenle

Kalida, OH

1 28 oz jar of sauce (Prego, Ragu, or other)
 1 15 oz ricotta cheese or other cheese
 ¼ cup Parmesan cheese
 1/8 cup Parmesan cheese
 1 cup sauce and beef
 ½ of ricotta cheese

6 dry lasagna noodles
 2 cups mozzarella cheese
 ½ lb ground beef (can use vegetables
 instead of meat)
 3 noodles (dry)
 1 cup mozzarella cheese

Brown ground beef and add to sauce then layer in a 11x7 pan. Layer again. Double recipe for a 9x13 pan. Bake at 350° for 1 hour. Cover pan tight with foil. Noodles will cook from the steam no need to cook noodles first.

Lasagna

Don Patten

Shell Rock, IA

1 lg box lasagna noodles
 hamburger
 cottage cheese
 small tomato sauce

lg jar Ragu spaghetti sauce
 Italian seasoning
 mozzarella cheese

Grease 9x13 cake pan; boil water and cook noodles till tender, drain; brown hamburger and mix it with the Ragu spaghetti sauce and Italian seasoning. Make layers of: noodles, sauce, and cottage cheese, top with mozzarella cheese and bake at 375° until cheese is melted and a little brown.





Lasagna

Mike Reyna

Shell Rock, IA

1 lb hamburger
½ clove minced garlic
¼ tsp sweet basil
24 oz water
1 (24 oz) cottage cheese
1 lb mozzarella, shredded

1 tsp butter
1 med onion-chopped
2 (6 oz) cans tomato paste
1 pkg lasagna noodles
1 tbsp parsley

Brown hamburger, drain, add butter, garlic, onion, sweet basil, tomato paste and water. Simmer 1 hour, stirring frequently. In separate bowl combine cottage, mozzarella cheese and parsley. Prepare noodles according to package directions. In 9x13 cake pan layer ingredients as follows – meat mixture, noodles, cheese mixture; starting and ending with meat mixture. Should make 4 layers. Bake at 350° for 40 minutes. Or you can refrigerate overnight; then let sit at room temperature for 1 hour then bake at 350° for 1 hour. Let sit for 5 minutes before cutting and serving.

Lasagna

Stacy Schmersal

Delphos, OH

1 cup chopped onions
2 tbsp oleo or butter
1 tsp seasoned salt or reg salt
1 tsp sugar
1 quart whole tomatoes (1 lb 12 oz)

1 green pepper sliced thin
1 ½ lb ground chuck or ground beef.
1 tsp pepper
1 (15 oz) cup tomato sauce

Preheat oven to 350°. Combine onions, peppers, and butter and cook for three minutes. Brown beef, breaking up with spoon as it cooks. Drain well. Add cooked onion and peppers, seasoned salt, pepper, sugar, tomato sauce, and tomatoes. Heat to a boiling. Reduce heat and simmer for 15 minutes. *can also add cottage cheese to meat mixture. * Layer in 9 ½ x13 inch pan. 1 pkg lasagna noodles (uncooked) with meat mixture until all is used up. Top with 8 oz or more mozzarella cheese (shredded). Make sure all noodles are well covered with meat and sauce mixture. Cover and bake at 350° for 45 minutes. ** Can replace whole tomatoes with 1 quart spaghetti sauce.

Main Dish



241

Lasagne

Dale (Bev) Chilicote

Shell Rock, IA

Brown 1 ½ lb of ground beef in oil with 2 garlic buds (crushed) and 1 tsp of salt, ½ tsp of pepper. Drain.

Cook Lasagne noodles in buttered salty water till tender (When done rinse in cold water)

ADD TO GROUND BEEF:

Add 1 can (10 ½ oz) chef-boyardee pizza sauce, 1 No. 2 can peeled tomatoes (I strain tomatoes in strainer), 1 pkg lawry spaghetti. Mix. Cook 20-25 minutes stirring ofte.

Use pan or pyrex dish (9 x 13 or larger). On bottom of pan dump 1/3 of tomato stuff. Then place 4 wide noodles, 6 oz pkg mozarelli cheese (slice), ½ cup cottage cheese (drained slightly) on top of each other. Again, place 1/3 of tomato stuff, 4 wide noodles, 6 oz pkg mozarelli cheese, ½ cup cottage cheese, 1/3 of tomato stuff on top of each other. Top all of this with parmesan cheese. Bake 45 minutes at 350° or until heated through and serve with garlic bread and salad.

Lattice Top Chicken

Lisa Unverferth

Kalida, OH

(Ready to bake in 10 minutes)

1 can cream of potato soup

½ tsp season salt

1 (16 oz) bag frozen broccoli, carrots,
Cauliflower combo

1 (4 oz) pkg refrigerator crescent rolls

1 cup milk

2 cups cubed cooked chicken

1 (4 oz) cup shredded cheddar cheese

1 can French Fried onions

Combine soup, milk, season salt, chicken, vegetables, ½ cup cheese and ½ can French Fried Onion. Place in 8x12 greased baking dish- 375° for 20 minutes. Unwrap crescent rolls, separate into two rectangles. Press together perforated cuts. Cut each rectangle lengthwise into three strips. Place strips on top of casserole to form lattice top. Bake uncovered 15 minutes longer. Top lattice with remaining cheese and onions. Bake uncovered 3 to 5 minutes or until onions are golden brown. Serves 4 – 6.





Low Fat Crunchy Baked Chicken

Lisa Unverferth

Kalida, OH

1 (8 oz) Bottle of Western 98% fat
free Dressing
½ tsp chili powder, divided
½ tsp onion powder

Finely chopped green pepper
1 ½ cup rice krispies (or cornflake)
crumbs
8 boneless, skinless, chicken breast
halves (about 2 lbs)

Preheat oven 375°. Combine Western Dressing, green pepper, ½ tsp chili powder, and onion powder in flat dish; reserve 1/3 cup sauce. Combine Krispies (or cornflakes) with ½ teaspoon chili powder, in another flat dish. Dip chicken breast halves in the dressing mixture, then turn in crumbs to coat evenly. Discard excess dressing after dipping. Spray foil-lined pan with non stick vegetable coating. Arrange chicken in a single layer on prepared pan. Bake at 375° for 20 to 25 minutes or until chicken is thoroughly cooked. Top with reserved dressing mixture. 8 servings.

Macaroni and Corn Casserole

Robert Homeister

Shell Rock, IA

1 (15 oz) can whole kernel corn with liquid
1¼ cup macaroni (dry)
½ cup margarine cut up

1 (15 oz) can cream style corn
1 cup velveeta cheese cut up in chunks

Mix all ingredients and put in 3 quart casserole dish. Bake at 350° about 1 hour or until set up.

Marinated Chicken

Lisa Unverferth

Kalida, OH

1 pkg Wyers onion soup mix
1 (8 oz) bottle Russian dressing

6 or 8 oz apricot preserves

Mix together and let set overnight. Before baking dip chicken into sauce. Bake about 1 – 1 ½ hours covered with foil at 325°.

Main Dish



243

Marinated Pork Balls

Bernie (Lynn) Nicklaus

Shell Rock, IA

1 lb ground pork
1 beaten egg
½ cup saltine crackers
1 tsp dry mustard
¼ cup vinegar

1 tbsp Worcestershire sauce
¼ cup finely chopped onion
½ cup ketchup
¾ cup brown sugar

Mix pork, worcestershire sauce, onion, egg, and crackers and form into ball. Mix sauce ketchup, mustard, brown sugar, and vinegar and pour over meatballs. Let sit in refrigerator for 3 to 4 hours. Bake 1 to 1 ½ hours. Baste occasionally.

Meatball and Vegetable Casserole

Powell (Irene) Caudill

Kalida, OH

2/3 lb ground beef
2 tbsp chopped onions
¼ cup corn meal
1 tsp salt
1 tsp salt
3 carrots, halved
3 potatoes quartered
5 small onions

¼ cup flour
1 tbsp fat
2 cups tomato juice
1 tsp dry mustard
1 tsp chili powder
½ cup milk
1 egg slightly beaten

Combine first eight ingredients; mix them and form into 12 or 14 balls, roll the balls in flour and brown in hot fat. Remove meatballs to a greased casserole. To the fat in the frying pan add the remaining flour and blend; add tomato juice and cook the mixture until it is thickened. Arrange vegetables around meatballs and sprinkle them with the salt. Pour the tomato juice over the meat balls cover and let bake at 350° for 1 hour.





Meatballs

Dan and Linda Honingfort

Kalida, OH

2 lbs hamburger, thawed
1 cup milk
1 tsp pepper
2 eggs

1 cup bread crumbs
1 tsp salt
1 pkg Onion Soup Mix

Mix everything and roll into balls. Bake at 350° for ½ hour. Put in crock pot and top with favorite spaghetti sauce.

Meatballs

Gladys Unverferth

Kalida, OH

1 egg
½ cup water
1 lb ground beef
1 cup cheddar cheese
½ cup bread crumbs

2 tsp salt
1 ½ tsp chili powder
1 tsp barbecue sauce
1 tbsp Chili sauce

Beat eggs and water. Combine with remaining ingredients. Shape mixture into 1 inch balls. Bake in shallow pan at 350° for 20 minutes turning 15 minutes or so depending on size of ball. These can be baked ahead of time and put in freezer. I freeze them on flat tray and then transfer to container or freezer bags. Just reheat in oven. Usually do 5 lbs of meat at a time.

Meatballs

Lisa Unverferth

Kalida, OH

10 oz Jar apple jelly
Mix and heat well.

1 lg jar ragu

Meatballs:

1 pkg onion soup mix
2 lbs hamburger

1 egg
½ cup bread crumbs

Mix, roll in balls, and brown in oleo. Put in sauce. May add hot dogs.

Main Dish



245

Meat Loaf

Alicia Knudsvig

Shell Rock, IA

1 ½ lbs ground beef
1 cup evaporated milk
1 ½ cup soft bread crumbs

2 tsp salt
2 tsp dry mustard
¼ cup minced onion

Combine milk and bread. Add seasonings and onion. Beat thoroughly until well blended. Add beef. Mix well with a fork. Form in a loaf in shallow baking pan. Bake at 350° for 1 hour.

Meatloaf

Judy Schroeder

Kalida, OH

2 lbs ground chuck or round steak
¼ cup dried minced onion
2 eggs
¾ cup quick oatmeal

2 tbsp morton tender quick meat cure
½ tsp pepper
1 cup skim milk

Mix well. Form into loaves. Bake at 325° for 1 to 1 ½ hours. Option: Form into circle in oven pan. Place canned green beans, drained, inside circle. Top all with low fat cream of mushroom soup. May also add frozen tater tots above all. Bake same.

Microwave Parmesan Chicken

Judy Schroeder

Kalida, OH

¼ cup butter
½ cup grated Parmesan cheese
1 tbsp dried minced onion
½ tsp garlic powder
1 broiler-fryer chicken (2½ to 3lbs.), cut up

¾ cup crushed butter flavored
crackers
1 tbsp dried parsley flakes
1/8 tsp pepper

Melt butter in a 9x13 microwave safe baking dish. In a shallow bowl, combine the next six ingredients. Dredge chicken in butter, then in crumb mixture. Place chicken in the baking dish, with the skin side up and thick edges toward the outside. Sprinkle with the remaining crumb mixture. Microwave on high for 20-25 minutes or until juices run clear and chicken is no longer pink, rotating dish occasionally. Yields 4-6 servings.





Mixed Vegetable Casserole

Nancy Schnipke

Kalida, OH

2 lb pkg mixed vegetables, cook as directed. Drain and add 1 tsp salt, 1 tsp garlic salt and 2 tbsp butter. Make sauce and pour over vegetables.

Sauce:

1 cup butter

1 pint sour cream

2/3 cup flour

2 cups water

Add 1/2 cup parmesan cheese and dash of nutmeg. Top with buttered bread cubes. Bake 1/2 hour at 350°.

Molly's Pizza Pie

Vickie Goedde

Kalida, OH

1 lb ground beef

2 (8 oz) cans tomato sauce

1 tsp oregano

2 cups bisquick baking mix

1 egg

2/3 cups milk

8 slices American cheese

1 (2 oz) can sliced mushrooms, drained

1/4 cup grated Parmesan cheese

Heat oven to 400°. Cook and stir ground beef until brown, drain. Mix in 1 can tomato sauce and the oregano. Simmer uncovered 10 minutes. Stir baking mix, egg and milk to a soft dough. Spread half of the dough in greased pan, 9x9x2". Pour remaining can of tomato sauce over dough, spreading evenly. Layer 4 slices of cheese, meat mixture, mushrooms remaining cheese slices and Parmesan cheese. Cover with remaining dough. Bake 20 to 25 minutes or until golden brown.

Noodle Goo

Jenifer Weaver

Kalida, OH

1/2 pkg noodles, cooked and drained

1/2 lb sausage

1 pepper

2 sm onions

1 (#2) can tomatoes

1/4 lb swiss cheese, cut in small cubes

Brown sausage, peppers, onions. Add tomatoes and cheese to mixture. Pour over noodles and stir. Bake at 350° for 25-30 minutes.

Main Dish



Noodle Koogle

Art Warnecke

Kalida, OH

½ lb noodles cooked and drained
1 tsp vanilla
1 lb small curd cottage cheese

3 eggs
1 stick margarine
2 cups milk

Mix melted butter and vanilla with hot noodles. Then add mixture of eggs. Cottage cheese and milk. Put into baking dish. Cover with topping.

Topping:

1 cup crushed corn flakes
1 tbsp melted butter

½ cup brown sugar
1 tbsp cinnamon

Bake 10 minutes at 400°; 50 minutes at 350°.

Noodle Pleasure

Vickie Goedde

Kalida, OH

1 lb ground beef
¾ cup onion
1 tsp salt
1 tsp sugar
2 (8 oz) cans tomato sauce
8 oz wide egg noodles (2 cups)

2 tbsp butter
dash of pepper
1 (3 oz) cream cheese
1 cup sour cream
1 cup shredded cheddar cheese

Brown beef in butter. Add onion, salt, pepper and tomato sauce. Cover and simmer 20 minutes. Blend cream cheese and sour cream. Cook noodles as directed. In 2 ½ qt casserole dish alternate layers: ½ of noodles, ½ cheese, ½ hamburger, repeat layers. Top with shredded cheese. Bake at 350° for 20 minutes. Serves 6 to 8 people.





Norwegian Meatballs

Roger Sorge (Mary)

Shell Rock, IA

1 lb hamburger
1 tsp salt
¼ tsp pepper

½ cup flour
1 tsp nutmeg

Mix thoroughly. Form into walnut size balls. Put in frying pan or heavy skillet with 1 tbs fat and brown. Cut up a medium size onion and fry with the meatballs. Slice 4 medium size potatoes and lay on top of meatballs. Add 1 ½ cup water and simmer ½ hour or until potatoes are done. Mix ½ cup flour with 1 cup milk, add to pan and thicken. Season to taste.

One Dish Chicken and Rice

Ron Speiser

Delphos, OH

1 cup uncooked regular rice
1 can water
Lipton onion soup (dry)

1 can cream of mushroom soup
4 skinless, boneless chicken breast
halves

Put uncooked rice in bottom of a 9x13 pan. Pour on soup and water (mixed). Place chicken on top. Sprinkle with dry soup mix. Cover tightly, bake at 375° for 45 minutes or until chicken and rice are done. (You might want to turn the chicken over so the dry soup does not all stay on the chicken).



Onion Beef Casserole

Vickie Goedde

Kalida, OH

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| 1 ½ lbs ground beef | 1 envelope Lipton Onion Soup mix |
| 1 (8 oz) can tomato sauce | 1 tsp flour |
| 2 cups water | 1 cup macaroni |
| ¼ cup grated cheddar cheese (or cheese of your choice) | |

Brown beef. Mix in soup, sauce, flour and water. Simmer 30 minutes. Cook noodles without salt. Combine with other ingredients. Put in casserole dish, sprinkle with cheese and bake at 400° for 15 minutes.

Oven Porcupines

Alicia Knudsvig

Shell Rock, IA

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| 1 lb ground beef | 1/8 tsp garlic powder |
| ½ cup regular rice (uncooked) | 1/8 tsp pepper |
| 1 (15 oz) can tomato sauce | ½ cup water |
| 1 cup water | 1/3 cup chopped onion |
| 1 tsp salt | 2 tsp Worcestershire sauce |
| ½ tsp celery salt | 1/3 tsp pepper |

Heat oven to 350°. Mix meat, rice, water, onions, salts, garlic powder and pepper. Shape mixture by rounded tablespoons into balls. Place meatballs in ungreased baking dish 8x8x2". Stir together remaining ingredients. Pour over meatballs. Cover with aluminum foil. Bake 15 minutes or longer. Makes 4-6 servings.

Oven Stew

Travis Schlamp

Shell Rock, IA

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| 1 ½ lb lean beef cubed | 6 med carrots, sliced |
| 1 lg onion, sliced | 1 cup celery cut |
| 2 cup potatoes quartered | 1 cup tomatoes, strained |
| 2 tsp sugar | 2 tbsp tapioca |

Mix all ingredients well, cover tightly and bake at 250° for 5-6 hours. Serves 6-8.



Overnight Apple French Toast

Alicia Knudsvig

Shell Rock, IA

1 loaf French Bread – day old cut $\frac{3}{4}$ " thick
1 cup brown sugar
2 tbsp corn syrup
1 cup milk
1 cup applesauce
 $\frac{1}{2}$ tsp cinnamon

2 lg Rome tart apples
 $\frac{1}{2}$ cup butter
3 eggs, beaten
1 tsp vanilla
1 (10 oz) jar apple jelly
 $\frac{1}{8}$ tsp cloves

Cook together: brown sugar, butter and corn syrup till melted and blended. Pour into ungreased baking pan. Arrange apples on top – peeled and sliced $\frac{1}{4}$ " thick. Mix together eggs, milk, and vanilla. Dip bread slices into mixture and lay on apples. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered 30-40 minutes at 350°. Syrup, combine applesauce, apple jelly, cinnamon, and cloves. Serve hot over toast.

Parmesan Chicken

Judy Schroeder

Kalida, OH

8 boneless skinless chicken breast halves (2 lbs)
 $\frac{1}{2}$ cup grated fat free parmesan cheese
 $\frac{1}{8}$ tsp pepper

1 cup fat free mayonnaise
2 tsp dried oregano
Paprika, opt

Place chicken in a shallow 3 quart baking dish that has been coated with nonstick cooking spray. Bake, uncovered, at 400° for 20 minutes. Combine the mayonnaise, cheese, oregano, and pepper; spread over chicken. Sprinkle with paprika if desired. Bake 20 minutes more or until chicken juices run clear. Yield: 8 servings. Diabetic Exchanges: One serving equals 4 very lean meat, $\frac{1}{2}$ starch; also, 183 calories, 371 mg sodium, 73 mg cholesterol, 7 gm carbohydrate, 30 gm protein, 3 gm fat.



Party Casserole

Alicia Knudsvig

Shell Rock, IA

1 lb ground beef
1 (8 oz) pkg mushrooms
1 (8 oz) pkg cream cheese
1/3 cup onion
4 cups cooked noodles

1 (16 oz) jar tomato sauce
1/2 lb cottage cheese
1/4 cup sour cream
1 tsp green pepper
2 tbsp melted butter

Brown ground beef, drain. Stir in tomato sauce and mushrooms. Mix together: cottage cheese, cream cheese, sour cream, onion and pepper. Spread: 2 cups cooked noodles in bottom of greased 9x13 casserole pan. Cover with cheese mixture. Add other 2 cups cooked noodles and pour melted butter over noodles. Cover with beef mixture. Bake at 375° for 45 minutes.

Pickled Fish

Bob Hall

Shell Rock, IA

2 qts cubed fish
2 qts water

1 cup pickling salt

Combine above and put in refrigerator for 48 hours. Take out and rinse very good. Use paper towels and towel dry. Layer in gallon glass jar:

2 qts fish
2 tbsp pickling spice
white vinegar

1 1/2 cups sugar
3 white onions sliced

Cover all with white vinegar. Shake, put in refrigerator for 48 hours.





Pigs Out-Of-The Blanket

Judy Schroeder

Kalida, OH

1 lb lean ground turkey
1 sm onion, diced
2 cups water
black pepper, to taste

1-2 lbs cabbage, thinly sliced
1 (26 oz) can spaghetti sauce
½ cup rice

Brown ground turkey slightly. Drain if necessary. Layer cabbage, onion, rice, turkey, and sauce. Slowly add water on sides. Bake covered at 350° for about 1 hour. Check after 40 minutes to see how moist the mixture is. Remove foil if mixture is too soupy. Serve with mashed potatoes or drop dumplings, if desired. Note: This has all the taste and a fraction of the fat and work of regular cabbage rolls.

Pizza Casserole

Dan (Becky) Fanger

Jeff Averagesch

Alicia Knudsvig

Lynnette Biermann

Kalida, OH

Kalida, OH

Shell Rock, IA

Shell Rock

1 lb hamburger
½ tsp salt
1 (15 oz) spaghetti sauce
1 (4 oz) pkg pepperoni slices

1 small onion, chopped
2 cups uncooked macaroni
1 (15 oz) pizza sauce
1 (8 oz) pkg mozzarella cheese, shredded

Brown hamburger with onions. Drain off fat and season with salt. Boil macaroni and drain. Mix spaghetti and pizza sauce with hamburger and macaroni. Place in 9x13 pan, alternating layers with pepperoni and cheese. Keep some cheese for top layer. Bake uncovered at 350° for 30 to 40 minutes.

** Variations: Add taco seasoning to hamburger; use ham canadian bacon, mushrooms, green pepper as other added layers.



Pizza Meatballs

Bryon (Wanda) Wordes

Shell Rock, IA

2 lbs hamburger, lean
 ½ cup finely chopped onion
 1 tsp salt
 ¼ tsp pepper
 ¼ cup milk

2 ¾ cups fresh bread crumbs
 2 tbsp parsley
 ¼ tsp basil
 1 can vegetable soup
 1 can spaghetti sauce

Combine all ingredients. Cut ½ lb swiss cheese into 16 cubes. Divide mixture into balls. Press cheese cubes into the center of each meatball. Put in greased baking dish. Pour spaghetti sauce over meatballs. Bake uncovered 400° for 40 minutes. Serve hot with fresh bread.

Pizza Quiche

Alicia Knudsvig

Shell Rock, IA

1 (8 oz) sausage, cooked and drained
 1 cup cottage cheese
 1 cup cheddar cheese, shredded
 ¼ cup parmesan cheese

3 eggs
 1 cup mozzarella cheese, shredded
 1 (4 oz) sliced pepperoni

Mix together and pour into an unbaked 9" pie shell. Bake at 350° for 35 - 40 minutes. Variations: Add chopped green peppers, onions, or mushrooms for extra flavor.





Pizza Sandwiches

Lynnette Biermann

Shell Rock, IA

1 lb ground beef
1 med onion
1 sm chopped green pepper
5 oz pepperoni (cut up)
1 tsp salt

1 (8 oz) grated mozzarella cheese
½ tsp garlic salt
¼ tsp oregano
1 (14 oz) can pizza sauce
hamburger buns

Mix all except cheese and brown in skillet. Cool. Add cheese and put into hamburger buns. Wrap in foil. Bake at 350° for 20-30 minutes or heat in microwave until cheese is melted.

Plantation Chicken

Dale (Beverly) Chilicote

Shell Rock, IA

½ cup minced onion
5 tbsp butter
3 cups milk
1 sm can pimentos, drain and cut up (opt)
and pepper
crushed corn flakes for on top

1 cup diced celery
6 tbsp flour
1 can cream of mushroom soup
4 cups cooked chicken or turkey cut Salt
into small pieces

Cook onions and celery in butter very slowly until they are soft. Add flour, making paste. Add milk, soup, cooked chicken or turkey, pimentos, salt, and pepper. Place in 9 x 13 x 2 buttered baking dish. Cover with cornflakes. Bake 45-60 minutes at 375°. Serves 8.



Poor Man's Filet Mignon

Russell (Marla) Alberts

Shell Rock, IA

2 lbs ground beef
2 eggs
1 tsp salt
1 tbsp onion flakes
¼ tsp dry mustard
tomato soup condensed

4 slices bread (torn)
½ cup milk
2 tbsp Bar-B-Que Sauce
1/8 tsp chili powder
strips of bacon

Mix all ingredients except bacon and tomato soup together. Form into 12 patties size of filets. Wrap each one with a strip of bacon, place small piece of bacon on top. Spoon tomato soup (1-2 tbsp) Place in 9x13 pan. Bake at 350° for at least 1 hour.

Pork Chops and Dressing

Alicia Knudsvig

Shell Rock, IA

8 pork chops
¼ cup water
3 cups croutons
1 can mushroom soup
1 (4 oz) can mushrooms

1 ½ cups celery
1 med onion
salt and pepper to taste
¼ tsp sage (or more to suit taste)

Brown chops. Add water to meat drippings. Add croutons, soup, mushrooms, celery, onion and sage. Place a mound of dressing on top of each chop in a baking dish. Bake at 350° for 1 hour.





Pork Stroganoff

Judy Schroeder

Kalida, OH

1½ lbs pork stew meat, cut into 1½" cubes
1 tsp instant chicken bouillon granules
1 cup chopped onion
1 tbsp cornstarch
2 tbsp snipped fresh parsley

1½ cups water, divided
2 tsp paprika
1 garlic clove, minced
¾ cup sour cream
1 pkg (12 oz) noodles, cooked & drained

In a saucepan, coated with nonstick cooking spray, brown pork; drain. Remove meat and set aside. In the same pan, bring 1¼ cups water, bouillon, and paprika to a boil. Add pork, onion and garlic. Reduce heat; cover and simmer 45 minutes or until meat is tender. Combine cornstarch and remaining water; gradually add to pan, stirring constantly. Bring to a boil; cook and stir 2 minutes or until thickened. Remove from heat; stir in sour cream and parsley. Serve over noodles. Yield: 6 servings. Diabetic Exchanges: One serving (prepared with low-sodium bouillon & light sour cream & without noodles) equals 4 lean meat, ½ starch; also, 251 calories, 99 mg sodium, 76 mg cholesterol, 8 gm carbohydrate, 30 gm protein, 12 gm fat.

Potato Dish

Dale (Bev) Chilicote

Shell Rock, IA

1 bag of frozen hashbrown potatoes
1 can cream of chicken soup
½ cup milk
2 cups cheese

½ cup butter
1 pt sour cream
½ cup onions
corn flakes

In a 9x13 dish layer ½ of potatoes, butter, soup, sour cream, milk, onions, and cheese. Repeat layers. Top with corn flakes. Bake 35-45 minutes.



Poultry Stuffing

Alicia Knudsvig

Shell Rock, IA

12 cups stale bread crumbs
1 lb sausage (fry out fat)
2 cups celery, chopped
2 onions, finely chopped
¾ lb butter

1 tsp salt
½ tsp paprika
¼ tsp chopped parsley
sage to taste

Cook giblets with celery, onion, parsley and salt until tender. Use giblet stock to moisten dressing. For dressing, combine bread crumbs, sausage, sage, butter and paprika. Mix with two forks. Use 1 recipe for one turkey; use ½ recipe for 1 chicken.

Quick Breakfast Casserole

Shelly Warnecke

Kalida, OH

12 eggs
1 lb hamburger (or ham, sausage, mushrooms)
1 bag cheddar cheese

2 cups milk
½ bag thawed hashbrowns

Spray bottom of 9x13 pan. Mix ingredients and pour in. Bake at 350° for 45 minutes or until brown. Can make the day before, refrigerate, and bake the next day.

Quick Taco Casserole

Alicia Knudsvig

Shell Rock, IA

1 pkg refrigerator rolled plain biscuits
1-1 ½ lbs ground beef
1 cup shredded cheddar cheese
chopped lettuce

1 sm pkg crushed taco chips
1 sm carton sour cream
1 pkg taco seasoning
chopped tomatoes

Brown & drain hamburger. Add ½ cup water and taco seasoning. Simmer a few minutes. Mix sour cream into meat. Place rolls in casserole dish and press half of crushed taco chips into rolls. Pour meat mixture over rolls. Sprinkle cheese and rest of chips over top. Bake at 375° for 25 minutes. Serve with chopped lettuce and tomatoes on top. Add taco sauce, if desired.





Railroad Breakfast

Alicia Knudsvig

Shell Rock, IA

1 lb sausage
9 eggs (add small amount of milk)

6 oz chunk hash brown

Brown sausage. Drain most of fat. Add hash browns. When hash browns are tender add beaten eggs. Cook until eggs are done.

Runza's

Phil Kenkel

Shell Rock, IA

2 pkg hot roll mix or a
recipe of home-made roll dough
(while dough is rising prepare following
3-4 cups shredded cabbage
(add more as if needed)
1 chopped onion

½ to 1 tsp salt
1 ½ tsp pepper (or less)
½ cup water
1 lb ground beef
soy sauce to flavor

Brown meat and onion. Drain off fat. Add cabbage, water and seasonings. Simmer 15 to 20 minutes and cool a little. Roll dough to shape a square and cut into 16 squares. Put mixture on each square. Fold up corners or roll and tuck under ends. Place on greased pan with seams down. Bake at 350° for 30-35 minutes. Can be frozen. Serve with additional soy sauce if desired or mustard. You can use lots of different things to put inside: sausages, pizza mixes, pork & sauerkraut. Should come out looking like a large bun. *make sure you drain off excess water before putting on dough.

Dennis J's Salmon Steak

Dennis Hohlbein

Crawfordsville, IN

8-10 oz Salmon steak (fillet)
purple or red onion, sliced

Kraft BBQ sauce
Lemon, sliced

Place Salmon in heavy foil. Place sliced onion and lemon on salmon. Pour BBQ sauce over. Seal and grill 15-20 minutes on each side.



Salsa Couscous Chicken

Dale Hinz

Shell Rock, IA

3 cups hot cooked couscous or rice
 ¼ cup coarsely chopped almonds
 8 chicken thighs, skin removed
 ¼ cup water
 2 tbsp dried currants
 ¾ tsp cumin

1 tbsp olive or vegetable oil
 2 garlic cloves, minced
 1 cup Old El Paso Garden Pepper or
 Thick N' Chunky salsa
 1 tbsp honey
 ½ tsp cinnamon

Cook coucous or rice as directed on package. While coucous is cooking, heat oil in large skillet over medium high heat until hot. Add almonds; cook 1 to 2 minutes or until golden brown. Remove almonds from skillet with slotted spoon; set aside. Add garlic to skillet; cook and stir 30 seconds. Add chicken; cook 4 to 5 minutes or until browned; turning once. In a medium bowl, combine salsa and all remaining ingredients; mix well. Add to chicken; mix well. Reduce heat to medium; cover and cook 20 minutes or until chicken is fork-tender and juices run clear, stirring occasionally. Stir in almonds. Serve chicken mixture with couscous.

Salty Cow

Jon Schlamp

Shell Rock, IA

1 pkg dried beef
 1 cup milk
 1 can cream of chicken soup

1 cup cheese
 1 cup uncooked elbow macaroni
 1 can cream of celery soup

Mix all together. Let stand all day or overnight in refrigerator. Do not preheat oven. Bake at 350° for 1 hour.





Saucy Cocktail Meatballs

Mike Linneberger

Kalida, OH

1 lb ground beef	2 tbsp bread
1 egg	½ tsp salt
1/3 cup each – green peppers and onions	2 tbsp brown sugar
4 tsp Worcestershire sauce	1 tbsp each – mustard and vinegar
1 can tomato soup	2 tbsp butter

Make meatballs (approx. 1 inch), broil or pan cook until almost done. In a sauce pan cook pepper and onion in butter until tender. Stir remaining ingredients, pour over meatballs. Cover and bake at 350° for 20 minutes.

Sauerkraut Balls

Stacy Schmersal

Delphos, OH

1 lb pork sausage	½ cup chopped onions
1 (26 oz) can sauerkraut (drained and cut up fine)	1 lg pkg cream cheese, softened
4 ½ tbsp fine dry bread crumbs	2 ½ tsp garlic salt
5 tbsp chopped parsley	¼ tsp pepper
2 ½ tsp dry mustard	2/3 cup flour
3 eggs, beaten	2 cups dry bread crumbs
2/3 cup milk	

Peanut oil is best to deep fry the Sauerkraut balls. Brown sausage and onions, drain. Add sauerkraut and 4 ½ tbsp bread crumbs. Mix well. Add cream cheese, parsley, mustard, garlic salt, and pepper. Mix well. Chill for at least 2 hours. Shape into ¾ inch balls, coat with flour. Mix eggs & milk. Dip into egg mixture and roll in bread crumbs. Make sure they are all room temperature before deep frying at 375° until golden brown. Can be frozen and reheated.



Sausage Gravy

Carl (Joyce) Kahle

Kalida, OH

1 lb sausage
Salt & pepper to taste
½ cup flour

4 cups milk, divided
Biscuits or toast

Brown sausage in a large skillet. Do not drain off fat. Salt and pepper to taste. Shake flour and 2 cups milk in a container with a tight fitting lid. Pour into skillet with the sausage. Stir when mixture begins to thicken, add the remaining 2 cups of milk. When gravy thickens turn down to simmer until ready to serve. Stir to prevent scorching. Serve over biscuits or toast.

Savory Pork Chop Bake

Lisa Unverferth

Kalida, OH

¼ cup flour
¼ tsp salt
¾ cup water
½ tsp ground ginger
¼ tsp crushed rosemary leaves
1 (2.8 oz) can french fried onions

1 (10 ¾ oz) can cream of mushroom soup
1/8 tsp pepper
6 loin pork chops
2 tbsp vegetable oil

In shallow dish, combine flour, salt, and pepper. Coat both sides of chops with mixture. In medium skillet, brown chops in oil; drain. Arrange in lightly greased 12x7 baking dish. In same skillet, combine remaining ingredients except onions; heat. Pour over chops; top with half can onions. Cover; bake at 350° for 50 minutes. Uncover; top with remaining onions, bake 10 minutes longer.





Savory Roast with Gravy

Alicia Knudsvig

Shell Rock, IA

3 – 4 lbs arm or chuck roast
(1 ½" thick)

1 envelope dehydrated onion soup

1 – 2 cups water

salt

½ - 1 can cream of mushroom soup

Place roast in center of piece of foil. Sprinkle with salt. Spread onion soup and mushroom soup on top. Fold together edges of foil, sealing tightly, or can use only covered casserole or pan. Place in roasting pan or casserole. Add 2 cups water. Cover tightly. Bake 275° for 2 ½ - 3 hours. Serve as is, or remove and make gravy by adding 1 cup water and 2 tbsp flour, mixed smoothly. The broth can also be sauce for noodles and left over beef.

Shaved Ham Rye Bread Main Dish

Lisa Unverferth

Kalida, OH

16 slices rye bread, remove crust

3 cups milk

3 eggs beaten

¼ tsp seasoned salt

1 lb Velveeta cheese, sliced

1 lb shaved ham

1 tsp dry mustard

1 cup rice krispies

Place 8 or more slices of crustless bread on bottom of greased casserole dish. Place shaved ham over bread then slices of cheese. Place rest of bread on top. Mix eggs, milk, dry mustard and seasoned salt. Completely soak the sandwiches. Cover dish with foil. Refrigerate overnight. Before baking, mix 1 cup crushed rice krispies in 3 tbsp melted butter and spread on top. Bake with foil ½ hour and rest of time without foil. Bake 45 minutes at 350°. Do not preheat oven.



Shepherds Pie

Robert (Cheryl) Homeister

Shell Rock, IA

2 lbs hamburger
1 lg can tomato soup
1 tsp chili powder
potatoes to serve 12

2 tbsp minced onions
¼ cup ketchup
frozen peas and corn

Fry ground beef and onion. Add tomato soup, ketchup, and chili powder. This should be the consistency of gravy. Add frozen peas and whole kernel corn to your liking. Mash potatoes. Put hamburger mixture in baking pan and spread mashed potatoes on top. Bake at 350° until hot and bubbly. I use the cheese flavored instant potatoes for the topping.

Shrimp Pizza

Ruth A. Foppe

Fred (Sylvia) Shirey

Kalida, OH

Kalida ,OH

1 (12 oz) Philadelphia cream cheese
1 tbsp lemon juice
1 sm grated onion (or minced onion)

1 tbsp Worcestersire sauce
2 tbsp mayonnaise (Hellmann's)
Dash garlic salt

Mix the above ingredients together and spread in pizza pan.

¾ to 1 bottle Heinz chili sauce or cocktail sauce 2 -3 cans small shrimp

Spread this on as next layer over cream cheese mixture. Place tiny shrimp (must be well drained) Sprinkle top with parsley and basil. Refrigerate.





Shrimp Rice Casserole

Art Warnecke

Kalida, OH

2 cups cooked rice
2/3 cup buttered bread crumbs
1 lb grated cheddar cheese

½ lb fresh shrimp, cooked or 2 cans
2 cups white sauce
3 tbsp melted butter

Make white sauce. Add cheese and stir until melted. Pour half sauce in greased 1½ quart casserole. Place half of rice on sauce. Arrange prepared shrimp on top. Cover with remaining rice; pour remaining sauce over all. Top with buttered bread crumbs. Bake 25 to 30 minutes at 350° until browned.

Shrimp Scampi

Sonja Cutler

Shell Rock, IA

¾ lb med raw shrimp
1 tbsp minced green onions or others
4 to 5 cloves garlic minced
¼ tsp salt
2 tbsp grated lemon peel or 1 tbsp lemon juice

6 tbsp butter
1 tbsp olive oil
2 tsp fresh lemon juice
2 tbsp parsley fresh or dried
dash of hot pepper seasoning or
tabasco sauce

Remove shrimp from shell and clean well that dark vein wash in cold water, drain. Pat shrimp dry and set aside, melt butter in wide pan over medium heat; mix all ingredients except lemon, parsley, and tabasco sauce into butter bring to boil. Add shrimp and stir occasionally until shrimp turns light pink (5 minutes). Stir in parsley and lemon juice and hot pepper. Serve over rice. The garlic is not too much.



Skinless Summer Sausage

Robert (Cheryl) Homeister

Shell Rock, IA

5 lbs extra lean ground beef or venison	2 tsp mustard seed
1 tsp pepper corns or other pepper	2 tbsp sugar cure
3 tbsp Morton's Tender Quick	2 tsp liquid smoke
2 tsp garlic powder	2 tsp pepper

Mix all ingredients together thoroughly. Set in refrigerator overnight. 2nd day: Mix well and refrigerate. 3rd day: Mix well and refrigerate. 4th day: Mix well and make into 2 rolls. Place on broiler pan and bake for 8 hours at 200°. At end of 8 hours, turn off oven and let sausage cool in oven. When cool, wrap in handi-wrap or wax paper and foil. Freezes nicely.

Sloppy Joes

Denise Decker

Kalida, OH

1 lb ground beef	½ cup chopped onion
¼ cup chopped green pepper	1 cup ketchup
¼ cup water	2 tsp sugar
1 tsp mustard	

In skillet, brown meat with onion; pour off grease. Add remaining ingredients and bring to a boil. Reduce heat; cover and simmer 15 to 20 minutes. Serve on toasted buns.

Souper Chicken

Judy Schroeder

Kalida, OH

2 cups brown rice	4 cups chicken bouillon
1 cup mushrooms (whole or sliced)	6 skinless chicken breasts
1 pkg dry onion soup mix	

In a large nonstick casserole pan, combine the rice, chicken bouillon and mushrooms. Place chicken breasts (meat side down) on top. Sprinkle dry onion soup over the top. Cover with aluminum foil and bake at 350° for 1 ½ hours. Serves 6.





Southern Fried Chicken

Vickie Goedde

Kalida, OH

1½ lb frying chicken, disjointed
½ cup evaporated milk
1 cup flour

salt
pepper
1 egg, beaten

Season chicken with salt and pepper to taste. Dip chicken pieces into milk; coat with flour. Dip into egg; coat again with flour. Fry chicken in 350° deep fat for about 20-30 minutes or until browned and tender. Drain on absorbent paper; serve immediately. Yield: 4-5 servings.

Spaghetti Pie

Judy Schroeder

Kalida, OH

2 cups cooked spaghetti
1 egg beaten
2/3 cup low fat cottage cheese
½ cup diced onion
6 oz cooked ground round
2 tsp tomato paste

1 oz grated parmesan cheese
1 tbsp margarine
½ cup diced green or red pepper
1 clove garlic, minced
1 cup whole canned tomatoes
2 oz shredded mozzarella cheese

Crust: In medium bowl, combine spaghetti, parmesan cheese, egg, and margarine. Spray a 9" glass plate with nonstick spray and spread spaghetti mixture over bottom and up sides of plate to form a crust. Filling: Heat oven to 350°. Canned tomatoes should be chopped and drained, reserve the liquid. Spread cottage cheese over the bottom of the crust. Spray the skillet and saute onion, pepper and garlic until onion is translucent. Add beef, tomatoes, reserved liquid and tomato paste and cook until thickened and heated through. Spoon beef mixture into the pie shell and bake for 25 minutes. Sprinkle pie with mozzarella cheese and bake another 5 minutes, until cheese melts. Remove from oven and let stand for another 5 minutes. Makes 4 servings.



Spaghetti Pizza

James (Diane) Webb

Delphos, OH

½ lb hamburger
½ cup milk
1 egg
1 (6 oz) pkg mozzarella cheese

½ lb spaghetti
1 (32 oz) jar Prego sauce
pepperoni

Brown and drain hamburger. Add milk, beaten egg, and Prego. Cook spaghetti. Mix with sauce mixture. Pour in a 9x13 inch greased pan. Top with pepperoni and mozzarella cheese. Bake at 350° for 25 minutes.

Spinach Stuffed Lamb

Phil Kenkel

Shell Rock, IA

4 lb leg of lamb, boned but left whole
4 anchovy fillets, chopped
salt and black pepper
Spinach Stuffing:
2 tbsp butter
8 cups spinach leaves, coarsely shredded
1 egg, beaten

2/3 cup dry white wine
2/3 cup lamb stock or water
Stuffed mushrooms
3 – 4 garlic cloves, crushed
1 cup fresh pumpernickel bread
crumbs

1. Make the stuffing; melt butter in saucepan. Add the garlic and cook, stirring, for 2-3 minutes, until softened. Stir in the spinach, add salt and pepper to taste, and cook for 1 minute. Add the bread crumbs and leave cool. Bind with the egg.
2. Stuff the lamb. Seal with thin skewers or kitchen string.
3. Put the lamb on a rack in a roasting pan and roast in a 400° for 15 minutes. Turn the lamb, insert meat thermometer, if using, and cook for 15 minutes.
4. Drain the fat from the pan. Add the wine and anchovy fillets. Cover the lamb with a sheet of foil, lower oven temperature to 350° and cook for 1 ½ hours or until the juices run slightly pink. The meat thermometer should register 170 – 175°
5. Remove the lamb, cover loosely with foil, and leave to stand for 10 minutes.
6. Pour cooking liquid into a measuring cup and add enough stock or water to make 1¼ cups.
7. Return the cooking liquid to the pan. Bring to a boil, stirring to dissolve the sediment. Season and strain into a warmed gravy boat. Serve the lamb with the stuffed mushrooms and pass the gravy separately.





Stroganoff Casserole

Denny (Susan) Kapcar

Kalida, OH

1 (12 oz) bag wide egg noodles
1 sm onion, chopped
2 celery ribs, chopped
1 (6 oz) can tomato paste
½ tsp dried oregano
1 (8oz) container sour cream
1 tsp garlic salt
2 cups (8 oz) shredded mozzarella cheese
divided

1 lb lean ground beef
1 green bell pepper, chopped
½ cup dry red wine
1 (4 oz) can sliced mushrooms,
drained
1 (12 oz) container small-curd
cottage cheese
½ cup grated parmesan cheese,
divided

Cook noodles according to package directions; drain and keep warm. Cook ground beef in a large skillet, stirring until it crumbles and is no longer pink. Drain and return beef to skillet. Stir in onion, bell pepper, and celery. Cook, covered, over medium high heat, stirring occasionally, 15 minutes or until vegetables are tender. Stir in wine and tomato paste, mushrooms, and oregano; set aside. Stir together sour cream, cottage cheese, and garlic salt. Add noodles, tossing to coat. Spread half of noodle mixture in a lightly greased 9x13 pan. Top with half of meat mixture, 1 cup mozzarella cheese, and ¼ cup parmesan cheese. Repeat with remaining noodle and meat mixtures. Bake, covered at 350° for 20 minutes. Sprinkle with remaining cheese, and bake, uncovered, 10 minutes. Yield: 6 to 8 servings.

Stroganoff in a Skillet

Alicia Knudsvig

Shell Rock, IA

1 lb ground beef
1 med onion, chopped
1 can cream of mushroom soup
3 cups uncooked noodles

1 cup sour cream
1 can beef broth
½ cup water

In skillet, brown beef and cook onion until tender. Stir to separate meat. Gradually blend in rest of ingredients. Bring to boil, reduce heat. Cover, simmer 10 minutes or until noodles are done. Stir often. Makes 5 cups.

Main Dish



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Stromboli

Lisa Unverferth

Kalida, OH

2 thawed frozen bread
 ½ lb chipped ham
 sauteed onion and green peppers
 1 whipped egg

½ lb salami
 1 (12 oz) pkg mozzarella cheese
 Sliced tomato

Spread out 1 loaf onto greased 10x15 cookie sheet. Layer: meat, 8 oz cheese, onions/peppers, tomato, 4 oz cheese. Spread second loaf on top and flute edges. Bake at 350° for 15 minutes, brush with whipped egg, bake another 15 minutes.

Stromboli

Tom Steffan

Kalida, OH

1 loaf frozen bread dough
 Can put any type of pizza topping in dough:
 hamburger
 pepperoni
 mozzarella cheese

hot dogs
 sausage
 spaghetti meat sauce

Roll out dough, put next 5 ingredients on dough. Roll up. Bake at 350° for 25-30 minutes. Prepare meat sauce in saucepan. Serve sauce over roll.





Stuffed Chicken Rolls

Lois Fischer

Kalida, OH

6 lg boneless skinless chicken breast halves
6 slices mozzarella cheese
¼ cup grated Parmesan cheese
¼ tsp pepper
1 (10 ¾ oz) can condensed cream of chicken
soup, undiluted

6 slices fully cooked ham
¼ cup all-purpose flour
¼ tsp paprika
¼ cup vegetable oil
½ cup chicken broth
Chopped fresh parsley, opt

Flatten chicken to 1/8" thickness. Place ham and cheese on each breast. Roll up and tuck in ends; secure with a toothpick. Combine the flour, Parmesan cheese, paprika and pepper; coat chicken on all sides. Cover and refrigerate for 1 hour. In a large skillet, brown chicken in oil over medium-high heat. Transfer to a 5-qt. Slow cooker. Combine soup and broth; pour over chicken. Cover and cook on low for 4-5 hours. Remove toothpicks. Garnish with parsley if desired. Yield: 6 servings.

Stuffed Shells

Ron Speiser

Delphos, OH

1 lb ground beef
1 (8 oz) pkg shredded mozzarella cheese
garlic powder (little)
1 jar Prego spaghetti sauce
1 lg box jumbo shells

1 (12 oz) pkg cottage cheese
salt (little)
¾ cup mayonnaise or salad dressing
parmesan cheese

Brown and drain meat, blend cottage cheese, mozzarella cheese, garlic powder, and mayonnaise. Stir together well and add to meat. Cook shells according to package. Stuff shells and layer in single file in a 9x13 pan, and cover with sauce. Sprinkle with parmesan cheese. Cover with foil. Bake at 325° covered for 15 minutes. Uncover next 10 minutes.



Stuffed Shells

Vickie Goedde

Kalida, OH

1 pkg lg shells for stuffing
mozzarella cheese

1 lb hamburger
Ragu sauce (or homemade sauce can
be used)

Brown hamburger and drain. Cook shells for 10 minutes, do not overcook. Stuff shells with hamburger and mozzarella cheese. Put a layer of Ragu sauce on bottom of pan. Lay shells on top of sauce. Mix any remaining hamburger with the rest of the sauce. Pour this mixture over the shells. Bake for ½ hour at 350°. Sprinkle with Parmesan cheese if desired.

Sue's Meatballs

Donald Maag

Kalida, OH

2 lb hamburger
1 (5 oz) can evaporated milk
½ tsp chili powder
½ tsp garlic powder
2 eggs
2 cups catsup
1 ½ tsp liquid smoke
½ cup onion

1 lb bulk sausage
2 cup oatmeal
½ tsp pepper
2 – 3 tsp salt
1 cup onions
½ - ¾ brown sugar
½ tsp garlic powder

Mix all ingredients into meatballs and bake for ½ hour. For sauce mix catsup, brown sugar, garlic powder, liquid smoke, and onion together. Put in crock pot and pour sauce on top (recipe below). Let cook until ready to eat.

Summer Sausage

Red (Glenda) Schell

Shell Rock, IA

¾ cup water
2 lbs lean hamburger or deerburger
¼ tsp salt
¼ tsp pepper

¼ tsp onion powder
¼ tsp garlic powder
1 tbsp liquid smoke
1 tbsp mustard seed

Mix all ingredients well, form 2 rolls. Wrap in foil and refrigerate 24 hours. With a fork, poke holes in foil on bottom of each roll. Place rolls on rack over a cake pan to catch drippings. Bake at 350° for 1 hour.





Super Bowl Chicken Casserole

Jack Angell

Shell Rock, IA

1 chicken
1 cup carrots (more or less)
1 can cream of chicken soup

1 can cream of celery soup
1 (8 oz) box Stove Top (Chicken)
Velveeta cheese slices

Cook chicken and carrots. Cut up chicken and place chicken and carrots in 9 x 13 pan. Top with cream of chicken soup and celery soup. Mix stove top dressing as directed on box. Place over soup. Place Velveeta slices on top and bake at 350° for 20 minutes. You may add 1 can dry onion rings just before it's done and finish baking.

Sweet Sour Chicken

Beth Rieman

Kalida, OH

6 boneless, skinless chicken breasts, browned
1 med onion, sliced
1 green pepper, sliced
Sauce:

½ cup catsup
¼ cup brown sugar
1 tbsp worchestershire sauce
dash of pepper

1 can pineapple chunks or tidbits
(drained) (reserve the juice)

½ cup water
2 tbsp vinegar
½ tsp salt
pineapple juice

Mix sauce ingredients together, cornstarch may be added for thicker sauce. Pour over browned chicken. Bake at 350° for 1½ hours. During the ½ hour add pineapple, onions, and green peppers.

Sweet and Sour Chicken Wings

Denise Recker

Kalida, OH

1 bag of chicken wings
1 lg jar of Apricot preserves

2 (8 oz) bottles of Russian salad dressing
1 pkg onion soup mix

Combine ingredients and pour over chicken wings. Bake at 350° for 45 minutes. Broil 3 to 4 minutes until brown.

Main Dish



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Sweet and Sour Chicken

Bryon (Wanda) Wordes

Shell Rock, IA

4 chicken breast – cubed (no skin)
 ¼ cup soy sauce
 ½ tsp ginger
 1 tbsp oil
 1 lg can pineapple chunks and juice
 1 tsp garlic powder

1 cup green & red pepper strips
 3 tbsp vinegar
 1 ½ cup instant brown rice
 1 tbsp cornstarch
 3 tbsp brown sugar

Cook and stir chicken in hot oil in a large skillet till well browned. Add peppers, cook and stir 2 minutes. Mix cornstarch & soy sauce together. Add to pan with pineapple & juice, vinegar, sugar, ginger, & garlic powder. Bring to full boil. Meanwhile prepare rice as directed. 4 servings, 350 calories.

Sweet and Sour Pork

Carl (Joyce) Kahle

Kalida, OH

¼ cup flour
 2 tsp ground ginger
 1 lb boneless western spare ribs (1" cubes)
 1 sm green pepper, ¼" strips
 1 (16 oz) can bean sprouts, drained
 1 (8 oz) water chestnuts, sliced & drained
 chunks, (drained, reserving juice)
 2 ½ - 3 ½ cups cooked rice
 1 ½ tsp Worcestershire sauce

1/3 cup sugar
 1 ½ tsp salt
 ¼ tsp pepper
 ¼ cup vegetable oil
 1 (13 ¼ oz) can pineapple
 1 tbsp chili sauce
 ¼ cup vinegar
 ¼ cup soy sauce

Mix 2 tbsp flour and ginger, coat pork chunks with the mixture. Heat oil in 10" skillet and brown pork. Remove meat from skillet. Add enough water to the reserved pineapple juice to make 1 cup. In a tightly covered container, shake the remaining flour with the juice. Stir the juice mixture into the skillet. Add the vinegar, soy sauce and Worcestershire sauce. Heat to boiling, stirring constantly. Boil and stir 1 minute, reduce heat. Stir in sugar, salt, pepper, and pork. Cover and simmer, stirring occasionally for 45 minutes. Add pineapple chunks and green peppers. Cook uncovered for 10 minutes. Stir in bean sprouts, water chestnuts and chili sauce. Cook 5 minutes longer. Serve over hot rice.





Swiss Chicken Cutlets

Judy Schroeder

Kalida, OH

2 thin slices reduced fat Swiss Cheese
2 tbsp all purpose flour
½ tsp black pepper
½ cup reduced sodium chicken broth
¼ tsp dried oregano

4 chicken cutlets (4 oz each), ¼ " thick
chopped fresh parsley, for garnish
1 tbsp unsalted butter or margarine
¼ cup dry white wine or reduced
reduced sodium chicken broth

Cut each cheese slice in half; place one half on top of each cutlet. Starting with a short end, tightly roll up cutlets, like a jelly roll. Tie securely with string. On waxed paper, combine flour and pepper. Mix well. Add cutlets; toss gently to coat. In a large nonstick skillet, melt butter over medium heat. Add cutlets; cook, turning frequently, until golden brown (about 3 minutes). Add broth, wine, and dried oregano to skillet. Increase heat and bring to boil. Reduce heat to medium-low; simmer until chicken is cooked through and sauce is slightly thickened, about 10-12 minutes. Place on a serving plate and remove string. Garnish with fresh parsley. Makes four servings with 7 grams of fat each.



Taco Casserole

Judy Schroeder

Kalida, OH

- | | |
|---|---|
| 8 oz (about 3 cups) rotini, spiral Pasta or
2 cups elbow macaroni | ½ lb extra-lean ground beef |
| 2 (15.5 oz) cans Green Giant or Joan of Arc
pinto or kidney beans, drained, rinsed | ½ cup chopped onion |
| 1 (4.5 oz) can Old El Paso chopped green chiles | 1 (25.5 oz) jar reduced-fat reduced-
sodium chunky vegetable sauce |
| ½ cup water | 1 (1 ¼ oz) pkg Old El Paso Taco
seasoning mix |
| 2/3 cup coarsely broken baked tortilla chips | 2 oz (½ cup) shredded reduced fat
Colby Cheese |
| 2 cups chopped ice berg lettuce, if desired | |

1. Heat oven to 400°. Spray 13x9 inch (3-qt) baking dish with non stick cooking spray.
2. In Dutch oven or large saucepan, cook rotini to desired doneness as directed on package. Drain; return to Dutch oven.
3. Meanwhile, in large nonstick skillet, brown ground beef and onion. Stir in beans, spaghetti sauce, chiles, seasoning mix, and water. Bring to a boil. Reduce heat; simmer until thoroughly heated.
4. Add ground beef mixture to cooked rotini; mix well. Spoon into sprayed dish. Top evenly with broken chips and cheese.
5. Bake at 400° for 15 to 20 minutes or until bubbly. Let stand 5 minutes before serving. If desired, top with shredded iceberg lettuce and chopped ripe olives. Makes 8 (1 2/3 cup) servings.

Tater Tot Casserole

Carl (Joyce) Kahle

Kalida, OH

- | | |
|--|------------------------------|
| 1 lb ground beef | 1 can mushrooms |
| 1 onion, sliced | 1 can green beans |
| 1 (10 ¾ oz) can cream of mushroom soup | 1 (8 oz) pkg Velveeta cheese |
| 1 med bag Tater tots | |

Brown ground beef and onions, drain. Mix together the beef, onions, cream of mushroom soup, mushrooms and green beans in a casserole dish. Cover with sliced Velveeta and top with a single layer of tater tots. Bake at 375° for 45 minutes until bubbly and tater tots are golden brown.





Teriyaki Marinade

Denise Recker

Kalida, OH

¼ cup light brown sugar
2 tbsp lemon juice
1 garlic clove, minced

¼ cup soy sauce
¼ tsp ground ginger
1 med onion

Combine the above, add skinned, boneless chicken breast. Marinate for 3 hours in the refrigerator. Baste the chicken with sauce while grilling. If there is any sauce remaining, pour over chicken before serving. This is enough sauce for 6 chicken breasts.

Tortellini Italiano

Terry (Sue) Koester

Kalida, OH

2 cloves garlic, minced
1 (26 oz) can Hunt's original traditional spaghetti sauce
¼ cup grated parmesan cheese
Chopped fresh parsley

2 tbsp olive oil
1 (14.5 oz) can hunt's choice-cut diced tomatoes with Italian herbs
Hot cooked tortellini

Cook tortellini according to package directions. In saucepan, saute garlic in hot oil until golden. Add sauce, tomatoes, and cheese, simmer, covered, 15 minutes. Serve over tortellini and sprinkle with parsley. (4-6 servings)

Tuna Casserole

Lynnette Biermann

Shell Rock , IA

1 can tuna, drained
1 can milk
cubed Velveeta cheese

1 can cream of chicken soup
1 can peas, drained

Drain Tuna and mix with cream of chicken soup, milk, peas, and cheese. Cook ½ pkg. noodles. Top with butter and crushed potato chips. Bake at 350° for ½ hour – 45 minutes.

Main Dish



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Tuna Sandwiches

Ken Gerdeman

Kalida, OH

2 (10 ¾ oz) cans of cream of mushroom soup
3 tbsp butter or margarine
4 tbsp flour
1 cup milk

½ tsp salt
2 (12 oz) cans tuna or salmon
4 eggs, hard, cooked, diced

In saucepan, melt the butter, add flour and stir. Add the soup and milk. Cook till creamy and slightly thickened; stir constantly. Add the salt, tuna, and eggs. Continue heating until it is hot throughout. Serve between or on top of hot biscuits or buttered toast.

Turkey Casserole

Alicia Knudsvig

Shell Rock, IA

1 lb turkey, browned and drained
1 can cheddar soup
1 pkg rotini noodles, cooked as directed on pkg

1 can cream of chicken soup
sm amount of milk & Miracle Whip

Mix all together. Bake at 350° until heated through.





Turkey Noodle Scallop

Diane Recker

Kalida, OH

3 cups white sauce
3 cups cooked noodles
2 cups diced turkey
buttered cubes or cracker crumbs

¼ cup minced onion
1 cup peas
½ cup grated sharp cheese

Make white sauce of 1½ cups turkey broth and 1½ cups milk. Add minced onion. Layer noodles and peas in greased dish. Add turkey, cheese, and white sauce. Sprinkle with cubes or cracker crumbs. Bake at 400° for 20 minutes.

Turkey Sand-Man

Phil Kenkel

Shell Rock , IA

In a big skillet:

1 – 2 tbsp butter
3 – 4 big pinches of tarragon
¼ cup water
buttermilk/Caesar (creamy) salad dressing
Tomatoes

5 slices of turkey
3 – 4 big pinches dill weed
Sour Dough bread
Lettuce

Turkey should be half frozen to cut easily. Cut at angle, across the grain. Turn skillet on medium high and throw all in except for turkey – Let simmer for 2-3 minutes. Cut heat back to medium. Put turkey in - heat until done all the way through – turn only twice. Let each side get a little brown – remove from heat. As meat is finishing, toast sourdough bread, both sides, spread light coating of dressing on toast, add meat, lettuce, and tomato.



Turkey Stuffing Casserole

Judy Schroeder

Kalida, OH

- | | |
|---|--|
| 2 cups water | 1 (8 oz) container one-step chicken-flavor stuffing mix |
| $\frac{3}{4}$ lb turkey tenderloin, cut into $\frac{1}{2}$ inch cubes | |
| 2 (10 oz) pkg frozen peas and carrots, thawed | 1 (10 $\frac{3}{4}$ oz) can condensed 98% fat free cream of chicken soup |
| 1 (8 oz) container nonfat sour cream | |
| 1 (4.5 oz) jar Green Giant sliced mushrooms, drained | $\frac{2}{3}$ cup skim milk |

1. Heat oven to 450°. Spray 13x9 inch (3 qt) baking dish with nonstick cooking spray.
 2. In medium saucepan, bring water to a boil. Stir in stuffing mix. Remove from heat; cover and let stand 5 minutes.
 3. Meanwhile, in large nonstick skillet, cook turkey over medium high heat until no longer pink. Add peas and carrots, soup, sour cream, mushrooms, and milk; mix well. Heat until bubbly.
 4. Spoon $\frac{2}{3}$ of stuffing evenly into sprayed dish. Top with turkey mixture and remaining $\frac{1}{3}$ of stuffing.
 5. Bake at 450° for 10 to 15 minutes or until bubbly and browned. Let stand 5 minutes before serving. Yields 6 (1 $\frac{1}{3}$ cup) servings
- ** Tip:** To quickly thaw peas and carrots, place in colander or strainer; rinse with warm water until thawed. Drain well.

Val's Ham Balls

Mike Linnenburger

Delphos, OH

- | | |
|------------------------|--------------------------|
| 1 $\frac{1}{2}$ lb ham | $\frac{1}{2}$ lb sausage |
| 1 lb hamburger | 1 cup crackers, crushed |
| $\frac{1}{2}$ cup milk | 2 eggs |
| 2 tbsp flour | |

Mix and form balls, approximately 2 inch.

Sauce:

- | | |
|---------------------------------|----------------|
| $\frac{1}{2}$ cup vinegar | 1 cup water |
| 1 $\frac{1}{2}$ cup brown sugar | 2 tbsp mustard |
| 1 $\frac{1}{2}$ tbsp flour | |

Cook for 10 minutes and pour over ham balls. Bake for $\frac{1}{2}$ hours at 325°, uncovered





Vegetable Pizza

Lynnette Biermann

Shell Rock, IA

2 tubes crescent rolls
1 (8 oz) pkg cream cheese
2 tbsp onion
½ cup sour cream

2 heaping tbsp salad dressing or mayo
1 pkg Hidden Valley Ranch Mix (dry)
1 (18 oz) pkg shredded ceddar cheese
assorted chopped vegetables

Chopped vegetables: broccoli, tomatoes, cauliflower, green peppers, celery, black olives, and carrots. Roll dough out onto 11x 15 baking sheet. Bake at 375° for 12 minutes, cool. Combine cream cheese, sour cream, mayo, dressing mix, and onions. Mix and spread onto cooled crust.. Top with vegetables and cheese.

Virginia Chili

John Anderson

Lexington, SC

1 lb ground beef
1 med green pepper, chopped
1 ½ tbsp chili powder
1 ½ tbsp sugar
1 bay leaf
1 (10 ½ oz) can beef consomme
½ tsp allspice
2 (#2) cans kidney beans

1 lg onion, chopped
1 tsp salt
½ tsp black pepper
½ oz semisweet chocolate
1 (4 oz) can tomato paste
1 ½ tsp cumin
2 (#2) cans tomatoes

Brown beef in skillet. Add onion and green pepper, cook until transparent. Add chili powder, cumin, allspice, black pepper and salt; mix well. Remove from heat. Put remaining ingredients in large pan and bring to boil. Add meat mixture. Reduce heat; simmer about 3 hours. Remove bay leaf and serve.



Yummy Chicken

Scott Recker

Kalida, OH

5 – 6 chicken breasts (skinless and boneless)
1 can mushroom soup
5 – 6 slices of bacon

4 oz dried beef, shredded fine
1 cup sour cream

Scatter dried beef in bottom of Pam sprayed casserole dish. Wrap each chicken breast in slice of bacon. Put chicken in casserole dish. Spread mushroom soup and sour cream over chicken. Bake at 350° for 2 – 2 ½ hours. Serve when brown and bubbly. Do not turn chicken and do not cover.

Zesty Hamburgers

Judy Schroeder

Kalida, OH

1 lb ground beef or turkey
2 tsp Dijon mustard
¼ tsp pepper
4 hamburger buns, split

4 tsp prepared horseradish
1 tsp paprika
1/8 tsp salt, optional

In a bowl, combine the ingredients; mix well. Shape into four patties. Pan fry, grill, or broil until no longer pink. Serve on buns. Yields: 4 servings. Diabetic exchanges: One serving prepared with ground turkey breast and without added salt) equals 3 very lean meat, 2 starch; also, 240 calories, 355 mg sodium, 35 mg cholesterol, 24 gm carbohydrate, 31 gm protein, 4 gm fat.





A Recipe for a Happy Life

Nancy Recker

Kalida, OH

Take a large quantity of Cheerfulness and let simmer without stopping. Put it into a brimming basin of kindness. Add a full measure of Thought for other people. Mix into this, a heaping teaspoon of sympathy. Flavor with the essence of charity. Stir together well and then carefully strain off any grains of selfishness. Let the whole be served with love sauce and the fruits of the spirit.

A Recipe to Live By

1 cup love
1 cup appreciation
3 tsp deserving praise
1 cup cheerfulness

½ kindness
3 cups pleasant companionship
1 tsp carefully chosen advice
pinch of sorrow

Blend *love* and add *kindness*, add alternately in small portions of *appreciation* and *pleasant companionship* into which has been sifted *deserving praise*. Flavor with *carefully chosen advice*. Lightly fold in *cheerfulness* to which has been added to *sorrow*. Pour with tender care into small *clean hearts* and let bake until *well matured*. Turn out on the surface of *society*. Humbly invoke *God's blessing* and it will serve all mankind.

All-Day Apple Butter

Judy Schroeder

Kalida, OH

5 ½ lbs apples, peeled and finely chopped
2-3 tsp ground cinnamon
¼ tsp salt

4 cups sugar
¼ tsp ground cloves

Place apples in a slow cooker. Combine sugar, cinnamon, cloves and salt; pour over apples and mix well. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook for 9-11 hours or until thickened and dark brown, stirring occasionally (stir more frequently as it thickens to prevent sticking). Uncover and cook on low 1 hour longer. If desired, stir with a wire whisk until smooth. Spoon into freezer containers, leaving ½-inch headspace. Cover and refrigerate or freeze. Yield: 4 pints.



Baked Grits

John Anderson

Lexington, SC

2 cups water
½ cup grits (not instant)

¾ tsp salt

Bring water to boil, add grits and let thicken. Remove from stove, add:

1 stick butter (margarine)
1 lg beaten egg

½ roll (6 oz) cheese (sharp)

Put into greased casserole pan. Grate other ½ roll of cheese on top. Bake for an hour at 300°. This recipe may be doubled and you may use more or less cheese and margarine.

Buckeyes

Diane Recker

Kalida, OH

1(12 oz) jar peanut butter
1lb box powder sugar
¼ bar parafin

1 ½ sticks oleo
1(12 oz) pkg chocolate chips

Mix well and roll into small balls, refrigerate until hard. Melt chocolate chips and parafin. Dip balls into melted chocolate. Cool. To dip, stick a toothpick into ball, dip in ¼ of ball, don't quite cover the top with chocolate.

Candied Violet or Rose Petals

Lonnie Lingo

Shell Rock

30 Violet or Rose petals
1 egg white beaten

1 cup super fine sugar

Separate petals, wash and dry them, dip petals into egg white, then evenly coat with sugar. Let dry in refrigerator, store in covered container. Use for decorating cakes.





Ketchup

Jay (Sharon) Mehmen

Shell Rock, IA

8 qt tomato pulp
4 minced onions
2 ½ cups sugar
1 cup vinegar

4 tbsp salt
4 tbsp mixed spice, tied in bag
1 lg red pepper
2 heaping tbsp flour mixed with
vinegar

Cook 2 hours till as thick as you desire. Makes 12 to 14 bottles.

Crystal Stix

Red (Glenda) Schell

Shell Rock, IA

green cucumbers
1 qt Vinegar
½ tbsp pickling spice tied in cloth
green food coloring

1 cup pickling lime
5 cups sugar
½ tbsp salt

Peel green cucumbers and cut seeds out. Slice into sticks. Soak overnight in 1 gallon water to 1 cup pickling lime. Drain and rinse. Cover with cold water for 3 hours. Drain and cover with hot syrup. Syrup: mix vinegar, sugar, pickling spice, salt, and food coloring. Add food coloring to make them bright green. Bring to boil and simmer for 40 minutes. Pack in jars and seal.

Deer Jerky

Bob Hall

Shell Rock, IA

2 cups water
1 cup soy sauce
1 tbsp brown sugar
1 tsp garlic salt

¼ cup Morton's Tenderquick salt.
1 cup worchestershire
2 tbsp honey
2 tbsp liquid smoke

Soak meat for 1 hour, stir every 15 minutes. Rinse very good. Soak meat 1 hour, stir every 15 minutes. Do not Rinse. In dehydrator cook 2 hours then turn and cook another 2 hours. Time will vary depending on thickness of meat.



Deer Jerky

Dan Schell

Shell Rock, IA

2 lbs meat strips
2 tbsp liquid smoke
½ tsp garlic salt

1 (8 oz) bottle soy sauce
½ tsp onion salt

Mix soy sauce, onion salt, and garlic salt. Sprinkle meat with meat tenderizer. Pour liquid smoke mixture over meat and let stand overnight. Pat meat dry and put in dehydrator. (Wright's brand liquid smoke works best). Takes 8 to 10 hours or until your desired dryness. You may want to alternate the trays.

Deer Jerky

Robert (Cheryl) Homeister

Shell Rock, IA

1 ½ lbs deer meat cut into ¼ inch strips
½ cup brown sugar
1 ½ tsp chili pepper
1 ½ tsp onion powder
3-5 dashes liquid smoke

½ cup tender quick salt
½ tsp black pepper
1 ½ tsp garlic powder
½ tsp cayenne pepper
Water to cover meat

Mix all ingredients put in water and marinate meat strips for approximately 18 hours in mixture. Drain and place on oven racks. Dry in oven at 150° for 9-11 hours. Leave door ajar.

Diabetic Grape Jelly

Art (Pat) Warnecke

Kalida, OH

2 pkgs or 2 tbsp unflavored gelatin
2 tbsp lemon juice

1 (24 oz) bottle unsweetened grape juice
2 tbsp liquid artificial sweetener

In a saucepan, soften gelatin in grape juice and lemon juice. Bring to a rolling boil, dissolving gelatin; boil 1 minute. Remove from heat. Stir in liquid artificial sweetener. Pour hot mixture into hot jars. Adjust caps. Store in refrigerator up to three weeks. Yield about 1 pint. 1 tbsp = 11 calories.





Diabetic Peach Freezer Jam

Art (Pat) Warnecke

Kalida, OH

4 cups peeled, sliced peaches
1 tsp unsweetened lemon juice
1 pkg powdered pectin

3 to 4 tsp liquid artificial sweetner
½ tsp ascorbic acid

Crush peaches in saucepan. Stir in sweetner, pectin, lemon juice, and ascorbic acid. Bring to a boil; boil 1 minute. Remove from heat. Continue to stir 2 minutes. Pour into can or freezer jars, leaving ½ inch head space. Adjust caps. Freeze yield about 1 pint. 1 tbsp = 10 calories.

Diabetic Strawberry Jam

Art (Pat) Warnecke

Kalida, OH

1 quart cleaned strawberries
1 pkg powdered pectin
Red food coloring if desired

3 to 4 tsp liquid artificial sweetner
1 tbsp lemon juice

Crush strawberries in saucepan. Stir in artificial sweetner, food coloring, pectin, and lemon juice. Bring to boil; boil 1 minute. Remove from heat. Continue to stir 2 minutes. Pour into can or freeze jars. Adjust cap. Freeze. Yield about 2 2/3 cup. 1 tbsp = 5 calories.

Finger Jello

Jenifer Weaver

Kalida, OH

3 sm pkg jello
2 tbsp lemon juice
1 cup cold water

3 cups boiling water
3 pkg knox gelatin

Combine jello, boiling water, and lemon juice and pour into medium size sauce pan with knox gelatin and cold water. Pour into medium size pan (7x12) Cut in squares. Refrigerate.



Finger Paint

Nancy Recker

Kalida, OH

1/3 cup glossy laundry starch
2 cups boiling water

1/2 cup soap flakes

Dissolve starch to make paste. Then add boiling water. Cook until mixture becomes clear. Then remove from stove and add soap flakes. Pour in jars, add color, paint with fingers and hands

Fun Mud

Shelley Hoersten

Kalida, OH

1 cup flour
1/2 cup water

1/2 cup salt
1/3 cup unsweetened cocoa powder

Mix flour, salt, and cocoa together in a large bowl. Add water while mixing. Mix well using hands as needed. Knead for several minutes until mud becomes smooth. Can be kept several weeks in an air tight container.

GAC

Shelley Hoersten

Kalida, OH

2 cup glue
Coloring if desired (food coloring or paint)
Slowly add 1 cup liquid starch. Stir until well mixed.
This mixture will keep for weeks in an air tight container.





Happiness Cake

1 cup of good thoughts,
1 cup of consideration for others,
2 cup of well beaten faults,

1 cup of kind deeds,
2 cup of sacrifice,
3 cup of forgiveness

Mix thoroughly. Add tears of joy, sorrow, and sympathy. Flavor with love, and kindly service. Fold in 4 cups of prayer and faith. Blend well. Fold into daily life. Bake with the warmth of human kindness, and serve with a smile, anytime. It will satisfy the hunger of starved souls.

Jerky

Larry D Johnson

Shell Rock, IA

3 – 4 lbs Beef or Venisen sliced $\frac{1}{4}$ " to $\frac{3}{8}$ "
 $\frac{1}{4}$ cup soy sauce
 $\frac{1}{2}$ tsp liquid smoke
 $\frac{1}{2}$ tsp garlic salt
 $\frac{1}{4}$ tsp black pepper

$\frac{1}{2}$ cup worchestershire sauce
1 tbsp Lawrey's seasoned salt
 $\frac{1}{2}$ tsp onion salt
 $\frac{1}{2}$ tsp Adolf's meat tenderizer
cayanne pepper (opt)

For hot add cayanne pepper to taste. Add all ingredients in 1 gallon zip lock bag and refrigerate for 48 hours. Mix every 8 hours to coat meat thoroughly. Insert tooth picks in tips of meat and hang from top rack of oven. Heat oven to 200° with oven door ajar. Cover bottom oven with alumnium foil to catch drips. Check meat after 3 hours and remove thinner cuts. Do not let meat overcook. Meat should be pliable, not dry. When done place jerky in zip lock bags and refrigerate or freeze.



Pavlova

Mike (Diane) Van Mill

Shell Rock, IA

4 eggs (room temp. separate-white only)
1 tsp vanilla (Watkins clear)
2 heaping tsp cornstarch
1 pkg strawberry cream cheese

1 cup sugar
1 tsp vinegar
1 (8 oz) Cool Whip

Beat egg whites until firm. Then add ½ cup sugar and beat until very stiff. (Can't overbeat) Fold in other half of sugar. Fold in cornstarch. Fold in vanilla and vinegar. Shape into circle on a waxed paper on a foil pan (pizza pan), cookie sheet or a stone. Bake 1 hour at 250° (not hot oven). Tip over on serving dish. Immediately take paper off. Blend: Cool Whip with cream cheese. Put whole or sliced strawberries on top.

Pickled Fish

Red (Glenda) Schell

Shell Rock, IA

Fillet Fish. Take skin off and cut in small pieces. Place fish in a crock. Mix ½ cup canning salt with 1 quart of brown cider vinegar. Pour over fish pieces. Weight to hold fish under brine. Let stand 4 days. Rinse in cold water for ½ hour. Pack loosely in jars; a layer of fish, a layer of sliced onion and ½ tsp mixed pickling spices until full. Make a solution of 1 quart white distilled vinegar and 2 cups white sugar. Mix well until dissolved. Pour over fish until jar is full. Put lid on and let stand in cool place for a week before using.





Playdough

James (Diane) Webb

Delphos, OH

2 cups flour
1 pkg unsweetened kool-aid
2 tbsp oil

1 cup salt
4 tsp cream of tarter
2 cups boiling water

Boil water and add oil. Slowly add dry ingredients; add package of kool-aid last. Mix well. You can make any color you desire with whatever color kool-aid you choose. Children have hours of fun with play dough. Store in zip lock bag in the refrigerator.

Playdough

Shelley Hoersten

Kalida, OH

Mix in saucepan:

1 cup water
½ cup salt
1 tbsp vegetable oil

1 cup flour
1 tbsp cream of tartar
Food coloring or kool aid

Cook on high, stirring constantly, until the mixture reaches playdough consistency. Let cool. Play!!!



Popsicles

Mary Siefker

Kalida, OH

3 oz pkg Jell-O
2 cups boiling water

$\frac{1}{2}$ cup sugar
2 cups cold water

Combine all ingredients and mix well. Put in freezer. After 2 hours put in sticks. Ready to eat in 8 hours.

Quick Colorful Play Dough

Bill Meyer

Hokah, MN

1 cup of white flour
2 tbsp cream of tartar
1 cup of water

$\frac{1}{4}$ cup salt
1 tbsp vegetable oil
2 tsp food coloring

PREPARATION

1. Mix flour, salt, and cream of tartar in medium pot.
2. Add oil, water, and food coloring.
3. Stir over medium heat for 3-5 minutes. Don't worry if the mixture looks like a globby mess. It'll turn into dough.
4. When the mixture forms a ball in the center of the pot, turn off the stove and let it cool. Then take it out of the pot and put it on a floured surface. Squish it and punch it around a bit.
5. When you are done, put it in a plastic bag or airtight container and store it in the fridge.





Recipe for Marriage

Shelley Hoersten

Kalida, OH

1 lb of faith
1 lb honesty
1 dose interest in each others' needs

1 lb of perfect confidence
1 pinch independence

Mix all of these with one pint of oil of understanding and add one loving kiss. Shape into a form of perfect contentment and bake in a fire, warm enough to last through life.

Rhubarb-Apricot Jam

Dan Schell

Shell Rock, IA

3 cups diced rhubarb
1 pkg apricot Jell-O

2 ½ cups white sugar

Stir and bring to boil. Boil 10 minutes. Add apricot Jello. Cool and put in containers. Freeze. May use Jello flavors too. Black Raspberry is good.

Soap

Nancy Recker

Kalida, OH

1 can lye
½ cup sal soda
1 cup sugar
11 cups tallo

2 ½ cups cold water
½ cup borax
1 cup ammonia

Melt tallo and heat until hot to stir with finger. Add balance of ingredients. Combine lye and water. Pour into waxed paper lined box. Cut when firm.



Stress Diet

Alicia Knudsvig

Shell Rock, IA

Life is Tough!

Breakfast:

½ grapefruit

8 oz skim milk

1 slice whole wheat toast (dry)

Lunch:

4 oz (lean) broiled turkey

1 oreo

1 cup steamed zucchini

Herb tea

Afternoon snack:

Rest of pkg of oreos

1 jar hot fudge sauce

1 qt Rocky Road ice cream

Dinner:

2 loaves garlic bread

1 pitcher coke

1 whole frozen cheese cake, eaten directly from freezer

1 large pepperoni pizza

3 Snickers

Summer Sausage

Alicia Knudsvig

Shell Rock, IA

2 lbs hamburger

3 tbsp Morton Quick Salt

¼ tsp garlic powder

¼ tsp onion powder

¼ tsp mustard seed

1/8 tsp pepper

Mix all together. Refrigerate 30 minutes. Add 1 cup cold water and roll out in 2 rolls in aluminum foil. Refrigerate overnight. Leave in foil, put in water and boil for 1 hour. Serve warm or cold.





Taco Casserole

Mark (Nanci) Rewerts

Shell Rock, IA

1 lb ground beef
8 oz sour cream
1 lg bag doritos
creamy Italian dressing
tomatoes
olives

1 pkg taco seasoning
1 tube crescent rolls
sharp cheddar cheese-optional
taco sauce
lettuce

Add sour cream to browned beef and taco seasoning. Line 9x13 pan with rolls. Put $\frac{1}{2}$ of chips on top with hamburger over that. Top with rest of chips and bake for 20 minutes at 350°. Top with cheese and let melt. Serve with additional toppings.

Three Hour Refrigerator Pickles

Judy Schroeder

Kalida, OH

6 lbs cucumbers
4 cups sugar
 $\frac{1}{2}$ cup salt
1 tsp mustard seed

4 med onions
4 cups vinegar
1 tsp celery salt
1 $\frac{1}{2}$ tsp ground turmeric

Slice the cucumbers $\frac{1}{4}$ inch thick. Slice onions $\frac{1}{8}$ inch thick. Place both in large non metallic bowl. Combine remaining ingredients; pour over cucumbers and onions. Stir well for 5 minutes. Cover and refrigerate 3 hours before serving. Store in the refrigerator for up to 3 months, stirring occasionally. Yield: 2 $\frac{1}{2}$ quarts.



Venison Jerky

Bob Hall

Shell Rock

5 lbs ground venison
16 tsp salt
2 tsp pepper
1 tsp red cayenne pepper
1 ½ tsp tender quick

1 ½ tsp cardamon
1 tsp margarine
3 tsp Accent
2 tsp garlic powder

Mix spices with ground venison. Press meat between sheets of tin foil or wax paper. Get as thin as possible. Mix 1 ounce liquid smoke with 1 ounce water and brush on meat. Drape meat on racks in oven. Remove paper. Bake at 160° for 3-4 hours. When meat is dry, cut in strips.

Very Berry Rhubarb Jam

Sonja Cutler

Shell Rock, IA

5 cups rhubarb cut into 1 inch pieces
¾ cup water
2 – 3 oz pkgs raspberry Jell-O

5 cups sugar
1 – 21 oz can blueberry pie filling

In big pot bring rhubarb, sugar, and water to boil. Boil uncovered for 3 minutes, stirring constantly. Add blueberry pie filling. Return mixture to boiling; boil for 6 minutes, stirring constantly. Stir in Jell-O. return to boiling; boil for 3 minutes, stirring constantly. Ladle into half-pint jars or freezer containers, leaving ½ inch head space. Put lids on. Let stand at room temperature for several hours or until jam is set. Store for up to 3 weeks in refrigerator or up to 1 year in freezer.





24 Hour Tossed Salad

Jenifer Weaver

Kalida, OH

1 head of lettuce, cut up
¼ cup diced pepper
¼ cup diced onion
1 (10 oz) pkg frozen peas, raw
¼ cup diced celery

1 pint Hellmann's mayonnaise
5 tbsp sugar
8 slices bacon, cooked and crumbled
1 cup shredded cheddar cheese

Mix sugar with mayonnaise. Combine all ingredients. Cover tight and store in refrigerator overnight. Toss. May add egg at serving time. Serves 6 to 8 people.

3 Bean Salad

Paul (Ellen) Niemeyer

Delphos, OH

1 can green beans
1 can kidney beans
1 cup cooked carrots
2/3 cup vinegar
salt to taste

1 can yellow beans
½ cup onions
1/3 cup salad oil
¾ cup sugar

Drain beans well. Heat the vinegar, oil, and sugar. Pour over beans. Let stand 2 hours, or refrigerate overnight.

Apple Ham Salad

Judy Schroeder

Kalida, OH

2 tbsp mayonnaise
½ tsp honey
dash ground cloves
1 sm apple, diced
lettuce leaves, optional

¼ tsp prepared mustard
½ tsp lemon juice
½ cup julienned fully cooked ham
1 celery rib, sliced
¼ tsp sesame seeds, toasted

In a bowl, blend mayonnaise, mustard, honey, lemon juice, and cloves. Stir in ham, apple and celery. Cover and refrigerate for 1 hour. Serve on a bed of lettuce if desired. Sprinkle with sesame seeds. Yield: 1 serving. Diabetic Exchanges: One serving (prepared with fat-free mayonnaise) equals 3 lean meat, 1 1/2 fruit; also 253 calories, 328mg sodium, 48mg cholesterol, 25gm carbohydrate, 22gm protein, 8gm fat.



Applesauce Jello Salad

Dan Schell

Shell Rock, IA

2 pkgs red jello
2 tbsp red hot candies

2 cups boiling water
4 cups applesauce (25 oz jar = 3 cups)

Melt red hots and jello in boiling water; then add applesauce. Cool and refrigerate.

Bad Attitude Chili

Lonnie Lingo

Shell Rock, IA

2 lbs Pork roast or beef stew
meat cut into 1" sq pcs
1 extra lg onion-chopped
8 green chiles-roasted, peeled,
seeded, & chopped
1 tbsp Cumin
1(28 oz) jar chopped tomatoes (home canned)
½ cup bourbon

½ tsp authentic Mexican chile
powder (Not Supermarket)
1 head garlic minced
1 tbsp Hot paprika
4 beef boullion cubes (Knerr)
1 bottle Mexican Beer
2 square bitter chocolate

Sautee onion, garlic and meat with chile powder until meat is very tender, may need to add water. Transfer to cast iron pot or crock pot with the rest of the ingredients and simmer several hours.

Barbecue Sauce

Denise Recker

Kalida, OH

Saute together:
1/3 chopped onion
Add:
1 cup ketchup
2 tbsp brown sugar
2 tsp prepared mustard
Salt & Pepper to taste

3 tbsp butter
1/3 cup white vinegar
½ cup water
1 tbsp Worcestershshire sauce

Simmer 15 minutes.





Blueberry Salad

Ron (Wendy Short) Speiser

Delphos, OH

2 (3 oz) boxes of grape jello
1 can crushed pineapple, undrained
1 (8 oz) sour cream
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup chopped nuts

2 cups hot water
1 can blueberry pie filling
1 (8 oz) pkg cream cheese
 $\frac{1}{4}$ tsp vanilla

Dissolve gelatin in hot water. When dissolved add crushed pineapple and blueberry pie filling. Spoon into 2 quart oblong glass dish and refrigerate until firm. Mix sour cream with softened cream cheese, sugar, and vanilla and spread on gelatin. Garnish with nuts. Serves 12.

Broccoli and Cauliflower Salad

Powell (Irene) Caudill

Kalida, OH

1 bunch of broccoli
1 med onion, chopped
1 cup mayonnaise
 $\frac{1}{2}$ cup parmesan cheese

1 head of cauliflower
1 lb bacon fried crisp and crumbled
 $\frac{1}{2}$ cup sugar

Wash broccoli and cauliflower break into flowerettes. In a large bowl add broccoli, cauliflower, and onions. In a separate bowl mix mayonnaise, sugar, and cheese until smooth. Spread on vegetable mixture. Do not stir top with crumbled bacon. Cover and refrigerate over night. Toss before serving.

Broccoli Salad

Jeremy (Connie) Day

Shell Rock, IA

1 pkg fresh broccoli (chop finely)
 $\frac{1}{2}$ cup sunflower seeds

1 onion, chopped finely
 $\frac{1}{2}$ lb bacon (cooked and crumbled)

Mix and refrigerate. Put dressing on 15 minutes before serving.

Dressing – put in shaker and mix well

$\frac{3}{4}$ Miracle Whip
 $\frac{1}{2}$ cup sugar

4 tbsp Vinegar



Broccoli Salad

Mike (Diane) Van Mill

Shell Rock, IA

1 lg bunch broccoli
 ½ cup raisins
 1 cup sunflower seeds

1 med red onion (minced)
 1 lb bacon (fried & crumbled)
 4 stalks celery (chopped)

Dressing:

1 cup mayonnaise
 ¼ cup sugar

2 tbsp vinegar

Mix broccoli, onion, raisins, and celery. Mix dressing ingredients together. Add bacon and sunflower seeds just before serving

Brunswick Stew

John Anderson

Lexington, SC

4 lbs chicken
 4 lbs pork
 1 lb can creamed corn
 1 (12 oz) bottle of ketchup
 salt
 yellow mustard
 3 tbsp sugar

4 lbs beef
 4 lb can tomatoes
 2 onions, chopped
 tabasco sauce
 pepper
 Worcestershire sauce

In a large pot, boil the chicken, beef, and pork until done, reserve broth. Remove bones and run meat through food grinder. Put meat in large pot and cover with broth you cooked meat in. Add vegetables, ketchup, sugar, and seasonings to your taste. Bring to boil; stir occasionally. Let cool, refrigerate and serve the next day. *If this is served to people from the north, add frozen okra, lima beans, and chopped celery.*





Bruschetta with Summer Garden Tomatoes

Dennis Hohlbein

Crawfordsville, IN

(This can be served as an appetizer, antipasti, salad or bread course.)

(This dish is truly at it's best when fresh ingredients are used.)

8-10 slices of fresh firm bread

¼ cup Extra Virgin Olive Oil

(A good French or Sourdough works well)

3 tbsp fresh basil-torn by hand into ¼ inch pieces

3 tbsp fresh grated Parmesan cheese

2 cloves garlic minced

2 med tomatoes chopped

Fresh ground pepper

Arrange slices of bread flat on cookie sheet. Lightly brush olive oil across each slice. In a small bowl, mix remaining oil, basil, Parmesan cheese and garlic. Add tomatoes and mix gently. Spoon a small amount (approximately 2 tbsp) of the basil-tomato mixture onto each slice of bread. Sprinkle freshly ground pepper over top. Bake in 350° F oven for 10 minutes.

Note: Bruschetta may be prepared on the grill...either open faced or wrapped in foil. Also, other herbs or ingredients may be added as your garden allows.

Cashew Chicken Salad

Byron (Wanda) Wordes

Shell Rock, IA

1 pkg shredded cabbage/carrots (coleslaw mix)

1 pkg ramen noodles

4 green onions

2 tbsp sesame seeds

4 cups cubed chicken breast (cooked)

Crush noodles, and boil in 2 cups of water, strain in colander. Add to rest of ingredients – stir well.

Dressing: Mix well

1 sm onion, finely chopped

½ cup olive oil

2/3 cup sugar

1/3 cup vinegar

1 tbsp celery seed

1 tbsp mustard

1 cup cashews

Add to above and refrigerate. When ready to serve add cashews.



Cauliflower or Broccoli Bacon Salad

Alicia Knudsvig

Shell Rock, IA

1 head cauliflower or broccoli
 ½ cup raisins
 1 cup mayonnaise
 3 tsp vanilla

1 pkg bacon
 1 cup sunflower seeds
 ½ cup sugar

Break cauliflower or broccoli into bite sized pieces. Fry bacon to a crisp and crumble. Combine all ingredients. Whip together mayo, sugar and vanilla for dressing.

Cauliflower Salad

Bryon (Wanda) Wordes

Shell Rock, IA

1 head cauliflower – soak in cold water for 20 minutes cut into small flowerettes
 1 head lettuce; wash, drain , and cut into bite size pieces
 1 lb bacon – fried crisp & broken into pieces.
 1 med onion – sliced thinly and separate rings
 In large mixing bowl mix cauliflower, bacon, and onion together.

Dressing:

2 cups miracle whip
 ¼ cup sugar

1/3 cup grated cheddar chees
 salt and pepper to taste

Mix all together and spread over top of salad. Set in refrigerator at least eight hours. Before serving mix dressing into salad and toss in lettuce.





Cauliflower Salad

Stacy Schmursal

Delphos, OH

1 head lettuce (cut up in small pieces)
2 cups radishes (sliced thin)
1 lg onion (cut up in small pieces)
bacon (cooked crisp and
broken into small pieces)
1 box frozen peas (opt)

1 head cauliflower (cut in small
pieces)
2 cups shredded cheese (Cheddar or 1 lb
Colby)
2/3 cup salad dressing (mayonnaise)

Layer ingredients as you cut them. Add bacon on top with salad dressing. Do not stir.
Refrigerate over night.

Cheese Vegetable Soup

Jack Angell

Shell Rock, IA

6 cups diced potatoes
1 cup chopped celery
1 cup chopped carrots
4 tbsp flour
1 lb Velveeta cheese (cubed)
1 tsp salt

½ cup chopped onion
2 chicken bouillon cubes
4 ½ cups water
3 cup milk
2 tsp chopped parsley
¼ tsp pepper

Combine: potatoes, celery, carrots, onion, bouillon cubes, and water then simmer until vegetables are done and liquid is partially reduced. Shake together the flour with a small portion of the milk, then add to vegetables along with the rest of the milk. Then add cheese, parsley, salt, and pepper. Simmer at a low temperature until hot. Makes about 8 servings.



Chicken Mushroom Stew

Judy Schroeder

Kalida, OH

6 boneless skinless chicken	2 tbsp cooking oil, divided
breast halves (1 ½ lbs)	1 med onion, diced
8 oz fresh mushrooms, sliced	1 cup diced green pepper
3 cups diced zucchini	3 med tomatoes, diced
4 garlic cloves, minced	¾ cup water
1 (6 oz) can tomato paste	2 tsp salt, opt
1 tsp each dried thyme, oregano, marjoram and basil	

Cut chicken in to 1 inch cubes; brown in 1 tbsp of oil in a large skillet. Transfer to a slow cooker. In the same skillet, saute the mushrooms, onion, zucchini, green pepper, and garlic in remaining oil until crisp-tender. Place in slow cooker. Add tomatoes, tomato paste, water and seasoning. Cover and cook on low for 4 hours or until vegetables are tender. Yield: 6 servings. Diabetic Exchanges: One 1 1/3 cup serving (prepared with no salt added tomato paste and without salt) equals 4 very lean meat, 1 vegetable, 1 fat, ½ starch; also, 274 calories, 102 mg sodium, 84 mg. cholesterol, 16 gm carbohydrate, 34 gm protein, 9 gm fat.

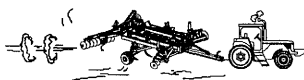
Chicken Tortilla Soup

Bryon (Wanda) Wordes

Shell Rock, IA

4 skin less, boneless chicken breast	1 tbsp olive oil
½ cup shredded monterey jack cheese	1 lg onion-finely chopped
2 tbsp lime juice	1 tbsp minced garlic
1 tsp cumin or chili powder	4 (14 oz) cans chicken broth, fat free
2 cups salsa	2 cups frozen whole kernal corn
tortilla chips	

Brown chicken and cut into bite size pieces, heat oil in Dutch oven. Add chicken, raise heat to hot-cook 2 minutes. Stir occasionally. Add onions, lime juice, garlic, and chili powder. Cook 2-3 minutes. Add broth, salsa, and corn. Stir to mix, cover pot and bring to boil. Reduce heat to medium-continue to boil for 10 minutes. Crush a couple handfuls of chips and place in bottom of soup bowl. Ladle in soup and top with some shredded cheese and serve. **For less heat use mild salsa and omit chili powder**





Christmas Salad

Alicia Knudsvig

Shell Rock, IA

3 (3 oz) boxes Jell-O
1 each of lime, lemon, raspberry
1 ½ cups cold water
2 (3 oz) pkgs cream cheese
1 cup cool whip

3 cups hot water
1 cup marshmallows
(either miniature or cut up)
1 (12 oz) can pineapple

Start all 3 Jell-O's using 1 cup hot water for each. Melt marshmallows in lemon. Stir to dissolve, set aside at room temperature (or chill slightly). Add ¾ cup cold water to lime and pour in 9x13 pan. Place in refrigerator to chill. Add ¾ cup cold water to raspberry, and set aside at room temperature. Add cream cheese to lemon and beat. Chill until it begins to thicken, blend in cool whip and drained pineapple and chill till thick and carefully spoon over the set lime. Chill again. Chill raspberry and when it begins to thicken place on top. Makes pretty 3 layer salad.

Churchwomen Salad

Dan(Cynthy) Kleman

Kalida, OH

2 cans crushed pineapple(do not drain)
1 cup white sugar
1 cup diced celery
1 cup chopped nuts

1 lg box lemon jello
8 oz cream cheese
1 cup shredded carrots
16 oz cool whip

Bring to boil in saucepan pineapple, jello and sugar. While hot, add softened cream cheese. Combine well and cool in refrigerator, add celery, carrots and nuts. Let set until thick, add cool whip, stir well and pour into 9 x 1 pan. Refrigerate.



Cookies and Cream Salad

Joe Schmitt

Shell Rock, IA

1 pkg philly cream cheese, soft
1 lg vanilla pudding box
milk

1 pkg oreo cookies, crushed
1 lg tub cool whip

Crush oreos in food mill or put in bread bag and crush. Put soft philly cream cheese in big bowl. Mix pudding as it says on pudding box. Chill pudding just a little. Put cool whip with pudding. Mix all ingredients together and chill for a few hours.

Corn and Potato Soup

Angie Niemeyer

Kalida, OH

1 ½ tbsp butter
4 med potatoes, diced
2 chicken bouillon cubes
16 oz can cream corn

2 med onions, diced
2 cups water
½ cup cream

Melt butter, add onions and sautee till transparent. In a pan, combine water, potatoes, sauteed onions, and bouillon cubes. Bring to boil. Lower heat, simmer for 30 minutes. Use a potato masher and mash potatoes, till blended (no big chunks). Add cream and corn, and let simmer. Do not boil. Serve soup warm. You can also add a few sprinkles of cheese when you serve.

Cranberry Salad

Mary Siefker

Kalida, OH

1 cup water
1 pkg cranberry
Boil above ingredients till berries pop.
2 sm cherry Jell-O
1 can crushed pineapple

2 cups sugar
½ cup celery, chopped
red grapes, cut in half

Add Jell-O to cranberry mixture and cool. Add fruit and celery and refrigerate.





Cream of Broccoli and Cheese Soup

Beth Rieman

Kalida, OH

2 cups chopped celery
1 pkg (10oz) chopped broccoli
2 cups whole milk
½ tsp salt (opt)
1/8 tsp white pepper

1 cup finely chopped onion
1 cup cottage cheese
1 can cream of chicken soup,
undiluted

Cook celery, onion and broccoli in 2 ½ quart covered casserole dish in microwave on high for 6 minutes, stirring after 3 minutes. Set aside. Blend cottage cheese in blender or food processor until very smooth; slowly add milk while continuing to blend. Add chicken soup to cheese and milk mixture; blend; add mixture to cooked, undrained vegetables. Microwave on high until heated through (about 3 minutes) without boiling. Add salt & pepper. Yield: 6 servings

Crockpot Dressing

Lynnette Biermann

Shell Rock, IA

13 cups dry bread cubes
1 cup butter
1 tsp poultry seasoning
1 scant cup chopped onion
2 well beaten eggs
3 ½ - 4 ½ cup chicken or turkey broth

1 tsp salt
½ tsp sage
½ tsp thyme
1/8 tsp pepper
1 cup chopped celery
Chopped giblets and heart

Saute celery and onion in melted butter, add seasonings and pour in broth to moisten. Add beaten eggs and mix well together. Pack lightly into crockpot, cover and set on high for 45 minutes. Reduce heat to low to cook for 4 – 6 hours. Do not stir until served.



Dellas BBQ Sauce

Phil Kenkel

Shell Rock, IA

Simmer until clear, 5 minutes or so:

1 med onion, chopped

Water to cover bottom of pan

Add: Stir until blended

1 – 1 ½ cup catsup

½ tbsp mustard

2 tbsp brown sugar

2 tbsp vinegar

½ tsp liquid smoke

½ tbsp Worcestershire sauce

Add:

½ cup water – cover. Simmer – if baking with meat cut. Simmer down – 20 minutes.

Easy Red Salad Dressing

Dan (Mary Kay) Verhoff

Kalida, OH

½ cup oil

1/3 cup catsup

2 tsp Worcestershire sauce

¼ cup vinegar

2 tbsp seasoned salt

¾ cup sugar

Mix well.

Elegant Salad

Alicia Knudsvig

Shell Rock, IA

2 ½ cup pretzels (coarsely chopped)

3 tbsp powdered sugar

¾ melted butter

1 (8 oz) cream cheese

1 cup powdered sugar

1 egg

1 (9 oz) carton cool whip

2 sm strawberry Jell-O

2 cups hot water

2 (10 oz) boxes frozen strawberries

1st layer – Mix chopped pretzels, 3 tbsp powdered sugar, and melted butter. Press into 9x13 inch pan and bake 350° for 10 minutes. Cool. (325° if using glass pan) 2nd layer – Beat cream cheese with egg. Mix in 1 cup powdered sugar and fold in cool whip. Spread over pretzel mixture. 3rd layer – Mix Jell-O with hot water. Add frozen strawberries. Mix until it thickens. Pour over cream cheese mixture and refrigerate.





Festive Cranberry Salad

Judy Schroeder

Kalida, OH

- | | |
|--|---|
| 1 (14 oz) can sweetened condensed milk | ¼ cup lemon juice |
| 1 (20 oz) can crushed pineapple, drained | 1 (16 oz) can whole berry cranberry sauce |
| 2 cups miniature marshmallows | Red food coloring, opt |
| ½ cup chopped pecans | |
| 1 (8 oz) carton frozen whipped topping, thawed | |

In a bowl, combine milk and lemon juice; mix well. Stir in pineapple, cranberry sauce, marshmallows, pecans, and food coloring if desired. Fold in whipped topping. Spoon into a 9x13 inch baking dish. Freeze until firm, 4 hours or overnight. Cut into squares. Yields 12-16 servings.

French Salad Dressing

Lisa Unverferth

Kalida, OH

- | | |
|------------------------------|-------------------|
| 1 can of tomato soup | ½ cup salad oil |
| ½ cup vinegar | ½ cup sugar |
| 1 tbs Worcestershire Sauce | 1 tsp garlic salt |
| Salt and pepper are optional | |

Mix with a mixer.



Fumi Salad

Jeremy (Connie) Day

Shell Rock, IA

1 lb shredded cabbage
4 tbsp sesame seeds

1 sm pkg slivered almonds
4-6 small green onions chopped

Brown almonds and sesame seeds on a cookie sheet in 300° oven for 10 minutes (not to brown). Mix cabbage and onions in large bowl. Last minute before serving toss almonds and sesame seeds and crushed, uncooked ramen noodles with cabbage and onions.

Dressing:

Use ½ to 2/3 of recipe for salad amounts in recipe. Refrigerate rest for another time.

4 tbsp sugar

2 tsp pepper

1 tsp salt

2 tsp Accent

1 cup salad oil

8 tbsp rice vinegar seasoned

Shake and stir well and pour just enough over the salad to moisten and taste.

Garden Salad

Gladys Unverferth

Kalida, OH

Mix together:

1 cup shoe peg corn

1 cup French style green beans

1 cup peas (use small peas)

1 cup celery

1 cup diced onions

1 cup green pepper (diced)

1 jar pimentos

Stir together and bring to a boil, then let cool:

1 cup sugar

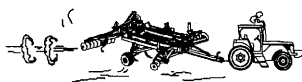
¾ cup vinegar

1 tbsp water

1 tsp salt

1 tsp pepper

Pour over vegetable and refrigerate.





Glass Bowl Salad

Judy Schroeder

Kalida, OH

1 med head iceberg lettuce, shredded
1 cup shredded carrots
5 green onions, sliced
1 cup mayonnaise
6 bacon strips, cooked & crumbled

½ cup chopped celery
1 (10oz) pkg frozen peas, thawed
1 med green pepper, chopped
2/3 cup sour cream

In a 3 quart clear glass serving bowl, layer lettuce, celery, carrots, peas, onions, and green peppers, in the order given. Combine the mayonnaise and sour cream until smooth; spread evenly over salad. Cover and chill overnight. Sprinkle with bacon just before serving. Yield: 8-10 servings

Grandmas Old Fashioned Potato Soup

Stacy Schmersal

Delphos, OH

6 – 8 large potatoes (cubed ½” to 1” pieces)
1 cup celery (sliced thin)
½ cup barley
cubed ham (to desired taste)

2 lg onions (chopped)
approx. 1 ½ cups
½ cup instant rice (optional)
ham or chicken

Combine in pan with enough water to cover the following: potatoes, onion, celery, barley, rice, and ham. Cook until vegetables are tender. Add salt and pepper to taste. Add some ham or chicken seasoning. Bring to boil and add rivilets (see recipe below) and then reduce heat to a simmer.

2 cups flour
2 lg eggs

½ tsp salt

Mix with a fork. Dough should be dry enough so dumplings are in really small pieces. Drop by spoon into boiling soup mixture. Cook 5 more minutes or until dumplings are done. Serve Hot.

Soups, Salads, and Sauces



Green Chili Sauce

Mike (Kim) Dietz

Shell Rock, IA

2 lbs cubed pork
6-7 beef boullion cubes
3 (4.25 oz) cans green chilies, chopped

3 tbsp fresh garlic
7-8 cups hot water

In shortening, brown 2 lbs cubed and flavored pork. Dissolve 6-7 Beef Boullion cubes in 7-8 cups hot water. Add 3 cans (4.25 oz) chopped green chilies and 3 tbsp fresh garlic, or more to taste, do not use powder garlic. Add meat when browned. Simmer on stove top or crockpot until thick. Stir occasionally. If not thick enough add more flour. Serve over any Mexican food dish. Needs to simmer 6-8 hours to reach thickness.

Ham Pasta Salad

Jim (Joyce) Hinders

Shell Rock, IA

1 box (7 oz) shell macaroni cooked & drained
1 cup chopped green pepper
¼ cup chopped onion

2 cups cubed fully cooked ham
1 cup chopped tomatoes

Dressing:

½ cup salad dressing
2 tbsp milk
parmesan cheese

¼ cup grated parmesan cheese
¼ tsp salt

In a large bowl, toss macaroni with ham, green pepper, tomato and onion. In a small bowl, combine salad dressing, parmesan cheese, milk and salt. Pour over pasta mixture and stir to coat. Cover and chill. Sprinkle with additional parmesan cheese before serving.





Hamburger Vegetable Soup

Travis Schlamp

Shell Rock, IA

1 lb hamburger
2 cups chopped raw potatoes
½ cup chopped celery
¼ cup rice
6 cups water

2 cups cooked tomatoes
3 med carrots, sliced
1 med onion, diced
2 tsp salt and pepper

Cook meat over low heat. Keep stirring until it loses color but not brown. Place meat in large kettle and add vegetables and water. Simmer 1 hour or until done.

Hearty Rueben Salad

Judy Schroeder

Kalida, OH

4 cups torn iceberg lettuce
1 cup cubed Swiss cheese
2 pkgs (2 ½ oz) sliced corned beef, chopped
¼ to ½ cup Thousand Island salad dressing
4 hard cooked eggs, quartered

1 (16 oz) can sauerkraut, rinsed and drained
2 tbsp chopped fresh parsley
½ cup dry croutons

In a large salad bowl or shallow platter, toss lettuce, sauerkraut, cheese, corned beef and parsley. Drizzle with dressing. Garnish with croutons and eggs. Serve immediately. Yields 4 servings.



Homemade Chicken Noodle Soup

Joe Schmitt

Shell Rock, IA

Soup:

1 whole chicken, cutup
2 celery stalks, sliced
2 chicken bouillon cubes
6 cups water

3 carrots, peeled & sliced
1 tsp salt
1 tsp sugar

Noodles:

2 cups flour
½ cup water

1 egg

Wash chicken, place chicken and other top 6 ingredients in kettle. Bring to boil. Turn down heat to simmer. Cover 1 hour. Remove chicken from broth. Cool. Remove meat from bones and skin. Cut meat up into bite size pieces. While soup is cooking, make noodles. Mix ingredients with fork, then hands. Roll on floured surface until very thin. Cut with pizza cutter to the width you desire. Don't need to dry noodles. Bring broth to boil again and add noodles and cook 20 minutes or until noodles are done. Add back meat and heat through.

Horseradish Sauce

Judy Schroeder

Kalida, OH

2 tbsp butter or margarine
1 cup milk
½ tsp salt
¼ tsp pepper
pinch ground nutmeg
1 tbsp lemon juice

2 tbsp all purpose flour
¼ cup half and half cream
½ tsp sugar
¼ tsp ground mustard
2 to 3 tbsp prepared horseradish

In a saucepan, melt butter; stir in flour until smooth. Gradually add milk and cream; bring to boil. Cook and stir for 2 minutes. Remove from the heat; add seasonings, horseradish and lemon juice. Serve over roast beef or spread on beef sandwiches. Yields 1 ¼ cups.





Hot Chicken Salad

Gary (Alice) Strader

Bedford, PA

1(10 oz) can of chicken (drained)
1(8 oz) can sliced water chestnuts (drained)
1 can cream of chicken soup (undiluted)
1 cup white rice (cooked)
 $\frac{3}{4}$ cup mayonnaise
3 tbsp melted butter

1 lg can of mushroom pieces
(drained)
 $\frac{1}{4}$ cup chopped celery
2 tbsp chopped onion
1 cup crushed cornflakes

Mix all of the above together. Top with: crushed cornflakes mixed with melted butter or margarine. Bake at 350° for 35-40 minutes.

Hot Tuna Salad

Judy Schroeder

Kalida, OH

Prep Time: 20 minutes (Ready in 40 minutes)

1 (10 $\frac{3}{4}$ oz) can condensed 98%
fat free cream of celery soup
1 (8 oz) can sliced water chestnuts, drained
1 $\frac{1}{2}$ cups uncooked instant white or brown rice
2/3 cup raisins
1 $\frac{1}{2}$ cups water
1 cup fat free mayonnaise or salad dressing
1 (12 $\frac{1}{4}$ oz) can water packed chunk light tuna, drained, flaked

1 (8 oz) can crushed pineapple in
unsweetened juice, undrained
1 (4 oz) jar sliced pimientos, drained
1 $\frac{1}{2}$ cups sliced celery
1 tbsp salt-free lemon pepper
seasoning
 $\frac{1}{2}$ cup sliced almonds

1. Heat oven to 400°. Spray 13x9 inch (3 qt) baking dish with non-stick cooking spray.
2. In large non-stick saucepan, combine soup, pineapple, water chestnuts, pimientos, rice, celery, raisins, lemon-pepper seasoning and water; mix well. Bring to boil. Remove from heat. Stir in tuna and mayonnaise; mix well. Spoon into sprayed dish. Top with almonds.
3. Bake at 400° for 15-20 minutes or until thoroughly heated. 8 (1 $\frac{1}{4}$ cup) servings.



Italian Spaghetti Sauce

Randy (Glenda) Schell

Shell Rock, IA

1 lb hamburger
 ½ to a whole green pepper chopped
 Brown above ingredients together then add:
 4 (6 oz) cans tomato paste
 ½ tsp Worcestershire sauce
 2 tsp salt

1 sm to med onion, chopped
 1 or 2 cans mushrooms, do not drain
 4 (6 oz) cans water
 2 tsp lemon juice
 ¼ tsp pepper

Heat and simmer together a short time.

Lettuce Salad

Mike (Diane) Van Mill

Shell Rock, IA

1 lg bunch bib or romaine lettuce

10 strawberries and mushrooms

Dressing:

½ cup sugar

1 tsp salt

1 tsp dry mustard

½ cup vinegar

Mix with electric mixer and pour in:

1 cup oil

1 tbsp celery seed

Lime Jell-O Salad

Glenn (Keitha) Grover

Bradner, OH

2 (3oz) lime Jell-O

3 tbsp sugar

dash salt

2 cups hot water

1 (20 oz) can crushed pineapple, drained

chopped nuts

Mix Jell-O as directed on package, use pineapple juice and water to make the cups of cold water. Let harden. Whip one package dream whip, whip Jell-O with mixer add the dream whip. Stir in crushed pineapple and chopped nuts. Put crushed nuts on top.





Linguini Salad

Jenifer Weaver

Kalida, OH

1 lb linguini cooked and drained
2 cucumbers cubed
1 sm onion sliced thin (opt)
6 tbsp McCormicks Salad Supreme

2 tomatoes cubed
1 sm can ripe olives, sliced
1 (16 oz) Italian Salad Dressing

Mix above ingredients. Mix Italian Salad Dressing and salad supreme. Pour over above ingredients, mix and store in refrigerator 24 hours before serving.

Meat Loaf Sauce

Joe Schmitt

Shell Rock, IA

1/3 cup ketchup
1 tsp mustard

3 tsp brown sugar

Put ketchup, brown sugar and mustard in bowl and mix. Put on you meat loaf.

Meat Marinate Sauce for Steaks

Joe Schmitt

Shell Rock, IA

3 cups brown sugar
¼ bottle Worcestershire sauce

6 cups vinegar, apple cider

Marinate steaks for 2 hours. Best with charcoal steaks.



Modonna Salad

Red (Glenda) Schell

Shell Rock, IA

1 pkg apricot jello
1 flat can crushed pineapple, drained
Mix and bring to a boil. Mix well then cool.

$\frac{3}{4}$ cup sugar

Mix together:

1 (8 oz) pkg softened cream cheese

1 lg jar of apricot tapioca baby food

Combine with cooled jello mixture. Then fold in 1 (8 oz) carton Cool Whip or whipped topping. Refrigerate for several hours.

Mountain Dew Salad

Alicia Knudsvig

Shell Rock, IA

2 pkgs lemon Jell-O
1 bottle Mountain Dew

2 cups hot water
1 can crushed pineapple

Let set until firm: Top with lemon pudding (instant kind) following directions on package and fold in one container of cool whip.

No Dressing Tossed Salad

Judy Schroeder

Kalida, OH

$\frac{1}{4}$ head of lettuce
1 green pepper
2 carrots
 $\frac{1}{4}$ tsp pepper

handful of sorrel leaves
1 tomato
2 lovage stalks
 $\frac{1}{2}$ tsp salt

Chop all ingredients, then add salt and pepper. Let set for half an hour before serving. This salad makes its own salad dressing.





No Fuss Potato Soup

Judy Schroeder

Kalida, OH

6 cups cubed peeled potatoes
2 cups chopped onions
½ cup thinly sliced carrots
4 tsp chicken bouillon granules
¼ tsp pepper
3 tbsp chopped fresh parsley

5 cups water
½ cup chopped celery
¼ cup butter or margarine
2 tsp salt
1 can (12 oz) evaporated milk
Snipped Chives, optional

In a large slow cooker, combine potatoes, onions, carrots, bouillon, pepper, water, celery, butter, and salt. Cover and cook on high for seven hours or until the vegetables are tender. Add milk and parsley; mix well. Cover and cook 30-60 minutes longer or until heated through. Garnish with chives if desired. Yield: 8-10 servings. Diabetic exchange: 1 ½ starch, 1 ½ fat, 1 vegetable.

Orange Tapioca Fruit Salad

Lynnette Biermann
Mary Siefker

Shell Rock, IA
Kalida, OH

1(3 oz) pkg orange jello
3 cups water
1 can mandarin oranges

2 (3 oz) pkgs vanilla Tapioca pudding
Cool Whip

Mix together and bring to boil. Cool and add 2 cups Cool Whip and one can mandarin oranges, drained and cut up. Refrigerate! Make a double batch to fill a 9x13 pan.

Oriental Salad

Roger (Kathy) Hanneman

Kalida, OH

1 pkg pre-cut cole slaw
2 pkg Ramen noodles, crumbled on top
Sunflower seeds, salted and shelled

green onion, chopped
1 cup slivered almonds

Dressing:

2 flavor packets from Ramen Noodles
½ cup white vinegar

¾ cup oil
1/3 – ½ cup sugar

Mix and pour over salad just before serving.



Pasta Salad

James (Diane) Webb

Delphos, OH

1 cup white vinegar
1 cup sugar
½ cup oil
2 tsp prepared mustard
2 tsp garlic salt

Tri-colored pasta noodles
Broccoli
Green Peppers
Red Onion
Celery and Cauliflower

Mix Vinegar, sugar, oil, prepared mustard, and garlic salt in blender. Cook noodles as package directs, but leave a little firm. Pour mixture over clean and sliced vegetables and noodles. Mix, chill 4 hours.

Pea and Macaroni Salad

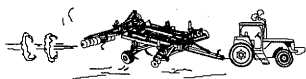
Lynnette Biermann

Shell Rock, IA

1 can peas
mayonnaise (enough to moisten)
1 sm jar stuffed olives

1 cup sm macaroni shells
3 hard boiled eggs
Velveeta Cheese

Drain peas. Cook macaroni and drain. Wash off with cool water. Cut up olives, hard boiled eggs and cheese. Put all together and add mayonnaise. Let stand about an hour in refrigerator. You may want to add a little more mayonnaise before serving.





Pear Jell-O

Jenifer Weaver

Kalida, OH

1 big or 2 sm pkgs strawberry Jell-o
2 (3 oz) pkgs or 1(8 oz) pkg cream cheese

1 can pears (1g) save juice
1 pkg dream whip (prepared)

Drain pears – heat juice to boil (add 2 cups water). Add Jell-O and cool. Beat cream cheese and pears until smooth. Add to cooled Jell-O. Fold in dream whip and chill.

Pink Party Salad

Lisa Willson

Shell Rock, IA

½ cup rice, uncooked
½ tsp salt
3 cups water
15 oz crushed pineapple, drained

1 (3 oz) strawberry Jell-O
½ cup sugar
8 oz cool whip
1 pkg frozen strawberries, thawed and drained

Cook rice in 3 cups water and salt for 30 minutes, drain and save excess water. Add more water to total one full cup. Bring water to boil and add to Jell-O to dissolve. Cool Jell-O until it has formed a jell, mix cooled rice, sugar, and pineapple. Add rice mixture to Jell-O when Jell-O has jelled. Stir in strawberries and fold in cool whip.



Pistachio Watergate Salad

Stacy Schmersal

Delphos, OH

1 lg box pistachio instant pudding

1 (9 oz) cool whip

1 cup mini marshmallows

1 cup crushed pineapple

1 ½ cups broken pecans

Use juice of pineapple to mix liquid required for pudding. Add all other ingredients stir. Cool.

Pizza Sauce

Alicia Knudsvig

Shell Rock, IA

In medium bowl, combine:

16 oz can tomato sauce

6 oz can tomato paste

1 tsp minced garlic

2 tsp oregano leaves

1 tbsp vegetable or olive oil

½ tsp sugar

Mix together and spread on crust. Makes enough sauce for 2 pizzas.

Potato Salad

Lynnette Biermann

Shell Rock, IA

Dressing:

½ cup vinegar

½ cup water

1 heaping tbsp flour

1 cup sugar

3 eggs, beaten

Combine vinegar and water. Stir sugar and flour into beaten eggs, then add to vinegar and water. Cook until thick. Mix with Miracle Whip. Boil and cut up potatoes and eggs, add chopped onions and celery. Mix with dressing, add miracle whip as needed. Add desired salt and pepper.





Potato Soup

Kevin Van Mill

Shell Rock, IA

2 cans chicken broth
½ cup chopped onions

3 cups diced potatoes
1 tsp dill weed

White Sauce:

1 tsp parsley
¼ lb Velveeta cheese
3 cups milk

4 tbsp flour
4 tbsp margarine
salt and pepper to taste

Put broth, onion, potatoes, and dill weed into a large kettle and bring to a boil. Lower heat and cook until done. While potatoes are cooking, prepare white sauce. White sauce: Melt margarine, then add flour, parsley, and milk. Add cheese and stir until melted. Pour over potato mixture. Flavor improves if made ahead of time. Can add more cheese for a creamier soup.

Potato Soup

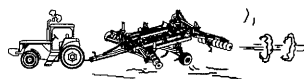
Ruth L. Foppe

Kalida, OH

6 to 8 med potatoes, diced
1 lg carrot, diced
1 tbsp parsley flakes
1 cup milk

3 med pieces celery, diced
1 med onion, diced
1 stick of butter
½ lb Velveeta cheese

Combine all ingredients and cook in a 4-quart pan, ¾ full of water. Add salt and pepper when cooked. Drain most of the water off (but not all) after cooking add: butter, milk, and cheese. Stir constantly.



Pretzel Salad

Jenifer Weaver
Alicia Knudsvig

Kalida, OH
Shell Rock, IA

2 cups crushed pretzels
½ tsp sugar
1 cup sugar
2 (3 oz) pkgs strawberry Jell-O
2 cups boiling water

¾ cup oleo
1 (8 oz) pkg cream cheese
1 lg cool whip
2 boxes frozen strawberries

Mix pretzels, oleo and sugar. bake in 9x13 pan at 400° for 8 minutes. Cream together cream cheese, and sugar fold in Cool Whip. Spread over cooled pretzels. Mix strawberry jello with boiling water until dissolved. Add frozen strawberries (do not thaw). Spread and refrigerate.

Quick Fruit Salad

Alicia Knudsvig

Shell Rock, IA

1 can vanilla pudding
1 can mandarin oranges, drained

1 can pineapple chunks, drained
2 med bananas, sliced

Blend together, garnish with maraschino cherries. Can be served at once or refrigerated and served. Other fruit combinations may be used – apples, pears, peaches, strawberries, etc.

Quick Fruit Salad

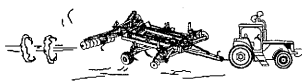
Judy Schroeder

Kalida, OH

1 (20 oz) can pineapple chunks
1 (11 oz) can mandarin oranges, drained
1 cup sliced bananas

1 (21 oz) can peach pie filling
1 cup green grapes

Combine all **except** bananas. Chill until ready to serve. Add sliced bananas just before serving.





Raspberry Jell-O Salad

Sonja Cutler

Shell Rock, IA

2 sm pkgs raspberry Jell-O
2 cups apple sauce
miniature marshmallows

2 pkgs frozen raspberries
1 cup sour cream
1 cup whipped cream (whipped)

Dissolve Jell-O in 2 cups boiling water. Thaw raspberries and mix applesauce. Add to Jell-O and pour into 9x13 pan in fridge. Topping: Mix sour cream with as many marshmallows as cream will hold. Let stand overnight. Then whip. Add whipped cream to this and spread over salad. *May substitute strawberries

Refreshing Salad

Judy Schroeder

Kalida, OH

20 oz can crushed pineapple
9 oz cool whip
1 regular pkg lime Jell-O

1 sm carton low fat, small curd
cottage cheese

Put pineapple in bowl (don't drain). Add cottage cheese and cool whip. Fold these together. Sprinkle dry jello in and fold. Put mixture in 9x9 dish. Refrigerate.

Romaine Lettuce Salad

Beth Rieman

Kalida, OH

1 romaine lettuce
2 cans mandarin oranges, drained

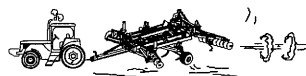
1 iceberg lettuce (head lettuce)
1/3 cup sliced almonds

Dressing:

2 tbsp parsley flakes
4 tbsp sugar
1 tsp salt

4 tbsp white vinegar
1/2 cup salad oil
1 dash pepper

In skillet brown almonds and sugar on medium heat. Combine together lettuces, oranges and almonds. Blend dressing ingredients thoroughly. Pour over lettuce just before serving.



Sawdust Salad

Alicia Knudsvig

Shell Rock, IA

1st layer: Mix together 1 small lemon Jell-O, 1 small orange Jell-O, 2 cups hot water. Dissolve well. Add 1 ¼ cup cold water and 1 large can crushed pineapple, drained (save juice). Add 4 or 5 sliced bananas. Put in 9x13 pan and cover with miniature marshmallows. Let set firm in fridge.

2nd layer: Cook together 2 well beaten eggs, 5 tbsp flour, 1 cup sugar, 2 cups liquid (use saved pineapple juice, add enough orange juice to make the 2 cups). Cool until thickened. Let cool and spread over the first layer. After it has firmed.

3rd layer: 2 pkgs Dream Whip, add 1 cup milk, 1(8 oz) pkg of cream cheese, softened. Whip until cream effect. Spread over 2nd layer. Sprinkle coconut over top. Grate American cheese over top, if desired. Chill until ready to serve.

Seven Layer Salad

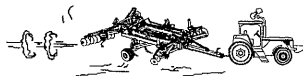
Ruth A. Foppe

Kalida, OH

1 head of lettuce
1 head of Cauliflower
1 box frozen peas (opt)
2 tbsp sugar

1 onion (diced)
1 lb bacon
2 cups miracle whip
1 cup parmesan cheese

Fry, drain and cut up bacon in to pieces. Grated Colby or Mozzarella Cheese to top layer above in pan. Cover and refrigerate 12 – 24 hours in advance. Toss to eat.





Sherbet Salad

Jon Schlamp

Shell Rock, IA

2 pkgs regular vanilla pudding
4 cups water

2 pkgs any flavor Jell-O peach,
strawberry, cherry work the best

Mix in sauce pan, cook until almost boiling. Refrigerate overnite and add small tub of cool whip and beat with electric mixer.

Snicker Apple Salad

Joe Schmitt

Shell Rock, IA

Phil Kenkel

Shell Rock, IA

5 apples
6 med snicker candy bars
1(12 oz) Cool Whip

2 cups milk
2 boxes vanilla pudding

Cut apples in small pieces. Cut candy bars in small pieces. Combine pudding mix and milk and add Cool Whip. Pour over apples and candy pieces. Stir to coat. Refrigerate until served. Makes 12 servings.

Sour Kraut Salad

Rita Kaverman

Delphos, OH

1 qt Sour kraut, drained
2/3 cup peppers
3/4 cup celery seed
Dressing:
3/4 cup sugar
1/2 cup vinegar

2/3 cup celery
1/3 cup onions

1/3 cup salad oil

Cook – let cool, add to mixture. Refrigerate.



Spiral Macaroni

Lynnette Biermann

Shell Rock, IA

16 oz pkg swirl macaroni (Cooked 2/3 done)

2 carrots, grated coarse

½ - 1 cup chopped onion

Dressing:

1 cup vinegar

2 cups Hellmann's mayonnaise

1 green pepper, chopped fine

½ cup chopped celery

1 ½ cup sugar

14 oz can evaporated milk

Mix and pour over hot macaroni and vegetables. Refrigerate 24 hours. Keeps well.

Steak Shot Sauce

Art Warnecke

Kalida, OH

1 lb butter

2 cloves garlic minced

¼ cup Worcestershshire sauce

1 ½ tsp dry mustard

¼ tsp salt

½ cup chopped onion

½ cup whiskey

1 tbsp pepper

1 tsp salt

Melt butter in saucepan. Add onion and garlic, cook slowly until onion is soft. Add remaining ingredients and beat to mix. Makes 3 cups.

Taco Salad

Alicia Knudsvig

Shell Rock, IA

1 lb hamburger, drained

1 head lettuce

1 cucumber (optional)

4 oz grated cheddar cheese

Hot sauce or Tabasco sauce (optional)

15 oz can kidney beans

3 tomatoes

1 onion

8 oz Thousand Island or Italian Dressing

Dorito Chips

Brown, drain hamburger. Put back in skillet and add kidney beans, simmer 10 minutes. Drain and cool. Set aside. Cut up lettuce, as for tossed salad. Add tomatoes, cucumber, onion, and cheese. Mix with cooled meat mixture, add dressing just before serving and top with Dorito chips.





Taco Salad

Dan (Nancy) Grothouse

Delphos, OH

1 lb ground beef, browned
1 head lettuce
1 pkg taco cheese

1 pkg tortilla chips, crushed
1 can kidney beans, drained
diced onion (optional)

Dressing:

½ cup sugar

½ cup oil

1/3 cup vinegar

1 tsp salt

1 pkg taco seasoning

Mix beef, chips, lettuce, beans, cheese, and onion (if desired) in large bowl. Prepare dressing in a separate small bowl; mix well. Just before serving, pour dressing over salad. Toss and serve.

Taco Salad

Nancy Recker

Kalida, OH

½ lb hamburger – fried and drained, put in strainer and pour boiling water over and drain on towels and refrigerate

1 head lettuce

1 pkg shredded cheddar cheese

Tomatoes

crushed doritos

Mix all together and top with Western Salad Dressing

Taco Salad

Stacy Schmersal

Delphos, OH

*Cook together

1 ½ lbs ground beef, cooked and drained

½ tsp salt

1 head lettuce finely chopped

½ cup diced radishes

1 cup cheddar cheese

¼ cup chopped onion

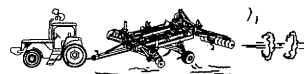
¼ tsp pepper

2 lg tomatoes cubed

1 (3 ¼ oz) can ripe olive slices

1 (9 oz) pkg Doritos (crushed)

Mix well. Save a few doritos to top your salad.



Tam's Favorite French Dressing

Bob (Tammy) Hall

Shell Rock, IA

1 cup ketchup
1 cup oil

1 cup sugar
2 tbsp vinegar

Combine all in quart jar. Shake well.

The Machine Sheds Baked Potato Soup

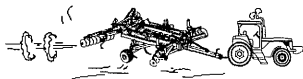
Byron (Wanda) Wordes

Shell Rock, IA

2 ½ lb baby red potatoes
1 ½ sticks margarine, quartered
6 oz flour
1 quart milk
1 jumbo yellow onion (diced)
¼ bunch chopped parsley
1 tsp black pepper

1 quart water
2 oz chicken base
½ lb raw bacon, diced
1 cup whipping cream
1 tsp salt
¼ bunch celery, diced

1. Boil potatoes in water for 10 minutes and set aside.
2. In a large, heavy pot, saute bacon, onions, and celery over medium-high heat until celery is tender. Drain bacon grease and return bacon, onions, and celery to pot.
3. Add milk, water, chicken base, salt and pepper. Heat over medium-high heat until very hot. Do not boil.
4. In a heavy, large sauce pan, melt margarine and add flour (called a roux). Mix well and allow to bubble, stirring for 1 minute. While constantly stirring soup, add the flour, margarine mixture (roux) slowly. Continue stirring soup until thick and creamy.
5. Stir in potatoes, parsley, and cream
6. Serve while hot. Garnish with shredded Colby cheese, fried bacon bits, chopped green onions, or all three.





Tomato Soup Dressing

Lisa Unverferth

Kalida, OH

1 can tomato soup
1 ½ cup salad oil
4 tbsp lemon juice
½ cup vinegar
1 tbsp Worchetershire sauce

1 chopped onion
1 ½ tsp salt
1 cup sugar
¼ tsp apaprika
1 tsp dry mustard

Mix dry ingredients, add rest. Onion is optional. Mix well with egg beater or electric mixer.

Vegetable Salad

Randy (Glenda) Schell

Shell Rock, IA

1 can whole kernal corn
1 can french style green beans
Drain for 2 hours! Then add:
1 cup chopped green peppers
½ cup chopped onion
1 cup grated carrots

1 can peas
½ cup chopped pimento
1 cup diced celery
½ cup salad oil

Boil together next ingredients for 1 minute and cool.

1 cup sugar
1 tbsp water
½ tsp pepper

¾ cup vinegar
1 tsp salt

Pour over vegetables with salad oil added. Refrigerate; will keep several weeks!



Watergate Salad

Don (Linda) Patten

Shell Rock, IA

1 (16 oz) can crushed pineapple, do not drain
1 cup chopped pecans, optional
1 lg pkg pistachio pudding

1 lg carton cool whip (use $\frac{3}{4}$ of it)
1 cup mini white marshmallows

Mix, pineapple, pecans, and marshmallows then add dry pudding and cool whip – refrigerate – add 1 small container cottage cheese – mix and keep refrigerated.

Zesty Bean Salad

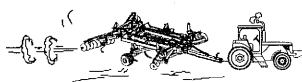
Alicia Knudsvig

Shell Rock, IA

1 can (16 oz) pork and beans in tomato sauce
1 cup coarsely chopped green or red pepper
 $\frac{1}{4}$ - $\frac{1}{2}$ cup Italian dressing

1 cup sliced celery
1 tbsp molasses

Combine all ingredients and chill. Serves 4-6.





24 Hour Tossed Salad

Jenifer Weaver

Kalida, OH

1 head of lettuce, cut up
¼ cup diced pepper
¼ cup diced onion
1 (10 oz) pkg frozen peas, raw
¼ cup diced celery

1 pint Hellmann's mayonnaise
5 tbsp sugar
8 slices bacon, cooked and crumbled
1 cup shredded cheddar cheese

Mix sugar with mayonnaise. Combine all ingredients. Cover tight and store in refrigerator overnight. Toss. May add egg at serving time. Serves 6 to 8 people.

3 Bean Salad

Paul (Ellen) Niemeyer

Delphos, OH

1 can green beans
1 can kidney beans
1 cup cooked carrots
2/3 cup vinegar
salt to taste

1 can yellow beans
½ cup onions
1/3 cup salad oil
¾ cup sugar

Drain beans well. Heat the vinegar, oil, and sugar. Pour over beans. Let stand 2 hours, or refrigerate overnight.

Apple Ham Salad

Judy Schroeder

Kalida, OH

2 tbsp mayonnaise
½ tsp honey
dash ground cloves
1 sm apple, diced
lettuce leaves, optional

¼ tsp prepared mustard
½ tsp lemon juice
½ cup julienned fully cooked ham
1 celery rib, sliced
¼ tsp sesame seeds, toasted

In a bowl, blend mayonnaise, mustard, honey, lemon juice, and cloves. Stir in ham, apple and celery. Cover and refrigerate for 1 hour. Serve on a bed of lettuce if desired. Sprinkle with sesame seeds. Yield: 1 serving. Diabetic Exchanges: One serving (prepared with fat-free mayonnaise) equals 3 lean meat, 1 1/2 fruit; also 253 calories, 328mg sodium, 48mg cholesterol, 25gm carbohydrate, 22gm protein, 8gm fat.



Applesauce Jello Salad

Dan Schell

Shell Rock, IA

2 pkgs red jello
2 tbsp red hot candies

2 cups boiling water
4 cups applesauce (25 oz jar = 3 cups)

Melt red hots and jello in boiling water; then add applesauce. Cool and refrigerate.

Bad Attitude Chili

Lonnie Lingo

Shell Rock, IA

2 lbs Pork roast or beef stew
meat cut into 1" sq pcs
1 extra lg onion-chopped
8 green chiles-roasted, peeled,
seeded, & chopped
1 tbsp Cumin
1(28 oz) jar chopped tomatoes (home canned)
½ cup bourbon

½ tsp authentic Mexican chile
powder (Not Supermarket)
1 head garlic minced
1 tbsp Hot paprika
4 beef boullion cubes (Knerr)
1 bottle Mexican Beer
2 square bitter chocolate

Sautee onion, garlic and meat with chile powder until meat is very tender, may need to add water. Transfer to cast iron pot or crock pot with the rest of the ingredients and simmer several hours.

Barbecue Sauce

Denise Recker

Kalida, OH

Saute together:
1/3 chopped onion
Add:
1 cup ketchup
2 tbsp brown sugar
2 tsp prepared mustard
Salt & Pepper to taste

3 tbsp butter
1/3 cup white vinegar
½ cup water
1 tbsp Worcestershshire sauce

Simmer 15 minutes.





Blueberry Salad

Ron (Wendy Short) Speiser

Delphos, OH

2 (3 oz) boxes of grape jello
1 can crushed pineapple, undrained
1 (8 oz) sour cream
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup chopped nuts

2 cups hot water
1 can blueberry pie filling
1 (8 oz) pkg cream cheese
 $\frac{1}{4}$ tsp vanilla

Dissolve gelatin in hot water. When dissolved add crushed pineapple and blueberry pie filling. Spoon into 2 quart oblong glass dish and refrigerate until firm. Mix sour cream with softened cream cheese, sugar, and vanilla and spread on gelatin. Garnish with nuts. Serves 12.

Broccoli and Cauliflower Salad

Powell (Irene) Caudill

Kalida, OH

1 bunch of broccoli
1 med onion, chopped
1 cup mayonnaise
 $\frac{1}{2}$ cup parmesan cheese

1 head of cauliflower
1 lb bacon fried crisp and crumbled
 $\frac{1}{2}$ cup sugar

Wash broccoli and cauliflower break into flowerettes. In a large bowl add broccoli, cauliflower, and onions. In a separate bowl mix mayonnaise, sugar, and cheese until smooth. Spread on vegetable mixture. Do not stir top with crumbled bacon. Cover and refrigerate over night. Toss before serving.

Broccoli Salad

Jeremy (Connie) Day

Shell Rock, IA

1 pkg fresh broccoli (chop finely)
 $\frac{1}{2}$ cup sunflower seeds

1 onion, chopped finely
 $\frac{1}{2}$ lb bacon (cooked and crumbled)

Mix and refrigerate. Put dressing on 15 minutes before serving.

Dressing – put in shaker and mix well

$\frac{3}{4}$ Miracle Whip
 $\frac{1}{2}$ cup sugar

4 tbsp Vinegar



Broccoli Salad

Mike (Diane) Van Mill

Shell Rock, IA

1 lg bunch broccoli
 ½ cup raisins
 1 cup sunflower seeds

1 med red onion (minced)
 1 lb bacon (fried & crumbled)
 4 stalks celery (chopped)

Dressing:

1 cup mayonnaise
 ¼ cup sugar

2 tbsp vinegar

Mix broccoli, onion, raisins, and celery. Mix dressing ingredients together. Add bacon and sunflower seeds just before serving

Brunswick Stew

John Anderson

Lexington, SC

4 lbs chicken
 4 lbs pork
 1 lb can creamed corn
 1 (12 oz) bottle of ketchup
 salt
 yellow mustard
 3 tbsp sugar

4 lbs beef
 4 lb can tomatoes
 2 onions, chopped
 tabasco sauce
 pepper
 Worcestershire sauce

In a large pot, boil the chicken, beef, and pork until done, reserve broth. Remove bones and run meat through food grinder. Put meat in large pot and cover with broth you cooked meat in. Add vegetables, ketchup, sugar, and seasonings to your taste. Bring to boil; stir occasionally. Let cool, refrigerate and serve the next day. *If this is served to people from the north, add frozen okra, lima beans, and chopped celery.*





Bruschetta with Summer Garden Tomatoes

Dennis Hohlbein

Crawfordsville, IN

(This can be served as an appetizer, antipasti, salad or bread course.)

(This dish is truly at it's best when fresh ingredients are used.)

8-10 slices of fresh firm bread

¼ cup Extra Virgin Olive Oil

(A good French or Sourdough works well)

3 tbsp fresh basil-torn by hand into ¼ inch pieces

3 tbsp fresh grated Parmesan cheese

2 cloves garlic minced

2 med tomatoes chopped

Fresh ground pepper

Arrange slices of bread flat on cookie sheet. Lightly brush olive oil across each slice. In a small bowl, mix remaining oil, basil, Parmesan cheese and garlic. Add tomatoes and mix gently. Spoon a small amount (approximately 2 tbsp) of the basil-tomato mixture onto each slice of bread. Sprinkle freshly ground pepper over top. Bake in 350° F oven for 10 minutes.

Note: Bruschetta may be prepared on the grill...either open faced or wrapped in foil. Also, other herbs or ingredients may be added as your garden allows.

Cashew Chicken Salad

Byron (Wanda) Wordes

Shell Rock, IA

1 pkg shredded cabbage/carrots (coleslaw mix)

1 pkg ramen noodles

4 green onions

2 tbsp sesame seeds

4 cups cubed chicken breast (cooked)

Crush noodles, and boil in 2 cups of water, strain in colander. Add to rest of ingredients – stir well.

Dressing: Mix well

1 sm onion, finely chopped

½ cup olive oil

2/3 cup sugar

1/3 cup vinegar

1 tbsp celery seed

1 tbsp mustard

1 cup cashews

Add to above and refrigerate. When ready to serve add cashews.



Cauliflower or Broccoli Bacon Salad

Alicia Knudsvig

Shell Rock, IA

1 head cauliflower or broccoli
½ cup raisins
1 cup mayonnaise
3 tsp vanilla

1 pkg bacon
1 cup sunflower seeds
½ cup sugar

Break cauliflower or broccoli into bite sized pieces. Fry bacon to a crisp and crumble. Combine all ingredients. Whip together mayo, sugar and vanilla for dressing.

Cauliflower Salad

Bryon (Wanda) Wordes

Shell Rock, IA

1 head cauliflower – soak in cold water for 20 minutes cut into small flowerettes
1 head lettuce; wash, drain , and cut into bite size pieces
1 lb bacon – fried crisp & broken into pieces.
1 med onion – sliced thinly and separate rings
In large mixing bowl mix cauliflower, bacon, and onion together.

Dressing:

2 cups miracle whip
¼ cup sugar

1/3 cup grated cheddar chees
salt and pepper to taste

Mix all together and spread over top of salad. Set in refrigerator at least eight hours. Before serving mix dressing into salad and toss in lettuce.





Cauliflower Salad

Stacy Schmursal

Delphos, OH

1 head lettuce (cut up in small pieces)
2 cups radishes (sliced thin)
1 lg onion (cut up in small pieces)
bacon (cooked crisp and
broken into small pieces)
1 box frozen peas (opt)

1 head cauliflower (cut in small
pieces)
2 cups shredded cheese (Cheddar or 1 lb
Colby)
2/3 cup salad dressing (mayonnaise)

Layer ingredients as you cut them. Add bacon on top with salad dressing. Do not stir.
Refrigerate over night.

Cheese Vegetable Soup

Jack Angell

Shell Rock, IA

6 cups diced potatoes
1 cup chopped celery
1 cup chopped carrots
4 tbsp flour
1 lb Velveeta cheese (cubed)
1 tsp salt

½ cup chopped onion
2 chicken bouillon cubes
4 ½ cups water
3 cup milk
2 tsp chopped parsley
¼ tsp pepper

Combine: potatoes, celery, carrots, onion, bouillon cubes, and water then simmer until vegetables are done and liquid is partially reduced. Shake together the flour with a small portion of the milk, then add to vegetables along with the rest of the milk. Then add cheese, parsley, salt, and pepper. Simmer at a low temperature until hot. Makes about 8 servings.



Chicken Mushroom Stew

Judy Schroeder

Kalida, OH

6 boneless skinless chicken breast halves (1 ½ lbs)	2 tbsp cooking oil, divided
8 oz fresh mushrooms, sliced	1 med onion, diced
3 cups diced zucchini	1 cup diced green pepper
4 garlic cloves, minced	3 med tomatoes, diced
1 (6 oz) can tomato paste	¾ cup water
1 tsp each dried thyme, oregano, marjoram and basil	2 tsp salt, opt

Cut chicken in to 1 inch cubes; brown in 1 tbsp of oil in a large skillet. Transfer to a slow cooker. In the same skillet, saute the mushrooms, onion, zucchini, green pepper, and garlic in remaining oil until crisp-tender. Place in slow cooker. Add tomatoes, tomato paste, water and seasoning. Cover and cook on low for 4 hours or until vegetables are tender. Yield: 6 servings. Diabetic Exchanges: One 1 1/3 cup serving (prepared with no salt added tomato paste and without salt) equals 4 very lean meat, 1 vegetable, 1 fat, ½ starch; also, 274 calories, 102 mg sodium, 84 mg. cholesterol, 16 gm carbohydrate, 34 gm protein, 9 gm fat.

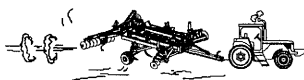
Chicken Tortilla Soup

Bryon (Wanda) Wordes

Shell Rock, IA

4 skin less, boneless chicken breast	1 tbsp olive oil
½ cup shredded monterey jack cheese	1 lg onion-finely chopped
2 tbsp lime juice	1 tbsp minced garlic
1 tsp cumin or chili powder	4 (14 oz) cans chicken broth, fat free
2 cups salsa	2 cups frozen whole kernal corn
tortilla chips	

Brown chicken and cut into bite size pieces, heat oil in Dutch oven. Add chicken, raise heat to hot-cook 2 minutes. Stir occasionally. Add onions, lime juice, garlic, and chili powder. Cook 2-3 minutes. Add broth, salsa, and corn. Stir to mix, cover pot and bring to boil. Reduce heat to medium-continue to boil for 10 minutes. Crush a couple handfuls of chips and place in bottom of soup bowl. Ladle in soup and top with some shredded cheese and serve. **For less heat use mild salsa and omit chili powder**





Christmas Salad

Alicia Knudsvig

Shell Rock, IA

3 (3 oz) boxes Jell-O
1 each of lime, lemon, raspberry
1 ½ cups cold water
2 (3 oz) pkgs cream cheese
1 cup cool whip

3 cups hot water
1 cup marshmallows
(either miniature or cut up)
1 (12 oz) can pineapple

Start all 3 Jell-O's using 1 cup hot water for each. Melt marshmallows in lemon. Stir to dissolve, set aside at room temperature (or chill slightly). Add ¾ cup cold water to lime and pour in 9x13 pan. Place in refrigerator to chill. Add ¾ cup cold water to raspberry, and set aside at room temperature. Add cream cheese to lemon and beat. Chill until it begins to thicken, blend in cool whip and drained pineapple and chill till thick and carefully spoon over the set lime. Chill again. Chill raspberry and when it begins to thicken place on top. Makes pretty 3 layer salad.

Churchwomen Salad

Dan(Cynthy) Kleman

Kalida, OH

2 cans crushed pineapple(do not drain)
1 cup white sugar
1 cup diced celery
1 cup chopped nuts

1 lg box lemon jello
8 oz cream cheese
1 cup shredded carrots
16 oz cool whip

Bring to boil in saucepan pineapple, jello and sugar. While hot, add softened cream cheese. Combine well and cool in refrigerator, add celery, carrots and nuts. Let set until thick, add cool whip, stir well and pour into 9 x 1 pan. Refrigerate.



Cookies and Cream Salad

Joe Schmitt

Shell Rock, IA

1 pkg philly cream cheese, soft
1 lg vanilla pudding box
milk

1 pkg oreo cookies, crushed
1 lg tub cool whip

Crush oreos in food mill or put in bread bag and crush. Put soft philly cream cheese in big bowl. Mix pudding as it says on pudding box. Chill pudding just a little. Put cool whip with pudding. Mix all ingredients together and chill for a few hours.

Corn and Potato Soup

Angie Niemeyer

Kalida, OH

1 ½ tbsp butter
4 med potatoes, diced
2 chicken bouillon cubes
16 oz can cream corn

2 med onions, diced
2 cups water
½ cup cream

Melt butter, add onions and sautee till transparent. In a pan, combine water, potatoes, sauteed onions, and bouillon cubes. Bring to boil. Lower heat, simmer for 30 minutes. Use a potato masher and mash potatoes, till blended (no big chunks). Add cream and corn, and let simmer. Do not boil. Serve soup warm. You can also add a few sprinkles of cheese when you serve.

Cranberry Salad

Mary Siefker

Kalida, OH

1 cup water
1 pkg cranberry
Boil above ingredients till berries pop.
2 sm cherry Jell-O
1 can crushed pineapple

2 cups sugar
½ cup celery, chopped
red grapes, cut in half

Add Jell-O to cranberry mixture and cool. Add fruit and celery and refrigerate.





Cream of Broccoli and Cheese Soup

Beth Rieman

Kalida, OH

2 cups chopped celery
1 pkg (10oz) chopped broccoli
2 cups whole milk
½ tsp salt (opt)
1/8 tsp white pepper

1 cup finely chopped onion
1 cup cottage cheese
1 can cream of chicken soup,
undiluted

Cook celery, onion and broccoli in 2 ½ quart covered casserole dish in microwave on high for 6 minutes, stirring after 3 minutes. Set aside. Blend cottage cheese in blender or food processor until very smooth; slowly add milk while continuing to blend. Add chicken soup to cheese and milk mixture; blend; add mixture to cooked, undrained vegetables. Microwave on high until heated through (about 3 minutes) without boiling. Add salt & pepper. Yield: 6 servings

Crockpot Dressing

Lynnette Biermann

Shell Rock, IA

13 cups dry bread cubes
1 cup butter
1 tsp poultry seasoning
1 scant cup chopped onion
2 well beaten eggs
3 ½ - 4 ½ cup chicken or turkey broth

1 tsp salt
½ tsp sage
½ tsp thyme
1/8 tsp pepper
1 cup chopped celery
Chopped giblets and heart

Saute celery and onion in melted butter, add seasonings and pour in broth to moisten. Add beaten eggs and mix well together. Pack lightly into crockpot, cover and set on high for 45 minutes. Reduce heat to low to cook for 4 – 6 hours. Do not stir until served.



Dellas BBQ Sauce

Phil Kenkel

Shell Rock, IA

Simmer until clear, 5 minutes or so:

1 med onion, chopped

Water to cover bottom of pan

Add: Stir until blended

1 – 1 ½ cup catsup

½ tbsp mustard

2 tbsp brown sugar

2 tbsp vinegar

½ tsp liquid smoke

½ tbsp Worcestershire sauce

Add:

½ cup water – cover. Simmer – if baking with meat cut. Simmer down – 20 minutes.

Easy Red Salad Dressing

Dan (Mary Kay) Verhoff

Kalida, OH

½ cup oil

1/3 cup catsup

2 tsp Worcestershire sauce

¼ cup vinegar

2 tbsp seasoned salt

¾ cup sugar

Mix well.

Elegant Salad

Alicia Knudsvig

Shell Rock, IA

2 ½ cup pretzels (coarsely chopped)

3 tbsp powdered sugar

¾ melted butter

1 (8 oz) cream cheese

1 cup powdered sugar

1 egg

1 (9 oz) carton cool whip

2 sm strawberry Jell-O

2 cups hot water

2 (10 oz) boxes frozen strawberries

1st layer – Mix chopped pretzels, 3 tbsp powdered sugar, and melted butter. Press into 9x13 inch pan and bake 350° for 10 minutes. Cool. (325° if using glass pan) 2nd layer – Beat cream cheese with egg. Mix in 1 cup powdered sugar and fold in cool whip. Spread over pretzel mixture. 3rd layer – Mix Jell-O with hot water. Add frozen strawberries. Mix until it thickens. Pour over cream cheese mixture and refrigerate.





Festive Cranberry Salad

Judy Schroeder

Kalida, OH

- | | |
|--|---|
| 1 (14 oz) can sweetened condensed milk | ¼ cup lemon juice |
| 1 (20 oz) can crushed pineapple, drained | 1 (16 oz) can whole berry cranberry sauce |
| 2 cups miniature marshmallows | Red food coloring, opt |
| ½ cup chopped pecans | |
| 1 (8 oz) carton frozen whipped topping, thawed | |

In a bowl, combine milk and lemon juice; mix well. Stir in pineapple, cranberry sauce, marshmallows, pecans, and food coloring if desired. Fold in whipped topping. Spoon into a 9x13 inch baking dish. Freeze until firm, 4 hours or overnight. Cut into squares. Yields 12-16 servings.

French Salad Dressing

Lisa Unverferth

Kalida, OH

- | | |
|------------------------------|-------------------|
| 1 can of tomato soup | ½ cup salad oil |
| ½ cup vinegar | ½ cup sugar |
| 1 tbs Worcestershire Sauce | 1 tsp garlic salt |
| Salt and pepper are optional | |

Mix with a mixer.



Fumi Salad

Jeremy (Connie) Day

Shell Rock, IA

1 lb shredded cabbage
4 tbsp sesame seeds

1 sm pkg slivered almonds
4-6 small green onions chopped

Brown almonds and sesame seeds on a cookie sheet in 300° oven for 10 minutes (not to brown). Mix cabbage and onions in large bowl. Last minute before serving toss almonds and sesame seeds and crushed, uncooked ramen noodles with cabbage and onions.

Dressing:

Use ½ to 2/3 of recipe for salad amounts in recipe. Refrigerate rest for another time.

4 tbsp sugar

2 tsp pepper

1 tsp salt

2 tsp Accent

1 cup salad oil

8 tbsp rice vinegar seasoned

Shake and stir well and pour just enough over the salad to moisten and taste.

Garden Salad

Gladys Unverferth

Kalida, OH

Mix together:

1 cup shoe peg corn

1 cup French style green beans

1 cup peas (use small peas)

1 cup celery

1 cup diced onions

1 cup green pepper (diced)

1 jar pimentos

Stir together and bring to a boil, then let cool:

1 cup sugar

¾ cup vinegar

1 tbsp water

1 tsp salt

1 tsp pepper

Pour over vegetable and refrigerate.





Glass Bowl Salad

Judy Schroeder

Kalida, OH

1 med head iceberg lettuce, shredded
1 cup shredded carrots
5 green onions, sliced
1 cup mayonnaise
6 bacon strips, cooked & crumbled

½ cup chopped celery
1 (10oz) pkg frozen peas, thawed
1 med green pepper, chopped
2/3 cup sour cream

In a 3 quart clear glass serving bowl, layer lettuce, celery, carrots, peas, onions, and green peppers, in the order given. Combine the mayonnaise and sour cream until smooth; spread evenly over salad. Cover and chill overnight. Sprinkle with bacon just before serving. Yield: 8-10 servings

Grandmas Old Fashioned Potato Soup

Stacy Schmersal

Delphos, OH

6 – 8 large potatoes (cubed ½” to 1” pieces)
1 cup celery (sliced thin)
½ cup barley
cubed ham (to desired taste)

2 lg onions (chopped)
approx. 1 ½ cups
½ cup instant rice (optional)
ham or chicken

Combine in pan with enough water to cover the following: potatoes, onion, celery, barley, rice, and ham. Cook until vegetables are tender. Add salt and pepper to taste. Add some ham or chicken seasoning. Bring to boil and add rivilets (see recipe below) and then reduce heat to a simmer.

2 cups flour
2 lg eggs

½ tsp salt

Mix with a fork. Dough should be dry enough so dumplings are in really small pieces. Drop by spoon into boiling soup mixture. Cook 5 more minutes or until dumplings are done. Serve Hot.

Soups, Salads, and Sauces



Green Chili Sauce

Mike (Kim) Dietz

Shell Rock, IA

2 lbs cubed pork
6-7 beef boullion cubes
3 (4.25 oz) cans green chilies, chopped

3 tbsp fresh garlic
7-8 cups hot water

In shortening, brown 2 lbs cubed and flavored pork. Dissolve 6-7 Beef Boullion cubes in 7-8 cups hot water. Add 3 cans (4.25 oz) chopped green chilies and 3 tbsp fresh garlic, or more to taste, do not use powder garlic. Add meat when browned. Simmer on stove top or crockpot until thick. Stir occasionally. If not thick enough add more flour. Serve over any Mexican food dish. Needs to simmer 6-8 hours to reach thickness.

Ham Pasta Salad

Jim (Joyce) Hinders

Shell Rock, IA

1 box (7 oz) shell macaroni cooked & drained
1 cup chopped green pepper
¼ cup chopped onion

2 cups cubed fully cooked ham
1 cup chopped tomatoes

Dressing:

½ cup salad dressing
2 tbsp milk
parmesan cheese

¼ cup grated parmesan cheese
¼ tsp salt

In a large bowl, toss macaroni with ham, green pepper, tomato and onion. In a small bowl, combine salad dressing, parmesan cheese, milk and salt. Pour over pasta mixture and stir to coat. Cover and chill. Sprinkle with additional parmesan cheese before serving.





Hamburger Vegetable Soup

Travis Schlamp

Shell Rock, IA

1 lb hamburger
2 cups chopped raw potatoes
½ cup chopped celery
¼ cup rice
6 cups water

2 cups cooked tomatoes
3 med carrots, sliced
1 med onion, diced
2 tsp salt and pepper

Cook meat over low heat. Keep stirring until it loses color but not brown. Place meat in large kettle and add vegetables and water. Simmer 1 hour or until done.

Hearty Rueben Salad

Judy Schroeder

Kalida, OH

4 cups torn iceberg lettuce
1 cup cubed Swiss cheese
2 pkgs (2 ½ oz) sliced corned beef, chopped
¼ to ½ cup Thousand Island salad dressing
4 hard cooked eggs, quartered

1 (16 oz) can sauerkraut, rinsed and drained
2 tbsp chopped fresh parsley
½ cup dry croutons

In a large salad bowl or shallow platter, toss lettuce, sauerkraut, cheese, corned beef and parsley. Drizzle with dressing. Garnish with croutons and eggs. Serve immediately. Yields 4 servings.



Homemade Chicken Noodle Soup

Joe Schmitt

Shell Rock, IA

Soup:

1 whole chicken, cutup
2 celery stalks, sliced
2 chicken bouillon cubes
6 cups water

3 carrots, peeled & sliced
1 tsp salt
1 tsp sugar

Noodles:

2 cups flour
½ cup water

1 egg

Wash chicken, place chicken and other top 6 ingredients in kettle. Bring to boil. Turn down heat to simmer. Cover 1 hour. Remove chicken from broth. Cool. Remove meat from bones and skin. Cut meat up into bite size pieces. While soup is cooking, make noodles. Mix ingredients with fork, then hands. Roll on floured surface until very thin. Cut with pizza cutter to the width you desire. Don't need to dry noodles. Bring broth to boil again and add noodles and cook 20 minutes or until noodles are done. Add back meat and heat through.

Horseradish Sauce

Judy Schroeder

Kalida, OH

2 tbsp butter or margarine
1 cup milk
½ tsp salt
¼ tsp pepper
pinch ground nutmeg
1 tbsp lemon juice

2 tbsp all purpose flour
¼ cup half and half cream
½ tsp sugar
¼ tsp ground mustard
2 to 3 tbsp prepared horseradish

In a saucepan, melt butter; stir in flour until smooth. Gradually add milk and cream; bring to boil. Cook and stir for 2 minutes. Remove from the heat; add seasonings, horseradish and lemon juice. Serve over roast beef or spread on beef sandwiches. Yields 1 ¼ cups.





Hot Chicken Salad

Gary (Alice) Strader

Bedford, PA

1(10 oz) can of chicken (drained)
1(8 oz) can sliced water chestnuts (drained)
1 can cream of chicken soup (undiluted)
1 cup white rice (cooked)
 $\frac{3}{4}$ cup mayonnaise
3 tbsp melted butter

1 lg can of mushroom pieces
(drained)
 $\frac{1}{4}$ cup chopped celery
2 tbsp chopped onion
1 cup crushed cornflakes

Mix all of the above together. Top with: crushed cornflakes mixed with melted butter or margarine. Bake at 350° for 35-40 minutes.

Hot Tuna Salad

Judy Schroeder

Kalida, OH

Prep Time: 20 minutes (Ready in 40 minutes)

1 (10 $\frac{3}{4}$ oz) can condensed 98%
fat free cream of celery soup
1 (8 oz) can sliced water chestnuts, drained
1 $\frac{1}{2}$ cups uncooked instant white or brown rice
2/3 cup raisins
1 $\frac{1}{2}$ cups water
1 cup fat free mayonnaise or salad dressing
1 (12 $\frac{1}{4}$ oz) can water packed chunk light tuna, drained, flaked

1 (8 oz) can crushed pineapple in
unsweetened juice, undrained
1 (4 oz) jar sliced pimientos, drained
1 $\frac{1}{2}$ cups sliced celery
1 tbsp salt-free lemon pepper
seasoning
 $\frac{1}{2}$ cup sliced almonds

1. Heat oven to 400°. Spray 13x9 inch (3 qt) baking dish with non-stick cooking spray.
2. In large non-stick saucepan, combine soup, pineapple, water chestnuts, pimientos, rice, celery, raisins, lemon-pepper seasoning and water; mix well. Bring to boil. Remove from heat. Stir in tuna and mayonnaise; mix well. Spoon into sprayed dish. Top with almonds.
3. Bake at 400° for 15-20 minutes or until thoroughly heated. 8 (1 $\frac{1}{4}$ cup) servings.



Italian Spaghetti Sauce

Randy (Glenda) Schell

Shell Rock, IA

1 lb hamburger
 ½ to a whole green pepper chopped
 Brown above ingredients together then add:
 4 (6 oz) cans tomato paste
 ½ tsp Worcestershire sauce
 2 tsp salt

1 sm to med onion, chopped
 1 or 2 cans mushrooms, do not drain
 4 (6 oz) cans water
 2 tsp lemon juice
 ¼ tsp pepper

Heat and simmer together a short time.

Lettuce Salad

Mike (Diane) Van Mill

Shell Rock, IA

1 lg bunch bib or romaine lettuce

10 strawberries and mushrooms

Dressing:

½ cup sugar

1 tsp salt

1 tsp dry mustard

½ cup vinegar

Mix with electric mixer and pour in:

1 cup oil

1 tbsp celery seed

Lime Jell-O Salad

Glenn (Keitha) Grover

Bradner, OH

2 (3oz) lime Jell-O

3 tbsp sugar

dash salt

2 cups hot water

1 (20 oz) can crushed pineapple, drained

chopped nuts

Mix Jell-O as directed on package, use pineapple juice and water to make the cups of cold water. Let harden. Whip one package dream whip, whip Jell-O with mixer add the dream whip. Stir in crushed pineapple and chopped nuts. Put crushed nuts on top.





Linguini Salad

Jenifer Weaver

Kalida, OH

1 lb linguini cooked and drained
2 cucumbers cubed
1 sm onion sliced thin (opt)
6 tbsp McCormicks Salad Supreme

2 tomatoes cubed
1 sm can ripe olives, sliced
1 (16 oz) Italian Salad Dressing

Mix above ingredients. Mix Italian Salad Dressing and salad supreme. Pour over above ingredients, mix and store in refrigerator 24 hours before serving.

Meat Loaf Sauce

Joe Schmitt

Shell Rock, IA

1/3 cup ketchup
1 tsp mustard

3 tsp brown sugar

Put ketchup, brown sugar and mustard in bowl and mix. Put on you meat loaf.

Meat Marinate Sauce for Steaks

Joe Schmitt

Shell Rock, IA

3 cups brown sugar
¼ bottle Worcestershire sauce

6 cups vinegar, apple cider

Marinate steaks for 2 hours. Best with charcoal steaks.



Modonna Salad

Red (Glenda) Schell

Shell Rock, IA

1 pkg apricot jello
1 flat can crushed pineapple, drained
Mix and bring to a boil. Mix well then cool.

$\frac{3}{4}$ cup sugar

Mix together:

1 (8 oz) pkg softened cream cheese

1 lg jar of apricot tapioca baby food

Combine with cooled jello mixture. Then fold in 1 (8 oz) carton Cool Whip or whipped topping. Refrigerate for several hours.

Mountain Dew Salad

Alicia Knudsvig

Shell Rock, IA

2 pkgs lemon Jell-O
1 bottle Mountain Dew

2 cups hot water
1 can crushed pineapple

Let set until firm: Top with lemon pudding (instant kind) following directions on package and fold in one container of cool whip.

No Dressing Tossed Salad

Judy Schroeder

Kalida, OH

$\frac{1}{4}$ head of lettuce
1 green pepper
2 carrots
 $\frac{1}{4}$ tsp pepper

handful of sorrel leaves
1 tomato
2 lovage stalks
 $\frac{1}{2}$ tsp salt

Chop all ingredients, then add salt and pepper. Let set for half an hour before serving. This salad makes its own salad dressing.





No Fuss Potato Soup

Judy Schroeder

Kalida, OH

6 cups cubed peeled potatoes
2 cups chopped onions
½ cup thinly sliced carrots
4 tsp chicken bouillon granules
¼ tsp pepper
3 tbsp chopped fresh parsley

5 cups water
½ cup chopped celery
¼ cup butter or margarine
2 tsp salt
1 can (12 oz) evaporated milk
Snipped Chives, optional

In a large slow cooker, combine potatoes, onions, carrots, bouillon, pepper, water, celery, butter, and salt. Cover and cook on high for seven hours or until the vegetables are tender. Add milk and parsley; mix well. Cover and cook 30-60 minutes longer or until heated through. Garnish with chives if desired. Yield: 8-10 servings. Diabetic exchange: 1 ½ starch, 1 ½ fat, 1 vegetable.

Orange Tapioca Fruit Salad

Lynnette Biermann
Mary Siefker

Shell Rock, IA
Kalida, OH

1(3 oz) pkg orange jello
3 cups water
1 can mandarin oranges

2 (3 oz) pkgs vanilla Tapioca pudding
Cool Whip

Mix together and bring to boil. Cool and add 2 cups Cool Whip and one can mandarin oranges, drained and cut up. Refrigerate! Make a double batch to fill a 9x13 pan.

Oriental Salad

Roger (Kathy) Hanneman

Kalida, OH

1 pkg pre-cut cole slaw
2 pkg Ramen noodles, crumbled on top
Sunflower seeds, salted and shelled

green onion, chopped
1 cup slivered almonds

Dressing:

2 flavor packets from Ramen Noodles
½ cup white vinegar

¾ cup oil
1/3 – ½ cup sugar

Mix and pour over salad just before serving.



Pasta Salad

James (Diane) Webb

Delphos, OH

1 cup white vinegar
1 cup sugar
½ cup oil
2 tsp prepared mustard
2 tsp garlic salt

Tri-colored pasta noodles
Broccoli
Green Peppers
Red Onion
Celery and Cauliflower

Mix Vinegar, sugar, oil, prepared mustard, and garlic salt in blender. Cook noodles as package directs, but leave a little firm. Pour mixture over clean and sliced vegetables and noodles. Mix, chill 4 hours.

Pea and Macaroni Salad

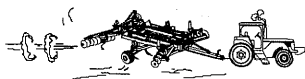
Lynnette Biermann

Shell Rock, IA

1 can peas
mayonnaise (enough to moisten)
1 sm jar stuffed olives

1 cup sm macaroni shells
3 hard boiled eggs
Velveeta Cheese

Drain peas. Cook macaroni and drain. Wash off with cool water. Cut up olives, hard boiled eggs and cheese. Put all together and add mayonnaise. Let stand about an hour in refrigerator. You may want to add a little more mayonnaise before serving.





Pear Jell-O

Jenifer Weaver

Kalida, OH

1 big or 2 sm pkgs strawberry Jell-o
2 (3 oz) pkgs or 1(8 oz) pkg cream cheese

1 can pears (1g) save juice
1 pkg dream whip (prepared)

Drain pears – heat juice to boil (add 2 cups water). Add Jell-O and cool. Beat cream cheese and pears until smooth. Add to cooled Jell-O. Fold in dream whip and chill.

Pink Party Salad

Lisa Willson

Shell Rock, IA

½ cup rice, uncooked
½ tsp salt
3 cups water
15 oz crushed pineapple, drained

1 (3 oz) strawberry Jell-O
½ cup sugar
8 oz cool whip
1 pkg frozen strawberries, thawed and drained

Cook rice in 3 cups water and salt for 30 minutes, drain and save excess water. Add more water to total one full cup. Bring water to boil and add to Jell-O to dissolve. Cool Jell-O until it has formed a jell, mix cooled rice, sugar, and pineapple. Add rice mixture to Jell-O when Jell-O has jelled. Stir in strawberries and fold in cool whip.



Pistachio Watergate Salad

Stacy Schmersal

Delphos, OH

1 lg box pistachio instant pudding

1 cup mini marshmallows

1 ½ cups broken pecans

1 (9 oz) cool whip

1 cup crushed pineapple

Use juice of pineapple to mix liquid required for pudding. Add all other ingredients stir. Cool.

Pizza Sauce

Alicia Knudsvig

Shell Rock, IA

In medium bowl, combine:

16 oz can tomato sauce

1 tsp minced garlic

1 tbsp vegetable or olive oil

6 oz can tomato paste

2 tsp oregano leaves

½ tsp sugar

Mix together and spread on crust. Makes enough sauce for 2 pizzas.

Potato Salad

Lynnette Biermann

Shell Rock, IA

Dressing:

½ cup vinegar

1 heaping tbsp flour

3 eggs, beaten

½ cup water

1 cup sugar

Combine vinegar and water. Stir sugar and flour into beaten eggs, then add to vinegar and water. Cook until thick. Mix with Miracle Whip. Boil and cut up potatoes and eggs, add chopped onions and celery. Mix with dressing, add miracle whip as needed. Add desired salt and pepper.





Potato Soup

Kevin Van Mill

Shell Rock, IA

2 cans chicken broth
½ cup chopped onions

3 cups diced potatoes
1 tsp dill weed

White Sauce:

1 tsp parsley
¼ lb Velveeta cheese
3 cups milk

4 tbsp flour
4 tbsp margarine
salt and pepper to taste

Put broth, onion, potatoes, and dill weed into a large kettle and bring to a boil. Lower heat and cook until done. While potatoes are cooking, prepare white sauce. White sauce: Melt margarine, then add flour, parsley, and milk. Add cheese and stir until melted. Pour over potato mixture. Flavor improves if made ahead of time. Can add more cheese for a creamier soup.

Potato Soup

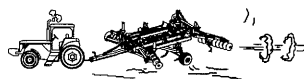
Ruth L. Foppe

Kalida, OH

6 to 8 med potatoes, diced
1 lg carrot, diced
1 tbsp parsley flakes
1 cup milk

3 med pieces celery, diced
1 med onion, diced
1 stick of butter
½ lb Velveeta cheese

Combine all ingredients and cook in a 4-quart pan, ¾ full of water. Add salt and pepper when cooked. Drain most of the water off (but not all) after cooking add: butter, milk, and cheese. Stir constantly.



Pretzel Salad

Jenifer Weaver
Alicia Knudsvig

Kalida, OH
Shell Rock, IA

2 cups crushed pretzels
½ tsp sugar
1 cup sugar
2 (3 oz) pkgs strawberry Jell-O
2 cups boiling water

¾ cup oleo
1 (8 oz) pkg cream cheese
1 lg cool whip
2 boxes frozen strawberries

Mix pretzels, oleo and sugar. bake in 9x13 pan at 400° for 8 minutes. Cream together cream cheese, and sugar fold in Cool Whip. Spread over cooled pretzels. Mix strawberry jello with boiling water until dissolved. Add frozen strawberries (do not thaw). Spread and refrigerate.

Quick Fruit Salad

Alicia Knudsvig

Shell Rock, IA

1 can vanilla pudding
1 can mandarin oranges, drained

1 can pineapple chunks, drained
2 med bananas, sliced

Blend together, garnish with maraschino cherries. Can be served at once or refrigerated and served. Other fruit combinations may be used – apples, pears, peaches, strawberries, etc.

Quick Fruit Salad

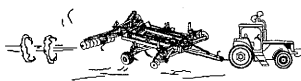
Judy Schroeder

Kalida, OH

1 (20 oz) can pineapple chunks
1 (11 oz) can mandarin oranges, drained
1 cup sliced bananas

1 (21 oz) can peach pie filling
1 cup green grapes

Combine all **except** bananas. Chill until ready to serve. Add sliced bananas just before serving.





Raspberry Jell-O Salad

Sonja Cutler

Shell Rock, IA

2 sm pkgs raspberry Jell-O
2 cups apple sauce
miniature marshmallows

2 pkgs frozen raspberries
1 cup sour cream
1 cup whipped cream (whipped)

Dissolve Jell-O in 2 cups boiling water. Thaw raspberries and mix applesauce. Add to Jell-O and pour into 9x13 pan in fridge. Topping: Mix sour cream with as many marshmallows as cream will hold. Let stand overnight. Then whip. Add whipped cream to this and spread over salad. *May substitute strawberries

Refreshing Salad

Judy Schroeder

Kalida, OH

20 oz can crushed pineapple
9 oz cool whip
1 regular pkg lime Jell-O

1 sm carton low fat, small curd
cottage cheese

Put pineapple in bowl (don't drain). Add cottage cheese and cool whip. Fold these together. Sprinkle dry jello in and fold. Put mixture in 9x9 dish. Refrigerate.

Romaine Lettuce Salad

Beth Rieman

Kalida, OH

1 romaine lettuce
2 cans mandarin oranges, drained

1 iceberg lettuce (head lettuce)
1/3 cup sliced almonds

Dressing:

2 tbsp parsley flakes
4 tbsp sugar
1 tsp salt

4 tbsp white vinegar
1/2 cup salad oil
1 dash pepper

In skillet brown almonds and sugar on medium heat. Combine together lettuces, oranges and almonds. Blend dressing ingredients thoroughly. Pour over lettuce just before serving.



Sawdust Salad

Alicia Knudsvig

Shell Rock, IA

1st layer: Mix together 1 small lemon Jell-O, 1 small orange Jell-O, 2 cups hot water. Dissolve well. Add 1 ¼ cup cold water and 1 large can crushed pineapple, drained (save juice). Add 4 or 5 sliced bananas. Put in 9x13 pan and cover with miniature marshmallows. Let set firm in fridge.

2nd layer: Cook together 2 well beaten eggs, 5 tbsp flour, 1 cup sugar, 2 cups liquid (use saved pineapple juice, add enough orange juice to make the 2 cups). Cool until thickened. Let cool and spread over the first layer. After it has firmed.

3rd layer: 2 pkgs Dream Whip, add 1 cup milk, 1(8 oz) pkg of cream cheese, softened. Whip until cream effect. Spread over 2nd layer. Sprinkle coconut over top. Grate American cheese over top, if desired. Chill until ready to serve.

Seven Layer Salad

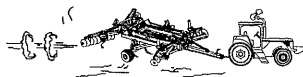
Ruth A. Foppe

Kalida, OH

1 head of lettuce
1 head of Cauliflower
1 box frozen peas (opt)
2 tbsp sugar

1 onion (diced)
1 lb bacon
2 cups miracle whip
1 cup parmesan cheese

Fry, drain and cut up bacon in to pieces. Grated Colby or Mozzarella Cheese to top layer above in pan. Cover and refrigerate 12 – 24 hours in advance. Toss to eat.





Sherbet Salad

Jon Schlamp

Shell Rock, IA

2 pkgs regular vanilla pudding
4 cups water

2 pkgs any flavor Jell-O peach,
strawberry, cherry work the best

Mix in sauce pan, cook until almost boiling. Refrigerate overnite and add small tub of cool whip and beat with electric mixer.

Snicker Apple Salad

Joe Schmitt

Shell Rock, IA

Phil Kenkel

Shell Rock, IA

5 apples
6 med snicker candy bars
1(12 oz) Cool Whip

2 cups milk
2 boxes vanilla pudding

Cut apples in small pieces. Cut candy bars in small pieces. Combine pudding mix and milk and add Cool Whip. Pour over apples and candy pieces. Stir to coat. Refrigerate until served. Makes 12 servings.

Sour Kraut Salad

Rita Kaverman

Delphos, OH

1 qt Sour kraut, drained
2/3 cup peppers
3/4 cup celery seed
Dressing:
3/4 cup sugar
1/2 cup vinegar

2/3 cup celery
1/3 cup onions

1/3 cup salad oil

Cook – let cool, add to mixture. Refrigerate.



Spiral Macaroni

Lynnette Biermann

Shell Rock, IA

16 oz pkg swirl macaroni (Cooked 2/3 done)

2 carrots, grated coarse

½ - 1 cup chopped onion

Dressing:

1 cup vinegar

2 cups Hellmann's mayonnaise

1 green pepper, chopped fine

½ cup chopped celery

1 ½ cup sugar

14 oz can evaporated milk

Mix and pour over hot macaroni and vegetables. Refrigerate 24 hours. Keeps well.

Steak Shot Sauce

Art Warnecke

Kalida, OH

1 lb butter

2 cloves garlic minced

¼ cup Worcestershshire sauce

1 ½ tsp dry mustard

¼ tsp salt

½ cup chopped onion

½ cup whiskey

1 tbsp pepper

1 tsp salt

Melt butter in saucepan. Add onion and garlic, cook slowly until onion is soft. Add remaining ingredients and beat to mix. Makes 3 cups.

Taco Salad

Alicia Knudsvig

Shell Rock, IA

1 lb hamburger, drained

1 head lettuce

1 cucumber (optional)

4 oz grated cheddar cheese

Hot sauce or Tabasco sauce (optional)

15 oz can kidney beans

3 tomatoes

1 onion

8 oz Thousand Island or Italian Dressing

Dorito Chips

Brown, drain hamburger. Put back in skillet and add kidney beans, simmer 10 minutes. Drain and cool. Set aside. Cut up lettuce, as for tossed salad. Add tomatoes, cucumber, onion, and cheese. Mix with cooled meat mixture, add dressing just before serving and top with Dorito chips.





Taco Salad

Dan (Nancy) Grothouse

Delphos, OH

1 lb ground beef, browned
1 head lettuce
1 pkg taco cheese

1 pkg tortilla chips, crushed
1 can kidney beans, drained
diced onion (optional)

Dressing:

½ cup sugar

½ cup oil

1/3 cup vinegar

1 tsp salt

1 pkg taco seasoning

Mix beef, chips, lettuce, beans, cheese, and onion (if desired) in large bowl. Prepare dressing in a separate small bowl; mix well. Just before serving, pour dressing over salad. Toss and serve.

Taco Salad

Nancy Recker

Kalida, OH

½ lb hamburger – fried and drained, put in strainer and pour boiling water over and drain on towels and refrigerate

1 head lettuce

1 pkg shredded cheddar cheese

Tomatoes

crushed doritos

Mix all together and top with Western Salad Dressing

Taco Salad

Stacy Schmersal

Delphos, OH

*Cook together

1 ½ lbs ground beef, cooked and drained

½ tsp salt

1 head lettuce finely chopped

½ cup diced radishes

1 cup cheddar cheese

¼ cup chopped onion

¼ tsp pepper

2 lg tomatoes cubed

1 (3 ¼ oz) can ripe olive slices

1 (9 oz) pkg Doritos (crushed)

Mix well. Save a few doritos to top your salad.



Tam's Favorite French Dressing

Bob (Tammy) Hall

Shell Rock, IA

1 cup ketchup
1 cup oil

1 cup sugar
2 tbsp vinegar

Combine all in quart jar. Shake well.

The Machine Sheds Baked Potato Soup

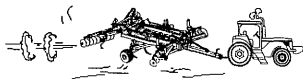
Byron (Wanda) Wordes

Shell Rock, IA

2 ½ lb baby red potatoes
1 ½ sticks margarine, quartered
6 oz flour
1 quart milk
1 jumbo yellow onion (diced)
¼ bunch chopped parsley
1 tsp black pepper

1 quart water
2 oz chicken base
½ lb raw bacon, diced
1 cup whipping cream
1 tsp salt
¼ bunch celery, diced

1. Boil potatoes in water for 10 minutes and set aside.
2. In a large, heavy pot, saute bacon, onions, and celery over medium-high heat until celery is tender. Drain bacon grease and return bacon, onions, and celery to pot.
3. Add milk, water, chicken base, salt and pepper. Heat over medium-high heat until very hot. Do not boil.
4. In a heavy, large sauce pan, melt margarine and add flour (called a roux). Mix well and allow to bubble, stirring for 1 minute. While constantly stirring soup, add the flour, margarine mixture (roux) slowly. Continue stirring soup until thick and creamy.
5. Stir in potatoes, parsley, and cream
6. Serve while hot. Garnish with shredded Colby cheese, fried bacon bits, chopped green onions, or all three.





Tomato Soup Dressing

Lisa Unverferth

Kalida, OH

1 can tomato soup
1 ½ cup salad oil
4 tbsp lemon juice
½ cup vinegar
1 tbsp Worchetershire sauce

1 chopped onion
1 ½ tsp salt
1 cup sugar
¼ tsp apaprika
1 tsp dry mustard

Mix dry ingredients, add rest. Onion is optional. Mix well with egg beater or electric mixer.

Vegetable Salad

Randy (Glenda) Schell

Shell Rock, IA

1 can whole kernal corn
1 can french style green beans
Drain for 2 hours! Then add:
1 cup chopped green peppers
½ cup chopped onion
1 cup grated carrots

1 can peas
½ cup chopped pimento
1 cup diced celery
½ cup salad oil

Boil together next ingredients for 1 minute and cool.

1 cup sugar
1 tbsp water
½ tsp pepper

¾ cup vinegar
1 tsp salt

Pour over vegetables with salad oil added. Refrigerate; will keep several weeks!



Watergate Salad

Don (Linda) Patten

Shell Rock, IA

1 (16 oz) can crushed pineapple, do not drain
1 cup chopped pecans, optional
1 lg pkg pistachio pudding

1 lg carton cool whip (use $\frac{3}{4}$ of it)
1 cup mini white marshmallows

Mix, pineapple, pecans, and marshmallows then add dry pudding and cool whip – refrigerate – add 1 small container cottage cheese – mix and keep refrigerated.

Zesty Bean Salad

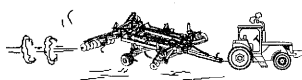
Alicia Knudsvig

Shell Rock, IA

1 can (16 oz) pork and beans in tomato sauce
1 cup coarsely chopped green or red pepper
 $\frac{1}{4}$ - $\frac{1}{2}$ cup Italian dressing

1 cup sliced celery
1 tbsp molasses

Combine all ingredients and chill. Serves 4-6.





Bake Bean Casserole

Travis Schlamp

Shell Rock, IA

Brown:

1 sm onion

½ lb hamburger

½ lb bacon

Add:

½ cup brown sugar

½ cup white sugar

¼ cup ketchup

½ tsp dry mustard

Drain (somewhat):

1 can kidney beans

1 can pork & beans

1 can butter beans

Bake in casserole dish at 350° for 1 – 1 ½ hours.

Baked Beans

Dee Hoffman

Kalida, OH

¾ cup brown sugar

1 tsp dry mustard

2 (1 lb) cans pork & beans

6 slices bacon, diced

½ cup ketchup

Combine brown sugar and mustard. Empty 1 can of beans into 1 ½ quart casserole. Sprinkle with half the sugar mixture. Top with second can. Sprinkle rest of sugar mixture over. Sprinkle with diced bacon. Pour ketchup over and bake uncovered at 325° for 2 hours.

Baked Corn

Fred (Sylvia) Shirey

Kalida, OH

1 stick oleo melted in 9x13 pan

1 (16 oz) can whole kernal corn, drained

1(16 oz) can creamed corn

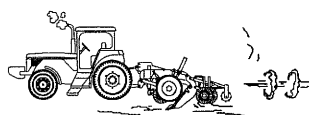
1 (8 oz) pkg sour cream

2 eggs beaten together

1 (8 ½) box Jiffy corn muffin mix

Mix last 5 ingredients together and put in buttered 9x13 pan and bake for 30 to 35 minutes at 400° oven.

Vegetables



Baked Mashed Potatoes

Lisa Unverferth

Kalida, OH

Cook 10 lbs of peeled potatoes, mash

Cream: 16^{oz} cream cheese

Add: 1 pint sour cream

½ cup milk

Add cream cheese mixture to potatoes. Butter pan – add potatoes – dot with butter. This can be made 3 to 4 days ahead of time – refrigerate. Bake at 325° 1 hour, stir, dot with butter & parsley and bake another ½ hour.

Baked Potatoes

Judy Schroeder

Kalida, OH

4 med baking potatoes (about 1 1/3 pounds)

Oven: Scrub and pierce potatoes. Bake at 400° for 40-60 minutes or until tender.

Microwave: Scrub and pierce potatoes; place on a microwave safe plate. Microwave, uncovered, on high for 12-14 minutes or until tender, turning once. Yield: 4 servings.

Barbequed Green Beans

Dennis Hohlbein

Crawfordsville, IN

(Tastes better than it sounds! EZ to prepare but takes time)

6 slices bacon, diced (can substitute smoked sausage slices instead of bacon)

1 onion chopped

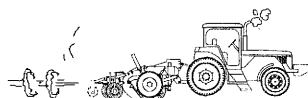
4 (1 lb) cans cut green beans, drained

1 cup firmly packed brown sugar

1 cup catsup

optional: 2 tsp French's mustard

Cook bacon and onion together in medium-size skillet over medium heat until bacon is crisp. Remove with slotted spoon and place in ungreased 2 quart baking dish. Add green beans. Mix sugar and catsup in medium-size bowl. Fold into green beans. Bake, covered, at 250° for 3 hours.





Barbecued Green Beans

Nancy Recker

Kalida, OH

4 slices bacon, finely chopped
¼ cup chopped onion
½ cup ketchup

¼ cup brown sugar
1 tbsp Worcestershire sauce
2 cans French-Style green beans
drained

Brown bacon and onion in skillet. Add ketchup, brown sugar, and worcestershire sauce. Simmer for 2 minutes. Place green beans in casserole. Pour bacon mixture over the top. (DO NOT STIR) Bake at 350° for 20 minutes.

Batter for French Fried Vegetables

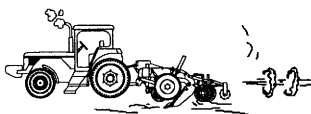
Stacy Schmersal

Delphos, OH

1 egg yolk well beaten
¾ cup milk
1 ½ tsp baking powder

1 tbsp melted butter
½ cup sifted flour
salt and pepper to taste

Add milk and melted butter to well-beaten egg yolk. Mix in flour and baking powder. Beat until thoroughly mixed. (if it appears thin add 1 more tbsp flour). Mix with electric mixer until smooth. Add salt and pepper. Dip dry vegetables into batter until well coated. Let batter drip a little then place in hot oil. Fry to a golden brown. Drain on paper towels. Serve Hot.



Becky's Potatoes

Todd Wyatt

St Cloud, MN

1 lg bag frozen hash brown potatoes,
unthawed
1 can cream of chicken soup
1 stick of melted butter

med carton of sour cream,
"Top of the Tater"
1 cup shredded cheddar cheese

Mix well in large bowl. Grease 9x13 pan with butter. Spread mixture. Coat with corn flake crumbs. Pour another stick of melted butter over cornflake crumbs. Put in oven at 350° for one hour. Note: Potatoes are the entrée of choice at many a Minnesota household, especially when the thermometer toys with zero as it seems to do about six months each year. This recipe hails from Duluth, Minnesota, where dogs are always shaggy, wood stoves burn year round, and courtship is won or lost over Sunday dinner. (Potatoes are the tie breaker.)

Broccoli and Rice Casserole

Lynnette Biermann

Shell Rock, IA

1 pkg frozen broccoli
2 tbsp butter
1 can cream of mushroom soup

1 cup Minute Rice
1 sm onion
1 (8 oz) jar Cheese Whiz

Mix in casserole, cover and bake at 350° for 30 minutes. Stir after 15 minutes.

Broccoli Casserole

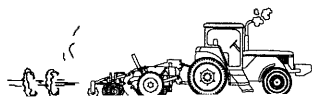
Judy Schroeder

Kalida, OH

20 oz broccoli, cooked and drained
2 tbsp flour
¾ cup lowfat cottage cheese
1 tbsp butter

2 egg beaters
1 (6 oz) pkg farmer or mozzarella cheese
grated

Beat eggs, add flour then cheese and broccoli, melt butter in 2 quart casserole dish. Add broccoli mixture. Bake 30 minutes at 350°.





Broccoli Casserole

Alicia Knudsvig

Shell Rock, IA

½ cup oleo

¼ cup chopped onion

½ cup celery

Mix together and cook until tender.

ADD:

1 can cream of mushroom soup

1 sm jar of Cheese Wiz

1 (10 oz) bag of frozen broccoli (uncooked)

¾ cup uncooked Minute Rice

Mix all ingredients together and put into a casserole dish. Bake for 45 minutes at 375°.

Broccoli Casserole

Denise Decker

Kalida, OH

2 lb (2 bushes) fresh broccoli, partly cooked or part cauliflower

1 pkg frozen broccoli

1 can mushroom soup

1 chopped onion

1 cup mayonnaise

1 cup stuffing mix

1 egg beaten

Topping:

½ cup stuffing mix

1 cup cheddar cheese

Put in 9x13 baking pan. Sprinkle with topping. Bake at 350° for 35 minutes.

Broccoli Rice Casserole

Dan and Linda Honingfort

Kalida, OH

1 cup minute rice, cooked

¾ jar cheez whiz

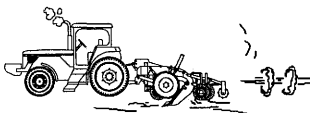
1 stick butter (½ cup)

1 can cream of mushroom

1 (10 oz) pkg broccoli

1 (10 oz) pkg cauliflower

Spread rice in 9x13 pan. Boil broccoli and cauliflower. Spread over rice. Pour soup mixture over top. Bake 350° for 25 minutes.



Cabbage Delite

Judy Schroeder

Kalida, OH

1 (16 oz) bag Dole Slaw mixture
½ cup cubed Farmer's Cheese

1 sm can chicken broth
seasoned bread crumbs

Place slaw mixture and broth in skillet. Cook on medium heat until almost tender, about 15 minutes. Add cheese. Add bread crumbs until desired thickness is reached.

Carrot Casserole

Jenifer Weaver

Kalida, OH

12 sliced med carrots
¼ cup oleo
1 sm onion, minced
¼ cup flour
1 tsp salt

2 cups milk
1/8 tsp pepper
½ lb shredded cheddar cheese
3 cups buttered bread crumbs
¼ tsp dry mustard

Cook carrots until tender and drain, cook onion in oleo 2-3 minutes, stir in flour, salt, mustard, and milk. Cook and stir till smooth then add pepper. In 2 quart casserole arrange layer of carrots, then cheese then carrots, add sauce and crumbs. Bake uncovered for 25 minutes at 350°.

Casserole Vegetable

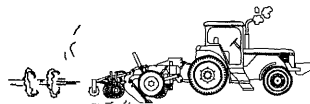
Travis Schlamp

Shell Rock, IA

1 bag broccoli
1 can cream of celery soup

1 bag cauliflower
1 can cream of mushroom soup

Mix and put in baking dish. Drop with cheez Whiz. Top with can onion rings. Bake 300° for 1 ½ hours Cover with foil.





Cheese and Onion Potatoes

Judy Schroeder

Kalida, OH

¼ cup butter or margarine
2 tbsp dried minced onion
Pepper to taste
chopped fresh parsley

4 med unpeeled red potatoes,
sliced ¼ inch thick
1/3 cup shredded cheddar cheese

In a skillet, melt butter over medium high heat. Add potatoes, onion, and pepper; toss to coat. Cover and cook, stirring occasionally, until potatoes are tender, about 10 minutes. Uncover; cook until potatoes are browned, about 5-7 minutes. Top with cheese. Cover and remove from the heat; let stand for several minutes. Sprinkle with parsley before serving. Yields: 4 servings.

Cheesy Hashbrowns

Alicia Knudsvig

Shell Rock, IA

1 cup sour cream
1 can cream of chicken soup
2 lb bag of hashbrowns
1 tsp salt

1 tsp onion salt
2 cup shredded cheddar cheese
6 tbsp butter
½ tsp pepper

Mix all ingredients together except the hashbrowns, add them last to a 9x13 ungreased pan. Bake at 350° for 50-60 minutes. Serves 10-12.

Cheesy Potatoes

Sandy Klear

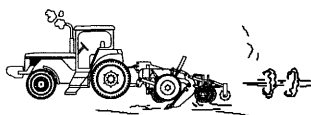
Kalida, OH

2 lbs frozen hash browns
1 tsp salt
½ cup chopped celery
1 pint sour cream
almost a can of milk (using soup can)

¼ cup butter
½ cup chopped onion
¼ tsp pepper
1 can cream of chicken soup
2 cups grated cheddar cheese

Defrost hash browns, combine with other ingredients and mix well. Pour into 3 quart casserole dish. Combine 2 cups corn flakes and ¼ cup butter and sprinkle over the top of casserole. Bake at 350° for 45 minutes.

Vegetables



Cheese Potatoes

Jenifer Weaver

Kalida, OH

12 med potatoes
2 ¼ cup grated cheddar cheese
1 tsp salt

6 tbsp butter
1 – 1 ¼ cup milk
2 eggs beaten

Peel potatoes; cook in salted water until tender. Drain and mash thoroughly. Add butter, cheese, milk, and salt and heat over low heat until butter and cheese are melted. Fold in eggs and pour into greased 9x13 pan. Bake in 350° oven for 30-45 minutes or until puffy and golden brown.

Chicken Ranch Potatoes

Judy Schroeder

Kalida, OH

2 ½ cups cubed cooked chicken
Salt and pepper to taste
¾ cup ranch salad dressing

1 (10 oz) pkg frozen mixed
vegetables
4 hot baked potatoes

Place chicken and vegetables in a 2 quart microwave-safe dish; cover and microwave on high for 6-7 minutes, stirring once. Add salt and pepper. Let stand for 2 minutes. Fold in salad dressing. With a sharp knife, cut an X in the top of each potato; fluff pulp with a fork. Top with chicken mixture. Yield: 4 servings.

Citrus Broccoli Toss

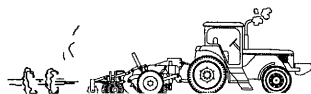
Judy Schroeder

Kalida, OH

2 tbsp butter or margarine
1½ tsp grated orange peel
salt and pepper to taste

1 (10 oz) pkg broccoli, thawed
1 ½ tsp grated lemon peel

In a skillet, melt butter over medium heat. Saute broccoli until crisp-tender. Sprinkle with orange and lemon peel, salt and pepper, then toss to coat. Heat through. Yields 4 servings.





Corn and Macaroni and Cheese Casserole

Lisa Willson

Shell Rock, IA

1 can undrained cream style corn
1 cup uncooked macaroni
1 stick melted butter
Onion and peppers to taste

1 can undrained whole style corn
1 cup velveeta or cheddar cheese –
shredded or cubed

Mix ingredients all together. Bake 45-60 minutes in a 350° oven. Remove lid to brown top, stir occasionally to prevent sticking.

Corn and Noodle Casserole

Jenifer Weaver

Kalida, OH

2 cans cream style corn
1 can milk
2 tbsp sugar

2 eggs, beaten
1 ½ cup cooked noodles
1 tbsp butter

Combine ingredients and bake about 1 hour at 350°.

Corn and Noodles

Lynnette Biermann

Shell Rock, IA

1 cup dry macaroni
1 can cream style corn
1 cup Velveeta, cut up

1 can whole kernel corn
½ cup margarine

Add all together and microwave until macaroni is done. Let stand and it will thicken.

Corn Casserole

Josh Siefker

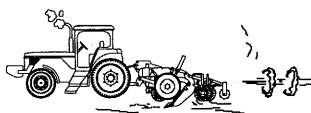
Delphos, OH

1 can whole corn, drained
1 box Jiffy corn muffin mix
1 tbsp sugar

1 can creamed corn
1 cup sour cream
1 stick melted margarine

Combine ingredients, put in 2 qt greased casserole dish. Bake uncovered 45 minutes to 1 hour at 350°.

Vegetables



Corn Macaroni Bake

Russell (Marla) Alberts

Shell Rock, IA

1 can cream style corn

1 cup uncooked macaroni (undrained)

1 cup Velveeta cheese cubed

1 can whole kernal corn

1 stick margarine, melted

2 cup finely chopped onions

Saute onion in butter add rest of ingredients. Bake one hour.

Corn to Freeze

Dan Schell

Shell Rock, IA

6 cups corn cut from cob

1 cup boiling water

1 tsp salt

3 tbsps sugar

Stir together. Bring to boil and cook 2 to 3 minutes. Completely cool and freeze.

Cowboy Beans

Dennis Hohlbein

Crawfordsville, IN

1 quart Van Camp pork and beans

¼ cup brown sugar

4 lg beef dogs (size 4 to 1) sliced 3/8" thick

4 strips fried bacon

3 tbsps mustard

Mix together. Bake at 350° for 1 hour.

Creamed Potatoes

Jim (Joyce) Hinders

Shell Rock, IA

5-6 cups boiled potatoes, diced

1 cup sour cream

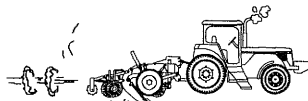
salt and pepper to taste

1 cup cottage cheese

1-2 tbsps minced onion

Velveeta cheese

Boil potatoes. Put in casserole dish. Add cottage cheese, sour cream, salt and pepper. Mix lightly. Cover. Bake at 350° For 40 minutes. Layer with Velveeta Cheese without the cover.



Creamy Cucumbers

Dan (Mary Kay) Verhoff

Kalida, OH

1 lg cucumber, thinly sliced	1 cup sour cream
1 tbsp chopped onion	3 tbsp vinegar
¼ tsp salt	½ tsp pepper

Marinate cucumber in remaining ingredients for 30 minutes.

Creole String Beans

John Anderson

Lexington, SC

4 cups canned, fresh, or frozen string beans	2 cups canned tomatoes
½ cup salad oil	1 onion sliced
1 tsp mixed dried herbs	6 strips bacon or less

Chop string beans and cook in salted water until tender. Add onion rings, tomatoes, herbs, salad oil, and bacon. Simmer for 20-25 minutes and serve hot. Yield: 6 servings.

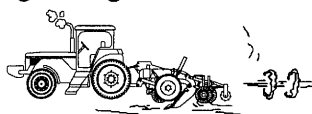
Crispy Potato Wedges

Judy Schroeder

Kalida, OH

4 med russet potatoes, cut into large wedges	1tbsp vegetable oil
¼ tsp freshly ground black pepper	1/8 tsp salt
2 cloves garlic, minced (opt)	reduced sodium ketchup (opt)

Place potatoes in a large bowl; add cold water to cover. Let stand for 15 minutes. Preheat oven to 425°. Spray a non stick baking sheet with a vegetable cooking spray. Set aside. Drain potatoes in a colander. Spread on a double layer of paper towels. Cover with a second layer of paper towels. Press down on the towels to dry the potatoes. Transfer potatoes to a clean large bowl. Sprinkle with oil, pepper, and salt; toss gently to combine. Arrange seasoned potatoes in a single layer on prepared baking sheet. Bake potatoes for 20 minutes. Use spatula to turn potatoes; sprinkle with garlic. Bake until golden, about 20 minutes. (turn baking sheet after 10 minutes for even browning.) Serve immediately with ketchup on the side. One serving has 3 grams of fat.



Diabetic Mashed Sweet Potatoes

Art (Pat) Warnecke

Kalida, OH

1 ½ lbs sweet potatoes
¼ tsp pumpkin pie spice mixture

1 ½ tbsp margarine

Boil potatoes over a moderate heat until potatoes are soft. Drain. In a bowl mash and beat with margarine and pumpkin pie spice. Diabetic exchanges: ¼ cup per serving: 1 starch exchange and ½ fat exchange.

Drive 'em Wild Potatoes

Angie Niemeyer

Kalida, OH

6 lg potatoes, baked
¼ cup butter
3 tbsp chopped chives
½ cup shredded Swiss cheese

1 cup sour cream
8 slices cooked bacon, crumbled
1/3 cup shredded mozzarella cheese

Cut potatoes in half lengthwise. Scoop out potatoes, leaving 1/8" shell. Add sour cream and butter to potato mixture; mash well. Stir in Bacon and 2 tbsp chives. Add mozzarella cheese; mix well. Fill shells with mixture. Sprinkle with Swiss cheese. Bake at 350° for 25 minutes. Top with remaining chives. Serves 12. Variation: Boil and mash potatoes, then use as a casserole instead. Casserole can be frozen.

Festive Green Beans

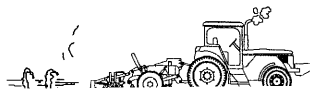
Judy Schroeder

Kalida, OH

1lb fresh green beans or 16oz
can green beans, drained
¼ tsp pepper
¾ cup Mexican stewed tomatoes or chunky salsa

½ cup water
½ tsp salt, opt
½ tsp garlic powder

Cut beans into 2 inch pieces; place in a saucepan. Add water and salt if desired; bring to a boil. Reduce heat and simmer for 15 minutes or until tender; drain. Add pepper, garlic powder and tomatoes; heat through. Yields 6 servings. Diabetic Exchange: One ½ cup serving(prepared with fresh tomatoes and salsa without salt) equals 1½ vegetable, also, 35 calories, 225 mg sodium, 0 cholesterol, 8gm carbohydrate, 1gm protein, trace fat.





Fresh Vegetables On Top Crescent Rolls

Nancy Schnipke

Kalida, OH

2 pkg crescent rolls
¾ cup miracle whip

2 (8 oz) pkg cream cheese
1 envelope Hidden Valley Ranch
Dressing

Mix cream cheese, miracle whip and dressing together. Pat 1 pkg crescent rolls on each jelly roll pan (use 2 pans). Bake at 350° for 7-8 minutes. Cool. Top with cream cheese mixture. Sprinkle with ¾ cup of the following: Diced small mushrooms, onions, green peppers, cauliflower, broccoli, carrots, cheddar cheese and tomato. Press vegetables into cream cheese mixture. Chill 1-2 hours before serving. Keep refrigerated.

Garlic-Buttered Green Beans

Lois Fischer

Kalida, OH

1 lb fresh or frozen green beans
6 tbsp butter or margarine
1 to 1 ½ tsp garlic powder

½ cup sliced fresh mushrooms
2 to 3 tsp onion powder
Salt and pepper to taste

Cook green beans in water to cover until tender. Meanwhile, in a skillet, sauté mushrooms in butter until tender. Add onion powder and garlic powder. Drain beans; add to skillet and toss. Season with salt and pepper. Yield: 6 servings.

Golden Parmesan Potatoes

Robert Hilvers

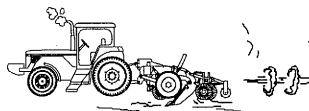
Kalida, OH

Combine all ingredients in a brown paper bag:

¼ cup flour
¾ tsp salt
6 lg potatoes

¼ cup parmesan cheese
1/8 tsp pepper
1/3 cup butter

Peel and quarter potatoes. Melt butter in a 9x13 inch pan. Dip potatoes in water. Shake a few pieces at a time in bag. Place in pan. Bake at 350° for 1 hour, stirring once.



Good Potatoes

Alicia Knudsvig

Shell Rock, IA

1 lg pkg frozen hashbrowns (2 lbs)
1 tsp salt
½ cup chopped onion
1 pint sour cream
2 cups crushed cornflakes

½ cup melted butter
½ tsp pepper
1 can cream of chicken soup
1 (8 oz) pkg grated cheddar cheese
¼ cup melted butter

Defrost potatoes. Mix all except corn flakes and melted butter. Put in 9x13 pan. Add cornflakes and pour on melted butter. Bake at 350° for 45 minutes – 1 hour.

Grams Refrigerated Pickles

Jay (Sharon) Mehmen

Shell Rock, IA

Slice thinly, a couple onion – put in bottom of large jar, then 1 gallon of thinly sliced pickles

4 cup sugar
¼ cup canning salt
1 ½ tsp turmeric

4 cup white vinegar
1 ½ tsp mustard
1 tsp celery seed

Heat and stir until all is dissolved. Do not boil. Pour over pickles cold, stir, will keep in refrigerator 9 months.

Grated Sweet Potato Pone

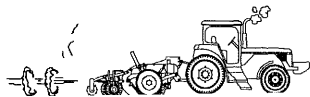
John Anderson

Lexington, SC

2 cups grated, raw sweet potatoes
1 cup milk
1 cup sugar
2 eggs, slightly beaten

2 tbsp melted butter or margarine
1 tsp cinnamon
1 tsp nutmeg
¼ tsp salt

Grate the raw sweet potatoes into the milk to keep them from turning dark. Add other ingredients in order given. Pour into a well greased 1 ½ quart casserole. Bake in a 350° oven for one hour. Serve warm. Yield: 6 servings.





Hashed Brown Potatoes

Mike (Kim) Dietz
Nancy Schnipke

Shell Rock, IA
Kalida, OH

2 lbs frozen hash browns
1 can undiluted cream of chicken soup
½ cup chopped onion
salt and pepper to taste
melted butter

½ stick melted butter
2 cup cheddar cheese grated (opt)
2 cup sour cream
2 cups corn flakes, mixed with ¼ cup

Thaw potatoes, combine with other ingredients, put in 9 x 13 greased pan, spread corn flakes over the top. Bake uncovered 45 minutes at 350°. Don't over bake. Turn down temperature in glass pan.

Healthy Choice Cheezy Potatoes

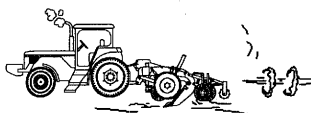
Judy Schroeder

Kalida, OH

2 lb bag frozen hash browns
3 cups healthy choice reduced fat mild
cheddar Cheese
½ cup chopped onion
½ cup chopped green pepper
1 can reduced fat cream of celery soup
4 cups crushed Cheez-it reduced fat snack crackers

1 stick reduced fat margarine
garlic salt to taste
coarsely ground black pepper, to
taste
1 can reduced fat cream of mush
-room soup

Prepare a 9x13 glass pan with no cholesterol non-stick cooking spray. Melt margarine and pour over frozen hash browns in a large bowl. Mix together all other ingredients except crackers with potatoes. Spread in greased pan. Spread crushed crackers on top. Bake uncovered at 350° for 45 minutes.



Honey Green Beans with Cranberries

Judy Schroeder

Kalida, OH

1 ½ lbs green beans
½ cup dried cranberries

1 tsp grated orange peel
2 tbsp honey

Heat beans and orange peel in 1 inch water to boiling in 2 quart saucepan. Boil uncovered 5 minutes; reduce heat. Cover and simmer 10-15 minutes or until beans are crisp-tender; drain. Toss beans, cranberries and honey. Garnish with shredded orange peel if desired. Makes 4 servings.

Idaho Tacos

Judy Schroeder

Kalida, OH

1 lb ground beef
4 hot baked potatoes
1 cup chopped green onions
Salsa, optional

1 envelope taco seasoning
1 cup (4 oz) shredded sharp cheddar
cheese

In a skillet, brown beef, drain. Add taco seasoning; prepare according to package directions. With a sharp knife, cut an X in the top of each potato; fluff pulp with a fork. Top with taco meat, cheese and onions. Serve with salsa if desired. Yield: 4 servings.

Marinated Vegetables

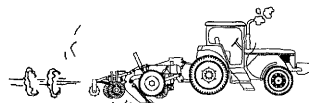
Judy Schroeder

Kalida, OH

1 or 2 lb pkg frozen mixed vegetables (carrot/broccoli/cauliflower works well)
1 lg onion, diced
2 med potatoes, chopped and seeded

1 –2 tsp garlic salt
1 (16 oz) bottle fat free Italian salad dressing

Defrost vegetables and run under hot water for about 30 seconds. Place in dish; add onion, garlic salt, and tomatoes. Pour dressing over top and toss. Cover. Let marinate several hours or overnight, then serve.





Mixed Vegetable Casserole

Roger (Kathy) Hanneman

Kalida, OH

1 can cream celery soup
2 cups cheddar cheese (shredded)

1 can cheddar cheese soup
2 bags frozen carrots, cauliflower,
and broccoli mix

Mix in 9x13 pan and bake one hour at 350° – 375°

Parmesan Baked Potatoes

Jeremy Jerwers (Joyce)

Delphos, OH

6 tbsp butter or margarine, melted
8 med unpeeled red potatoes (halved lengthwise)

3 tbsp parmesan cheese

Melt butter in a 9x13 baking dish. Sprinkle parmesan cheese over butter. Place potatoes cut side down over cheese. Bake uncovered at 400° for approximately 40-45 minutes or until tender.

Party Potatoes

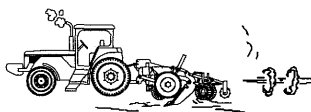
Butch (Renee) Wyatt

Owatonna, MN

1 (8 oz) pkg cream cheese
10 –12 med size potatoes

$\frac{3}{4}$ of a (16 oz) carton sour cream
salt and pepper to taste

Peel and boil potatoes until done; drain; whip potatoes with electric beater, adding cream cheese and sour cream. Add salt and pepper to taste. Turn into greased casserole. Add chunks of butter while still warm and also paprika. Can be prepared 1-2 days in advance and refrigerated. When ready to serve bake at 350° for 30 minutes – until bubbly.



Potato Casserole

Art Warnecke

Kalida, OH

2 lb pkg frozen hashbrowns
1 can cream chicken soup
½ cup chopped onions
1 tsp salt

1 (10 oz) grated sharp cheddar cheese
1 pint sour cream
1/3 cup melted margarine
½ tsp pepper

Mix together and place in 9x13 inch pan. Top with 2 cups crushed cornflakes and ¼ cup butter. Bake at 350° for 1 hour.

Potato Casserole

Diane Recker

Kalida, OH

1 pkg 2 lb Frozen Hash Browns
½ cup butter
2 cups sour cream
2 cups corn flake crumbs

½ cup onion
1 can chicken soup
2 cups cheese

Put ¼ cup butter in bottom of 9x13 baking dish. Layer all other ingredients. Bake at 350° for 45 minutes.

Potatoes with Crab Sauce

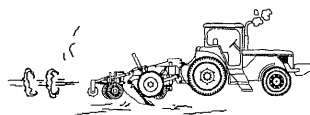
Judy Schroeder

Kalida, OH

1 cup chicken broth
2 tbsp butter or margarine, softened
½ lb process American cheese
pinch onion powder
4 hot baked potatoes

¼ cup all purpose flour
1 (3 oz) pkg cream cheese
3 to 4 drops hot pepper sauce
1 (6 oz) pkg imitation crabmeat,
flaked

Cut cream cheese in to 1 inch cubes. Cut American cheese in to 1 inch cubes. In a blender, combine broth, flour, butter, cream cheese, American cheese, pepper sauce, and onion powder. Cover and process until smooth. Pour into a saucepan; cook and stir over medium heat until thickened. Reduce heat to low; add crab. With sharp knife, cut an X in the top of each potato; fluff pulp with a fork. Top with crab sauce. Yields 4 servings.





Red Beans and Rice

Stacy Schmersal

Delphos, OH

1 whole Ham Hock
4 cans dark red kidney beans
2 lg onions, chopped
½ tsp. garlic powder
salt and pepper to taste

¼ cup bacon dripping
1 bay leaf
1 tbsp flour
4 cups cooked rice
2 tbsp flour

Place ham hock in pan with enough water to cover. Add salt and pepper to taste. Bring to boil. Reduce heat and cook until tender and meat falls loosely off the bone. Remove bone. Continue cooking. Add bay leaf, garlic powder, onion, and bacon drippings. Pour beans (juice and all) into mixture. Shred ham hock meat. In a separate bowl remove some of the juice and add to the flour to make paste. Continue stirring flour until smooth not lumpy. Mix flour mixture into beans. Remove the bay leaf. Cook for about one hour until it thickens. Stirring continuously. Add more salt and pepper to taste. Serves 8-10 people.

Rhubarb Crunch

Nancy Recker

Kalida, OH

Combine Rhubarb and sugar in dish.

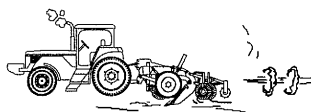
Crunch:

½ cup brown sugar
¼ cup crisco
Dash of cinnamon

½ - ¾ cup oatmeal
1 tbsp flour

Crumb like pie dough. Bake at 350° for 45 minutes.

Vegetables



Scalloped Cabbage

Bernie (Lynn) Nicklaus

Shell Rock, IA

3 cups shredded cabbage, slightly cooked
white sauce
½ tsp salt
pepper

Velveeta cheese
3 tbsp butter
3 tbsp flour
1 ½ cup milk

Cook cabbage and drain. Melt butter in heavy saucepan; add flour and seasonings. Stir in milk slowly. Cook until thick. In a baking dish make a layer of cabbage; sprinkle with grated Velveeta Cheese. Cover with some white sauce, another layer of cabbage, cheese and white sauce. Top with buttered bread crumbs. Bake for 20 minutes at 350°.

Scalloped Corn

Alicia Knudsvig

Shell Rock, IA

1 can cream style corn
2 tbsp sugar
2 tbsp butter

2 eggs, beaten
1 cup cracker crumbs (reserve ¼ cup)
¾ cup milk

Mix together all ingredients reserving ¼ cup cracker crumbs. Top mixture with reserve cracker crumbs and dot butter. Bake slowly in moderate oven at 300° to 325° until eggs are set, about 45 minutes to an hour.

Scalloped Corn

Steve Decker

Shell Rock, IA

2 eggs slightly beaten
Mix together slightly.

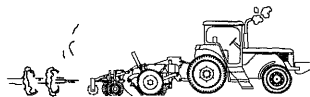
Add:

1 can creamed corn
1 cup plain yogurt

1 box jiffy corn muffin mix

1 can kernel corn or frozen corn
½ cup melted margarine

Mix together and bake at 350° for 45 minutes. Take out and top with grated Colby or your favorite cheese. Bake for another 5 minutes or until cheese is melted.





Scallops with Walnut and Snap Pear Orzo

Dale Hinz

Shell Rock, IA

Preparation time: 10 minutes

1 ¼ lb scallops (about 24 med scallops)

1 (8 oz) Orzo pasta

Non Stick Cooking spray

½ lb snap peas, trimmed

1 tbsp basil-flavored oil

2 tsp Herbes de Provence or
Italian Seasoning

1 tsp chopped garlic

½ cup chopped walnuts, some
reserved for garnish

Rinse scallops and dry very well. Sprinkle herbs evenly over scallops. Cook orzo according to package instructions and hold in a covered pan. Coat a non stick skillet with cooking spray. Saute garlic, snap peas and walnuts over medium high heat for 2 minutes to 3 minutes. Add to orzo and keep covered. Re-coat skillet with cooking spray. Saute scallops over high heat for 2 minutes on each side until lightly browned. Place scallops on plate with the orzo. Drizzle a little basil flavored oil over the scallops before serving. Sprinkle with reserved chopped walnuts. Makes 6 servings. Nutrition facts per serving: 339 calories, 10 grams fat, 1 gram saturated fat, 24 grams pro., 31 mg cholesterol, 38 grams carbo., 158 mg sodium, 3 g. fiber. Percentage of calories from fat: 15 percent.

Slaw To Freeze

Red (Glenda) Schell

Shell Rock, IA

1 med cabbage

Shred cabbage and add salt. Let stand one hour. Squeeze out and add:

1 carrot, shredded

Boil the following for 1 minute:

2 cups sugar

¼ cup water

1 tsp mustard seed

1 tsp salt

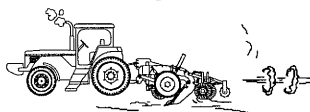
1 pepper, chopped

1 cup vinegar

1 tsp celery seed

Cool to luke warm and pour over cabbage. Put in containers and freeze.

Vegetables



Stuffed Mushrooms

Barb Steffan

Kalida, OH

1 lb fresh mushrooms
 ¼ cup parmesan cheese

1/3 lb sausage

Wash mushrooms in salt water. Remove stems and chop fine. Fry sausage in 2 tbsp oil (drain). Add stems and cheese. Fill caps with meat mixture. Top with toasted buttered bread crumbs. Bake in shallow baking dish for 20 minutes at 350°.

Sweet Potato Souffle

Rick (Deb) Reindel

Delphos, OH

1 (18 oz) can sweet potatoes, drained & mashed
 2 eggs
 ½ tsp salt
 1 tsp vanilla

1 cup sugar
 ½ cup milk
 1/3 stick butter or margarine, melted

Mix well, pour into buttered pan.

Topping:

1 cup brown sugar
 1/3 melted butter or margarine

½ cup flour
 1 cup pecans

Crumble topping over potato mixture. Bake at 350° for 35 – 45 minutes uncovered.

Swiss Vegetable Medle

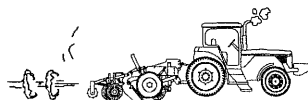
Shelley Hoersten

Kalida, OH

1 bag frozen broccoli, cauliflower and carrots
 1 cup swiss cheese, shredded
 ¼ tsp pepper

1 can cream of mushroom soup
 1/3 cup sour cream
 1 can french fried onions

Mix all ingredients together, save ½ can of onion rings. Bake at 350° for 40 minutes. Arrange remaining onion rings on top and bake uncovered until golden brown.





Tangy Cheese Topped Potatoes

Judy Schroeder

Kalida, OH

1 (8 oz) pkg cream cheese, softened
¼ cup finely chopped onions
1 to 2 tbsp lemon juice
½ tsp salt
½ cup shredded sharp cheddar cheese

1 (8 oz) cup sour cream
2 tbsp prepared horseradish
2 tbsp minced fresh parsley
4 hot baked potatoes

In a mixing bowl, blend cream cheese and sour cream until smooth. Add onion, horseradish, lemon juice, parsley and salt; mix well. With a sharp knife, cut an X in the top of each potato; fluff pulp with a fork. Top with cream cheese mixture; sprinkle with cheese. Yield: 4 servings.

Time to Spare Spuds

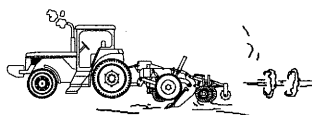
Judy Schroeder

Kalida, OH

6 lg potatoes, baked
1 (4 oz) cup shredded cheddar cheese
¼ cup milk
1 tbsp chopped fresh parsley
additional melted butter, or margarine

1 (8 oz) cup sour cream
1 green onion, chopped
2 tbsp butter or margarine, melted
1 tsp salt

Cut hot potatoes in half lengthwise; carefully scoop out pulp, leaving a thin shell. In a bowl, mash pulp until smooth. Beat sour cream, cheese, onion, milk, butter, parsley and salt. Fill shells; brush with butter. Cover and refrigerate. Wrap shells individually in plastic wrap; place in freezer containers. Freeze. To serve, thaw and place in an ungreased shallow baking dish. Bake, uncovered, at 400° for 20–25 minutes or until golden and heated thoroughly. May be frozen for up to 1 month.



Twiced Baked Potatoes

Alicia Knudsvig

Shell Rock, IA

9 lg potatoes, pealed, cooked, mashed
2 tsp onion salt

1 (8 oz) pkg cream cheese
1 cup sour cream

Mix all ingredients together. Put in baking dish. Place butter blob in middle. Bake at 350° for 20 minutes.

Zucchini Casserole

Bob Hall

Shell Rock, IA

8 cups uncooked zucchini
2 cans cream of mushroom soup
1 cup chopped onion
3 cups seasoned croutons

2 cans mushrooms
2 lbs sausage, browned and drained
salt and pepper to your liking

Boil zucchini for two minutes and drain. Combine all and place in 9x13 pan. Bake at 350° for 45 minutes.

Zucchini Pie

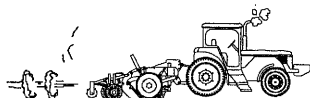
John Anderson

Kalida, OH

3 cups diced unpeeled zucchini
½ cup grated parmesan cheese
½ cup salad oil
1 tsp salt
4 eggs, slightly beaten

1 lg onion, chopped
½ cup chopped mozzarella cheese
3-4 tbsp parsley (fresh)
½ tsp pepper
1 cup bisquick

Combine in order given. Pour into greased 9" pie dish. Bake 50 – 60 minutes in a 350° oven. Good served with sliced tomatoes or other tomatoes.



Changes to *Yummy* Cookbook February 1999

All ingredients read across (left to right)

PAGE	RECIPE TITLE	CHANGE
13	Hot Pretzels	4 boxes of Bavarian pretzels instead of one box
18	Quick & Easy Nacho Dip	2-8oz pkg of cream cheese 2-8oz pkg of shredded cheese
42	Banana Nut Bread	2 cups flour
79	Best Soft Chocolate Chip Cookies 2 cups butter flavored Crisco 1 ½ cups white sugar 2 tsp vanilla 2 tsp baking soda 1 tsp cinnamon 24 oz bag chocolate chips Mix together first 5 ingredients. Add next 4 (dry) ingredients. Stir in chocolate chips. Drop by rounded tablespoonfuls onto cookie sheets. Bake at 350° for 12-15 minutes. Makes 5-6 dozen cookies. May substitute M & M's, macadamia nuts, white chocolate chips, etc for variations.	please see new recipe below: 1 ½ cups brown sugar 4 eggs 1 tsp salt 5 cups flour
104	Chocolate Cookies 3 ½ cups flour 1 cup shortening 2 cups sugar ½ cup milk 1 tsp vanilla Frosting: 4 cups powdered sugar milk dash of salt	Please see ingredients listed below for cookie and frosting 1 cup cocoa 1 tsp salt 1 tsp baking powder 2 eggs 6 tsp butter 10 tbsp cocoa
130	Buttermilk Cookies	Bake 425° for 5 minutes

PAGE	RECIPE TITLE	CHANGE
167	Pumpkin Cookies	See recipe below
	1 cup brown sugar	
	1 cup white sugar	
	1 cup shortening	
	2 eggs	
	2 cup pumpkin	
	1 tsp vanilla	
	3 ½ cups flour	
	2 tsp soda	
	1 tsp baking powder	
	2 tsp cinnamon	
	1 tsp allspice	
	1 tsp salt	
	Mix in order given. Drop from spoon on greased sheet. Bake at 350° for 15 minutes.	
	Frosting:	
	2 tsp butter	½ cup brown sugar
	¼ cup milk	2 cups powdered sugar
	Place butter and brown sugar in sauce pan. Bring to a boil, stirring until slightly thick, add milk and beat until smooth. Add powdered sugar.	

170-author unknown-	Pumpkin Roll	please see new recipe below:
	3 eggs, beat for 5 minutes	1 cup white sugar
	2/3 cup pumpkin	1 tsp lemon juice
	¾ cup flour	1 tsp baking powder
	2 tsp cinnamon	1 tsp ginger
	½ tsp nutmeg	½ tsp salt
	1 cup nuts	
	filling mixture: cream cheese, butter, vanilla, powdered sugar	

Add ingredients in order listed(reading across 1-r). Line a cookie sheet (13"x9"x3/4") with wax paper and pour in mixture. Bake at 375° for 15 minutes. After removing from oven, cover dish towel with powdered sugar, turn cookie sheet over onto towel and remove wax paper. Roll length wise in towel and refrigerate. For filling: mix 1-8oz. pkg. cream cheese, 4 tbsp. Softened butter, ½ tsp. vanilla, and 1 cup powdered sugar. When Cooled, unroll pumpkin roll and add filling. Then roll back up without towel.

PAGE	RECIPE TITLE	CHANGE
171	Reese's Cookies	Mix first few ingredients in smaller bowl, combine other ingredients in larger bowl. Bake at 350°.
183	Strawberry Angel Food Cake	Add strawberries and glaze to list of ingredients
186	Sugar Cookies	See recipe below
	2 cups white sugar 1 ½ cups shortening 1 ¾ tsp soda 5 cups flour 2 tsp baking powder	3 eggs 1 tsp vanilla 1 cup buttermilk 1 ½ tsp salt
	Mix buttermilk and 1 ¾ tsp soda and set aside. Cream sugar and shortening, then add eggs and mix. To mixture add vanilla and buttermilk mixture. Then add flour, salt, and baking powder. Chill (over night is best). When dough is chilled, take only the dough you'll be rolling out, out of the refrigerator. Roll cookies out and cut into desired shapes. You can use flour in small quantities when rolling out. Bake at 350° for 5-8 minutes.	
195	Baked Bar-b-que Spareribs	½ cup vinegar
230	Ham Loaf	2 cups crushed graham crackers
244	Meatball and Vegetable Casserole	The first eight ingredients called for in the directions are ground beef, chopped onions, corn meal, 1 tsp salt, dry mustard, chili powder, milk, and egg.