

# Outlets, Now You're Cookin'



CORNING  REVERE



# introduction

THIS COOKBOOK  
WAS MADE POSSIBLE  
BY YOU,  
THE CORNING/REVERE FACTORY STORE EMPLOYEES.  
RECIPES RANGING FROM  
GEORGIA GRITS  
TO  
CANADIAN PEA SOUP.

THANK YOU  
FOR YOUR CONTRIBUTIONS  
TO MAKE THIS  
YOUR COOKBOOK.

MISC



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## DELICIOUS SCENTS



The scent in your home makes an important first impression. It's wonderful to be greeted by the smell of dinner cooking, but if all the food has been prepared ahead, you can plan the scent that will greet your guests.

- ▲ In winter, keep a small pan of apple juice with cloves and cinnamon simmering on the back burner.
- ▲ Place a bouquet of fresh herbs near the front door. Try mint in summer, for its refreshing scent, and rosemary in winter, for the aroma of pine.
- ▲ Put potpourri in small dishes and place them all around the house. Put some in a metal container on top of the radiator, too.
- ▲ Toss orange and lemon peels, cloves, cinnamon sticks, pine boughs, and cones into the fire.
- ▲ Burn fruitwood in the fireplace for a delicious scent.
- ▲ Place small bouquets of fragrant flowers throughout the party rooms. Try roses, jasmine, lilacs, wisteria, hyacinths, and gardenias.

## **Weights and Measures**

### **Abbreviations**

tsp	teaspoon	qt	quart
Tbsp	tablespoon	oz	ounce
C	cup	lb	pound
pt	pint		

### **Guide to Weights and Measures**

1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 Tablespoon	1 cup = 1/2 pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = 1/4 cup	4 cups = 1 quart
5 1/3 tablespoons = 1/3 cup	4 quarts = 1 gallon
8 tablespoons = 1/2 cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

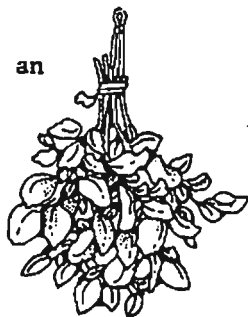
### **Substitutions and Equivalents**

2 Tbsp of fat = 1 oz
1 C of fat = 1/2 lb
1 lb of butter = 2 C
1 C of hydrogenated fat plus 1/2 tsp salt = 1 C butter
2 C sugar = 1 lb
2 1/2 C packed brown sugar = 1 lb
1 1/3 C packed brown sugar = 1 C granulated sugar
3 1/2 C of powdered sugar = 1 lb
4 C sifted all purpose flour = 1 lb
4 1/2 C sifted cake flour = 1 lb
1 oz bitter chocolate = 1 square
4 Tbsp cocoa + 2 tsp butter = 1 oz of bitter chocolate
1 C egg whites = 8 to 10 whites
1 C egg yolks = 12 to 14 yolks
16 marshmallows = 1/4 lb
1 Tbsp cornstarch = 2 Tbsp flour for thickening
1 Tbsp vinegar or lemon juice + 1 C milk = 1 C sour milk
10 graham crackers = 1 C fine crumbs
1 C whipping cream = 2 C whipped
1 C evaporated milk = 3 C whipped
1 lemon = 3 to 4 Tbsp juice
1 orange = 6 to 8 Tbsp juice
1 C uncooked rice = 3 to 4 C cooked rice

## **A HANDY SPICE GUIDE TO MAKE YOU BECOME A SEASONED SEASONER**

**ALLSPICE**...a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, relishes, fruit preserves, baking.

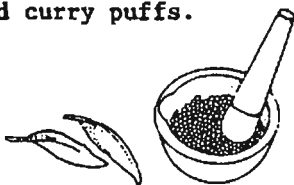
**BASIL**...the dried leaves and stems of an herb grown in the U.S. and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.



**BAY LEAVES**...the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

**CARAWAY**...the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

**CURRY POWDER**...a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken and rice, eggs, vegetables and curry puffs.





DILL...the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni and green apple pie.



MACE...the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM...an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (Monosodium Glutamate)...is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

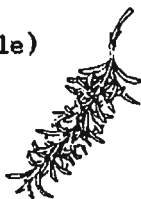
OREGANO...the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne and Italian specialties.



PAPRIKA...a mild, sweet red pepper growing in Spain, Central Europe and the U.S. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika. Hungarian Goulash, salad dressings.

POPPY...the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY...an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.



SAGE...the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

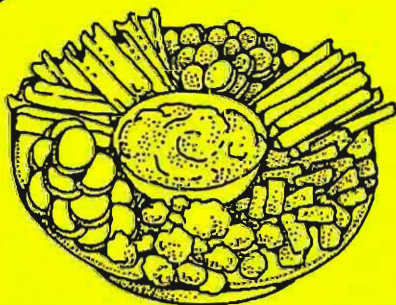
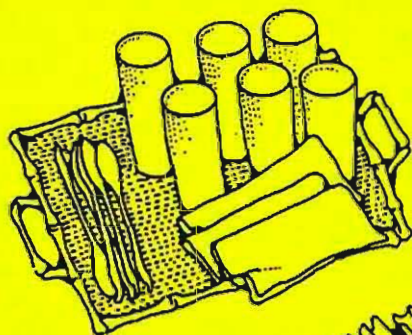


THYME...the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dished. Also tasty on fresh sliced tomatoes.



TURMERIC...a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

# appetizers



## FOOTPRINTS

One night a man had a dream. He dreamed he was walking along the beach with the Lord.

Across the sky flashed scenes from his life. For each scene, he noticed two sets of footprints in the sand; one belonging to him and the other to the Lord.

When the last scene of his life flashed before him, he looked back at the footprints in the sand. He noticed that many times along the path of his life there was only one set of footprints. He also noticed that it happened at the very lowest and saddest times in his life.

This really bothered him and he questioned the Lord about it. "Lord, you said that once I decided to follow you, you'd walk with me all the way. But I have noticed that during the most troublesome times in my life, there is only one set of footprints. I don't understand why when I needed you most you would leave me."

The Lord replied, "My precious, precious child, I love you and I would never leave you. During your times of trial and suffering, when you see only one set of footprints, it was then that I carried you."

Author Unknown

### SEASONED CRACKERS

Faye Phillips  
District Manager

2 boxes oyster crackers (11 oz)  
1 pkg Hidden Valley Ranch dressing  
1 C oil                                      1/2 tsp garlic  
1 tsp onion powder                      1 tsp dill weed

Mix all together and pour over crackers, stir after one hour.

### CHEESE BALL

Gary Germond  
Ft. Pierce, FL

4 pkg 3 oz cream cheese  
6 oz Blue cheese  
6 oz processed cheddar cheese spread  
1 tsp worcestershire sauce  
1/8 tsp monosodium glutamate (accent)  
1 C ground pecans  
1/2 C parsley

Combine cheeses, onion, worcestershire sauce and monosodium glutamate. Beat until well blended. Stir in 1/2 C of nuts and 1/4 C parsley. Shape into one or two balls, wrap in plastic wrap, then in foil. Refrigerate over night. One hour before serving, roll in remaining pecans and parsley. Serve with crackers.

### CHIPPED BEEF CHEESE BALL

Julie Strong  
Martinsburg, WV

1 tsp mustard                              1 large creamed cheese  
1 Tbsp mayonnaise                      1 pkg chipped beef,  
2 Tbsp dried onions                      chopped until fine

Blend together mustard, mayonnaise and onions. Add softened creamed cheese and mix until smooth. Add 1/2 chopped chipped beef. Mix well and chill. When cheese sets, form into ball. Roll in remainder chipped beef. Chill well before serving.

### CORN FRITTERS

Barb Long  
Watkins Glen, NY

2 cans drained corn                      Dash of salt  
6 Tbsp Crisco oil                      1 C sugar  
3 eggs  
1 heaping tsp baking powder  
3/4 large mixing spoon of flour

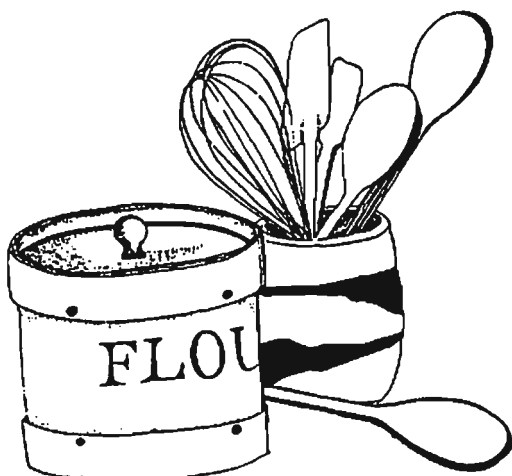
Mix all ingredients together real well - except flour. After everything is well mixed, add 1 spoon full of flour at a time mixing until mixture is thick. Fry on a grill like pancakes. Brown each side until inside is done. (Serves 12-18 medium fritters)

### HOT SAUSAGE APPETIZERS

Dennis Terry  
District Manager

1 lb hot sausage                      1 small jar Cheese Whiz  
3 C Bisquick mix                      1/4 C milk

Combine all ingredients. Shape into 1 inch balls and place on ungreased Pyrex baker. Bake 15-20 minutes at 400 degrees. Can be frozen. If frozen, allow to reach room temperature then bake.

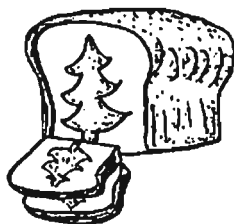


### PARMESAN CHEESE TOASTS

Rosemary Larsen  
Saratoga, NY

3/4 C freshly grated Parmesan cheese  
1/2 C good-quality mayonnaise  
2 Tbsp grated onions  
1/4 tsp fresh ground white pepper  
24 slices white sandwich bread  
Paprika

Preheat oven to 400 degrees. In a small bowl combine cheese, mayonnaise, onion and pepper. Lay the bread on a work surface and cut with a tree shaped cookie cutter. (The scraps can be reserved for another use, such as bread crumbs or stuffing.) Spread about 2 tsp of cheese mixture evenly onto each bread tree. Sprinkle with paprika. Arrange trees on large baking sheet and bake 5-7 minutes until golden and bubbly. Serve immediately. (Use hearts for Valentines, bells for Christmas, etc).



### PIZZA SQUARES

Sandra Stevens  
Kittery, ME

1 pkg party rye bread squares  
1 small can tomato paste  
Oregano  
1/4 lb Genoa salami - sliced thin  
1 pkg shredded mozzarella cheese

Spread tomato paste on each slice of bread. Sprinkle with oregano. Add a piece of salami and top with mozzarella cheese. Arrange on round plate and microwave for 3 minutes on high or until cheese melts. Bon Appetite!!

RICE BALLS  
(Oranchini)

Leonard Cerasoli  
Hilton Head, SC

2 lbs raw rice  
1/2 lb soft butter  
6 eggs, separated  
Salt & white pepper to taste  
1/2 C Italian grated cheese  
30-40 1/2" mozzarella cheese cubes  
\*Chopped cooked meatballs with tomato sauce  
2 Tbsp fresh parsley (optional)

Cook rice until tender, drain thoroughly. Add soft butter, salt, pepper, egg yolks and grated Italian cheese. Blend thoroughly. Allow mixture to cool. Beat egg whites until frothy. Using medium size scoop, form balls in scoop. Place 1 piece cheese in center of ball and round out (\* or cooked chopped meatballs). Place completed riceball on cookie sheet and freeze. When riceball is hard enough to handle, coat with egg white then place in bread crumbs. Deep fry 350 degrees fat, or preheat oven to 400 degrees and brush cookie sheet liberally with oil or butter. Cook riceballs for approximately 15 minutes or until brown. Reduce temperature to 350 degrees and bake for 15-20 minutes more.





## SUMMER TOMATO DELIGHTS

Wanda Williams  
Graceville, FL

4 large firm tomatoes, peeled  
8 slices of bread  
8 slices of bacon  
1 large green pepper, chopped  
1 large Vidalia onion, chopped  
1/2 tsp salt  
1 C of shredded cheddar cheese

Cut each tomato in half crosswise, set aside.  
Cut bread slices in a large circle, toast and set aside.

Cook bacon in a 10" Visions skillet until crisp. Drain well, reserving 2 Tbsp of drippings. Saute peppers and onions in drippings until tender. Stir in salt. Place toast rounds in a French White open roaster. Top each round with a tomato half, sauteed mixture, cheese and crumbled bacon. Broil until cheese melts. (Serves 8)

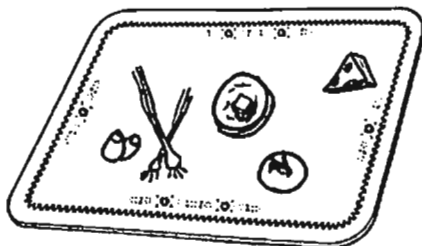
## CANAPES

Boaz, AL

Mix together:

1 C chopped ripe olives  
1/2 C mayonnaise  
1/2 tsp curry powder  
1/8 tsp salt  
1/2 C green onions, finely chopped  
1 1/2 C sharp cheese, grated

Spread mixture on halves of 6 English muffins. Bake 15 minutes at 350 degrees, cut in quarters.



### CRACKER SPREAD

Mary Hyde  
Niagara Falls, NY

2 8 oz pkg cream cheese, soften with milk  
5 oz pkg chipped beef, chopped fine  
4 Tbsp instant onion flakes  
4 Tbsp green pepper, chopped  
1 C sour cream

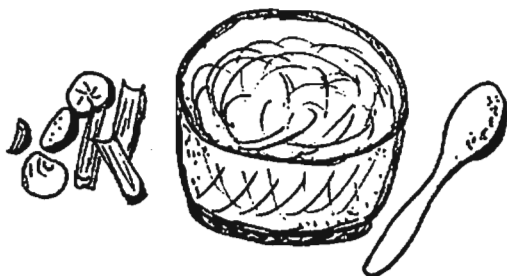
Mix all ingredients together. Put in a 1 qt Corning casserole. Sprinkle top with chopped walnuts. Bake at 350 degrees for 15-20 minutes. Serve warm with crackers. Stir occasionally while baking. Great dip.

### GARBAGE

Orlando, FL

4 tomatoes, diced	6 green onions, chopped
2 tsp garlic salt	3 Tbsp vegetable oil
3 Tbsp vinegar	Salt & pepper to taste
2 4 oz cans chopped black olives	
2 4 oz cans diced green chilies	

Mix together and serve with corn chips or tostidos. Keeps very well in refrigerator for about a week - very good party snacking.



CHEESE 'N' BACON  
STUFFED MUSHROOMS

Wanda Williams  
Graceville, FL

20 large fresh mushrooms  
1 8 oz pkg cream cheese, softened  
2 Tbsp sour cream  
4 slices bacon, cooked and crumbled  
1 clove garlic, minced  
1 Tbsp minced onion  
1/2 tsp dill seed  
Pinch of dried whole dillweed



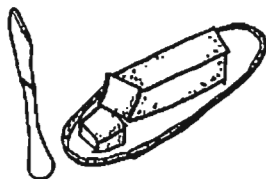
Clean mushrooms with damp paper towels. Remove stems and reserve for other uses; set caps aside. Combine cream cheese and sour cream in a small bowl. Beat at medium speed until smooth. Add bacon, garlic, onion, dill seeds and dillweed. Place mushroom caps in a 2 qt. Clear Advantage baking dish. Bake at 350 degrees for 15 minutes or until lightly browned. Yield: 20 stuffed mushrooms.

BUTTER DIP

Peggy Scrougham  
Edinburgh, IN

1/2 C butter or margarine	1 Tbsp sugar
3 1/2 tsp baking powder	2 1/4 C flour
1 C cold milk	1 1/2 tsp salt

Melt butter in 8" square Pyrex dish. Mix other ingredients. Knead 10 times. Roll into rectangle and cut into strips. Roll in the melted butter and place close together in pan. Bake 10 minutes in 450 degree oven until lightly browned.



### CHEESE DIP

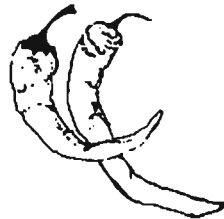
Flemington, NJ

In a Pyrex mixing bowl blend 8 oz softened cream cheese and 1/2 C beer. Cover and blend on high speed for 20 seconds. Add 1/4 C beer, 8 oz aged Cheddar cheese, diced, and 1 garlic clove. Cover and blend for 20 seconds or until smooth. Stopping to stir down, if necessary. Chill.

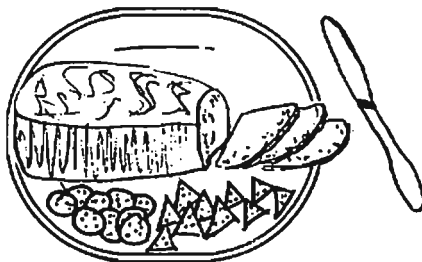
### CHILI DIP

LaDell Runyan  
Centralia, WA

1 15 oz can chili without beans  
1 8 oz pkg cream cheese  
1 chopped tomato  
1 small can chopped black olives  
3/4 C grated cheddar cheese  
Salsa



Put cream cheese in 1 1/2 qt. casserole. Pour chili on top. Sprinkle with grated cheddar. Microwave on high 3-5 minutes until chili is hot. Stir lightly to spread cheese. Top with tomatoes, olives and salsa. To make individual servings: Divide ingredients into four storage plus (7200). Freeze for later use.



### EASY CRAB DIP

Margy Dooley  
Ft. Lauderdale, FL

1 8 oz pkg cream cheese  
1/2 C mayonnaise  
2 green onions, sliced  
1 Tbsp parsley flakes  
1 6 oz can crab meat, drained and flaked  
1/2 C slivered almonds  
2 Tbsp dry white wine  
1 Tbsp horseradish  
1/4 tsp worcestershire sauce

Place cream cheese in 2 qt. Pyrex mixing bowl. Microwave about 2-2 1/2 minutes on medium-high or until soft. Add remaining ingredients and microwave 4-6 minutes on medium-high or until hot. Serve with crackers.

### GUACAMOLE DIP

Marcia York  
Harriman, NY

6 avocados - mash with fork  
Juice from 1 medium lemon  
1/4 C onion, diced      2 Tbsp vinegar  
1/2 C tomato, chopped      1 Tbsp vegetable oil  
Salt to taste      1 Tbsp mayonnaise

Mix all together and refrigerate.



HOT TOMATO DIP

Rowayne Hill  
Centralia, WA

2 gallons tomatoes peeled and diced  
6 onions chopped  
1/3 C salt



Let stand over night.

ADD: 1 bunch chopped celery  
1/3 of 10 oz can pickled jalapeno  
1/2 C sugar  
1 C vinegar  
2 Tbsp mustard seed

Mix together and run thru blender. Heat to boiling and boil 30 minutes. Put in jars and process 30 minutes to seal.

PARMESAN ARTICHOKE DIP

Cyndi Beers  
District Manager

1 C mayonnaise  
1 C grated Parmesan (fresh)  
1 can artichoke hearts, coarsely chopped

Mix together and microwave until cheese melts. Do not over heat. Serve with bagel chips or hard crackers.

SCHMERKOY CHEESE SPREAD

Claudia Lauckner  
Kittery, ME

6 eggs - hard boiled, chopped fine  
1 large jar cream cheese  
12 green olives - chopped fine  
3 tsp olive juice  
1/2 small onion - chopped fine



Mix all together in a 4 cup Storage Plus bowl. Refrigerate and serve with crackers.

SHRIMP DIP

New Braunfels, TX

- 1 16 oz sour cream
- 1 8 oz cream cheese (room temperature)
- 1 envelope Lipton onion soup mix
- 1 pkg frozen popcorn shrimp (thawed)
- 1 loaf round pumpernickel bread (8-10" round)

Mix together sour cream and cream cheese until smooth. Add onion soup and mix well. Add shrimp and mix all together. Cut top off of bread and hollow out. Pour dip in bread and serve with bread you hollowed out and crackers.

SHRIMPPLY DEVINE

Mary Hyde  
Niagara Falls, NY

- 1 3 oz pkg cream cheese, softened
- 1 C sour cream
- 2 tsp lemon juice
- 1 pkg Italian Salad Dressing mix
- 2 Tbsp finely chopped green peppers
- 1/2 C chopped shrimp



Blend cream cheese with remaining ingredients. Chill for 1 hour. Serve with crackers.

STRAWBERRY BUTTER


Corrine Owen  
Operations Manager

- 1 pint strawberries, or
- 10 oz package frozen strawberries, thawed and drained
- 1/2 lb butter, softened
- 1 C confectioners sugar (1/2 C if using frozen berries)


Place ingredients in food processor or blender and process until smooth and creamy. Chill.

### TACO DIP

Faye Keener  
Accounting, H.O.

1st layer - 2 cans bean dip 

2nd layer - 2 cans avocado dip  
(this is in frozen food section  
- thaw first)

3rd layer - 1 1/2 C sour cream  
3/4 C mayonnaise  
(or salad dressing)  
 1 pack Taco season mix  
(This mixture can be changed  
per your taste)

Top with shredded cheese, chopped spring  
onions and chopped tomatoes.

Take a taco chip and dig in! 

### TEX MEX DIP

 Ruth Ann Geer  
Training Manager, H.O.

3 avocados 2 Tbsp lemon juice  
2 cans bean dip 8 oz sour cream  
1/2 C mayonnaise 1 pkg Taco seasoning  
2 med. bunches green onions (chopped w/ tops)  
1 can chopped black olives  
3 tomatoes, chopped  
8 oz sharp cheddar cheese, shredded

Peel, pit and mash avocados. Add lemon  
juice, dash of salt. Mix sour cream,  
mayonnaise and taco seasoning. On large  
platter, or 2 pie plates, spread bean dip.  
Top with avocado mixture, then sour cream  
mixture. Add green onions, olives and  
tomatoes. Top with cheese. Serve with large  
corn chips or tostitos.





### VEGETABLE DIP

Martha Sloper  
Lenox, MA

1 C mayonnaise	1 tsp white vinegar
2 Tbsp scallions	4 tsp soy sauce
2 Tbsp milk	1 tsp ginger

Combine all ingredients in a Storage Plus bowl and chill for 24 hours before serving.

### PESTO SAUCE

Leonard Cerasoli  
Hilton Head, SC

3/4 C salad oil  
1/4 C + 1 1/2 tsp sweet basil, dried  
3 oz Parmesan cheese  
3/4 tsp salt  
1/8 tsp white pepper  
1 1/2 garlic cloves  
1 C raw spinach - chopped

Combine in a blender. Cover and blend on high speed until mixture has a uniform consistency. (Yields 1 1/2 C)

\*\*\*\*\*

"There is so much good in  
the worst of us,  
And so much bad in the best  
of us,  
That it hardly becomes any of  
us  
To talk about the rest of  
us."

—G.W. COOKE

\*\*\*\*\*

## FLORIDA FRUIT PUNCH

Kathy Hunley  
Boaz, AL

6 1/4 oz can frozen concentrated orange juice  
6 1/4 oz can frozen concentrated grapefruit juice  
2 C water  
1/2 C apricot nectar  
1 C pineapple juice  
1 750 ml bottle ginger ale, chilled  
Maraschino cherries and pineapple chunks  
1 bottle light rum (optional)

Mix undiluted orange and grapefruit juices, water, apricot nectar and pineapple juice in a large pitcher or punch bowl. Chill. Add ginger ale and rum just before serving. Alternate cherries and pineapple chunks on plastic straws to make kabobs (if desired). Place kabobs in tall glasses with ice. Pour in punch. (Yields 2-3 quarts)

## KAHLUA

Rhonda Roten  
Helen, GA

10 Tbsp instant coffee  
3 C sugar  
4 C water

Bring to boil, simmer for one hour. Remove from heat. Add 3 Tbsp vanilla, 3 C or more Vodka. Use 5 qt Corning dish.



## WESTMORELAND CLUB EGGNOG

Corrine Owen  
Operations Manager

12 eggs, separated  
12 dessert spoons of sugar      1 qt cream  
1 fifth of good bourbon      Grated nutmeg  
1/4 C each apple brandy and dark rum

Beat egg yolks until thick and lemon-colored; sprinkle in sugar, one spoonful at a time, beating constantly. Add liquor in thin stream, still beating. (You may vary the proportion of liquors according to taste. It all depends on what you like, or what you happen to have handy.) Whip the cream, not too stiff, and fold in. (You may add the cream without whipping it, or substitute half and half for a less murderous portion.) Beat egg whites to soft-peak stage and fold in. If it seems too thick or too strong, add some milk. Grate nutmeg generously over the top and put in the icebox to ripen for a week at least. It improves with age.

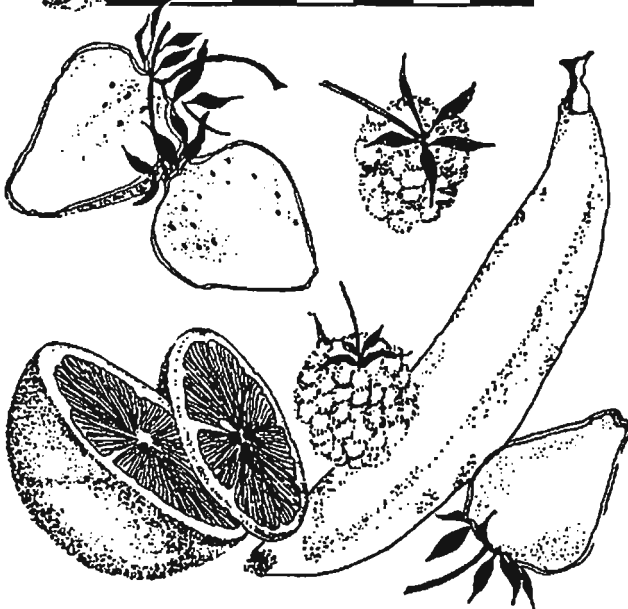
## STRAWBERRY DELIGHT PUNCH

1/2 C Nestea Instant Tea  
6 C cold water  
1 10 oz pkg frozen strawberries (thawed)  
1 6 oz can frozen lemonade concentrate  
(thawed)  
1/2 C sugar  
Ice  
Lemon slices

In 2 1/2 qt punch bowl, combine Nestea and water; set aside. In blender container combine strawberries, lemonade concentrate and sugar; process at high speed, about 15 seconds or until smooth. Pour into Nestea mixture; mix well. Serve over ice with lemon slices. (Serves 15 - 4 oz servings).

## CHOCOLATE-COVERED FRUIT

Melt the chocolate in the top of a double boiler over hot, not simmering, water. Pick the fruit up on a toothpick, dip it into the chocolate, and swirl it gently to cover it. Let the excess chocolate drip off, then stick the toothpick with the fruit aloft into a piece of styrofoam. Or you could plant it in the flesh of a canteloupe half or any other firm fruit that will hold the chocolate-covered fruit while it dries. Be sure to choose one that will benefit from chocolate drippings. Put the fruit in the refrigerator to harden and set the chocolate.



# soups/salads



## TWELVE THINGS TO REMEMBER .....

- 1 - The value of time.
- 2 - The success of perseverance.
- 3 - The pleasure of working.
- 4 - The dignity of simplicity.
- 5 - The worth of character.
- 6 - The power of kindness.
- 7 - The influence of example.
- 8 - The obligation of duty.
- 9 - The wisdom of economy.
- 10 - The virtue of patience.
- 11 - The improvement of talent.
- 12 - The joy of originating.

## BROCCOLI CHEESE SOUP

Linda Butler  
Norge, VA

8 Tbsp butter	1 lb pkg Velveeta cheese
8 Tbsp flour	2 10 oz pkg frozen
1/2 tsp salt	broccoli, chopped
4 C milk	1 small onion, diced

Melt butter, add flour and salt. Cook and stir until bubbly. Remove from heat. Add milk. Put back on stove (low temperature). Add small cubes of cheese. Stir until melted. Cook broccoli as pkg directs with onion. Drain well. Add to cheese mixture, stir well. Makes alot, freezes well.

## CANADIAN PEA SOUP

Corrine Owen  
Operations Manager

Soak 2 C whole green or yellow peas overnight in 1 1/2 qt cold water.

Next day, discard water and rinse peas several times in cold running water. Turn the peas into a soup kettle/stock pot with 6 C fresh cold water and add:

2 small onions, each stuck with whole clove  
1/2 lb salt pork  
8 whole peppercorns, slightly bruised  
1 generous teaspoon salt  
Bouquet garni

Bring these to a boil, reduce heat and simmer 2 1/2-3 hours, or until the peas are tender, the kettle only half covered with the lid. Cut the salt pork into small pieces and set it aside to keep hot. Taste the soup for seasoning and serve boiling hot. In each plate of soup drop a small square of the salt pork and a few croutons. If a puree is desired, turn the contents into a food processor or sieve after discarding the bouquet garni.

## BRUNSWICK STEW

Dot Young  
Operations Manager

Boil 2 hens and 1 5 lb pork roast until done. Grind meat. Save 1 gallon of broth. Put 2 quarts of broth in big container and add 5 potatoes and 5 onions. Cook until done.

Combine and add remaining ingredients:

- 4 cans tomatoes - chopped in blender
- 4 cans cream style corn
- 1 can tomato sauce
- 1 large bottle ketchup
- Salt & red pepper

Simmer 6 hours, stirring every 15 minutes. If too thick add some broth, worcestershire and Tabasco sauce.

### TRADE SECRET



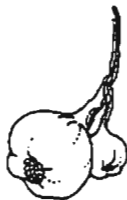
When adding flour to stews as a thickener, sprinkle it over the meat and don't stir for 3 minutes; or first place the flour in a baking pan and cook it in a 350°F oven until it has browned slightly. Either method removes the floury taste.



### CREAMY CAULIFLOWER SOUP

Karen McLaughlin  
Burlington, WA

- 2 tsp margarine
- 2 Tbsp each finely chopped leek, carrot,  
and celery
- 2 cloves garlic, minced
- 1 Tbsp flour
- 1 1/2 C water
- 1 C milk
- 1 1/2 tsp instant chicken broth
- 1 1/4 C small cauliflower florets
- 2 Tbsp whipped cream cheese
- 2 tsp chopped fresh parsley
- Dash of ground red pepper



In 2 qt Revere saucepan, heat margarine over medium high heat until bubbly and hot. Add leek, carrot, celery, and garlic; saute until vegetables are softened (2-3 minutes). Sprinkle vegetables with flour and stir quickly to combine. Continue to stir, gradually adding water. Add milk and broth, mix. Add cauliflower. Reduce heat to low and cook until cauliflower is tender and mixture thickens slightly (15-20 minutes). Transfer 1/2 of soup to work bowl of food processor; add cream cheese and process until pureed. Return to saucepan, add parsley and pepper. Cook until heated through, but do not boil.

### MAMA'S CHICKEN SOUP

Lori South  
Blowing Rock, SC

Pour into a 64 oz Pyrex Measuring cup 2 cans of your favorite brand of chicken soup. Add enough water to make however many servings you'll need. (For variation, add any leftover meat, pasta and/or vegetables. A pkg of any variety instant soup is a good addition, too). Microwave on high until boiling. Pour mixture into the appropriate size Revere saucepan. Serve with generous comments on how many days you've spent simmering this soup.

## CLAM CHOWDER

Bessie Schurmann  
Ft. Pierce, FL

6 medium potatoes, diced  
2 qt cold water  
Few sprigs of parsley  
1 medium onion  
2-3 stalks of celery  
1 Tbsp butter  
1/2 tsp thyme  
4 medium tomatoes or small can  
2 slices of salt pork, diced  
2 Tbsp of flour  
1 qt or 2 doz clams, diced  
1 Tbsp worcestershire sauce  
Salt and pepper to taste



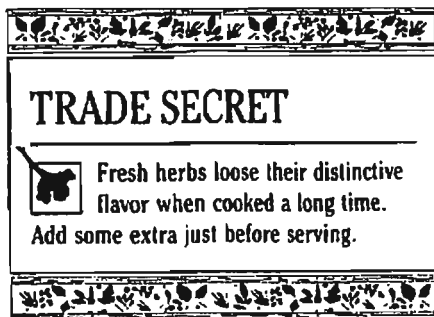
Combine all ingredients and cook until potatoes are tender.

## HAM AND CORN SOUP

Bryan Adams  
Valdosta, GA

3 qt water	
2 lb cooked ham, cubed	1/8 tsp pepper
1 large onion, chopped	1/2 tsp sugar
1 16 oz can stewed tomatoes	Salt to taste
1 green pepper, chopped	
1 10 oz pkg frozen corn	

Combine water, ham, onion, tomatoes and green pepper in a large Corning stock pot. Simmer 1 hour. Add corn, pepper, sugar and salt; simmer 15 minutes.



### ONION SOUP FOR LOVERS

Dennis Terry  
District Manager

- 2 tsp butter
- 2 C thinly sliced onions
- 1 tsp flour
- 3 C beef broth
- 4 slices French bread (toasted)
- 1/2 C Swiss cheese (grated)
- 1/2 C Parmesan cheese



Melt butter in Visions saucepan, brown onions; add flour and continue to cook. Stir in broth and bring to boil. Simmer 15 minutes. Broil entire mixture in 16 oz French White casseroles until brown. Add Swiss and Parmesan cheese before serving.

### QUEBEC GREEN PEA SOUP

Corrine Owen  
Operations Manager

- 1 can (2 oz) mushroom stems and pieces
- 1 Tbsp butter or margarine
- 2 cans (11 1/4 oz each) condensed green pea soup
- 2 soup cans water and mushroom liquid
- 1 C grated raw carrot

Drain mushrooms saving liquid to combine with water to make 2 cups liquid. Melt butter into saucepan. Add mushrooms and saute a few minutes. Add soup, water and mushroom liquid. Stir until smooth. Add grated carrot. Bring to boil; lower heat and simmer 10 minutes or until carrot is tender. Top with a few flavored croutons. (Serves 4-6)

The hurrier I go,  
the more behind I get.

-Pennsylvania Dutch

## SEAFOOD CHOWDER

Rhonda Hartzell  
District Manager

In a Revere 8 qt Dutch Oven saute:

1/2 C chopped celery

1/2 C chopped onion

1 large peeled potato, finely cubed

Add: 3 cans cream of mushroom soup

1 1/2 C milk

1 rounded Tbsp parsley

1/8 tsp Tabasco sauce

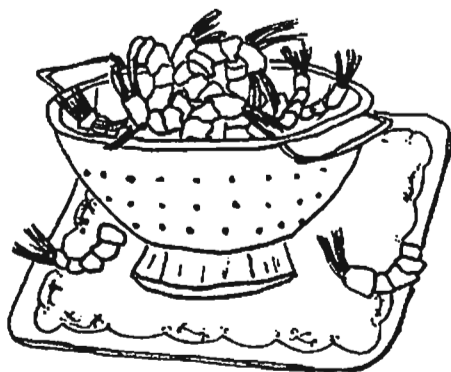
1/2 C dry sherry or sautern

4 tins (6-7 oz) small or medium deveined  
shrimp

2 tins minced clams plus some of the  
juice

Salt to taste

Cook over low heat for 30 minutes, stir occasionally. Freezes well. Frozen shrimp may be used instead of canned. May thin chowder with small amounts of water if too thick.



**UKRAINIAN COUNTRY BORSCH**  
(Soup)

Kathy Hunley  
Boaz, AL

1 lb cubed stewing beef	2 C shredded cabbage
1 10 oz can beef broth	1 C canned tomatoes
1 soup can of water	1 tsp garlic powder
1/2 tsp salt	2 Tbsp flour
1/4 C chopped onion	2 Tbsp lemon juice
2 14 oz cans beets (cut in strips/drain)	1/2 tsp pepper
1 medium potato, diced	1 tsp dill seed
1 carrot, cut in sticks	1/2 C sour cream
2 stalks celery, sliced	Croutons (optional)

In large covered sauce pan, simmer meat in broth and water 45 minutes or until tender. Stir in salt, onion, beets, potato, carrot, celery. Cover and simmer 15 minutes more or until vegetables are tender. Stir in cabbage, cook until just tender. Combine flour and lemon juice; slowly add to soup. Stir in remaining ingredients except sour cream and croutons. Cook, stirring occasionally until mixture thickens. Serve hot, garnished with sour cream and croutons. NOTE: This soup is excellent when reheated and will keep 5 days in the refrigerator. (Serves 6)

**SOUP CROUTONS**

For a crisp, rich addition to soups, sauté small cubes or thin, decoratively shaped slices of bread in butter or olive oil with herbs or pepper flakes. Then dust them with cheese—freshly grated Parmesan, perhaps—while still hot. Serve the croutons in a small dish on the side and let guests help themselves; that way the croutons will stay crisp until the last moment.

### AMBROSIA

Sheree Nelson-Manrique  
West Palm Beach, FL

- |                      |                    |
|----------------------|--------------------|
| 1 6 oz pkg coconut   | 1 16 oz can chunk  |
| 1 small can mandarin | pineapple, drained |
| organes, drained     | 1 8 oz sour cream  |
| 1 6 oz pks small     |                    |
| marshmallows         |                    |

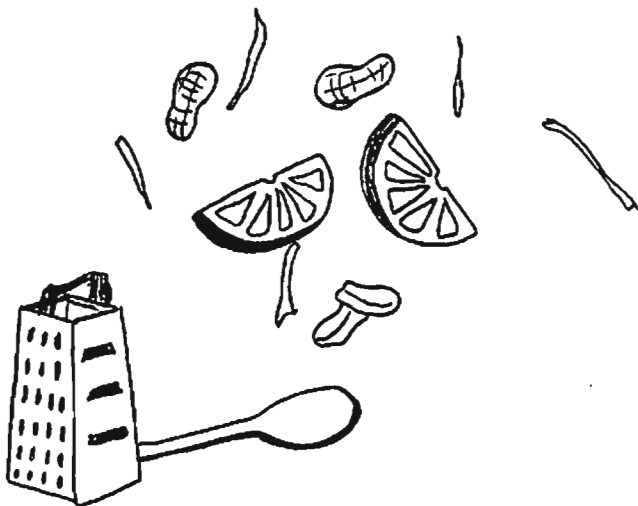
Mix first four ingredients well. Add sour cream to moisten. May not have to use all of the sour cream. Chill.

### BUTTERMILK SALAD

Sharon Cheek  
Santee, SC

- |                                    |                  |
|------------------------------------|------------------|
| 1 16 oz can crushed                | 1 8 oz cool whip |
| pineapple                          | 1 C chopped nuts |
| 2 C buttermilk                     |                  |
| 1 pkg each apricot and peach jello |                  |

Heat pineapple with juice to boiling. Dissolve jello in pineapple. Let cool and add cool whip and buttermilk. Top with nuts. (Sounds funny but tastes great!)



## CHRISTMAS RIBBON SALAD

Kathy Soechting  
New Braunfels, TX

### Layer One:

- 1 pkg lime jello
- 1 C hot water
- 3/4 C ginger ale
- 2 Tbsp fresh lemon juice
- 1 8 oz can crushed pineapple, drained
- 1 red apple, unpeeled and diced
- 1 C mandarin oranges, drained



Dissolve gelatin in hot water. Add ginger ale and juice. Pour into 8 C Revere copper mold. Chill until slightly thickened. Stir in remaining ingredients. Cover, chill until firm.

### Layer Two:

- 1 pkg lime jello
- 1/2 C boiling water
- 1 C chopped walnuts
- 2 C cottage cheese
- 2 Tbsp mayonnaise
- 1 C heavy cream, whipped

Dissolve gelatin, let cool. Chill until thickened. Stir in remaining ingredients. Pour over first layer and chill until firm.

### Layer Three:

- 1 pkg raspberry jello
- 1 C hot water
- 3/4 C ginger ale
- 1 C cherries or raspberries
- 1 C cranberries



Dissolve gelatin. Chill until thickened. Add fruit and chill. Garnish with avocado slices and lettuce.

COLORFUL FRUIT SALAD

Howard Satterfield  
Hillsboro, TX

- 2 cans pineapple chunks (save juice)
- 2 cans mandarin orange slices
- 2-4 bananas (sliced)
- 1 frozen pkg whole strawberries
- 1 large box instant lemon pudding

Mix pineapple and juice with lemon pudding.  
Add remaining fruits. Refrigerate (Serves 8)

CURRIED APPLE-RAISIN SALAD

Sally Langford  
Helen, GA

- 2 large apples, peeled and cubed
- 1 C chopped celery
- 1/2 C raisins
- 1/2 C chopped pecans or walnuts
- 1/4 C mayonnaise
- 1/4 C sour cream
- 1 Tbsp lemon juice
- 1/4 tsp salt
- 1/4 tsp curry powder

Toss apples, nuts, celery and raisins lightly to mix. Combine mayonnaise, sour cream and seasonings. Mix well and pour over apple mixture stirring gently until mixed and well coated. Serve chilled. (Serves 4)

ULTIMATE FRUIT SALAD

Fabiola Gonzalez  
San Ysidro, CA

- |                                |  |
|--------------------------------|--|
| 2 cans fruit mix               | 1/2 C walnuts  |
| 4 bananas, sliced              | 1 pt whipped cream                                       |
| 1 1/2 C miniature marshmallows | 1 C each sliced apples, pineapple, cherries (with juice) |
| 1 C shredded coconut           |  |

Mix all ingredients in a large Pyrex mixing bowl. Ready to eat! Store in refrigerator.



PINEAPPLE CHEESE SALAD

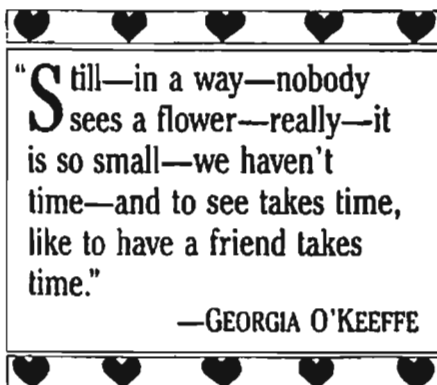
Sandy Randolph  
Mesa, AZ

- 1 20 oz can well drained pineapple chunks  
(save juice)
- 1 C miniature marshmallows
- 1/4 lb cheddar cheese, cubed

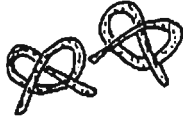
Heat juice from pineapple with:

- 3 Tbsp sugar
- 1 egg, well beaten
- 1 Tbsp flour or cornstarch

Cook until thick. Fold in pineapple,  
marshmallows and cheese. Pour into 1 qt  
Pyrex bowl and refrigerate.



### PRETZEL SALAD



Tammy Dentler  
Waynesboro, PA  
and Sue Gipe  
Store Dev, H.O.

8 oz pretzels (rolled or crumbled)  
save 3 Tbsp for topping  
1/2 tsp plain gelatin  
1 1/2 sticks margarine  
3 Tbsp sugar

Mix all ingredients together and put into a 9x13 Pyrex dish. Bake at 400 degrees for 10 minutes. Cool.

Mix together and spread over cooled crumbs:  
8 oz cream cheese, soften  
2 envelopes dream whip, prepared  
1 C sugar

Dissolve 6 oz strawberry jello in 3 C boiling water. Add one large package frozen strawberries. Let cool until partially set. Pour over cream cheese mixture. Refrigerate until set. Sprinkle 3 Tbsp crushed pretzels on top. (Serves 16)



### STRAWBERRY SALAD

Linda Brunson  
Commerce, GA

2 pkg sliced frozen strawberries  
2 small pkg strawberry jello  
(into 1 C boiling water)  
1 large can crushed pineapple - drained  
1 C pecans, chopped  
3 mashed bananas  
2 small cartons sour cream

Add boiling water to jello and mix well. Add strawberries (with juice), pineapple, bananas and pecans. Mix well. Pour 1/2 mixture into bowl and let set. Spread on sour cream. Pour remaining jello mix on top. Refrigerate until set.

## SEVEN-UP SALAD

Tod Simon  
Fremont, IN

2 small pkg lemon jello  
2 C boiling water  
2 C 7-Up soda  
1 16 oz can crushed pineapple  
2 bananas - sliced and quartered  
1/2 pkg miniature marshmallows

### Frosting:

1/2 C sugar	1 egg, beaten
2 Tbsp flour	2 Tbsp butter
1 C crushed pineapple	1 C cool whip

Dissolve jello in boiling water in a 9x13 Pyrex cake pan. Let partially set up. Mix in 7-Up, pineapple and bananas. Put marshmallows on top. Let completely set. Cook frosting: Mix sugar, flour, pineapple and egg until thick, then add butter. Let cool almost completely before adding cool whip and frost.

“So much of our future lies  
in preserving our past.”  
—PETER WESTBROOK

### HOT CHICKEN SALAD

Brenda Stallworth  
Monroeville, AL

- 2 C cooked, diced chicken
- 2 C diced celery
- 1/2 C toasted, slivered almonds
- 1/2 tsp salt
- 1/2 tsp Accent
- 2 Tbsp grated onion
- 2 Tbsp lemon juice
- 1 C mayonnaise
- 1 1/2 C grated cheese
- 1 C crushed potato chips



Mix cheese and chips together for topping.  
Mix other ingredients together in casserole.  
Place topping on top. Bake at 450 degrees  
for 10 minutes or until bubbly.

### CHINESE CHICKEN SALAD

Sandra Randolph  
Mesa, AZ

- 1 1/2 C cooked chicken - diced
- 3 Tbsp toasted almond slivers
- 1 head cabbage - chopped
- 4 green onions - chopped
- 1 pkg Top Ramen Oriental Noodles (Chicken flavor)

Mix all ingredients together except seasoning packet from noodles. Break up noodles before adding them to mixture.

#### Dressing:

- |                |  |
|----------------|--|
| 3 Tbsp sugar   | 3/4 C oil                                |
| 1 tsp salt     | 5 Tbsp cider vinegar                     |
| 1/4 tsp pepper | Chicken seasoning packet<br>from noodles |

Pour dressing over salad and stir. Put in 3 qt Corning casserole and refrigerate overnight or at least 5-6 hours. Stir before serving.

EASY TACO SALAD



Tina Brooks  
Savannah, GA

1 lb ground beef  
1 large onion, chopped (about 1 C)  
1 envelope (1 1/4 oz) Taco seasoning mix  
1 pkg (12 oz) tortilla chips  
1/2 head lettuce, shredded  
2 medium tomatoes, chopped  
1 can (2 1/4 oz) sliced ripe olives, drained  
1 C shredded cheddar or Monterey Jack cheese  
2/3 C dairy sour cream

Cook and stir ground beef and onion in 10" skillet until beef is brown, drain. Stir in seasoning mix, following directions on pkg. Spoon beef mixture on top of chips. Top with remaining ingredients

TACO DIP



Dawn Mastraccio  
Rome, NY

Mix (with hand mixer):  
2 pkg Taco seasoning  
8 oz cream cheese  
16 oz sour cream



Spread mixture in 9x13 Pyrex Clear Advantage

Layer on top:

8 oz Salsa  
1/2 head lettuce (shredded)  
2 tomatoes (chopped, fine)  
1/2 green pepper (diced)  
12 oz grated cheddar cheese  
1/2 can pitted black olives (optional)



Serve with Taco flavored Doritos



TONNARELLI FOR FOUR

Monroeville, AL

1/2 lb pkg very fine egg noodles  
3 Tbsp butter  
1/2 C Parmesan Cheese  
1/2 C chopped ham  
1 4 oz can mushrooms  
1 C cooked English peas

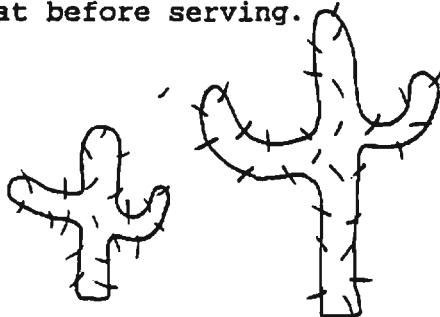
Cook noodles until tender. Drain but do not wash. Slice the mushrooms. Add to the hot noodles with remaining ingredients. Toss until everything is well coated with cheese. Great in French White.

WET SANCHOS

Sandra Lessmann

10" flour totillas  
1/2 lb hamburger  
1 Taco seasoning mix  
1 large bottle Taco sauce  
Lettuce (chopped)  
Cheddar cheese (grated)  
Tomatoes (diced)

Prepare hamburger as on Taco seasoning pkg. Place tortillas in 9x13 baking dish after putting small amount of sauce on bottom of dish (prevents sticking). Put a line of hamburger mixture in middle of each tortilla, sauce, cheese, tomatoes and lettuce. (Sour cream optional). Fold over tortilla around ingredients and close with toothpicks. Cover with sauce and more cheese. Bake or microwave to heat before serving.

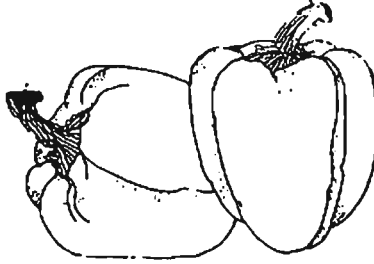


CUCUMBER SALAD

Orlando, FL

1 16 oz container cottage cheese  
2-2 1/2 medium cucumbers, peel and cut  
1 medium onion, diced  
Dash of salt and pepper

Mix all ingredients together and chill.  
(Serves 4-6)



DAGO SALAD

Wanda Williams  
Graceville, FL

In 2 qt Storage Plus bowl:  
Slice seasonal fresh: Cucumbers  
Tomatoes  
Onions  
Bell peppers, etc.  
- Amounts of each to your taste.

In 1 qt bowl mix: 3/4 C sugar  
3/4 C vinegar  
1/4 C salad oil

Pour mixture over vegetables. Marinate 12 hours or overnight. Shake or stir every now and then while marinating. Serve cool. Keeps well in refrigerator in Storage Plus.

If God wanted women to  
cook every night, why did  
He invent McDonald's ?!?

## SPINACH SALAD

Gina Groh  
Reading, PA

1 lb fresh spinach  
1/2 C chopped onions  
2 hard boiled eggs, chopped

1 lb bacon,  
crumbled

### Dressing:

1/2 C mayonnaise  
2 Tbsp red wine vinegar

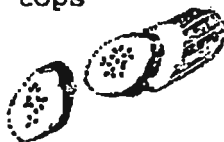
1/4 C sugar  
1 C sour cream

Wash and dry spinach and break into pieces.  
Mix with onions, bacon and eggs. Top with  
dressing.

## TOMATO CUCUMBER MARINADE

Hollie Hauck  
Corning, NY

2 medium tomatoes, sliced  
2 medium cucumbers, sliced and scored  
1/2 C sliced green onions and tops  
1/2 C salad oil  
3 Tbsp dry white wine  
3 Tbsp white wine vinegar  
1 1/2 tsp dried salad herbs  
1 tsp salt



Layer tomatoes in large Storage Plus 11 cup  
rectangle. Add layers of cucumbers and  
onions. Mix remaining ingredients and pour  
over veggies. Chill at least 5 hours.

## TRADE SECRET



When tomatoes are too soft to use  
in salads, chop them up with a  
couple of cloves of garlic and cook, cov-  
ered, in the microwave on high for 3 min-  
utes, stirring once. Freeze for a handy  
quick tomato sauce or for use in stews or  
soups.



## VEGETABLE SALAD

Todd Davis  
Orlando, FL

Cut up: cucumber, green pepper, onion,  
broccoli, cauliflower, celery, and  
tomatoes.

### Dressing:

- 1 C Miracle Whip
- 2 Tbsp sugar
- 2 Tbsp vinegar

Mix together. Cover with 1/2 pkg Dry Ranch  
Style dressing.

## WORLD'S GREATEST SALAD

Gail Berry-Tripp  
District Manager

Boil 1 minutes, let cool:

- 1 1/2 C white distilled vinegar
- 1 C granulated sugar

Mix on high. Add to above:

- 2 C virgin olive oil
- 1 C salad oil (Add oils slowly,  
alternating)
- 1/2 oz salt
- 2 Tbsp prepared yellow mustard
- 2 tsp celery seed
- 1 1/2 oz finely grated Spanish onions

Sprinkle 1 Tbsp broken cashews and 1 1/2 Tbsp  
golden raisins over Bibb lettuce. Ladle on  
dressing. Garnish with grated Parmesan  
cheese, mandarin oranges and cherry tomatoes.  
Optional: Marinate golden raisins in  
dressing four hours before serving, or in  
Grand Marnier liquor overnight.  
Dressing should be made one day in advance.  
Shelf life is several weeks when  
refrigerated.

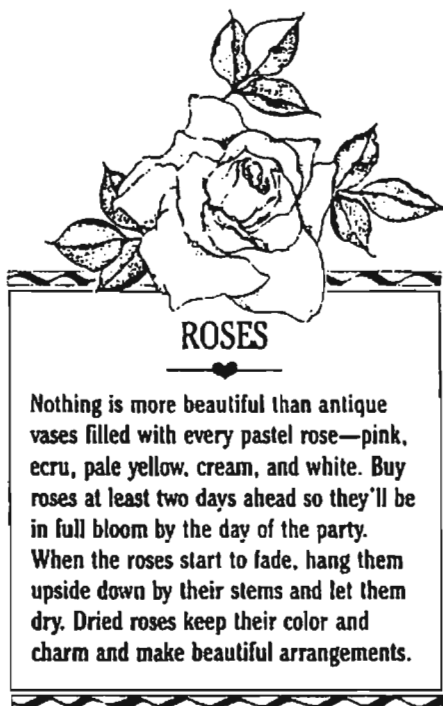
## PRETTY LAYERED SALAD

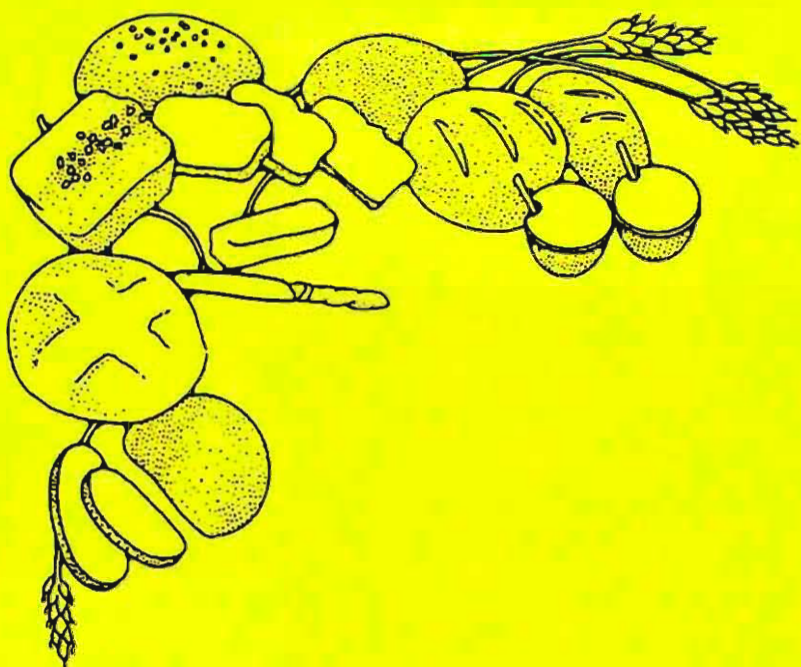
Barb Stoops  
Operations, H.O.

1 layer each of the following:

broken bite size lettuce, 1/2 head  
finely cut celery  
sliced mushrooms  
thinly cut green pepper rings  
thinly cut onion rings  
4 hard boiled eggs, sliced  
peas, drained  
imitation bacon chips  
broken bit size lettuce

Place in deep salad bowl or 9x13 Pyrex oblong in order given. Spread 1 pint of mayonnaise mixed with 1 tsp curry powder, over top. Mix together 1/2 C longhorn and 1/2 C Swiss cheese; layer on top. Cover tight with plastic and refrigerate 6 to 24 hours.





**breads**

## THE BEAUTIFUL LIFE

When you go out in the morning  
To begin the work of the day,  
Don't neglect the little chances  
You will find along the way;  
For in lifting another's burden  
And speaking a word of cheer  
You will find your own cares lighter,  
And easier for you to bear.

Forget each kindness that you do  
As soon as you have done it,  
Forget each praise that falls to you  
The moment you have won it;  
Forget the slander that you hear  
Before you can repeat it  
Forget each slight, each spite, each sneer  
Wherever you may meet it.

Remember every kindness done  
To you whate'er its measure,  
Remember praise by others won  
And pass it on with pleasure;  
Remember every promise made  
And keep it to the letter,  
Remember those who lent you aid  
And be a grateful debtor.

Author Unknown

## ANITA'S SURPRISE BISCUITS

Anita Salter  
Monroeville, AL

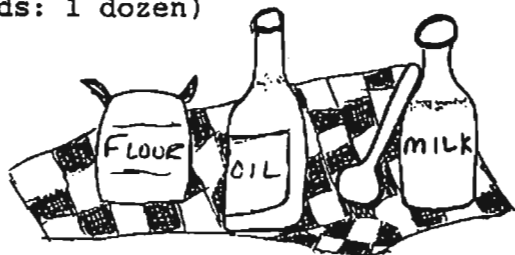
2 C White Lilly self-rising flour  
4 Tbsp shortening  
3/4 C sweet milk  
1 lb sausage - browned, crumbled & drained  
1 C 1/2" cubed cheese

Cut shortening into flour until mixture resembles cornmeal. Add milk. Mix to form soft dough. Add sausage and cheese. Mix well (will be lumpy). Scoop small biscuits onto reased baking sheet. Bake at 450 degrees until browned on top. Serve hot with Dewberry jelly.

## CHEESE BISCUITS

1/2 C shortening	1/4 tsp baking soda
2 C flour	1 tsp salt
1 Tbsp sugar	1/3 C shredded cheese
2 tsp baking powder	3/4 C buttermilk

Preheat oven to 450 degrees. Cut shortening into flour, sugar, baking powder, soda and salt with pastry blender until mixture resembles fine crumbs. Stir in cheese and buttermilk until dough leaves side of bowl (dough will be soft and sticky). Turn dough onto lightly floured surface. Knead 10 times. Roll or pat 2 1/2" thick. Cut with floured 2 1/2" round cutters. Place on ungreased cookie sheet about 1" apart. Bake until golden brown, 10-12 minutes. Immediately remove from cookie sheet. (Yields: 1 dozen)



### REFRIGERATOR BRAN MUFFINS

Susan Knight  
Myrtle Beach, SC

2 C boiling water	1 qt buttermilk
2 C Nabisco 100% Bran	4 C Kelloggs All Bran
1 C shortening	5 C flour
3 C sugar	1 tsp salt
4 eggs	5 tsp baking soda

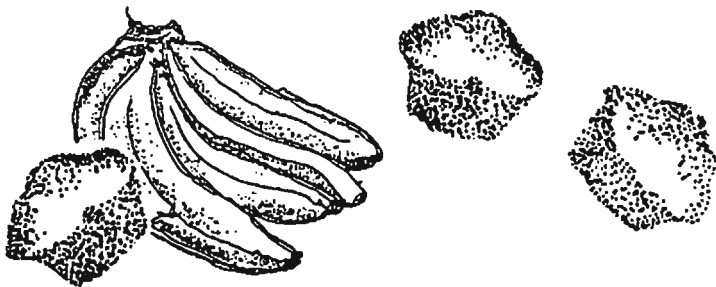
Pour boiling water over Nabisco Bran and let stand 5 minutes. Cream shortening and sugar. Blend both mixtures together. Add eggs and buttermilk. Blend together. Add flour, salt, soda and All Bran. Bake in half filled Revere muffin tins at 400 degrees about 15 minutes. Mixture may be stored in refrigerator 6-7 weeks. Stir well before using.

### BANANA BREAD

Linda Ellis  
Boaz, AL

1 stick margarine, soften	3 large bananas
1 C sugar	2 C flour
2 eggs, beaten	1 C broken pecans

Cream margarine and sugar. Add eggs and bananas. Add flour. Stir in pecans. Pour into a greased and floured Revere loaf pan. Bake at 350 degrees for 50 minutes.



### BANANA DATE NUT BREAD

Delaine Brown  
Monroeville, AL

3 large or 4 small ripe bananas  
1/2 C shortening  
1 C sugar  
2 eggs  
2 C flour  
1 tsp soda  
1 tsp salt  
1/2 C nuts  
1/2 C dates



Cream sugar and shortening. Add well beaten eggs. Sift together flour, soda and salt; add to sugar mixture. Add chopped dates and nuts and well mashed bananas. Bake one hour at 350 degrees in Clear Advantage loaf pan.

### BANANA NUT BREAD

Wanda Thompson  
Commerce, GA

1 3/4 C all-purpose flour  
1 1/4 tsp baking powder  
3/4 tsp salt  
1/2 tsp baking soda  
2/3 C sugar  
1/3 C shortening  
2 eggs  
2 Tbsp milk  
1 C mashed ripe bananas (3 medium)  
1/4 C chopped pecans

Stir together flour, baking powder, salt and soda. Set aside. In small mixing bowl cream sugar and shortening until light and fluffy. Add eggs, one at a time, and milk; beat well. Add flour mixture to mashed bananas alternately to creamed mixture, beating smooth after each addition. Fold in nuts. Turn into lightly greased 8x4x2" loaf pan. Bake at 350 degrees for 60-65 minutes or until wooden pick inserted near center comes out clean. Cool 10 minutes, remove from pan. Cool on wire rack. Wrap and store overnight.



### BLUEBERRY OATMEAL BREAD

Julia Fretti  
Valdosta, GA

1 egg                                      2/3 C rolled oats  
3/4 C water                              1/2 C chopped nuts  
1 pkg blueberry muffin mix  
    with canned blueberries

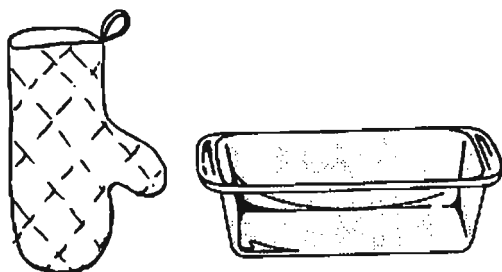
Blend egg and water. Add dry muffin mix and stir until blended. Fold in drained blueberries, oats and nuts. Pour into greased Pyrex loaf pan. Bake 350 degrees for 50-60 minutes.

### CARROT BREAD

Janie Ellis  
New Braunfels, TX

1 C grated carrots                      1 1/2 C sifted flour  
2/3 C chopped pecans                  1 tsp baking soda  
2/3 C cooking oil                      1/2 tsp cinnamon  
1 C sugar                                  1 Tbsp margarine  
2 eggs, well beaten

Preheat oven to 350 degrees. Mix oil, sugar and eggs in a large bowl. Sift dry ingredients together and mix with above mixture. Fold in carrots and pecans. Pour mixture in a well greased and floured Pyrex loaf pan. Bake at 350 degrees for 55 minutes. After it is removed from the oven, brush top with margarine. Wait 24 hours before serving. (Serves 18).





CORN BREAD  
A La Abundance

Corrine Owen  
Operations Manager

1 C cornmeal	1/2 tsp salt
2 eggs	1/3 C oil
2-3 Mexican peppers	2/3 C buttermilk
1 C cream style corn	1/2 tsp baking soda
1 C grated cheddar cheese	

Combine all ingredients. Pour into a HOT greased cast-iron pan or HOT greased Pyrex square dish. Bake in a preheated oven at 350 degrees for one hour. Great with chili.

CORNBREAD FOR TWO

Lori South  
Blowing Rock, NC

Preheat oven to 350 degrees. In a Pyrex mixing bowl combine 1/2 C self-rising flour, 1 C self-rising cornbread, 1 egg, 1/4 C vegetable oil and 1 C milk (or mix 1/2 C water and 1/2 C buttermilk). Stir until blended (lumps will bake out). Pour mixture into a greased 1 qt Corning dish. Bake 35-45 minutes or until golden brown.

**CORN BREAD**

Corn bread can be made with different cornmeals for varying textures. Coarse stone-ground cornmeal gives a rustic and gritty texture to the bread: fine yellow cornmeal makes a soft, tender bread. When making corn bread, add the liquid in two stages to avoid a lumpy batter because cornmeal doesn't absorb liquid quickly. For a dark, crisp crust, bake the batter in a preheated, greased cast-iron skillet. Serve fresh and hot with sweet butter and honey or Jalapeño Chutney.

### GRAPE BREAD

Jeanette Mattison  
Corning, NY

1 C oil	1 C coconut
1 C sugar	3 C flour
3 large eggs	1 tsp baking soda
2 tsp vanilla	1 tsp salt
1 tsp cinnamon	

Mix all ingredients and add 3 C of grape skins (purple). Spray an A\*215 Pyrex pan with Pam and bake at 350 degrees for one hour.

### HONEY PEANUT LOAF

Belinda Phillips  
Valdosta, GA

2 Tbsp butter	
1/4 C honey	1/4 tsp ground cardamom
1/4 C peanuts	1 pkg (10) refrigerator
1/4 C light raisins	biscuits

Preheat oven to 375 degrees. Melt butter in 8 x 1 1/2" round baking dish in the preheated oven. Stir honey, peanuts, raisins and cardamom into butter. Arrange biscuits in a single layer on honey mixture. Bake at 375 degrees for 20 minutes or until golden brown. (Yields 1 loaf).

### IRISH BREAD

Irene Latawiec  
Mystic, CT

6 C flour	1 tsp baking soda
1 tsp salt	1/2 pkg raisins
3/4 C sugar	3 tsp caraway seed
4 tsp baking powder	1 qt buttermilk

Add buttermilk to all dry ingredients and mix well (by hand). Bake in lightly greased and floured Revere loaf pans at 350 degrees for one hour. (Yields: 2 loaves). Slice, butter and Enjoy.

## SUNNY'S MANDEL BREAD

Sunny Bornstein  
District Manager

Mix 20 strokes only:

1 C oil                      3 eggs  
1 C sugar                2 tsp vanilla

Add: 3 1/3 C flour  
2 tsp baking powder  
Chocolate chips or crushed walnuts

Bake at 400 degrees until light brown. Take out of oven and slice into 3/4 inch slices. Put back in oven until red brown. Approximately 20-30 minutes TOTAL bake time.

## MONKEY BREAD

Debbie Haverstock  
Personnel Sup, H.O.

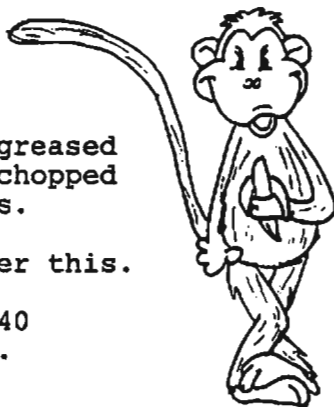
4 cans (10) biscuits            1 Tbsp cinnamon  
1 1/2 C brown sugar            1 1/2 stick butter

Cut biscuits into fourths. Melt butter. Mix together sugar and cinnamon. Coat biscuit pieces in butter then sugar and cinnamon mixture. In saucepan melt:

1 1/2 stick butter  
1 Tbsp cinnamon  
1 1/2 C brown sugar

Place 1/2 biscuits in greased Bundt pan. Add 1/2 C chopped pecans or 1/2 C raisins.

Pour half of liquid over this. Repeat with remaining ingredients. Bake 35-40 minutes at 350 degrees.



## ONION BREAD

Stephanie Lutes  
Edinburgh, IN

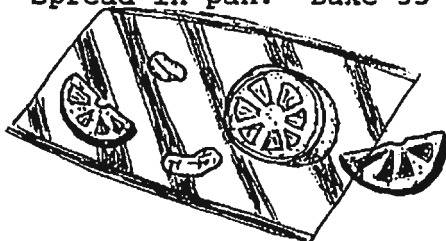
2 C chopped onions	2 Tbsp sugar
3 Tbsp butter or margarine	2 tsp salt
2 C small curd cottage cheese	2 tsp dried dill weed
2 pkg active dry yeast	
1/2 C warm water	4 C flour

Cook onions in butter in large Visions Non-Stick skillet until tender; remove from heat. In a large Pyrex mixing bowl, beat cottage cheese at high speed until smooth. In a small cup or bowl sprinkle yeast over warm water. Add sugar. Let stand 3 minutes and stir until dissolved; add to cottage cheese. Add salt, dill and onions. Gradually beat in flour on medium speed. Beat until well blended. Cover and let rise until double in bulk. Stir down and pour into 2 greased 8x4 Revere loaf pans. Cover and let rise until double in bulk. Bake in 375 degree oven for 70 minutes until well browned. Turn out of pans, brush with melted butter and cool.

## ORANGE NUT BREAD

3 C Bisquick	2 Tbsp grated orange peel
2/3 C sugar	3/4 C orange juice
3 eggs	3/4 C chopped nuts

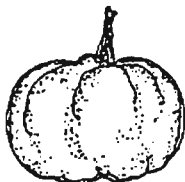
Preheat oven to 350 degrees. Grease and flour Fireside loaf pan. Beat Bisquick, sugar, eggs, orange peel and juice in large mixing bowl on low speed. For 1/2 mixture, beat on medium speed 3 minutes. Stir in nuts. Spread in pan. Bake 55-60 minutes.



## ORANGE NUT BREAD - continued

Orange Glaze: 1 C confectioners sugar  
1/4 C melted butter  
1 Tbsp grated orange peel and juice

Mix and spread over bread loaf when cool.



## PUMPKIN BREAD

Dee Riddle  
District Manager

3 C sugar	
1 C liquid shortening	1 1/2 tsp salt
2 C pumpkin	1 tsp cinnamon
3 1/2 C flour	1 tsp nutmeg
4 eggs	1 tsp cloves
1 tsp baking powder	2 tsp baking soda

Mix ingredients thoroughly. Place in heavily greased Pyrex loaf pans. Bake 1 - 1 1/2 hours at 325 degrees. (Yields 2 loaves).

## PUMPKIN BREAD SANDWICHES

Ruth Ann Geer  
Training Mgr, H.O.

3 1/2 C sifted flour	3 C sugar
2 tsp soda	4 eggs
1 1/2 tsp salt	2/3 C water
3 tsp cinnamon	2 C canned pumpkin
3 tsp nutmeg	1 C salad oil
1/2 tsp ginger	Cream cheese, soft

Combine dry ingredients. Add remaining ingredients except cream cheese. Beat well. Pour into 2 Clear Advantage (greased & floured) loaf pans. Bake at 350 degrees for one hour. After loaves have cooled, cut into slices. Spread half of the slices with cream cheese and top with remaining slices. Cut each "sandwich" into halves. NOTE: If you use Pyrex loaf pans, decrease temp. to 325 degrees.

### RIBBON NUT BREAD

Margaret Cook  
Edinburgh, IN

1 8 oz cream cheese, soft	1/2 tsp salt
1/3 C sugar	1/2 C oil
1 egg	1/2 C milk
2 C flour	2 eggs
1/3 C sugar	1 tsp grated
1/3 C packed brown sugar	lemon peel
1 tsp baking soda	1 C chopped nuts

Combine cream cheese, 1/3 C sugar and egg. Mix until well blended. Set aside. Combine dry ingredients. Add oil, milk, eggs and peel. Mix just until moistened. Fold in nuts. Spread 1 C batter into a greased 9x5 Revere loaf pan. Top with cream cheese mixture. Cover with remaining batter. Bake at 350 degrees for 1 hour. Cool 10 minutes, remove from pan.

### SAUSAGE BREAD

Dawn Mastraccio  
Rome, NY

1 1/2 lb loose sausage	1 egg, beaten
1 1/2 bread dough (or 1 frozen loaf)	8 oz mozzarella cheese, grated
6 slices presliced white (wrapped) cheese	Parmesan cheese
	Flour

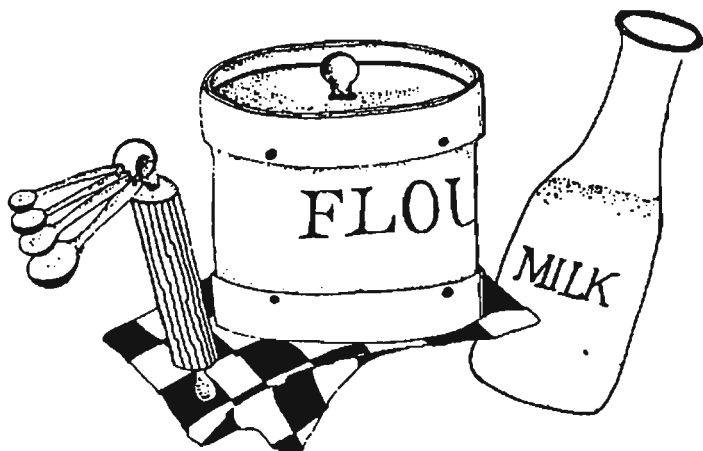
Cook sausage in a 12" Revere copper bottom fry pan with splatter screen. (Use quarter size drop of oil in bottom of pan). Roll out dough. Layer cheese on top of dough. Crumble cooked sausage over cheese. Layer Parmesan and mozzarella cheese evenly on top of sausage. Roll up dough like a jelly roll, tucking open ends under. Baste with beaten egg. Bake at 350 degrees for 45 minutes to an hour, until golden brown. Test with toothpick to make sure inside dough is cooked.

## SPOON BREAD

Wanda Thompson  
Commerce, GA

- 1 C yellow cornmeal
- 1 1/2 C water
- 1 C milk
- 1/2 C grated Parmesan cheese
- 2 Tbsp butter, melted
- 2 tsp sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 3 beated egg yolks
- 3 stiffly beaten egg whites

In saucepan combine cornmeal and water. Cook, stirring constantly until mixture is the consistency of mush. Remove from heat. Stir in milk, cheese, melted butter, sugar, baking powder and salt. Stir in egg yolks, carefully fold in egg whites. (Batter will be thin). Bake in greased 1 1/2 qt casserole at 325 degrees for 55-60 minutes. Serve immediately with additional butter. (Serves 6-8)



## VEGETABLE BREADS

### Spinach and Orange Bread

Howard Satterfield  
Hillsboro, TX

3 large eggs	3 C flour
1 C salad oil	1 tsp salt
1 3/4 C sugar	1 tsp baking soda
2 C clean fresh	1/4 tsp nutmeg
spinach (no stems)	1/4 tsp cinnamon
1/2 medium orange	1/2 tsp baking powder

Wash spinach, drain well. Cut into 1/4" pieces. Grind orange (peel and pulp) with blender. Beat eggs in Pyrex mixing bowl. Add oil and sugar. Mix well. Add spinach and orange and blend. Sift together all dry ingredients and mix just to blend together. Pour into two greased Revere loaf pans. Bake 350 degrees for one hour. (Yields: 2 loaves) Other combinations include: Carrot & Lemon; Zucchini; Apple & Celery Bon Appetit!

## ZUCCHINI BREAD

Jennifer Mitchell  
Boaz, AL

Beat together:

3 eggs	1 tsp vanilla
1 C oil	2 C sugar

Stir in 2 C peeled shredded zucchini.

Sift together:

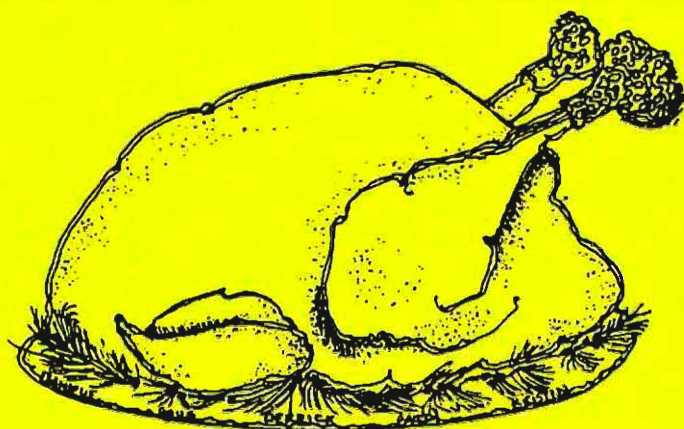
3 C flour	3 tsp cinnamon
1 tsp soda	1/2 C nuts and raisins

Add to mixture and stir. Bake one hour at 325 degrees in greased and floured loaf pan (Makes 2)





# main dishes



## MORE THAN JUST A CARPENTER

He's more than just a carpenter,  
He's my Saviour and my Friend.  
We walks with me, He talks with me,  
by my side through thick and thin.

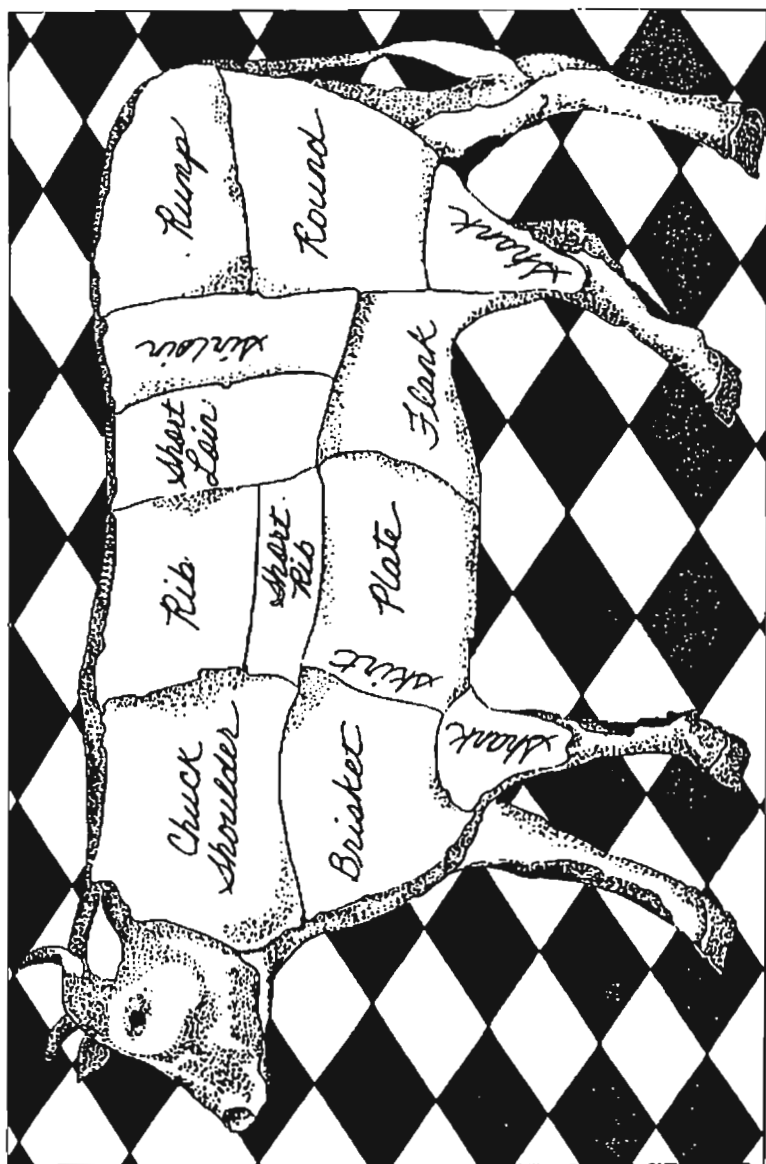
He's more than just a carpenter,  
He's the Son of God and Man.  
On the path of life He leadth me  
and guides me by his hand.

He's more than just a carpenter,  
He's my Jesus and my Lord.  
His love is my protection,  
His word is my sword.

He's more than just a carpenter  
and He knows my every prayer.  
He's strength and understanding  
and I know He's always there.

He's more than just a carpenter,  
He's my Saviour, Lord and Friend.  
He's all things good, all things right,  
the Alpha and Omega, the beginning and the  
end.

By: Peggy S. DeWire  
Merchandising, H.O.  
2/4/90



BAKED LAMB AND EGG PLANT  
PATTIES

Tony Hauck  
Corning, NY

1 medium eggplant	1 clove garlic
Salt	1 1/2 lb ground lamb
1 egg, beaten	1/3 C olive oil
1/2 C soft bread crumbs	1 large tomato cut
1 tsp salt	in 6 slices
1/2 tsp dried oregano	1 C Monterey Jack
1/2 C chopped ripe olives	cheese, shredded
1/4 C grated Parmesan cheese	

Cut unpeeled eggplant crosswise into 6 slices each about 3/4" thick. Spread on paper towels. Sprinkle generously with salt. Let stand 20 minutes. Mix egg and bread crumbs in a 2 qt Pyrex bowl. Add salt, oregano, olives, garlic and Parmesan cheese; mix. Add lamb and mix lightly. Shape mixture into 6 patties. Lightly brown eggplant slices in oil in a Visions frying pan. Put eggplant into a 9x13 Pyrex baking dish. Top each slice with lamb pattie, tomato, and cheese. Bake uncovered at 450 degrees 20-25 minutes or until patties and cheese are brown.



BEEF & RICE CASSEROLE

Wanda Thompson  
Kennesaw, GA

2 lbs ground beef	1 C uncooked rice
1 tsp garlic salt	1 1/2 C tomato juice
Salt & pepper to taste	1/2 C shredded
1 C chopped onion	American cheese

Season ground beef with garlic salt, salt and pepper; brown. Saute onion lightly; add to meat. Cook rice according to package directions. Add rice and tomato juice to hot meat mixture. Place in a greased 2 qt casserole, cover with shredded cheese. Bake at 450 degrees until bubbling. (Serves 8)

## BEEF STROGANOFF

Sally Langford  
Helen, GA

- |                                 |                      |
|---------------------------------|----------------------|
| 1 1/2 lbs beef sirloin or round |                      |
| cut in 2" strips                | 1/2 pt sour cream    |
| 2 large onions                  | 1 4 oz can mushrooms |
| 1 C beef bouillon               | Salt, pepper and     |
| 1 6 oz can tomato paste         | flour for dredging   |

Dust meat with flour, salt and pepper; brown. Add bouillon and tomato paste. Simmer gently about three hours. Add sour cream and mushrooms. Reheat. Serve over cooked rice. (Serves 6)

## CAJUN CABBAGE-RICE CASSEROLE

Elizabeth Elkins  
Edinburgh, IN

- |                       |                      |
|-----------------------|----------------------|
| 1 lb ground beef      | 2 C cooked rice      |
| 2 C canned tomatoes   | 2 C coarsely chopped |
| 1 tsp Cajun spice     | cabbage              |
| 1 large onion - diced | Salt/pepper to taste |
| 3/4 C green peppers   | 3/4 C shredded       |
| diced                 | cheddar cheese       |

Brown beef, onion and green pepper. Add spices and mix with tomatoes and rice. Blanch cabbage. Alternate layers of rice mixture and cabbage in 2 qt Corning casserole. Top with cheese. Cover and bake for 20 minutes at 400 degrees. Uncover and bake 10 minutes more or until cheese is browned.

### TRADE SECRET



Stack large dinner plates at the start of the buffet table and silverware and napkins at the end. This way hands are freer to fill up the plates and aren't loaded down until the last moment.

CAPTAIN GLENZER'S MOOSE STEW

Chris Braxton  
Orlando, FL

Saute 3 lbs cubed moose in 1/4 lb margarine.

To same pan add:

1/2 C ketchup	1 can tomato paste
1 squirt Tabasco	1 can V-8 juice
1 squirt soy Sauce	1 glass tomato juice
Salt and pepper	2-3 bay leaves

Keep adding:

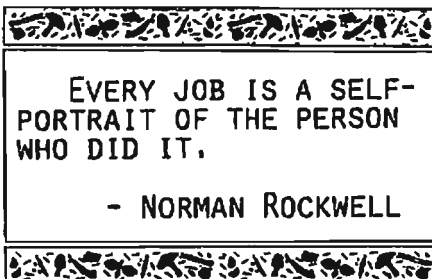
- 4-5 jalapeno peppers, diced
- 1 glass martini onions with juice
- 1 glug Cherry Herring
- 1 glug Sloe Gin
- 1 glug Bourbon
- 4-5 glugs sauterne wine
- 3 Tbsp honey
- 3-4 Tbsp white corn syrup

Simmer all this for at least 5-6 hours. Then if you like, add more wine and keep it going the next day. The last hour of simmering add:

- 5-6 carrots, quartered lengthwise
- 5-6 stalks celery, diced
- 1 handful noodles

When vegetables are tender, cover with 1/2 lb brandy flavored cheese spread and bake until cheese is melted.

It has been suggested that when the above is finished baking, you throw away the meat and drink the gravy!



## LAZY STUFFED CABBAGE

Georgene Skaryd  
Ft. Pierce, FL

2 lbs ground beef                      1 pkg onion soup  
1 large onion, chopped              2 cans tomato soup  
6 C shredded cabbage              2 cans water  
    (2 lb head)                      1 C tomato juice  
1 C uncooked instant rice

Brown beef and onions. Mix all ingredients together. Put in Visions roaster. Bake uncovered at 350 degrees for 1 1/2 hours.

## CHILI CON CARNE

Sharon Cheek  
Santee, SC

1 lb ground beef                      1/4 tsp pepper  
1/2 C chopped onion                  1/4 tsp hot  
3/4 C water  
1/2 C chopped green pepper  
3 tsp chili powder  
1 28 oz can tomatoes, undrained, cut up  
1/2 tsp salt  
1/4 tsp pepper  
1/4 tsp hot pepper sauce  
1-2 garlic cloves, minced  
1 10 3/4 oz can condensed tomato soup  
6 oz can tomato paste  
4 oz can chopped green chilies, undrained  
1 15 oz can kidney beans, undrained

In a 4 1/2 qt Revere Dutch Oven brown ground beef with onion, drain. Combine beef mixture and remaining ingredients except kidney beans. Bring to a boil. Reduce heat; cover and simmer 1 1/2-2 hours, stirring occasionally. Stir in kidney beans. Simmer until thoroughly heated. Garnish as desired.



## COUNTRY CASSEROLE

Carla Bartlett  
Aurora, OH

1 1/2 lb ground beef	1/4 tsp pepper
1/4 C minced onion	1/4 tsp oregano
1 8 oz can tomato sauce	1 Tbsp mustard
1/4 C dark Karo syrup	1 can tomatoes (or 2
1/3 C vinegar	C fresh tomatoes)
2 tsp salt	drained and cut up
1 Tbsp worcestershire	1-2 C grated cheddar
sacuse	1 C cooked noodles

Brown beef and onion in 12" Revere skillet. Drain. Add all ingredients except cheese and noodles. Bring to a boil. In a 2 qt Corning casserole layer meat mixture, cheddar cheese and noodles. Bake uncovered at 325 degrees for 30 minutes, or microwave on high 10-12 minutes, until bubbly.

## COWBOYS CORNBREAD CASSEROLE

Beverly Mabry  
Sulphur Springs, TX

1 lb ground beef	2 eggs
1 onion, diced	2/3 C milk
1 pkg cornbread mix	6 slices cheese
1 can creamed corn	

Brown beef and onions in Revere 10" skillet. Mix cornbread with eggs, milk and 1 C corn. Put half the batter in a 3 qt casserole sprayed with Pam. Add meat and onion mixture. Top with 1/2 of the remaining batter. Layer cheese, remaining corn and batter. Bake for 30 minutes at 425 degrees. NOTE: Add a layer of pinto beans and jalapeno peppers for a real zesty flavor. (Serves 6)





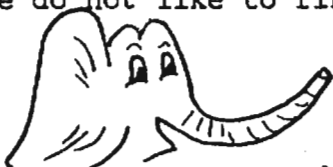
## ELEPHANT STEW

Delaine Brown  
Monroeville, AL

1 Elephant  
Brown Gravy

Salt and Pepper  
2 rabbits (optional)

Cut elephant into bite size pieces. Cover with brown gravy. Cook over low heat in Visions about 4 weeks. This will serve 4,200 people. If more are expected, the 2 rabbits may be added, but do this only if necessary, as most people do not like to find hare in their stew.



## FRIED BOLOGNA SANDWICHES

Ed Cope  
Hilton Head, SC

Bologna  
Bread  
Ketchup

Mayonnaise  
Mustard  
Onion

Chop onion and saute in pan until done. Add bologna (however many pieces you want) to pan and cook until browned. Mix equal parts of ketchup, mustard and mayonnaise in container. Spread mixture onto 2 slices of bread and add onions and bologna to it.

## GOULASH

Susan Forthe  
Valdosta, GA

1/2 lb hamburger  
1 small box macaroni  
2 onions  
Garlic (optional)

1 bell pepper  
1 can tomato sauce  
1 can tomato paste  
Salt/pepper to taste

Brown hamburger in a Visions 5 qt pan. Add onion and pepper to saute. Add tomato sauce and paste. Cook macaroni in 1.5 qt Visions pan. Combine to sauce and simmer until desired thickness. (Serves 4)

## GOURMET GOULASH

Sandra Atkinson  
Brunswick, GA

3 Tbsp butter	1 Tbsp paprika
2 lbs lean beef	1 1/2 C Holland House red
6 medium onions	cooking wine
Salt and pepper	1 1/2 C sour cream
1 Tbsp flour	1/2 C tomato sauce


Cut beef into 1 inch cubes. Melt butter in Visions saucepan and brown meat. Add onions, lightly saute. Stir in salt, pepper, flour and paprika. Add wine, sour cream and tomato sauce. Stir to blend smoothly. Turn the mixture into a French White casserole. Cover and bake at 375 degrees for 1 1/2 hours. Serve over boiled noodles. (Serves 4)

## HOBO DINNER


Maudie Lipes  
Waynesboro, VA

1 lb hamburger	1 can green beans
4 med potatoes, sliced	1 can corn
2 med onions, sliced	4 Tbsp butter
1 med pepper, diced	Salt to taste

In a 5 qt Corning casserole make layers of all the above. Top with butter and salt. Bake at 375 degrees for 45 minutes or until potatoes are done.



**W**hen my mother had to  
get dinner for eight,  
she'd just make enough for  
sixteen and only serve half."  
—GRACIE ALLEN



## HOT BROWNS

Dennis Terry  
District Manager

Need per person:

- 1 slice of tomato
- 1 slice white turkey breast
- 1 slice ham
- 1 slice of toast
- 2 strips crisp bacon
- Cheddar cheese
- 1 pkg white sauce (serves approx 4 persons)

Toast bread. Lay in coupe style soup bowl.  
Layer: turkey breast, ham, crisp bacon.  
Prepare white sauce as directed on pkg but  
adding shredded cheese to taste. Bring to a  
boil. Pour over meats and top with a slice  
of tomato. Easy to fix, I know because I  
never cook. Great for Sunday afternoon  
football, basketball games and old movies.

## IMPOSSIBLE CHEESEBURGER PIE (Makes own crust)

Reading, PA

- |                       |                      |
|-----------------------|----------------------|
| 1 lb ground beef      | 3/4 C Bisquick       |
| 1 1/2 C chopped onion | 3 eggs               |
| 1/2 tsp salt          | 2 sliced tomatoes    |
| 1/4 tsp pepper        | 1 C shredded cheddar |
| 1 1/2 C milk          | or American cheese   |

Preheat oven to 400 degrees. Grease a 10"  
pie plate. Brown beef and onions together  
and drain. Stir in salt and pepper. Spread  
in pie plate. Beat milk, bisquick and eggs  
until smooth (15 seconds in blender or 1  
minute by hand). Pour on top of hamburger  
mixture. Bake 25 minutes. Top with tomatoes  
and cheese. Bake until knife inserted in  
center comes out clean (5-8 minutes longer).  
Cool 5 minutes and serve.

### METHODIST HOT DISH

Loretta Diede  
Mesa, AZ

1 lb ground beef  
1 small onion, diced  
1 stalk celery, diced  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1/4 can tomato soup  
1 small jar pimento stuffed olives (slice  
and save juice)  
8 oz wide egg noodles - cooked

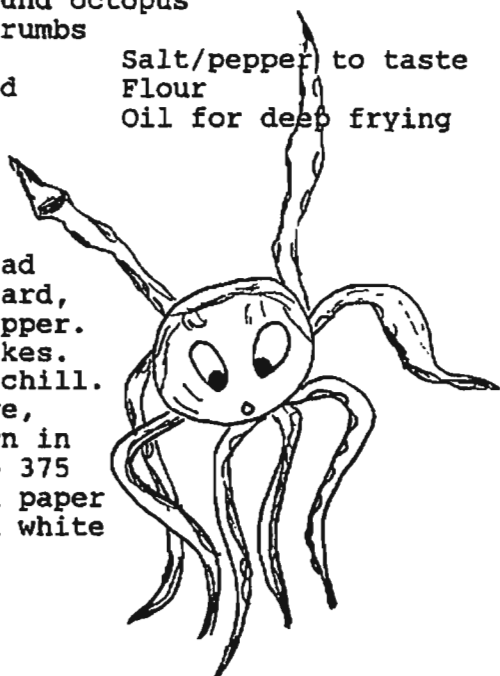
Brown hamburger, onion and celery. Mix soups together with 1/2 cup olive juice. Mix all ingredients together and put in a 3 qt Corning casserole. Bake at 350 degrees for 30 minutes.

### OCTOPUS CAKES

Chris Braxton  
Orlando, FL

1 1/2 C finely ground octopus	
3/4 C soft bread crumbs	
2 eggs, unbeaten	Salt/pepper to taste
3/4 tsp dry mustard	Flour
Pinch of thyme	Oil for deep frying

Prepare octopus meat by grinding in meat grinder. Blend octopus, bread crumbs, eggs, mustard, thyme, salt and pepper. Form into small cakes. Roll in flour and chill. When ready to serve, fry to golden brown in deep fat heated to 375 degrees. Drain on paper towel. Serve with white sauce.



## POTATO FROSTED BEEF CASSEROLE

Tony Hauck  
Corning, NY

4 medium potatoes	Salt & pepper
1 1/2 lbs ground beef	1/4 C parsley
3 Tbsp butter	1 bay leaf
1 large onion, chopped	Dash paprika
1 sweet red bell pepper, thinly sliced	Dash nutmeg
1 clove garlic	1/4 C milk
1 Tbsp red wine vinegar	1/2 C shredded Swiss cheese

Boil potatoes in salted water until tender. Drain. While potatoes are cooking, brown ground beef in 1 Tbsp butter in large Visions frying pan. Mix in onion and pepper. Continue cooking until onion is slightly browned. Spoon off fat. Mix in garlic, salt and pepper, vinegar, parsley and bay leaf. Spread beef mixture into greased 2 1/2 qt French White casserole. Add 2 Tbsp butter, paprika, nutmeg and milk to cooked potatoes. Mix until smooth. Spread potatoes over beef mixture. Sprinkle top with cheese. Bake uncovered at 400 degrees for 20-25 minutes. (Serves 4)

## SCALLOPED POTATO HAMBURGER CASSEROLE

Inge McCray  
Valdosta, GA

1 lb ground beef	2 tsp oregano
2 cans tomato soup	1/4 lb mozzarella cheese, dices
1 can water	1 pkg scalloped potatoes
1 small onion, diced	

Brown meat in Corning 10" skillet. Add tomato soup, water, onion, spices (from potato pkg) and oregano. Simmer until hot. Mix diced cheese, potato slices and hamburger into casserole. Bake uncovered at 425 degrees for 25 minutes.

### SHEPARDS PIE

Gary Germond  
Ft. Pierce, FL

1 lb ground chuck	1 large can creamed corn
1 large onion	1 large can corn, drain
Mushrooms	Mashed potatoes,
(optional)	seasoned

Brown meat and onions. Spread in Pyrex 3 qt dish. Brown mushrooms. Layer on top of meat. Spread both cans of corn on top. Top with mashed potatoes. Bake 20 minutes at 350 degrees.

### STROGANOFF CASSEROLE

Peggie Murkerson  
Brunswick, GA

1 lb ground beef	1/3 C oil
1 can cream of	1 C chopped onions
mushroom soup	1 tsp salt
1/4 tsp pepper	1 17 oz can sweet peas
1 C sour cream	1 7 oz pkg macaroni

Preheat oven to 350 degrees. Cook macaroni according to directions. Drain. Combine ground beef, onions and seasonings. Shape into 16 meatballs. Brown the meatballs in oil, browning all sides. Stir in soup; cover and simmer 10 minutes. Remove from heat, stir in sour cream, macaroni and sweet peas. Put in greased 2 qt Corning casserole dish and bake 45 minutes. (Serves 8)

The more I over emphasize  
others faults, the more  
I under emphasize my own.

### TOMATO MEAT LOAF

Mary Ann Fountain  
District Manager

2 lb ground chuck	4 Tbsp ketchup
2 eggs, beaten	1/4 C minced onion
1 C bottled milk	1 1/2 tsp salt
1 Tbsp horseradish	1/8 tsp pepper
1 C whole wheat cereal flakes	1 tsp sugar

Mix all ingredients except 3 Tbsp ketchup. Pack in oblong dish. Spread remaining ketchup over top. Bake at 375 degrees for 1 1/4 hours. Gravy can be made from pan juices.

### BACON PIE

Faye Phillips  
District Manager

Sprinkle in 10" greased Pyrex pie plate:  
12 slices bacon  
1 C shredded Swiss cheese  
1/3 C chopped onion

Mix:     4 eggs  
          2 C milk                    1/4 tsp salt  
          1 C Bisquick                1/8 tsp pepper

Pour over bacon mixture. Bake 30 minutes at 400 degrees. Let stand 5 minutes before serving.

### PANCAKES

Candie Scott  
Branson, MO

Mix in Pyrex 1 qt measuring cup: Beat 1 egg until fluffy, then beat in 2 Tbsp melted shortening or oil. Add 3/4 C milk, 1 C flour, 3 tsp baking powder and 1/2 tsp salt. (I usually add a little more milk). Pour from measuring cup onto hot griddle. This makes a small batch for 2 big eaters. Just double the recipe for more..but don't forget to use a big measuring cup.

CHICKEN ADOBO

Famous Philippine Recipe

Cecelia Mejia

Pacific Grove, CA

2 lb chicken

1/3 C vinegar

1/3 C soy sauce

Minced garlic

1 tsp pepper

Cut chicken into serving size pieces.

Marinate with vinegar, soy sauce, garlic and pepper for one hour. Cook over medium heat until done. Serve with white rice.

CHICKEN ALBERT

Ed Cope

Hilton Head, SC

6 chicken breast - deboned

Garlic powder

Salt, pepper

1 pt sour cream

Place chicken breast fln in Pyrex baking dish. Sprinkle garlic powder, salt and pepper over chicken and cover. Bake at 350 degrees for about 45 minutes. Remove from oven and pour off juices - reserving juices. Mix 1/3 of juices with sour cream and pour over chicken. Bake another 15 minutes.

CHICKEN ALMOND

Delaine Brown

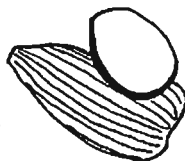
Monroeville, AL

1 fryer, cut in quarters

Almonds

1 small can mushrooms

2 cans cream of chicken soup



Brown chicken pieces in Visions roaster. Pour 1 can of chicken soup over chicken pieces and sprinkle with almonds - broken in halves. Bake 1 1/2 hours at 350 degrees or until tender. When tender, pour remaining can of soup and mushrooms over chicken. Heat well.



## BUFFET CHICKEN

Karen McLaughlin  
Burlington, WA  
and Kaye Fourshee  
Eddyville, KY

4 deboned and skinned chicken breasts, cut  
into 8 pieces  
1/4 lb chipped beef  
8 slices bacon  
1 C sour cream  
1 can cream of mushroom soup - undiluted

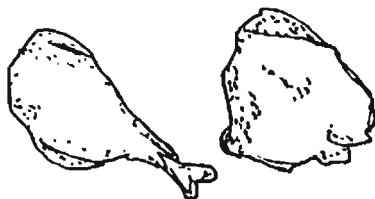
Arrange chicken breasts in a French White  
oval baker. Put heaping teaspoon of chipped  
beef on top of each breast. Top with a slice  
of bacon. Combine sour cream and soup, pour  
over the top of chicken. Bake uncovered at  
300 degrees for 3 hours.

## BUTTER & HERB CHICKEN

Suzanne Koziomkowski  
Rome, NY

1 pkg chicken thighs or breasts	Parsley
1 8 oz bag egg noodles	Butter salt
1/4 C water	Oregano
1 1/2 sticks margarine	Pepper
Poultry seasoning	Rosemary

Preheat oven to 375 degrees. Place chicken  
and water in a 1 1/2 qt Corning shallow dish.  
Bake 10 minutes. In a 1 qt Revere sauce pan  
melt butter, add pinch of spices to your  
taste. Reserve 1/4 of butter mixture to  
season cooked noodles. Add remaining butter  
mixture to chicken. Bake at 375 degrees for  
20-30 minutes. Serve over noodles, cooked  
according to pkg directions. (Serves 4)



## CHICKEN BREASTS DIANE

Chris Braxton  
Orlando, FL

4 large boneless chicken breasts  
1/2 tsp salt                      Juice of 1 lemon  
1/2 tsp black pepper      2 Tbsp brandy (opt.)  
2 Tbsp salad oil              3 Tbsp chopped parsley  
2 Tbsp margarine              2 tsp Dijon mustard  
3 Tbsp chopped chives      1/4 C chicken broth

Place chicken breasts between sheets of waxed paper. Pound slightly with mallet. Sprinkle with salt and pepper. Heat 1 Tbsp each of oil and margarine in 12" Revere skillet. Cook chicken over high heat for 2 minutes on each side. Do not cook longer or they will be overcooked and dry. Transfer to warm serving platter. Add chives, lemon juice, brandy, parsley and mustard to skillet. Cook 15 seconds, whisking constantly. Whisk in broth. Stir until sauce is smooth. Whisk in remaining oil and margarine. Pour sauce over chicken. (Serves 4)

## *good* CHICKEN, BROCCOLI & RICE BAKE

Margy Dooley  
Ft. Lauderdale, FL

1 can condensed cream of mushroom soup  
2 C milk  
2 C cooked, cubed chicken  
1 C rice, uncooked  
1 box frozen broccoli - thawed and drained  
1 2 1/2 oz jar sliced mushrooms, drained  
1 C grated cheddar cheese  
1 3 oz can French fried onions

In a large saucepan combine soup and milk; heat just to boiling, stirring constantly. Remove from heat and stir in chicken, rice, broccoli, mushrooms, 1/2 C cheese and 1/2 can fried onions. Pour into a greased 2 qt Corning casserole. Bake covered at 350 degrees for 40 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer.

### CHICKEN CANNONELLI

Julia Fretti  
Valdosta, GA

2 chicken breast, split and deboned  
2 8 oz pkg mozzarella, sliced  
Dijon mustard  
Salt, pepper, Italian seasoning  
1 bunch green onions  
3 tomatoes  
1/2 pt fresh mushrooms - sliced  
1/2 pt olive oil  
1/2 C white vermouth (dry)

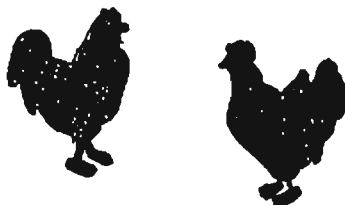
Flatten chicken between wax paper, sprinkle salt, pepper and seasoning on chicken. Spread mustard on chicken and place cheese slices on chicken. Roll up chicken, then flour. Cook chicken in Visions skillet for about 10 minutes or until lightly brown. Remove chicken - keep warm. Add chopped onion, tomatoes, mushrooms, oil and wine. Cook down sauce. Pour sauce over chicken.

### CHICKEN CASSEROLE

Sandra Lemons  
Boaz, AL

4-5 chicken breasts	Ritz Crackers
8 oz sour cream	Margarine
2 cans mushroom soup	Water chestnuts
1 can cream of chicken soup	(optional)

Boil and debone chicken; cut into bite size chunks. Mix soups and sour cream with chicken. Place in 3 qt bowl. Melt margarine. Crush crackers. Place crackers on top of chicken mixture, top with margarine. Bake at 350 degrees for 30 minutes until brown.



### CHICKEN CASSEROLE

Brenda Haskell  
Savannah, GA

1 3-4 lb chicken, cut up  
Salt and pepper to taste

Flour  
4 Tbsp butter

4 carrots, sliced  
2 small turnips, diced  
2 onions, diced  
3 medium potatoes, diced  
1/2 tsp salt  
1/4 tsp pepper

6 medium tomatoes,  
peeled, sliced  
1 tsp sugar  
2 chicken bouillon  
cubes

Season chicken with salt and pepper. Coat with flour and brown in butter in skillet. Remove chicken and set aside. Brown carrots, turnips, onions and potatoes in pan drippings. Add tomatoes, 1/2 tsp salt, 1/4 tsp pepper and sugar, stirring to blend. Remove vegetables. Dissolve bouillon cubes in 2 C boiling water. Blend 2 Tbsp flour into pan drippings and add bouillon gradually. Cook until slightly thickened, stirring constantly. Arrange vegetables in bottom of deep casserole. Pour half the gravy over vegetables. Arrange chicken pieces over vegetables. Pour remaining gravy over top. Bake covered at 350 degrees for 45 minutes.

### CHICKEN CASSEROLE

Liz Wilson  
District Manager

2 C cooked, diced chicken  
1/2 C chopped celery  
2 tsp minced onions  
1 can cream of chicken soup  
1/2 tsp salt and pepper  
1/2 C mayonnaise  
3 chopped, boiled eggs  
2 C crushed potato chips

Mix all ingredients except chips. Place into a 9x13 Revere Roasting Pan. Sprinkle top with chips. Bake 350 degrees for 30 minutes.

CHICKEN ENCHILADA  
CASSEROLE

Dot Young  
Operations Manager

1 fryer, boiled & deboned  
2 C chicken broth  
1 large onion, chopped  
1 garlic clove  
1/2 C celery, chopped  
1 can celery soup  
2 jalapeno peppers  
Salt & pepper to taste  
1 pkg tortillas  
1 lb grated cheddar cheese

Skim fat off broth. Saute onion, celery and garlic in fat. Add broth, soup, chicken and peppers to onion and heat. Add correct seasoning. In buttered casserole, arrange layers of tortillas, chicken sauce and cheese, ending with cheese on top. Bake at 350 degrees for 35 minutes or until bubbles.

CHICKEN ENCHILADA PIE

Dallas White  
Norge, VA

3 lb chicken - cooked & deboned  
1 can cream of chicken soup  
1 can cream of mushroom soup  
1 C chicken stock  
4 oz can chopped green chilies  
1 tsp chili powder  
1/2 tsp garlic powder      1/2 tsp pepper  
4 Tbsp minced onion      Large pkg Doritos  
1/4 tsp Tabasco sauce      Velveeta cheese

Combine in medium sauce pan soups, chilies, spices, Tabasco and broth. Preheat oven to 350 degrees. Cover bottom of 3 qt Corning casserole with chips, spread a portion of the chicken, portion of the sauce then cheese (layered slices). Repeat layering ending with cheese. Bake at 350 degrees for 40 minutes or until done.

## CHICKEN PLENTY

Susan Knight  
Myrtle Beach, SC

6-8 chicken breasts (boned, skinned & split)  
1 small jar chipped beef  
12-16 pieces bacon  
1 can cream of mushroom soup  
1/2 pint sour cream  
3 Tbsp worcestershire sauce

Wrap unseasoned chicken breast and chipped beef (2 slices per breast) together like a jelly roll and then wrap with a slice of bacon tucking ends of bacon on the bottom against 2 qt Pyrex baking pan. Blend soup, sour cream and worcestershire sauce together and pour over chicken. Do not cover. Bake at 350 degrees basting occasionally for 1 1/2 hours.

### TRADE SECRET



When trimming and cleaning chicken, cook up the neck and backbone with a small amount of water, parsley, and carrot. Give it time on the stove to reduce and concentrate the flavors. Strain and freeze for a bit of strong stock.

### CHICKEN WITH ROSEMARY

Lenox, MA

2 Tbsp butter  
1 Tbsp olive or salad oil  
2 medium cloves garlic, crushed  
4 large whole chicken breasts(skinned, boned)  
1/3 C red wine vinegar  
1 tsp salt  
2/3 C dry vermouth  
2 Tbsp fresh (or 1 tsp dry) chopped rosemary  
1/2 tsp pink peppercorns, optional

In a 12" Revere skillet over medium high heat, brown garlic in hot butter and oil until golden; discard garlic. Add chicken breasts and cook until well browned on all sides. Reduce to medium heat. Add vinegar and salt. Cover immediately and cook 5 minutes or until vinegar aroma subsides. Add vermouth and rosemary. Cook 10 minutes more or until chicken is tender. Remove chicken breasts to large platter; keep warm. Add peppercorns to skillet; boil liquid rapidly over high heat until sauce thickens slightly. Pour over chicken. (Serves 8)

### CHICKEN & STUFFING CASSEROLE

Kimberly Bruce  
Rome, NY

5 chicken breasts  
1 pkg Stove Top Stuffing (chicken flavor)  
2 cans mushroom soup

Boil chicken in a 6 qt stock pot. When done, set aside and let cool. In a 3 qt saucepan, make the stuffing. (For extra taste use the water the chicken was boiled in, instead of tap water). When chicken is cooled, break into tiny pieces. In a 2 qt Pyrex dish layer chicken, stuffing and soup. Repeat layers ending in stuffing. Cover with Reynolds wrap and bake at 350-375 degrees for 30-40 minutes, last 10 minutes of cooking time bake uncovered.

CHICKEN N STUFFING CASSEROLE Lake George, NY

4 chicken breasts - halved and boned  
8-10 slices Swiss cheese  
1 can cream of chicken soup  
1/2 C white sherry wine (or port)  
1/4 C cream  
1/2 15 oz pkg Arnolds stuffing mix  
1 C melted butter

Put chicken in a 4 qt Corning Open Roaster.  
Cover chicken with cheese slices. Mix soup,  
wine and cream. Pour over cheese slices.  
Sprinkle stuffing mix over top. Pour melted  
butter over stuffing. Bake uncovered at 350  
degrees for one hour.

NOTE: Holds well in warm oven.

CHICKEN STEW

Erma Nobles  
Byron, GA

3 lbs boneless boiled chicken  
5-6 medium potatoes, diced  
5 carrots, sliced  
1 medium onion, diced  
1 can Golden mushroom soup  
1 can cream of chicken soup  
1 can English peas

Boil chicken, potatoes, carrots and onions  
until done. Add soups and peas. Season to  
taste.

**TRADE SECRET**



Turn leftover chicken, with the  
skin removed, and leftover baked  
potatoes into chicken hash. Chop, spice  
up, and sauté. Then top with a poached  
egg.



## CHICKEN TERIYAKI

Leonard Cerasoli  
Hilton Head, SC

Frying chicken (cut 8 pcs)      Salt  
Flour - all purpose              Shortening, oleo

Separate wings, thighs, legs and breasts.  
Dredge chicken in seasoned flour and saute in shortening until lightly browned on both sides. Remove chicken and drain well. Hold in warm oven.

### Sauce:

4 oz soy sauce  
2 oz water  
1 oz brandy or lemon juice  
1 oz white wine or white vinegar  
1 tsp powdered ginger  
2 oz sugar or corn syrup  
2 fresh garlic cloves, minced

Mince garlic with a little salt into a paste. Place all ingredients in a sauce pan, blend thoroughly and bring to a slow boil. Stir frequently. Place chicken in a Pyrex dish in a single layer. Pour hot sauce over chicken. Cover pan and place in a 325 degree oven and cook until chicken is done. Turn chicken over from time to time (Cook chicken to inter temp approx. 150 degrees +). Serve over steamed or boiled rice. (Serves 2-3)

## CHINESE CHICKEN WINGS

Jo Ann Stroupe  
Wytheville, VA

### Mix:

1 small bottle soy sauce	Cooked rice
1/2 C vinegar	Diced onions,
1/2 C water	green peppers,
Bay leaves	and tomatoes
1 Tbsp paprika	Salt and pepper

Cook chicken wings in above mixture in Revere 6 qt covered crock pot for 45 minutes. Serve over rice with raw vegetables.

IMPOSSIBLE CHICKEN N  
BROCCOLI PIE

Karen Kiser  
Accounting, H.O.

1 pkg frozen chopped broccoli  
3 C shredded cheddar cheese (12 oz)  
1 1/2 C cut up cooked chicken  
2/3 C chopped onion  
1 1/3 C milk  
3 eggs  
3/4 C Bisquick baking mix  
3/4 tsp salt  
1/4 tsp pepper

Grease 10" Pyrex pie plate. Rinse broccoli under cold water to thaw, drain thoroughly. Mix broccoli, 2 C cheese, chicken and onion in plate. Beat eggs, milk, Bisquick, salt and pepper with mixer or blender on high until smooth. Pour into plate. Bake until knife inserted in center comes out clean. Top with remaining cheese. Bake additional 1-2 minutes or until cheese is melted. Cool 5 minutes. (Serves 6-8).

MY FAVORITE CHICKEN

Norma Worcester  
Cape Cod, MA

12 Perdue chicken thighs  
1/2 C brown sugar  
1/2 C soy sauce  
4-5 cloves garlic, cut up

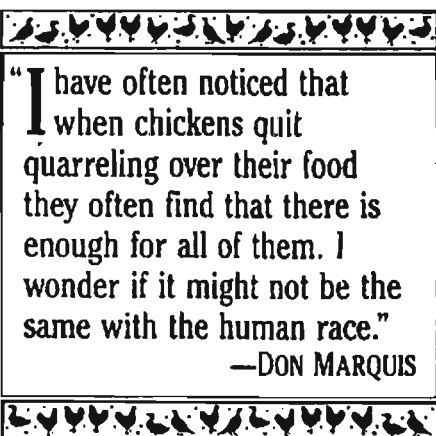
Mix brown sugar and soy sauce. Add garlic and let stand 1/2 hour. Wash and dry chicken. Put in 9x13 Pyrex dish and cover with the marinade. Let stand for 1 hour, keep rotating chicken. Bake 1 1/4 hours at 350 degrees. When done, I let my chicken cool in the marinade. In the summer it is great on the grill.

## MAKE-IT-EASY CHICKEN

Mark Brumley  
West Palm Beach, FL

- 1 large 14x20 Reynolds oven cooking bag
- 2 Tbsp flour
- 1/3 C water
- 1/2 tsp each basil leaves, thyme leaves and seasoned salt
- 1 medium onion
- 2 medium baking potatoes
- 4 medium carrots
- 1 medium green or red pepper
- 8 chicken pieces or 3-4 lb whole chicken
- Seasoned salt, pepper and paprika

Preheat oven to 375 degrees. Shake flour in Reynolds oven cooking bag. Place in 9x13 Pyrex baking dish. Add water, basil, thyme and season salt to bag. Squeeze bag to blend ingredients. Cut onion and potatoes into wedges. Slice carrots and cut pepper into cubes. Add vegetables to bag, turn bag to coat vegetables. Arrange in an even layer. Sprinkle chicken with seasonings, place in bag. Close bag with nylon tie. Make 6 half inch slits in top of bag. Bake 50-55 minutes (whole chicken bake 60-75 minutes) or until tender.



### PARMESAN CHICKEN

Clara Troy  
Lake Park, GA

- 1 pkg stuffing mix
- 2 sticks butter melted
- 1 C grated fresh Parmesan cheese
- 2 Tbsp salt and spice seasoning

Mix stuffing, cheese, salt and spice in a 3 qt Revere mixing bowl. Melt butter in a 2 qt Revere sauce pan. Dip chicken in butter, cover well. Then roll, one piece at a time, in crumb mixture. Place on greased baking pan. Bake uncovered at 350 degrees for 30 minutes until crisp. The above ingredients will coat about 20 pieces of chicken. Once you have assembled the ingredients, it is just as easy to do a large batch for left overs the next day.

### PERKY PICNIC CHICKEN

Sandy Brown  
Boaz, AL

- |                     |                   |
|---------------------|-------------------|
| 1 egg               | 1/4 C flour       |
| 2 Tbsp milk         | 2 Tbsp grated     |
| 1 1 1/2 oz envelope | Parmesan cheese   |
| French's Spaghetti  | 1 frying chicken, |
| Sauce Mix           | cut up            |

Combine egg and milk in shallow bowl, mix lightly. Combine spaghetti sauce mix, flour and cheese, mix well. Dip chicken pieces in egg mixture and then spaghetti sauce mixture. Fry in hot oil in 12" Revere skillet for 20 minutes, turning to brown evenly. Cover and cook for 20-30 minutes longer or until tender. Chill and serve cold.

CHICKEN SPAGHETTI  
CASSEROLE

Dot Young  
Operations Manager

3 lb chicken  
1 green pepper, chopped  
1 large onion, chopped  
3 Tbsp oil  
1 can tomatoes  
1 tsp salt  
8 oz thin spaghetti  
8 oz cheddar cheese  
1 small can mushrooms, drained

Simmer chicken until tender. Remove from bone and chop. Saute pepper and onion in oil until golden. Add tomatoes, mushrooms and salt. Simmer 10 minutes. Cook spaghetti in chicken broth according to directions and drain. Combine grated cheese, tomato mixture, spaghetti and chicken. Mix thoroughly. Heat for one hour at 300 degrees. Stir every 15 minutes. Add chicken broth if too dry.

REUBEN CHICKEN

Hollie Hauck  
Corning, NY

Put 6 deboned chicken breast in a large Clear Advantage bowl. Drain 1 can of sauerkraut and lay over chicken. Top with sliced Swiss cheese. Pour 1 bottle of 1000 Island dressing over chicken. Cook at 250 degrees for 1 1/2 hours.

**TRADE SECRET**



When cooking poultry that has been cut in pieces, remember that white meat cooks more quickly than dark.

RED ONION'S GLAZED  
CHICKEN WINGS

Mayra Macias  
Los Angeles, CA

2 C rice wine vinegar	2 C light brown sugar
1/2 C granulated sugar	1/4 C chili sauce
1 1/2 Tbsp hot pepper sauce	1 1/2 Tbsp liquid smoke
2 dozen chicken wings.	

Combine rice vinegar, brown sugar and granulated sugar in saucepan. Bring to boil. Continue to boil about 30 minutes until syrup is reduced by 1/3 to consistency of pancake syrup. Add chili sauce and simmer 5 minutes. Remove from heat. Add hot pepper sauce and liquid smoke. Glaze may be stored at cool, dry room temperature or in refrigerator in covered container at this point. Place chicken wings in a 3 qt Pyrex baking dish. Pour sauce over wings and bake at 350 degrees for one hour or until chicken wings are tender. (Serves 8)



**PARSLEY**

Parsley chopped finely is a wonderful addition to biscuits or the crust of a chicken pot pie.

## TEXAS CHICKEN ENCHILADAS

Beverly Mabry  
Sulphur Springs, TX

Use 8 qt stock pot: Stew 1 chicken until done. Debone completely.

Mix with chicken pieces:

- 1 onion sauteed in butter
- 1 can chopped green chili peppers
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 2 C chicken broth

- 1 pkg corn tortillas - torn
- 1 pkg cheddar cheese - grated

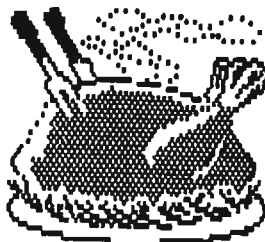
Layer in 3 qt French White bakeware tortillas, chicken mixture, cheese - be sure to end with cheese. Bake at 400 degrees for 30 minutes or until cheese on top is browned.

## TURKEY DRESSING CASSEROLE

Ruth Ann Geer  
Training Mgr, H.O.

- 3 eggs, well beaten
- 3 C cooked turkey
- 2/3 C cold turkey gravy
- 1/8 tsp pepper
- 1 1/2 C shredded Swiss cheese
- 2 1/2 C prepared dressing
- 2 Tbsp chopped parsley

In medium bowl stir together turkey, eggs, gravy and pepper. Turn into well greased 2 qt baking dish. Sprinkle with cheese. Top with dressing. Cover and bake at 325 degrees for 25 minutes or until heated through. Sprinkle with parsley. Let stand 5 minutes. Great for left over turkey and dressing. Can substitute chicken.



## TURKEY STRATON

Margaret Cook  
Edinburgh, IN

3 C chopped cooked turkey  
1 1/2 C (6 oz) shredded mild cheddar cheese  
1 C celery slices  
1/2 C stuffed green olive slices  
1/2 tsp salt  
8 C fresh bread cubes  
2 C milk  
1 C salad dressing (Miracle Whip)  
4 eggs beaten

Combine turkey, 3/4 C cheese, celery, olives, salt - mix lightly. Place 4 C bread cubes in 9x13 white Corning baking dish. Top with turkey mixture and remaining bread cubes. Combine all remaining ingredients except cheese. Pour over bread. Refrigerate over night. Top with remaining cheese. Bake at 375 degrees for 45 minutes. Let stand 10 minutes. (Serves 10)

## BAKED SHELLS

Shelby Dilda  
Rehoboth Beach, DE

1 lb hamburger	Parmesan cheese
1 egg	1 qt spaghetti sauce
1 slice bread	1 lb mozzarella cheese
14-15 jumbo shells (or 28-20 medium shells)	

Mix hamburger with egg and bread; sprinkle with Parmesan cheese. Boil shells for 5-7 minutes. Stuff shells with hamburger mixture. Place in 3 qt Pyrex baking dish and pour spaghetti sauce over. Bake at 350 degrees for 35-40 minutes. Take out of oven and spread with grated mozzarella and bake until cheese is melted.





## EEEE-ZZZZ LASAGNA

Jeanette Mattison  
Corning, NY

1 lb cooked zita or uncooked lasagna noodles  
2 large jars of Ragu  
1 lb ground beef or venison  
Fresh mushrooms  
1 onion  
1 green pepper

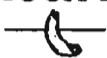
Saute beef, mushrooms, onion and pepper in 12" Revere pan. When cooked add Ragu and simmer.

Mix well in a Pyrex mixing bowl:


1 egg  
32 oz ricotta  
cheese  
1 pkg shredded  
mozzarella  
1 C Parmesan  
cheese  
1 Tbsp Italian  
seasonings

Put sauce in the bottom of a Pyrex A\*234NS pan, then arrange cooked zita or uncooked lasagna noodles. Add cheese mixture. Continue layers until pan is full. Be sure to use hot sauce, for this is the trick to using uncooked noodles. Bake 350 degrees until done.


### HOW MUCH PASTA?




The usual pasta serving size is 4 ounces dried, but the cooked yield depends on the shape.



4 ounces uncooked = 2 cups  
cooked: spaghetti, vermicelli, capellini, linguine



4 ounces uncooked = 2 1/2 cups  
cooked: elbow macaroni, conchiglie (seashells), rotini, ruote (cartwheels), mostaccioli, ziti, penne



4 ounces uncooked = 3 cups cooked:  
medium egg noodles, tagliatelle

## LASAGNA

Connie Brooks  
Helen, GA

Brown 1 lb or more ground beef with 1 small onion. Drain. Add:

1 can mushrooms	1 tsp oregano
1 8 oz can tomato sauce	1 tsp sweet basil
1 6 oz can tomato paste	1 tsp salt
1 3/4 C water	1/2 tsp black pepper
1 tsp garlic	1 Tbsp sugar

Simmer 5-10 minutes. Boil 6-8 lasagna noodles. Mix together:

1 small carton cottage cheese      1 egg  
Dash of salt and pepper

Start with a little sauce to cover bottom of a Clear Advantage 4 qt baking dish. Next add layer of noodles, cottage cheese mixture then sauce. Repeat layers again. Top with mozzarella cheese. Bake at 350 degrees until top browns.

### Reheating Pasta

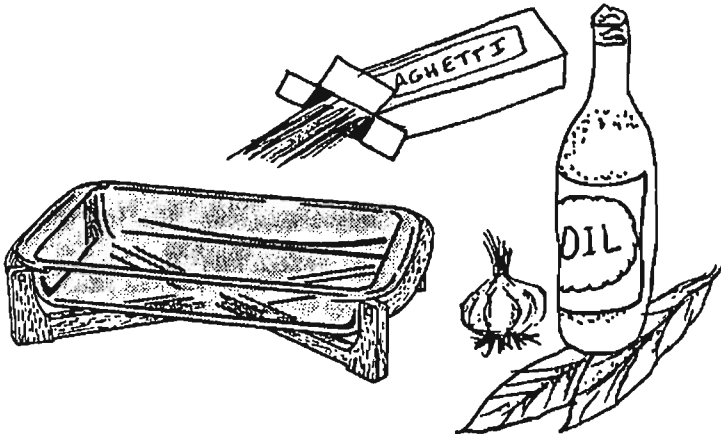
With the microwave oven has come the possibility of successfully reheating pasta, with or without sauce. The microwaves affect only the water molecules, thereby warming the pasta without drying it out. Microwave pasta in a covered dish on high power for about a minute; if the pasta is still cold, stir it and continue to microwave, checking it at 15-second intervals. You can also wrap pasta in aluminum foil and reheat it in a 350°F oven until hot. Check it after 15 to 20 minutes.

## SPAGHETTI DINNER

Anita Salter  
Monroeville, AL

1 lb ground beef	1 1/2 C sliced ripe olives
1 medium onion	1/2 lb spaghetti (uncooked)
3 8 oz can tomato sauce	1 C cheddar cheese (shredded)
1 1/2 C water	
1/4 tsp pepper	
1/4 tsp ground oregano	

Cook and stir beef and onion in a Visions saucepan until meat loses red color. Stir in seasonings and olives. Pour in 3 cans tomato sauce and water. Bring to a boil. Break uncooked spaghetti in half, adding a little at a time, stirring into the sauce. Cover tightly and simmer 25-30 minutes over low heat. Stir in cheese until cheese is melted.



## PIZZA CASSEROLE

Patty Beaver  
Operations, H.O.

2 C twisted macaroni  
1-2 lb ground beef  
1 onion, finely chopped  
Salt and pepper  
1 can tomato paste  
1 large can tomato sauce  
1/2 tsp sugar  
Dashes of garlic salt,  
onion salt, oregano  
Shredded mozzarella cheese  
Parmesan cheese  
Pepperoni slices

Optional: pepper,  
mushroom,  
bacon,  
pepperoni

Cook macaroni according to pkg directions; drain. Brown beef with onion, salt and pepper. Combine macaroni, beef and remaining ingredients except cheeses and pepperoni slices. Place 1/2 mixture in a 2 1/2 qt Corning casserole and top with shredded mozzarella cheese. Add other half of mixture and another layer of cheese. Sprinkle with grated Parmesan and a layer of pepperoni slices. Bake at 350 degrees for approximately 45 minutes or until done. Taste great cooked in crockpot too. Cook on low for 6 hours.

### KEEPING CHEESE FRESH

Store cheese in the produce or dairy compartment of your refrigerator. It will continue to age. Cheese should be wrapped airtight in plastic or aluminum foil; change the wrap every time you use it. Roquefort cheese will benefit from being wrapped in a damp cloth. It will stay fresh for months if rewrapped each time a piece is cut away.

The molds that form on natural cheeses are unappealing but harmless. If the mold is just on the surface, scrape it off with a small knife. Moisture is what causes the mold to form. Cheeses that tend to mold quickly should be wrapped somewhat loosely in foil, which allows the cheese to breathe and the moisture to escape.

APPLE/SAUSAGE WITH RICE

Wanda Williams  
Graceville, FL

2 medium red apples, cored and sliced  
1 lb Polaski Kielbaski sausage  
1/4 C brown sugar  
3 C cooked rice  
Cut sausage in 1/2" thick rounds

In 10" Visions skillet simmer sausage in about 1/4 C water until water is almost all gone. Add apple slices and sprinkle sugar on top. Simmer until apples are tender and sugar has liquified. Serve over rice bedded on a 12 1/2" Corelle platter.

BUBBLE AND SQUEAK

Chris Braxton  
Orlando, FL

Brown six to eight pork sausage links. Add halved potatoes and quartered cabbage and a little water. Cook covered until potatoes are tender. About one hour.

STUFFED BRATWURST



Jeff Morris  
Osage Beach, MO

6-8 Bratwurst	1/4 C chopped onion
12-16 slices bacon (2	Dijon mustard
per brat) half-cooked	Bar-B-Q sauce
1/2 C shredded cheese	Hot dog buns

Boil the bratwurst in beer or water for 20 minutes. Make a pocket in each by inserting a knife 1/4 inch from the end and cutting 3/4 of the way through. Slice at this depth along the length of the sausage until you reach 1/4 inch from the other end. Fill each pocket with Dijon mustard, onion and cheese. Wrap each brat with two slices of the half-cooked bacon and secure with toothpicks. Place on the grill over medium coals and smother with Bar-B-Q sauce. Turn frequently and remove when cheese melts and bacon browns. Serve on hot dog buns.

## SAUSAGE FILLED CREPES

Winnie Wiengart  
Aurora, OH

3 beaten eggs	1/2 tsp salt
1 C milk	Sausage filling (below)
1 Tbsp cooking oil	1/2 C dairy sour cream
1 C flour	1/4 C margarine, softened

In 1 qt Pyrex measuring cup combine eggs, milk and oil. Add flour and salt. Pour 2-3 Tbsp batter into greased (or Pam sprayed) 7" Revere skillet. Tilt to cover bottom. Cook on one side until top is dry; invert on towel. Repeat to make 16.

### Sausage Filling:

1 lb bulk sausage	3 oz pkg cream
1/4 C chopped onion	cheese, softened
1/2 C shredded cheese	1/2 tsp margarine

Brown sausage and onion in 9" Revere skillet. Drain well. Add cheeses and seasoning. Place 2 Tbsp sausage filling down center of each crepe; roll up. Place in 7x11 Pyrex baking dish. Bake uncovered at 375 degrees for 40 minutes. Combine sour cream and margarine. Spoon over crepes. Bake uncovered an additional 5 minutes. (Filling can be made ahead and chilled for later use).

## TOAD IN THE HOLE



Corrine Owen  
Operations Manager

1 lb link sausage	1 onion
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Brown sausage with onion. Place in deep baking dish. Prick sausage with fork then add a can of tomato soup. Cover with batter:

1 C sifted flour	1 C milk
1 egg, beaten	1 tsp baking powder

Bake in a moderate oven (350 degrees) until crust is cooked and lightly browned. Serve with vegetables and/or salad.

TOO TIRED TO COOK RECIPE  
"Soul Food"

Michelle Thomas  
Pacific Grove, CA

- 2 pkgs Hill Shire Farm sausages
- 1 chopped tomato
- 1 green pepper
- 1 onion, chopped

Cut sausage into 2" pieces. Place in skillet with 2" water and cook about 6 minutes. Add chopped vegetables and simmer 10 minutes until done. Serve with rice.

SALMON SHORTCAKES

David Brandon  
Reading, PA

- 2 1/3 C Bisquick
- 3 Tbsp butter, melted and cooled
- 1 can cream of mushroom soup
- 1 C milk
- 1 16 oz can salmon, drained
- 1/4 C chopped ripe olives
- 1 Tbsp chopped pimento
- 1 tsp parsley flakes
- 1 tsp worcestershire sauce

Heat oven to 450 degrees. Mix Bisquick, butter and 1/2 C milk with fork to a soft dough. Knead 8-10 times on a lightly floured cloth covered board. Roll dough 1/2" thick. Cut with floured 3 inch biscuit cutter. Bake on an ungreased baking sheet for 10 minutes. In large Visions saucepan, combine soup, 1/2 C milk, salmon, olives, pimento, parsley and worcestershire sauce. Heat to boiling over medium heat, stirring frequently. Split warm shortcakes. Serve salmon mixture between halves and over top of shortcakes. Top with ripe olives on a toothpick. (Serves 6)

## CAULIFLOWER/SHRIMP CASSEROLE

Wanda Williams  
Graceville, FL

20 small cauliflower florets  
1 3 1/2 oz can deveined cocktail shrimp  
1 can Campbell's Cheddar Cheese soup  
3 handfuls Ritz Bits or 1 C Ritz crumbs  
Salt and pepper to taste

Steam cauliflower in 1 qt Visions saucepan just until tender (do not overcook). Remove from heat, drain. In 1 qt Pyrex mixing bowl, using wire whisk, beat cheese soup until smooth. Fold in drained shrimp. Using two P-14 Corning casseroles, place 1/2 the cauliflower in each. Cover with 1/2 of the cheese and shrimp mixture. Top each with Ritz crackers. (Freeze one for a quick casserole later). Bake at 350 degrees for 15 minutes, or until cheese is bubbly.

## CLAM SOUFFLE

Rowayne Hill  
Centralia, WA

2 Tbsp margarine	2 eggs
1 C cracker crumbs	1 can minced clams
	1 C milk

Butter generously 1 1/2 qt French White casserole. Put egg and milk in casserole and beat until light and airy. Add cracker crumbs and clams. Give a quick stir and place in preheated oven and bake at 375 degrees for 1 hour.





## DOUBLE SHRIMP CASSEROLE

Orlando, FL

1 can frozen shrimp soup	1 C cooked shrimp
3/4 C milk	3 C cooked noodles
1/2 C mayonnaise	(1 1/2 C uncooked)
1/4 C diced celery	1/2 C shredded
1/4 tsp celery salt	cheddar cheese
1 Tbsp chopped onion	1/2 C Chow Mein
1/4 tsp salt	noodles

Preheat oven to 350 degrees. Thaw soup. Combine milk, mayonnaise, celery, onion and salt; mix well. Combine remaining ingredients except Chow Mein noodles. Pour into a 1 1/2 qt buttered casserole. Bake at 350 degrees for 30-35 minutes. Top with Chow Mein noodles and bake 10 minutes more. (Serves 4-6)

## FILLET OF SNAPPER AMANDINE

Sally Langford  
Helen, GA

6 fillets of snapper (or other mild fish)	
Salt and pepper to taste	
1 C sliced almonds	1 1/2 C butter
Flour for dredging	1 lemon

Wipe fillets with damp cloth. Sprinkle with salt and pepper. Dredge in flour and saute in 1/2 C of butter until done, but not too brown. Place in 3 qt Pyrex baking pan. Brown almonds lightly in 1 C butter in 9" Revere skillet. Pour over fillets. Sprinkle with lemon juice. Bake at 375 degrees until brown.

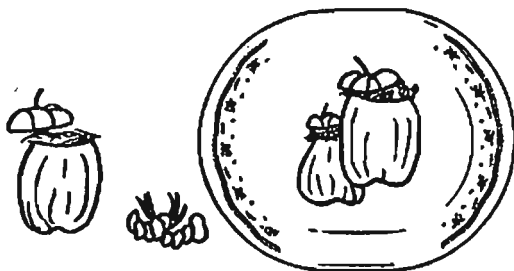


## SHRIMP-STUFFED PEPPERS

Wanda Williams  
Graceville, FL

4 large or 6 small green peppers  
1/2 C finely chopped onions  
1/4 C chopped celery (optional)  
2 cloves garlic, minced  
1/4 C butter or margarine, melted  
1 C fresh mushrooms  
1 lb shrimp, peeled, deveined and chopped  
1 1/2 C cooked rice  
Salt and pepper to taste  
4-6 cooked whole shrimp (optional)  
Lemon wedges (optional)

Cut tops off green peppers, remove seeds. Cook peppers in boiling water 5 minutes using a 2 1/5 qt Visions saucepan; drain and set aside. Saute onion, celery and garlic in butter in a heavy saucepan until crisp, tender. Add mushrooms, and continue cooking until all vegetables are tender. Stir in chopped shrimp; cook 5 minutes or until done. Add rice, salt and pepper to shrimp mixture. Mix well. Stuff peppers with rice mixture. Place peppers in an 8" square Clear Advantage baking dish. Bake uncovered at 350 degrees for 15 minutes. Garnish with whole shrimp and lemon wedge. (Serve 4 to 6)



### SHRIMP ALFREDO

Dawn Crain  
Branson, MO

1 lb cooked shrimp  
1 C cream  
1 C Parmesan cheese  
3 Tbsp parsley flakes  
Thin spaghetti or fettichini noodles  
1 stick butter

Peel and dice cooked shrimp. In a Revere 3 qt sauce pan cook noodles. In a 2 qt sauce pan melt butter then add cream and cheese. Stir constantly. After sauce is hot add shrimp and parsley. Stir. Pour cooked noodles and shrimp mixture in a large French White casserole. Great with a light salad and French bread. (Serves 4-6)

### BRAISED STUFFED FLANK STEAK

Dennis Terry  
District Manager

1 flank steak 1 1/2-2 lb  
2 C soft bread crumbs \  
1/4 C chopped onions use 2 C Pyrex Measure  
1/2 C celery /  
1 Tbsp parsley flakes  
1/2 tsp thyme  
Dash of pepper  
2 Tbsp oil  
1 C water  
1 bouillon cube



Score steak on each side at 1" intervals. Combine bread crumbs, onion, celery, parsley, thyme, pepper and water. Mix well. Place length wise down center of meat. Roll up with stuffing inside, tie string around meat to hold. In Visions chicken fryer, brown meat in hot oil. Add water and bouillon. Cover and simmer 2-2 1/2 hours. Cut across grain.

## CHICKEN FRIED STEAK

Rannie McFall  
Edinburgh, IN

4 cubed steaks                      2 eggs beaten  
1 C flour                              Salt and pepper to taste  
Vegetable oil

Mix salt and pepper with flour. Dip steak in flour, then in egg, then flour. Add vegetable oil to Revere chicken fryer skillet. Pan fry until golden brown. Remove steaks. Remove all oil except 2 Tbsp. Add 2 Tbsp flour with pepper and brown lightly one minute. Add 1 C milk. Heat until gravy is thick. Pour over steak.

## PEPPER STEAK & RICE

Lancaster, PA

3 C hot rice	
1 lb lean beef	1 C sliced green
1 Tbsp paprika	onions and tops
2 Tbsp butter	2 green peppers
2 cloves garlic, crushed	cut into strips
1 1/2 C beef broth	2 Tbsp cornstarch
2 large fresh tomatoes	1/4 C water
cut in eighths	1/4 C soy sauce

Pound steak to 1/4" thickness. Cut into 1/4" wide strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add crushed garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend cornstarch, water and soy sauce. Stir into meat mixture. Cook, stirring until clear and thickened - about 2 minutes. Add tomatoes and stir gently. Serve over rice. (Serves 6)

Anger lets a person  
speak his mind, instead  
of minding his speech.

MARINATED FLANK STEAK

Dee Riddle  
District Manager

1/2 C soy sauce  
1/4 C sugar  
Dash of ginger, salt, garlic salt

Broil 7 minutes on each side in Revere Broil pan.

QUICK & EASY VEAL  
PARMESAN

Margy Dooley  
Ft. Lauderdale, FL

1/4 C dry bread crumbs  
1/4 C grated Parmesan cheese  
1/2 tsp salt  
1/2 tsp paprika  
Dash pepper  
5 3/4" veal loin chops  
1 beaten egg  
2 Tbsp olive oil  
5 thin slices mozzarella cheese  
1 8 oz can seasoned tomato sauce  
1 clove garlic, crushed  
1 tsp crushed oregano

Mix first 5 ingredients. Dip chops in egg then in crumb mixture. Brown both sides in hot olive oil in Visions 10" skillet. Place a slice of cheese on top of each chop. Mix tomato sauce and garlic; pour over chops. Sprinkle with oregano. Cover, simmer 50 minutes or until meat is done. (Add Tbsp of water if needed).



VEAL THERESA

Leonard Cerasoli  
Hilton Head, SC

1 1/2 lb Veal stew meat cut 1/2-3/4" thick  
All purpose flour seasoned with salt/pepper  
Shortening  
1 medium onion, diced  
1/2 lb small mushrooms  
1 small can tomato sauce  
2-3 cloves fresh garlic, minced  
Worcestershire sauce - dash  
1 1/3 C chicken stock  
1/2 C pimento, diced  
1/2 C pitted black olives  
1/2 C white wine  
1 Tbsp dried basil

Heat shortening in a Dutch oven. Dredge veal in seasoned flour and saute individually until all veal cubes are nicely browned. Remove to another plate and keep warm. Do not allow pan drippings to burn. Add shortening, if necessary. Add minced garlic and onions. Saute until onions are clear. DO NOT ALLOW TO BROWN. Deglaze pan with white wine. Simmer for 2-3 minutes. Add tomato sauce, Worcestershire sauce, basil and chicken stock. Allow to come to a vigorous simmer and add browned cube veal. Simmer veal in sauce until veal is tender to the fork, approx 45 minutes. Adjust sauce at this point (seasoning, consistency) a/ if too thin, make a paste with dredging flour and water and add. b/ if too thick, just add a little chicken stock or water or wine. Add mushrooms (if fresh simmer approx 10 minutes). Add olives and pimento. Serve with noodles or rice. (Serves 3-4)

## FRUITED POT ROAST

Hollie Hauck  
Corning, NY

12 dried prunes	2 Tbsp sugar
12 dried apricots	1/2 tsp cinnamon
3-4 lb pct roast	1/2 tsp ginger
1 1/2 C sliced onions	3 whole cloves
1 C apple cider	Dash all spice

Soak fruit in cider for several hours. Flour and brown roast. Place in F-14 bowl. Add onions, cider (to cover), sugar and spices. Pour liquid over roast. Simmer 1 hour at 250 degrees. Add liquid (cider if needed). Cook 1 to 1 1/2 hours at 350 degrees.

## GRAN'S BEEF STEW

Peggie Murkerson  
Brunswick, GA

2 lb beef cubes	2 tsp salt
1 med onion, sliced	3 Tbsp Minute Tapioca
3 stalks chopped celery	1 C tomato juice
6 carrots, sliced	(or 1 can whole tomatoes)
Potatoes, peeled & cut	
1 Tbsp sugar	

Place meat and vegetables in layers in a 2 qt casserole. Do not brown meat. Blend sugar, salt and tapioca in cup; sprinkle over meat and vegetables with spoon. Pour tomato juice over all ingredients. Cover and bake at 300 degrees for 30 minutes. Reduce heat to 250 degrees for 3 1/2 hours.



## SHAKER POT ROAST

Lenox, MA

2 1/2-3 lb bottom round roast  
2-3 Tbsp vegetable oil  
1 small can jellied strained cranberry sauce  
2 cloves  
1 C water  
Salt and pepper to taste  
3 Tbsp flour  
3 Tbsp butter

Brown meat in 4 1/2 qt Revere Dutch oven.  
Combine and add remaining ingredients except  
flour and butter. Melt butter, stir in  
flour. Add to mixture in pot. Cover and  
simmer 2 1/2 hours.

## SCOTTIE'S SANTA FE CHALUPAS

Marcia York  
Harriman, NY

3 lbs pork roast                      2 Tbsp chili powder  
1 lb pinto beans (kidney)   1 Tbsp cumin  
1 can green chilies            1 tsp oregano  
2 garlic cloves, chopped   1 Tbsp salt

Combine all ingredients in deep pot and  
cover with water. Simmer for 6 hours,  
covered. Add water when necessary. Break up  
meat, remove bone and any fat. Cook off  
excess liquid, about another hour.

Serve meat mixture over: a bed of Fritos  
with chopped tomatoes, grated cheese, avocado  
dip, hot or mild sauce, sour cream, onions,  
sunflower seeds, chopped lettuce. According  
to your taste.





## PORK CHOPS AND RICE

Julia Fretti  
Valdosta, GA

4 pork chops                      1/2 C raw rice  
1 can beef consomme            1 medium onion  
Salt and pepper

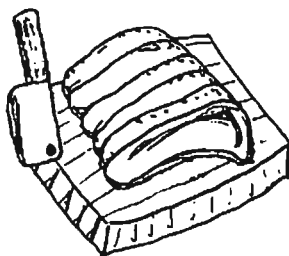
Season and brown chops. Place over rice in Pyrex 8" baking dish. Place sliced onion on chops, salt and pepper to taste. Pour consomme over chops (do not add water). Cover and bake at 325 degrees for one hour or until rice absorbs all liquid and chops are tender.

## PORK CHOP SPECIAL

Wanda Williams  
Graceville, FL

6-8 medium sized pork chops  
1 large fresh ripe tomato, sliced  
1 medium green pepper, sliced  
1 C uncooked rice  
2 1/4 C water  
Salt and pepper to taste

Season pork chops and coat in flour. Brown chops quickly in approximately 1/2 inch of oil. Drain on paper towels. Place rice and water in A-10 Corning skillet. Arrange pork chops on rice. Top with tomato and pepper slices. Bake covered at 350 degrees for 20 minutes. Remove cover and bake 15 minutes more or until rice is done. (Serves 4-6)



GLAZED FRUIT STUFFED  
PORK CHOPS

Sharon Wisniewski  
Wytheville, VA

6 Pork chops (fat trimmed) and pockets cut  
for stuffing  
2 Tbsp oil

Preheat oven to 375 degrees. Combine  
stuffing:

2 medium apples sliced	1/4 tsp cinnamon
8 dried apricot halves	1/4 tsp celery salt
diced	1 tsp dried parsley
1/2 C fine bread crumbs	1/2 tsp ground sage
1 Tbsp brown sugar	1/4 tsp dried savory

Sauce:

1 + 1/4 C apple juice	1/2 C white cooking
1/3 C thawed orange	wine
juice concentrate	2 tsp corn starch

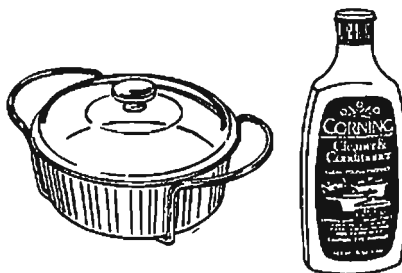
Stuff pork chops and sew pockets closed with thread. Brown chops in oil on both sides in Visions silver stone skillet. Transfer chops to a 9x13 baking dish arranged in a single layer. In bowl mix together 1 C apple juice, orange juice concentrate and wine. Pour mixture over chops in baking dish. Cover and bake at 375 degrees for 35 minutes. Remove cover, turn chops over and continue baking for an additional 20 minutes. Remove chops from oven and arrange them on a serving platter. Removing thread from each. Pour liquid from baking dish into sauce pan. Mix cornstarch with 1/4 C apple juice and add to liquid in sauce pan. Cook sauce over medium heat until thickened. Pour glazed sauce over pork chops and serve. (Serves 6)

## PORK TOURTIERE

Kathy Hunley  
Boaz, AL

1 1/2 lb ground pork	1/4 tsp black pepper
1/2 C chicken stock	2 C mashed potatoes
1 clove garlic, crushed	Pastry for two 9"
1 tsp salt	pie crusts
1/2 tsp sage	

In a large saucepan, mix first 6 ingredients. Bring to a boil, simmer and stir until pork loses pink color. Continue to simmer, uncovered for 30 minutes. Stir occasionally. Stir in mashed potatoes. Cool at least 2 hours. Roll out and line base of pie plate or quiche pan with pastry, press filling into shell. Place pastry on top of filling, crimp edges. Cut a hole the size of a dime in the top crust. Brush with egg if desired. Bake at 425 degrees for 30-35 minutes, or until top crust is brown and bottom crust is cooked. If top browns too easily, reduce heat to 350 degrees. Serve hot with green vegetables or cold with a salad. Freezes well. (Serves 6)



BAKED PORK CHOPS AND  
STUFFING

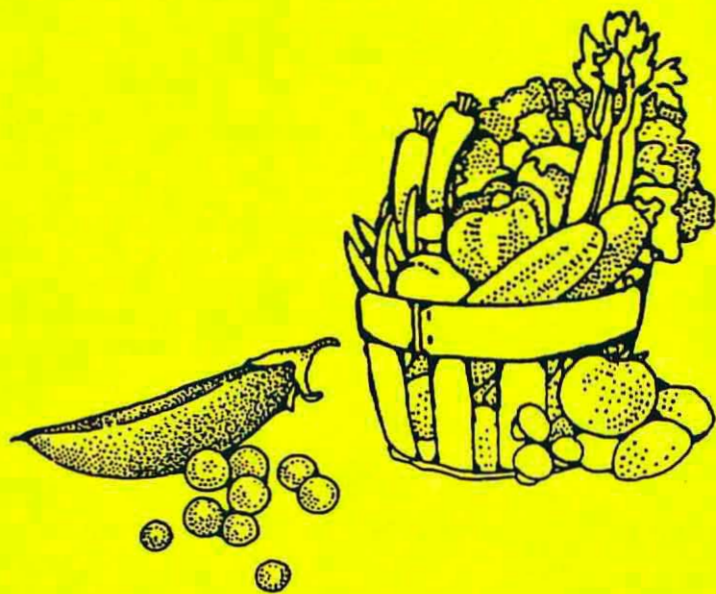
Joyce Weikert  
Waynesboro, VA

- 4 pork chops or steak
- 2 C (2 slices) soft bread cubes
- 2 Tbsp chopped onion
- 2 Tbsp poultry seasoning or 1/8 tsp sage and  
1/8 tsp celery salt
- 2 Tbsp water
- 2 Tbsp margarine or butter, melted
- 1/3 C water or dry sherry
- 1 can cream of mushroom soup

Heat oven to 350 degrees. Grease bottom of medium skillet with small piece of pork fat. Brown chops, place in single layer in shallow 2 1/2 qt casserole. In small bowl, combine bread cubes, onion, poultry seasoning, 2 Tbsp water and margarine. Top each chop with 1/4 of mixture. Combine 1/3 C water and soup. In skillet used for browning chops; pour over stuffing and chops. Bake uncovered for one hour or until chops are tender. TIPS: Cream of celery or golden mushroom soup can be substituted for mushroom soup. For 6 pork chops use 3 cups bread cubes. Increase seasoning to 1/2 tsp. I put a little chopped celery in the stuffing too.



# vegetables



## THE GARDEN OF YOUR BUSINESS

First - four rows of peas:

Presence  
Promptness  
Preparation  
Perseverance

Next - three rows of squash:

Squash gossip  
Squash indifference  
Squash criticism

Then - five rows of lettuce:

Let us obey rules and regulations  
Let us be true to our obligations  
Let us be faithful to duty  
Let us be loyal and unselfish  
Let us love one another

No garden is complete without turnips:

Turn up for meetings  
Turn up with a smile  
Turn up with new ideas  
Turn up with determinations to make  
everything count for something  
good and worthwhile.

Dot Young  
Operations Manager

ALABAMA "VEGGIE" CASSEROLE

Liz Wilson  
District Mgr  
and Dean Layfield  
Boaz, AL

2 pkgs frozen mixed vegetables  
1 C chopped celery  
1 C cheddar cheese (medium)  
1 C Ritz crackers (crushed)  
1 C chopped onion  
3/4 C mayonnaise

Cook vegetables according to directions on pkg. While vegetables are cooking, chop celery and onion and cook in water until tender, about 10 minutes. Drain vegetables, celery and onions. Mix vegetables, celery, onion, cheese and mayonnaise together. Place into a 9x13 Revere Baking/Roasting Pan (ungreased) and top with Ritz crackers, dot with butter. Bake 350 degrees for 25-30 minutes.



BROCCOLI CASSEROLE

Dennis Terry  
District Manager

In ungreased 2 1/2 qt French White casserole combine: 2 pkgs frozen broccoli

1 2 1/2 oz can water chestnuts  
(drained)

Cover with 2 cans cream of chicken soup (no water).

Mix: 2 Tbsp dry bread crumbs  
1/4 C grated Parmesan cheese  
2 Tbsp melted butter

Sprinkle over mixture. Bake one hour at 350 degrees.

## BROCCOLI & CHEESE CASSEROLE

Cindy Westhoff  
Osage Beach, MO

2 boxes frozen chopped broccoli  
3 eggs  
4 Tbsp flour  
4 oz cheddar cheese - cubed  
4 oz brick cheese - cubed  
1 lb small curd cottage cheese  
1/2 stick butter - cut into patties  
Salt and pepper to taste

Heat broccoli just to boiling point. Drain.  
Mix all ingredients together and place into  
an ungreased 3 qt Pyrex baking dish. Bake  
uncovered for one hour at 350 degrees.

## BROCCOLI NUT CASSEROLE

"Blue Ribbon Winner"  
Comal County 4-H Food Show

Janie Ellis  
New Braunfels, TX

2 10 oz pkgs frozen chopped broccoli  
1 can cream mushroom soup  
1 C chopped roasted peanuts  
1 C mayonnaise  
2 eggs, beaten  
1 medium onion  
1 C grated sharp cheddar cheese

1/4 C butter  
2 C dry bread crumbs  
Salt & pepper

Cook broccoli with salt & pepper, drain. Add  
soup, peanuts, mayonnaise. Mix well. Then  
add eggs and onion. Melt butter, pour over  
bread crumbs. Pour broccoli mixture into  
greased 2 qt Corning casserole dish.  
Sprinkle with cheese and top with bread  
crumbs. Bake at 350 degrees for 30 minutes.  
(Serves 6-8)





### CREAMED BROCCOLI

Tina Brooks  
Savannah, GA

2 Tbsp butter	
2 Tbsp flour	2 10 oz pkg broccoli
3 oz cream cheese	(chopped) cooked
1/4 C blue cheese	and drained
1 C milk	1/3 C cracker crumbs

Melt butter in saucepan, add flour, stir while heating over medium heat. Add cheeses and milk. Stir constantly until mixture boils. Stir in broccoli, pour into 1 qt baking dish. Sprinkle cracker crumbs over top and bake in 350 degrees over for 30 minutes.

### BROCCOLI & RICE CASSEROLE


Barb Stoops  
Operations, H.O.

1 C Minute Rice	1 can cream of
1. pkg chopped broccoli	chicken soup
	Cheese Whiz to taste

Prepare rice and broccoli according to package directions. Mix together in Pyrex casserole. Add soup and Cheese Whiz to taste. Bake at 350 degrees for 45 minutes.

### BAKED BEANS

Lakeland, TN

1 lb can pork and beans	
1 small onion, chopped	
1/4 C ketchup	
1/2 tsp dry mustard	
2 Tbsp brown sugar	
4 slices bacon, cooked crisp and in pieces	

In a 1 qt casserole, combine all ingredients except bacon. Mix well. Top with bacon. Cook covered 30 minutes in a 350 degrees oven.

### BLACK BEANS & RICE

Marie Reyna  
Los Angeles, CA

1 Tbsp + 1 tsp vegetable oil  
1/2 C grated carrot  
1/4 C chopped celery  
1/4 C chopped green bell pepper  
1/4 C sliced scallions  
1 garlic clove, minced  
4 oz uncooked brown rice  
2 pkgs instant chicken broth dissolved in  
2 C hot water  
1/2 tsp each crushed basil & thyme leaves  
1/4 tsp pepper  
12 oz cooked black beans  
4 oz Swiss cheese, grated

Heat oil in medium saucepan. Add vegetables and garlic and saute about 5 minutes or until vegetables are soft. Add rice, stirring to coat with oil. Stir in broth and seasonings. Bring to a boil, cover, reduce heat and simmer about 40 minutes or until rice is tender. Stir in beans and cheese. Heat just until cheese is melted and beans are hot. (Serves 4)

### CHEESE PUDDING

Rosemary Larsen  
Saratoga, NY

1 Tbsp unsalted butter	
14 slices white bread	6 eggs
4 oz American cheese	1/2 C grated onion
4 oz Swiss cheese	1/4 C chopped chives
2 1/2 C heavy cream	1 tsp salt
1 C milk	1/2 tsp paprika

Preheat oven to 300 degrees. Grease a 4 qt Pyrex baking dish with butter. Arrange a layer of one half the bread. Layer the American and Swiss cheese slices over bread. Layer remaining bread on top. Combine remaining ingredients in a mixing bowl, beat. Pour mixture over the bread and cheese and let stand for one hour at room temperature. Bake for one hour. Remove from the oven and serve immediately. (Serves 12).

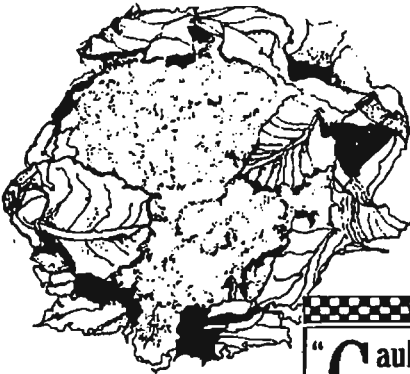
## CAULIFLOWER SOUFFLE

Leah Keuroghlian  
District Manager

1 head cauliflower  
1/3 C butter  
1/3 C flour  
1 1/3 C milk  
1/3 C whipping cream  
2 eggs, separated

Dash salt  
Dash nutmeg  
2 1/2 C + 2 Tbsp  
grated Parmesan  
cheese

Parboil cauliflower in boiling, salted water to cover, about 4 minutes. Drain, chop fine. Melt butter in large skillet. Gradually add flour. Stir until smooth. Gradually add milk and cream. Cook and stir until slightly thickened. Cool. Beat egg yolks and add salt, 2 1/2 C cheese and nutmeg to milk mixture, blending well. Fold in cauliflower. Whip egg whites until stiff. Fold into cauliflower mixture. Turn into greased 1 qt souffle or baking dish. Sprinkle with 2 Tbsp cheese. Bake at 325 degrees 30-35 minutes or until golden brown. (Serves 6-8)



"Cauliflower is nothing but  
cabbage with a college  
education."

—MARK TWAIN

## CHEESY VEGETABLE CASSEROLE

Suzy Lutes  
Edinburgh, IN

- 1 16 oz bag frozen broccoli, carrots & cauliflower
- 1 can cream of mushroom soup
- 1/3 C sour cream
- 1/4 tsp black pepper
- 1 can French fried onions
- 1 C shredded cheddar cheese

Combine vegetables, soup, sour cream, pepper 1/2 C cheese and 1/2 can onions. Pour into a 1 qt Corning dish. Bake covered at 350 degrees for 30 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer. (Serves 6)

## COPPER CARROT PENNIES

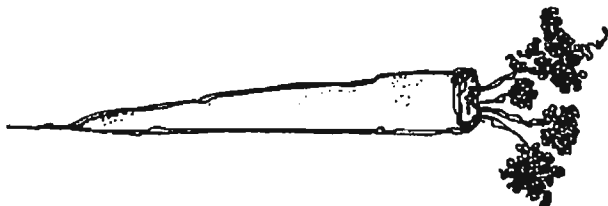
Ruth Ann Geer  
Training Mgr, H.O.

- 2 lbs carrots, sliced
- 1 green pepper - sliced in rings
- 1 onion - sliced in rings

### Marinade:

- |                            |               |
|----------------------------|---------------|
| 1 can tomato soup          | 1 tsp mustard |
| 1 tsp worcestershire sauce | 1 C sugar     |
| 1/2 C salad oil            | 3/4 C vinegar |

Boil carrots until barely tender. Drain and cool. In bowl, alternate layers of carrots, peppers and onions. Combine marinade ingredients and pour over carrots. Cover, refrigerate. Keeps well. Pretty served in Clear Advantage or Storage Plus. Serve cold.



CARROT CASSEROLE  
(Finnish - Porkkanalaatikko)

Corrine Owen  
Operations Mgr

1 C cooked rice  
2 C milk  
5 medium carrots, shredded  
1 tsp salt  
1 Tbsp dark brown sugar  
2 eggs  
3 Tbsp butter  
1/3 C fine bread or cracker crumbs

Combine rice, milk, carrots, salt, sugar and eggs. Pour into a well buttered 1 1/2 qt. Pyrex casserole dish. Melt butter in a separate saucepan and stir the crumbs into it. Sprinkle over top of casserole. Bake at 375 degrees about 45 minutes or until top is lightly browned. (Serves 6) Great with pork.

CORN CASSEROLE

Vicki Godfrey  
Sulphur Springs, TX

17 oz can cream corn      1/2 stick margarine  
17 oz whole corn, drained      1/4 tsp salt  
8 oz cream cheese      1/4 tsp red pepper  
1/2 tsp garlic powder      1/4 C milk

Melt cream cheese, garlic powder, margarine, salt, milk and cayenne (red) pepper. Mix melted ingredients with the whole and creamed corn. Stir mixture together. Pour into a 1 1/2 qt French White casserole dish. Bake at 350 degrees for 30-40 minutes.



### FRIED PARMESAN EGGPLANT

Inge McCray  
Valdosta, GA

1 lb eggplant	1/4 tsp white pepper
1 tsp salt	1/8 tsp garlic powder
3/4 C cornmeal	Vegetable oil
1/4 C grated Parmesan cheese	

Peel eggplant and cut into 2 x 3/4 inch long strips. Sprinkle with salt and let stand 30 minutes. Pat dry. Combine cornmeal, pepper and garlic powder. Dredge eggplant in cornmeal mixture. Fry in deep, hot oil (375 degrees) until golden brown, cooking only a few at a time. Sprinkle with Parmesan cheese. (Serves 4-6)

### GREEN BEANS AU GRATIN

Linda Brunson  
Commerce, GA

4 Tbsp oleo	1/2 C processed cheese
4 Tbsp flour	3 C green beans
1 tsp salt	Parmesan Cheese
1/2 tsp dry mustard	Paprika
1 1/2 C milk	Slivered almonds

Melt butter; add flour, salt and mustard. Cook over low heat until bubbly. Add milk slowly and cook until thick and smooth. Add diced processed cheese and stir until melted. Add beans. Cook in salted water until just under done. Pour into buttered 1 1/2 qt dish; sprinkle with Parmesan cheese and paprika. Bake at 350 degrees for 30 minutes. Add slivered almonds. (Serves 6)

## GREEN BEAN CASSEROLE

Sandra Atkinson  
Brunswick, GA

2 pkgs frozen cut green beans  
3/4 C milk  
1 can condensed cream of mushroom soup  
1/8 tsp black pepper  
2 Tbsp diced pimento  
1 can (3 oz) Durkee French Fried Onions

Cook frozen beans according to pkg directions. Drain. Combine milk, soup, pepper and pour over beans. Add 1/2 can onions, pour into Corning 1 1/2 qt casserole. Bake at 350 degrees for 20 minutes. Garnish with 1/2 can onions and pimento. Bake 5 minutes. (Serves 6)

## GRITS CASSEROLE

Wanda Thompson  
Commerce, GA

1 C regular grits	4 eggs
3 C boiling water	1 C milk
1/2 tsp salt	1/2 stick butter or
1/4 C shredded cheddar	margarine
cheese	

Pour grits into salted boiling water. Mix well and cook until thickened. Add butter, beaten eggs, milk and cheese. Stir thoroughly and pour in a greased 2 qt casserole. Bake at 350 degrees about 30 minutes. (Serves 4-6)

"He that is of a merry heart  
hath a continual feast."

—PROVERBS 15:15

## MACARONI CASSEROLE

Joyce Weikert  
Waynesboro, VA



- 1 8 oz pkg elbow macaroni
- 1 can cream of mushroom soup (undiluted)
- 1 small onion, grated
- 4 C (16 oz) shredded cheddar cheese
- 1 2 oz jar chopped pimento, drained
- 1 C mayonnaise
- 3 Tbsp butter or margarine - melted ★
- 1 C cracker crumbs

Cook macaroni according to pkg directions, drain. Combine macaroni and next 5 ingredients; pour into a greased 8x12 baking dish. Combine butter and cracker crumbs; sprinkle evenly over macaroni mixture. Bake at 350 degrees for 30 minutes. (Serves 6-8)

## MACARONI & CHEESE



Kim Fowler  
Edinburgh, IN

- 2 C cooked macaroni
- 1/2 C butter or margarine
- 1/2 C milk
- 1 16 oz jar Cheese Whiz
- Salt and pepper to taste ★

In mixing bowl, mix all ingredients. Stir until butter and Cheese Whiz are melted. Pour into a Pyrex 8x8 2 qt square. Bake at 350 degrees for 30 minutes.





POTATO CASSEROLE

Joyce Weikert  
Waynesboro, VA

1 1/2 lb bag frozen hash browns, thawed  
1/2 C melted margarine  
1 tsp salt  
1/2 tsp pepper ★  
1 can cream of chicken soup  
1 small onion, finely chopped  
8 oz sour cream  
10 oz grated sharp cheese

Mix together and pour into large buttered  
casserole.

Top with 2 C crushed cornflakes mixed with  
1/2 C melted margarine. Bake uncovered for  
1 hour at 300 degrees.

★  
SCALLOPED POTATOES

Dalene Carter  
Graceville, FL

10 medium potatoes, sliced in rounds  
2 1/2 to 3 C milk  
7-8 slices Kraft cheese singles ★  
1/4 C melted butter  
Salt and pepper to taste

Layer potatoes in 4 qt Clear Advantage, set  
aside. Melt cheese and butter in milk. Pour  
over potatoes. Bake at 350 degrees until  
potatoes are tender, about 30-45 minutes.

★

\*\*\*\*\*  
"The beginning is the most  
important part of the  
work."

—PLATO  
\*\*\*\*\*

### OLD TIME SCALLOPED POTATOES

Sally Langford  
Helen, GA

4 C thinly sliced potatoes	Combine:
2/3 C minced onions	1 tsp salt
2 Tbsp butter	1/8 tsp pepper
1 1/2 C scalded milk	2 Tbsp flour

Arrange a layer of potatoes in a greased 2 qt Corning baking dish. Sprinkle with half of the minced onion and half of the flour mixture. Dot with butter. Repeat layers. Pour the milk over the layers. Bake covered for 45 minutes at 375 degrees. Uncover and bake about 15 minutes longer. (Serves 4)

### THREE CHEESE POTATOES

Dawn Crain  
Branson, MO

6-8 large potatoes	1/2 C of your three
1/4 C milk	favorite cheeses -
2 Tbsp butter	cheddar, American
2 Tbsp parsley flakes	mozzarella

Wash, peel and dice the potatoes. Mix together the cheeses in a Revere mixing bowl. Place potatoes, milk and butter in a 3 qt Corning casserole. Fold in cheeses. Cover and bake for 45 minutes at 325 degrees. After potatoes are completely cooked, stir mixture and garnish with parsley flakes. Great with beef dishes.

### WORLD'S BEST POTATO CASSEROLE

Chris Braxton  
Orlando, FL

2 lb frozen hash browns	1 can cream of
2 C sour cream	mushroom soup
2 C grated cheddar cheese	1 medium onion

Mix defrosted hash brown potatoes with sour cream, cheese, soup and diced onion. Bake in a 3 qt Corning casserole at 350 degrees for 45 minutes.

### SHOE PEG CORN CASSEROLE

Tracey Butler  
Myrtle Beach, SC

1 can drained white shoe peg corn  
1 can drained French cut green beans  
1/2 C finely chopped celery  
1/2 C finely chopped green bell pepper  
1/2 C finely chopped onion  
1 can cream of celery soup  
1/2 C sour cream  
1/2 C grated cheddar cheese  
1/2 C melted butter or margarine  
1 C Ritz cracker crumbs



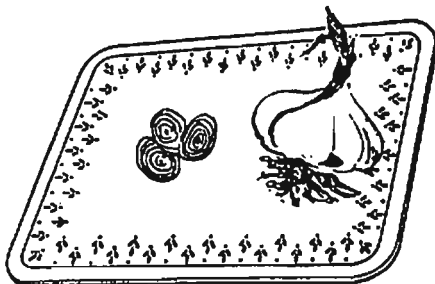
Blend all ingredients together, except butter and cracker crumbs, in a 3 qt round Pyrex dish. Blend well. Pour the butter evenly over the top of all the ingredients. Sprinkle the cracker crumbs evenly over the butter. Bake at 350 degrees for 45 minutes.

### RICE & MUSHROOM CASSEROLE

Lynnette Wilhelm  
Branson, MO

1 1/4 C uncooked rice  
1 can beef consomme  
1 can onion soup  
2 small cans mushrooms  
1 stick butter

In a 2 qt Pyrex baking dish place all ingredients. Top with pats of butter. Cover with aluminum foil to keep moist while baking. Bake at 350 degrees for one hour.



### SPANISH RICE

Anita Salter  
Monroeville, AL

1 C raw rice	1 3/4 C hot water
1 medium onion	1 tsp dry mustard
1/2 medium green pepper	1/2 tsp salt
(chopped)	1/4 tsp pepper
1/2 lb ground beef	1/4 C Wesson Oil
2 8 oz cans tomato sauce	

Heat oil in pan, add rice and brown slightly. Add onion, pepper and ground beef. Stir until meat is slightly browned. Add tomato sauce, water and seasonings. Bring to a boil and then simmer on low heat 25 minutes. Serve in French White.

### SPANISH RICE

Sharon Cheek  
Santee, SC

1 C rice	1 tsp salt
1 medium onion	1 tsp pepper
1 lb ground beef	2 Tbsp sugar
1 can tomato soup	1 tsp celery salt
1/2 can water	Velveeta cheese

Cook rice, rinse and drain. Melt a pat of butter in skillet, add meat and onion. Cook until no red in meat. Add soup, water, salt, pepper, sugar and celery salt. Simmer 20 minutes. Mix with rice (I mix a little cheese into mixture before putting into casserole dish). Put into 2 qt Corning casserole dish. Cover with cheese. Bake 20 minutes at 325 degrees.



### SPINACH CASSEROLE

Faye Phillips  
District Manager

4 eggs	2 Tbsp flour
1/4 lb cheddar cheese in 1/2" chunks	2 Tbsp oleo
1 10 oz pkg frozen cut spinach, thaw & squeeze dry	8 oz cottage cheese
	Salt & pepper

Mix all ingredients and place in greased French White casserole. Bake at 350 degrees for 1 hour. (or microwave 28 minutes, stir 1/2 way).

### GLAZED SQUASH

Ginger Black  
Fremont, IN

1 C brown sugar	1/2 tsp salt
1/3 C pineapple juice	3 Tbsp butter
2 pkgs frozen squash, partially thawed	1/4 tsp nutmeg

Spread 1/2 of the sugar on bottom of greased Corning 10" skillet. Place the squash on top, dot with butter, sprinkle remaining sugar, salt and nutmeg on top. Pour in pineapple juice. Bake uncovered on lower shelf for 50 minutes at 375 degrees. Serve with tangy baked apples and caraway cheese potatoes.

### SQUASH CASSEROLE

Susan Forthe  
Valdosta, GA

2 cans squash - drained  
1/4 C onions  
1 small jar pimento  
1 C grated cheese  
Saltine crackers (enough to soak up moisture)  
Salt and pepper to taste

Mix all ingredients. Place in 2 qt Pyrex dish. Top with grated cheese. Bake at 350 degrees for 30 minutes.

### MALLOW WHIPPED SWEET POTATOES

Margaret Cook  
Edinburgh, IN

1 1/2 C miniature marshmallows  
2 17 oz cans sweet potatoes, drained & mashed  
1/4 C margarine, melted  
1/4 C orange juice  
1/2 tsp cinnamon

Reserve 1/2 C marshmallows. Combine remaining ingredients - mix lightly. Spoon into a 1 qt Corning casserole. Bake at 350 degrees for 20 minutes. Sprinkle with reserved marshmallows. Broil until lightly browned. (Serves 6)

### CANDIED SWEET POTATOES

Corrine Owen  
Operations Manager

3 cans sweet potatoes	1/2 tsp nutmeg
3/4 C butter	1/4 tsp cloves
2 tsp lemon rind, grated	1 Tbsp lemon juice
1 C light brown sugar	1/2 C sherry
1 1/2 tsp cinnamon	Salt and pepper

Butter a 9x13 Pyrex casserole. Drain the sweet potatoes and slice them lengthwise. Place them in the prepared casserole. Combine the butter, brown sugar, cinnamon, nutmeg, cloves, lemon rind, lemon juice and sherry in a saucepan. Heat until the butter melts and the sugar dissolves. Add salt and pepper to taste. Pour the mixture over the sweet potatoes. Bake at 350 degrees for 30 minutes.

“Nothing is so strong as  
gentleness, nothing so  
gentle as real strength.”

—FRANCIS DE SALES

## VEGETABLES & CASHEW

Peggie Murkerson  
Brunswick, GA

2 Tbsp salad oil	1/2 C chicken broth
1 medium onion, sliced 1/4 in thick	2 Tbsp cornstarch
2 C sliced mushrooms	1 1/2 tsp salt
2 C sliced celery	2 Tbsp water
2 red/green peppers cut	2 Tbsp soy sauce
1 5 oz can water chestnuts, drained	1 16 oz can bean sprouts, drained
	2 C cashews

Heat oil in 10" Visions skillet. Add onion, mushrooms, celery, pepper and water chestnuts. Cook over high heat, stirring quickly and frequently, until veggies are well coated. Add chicken broth; cover and cook 10 minutes. Meanwhile, combine cornstarch, salt, water and soy sauce until smooth. Stir into veggie mixture. Cook, stirring quickly until mixture boils and thickens. Stir in bean sprouts and cashews. Cook until heated through. (Serves 8) 270 calories per serving.

## VEGETABLES-N-CHEDDAR

Suzy Lutes  
Edinburgh, IN

1 16 oz bag frozen California style  
vegetables, thawed and drained  
1 can cream of celery soup  
1 C cheddar cheese  
1/3 C sour cream  
1/4 tsp black pepper  
1/2 can French fried onions

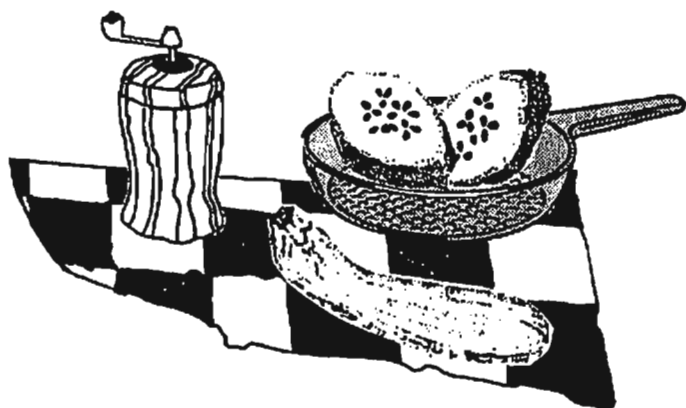
Combine vegetables, soup, 1/2 cup cheese, sour cream, pepper and French fried onions in a 2 qt Pyrex mixing bowl. Pour into a 2 qt Pyrex casserole and bake, covered at 350 degrees for 30 minutes. Top with remaining cheese and bake, uncovered for 5 more minutes. (Serves 6)

## ZUCCHINI PARMESAN

Elizabeth Elkins  
Edinburgh, IN

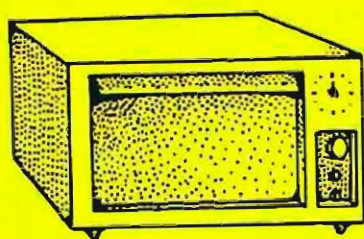
2 medium zucchini, sliced  
2 large onions, sliced  
2 C canned tomatoes  
1/2 C Parmesan cheese  
Salt and pepper to taste  
Italian spices (if desired)

Saute zucchini and onions. Place in 2 qt  
Corning dish and cover with tomatoes. Add  
spices and cover. Bake 20 minutes at 350  
degrees. Uncover and add cheese. Stir and  
bake uncovered 20 minutes longer. Great  
served with rice.





# microwave / crockpot



RECIPE FOR A  
SUCCESSFUL MARRIAGE



- 1 C of consideration
- 1 C of courtesy
- 2 C of flattery, carefully concealed
- 2 C of milk and human kindness
- 1 gallon of faith in God and in each other
- Add
- 2 C of praise
- 1 small pinch of in-laws
- A reasonable budget
- A generous dash of cooperation
- 3 Tbsp pure extract of "I am sorry"
- 1 C of contentment
- 2 children, at least.
- 1 C each:
- Confidence
- Encouragement
- 1 large or 2 small hobbies
- 1 C of blindness to each other's faults

Flavor with fragrant portions of recreation and a dash of happy memories. Stir well and remove any specks of temper, jealousy, or criticism. Sweeten well with a generous portion of love and keep warm with a steady flame of devotion. Never pour with a hot tongue or cold shoulder.

### APPLE JELLY

3 Tbsp sugar	2 1/2 C apple juice
3 Tbsp powdered pectin	(unsweetened)
	3 C sugar

Place 3 Tbsp sugar and pectin in 8 cup measuring cup (M-640). Stir in apple juice, cover, microwave on high for 7-8 minutes. Stir once. Add remaining sugar, stir well. Microwave again for 8-9 minutes. Stir once. Rest 3 minutes - skim off the foam. Pour into sterilized jars, lids will seal themselves.

### APPLESAUCE

Debra Cox  
Orlando, FL

6 apples	2 Tbsp sugar
3 Tbsp water	1 cinnamon stick

Quarter apples. Place in 2 qt. Corning casserole. Add water, cover and microwave on high 7-8 minutes. Place tender apples in a food processor, process until smooth. Transfer to a food mill and process. Add sugar and blend. Place cinnamon stick in sauce. Microwave on high 2-3 minutes. Cool, remove cinnamon.

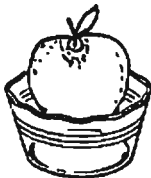


## CINNAMON BAKED APPLES

Nanette Hankins  
Branson, MO

- 1 small tart apple
- 1 Tbsp tiny red cinnamon candies

Core apples and place in a Pyrex 6 oz custard cup. Fill hollow center with candies. Cover with wax paper. Microwave on high for 2 1/2 to 3 minutes, rotating dish 1/4 turn after 2 minutes. Let stand for 5 minutes. Apple should be fork tender when pierced. If not, recover and microwave on high for 1-2 minutes longer. Spoon melted candy sauce over apple. (Serves 1)



## COCONUT SQUARES

Patty McGlain  
Kittery, ME

- 1/4 C butter or margarine
- 1 C graham cracker crumbs
- 1 tsp sugar
- 1 C flaked coconut
- 2/3 C sweetened condensed milk
- 1/2 C chopped nuts
- 1 C chocolate chips

Place butter in a 2 1/2 qt Corning casserole. Cook on high 1 minute or until melted. Stir in crumbs and sugar. Pat mixture firmly and evenly in bottom of dish. Cook on high 2 minutes. Cool partially. Mix coconut, milk and nuts. Spoon carefully over graham crackers. Cook on high 4 minutes, rotating dish 1/2 turn once during cooking. Sprinkle with chips. Cook on high 1 minute. Spread melted chocolate evenly over coconut mixture. Cool and cut into squares. (Yields 16-20).

## BREAD AND BUTTER PICKLES

Leisa Dunlap  
Kenosha, WI

- 1 large cucumber, sliced in 1/4 inch thick rounds (2 cups)
- 1 medium size onion, sliced thin (3/4 cup)
- 1 C sugar
- 1/2 C distilled white vinegar
- 1/2 tsp mustard seed
- 1 tsp salt
- 1/2 tsp each celery seed and turmeric



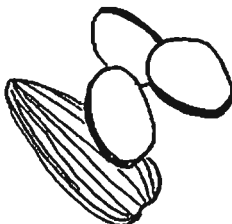
Mix all ingredients in a 2 qt Pyrex bowl. Microwave on high 7-8 minutes or until cucumber is crisp and onion translucent. Ladle into a Storage Plus container. Cover and let cool then refrigerate. Makes a nice homemade gift and a last minute treat for the dinner table.

## ALMOND BARK

- 1 C. whole blanched almonds
- 1 tsp butter or margarine
- 1 lb white chocolate



In a 9" Corning glass pie plate place almonds and butter. Cook on high 4-5 1/2 minutes or until almonds are toasted, stirring twice during cooking. Set aside. Place chocolate in large Corning mixing bowl and cook on high 2 1/2 - 3 minutes, until soft. Stir in almonds and pour on waxed paper-lined baking sheet. Spread to desired thickness and refrigerate until set. Break into pieces to serve. Yield: 1 1/2 pounds.



## PEANUT BRITTLE

Marian Halstead  
Administrative Aide  
(Dave's Secretary)

Stir together 1 C sugar and 1/2 C white corn syrup in a 1 1/2 qt casserole. Microwave on high 4 minutes.

Stir in 1 C roasted, salted peanuts. Microwave on high 3-5 minutes, until light brown.

Add 1 tsp butter and 1 tsp vanilla extract, blending well. Microwave at high 1-2 minutes more. (Peanuts will be lightly browned and syrup very hot).

Add 1 tsp baking soda. Gently stir until light and foamy.

Quickly pour mixture onto lightly greased cookie sheet, or unbuttered non-stick coated cookie sheet. Let cool 30 minutes to an hour. When cool, break into small pieces and store in airtight container. NOTE: If raw peanuts are used, add before microwaving, to the sugar-syrup mixture, along with 1/8 tsp salt.

### TRADE SECRET



Refrigerate candles for several hours before lighting them—for fewer drips.



## FUDGE - NEVER FAIL

- 1 C chocolate chips
- 1 C butterscotch chips
- 1/2 C unsalted butter
- 1 C creamy peanut butter
- 2 C miniature marshmallows
- 1 C dry roasted peanuts



Place chocolate and butterscotch chips, butter and peanut butter in 2 qt. Pyrex oblong baking dish. Microwave on high for 2 1/2-3 minutes. Mix well. Add marshmallows and peanuts, stir. Refrigerate. When set, cut into desired pieces.  
(For a change, use mint chocolate chips).

## 2 MINUTE FUDGE



Marci Lynch  
Personnel, H.O.

- |                           |                  |
|---------------------------|------------------|
| 1 box confectioners sugar |                  |
| 1/2 C cocoa               | 1 Tbsp vanilla   |
| 1/4 tsp salt              | 1/2 C butter     |
| 1/4 C milk                | 1 C chopped nuts |

In 1 1/2 qt casserole stir sugar, cocoa, salt, milk and vanilla together until partially blended (mixture is too stiff to thoroughly blend in all dry ingredients). Put butter over top in center of dish. Microwave at high for 2 minutes, or until milk feels warm on the bottom of dish. Stir vigorously until smooth. If all butter has not melted in cooking, it will as mixture is stirred. Blend in nuts. Pour into well buttered 8x4 dish. Chill 1 hour in refrigerator or 20-30 minutes in freezer.  
(Yields 36 squares)



## MACARONI AND CHEESE

1 C macaroni, uncooked  
1/2 lb sharp cheese, shredded  
3 eggs  
1 (5.3 oz) can evaporated milk  
1/2 C milk  
1/2 tsp salt  
1/2 tsp black pepper  
1/4 C butter

Cook macaroni conventionally while preparing other ingredients. Shred cheese. Blend eggs with milk, salt and pepper. Layer macaroni in 3 qt. casserole dish - alternating with cheese. Pour milk and egg mixture on top. Dot with butter. Microwave on high for 5 minutes. Stir. Cook on 70% power 10-12 minutes, stirring once.

## BROCCOLI UNDER A BLANKET

Susan Forthe  
Valdosta, GA

2 lb broccoli  
1/4 C water  
1 Tbsp margarine  
2 egg whites  
1/2 tsp salt  
1/3 C reduced calorie salad dressing  
2 Tbsp Parmesan cheese



Trim 2-3 inches from stem end of broccoli; discard. Peel stalks, if desired, cut into spears. Arrange in 2 1/2 qt. Corning bowl with flowerets to center and stem to outside. Add water, cover. Cook in microwave on high 10-12 minutes, or until done. Rotate once. Drain, rearrange spears so flowerets are to the outside. Drizzle with margarine. In another bowl beat egg whites and salt until stiff; fold in dressing. Spoon onto center of casserole over broccoli stems; sprinkle with cheese. Broil 3 minutes or until golden brown, then microwave 2 minutes. Serve.



## CHICKEN-BROCCOLI CASSEROLE

Karen Parsons  
Rehoboth, DE

4 Tyson Quick Cut Boned Skinned Breast Halves  
1 bunch broccoli, cooked & cut into 1" pieces  
1/2 C mayonnaise  
1 tsp lemon juice  
3 Tbsp margarine  
3 Tbsp flour  
1/2 tsp onion salt  
1 C chicken broth  
3/4 C milk  
1 C shredded sharp cheddar cheese

In 2 qt baking dish, microwave chicken on high for 3 minutes, covered. Turn breasts and cook 3 minutes more. Cut into bite size pieces. Set aside. In medium bowl, mix together broccoli, mayonnaise and lemon juice. In baking dish layer chicken, then broccoli. In 1 qt bowl place margarine, flour and onion salt. Microwave on high for 2 minutes; stirring after a minute. Slowly add broth and milk, stir. Microwave on high for 6 minutes, stir at 1 minute intervals until thickened; stir in cheese. Pour sauce over chicken and broccoli. Cover loosely with wax paper. Microwave on high for about 8 minutes, turning after 4 minutes. Let stand 5 minutes. (Serves 4)



## BROCCOLI AND CHEESE SOUP

Linda Brunson  
Commerce, GA

1 large box Velveeta cheese  
1-2 qt milk  
4 Tbsp cornstarch \ Pre-mix thickener  
1/3 C water /  
3/4 C partially cooked broccoli

Melt cheese in double boiler on low, mix well. Add milk alternating with thickener. Add broccoli to mix. Continue cooking on low heat 30-45 minutes. Stir occasionally. Thicken as desired.



## CHILI

Lynn Budzonsky  
Ft. Pierce, FL

- 1 1/2 lb ground beef
- 1 C chopped onions
- 1 C chopped green peppers
- 1 1 lb can tomato sauce
- 1 1 lb can whole tomatoes
- 1 1 lb can kidney beans
- 4 Tbsp chili powder
- 1 tsp dry mustard
- 1 6 oz can tomato paste

Saute beef on high with onions and peppers for 6-8 minutes, stirring twice. Drain well. Place in 4 qt casserole. Add tomatoes and remaining ingredients. Stir together, cover and microwave on high for 10-13 minutes. Let rest 10 minutes.

## HAM CASSEROLE

Kathy Culpepper  
Valdosta, GA

- 2 C ham, cubed
- 1/2 lb egg noodles, cooked
- 1 to 1 1/2 C cheddar cheese (shredded)
- 1 can cream of mushroom soup
- 3/4 can milk
- 1 tsp dry mustard
- 1 box peas

Pierce box of peas in several places. Microwave for 5 minutes, set aside. Combine ham, cheese, soup, milk and mustard in a 3 qt. Corning casserole. Add noodles and peas, stir to blend. Microwave on high for 6-8 minutes. Stir once. Rest 5 minutes.



## TOMATO CHICKEN

John Wheatley  
Watkins Glen, NY

4 each chicken thighs and legs  
1 large can tomato sauce  
1 can tomato paste  
1/2 C dry red wine  
1 clove garlic  
1/2 C mushrooms  
2 Tbsp oil

In skillet combined oil, garlic and mushrooms. Cook over low heat until garlic and mushrooms start to brown. Take off stove and hold aside. Strain tomato sauce, mix in tomato paste and wine. Rinse chicken in cold water, pat dry. Place chicken in an A-10 pan. Combined tomato and mushroom mixtures, pour over chicken and cook in microwave 30 minutes on high. Serve with pasta.

## MICROWAVE SPAGHETTI SAUCE

Jim Bond  
Aurora, OH

1/4 C olive oil  
2 med cloves garlic, halved  
28 oz can tomatoes, sieved  
1 Tbsp parsley flakes  
Large jar sliced mushrooms  
1/4 tsp oregano  
1/4 tsp salt  
1/8 tsp pepper

Combine olive oil and garlic in 2 qt Pyrex measuring cup. Microwave on high 3 minutes. Add all other ingredients except mushrooms; mix well. Microwave uncovered for 20 minutes, stirring halfway through cooking time. Stir in mushrooms. Cook on high 10 more minutes. Remove garlic. Serve over cooked spaghetti noodles.



## MICROWAVE LASAGNA

Kim Fowler  
Edinburgh, IN

- 1 lb lean ground chuck
- 1 (32 oz) jar spaghetti sauce
- 1/2 C water
- 1 tsp salt
- 1 8 oz pkg cooked lasagna noodles
- 2 C ricotta or cottage cheese (optional)
- 3 C shredded mozzarella cheese
- 1/2 C grated Parmesan cheese

Place ground chuck in Pyrex browning dish and cook on high in microwave for 5 minutes. Stir and drain off liquid. Add spaghetti sauce, water and salt - mix well. Spread 1/3 of meat mixture in a 3 qt. Pyrex microproof oblong pan. Arrange half of the cooked lasagna noodles over sauce. Spread with 1 cup of ricotta or cottage cheese, sprinkle with 1 cup mozzarella cheese. Repeat layers, ending with meat mixture. Top with Parmesan cheese. Double wrap with plastic wrap. Cook in microwave on 50% (simmer) for 30 minutes. Uncover and sprinkle with remaining mozzarella cheese. Leave uncovered and cook on 50% about 2 minutes or until cheese is melted. Let cook before eating. Great as left overs!

## SWEET & SOUR HAM DIP

Debbie McCaughey  
Kittery, ME

- 1 lb ham - cut into 1/2" cubes
- 1 20 oz can chunk pineapple - drained
- 1 large green pepper - cut in 1/2" squares
- 2 stalks celery - diagonally sliced 1/2"
- 1 10 oz jar sweet & sour sauce

In 2 qt Pyrex casserole stir together all ingredients. Mix well. Cover and microwave on high 11-13 minutes. Stir mixture before serving. Serve with cocktail picks. (Serves 12)

### RIBLESS PORK BBQ

Kim Winter  
Training Specialist

Put meat into crock pot, add BBQ sauce.  
Simmer on low 6-8 hours. UM UM GOOD!

### HUNGARIAN GOULASH

Patty Beaver  
Operations, H.O.

1 lb beef cubes	
2 med diced onions	1 1/4 tsp salt
1/4 tsp dry mustard	3/4 tsp vinegar
1 1/4 tsp paprika	6 Tbsp ketchup
2 Tbsp brown sugar	2 1/2 C water
3 Tbsp worcestershire sauce	

Combine all ingredients in crock pot and cook on low 6-8 hours. Before serving combine 3 Tbsp flour and 1/2 C water to use as thickening. Stir into mixture until desired thickness. Serve over cooked egg noodles.

### CROCK POT STUFFING

Todd Davis  
Orlando, FL

1 C margarine	1 tsp salt
1 C chopped onion	1 1/2 tsp sage
2 C chopped celery	1/2 tsp pepper
12-13 C dry bread crumbs	8 oz can mushroom
1 tsp poultry seasoning	Diced giblets
3 1/2 - 4 1/2 C broth	

Mix all ingredients together. Put in crock pot and cook on low all day.

**T**oo much of a good thing  
can be wonderful."

—MAE WEST

## CROCK POT SWISS STEAK

2 lb round steak, cut in serving pieces  
1 tsp salt  
1 onion sliced  
1 pkg onion soup mix  
1 8 oz can mushrooms  
1 med. green pepper  
1 16 oz can tomatoes

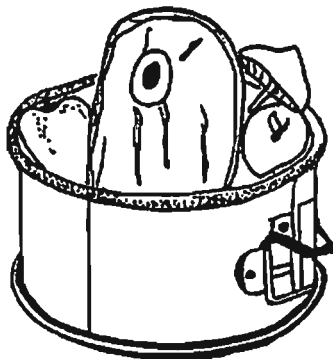
Combine all ingredients in cooker and cook on low 6-10 hours.

## PARTY MIX

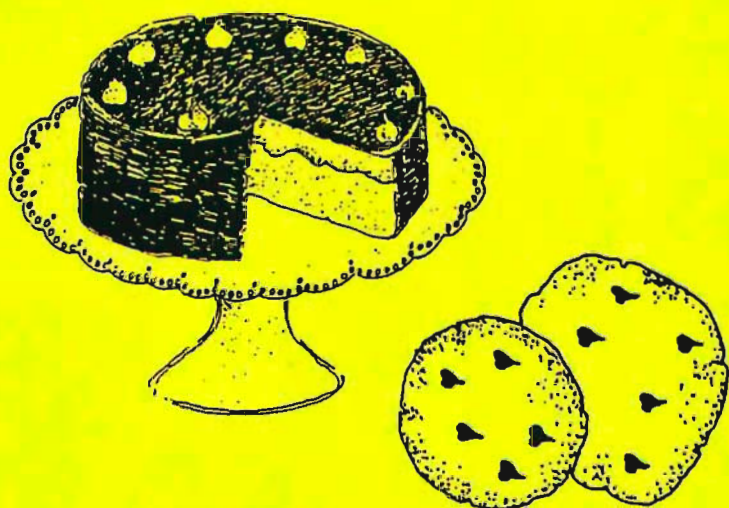
Patty Beaver  
Operations, H.O.

2 C oat cereal	4 Tbsp Worcestershire
1 C rice cereal	sauce
2 C wheat cereal	Dash Tabasco sauce
1 C nuts	1/2 tsp seasoned salt
1 C thin pretzel sticks	1/2 tsp garlic salt
1/2 C butter	1/2 tsp onion salt

Combine cereals, nuts and pretzels in crock pot. Pour melted butter over remaining ingredients, then pour over cereal mixture and stir to coat. Do Not cover crock pot. Cook on high for 2 hours, stirring every half hour. Turn to low and cook 2-4 hours more. Store in airtight container.



# cakes/cookies



## THE ART OF HAPPINESS

You can't pursue happiness and catch it.

HAPPINESS comes upon you unawares while you are helping others.

HAPPINESS is like perfume - you can't spray it on others without getting some on yourself.

HAPPINESS does not depend upon a full pocket-book, but upon a mind full of rich thoughts and a heart full of rich emotions.

HAPPINESS does not depend upon what happens outside of you but on what happens inside of you; it is measured by the spirit in which you meet the problems of life.

HAPPINESS doesn't come from doing what we like to do but from liking what we have to do.

HAPPINESS grows out of harmonious relationships with others, based on attitudes of good will, tolerance, understanding and love.

HAPPINESS is found in little things; a baby's smile, a letter from a friend, a song of a bird, a light in the window.

Wilferd A. Peterson



## APPLE DAPPLE CAKE

Jennifer Mitchell  
Boaz, AL

### Mix:

1 1/2 C cooking oil  
2 C sugar  
3 eggs  
2 tsp vanilla

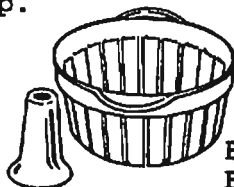
### Add:

3 1/4 C plain flour  
1 tsp soda  
1 tsp salt

Fold in 1 C chopped pecans and 3 C chopped raw apples, peeled. Bake in greased tube pan 1 1/2 hours at 325 degrees. When cake is almost done make sauce topping of:

1 C packed brown sugar  
1/4 C milk  
1 stick margarine

Mix and cook - 3 minutes only - on hot eye. Pour hot topping over hot cake and let remain in pan 2 hours. Remove cake from pan and turn right side up.



## APPLE WALNUT CAKE

Bev Pfankuch  
Branson, MO

Prepare night before or 4 hours before:  
4 C chopped, peeled apples \ Mix together  
2 C sugar / and set aside

2 eggs \  
1/2 C oil Mix together and beat  
2 tsp vanilla / into apple mixture

2 C flour \  
2 tsp cinnamon Blend together and mix  
2 tsp baking powder with apple mixture  
1 tsp salt /

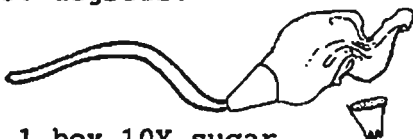
Add 1 C chopped walnuts. Pour into greased and floured 9" tube pan. Bake 350 degrees for 55-60 minutes or until pick comes out clean. Cool 10-15 minutes before inverting.

## MOIST APPLE CAKE

2 C sugar	
1 1/2 C Crisco oil	2 tsp vanilla
3 eggs	1/2 tsp salt
3 C flour	1 tsp soda
5 C peeled, dices apples	1 tsp cinnamon
1 C ground nuts	1/4 tsp cloves

Add sugar to oil and beat with mixer until well blended and creamed. Add eggs and mix well. Add vanilla. Sift flour, soda, salt and spices together. Combine with creamed mixture. Add apples and nuts. Bake in 9x13 pan for 1 hour at 350 degrees.

## CREAM CHEESE ICING



5 oz cream cheese	1 box 10X sugar
6 Tbsp butter	1/2 C chopped nuts
2 tsp vanilla	Milk (to make spreading consistency)

Mix all ingredients; ice cooled cake.

## BANANA SPLIT CAKE

Beverly Mabry  
Sulphur Springs, TX  
and Kristi Thomas  
Boaz, AL

Mix and put in 3 qt Pyrex bakeware:

- 2 C graham cracker crumbs
- 1 stick margarine

Mix and layer over crust:

- 1 stick margarine
- 1 8 oz cream cheese
- 1 tsp vanilla
- 1 box powdered sugar

Layer:

- 1 large can crushed pineapple (drained)
- 1 layer sliced bananas

Cover with cool whip. Sprinkle with sliced almonds and cherries, drained. (Serves 12-24)

## BEST CAKE

Linda Burkholder  
Accounting, H.O.

Beat together: 3 eggs and 2 C sugar

Add and blend: 2 C flour  
1 tsp vanilla  
1 20 oz can undrained  
crushed pineapple.

Add and blend well: 2 tsp baking soda  
1 C crushed nuts  
1 Tbsp oil  
1/2 tsp salt.

Pour into greased 9x13 baking dish at 350 degrees for 35 minutes. (Add coconut and you will have a Hawaiian Cake). Cake looks almost burned when baked.

## Icing

1/2 C oleo \ Mix  
8 oz cream cheese /  
add: 1 1/3 C powdered sugar  
1/2 tsp vanilla

Spread on hot cake. Keep refrigerated.

## BETTER THAN SEX CAKE

Sheree Nelson-Manrique  
West Palm Beach, FL

1 6 oz pkg semisweet chocolate chips	1 3 1/2 oz pkg instant chocolate pudding
1 box chocolate cake	1 8 oz sour cream
4 eggs	3/4 C chopped pecans
1/2 C vegetable oil	
1 tsp vanilla	

Toss chocolate chips and pecans in 1 Tbsp dry cake mix. Beat remaining ingredients together for three minutes then fold in the chips and pecans. Pour in greased and floured 9" tube pan. Bake at 350 degrees for 50 minutes or until cake tests clean. Cool about 10 minutes in pan before turning onto rack. Cool completely. Dust with powdered sugar.

## "BETTER THAN SEX" CAKE

David Brandon  
Reading, PA

- |   |                         |
|---|-------------------------|
| 1 large yellow cake mix                     | 1 large pkg             |
| 1 16 oz can crushed pineapple in lite syrup | instant vanilla pudding |
| 1 C brown sugar, packed                     | 1 container cool whip   |
| 2 C milk                                    |                         |

Follow cake directions for mixing and baking. While cake is baking, mix pineapple and brown sugar. Let sit. Let cake cool for 7-10 minutes. Poke holes evenly over entire top of cake with a meat fork. Pour pineapple mixture, juice and all, over the cake and spread evenly. When cake is completely cool, mix pudding and milk. Spread over the pineapple layer. Top with cool whip. Refrigerate until ready to serve.

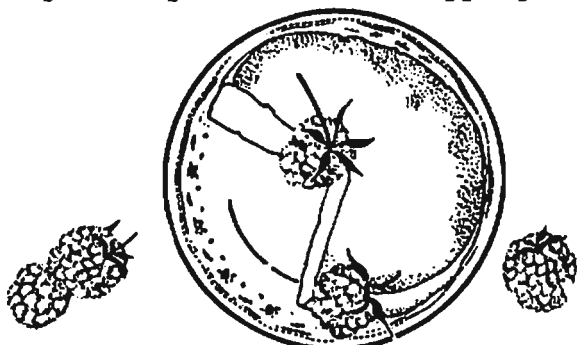
## CHEESE CAKE



Sharon Cheek  
Santee, SC

- |                             |                 |
|-----------------------------|-----------------|
| 1/4 lb margarine            | Dash of salt    |
| 1 pkg graham cracker crumbs | 4 eggs          |
| 3 8 oz cream cheese         | 2 C sugar       |
| 1 1/2 pt sour cream         | 2-3 tsp vanilla |

Melt margarine, add graham crackers and make crust in cheese cake pan. Mix remaining ingredients and pour into crust. Bake at 350 degrees for approximately 45 minutes. Let stand in oven for 1 hour, then refrigerate. May top with your favorite topping.



### CHERRY-TOPPED ICEBOX CAKE

Lora McCormick  
Mesa, AZ

- 20 whole graham crackers
- 2 C cold milk
- 1 pkg (6 serving size) Jello vanilla flavor instant pudding
- 1 3/4 C cool whip
- 2 cans cherry pie filling



Line 9x13 Pyrex baking dish with some of the graham crackers (break crackers if necessary). Pour cold milk into bowl, add pudding mix, beat until well blended. Let stand 5 minutes. Blend in whipped topping. Spread half of the pudding mixture over crackers. Add another layer of crackers. Top with remaining pudding mixture and remaining crackers. Spread cherry pie filling over crackers. Chill about 3 hours.

### CHOCOLATE CHIP CHEESECAKE

Angel Gabriel  
Monroe, MI

- 1 1/2 C finely crushed Oreo cookies (18 cookies)
- 2-3 Tbsp margarine or butter, melted
- 3 8 oz pkg Philadelphia cream cheese, soft
- 1 14 oz Eagle Brand Sweetened Condensed Milk
- 3 eggs
- 2 tsp vanilla extract
- 1 C mini chocolate chips
- 1 tsp flour

Preheat oven to 300 degrees. Combine cookie crumbs and margarine; press firmly on bottom of 9x13 Pyrex baking dish. In large mixing bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Add eggs and vanilla, mix well. In small bowl, toss together 1/2 C chips with flour to coat; stir into cheese mixture. Pour into prepared pan. Sprinkle remaining chips evenly over top. Bake 55-60 minutes or until set. Cool. Chill thoroughly. Garnish as desired. Refrigerate leftovers.

## CHOCOLATE ECLAIR CAKE

Chris McLaughlin  
Accounting, H.O.

Butter 9x13 cake pan.

Line with whole Honey Graham crackers.

Filling (mix with mixer):

2 small pkg vanilla instant pudding

3 C milk

1 8 oz container cool whip

Pour half batter over crackers then another layer of crackers. Top with rest of pudding, then another layer of crackers.

### Frosting

2 sq unsweetened chocolate, melted

2 tsp light corn syrup

3 Tbsp butter

3 Tbsp milk

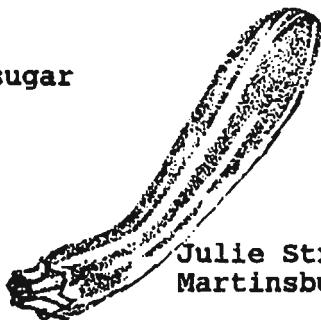
1 Tbsp vanilla

1 1/2 C powdered sugar

Refrigerate 2 days.

## GRANDMA'S CHOCOLATE ZUCCHINI CAKE

Julie Strong  
Martinsburg, WV



4 eggs

3 C sugar

1 1/2 C Crisco oil

1/2 C cocoa

1 1/2 tsp baking powder

3 C flour

1 tsp baking soda

1 tsp salt

3 C shredded

zucchini

1 C chopped nuts

Grease and flour a 9 or 10" tube pan. Mix eggs on high speed until thick and white. Add sugar and oil. Beat well. Sift dry ingredients together. Add to mixture. Add 1/4 C water if dry. Add nuts and zucchini. Bake at 350 degrees for 1 1/4 hours or until done. Frost with chocolate or cream cheese frosting.

## COFFEE CAKE

Joyce Weikert  
Waynesboro, VA

2 C white sugar	Pinch of salt
1/2 C butter (margarine)	1 C milk
3 C flour	2 eggs, beaten
3 tsp baking powder	1 tsp vanilla
Cinnamon for topping	

Cut butter into sugar, flour, baking powder and salt until it forms crumbs. Keep 1 cup of crumbs for top. To remaining crumbs add eggs, milk and vanilla. Pour into 2 shallow pans or one 9x13 pan. Sprinkle top with reserved crumbs and cinnamon. Bake at 350 degrees for 20-30 minutes or until done.

## OATMEAL COFFEE CAKE

Suzy Lutes  
Edinburgh, IN

### Cake:

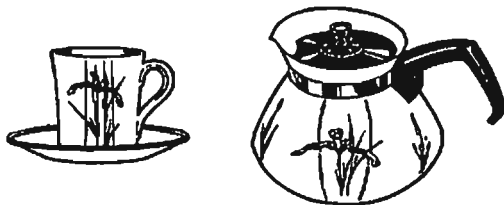
2 C biscuit mix	1 egg
2 Tbsp packed brown sugar	2/3 C milk
1/2 C oats (uncooked)	1/2 tsp cinnamon

### Topping:

2/3 C oats (uncooked)	1/2 C chopped nuts
2/3 C packed brown sugar	1/2 tsp cinnamon
1/4 C margarine, melted	

Combine all ingredients and mix well.

Mix cake ingredients just until dry ingredients are moistened. Spread half of the cake batter in greased 8" square Revere baking dish; sprinkle half of topping over batter. Top with remaining batter and topping. Bake in preheated 375 degree oven for 35-40 minutes or until wooden pick inserted in center comes out clean. Serve warm.



### CHOCOLATE POUND CAKE

Anita Salter  
Monroeville, AL

3 C sugar        \  
2 sticks oleo     Blend well  
1/4 C Crisco     /

Add: 5 eggs, one at a time

Sift: 3 C sifted flour        1/2 tsp salt  
      1/2 tsp baking powder   4 Tbsp cocoa

Add: 1 C milk and 1 tsp vanilla

Beat 2 minutes. Cook 1 1/2 hours at 300 degrees.

### COCONUT-BLACK WALNUT POUND CAKE

Joyce Weikert  
Waynesboro, VA

2 C sugar	1/2 tsp baking powder
1 C salad oil	1 C buttermilk
4 eggs, beaten	1 C chopped black walnuts
3 C flour	1 C flaked coconut
1/2 tsp salt	2 tsp coconut extract
1/2 tsp soda	Coconut syrup (below)

Combine sugar, oil and eggs; beat well. Combine dry ingredients; add to sugar mixture alternately with buttermilk, beating well after each addition. Stir in nuts, coconut and extract. Pour batter into a well greased and floured 10" tube pan. Bake at 325 degrees for 65 minutes or until cake is done. Pour hot coconut syrup over hot cake. Allow cake to remain in pan 4 hours to absorb syrup. Wrap well. (Cake will be very moist).

#### Coconut Syrup:

1 C sugar	2 Tbsp butter (margarine)
1/2 C water	1 tsp coconut extract

Combine sugar, water and butter in a saucepan. Bring to a boil; simmer 5 minutes. Remove from heat; stir in flavoring.



DUMP CAKE

Rannie McFall  
Edinburgh, IN

1 can fruit pie filling  
1/2 can crushed pineapple & juice  
1 stick melted butter  
1 cake mix  
1/2 small pkg coconut  
Large pkg nuts

Butter bottom of Pyrex 9x13 Ovenware pan.  
Add fruit pie filling; then add pineapple.  
Sprinkle dry cake mix evenly over top. Pour  
butter on top. Add coconut then nuts. DO  
NOT STIR. Bake at 325 degrees for 1 hour.

ESSIES POUND CAKE

Cyndi Dorsey  
Pacific Grove, CA

1/2 lb butter  
1 box powdered sugar  
6 eggs  
3 C sifted flour  
1 tsp lemon flavored  
extract

Preheat oven to 350 degrees. Cream butter  
and sugar, slowly add eggs and flour (1 C  
flour, 2 eggs) etc. Add extract. Bake in a  
greased and floured Pyrex loaf pan at 325  
degrees for 45-55 minutes. Remove from pan  
and let cool for 20 minutes on wire rack.

ICE BOX FRUIT CAKE

Connie Brooks  
Helen, GA

1 lb graham crackers (crushed fine)  
1 lb pecans or walnuts  
1 lb raisins  
1/2 lb candied cherries  
1/2 lb candied pineapple  
1 lb coconut  
10 oz marshmallows  
1 C cream

Heat marshmallows and cream in Visions double  
boiler. Pour over fruit and crackers. Mix  
well and pack in 10" Corning skillet. Chill  
for 24 hours.

### HAWAIIAN WEDDING CAKE

Linda Stackhouse  
Freeport, ME

- |                   |                     |
|-------------------|---------------------|
| 2 eggs            | 1 20 oz can crushed |
| 2 C sugar         | pineapple w/ juice  |
| 2 C flour         | 1 C chopped walnuts |
| 2 tsp baking soda |                     |

In large bowl mix all ingredients with wooden spoon. Pour into greased and floured 9x13 Pyrex pan or large spring form pan. Bake at 350 degrees for 40-45 minutes. Cool.

### Cream Cheese Frosting

- |                          |                |
|--------------------------|----------------|
| 1 stick butter, softened | 1 lb 10X sugar |
| 1 8 oz pkg cream cheese  | 1 tsp vanilla  |

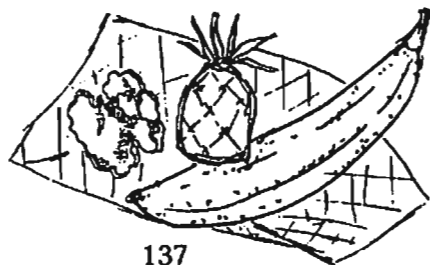
Mix well and spread over cooled cake; then refrigerate.

### HUMMINGBIRD CAKE

Jeanette Miller  
Savannah, GA

- |                       |                     |
|-----------------------|---------------------|
| 3 C flour             | 3 eggs              |
| 1 tsp baking soda     | 1 1/2 tsp vanilla   |
| 1 tsp salt            | 1 8 oz can crushed  |
| 1 tsp cinnamon        | pineapple w/ juice  |
| 2 C sugar             | 2 C chopped bananas |
| 1 1/2 C vegetable oil | 2 C chopped nuts    |
|                       | (optional)          |

Combine all ingredients in a large mixing bowl; stir with fork until well mixed. Do not beat. Pour into a greased 10" tube pan. Bake at 350 degrees for 1 hour and 10 minutes. Cool in pan.



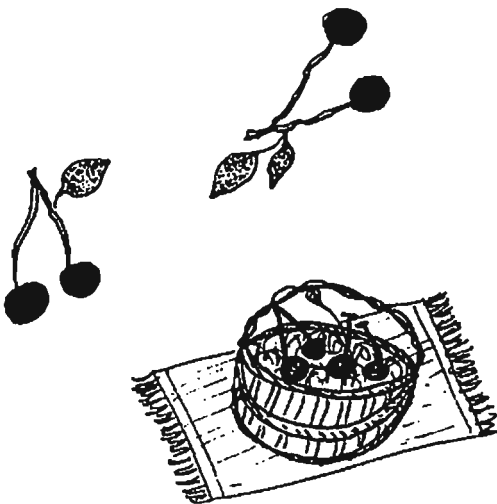
## CHERRY TOPPED CHEESECAKE

Sandy DePaolo  
Accounting, H.O.

1 pkg Duncan Hines Deluxe II Yellow Cake Mix  
2 Tbsp Crisco Oil  
2 8 oz pkg cream cheese    3 Tbsp lemon juice  
1/2 C sugar    1 tsp vanilla  
4 eggs    1 can cherry pie  
1 1/2 C milk    filling (21 oz)



Preheat oven to 300 degrees. Measure out one cup of dry cake mix; set aside. In large Pyrex mixing bowl stir together remaining cake mix, 1 egg and oil (mixture will be crumbly). Press crust mixture evenly into bottom and 3/4 way up the sides of a greased Pyrex 9x13 oblong pan. In same bowl, blend softened cream cheese and sugar together. Add 3 eggs and reserved cake mix. Beat 1 minute at medium speed. At low speed gradually add milk, lemon juice and vanilla. Mix until smooth. Pour into crumb crust. Bake at 300 degrees for 45-55 minutes, until center is firm. Cool at room temperature. Spoon pie filling over cheesecake; cover and chill 1 hour before serving. Store in refrigerator.



### ITALIAN CHEESE CAKE

Leonard Cerasoli  
Hilton Head, SC

1 lb ricotta cheese	1/4 lb melted butter
1 lb cream cheese	2 tsp fresh lemon juice
1 pt sour cream	2 tsp vanilla
1 1/2 C sugar	3 Tbsp flour
4 eggs	3 Tbsp corn starch

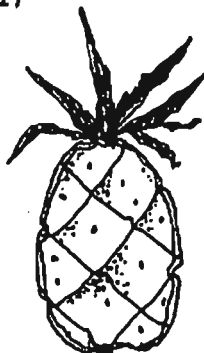
In a mixer cream together ricotta and cream cheese. Add sugar and eggs. Beat until smooth. Add lemon juice, vanilla, flour and corn starch. Add melted butter. Blend in sour cream. Preheat oven to 325 degrees. Lightly grease a 3 1/2x8 spring form pan and dust with flour. Pour cheese cake batter into pan. Bake in preheated oven for one hour. Turn off oven, open oven door and allow cheese cake to cool off in oven - approximately one hour or more. NOTE: Use canned pie filling to top cake after it cools.

### PINEAPPLE CHEESECAKE

Julia Fretti  
Valdosta, GA

1 yellow cake mix  
8 oz cream cheese  
1 C milk  
1 can crushed pineapple (drained)  
1 box instant vanilla pudding  
1 large container cool whip

Bake cake mix according to instructions in 9x13 Pyrex baking dish. Cool. Whip cream cheese; add milk gradually and pudding mix. Spread creamed mixture on cake. Spread pineapple on top. Serve with cool whip.



## MISSISSIPPI MUD CAKE

Peg Scrougham  
Edinburgh, IN  
and Doris Brock  
Boaz, AL



1 C butter (margarine)	1 1/2 C flour
1/3 C cocoa	1 1/2 C chopped nuts
4 eggs	1/4 tsp salt
2 C sugar	
1 7 oz jar marshmallow creme or	
2 C miniature marshmallows	

Melt butter, stir in cocoa. Add eggs, sugar, flour and salt. Mix well. Stir in nuts. Pour into greased 11x14 Pyrex Open Baker or 2 8" square Pyrex cake dishes. Bake 30 minutes at 350 degrees. When done, spread with the marshmallow creme and return to oven if necessary to melt topping. Cool cake, then frost.

## Mississippi Mud Cake Frosting

1/2 C butter (margarine)
1/3 C cocoa
1/3 C milk
1 tsp vanilla
1 box powdered sugar

Melt butter and add cocoa. Add milk and bring to a boil. Boil one minute. Add vanilla and powdered sugar. Beat until smooth. Frost the cooled cake.



**L**ove and eggs are best  
when they are fresh."  
—RUSSIAN PROVERB

### MOCHA MYSTRY CAKE

Norma Worcester  
Cape Cod, MA

Mix and sift in Pyrex 2 1/2 qt bowl:  
3/4 C sugar                      2 Tbsp baking powder  
1 C flour                      Dash of salt

Melt together:  
1 sq of chocolate  
2 Tbsp shortening

Add to chocolate mixture:  
1/2 C milk  
1 tsp vanilla

Stir into dry ingredients. Pour into 8x8  
Pyrex baking dish.

Mix together and sprinkle on top:  
1/2 C white sugar  
1/2 C brown sugar  
4 Tbsp cocoa.

Pour 1 C cold coffee on top and bake at 350  
degrees for 40 minutes.

### NEIMAN MARCUS CAKE

Janie Ellis  
New Braunfels, TX

1 pkg German chocolate cake mix  
1 stick oleo  
2 eggs, beaten  
1/2 C chopped pecans



Press into greased 9x13 Pyrex pan. Cover the  
above layer with the following mixture:

1 8 oz pkg cream cheese  
2 eggs, beaten  
1 tsp vanilla  
1 box powdered sugar

Bake in 350 degree oven for 35 minutes only.  
Cool and cut into squares.

### OOIE GOOIE

Liz Wilson  
District Manager

- 1 box white cake mix
- 1 stick margarine, melted
- 1 egg

Mix the above ingredients well. May add a little water. Place into a greased 9x13 Revere Baking/Roasting pan. Mix the following ingredients and spread on top of the cake layer:

- 1 8 oz pkg cream cheese, softened
- 2 eggs
- 1 Tbsp vanilla
- 1 box confectioner's sugar

Bake in preheated 350 degree oven for 45-50 minutes.

### PUMPKIN CAKE

Kathy McCarter  
Pigeon Forge, TN

- |                      |                     |
|----------------------|---------------------|
| 1 box spice cake mix | 1/4 C vegetable oil |
| 1 large can pumpkin  | 1 C water           |
| 1 C chopped pecans   | 1 small box vanilla |
| 1 Tbsp cinnamon      | instant pie mix     |

Mix all ingredients together in a Stainless Revere mixing bowl. Pour into two greased and floured 9" Revere cake pans. Bake at 350 degrees for at least 40 minutes or until done.

- Icing
- 1 large pkg cream cheese, softened
  - 1 stick butter
  - 1 large box powdered sugar

Melt all together in a Stainless Revere mixing bowl.



## SUNNY'S PUMPKIN CAKE

Sunny Bornstein  
District Manager

Mix together:

4 eggs	1 C vegetable oil
2 C sugar	1 can pumpkin

Add:

2 tsp baking powder	1/2 tsp salt
2 tsp baking soda	1 tsp cinnamon
3 C flour	
Optional - small package bitter sweet morsels	

Bake at 350 degrees in angel food pan for one hour.



## RED VELVET CAKE

Pat Fordham  
Savannah, GA

1 1/2 C sugar	1 tsp vanilla
2 eggs	1 tsp vinegar
2 1/2 C cake flour	1 tsp baking soda
1 1/2 C cooking oil	Red food coloring
1 C buttermilk	

Beat eggs, add sugar, oil and vinegar. Sift flour and soda together. Add flour to mixture. Add milk slowly. Add vanilla and food coloring. Make 5-6 layers. Bake at 350 degrees for 8-10 minutes or until layers are done.

Filling:

- 1 box powdered sugar
- 1 8 oz cream cheese
- 1 stick butter (margarine)

Melt cream cheese and butter over low heat. Add powdered sugar. Place filling between layers and top with pecans.



## 7-MINUTE ICING

Boaz, AL

2 egg whites                      1/2 C water  
1 1/2 C sugar                      1 Tbsp Karo syrup

Mix ingredients together and cook in Revere 2 qt double boiler. Beat with electric mixer for 7 minutes while cooking. Icing for 2 9" cake layers.

## SALT & PEPPER CAKE

Beverly Mabry  
Sulphur Springs, TX

1 C flour  
1 stick margarine  
1 C chopped nuts

Mix above ingredients well and mash into 3 qt Pyrex dish. Bake at 350 degrees until lightly brown. Let cool completely.

1 8 oz pkg cream cheese  
1 C powdered sugar  
1 1/2 C cool whip

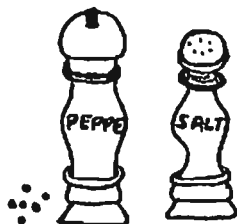
Mix together and let sit until thick. Then layer over crust.

Prepare 1 box chocolate and 1 box vanilla pudding according to box directions. Mix together. Stir until thick.

On top of cream cheese filling, layer:

1/2 container cool whip  
All pudding  
Remaining cool whip

Sprinkle with a few nuts. Garnish with sprigs of mint or cherries.

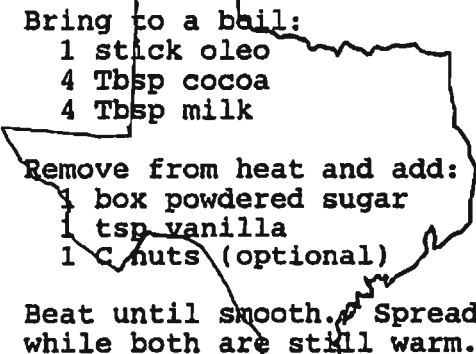


## TEXAS SHEET CAKE

Barb Stoops  
Operations, H.O.

- Step 1: Bring to a boil:  
2 sticks oleo  
1 C water  
4 Tbsp cocoa
- Step 2: Remove from heat and pour on dry mixture of:  
2 C flour  
2 C sugar  
1/2 tsp salt  
Beat until blended.
- Step 3: Beat in:  
1 tsp soda  
2 eggs  
1 C sour cream
- Step 4: Pour mixture onto an ungreased cookie sheet. Bake at 350 degrees for 20-22 minutes.

## Icing for Texas Sheet Cake

- Step 1: Bring to a boil:  
1 stick oleo  
4 Tbsp cocoa  
4 Tbsp milk
- Step 2: Remove from heat and add:  
1 box powdered sugar  
1 tsp vanilla  
1 C nuts (optional)
- Beat until smooth. Spread on cake while both are still warm.
- 

## STIR CRAZY CAKE

Gina Groh  
Reading, PA

2 1/2 C flour	
1 1/2 C sugar	2 Tbsp vinegar
1/2 C cocoa	1 Tbsp vanilla
2 tsp baking soda	2 C cold coffee
1/2 tsp salt	1/4 C sugar
2/3 C cooking oil	1/2 tsp cinnamon

Preheat oven to 350 degrees. Put flour, sugar, cocoa, soda and salt into an ungreased 9x13 metal baking pan. Stir with fork to mix. Form 3 wells in flour mixture, pour oil into one, vinegar into another and vanilla into the remaining well. Pour cold coffee over all ingredients and stir with fork until well mixed. Do Not beat. Combine remaining sugar and cinnamon in small bowl, sprinkle over the batter. Bake for 35-40 minutes. NOTE: Never cover cake. If covered it will get wet and sticky.

## SWEDISH TEA CAKES

Karen Kiser  
Accounting, H.O.

1/2 C powdered sugar  
1 C margarine, softened  
2 tsp vanilla  
2 C flour  
1 C finely ground pecans  
1/4 tsp salt  
Powdered sugar



In large bowl beat 1/2 C powdered sugar, margarine and vanilla until light and fluffy. Add flour, nuts and salt. Mix until dough holds together. Shape into 1" balls. Place 1" apart on ungreased cookie sheet. Bake at 325 degrees for 15-20 minutes or until set, but not brown. Remove, cool slightly. Roll in powdered sugar. Cool completely. Roll in powdered sugar again. (Yields 5 dozen).

## WACKY CAKE

Barb Stoops  
Operations, H.O.

Sift 3 times into a 9x13 Pyrex oblong pan the following:

3 C flour	2 C sugar
2 tsp soda	1 tsp salt
	6 tsp cocoa

In the same pan add the following:

- 12 Tbsp salad oil
- 2 Tbsp water
- 2 C cold water
- 2 Tbsp vanilla

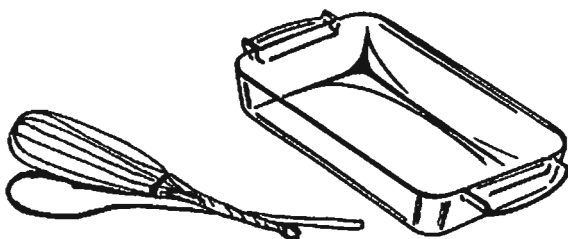
Stir all together. Bake at 350 degrees for 30 minutes.

## ICE CREAM ICING

Barb Stoops  
Operations, H.O.

- 2 C confectioners sugar
- 1 egg white
- 1/2 C Crisco
- 1 Tbsp butter
- 1 Tbsp vanilla
- 2 Tbsp flour
- 2 Tbsp milk

Beat egg white and 1 C sugar for one minute. Stop mixer. Combine all ingredients and beat until light and fluffy. (1/2 C cocoa may be added to this icing to make it chocolate).



# WHO STOLE THE COOKIE FROM THE COOKIE JAR?

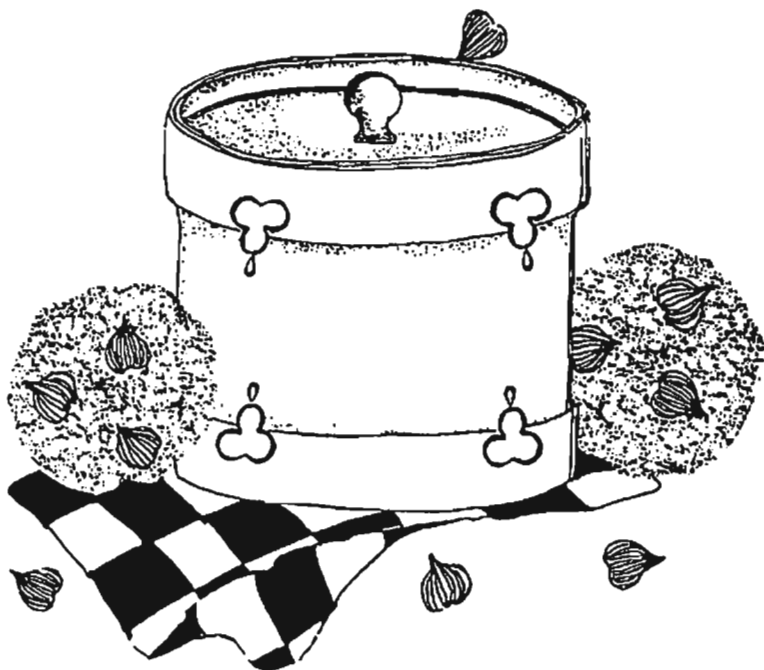
## CHEWIES COOKIES

Tina Brooks  
Savannah, GA

1/2 C margarine  
2 C brown sugar  
2 eggs, beaten  
1/2 tsp vanilla

2 C flour  
2 Tbsp baking powder  
1/2 tsp salt  
1 C nuts (optional)

Melt margarine and add sugar. When cooled - add eggs and vanilla. Sift flour, baking powder and salt together. Add sugar mixture. Mix in nuts. (Mixture is thick). Spread in greased 9x13 pan and bake for 30 minutes. Cut into sticks and let cool in pan.



## MAGIC COOKIE BARS

Julia Fretti  
Valdosta, GA



- 1/2 C margarine
- 1 1/2 C graham cracker crumbs
- 1 14 oz can Eagle Sweetened Condensed milk
- 1 6 oz pkg semi-sweet chocolate chips
- 1 3 1/2 oz can flaked coconut (1 1/3 C)
- 1 C chopped nuts

Preheat oven to 350 degrees (325 for glass).  
In 9x13 baking pan, melt margarine in oven.  
Sprinkle crumbs over margarine. Pour  
condensed milk evenly over crumbs. Top with  
remaining ingredients. Press down. Bake  
25-30 minutes or until lightly browned.  
Cool. Cut into bars. Store loosely covered  
at room temperature.

## MERRY CHRISTMAS COOKIES



Sharon Cheek  
Santee, SC

- |                        |                  |
|------------------------|------------------|
| 1 C butter             | 3 eggs, beaten   |
| 1 C light brown sugar  | 7 C nuts         |
| 1/4 C carnation milk   | 2 lb candied     |
| 3 C flour              | cherries, diced  |
| 1/4 C sherry flavoring | 1 lb candied     |
| 1 tsp cinnamon         | pineapple, diced |
| 1/2 tsp soda           |                  |

Mix batter. Add nuts and fruit. Shape with  
hand into size desired. Cook on well greased  
Revere cookie sheet at 275 degrees for 20-30  
minutes.

A GOAL IS A DREAM  
WITH A DEADLINE

### PEANUT BUTTER BLOSSOMS

Maudie Lipes  
Waynesboro, VA

1 3/4 C flour	1/2 C shortening
1/4 C sugar	1/2 C peanut butter
1/2 C packed brown sugar	1 egg
(1/2 tsp salt and 1 tsp	2 Tbsp milk
soda, if using all	1 tsp vanilla
purpose flour)	48 Chocolate candy
	kisses

In large Revere mixing bowl, combine all dry ingredients. Mix well. Add other ingredients except kisses. Mix well. Shape into balls. Place on ungreased Revere cookie sheet. Bake at 350 degrees for 10-12 minutes. Remove from oven, top with kisses pressing down firmly so cookie cracks around edges. (Yields: 4 dozen)

### DOUBLE PEANUT BUTTER COOKIES

Karen Kiser  
Accounting, H.O.

1 1/2 C flour	1/2 C creamy peanut
1/2 C granulated sugar	butter
1/2 tsp soda	1/2 C light corn
1/2 tsp salt	syrup
1/2 C shortening	1 Tbsp milk

Sift together dry ingredients. Cut in shortening and peanut butter until mixture resembles coarse meal. Blend in syrup and milk. Shape into 2" roll; chill. Slice roll in 1/8 -1/4" thick slices. Place half of the slices on ungreased cookie sheet. Spread each with 1/2 tsp peanut butter. Cover with remaining slices. Seal edges with fork. Bake at 350 degrees for 10-12 minutes. Cool slightly, remove from cookie sheet. (Yields 2 dozen).

## PECAN TURTLE COOKIES

Georgene Skyard  
Ft. Pierce, FL

2 C flour  
1 C dark brown sugar      1/2 C butter

Combine and pat into 9x13 Clear Advantage pan. Sprinkle 1 12 oz bag of pecan halves over crust. Melt 2/3 C butter and 1/2 C dark brown sugar. Boil one minute. Pour over crust and pecans. Bake at 350 degrees for 20 minutes. Remove from oven. Sprinkle with 1 bag of chocolate chips; swirl as they melt. Cool and slice into bars.

## RAISIN FILLED COOKIES

Karen Kiser  
Accounting, H.O.

Cream together:

1 C shortening  
2 C sugar      2 tsp vanilla  
2 eggs      1 C sour milk

Add and mix well:

7 1/4 C flour      2 tsp baking soda  
1 tsp salt

Roll dough very thin on floured surface. Dip the top of a beverage glass in flour and cut out circles (flour will prevent the dough from sticking). Place one cookie on cookie sheet. Spoon 1 tsp of the filling on the cookie, put another cookie on top and seal edges. Bake 10 minutes at 350 degrees or until done. NOTE: Make filling first and have it cooled before making cookies.

Filling:

2 C seeded raisins    \    Mix together and  
1 C sugar                /    cook on medium heat  
1 C boiling water      /

Mix together 1 tsp flour with 1/4 C water and add to above mixture and cook until filling is smooth and creamy.



### SNICKER DOODLES

Shawn Deignan  
Pacific Grove, CA

1 1/2 C sugar	2 3/4 C flour
1/2 C butter, soft	2 tsp cream of tarter
1/2 C shortening	1 tsp baking soda
2 eggs	1/4 tsp salt

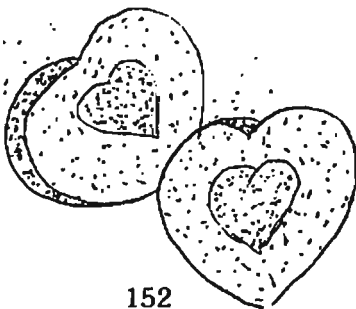
Preheat oven to 400 degrees. Mix first 4 ingredients in large bowl. Stir in next 4 ingredients. Shape dough into little balls. Mix 3 Tbsp sugar and cinnamon, roll balls in mixture. Place 2" apart on ungreased cookie sheet. Bake until set 8-10 minutes. Immediately remove from cookie sheet!  
Note: Self rising flour - omit cream of tarter, baking soda, salt.

### SPRITZ COOKIES

Leslie Whitesell  
Chester, MD

1 1/2 C butter	1 tsp baking powder
1 C sugar	4 C sifted flour
1 egg	Chopped nuts
1 tsp vanilla	Candied cherries or
1 tsp almond extract	colored sugar
1/4 tsp salt	(optional)

Cream butter until very soft. Work in sugar, then egg and flavorings. Sift together dry ingredients and add gradually. Form cookies with press on ungreased cookie sheet. Decorate if desired. Bake at 400 degrees 8-10 minutes. (Yields: 7 1/2 dozen)



CHOCOLATE PEANUT BUTTER  
CLUSTERS

Marian Halstead  
Administrative Aide  
(Dave's Secretary)

6 oz chocolate chips  
12 oz peanut butter chips  
12 oz peanuts - salted or unsalted

Melt chips in a 1 1/2 qt Revere saucepan over low heat. Stir in peanuts. Drop by teaspoon full onto waxed paper to cool. Store in airtight container. (Yield 36)

PEANUT BUTTER FUDGE

Dee Riddle  
District Manager

2 C sugar  
1/2 C milk  
1/2 stick butter

Boil above ingredients for 5 minutes.

Add:

1 C marshmallow cream  
1 C peanut butter  
1 tsp vanilla

Mix well. Pour in buttered Pyrex square dish. Let set until firm, then refrigerate.

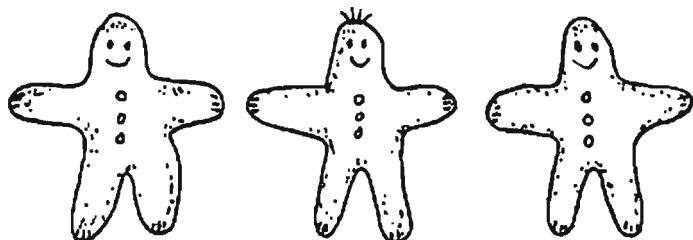


## CHOCOLATE CHIP WHOLE WHEAT COOKIES

3/4 C shortening  
1 1/2 C packed light brown sugar  
1 egg  
1/4 C water  
1 tsp vanilla  
1 C unsifted whole wheat flour  
1/2 tsp baking soda  
1/2 tsp salt  
2 C quick-cooking oats  
1 C chopped dried apricots or raisins  
1 C Hershey's Mini Chips semi-sweet chocolate

Cream shortening and brown sugar in large mixer bowl until light and fluffy. Add egg, water and vanilla; beat well. Combine whole wheat flour, baking soda and salt. Stir into creamed mixture. Stir in oats, dried apricots and Mini Chips. Drop by teaspoonfuls onto lightly greased cookie sheet; flatten slightly. Bake at 350 degrees for 10-12 minutes or until golden brown. Remove from cookie sheet; cool completely on wire rack. (Yields 5 dozen).



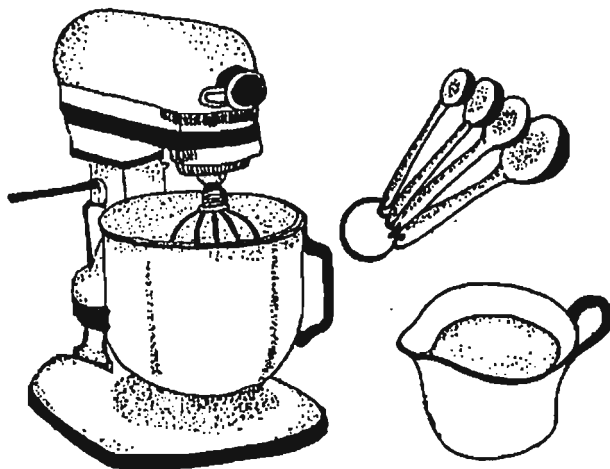


### WILLIAMSBURG GINGER COOKIES

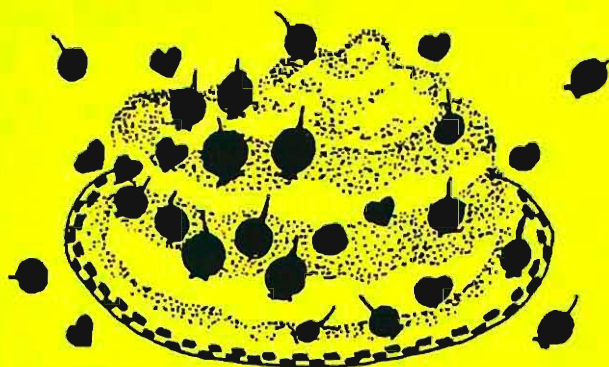
Liz Wilson  
District Manager

1 1/2 C margarine, melted	4 tsp soda
1/2 C molasses	2 tsp cinnamon
2 C sugar	1 tsp ginger
2 eggs	1 tsp cloves
4 C flour	Sugar

Preheat oven to 350 degrees. In a large S/S Revere bowl mix molasses, sugar and eggs to the melted margarine and beat well. Sift together and add to this mixture - flour, soda and spices. Refrigerate the dough for several hours. Make into small balls. Roll in sugar. Place on a Revere cookie sheet and bake until firm or brown, about 8-10 minutes. (Yield: 4 dozen)



# desserts



### CHERISHED FRIENDS

God must have known there would be times  
We'd need a word of cheer,  
Someone to praise a triumph  
Or brush away a tear,  
He must have known we'd need to share  
The joy of "little things"  
In order to appreciate  
The happiness life brings,  
I think He knew our troubled hearts  
Would sometimes throb with pain  
At trials and misfortune  
Or some goal we can't attain.  
He knew we'd need the comfort  
Of an understanding heart  
To give us strength and courage  
To make a fresh, new start.  
He knew we'd need companionship  
Unselfish....lasting....true,  
And so God answered the heart's great need  
With cherished friends....like you.

Barbara Burrow

## THE BEST BROWNIES

Cheryl Hanlon  
Help Desk, H.O.

1/2 C melted butter	1/2 C flour (unsifted)
1 C sugar	1/3 C cocoa
1 tsp vanilla	1/4 tsp baking powder
2 eggs	1/4 tsp salt

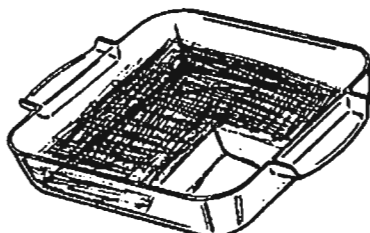
Blend butter, sugar and vanilla in bowl. Add eggs. Beat well with spoon. Combine dry ingredients together in separate bowl. Gradually add to egg mixture until well blended. Pour into Clear Advantage 8x8 dish and spread evenly. Bake at 350 degrees for 20-25 minutes or until brownie pulls away from side of pan. Cool in pan and frost if desired. Powdered sugar can also be sprinkle on while warm.

## BROWNIES

Candie Scott  
Branson, MO

2/3 C margarine	2 tsp vanilla
4 squares unsweetened baking chocolate	1 1/3 C flour
4 eggs	1 tsp baking powder
2 C sugar	1/2 tsp salt
	Nuts (optional)

Melt margarine & chocolate on low in Grab-It bowl. Beat eggs, add sugar, mix well. Stir in vanilla (I love to use Mexican vanilla, sure makes a difference in taste). Add chocolate mixture, stir. Beat in flour, baking powder, salt and nuts. Pour this double batch in 2 greased 8" Pyrex squares or 9x13 oblong. Bake at 350 degrees for 20-30 minutes.



### CHOCOLATE-TOPPED RUM BARS

Cathy Campo  
Aurora, OH

1/2 C butter  
1/2 C brown sugar      2 C graham cracker crumbs  
1 egg                      1 C coconut  
1 tsp vanilla              1/2 C chopped nuts

Cream butter and sugar in Pyrex bowl. Add egg and beat. Stir in remaining ingredients. Press crumbly mixture into a Pyrex 9x13 Clear Advantage baking dish. Bake at 350 degrees for 15-20 minutes. Cool thoroughly and spread rum filling on top. Top that with chocolate frosting. Chill and cut into bars.

Rum Filling:    1/2 C butter  
                  1 Tbsp Dark Rum  
                  2 C unsifted 10X sugar  
Mix until smooth.

Chocolate Frosting 1 12 oz pkg chocolate chip  
                          2 Tbsp butter  
Simmer until smooth.

### GEM SQUARES

Norma Worcester  
Cape Cod, MA

1/2 C melted butter \  
1 C walnuts                      Mix together  
1 C flour                        /

Press mixture into 9x13 Pyrex dish. Bake at 350 degrees for 15 minutes.

1 pkg 8 oz cream cheese, softened  
1 C 10X sugar  
Mix together and fold in 1 C cool whip.  
Spread this on top of crust.

Mix 2 pkg chocolate instant pudding with 2 1/2 C milk. Beat 2 minutes. Spread this as third layer.

Spread remaining container of cool whip on top with chopped walnuts.



## GRAHAM SQUARES

Marcia York  
Harriman, NY

2 C graham crumbs  
1 C condensed milk  
1 C Nestles chocolate bits

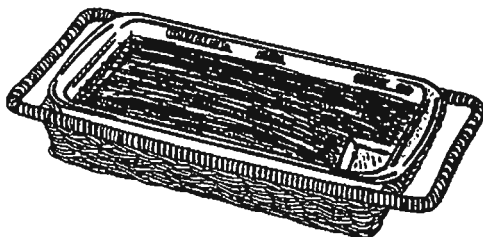
Preheat oven to 350 degrees. Mix ingredients together in bowl. Grease an 8" square pan and spread mixture into it. Bake 15-20 minutes. Cut into squares immediately and let cool.

## LEMON CHEESECAKE BARS

Stephanie Lutes  
Edinburgh, IN

1 box yellow cake mix      1/3 C sugar  
2 eggs                      1 tsp lemon juice  
1/3 C oil  
1 8 oz pkg cream cheese, softened

Mix dry cake mix, 1 egg and oil in a large Revere S/S mixing bowl until crumbly. Reserve 1 C of mixture. Pat remaining mixture lightly into an ungreased 9x13 Revere pan. Bake 15 minutes at 350 degrees. Beat sugar, cheese, lemon juice and 1 egg in a medium Revere mixing bowl until light and smooth. Pour over the baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool and cut into bars.



### MAGIC COOKIE BARS

Dee Riddle  
District Manager

- 1/2 C butter, melted
- 1 1/2 C graham cracker crumbs
- 1 C Diamond walnuts, coarsely chopped
- 1 6 oz pkg Nestles semi-sweet chocolate or butterscotch morsels
- 1 C coconut
- 1 3 1/2 oz can sweetened condensed milk

Pour melted butter into bottom of 9x13 Pyrex pan. Sprinkle layers evenly over melted butter: graham cracker crumbs, nuts, morsels and coconut. Pour condensed milk evenly over coconut. Bake at 350 degree for 25 minutes or until lightly browned on top. Cool in pan 15 minutes then cut into squares. (Yields 2 dozen).

### CHEWY PECAN BARS

Brenda Downs  
Boaz, AL

- 1 1/4 C Pioneer baking mix
- 1 1/2 C brown sugar
- 3 eggs
- 3/4 C chopped pecans

Blend ingredients until moistened. Spread in a greased 9x13 Revere Baking/Roasting pan. Bake 20-25 minutes at 350 degrees. Cool. Sprinkle with powdered sugar.

“The only way to get rid of  
a temptation is to yield to  
it.”

—OSCAR WILDE

MAGIC MARSHMALLOW PUFF  
PULL-APARTS

Sue Gipe  
Store Dev, H.O.

1/2 C sugar                      1/3 C margarine, melted  
1/4 C flour                      16 Kraft jet-puffed  
1 1/2 tsp cinnamon              marshmallows  
2 (8 oz) Pillsbury  
Refrigerated Quick Crescent Dinner Rolls

Heat oven to 375 degrees. In small Pyrex bowl, combine sugar, flour and cinnamon. Separate dough into 16 triangles. Coat each marshmallow with melted margarine, roll in sugar mixture. Place a coated marshmallow on shortest side of triangle, gently wrapping dough around marshmallow and rolling to opposite point. Pinch edges to seal. Coat each with melted margarine; roll in sugar mixture. Place in 2 ungreased 8" round pans. Bake at 375 degrees for 18-28 minutes or until deep golden brown. Immediately invert onto wire racks. Invert again onto serving plates. TIP: If desired, in small bowl combine 1/2 C powdered sugar and 2-3 tsp milk, mix well. Drizzle on top.

PECAN PIE BARS

Zeffie Bullock  
Eddyville, KY

1 butter recipe cake mix      1/2 C white corn  
3 eggs                              syrup  
1/2 C margarine, softened      1 tsp vanilla  
1/2 C brown sugar                2 C chopped pecans

Grease and flour a 11x7 Clear Advantage baking dish. Reserve 3/4 C cake mix. Mix together cake mix, one egg and margarine. Press into pan and bake 15 minutes at 350 degrees. Mix brown sugar, corn syrup, vanilla, two eggs, pecans and reserve cake mix. Pour over crust. Bake 25 minutes at 350 degrees.

## RASPBERRY-PECAN BARS

Karen Kiser  
Accounting, H.O.

2 C unsifted, all purpose flour  
1 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt  
12 Tbsp (1 1/2 sticks) unsalted or lightly  
salted butter, softened  
1/4 C granulated sugar  
1/2 C firmly packed light brown sugar  
2 egg yolks  
1 tsp vanilla  
1 C raspberry jam or jelly  
1-2 Tbsp lemon juice

Position oven rack in center of oven and preheat to 325 degrees. Stir together flour, baking powder, baking soda and salt. Beat butter in large mixing bowl until creamy, about 1 minute. Gradually beat in granulated and brown sugars and continue to beat until light and fluffy, 1-2 minutes. Beat in egg yolks and vanilla. With a spoon, stir in dry ingredients. Reserve 3 Tbsp pecans, stir in remaining pecans into dough. Stir together jam and lemon juice in small bowl. Press half of the dough in bottom of buttered 3 qt Pyrex baking dish. Spread with jam mixture. Layer remaining dough evenly on top. Sprinkle with remaining reserved 3 Tbsp pecans. Bake at 325 degrees for 25-30 minutes until golden. Cool and cut.

## APPLE TURNOVERS

Robin Leatherwood  
Pigeon Forge, TN

2-4 C self-rising flour

1 C Crisco shortening

1 egg

1 1/2 C milk

1 jar apple jam

Combine all ingredients into a large Revere mixing bowl. Grease 15 1/4 x 10 1/2 Revere cookie sheet. Pat some dough out in the palm of your hand in a round circle (put a little flour on your hands so dough doesn't stick). Put 1-2 Tbsp apple jam into center of each circle. Fold over and press the edges all the way across. Take a fork and with the end of fork poke holes 1/2" above the pressed edge. Bake in oven at 350 degrees for 15-30 minutes.

## FRUIT COBBLER

Kim Winter  
Training Specialist

1/2 C oleo (1 stick)

1 C flour

1 C sugar

1 tsp baking powder

1/4 tsp salt

1 C milk

2 C canned fruit

(drained) or fresh

Cut oleo into chunks. Place in 9x9 pan, melt in oven. Mix dry ingredients together. Stir in milk. Pour batter into butter - do not stir. Layer fruit on top. Bake at 350 degrees for 30-40 minutes until batter covers fruit. Serve warm with ice cream or cream.

## PEACH COBBLER

Anita Salter  
Monroeville, AL

Melt 1 stick butter

Add 1 large can sliced peaches and juice

Mix: 3/4 C sugar

3/4 C self-rising flour

3/4 C sweet milk

1 tsp vanilla

Pour over peaches. Bake 45 minutes or until brown on top. Serve plain or with vanilla ice cream.

## GEORGIA PEACH BAKE

Liz Wilson  
District Manager

6 C thin fresh peach slices  
1 Tbsp lemon juice  
2/3 C firmly packed brown sugar  
1/4 tsp cinnamon  
4 tsp cornstarch  
1 1/2 C 100% natural cereal  
1/4 C margarine, melted

Heat oven to 375 degrees. In 8" square Revere cake pan, combine peaches and lemon juice and mix well. In small Revere S/S mixing bowl, combine sugar and cornstarch and mix well; sprinkle over peach mixture. Bake for 20 minutes, stirring once. In small Revere S/S mixing bowl, combine remaining ingredients; sprinkle over peach mixture. Continue baking 10-15 minutes or until golden brown. Serve with whipped topping.  
(Serves 6)

## CRANBERRY MOLD

Georgiana Soechting  
New Braunfels, TX

Mix: 2 small pkg raspberry jello  
2 C boiling water  
Allow jello to cool.

Add: 1 can whole cranberries  
2 C sour cream  
1 C chopped pecans

Pour into two Revere Copper molds. Chill until completely set. Turn out of molds and garnish with crisp salad greens.



## ONE CUP COBLER

Dawn Crain  
Branson, MO

1 C milk	3 tsp baking powder
1 C sugar	1 stick of butter
1 C flour	2 cans pie filling
1 tsp salt	

Place a 9x13 Revere Stainless baking pan in the oven and melt the stick of butter. Mix together all other ingredients, except pie filling, in separate bowl. After butter is melted, pour the mixture down the center of the pan, this will push the butter to the sides. Pour pie filling down the center of pan - it will spread itself. Bake in 350 degree oven for 45 minutes or until golden brown. Top with favorite ice cream and enjoy.

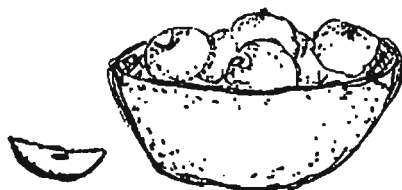
## APPLE CRISP

Joan Nagy  
Rehoboth Beach, DE

1 C flour	\
3/4 C sugar	
1 scant tsp salt	Mix
1 tsp baking powder	/

Add one large egg and mix into crumbs with fork.

Slice 6-8 medium apples into bottom of greased 9" baking dish. Sprinkle with crumb mixture. Top with 1/4 C sugar mixed with cinnamon (to taste). Pour 1/2 C (1/4 lb) melted butter over. Bake 350 degrees 30-45 minutes. Serve with ice cream or sour cream. NOTE: 1/2 C raisins or nuts can be added with apples.



### QUICK CHERRY CRISP

Ann Fritts  
Eddyville, KY

1 can cherry pie filling    1/4 tsp cinnamon  
3/4 C flour                    6 Tbsp butter  
3 Tbsp brown sugar           Cool whip or ice  
                                     cream

Spoon pie filling into an 8" square Clear Advantage dish. In a medium bowl combine flour, brown sugar and cinnamon with a pastry blender. Cut butter into flour until mixture resembles peas. Sprinkle over filling. Bake 15 minutes in 450 degree oven. Reduce heat to 375 degrees and bake 10 more minutes. Serve with cool whip or ice cream.

### APPLE CUSTARD TART

Connie Brooks  
Helen, GA

1 9" unbaked pastry shell  
1 1/2 C sour cream  
1 14 oz Eagle Brand Sweetened Condensed milk  
1/4 C frozen apple juice (thawed)  
1 egg  
1 1/2 tsp vanilla  
1/4 tsp ground cinnamon  
2 medium apples, cored & sliced thin (2 cups)  
1 Tbsp margarine (butter)

Preheat oven to 375 degrees. Bake shell in 9" Pyrex pie plate for 15 minutes. In 3 qt Pyrex mixing bowl, beat sour cream, sweetened milk and juice concentrate. Add egg, vanilla and cinnamon. Pour mixture into prepared pastry shell. Bake 30 minutes. Cool. In Visions 9" skillet, cook apples in margarine until tender, arrange on top of pie.

Apple Cinnamon Glaze: In small Revere measuring saucepan, combine 1/4 C frozen apple juice concentrate (thawed), 1 tsp cornstarch and 1/4 tsp ground cinnamon. Mix well over low heat. Cook and stir until thickened. Pour over Apple Custard Tart.



### QUICK FRUIT CRISP

Sally Langford  
Helen, GA

1 can fruit pie filling  
1 C Bisquick mix      1/4 C butter (margarine)  
1/2 C sugar            1/4 C chopped nuts

Combine Bisquick and sugar. Cut in butter until crumbly and add nuts. Spoon pie filling into on 8" square Pyrex dish. Sprinkle Bisquick mixture over pie filling. Bake 30 minutes at 375 degrees. Serve warm with milk or cold topped with ice cream. (Serves 6-8)

### DIRT DESSERT

Julie Shackley  
North Conway, NH

Mix together: 2 pkg Instant vanilla pudding  
3 1/4 C milk

Add: 8 oz Philadelphia Cream Cheese  
1 C powdered sugar

Mix well. Fold in 1 large Cool Whip. Let stand. Crush 1 1/4 lb Oreo cookies in the blender.

Place Saran Wrap in bottom of plastic flower pot. Layer cookies and pudding mix to fill pot, ending with crushed cookies. Refrigerate. When ready to serve, put bunch of plastic fern or flowers in the center. A great dessert and conversation piece!!!



### CRANBERRY CRUNCH

Bryan Adams  
Valdosta, GA

1 C quick oatmeal      1/3 C butter  
3/4 C brown sugar      1 lb can whole cranberry  
1/2 C flour              sauce  
1/2 C coconut            1 Tbsp lemon juice

Mix first 5 ingredients together, cutting butter. Place half of mixture in a greased 9x9 Pyrex pan. Add whole cranberry sauce with lemon juice. Add other half of crunch mixture. Bake at 350 degrees for 45 minutes.

### CHERRY DELIGHT

Patty Walker  
Eddyville, KY

Crust: 2 C flour  
2 sticks melted butter  
1 C chopped nuts

Blend ingredients together. Spread out evenly into an A-21 Corning dish. Bake at 350 degrees for 25-30 minutes until lightly brown.

Filling: 8 oz pkg Philly Cream Cheese  
1 lb powdered sugar  
8 oz cool whip  
1 can cherry pie filling  
1 C chopped nuts

Mix first three ingredients together for five minutes. Pour into crust. Top with can of cherry pie filling. Sprinkle top with chopped nuts. Refrigerate for at least 15 minutes before serving.



### JELLY ROLL

Corrine Owen  
Operations Manager

3 large eggs, beaten  
1 C sugar  
5 Tbsp water  
1/4 tsp salt  
1 tsp vanilla  
1 C flour  
1 tsp baking powder

Gradually add sugar to the thickly beaten eggs. Continue beating and add water and vanilla. Sift dry ingredients together and beat them until the batter is smooth. Pour into a flat, greased and floured 10x15 pan, lined with greased paper or foil. Bake at 375 degrees for 12-15 minutes, until the cake just tests done. (Over-baking makes it hard to remove the paper). Immediately turn the cake upside-down on a tea towel sprinkled with confectioners' sugar. Quickly and carefully pull off the paper. Spread the cake at once with jam or jelly or lemon butter. Roll up, wrap in a towel until cool and don't keep it too long before you serve it.

### OREO DESSERT

Brenda Haskell  
Savannah, GA

46 Oreo cookies, crushed  
1/2 C butter, softened  
1/2 gallon ice cream  
1 8 oz carton cool whip  
1 small can chocolate syrup (optional)  
1/2 C chopped pecans (optional)

Combine cookie crumbs and butter in bowl, mix well. Press into 9x13 pan. Slice ice cream and press over cookie mixture. Spread cool whip over ice cream. Drizzle with chocolate syrup and top with pecans. Freeze until firm.



## LUSCIOUS DESSERT

Sandra Randolph  
Mesa, AZ

1 box yellow or white cake mix  
1 8 oz pkg cream cheese  
1 pkg vanilla instant pudding  
2 C milk  
1 20 oz can crushed pineapple (drained)  
1 large container cool whip  
Chopped nuts

Mix cake according to package directions. Pour half mix into a greased and floured 9x13 Pyrex dish. Pour other half into Pyrex round cake pan. Bake according to package directions (freeze round cake for later use). Cool cake. Mix cream cheese with 1/2 C milk. Blend remaining 1 1/2 C milk with pudding. Add to cream cheese mixture. Let thicken in refrigerator for 15 minutes. Spread this mixture on cooled cake. Top with drained pineapple and cover with cool whip. Sprinkle with chopped nuts. Refrigerate overnight.

## RAVENS HEAVENLY RICE (My Grandma Palmer's recipe, not Raven's)

Julie Strong  
Martinsburg, WV

2 C cooked rice	16 oz can crushed
1 1/2 C sugar	pineapple, drain
1/2 C milk	1 large cool whip
1/2 C maraschino cherries	1 C mini marshmallows

Blend together warm rice, sugar and milk. Set aside until completely cooled. Fold in crushed pineapple, cool whip and cherries. Add marshmallows if desired. Chill well. Garnish with cherries and/or chopped nuts.



## LEMON FLUFF DESSERT

Howard Satterfield  
Hillsboro, TX

1 C flour  
1/2 C butter (margarine)  
1/2 C chopped pecans (finely chopped)

Mix by hand. Press into a 9x13 Revere baking pan. Bake 350 degrees for 10 minutes.

### Cream:

1 8 oz pkg cream cheese  
1 C 10X sugar  
1 1/2 C cool whip



Spread onto cooled crust

Prepare: 2 small pkg instant lemon pudding with 3 C milk. Spread carefully over cheese layer. Spread remaining cool whip over pudding. Sprinkle finely chopped nuts on top. (Serves 12). Any flavor pudding may be used. Keep refrigerated.

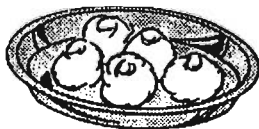
## PEACH CUSTARD

2 C ripe peaches (sliced)  
3 eggs, beaten  
1 C sugar



2 Tbsp butter  
cinnamon  
1 unbaked pastry shell

Line a 9" pie pan with pastry shell. Fill 3/4 full with sliced peaches. Beat eggs, add sugar, blend. Pour over peaches. Sprinkle with cinnamon and dot with butter. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees bake 35 minutes.



### PEACH CLAFORETE

LaDell Runyan  
Centralia, WA

1/3 C + 2 Tbsp sugar  
2 C sliced peaches (drained)  
1 1/2 C milk  
1 C whipping cream  
4 eggs, beaten  
1 1/2 tsp vanilla  
1 C flour  
1/4 tsp salt  
Powdered sugar

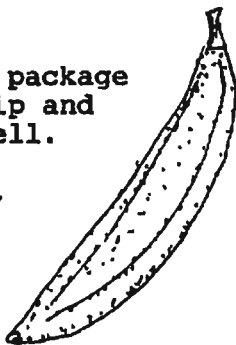
Generously butter a 10" Pyrex pie plate and sprinkle with 1 Tbsp sugar. Spread peaches in pan, sprinkle with 1 Tbsp sugar. Whisk milk, cream, eggs and vanilla until blended. Combine flour, 1/3 C sugar and salt in separate bowl. Whisk milk mixture into dry ingredients until blended. Pour over peaches. Bake at 375 degrees for 35-40 minutes until top is puffed and golden. Sprinkle generously with powdered sugar. Serve in wedges while slightly warm or at room temperature. Works well with most fresh fruit. Blackberries and blueberries are wonderful! This is beautiful company dessert served in French White quiche.

### BANANA PUDDING

Pat Fordham  
Savannah, GA

1 small box instant vanilla pudding  
1 small container cool whip  
1 8 oz container sour cream  
1 box vanilla wafers  
Bananas, sliced

Mix pudding according to package directions. Add cool whip and sour cream until mixed well. Line dish with vanilla wafers, layer of bananas, then pudding mixture. Repeat banana and pudding layers until none left. Enjoy.



### BROWNIE PUDDING SURPRISE

Peg Scrougham  
Edinburgh, IN

1 C flour	2-3 Tbsp cocoa
2 tsp baking powder	1/2 C milk
1/2 tsp salt	1 tsp vanilla
3/4 C sugar	2 Tbsp liquid
1 C chopped nuts	shortening

Using 3 qt Pyrex mixing bowl, mix all ingredients. Pour into greased 8" square Revere cake pan.

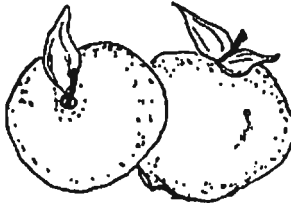
Mix 3/4 C brown sugar and 1/4 C cocoa. Sprinkle over batter. Pour 1 3/4 C very hot water over batter. Do Not Mix! Bake at 350 degrees for 40-45 minutes.

### OZARK PUDDING

Julia Fretti  
Valdosta, GA

3/4 C sugar	
1/3 C flour	1 tsp vanilla
1 1/2 tsp baking powder	1 medium apple,
1/8 tsp salt	finely chopped
1 egg	1/2 C chopped nuts

Heat oven to 350 degrees. Beat sugar, flour, baking powder, salt, egg and vanilla in small Pyrex mixing bowl on medium speed until smooth, about 1 minute. Stir in apple and nuts. Pour into greased 9" Pyrex pie plate. Bake until golden brown, about 30 minutes. Great with a scoop of vanilla ice cream or cool whip.



## PINEAPPLE BREAD PUDDING

Bessie Schurmann  
Ft. Pierce, FL

8 slices of bread	1 large can crushed or
3 eggs	chuck pineapple
1 stick butter	2 Tbsp cinnamon or nutmeg
1 C sugar	Brown sugar for top

Beat eggs, butter, sugar, cinnamon or nutmeg until mixed well. Drain pineapple juice into mixture. Tear bread in small pieces. Put in 2 qt Clear Advantage dish. Add pineapple. Pour in mixture and sprinkle with brown sugar. Bake 45 minutes at 350 degrees.



## STRAWBERRY PUDDING

Jennifer Mitchell  
Boaz, AL

Mix 2 boxes instant vanilla pudding as directed on box, but do not let it set.

Add: 9 oz cool whip  
2 C miniature marshmallows  
Mix all together.

Layer: 1 box vanilla wafers, 2 qt strawberries, then cream mixture. Let set 3 hours in refrigerator.





## PEACH SOUFFLE

Corrine Owen  
Operations Manager

1 12-oz pkg frozen sliced peaches, thawed  
1 envelope Knox unflavored gelatine  
1/2 C peach syrup  
4 eggs, separated                      1/4 tsp almond extract  
1/4 C water                              1/2 C sugar  
1 Tbsp lemon juice                      1 C heavy cream,  
1/8 tsp salt                              whipped

Drain syrup from peaches into top of double boiler and set slices aside. Sprinkle gelatine on peach syrup to soften. Beat egg yolks and water together. Add to gelatine mixture. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes. Remove from heat and stir in lemon juice, salt and almond extract. Chill slightly. Sieve peaches or mash in blender. Mix into gelatine mixture. Beat egg whites until stiff. Beat in sugar. Fold in gelatine mixture. Fold in whipped cream. Turn into a 1 1/2 qt souffle dish and chill until firm.

## DIET SUNDAE

Connie Brooks  
Helen, GA

3/4 C strawberries, sliced  
1 pkg diet sweetener                      1/2 medium peach  
1 lettuce leaf                              4 oz cottage cheese

Place strawberries in small Pyrex bowl; sprinkle with diet sweetener. Microwave for 2 minutes on high. Place lettuce leaf in Corning dessert bowl. Layer with peach slices and cottage cheese. Top with strawberries. (Calories 154)

### HOT WINED MELBA

Chris Braxton  
Orlando, FL

1 10 oz pkg frozen raspberries  
1 lb can peach slices  
1/4 C sugar                      1/2 C port wine  
1 Tbsp cornstarch              1 Tbsp lemon juice

Drain raspberries and reserve syrup. Drain peaches and reserve 1/4 C syrup. Combine sugar, cornstarch and reserved syrups in saucepan. Mix until smooth. Add wine and lemon juice, cook and stir over medium heat until thick and smooth. Add peaches and heat through. Add raspberries. Heat gently. Serve over vanilla ice cream.

### APPLE DUMPLINGS

Linda Burkholder  
Accounting, H.O.

6 medium size baking apples    1/2 tsp salt  
2 C flour                          2/3 C shortening  
2 1/2 tsp baking powder        1/2 C milk

Pare and core apples. Leave whole. Make pastry: sift flour, baking powder and salt together. Cut in shortening until particles are about the size of small pea. Sprinkle milk over mixture and press together lightly, working dough only enough to hold together. Roll dough as for pastry and cut into 6" squares. Place an apple on each. Fill cavity in apple with sugar and cinnamon. Pat dough around apple to cover it completely. Fasten edges securely on top of apple. Place dumplings 1" apart in greased baking pan. Pour sauce (below) over them. Bake at 375 degrees for 35-40 minutes. Baste occasionally during baking. Serve hot.

Sauce:    2 C brown sugar    1/4 C butter  
          2 C water            1/4 tsp cinnamon or  
    nutmeg (optional)

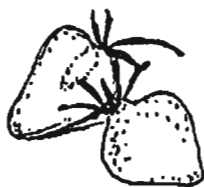
Combine sugar, water and spices. Cook for 5 minutes, remove from heat. Add butter.

## STRAWBERRY PIZZA

Ginger Claxton  
Fremont, IN

Mix together with mixer:

3/4 C sugar  
1 stick butter (margarine)  
1 egg



Add: 1 1/3 C + 2 Tbsp flour  
1 tsp baking soda

Mix well. Spread on well greased Pyrex pizza pan. Bake 15 minutes at 350 degrees. Cool.

1 pkg instant vanilla pudding  
1 pkg strawberry glaze  
1 qt strawberries  
3 bananas

Prepare pudding per package directions. Spread over cooked crust. Slice bananas and berries. Mix with glaze. Spread over pudding. Make sure fruit is covered with glaze before refrigerating. Top with whip cream if desired.

## TASSIES

Chris Braxton  
Orlando, FL

Dough: 1/4 C margarine  
1 C flour  
1 3 oz pkg cream cheese

Work together like pie dough. Form into 24 balls. Press dough into mini muffin pans to cover bottom and sides.

Filling: 3/4 C chopped nuts 1 tsp salt  
2 eggs 1 1/2 C brown  
1 tsp vanilla sugar

Mix together. Fill dough cups and bake at 375 degrees for 25-30 minutes.

## REESE CUPS

Suzy Lutes  
Edinburgh, IN

- 1 1/3 stick butter or margarine
- 1 pkg (1 3/4 C) crushed graham cracker crumbs
- 1 1/2 C peanut butter
- 1 1/2 C powdered sugar
- 1 12 oz pkg chocolate chips

Melt butter over low heat in a 1 1/2 qt Revere saucepan. Add finely crushed graham crackers and mix well. Add peanut butter and powdered sugar. Mix well. Remove from heat. Spread into a Revere 9x13 baking dish. Melt chocolate chips and pour over the top of peanut butter mixture. Refrigerate for about an hour. Cut into bars when chocolate is firm. NOTE: If chocolate gets too hard, you will not be able to control it. It will crack where it wants to - not where you want it to!

## RICE KRISPIES MARSHMALLOW TREATS

Sandra Atkinson  
Brunswick, GA

- 1/4 C margarine (butter)
- 1 pkg (40) marshmallows or 4 C miniature marshmallows
- 5 C Kellogg's Rice Krispies Cereal

Melt margarine in Visions saucepan over low heat. Add marshmallows and stir until melted. Cook 3-4 minutes longer, stirring constantly. Add Rice Krispies cereal. Stir until well coated. Using buttered spatula press mixture evenly into 9x13 Non-Stick baking dish. Cut into 2" squares when cool. VARIATIONS: 1/ Add green food coloring (4+ drops, to desired color) to melted marshmallow mixture, substitute popped pop corn for cereal. Press into greased ring mold and sprinkle with little cinnamon berry candy. Flip out and you have a Christmas wreath. 2/ Add 3/4 C peanut butter to marshmallow mixture while melting.

## DEEP DISH APPLE PIE

Gina Peters  
Osage Beach, MO

Pie Crust: 2 C flour  
3/4 C Crisco  
1 tsp salt

Mix together with pastry blender. Then add 5-6 Tbsp "cold" water until it forms a ball. Reserve 2/3 pie dough for bottom and the rest for the top. Set aside.

Filling: 10 C peeled, thinly sliced apples  
1/2 C brown sugar  
1 C white sugar      2 tsp lemon juice  
1 tsp cinnamon      4 Tbsp flour  
1/2 tsp nutmeg      2 Tbsp butter

Roll out the 2/3 pie dough and place in bottom of 9 1/2" Pyrex Flavor Saver pie plate. Mix all of filling ingredients together except butter. Put half filling mixture in pie plate. Dot with half the butter. Add remaining filling and butter. Place top crust on pie and sprinkle with white sugar. Bake on top shelf of 375 degrees oven for 1 1/2 hours.

### PIE TIPS

- ▲ Pie dough will keep in the refrigerator for up to three days or in the freezer for six months. Thaw frozen dough in the refrigerator, then let stand at room temperature 30 minutes before rolling it out.
- ▲ Use a pizza wheel to trim rolled pastry or cut lattice strips for the top of a pie.
- ▲ Most pies should be stored at room temperature, covered loosely with aluminum foil or plastic wrap to keep them crisp. Store custard and cream pies in the refrigerator, but let them warm to room temperature before serving.
- ▲ The best pans for pies are the old-fashioned lightweight aluminum ones that are fairly deep. The crust is baked crisp with a golden brown color.

FAVORITE APPLE PIE

Flemington, NJ

1 C sugar	9" pie crust-unbaked
1/4 tsp cinnamon	2 Tbsp flour
2 lbs cooking apples	2 Tbsp butter
peeled, thinly sliced	2 large eggs

Preheat oven to 400 degrees. In large Revere mixing bowl combine 1 Tbsp sugar and cinnamon. Add apples, toss to coat. Arrange apples in pie crust. In small bowl combine remaining sugar and flour. With pastry blender or 2 knives cut in butter until mixture resembles coarse crumbs. Add slightly beaten eggs and stir until blended. Pour evenly over apples. Bake 10 minutes at 400 degrees. Reduce temperature to 350 degrees. Bake until top is golden and apples feel tender, about 30-40 minutes.

SHENANDOAH VALLEY  
APPLE PIELiz Wilson  
District Manager

## Crust:

2 1/4 C sifted flour	3/4 C solid shortening
1 tsp salt	1/4 C ice water

Combine flour and salt and cut into shortening with pastry blender. Add water, 1 Tbsp at a time. Work dough into a firm ball and divide into two equal parts. Line 9" Revere cake pan with half the dough.

## Filling:

6 C cooked apples	3/4 tsp nutmeg
1 1/2 C sugar	1/2 tsp cinnamon
3 Tbsp cornstarch	

Mix sugar, cornstarch and spices together. Add apples. Add prepared filling to bottom crust. Add top crust and bake at 425 degrees for 45-50 minutes.

## SOUR CREAM APPLE PIE

Joyce Weikert  
Waynesboro, VA

1 unbaked 9" pie shell	1 egg, beaten
3/4 C sugar	1 tsp vanilla
2 Tbsp flour	2 C peeled, chopped,
1/8 tsp salt	tart apples (3
1 C sour cream	large)

Topping: 1/3 C flour	1 tsp cinnamon
1/3 C sugar	1/4 C butter

Combine sugar, flour and salt. Add sour cream, egg and vanilla. Cream until smooth. Add apples, pour into pie shell. Make topping - combine flour, sugar and cinnamon. Cut in butter. Sprinkle over filling. Bake at 425 degrees for 30-45 minutes.

## BANANA SPLIT PIE

Linda Butler  
Norfolk, VA

Mix: 1 1/2 C melted butter  
2 C graham cracker crumbs  
to form crust. Press into 9x13 Pyrex pan.

2 eggs	Frozen strawberries-
2 C 10X sugar	drained
3/4 C soft butter	4 sliced bananas
1 tsp vanilla	1/2 C chopped nuts
20 oz can crushed	9 oz cool whip
pineapple-drained	Maraschino cherries

Beat eggs on high for 4 minutes (no less). Add soft butter, 10X sugar and vanilla. Beat 5 minutes (no less). Spread over crust. Chill 30 minutes. Add pineapple, strawberries and bananas. Cover with whip cream. Decorate with cherries and nuts. Drizzle with chocolate syrup if desired. Refrigerate.

### BUTTERMILK COCONUT PIE

Patty Beaver  
Operations, H.O.

- 1 1/4 C sugar
- 2 Tbsp flour (not self-rising)
- 1/2 C butter, melted
- 3 eggs, beaten
- 1/2 C buttermilk
- 1 tsp vanilla
- 1 can (3 1/2 oz) flaked coconut, divided
- 1 unbaked 9" pastry shell


Combine sugar and flour in a large Pyrex mixing bowl. Add butter, eggs, buttermilk, vanilla and 2/3 of coconut. Mix well and pour into pie shell. Sprinkle with remaining coconut. Bake at 325 degrees for one hour and 5 minutes or until set.

### BUTTERSCOTCH BROWNIE PIE


Kathy Culpepper  
Valdosta, GA

- 3 egg whites
- 1 C sugar
- 1 C ground pecans
- 9 whole ground graham crackers
- 1/2 pt whipped cream
- 1 Tbsp sugar

Preheat oven to 350 degrees. Beat egg whites until creamy. Add the sugar a little at a time and beat until the whites are very stiff. Add pecans and graham crackers. Mix well. Bake in well greased 8" Pyrex pie pan for 30 minutes. When pie is cooled, top with whipped cream to which 1 Tbsp sugar has been added. Garnish with a few cracker crumbs. Refrigerate until used.



We have two hands -  
one to receive and  
the other to give.





### OLD FASHIONED CHESS PIE

Brenda Stallworth  
Monroeville, AL

1 1/2 C sugar  
1 1/4 C margarine      3 Tbsp cornmeal  
2-3 eggs                2 Tbsp milk  
1 tsp vanilla           2 Tbsp vinegar

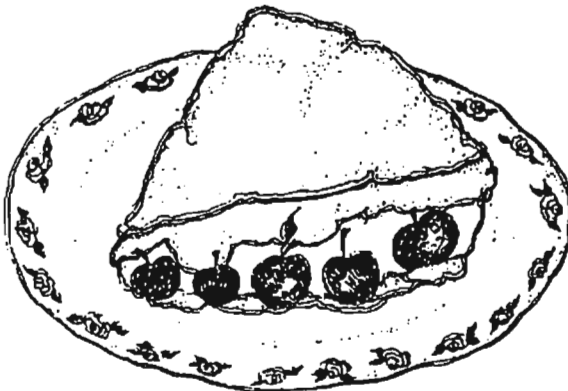
Cream sugar and margarine, beat in eggs one at a time. Add remaining ingredients. Mix well. Pour into unbaked pastry shell. Bake at 325 degrees for 45-60 minutes until pie test done. (Yields one 9" pie)

### CHERRY CHEESE PIE

Dawn Mastraccio  
Rome, NY

1 graham cracker crust  
1 16 oz can Comstock cherries  
1 8 oz pkg cream cheese  
1 Eagle brand condensed milk  
1/4 C lemon juice  
1/4 tsp vanilla

Mix ingredients with hand mixer in 2 1/2 qt Pyrex bowl. Pour into crust and chill 3 hours. After chilled, pour cherries on top spreading evenly.



### CHEESECAKE PIE

Amber Kinggard  
Lakeland, TN

1/4 C graham cracker crumbs	
1/4 C melted butter	Dash salt
1 8 oz cream cheese, soft	2 eggs
1/2 C sugar	1 C sour cream
1 Tbsp lemon juice	2 Tbsp sugar
1/2 tsp vanilla	1/2 tsp vanilla

Combine crumbs and butter, press into 9" Pyrex pie plate, building up the sides. Beat cream cheese until fluffy. Gradually blend in 1/2 C sugar, lemon juice, vanilla and salt. Add eggs, one at a time, beating well after each. Pour filling into crumb crust. Bake in slow oven (325 degrees) for 25-30 minutes or until set. Combine sour cream, 2 Tbsp sugar and vanilla. Spoon over top of pie. Return to oven and bake 10 minutes longer. Cool, chill several hours. Serve with strawberries if desired.

### CHOCOLATE or LEMON PIE

Connie Brooks  
Helen, GA

Crust: 1 C self-rising flour  
1 stick oleo  
1/2 C nuts

Make into a paste. Pack into 10" Corning skillet. Bake 15 minutes at 350 degrees. Cool.

Filling: 8 oz cream cheese, room temperature  
2 C powdered sugar  
1/2 container cool whip  
1/2 tsp vanilla

Cream together and spread on crust. Make 2 pkg pudding according to package directions. Spread on filling. Top with remaining 1/2 container cool whip. Keep refrigerated.

### FOUR LAYER CHOCOLATE PIE

Janet Calhoun  
Blowing Rock, NC

Mix: 1 stick margarine  
1 C chopped pecans  
1 C self-rising flour

Press into bottom of 9x13 Pyrex dish, making crust very thin. Bake for 15 minutes at 325 degrees, cool.

Whip until creamy: 1 8 oz pkg cream cheese  
1/3 of large cool whip  
1 C powdered sugar

Spread on cooled crust.

Mix: 2 pkg instant chocolate pudding  
3 1/2 C milk

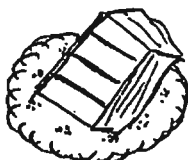
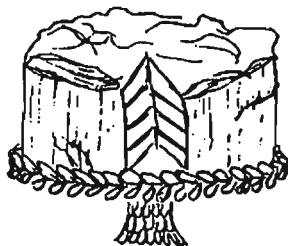
Spread on top of cheese mixture. Top with remaining cool whip and chill. Best to make one day and serve the next.

### EASY COCONUT PIE (Makes its own crust)

Wanda Williams  
Graceville, FL

4 medium eggs (Don't use large)  
1 3/4 C sugar  
1/2 C self-rising flour  
2 C milk  
1/4 C butter  
1 1/2 C coconut  
1 tsp vanilla

Combine all ingredients in order. Mix. Pour into greased 10" Pyrex pie plate. Bake at 350 degrees for 45-50 minutes or until coconut is golden brown.



## FUDGE BROWNIE PIE

Mark Brumley  
West Palm Beach, FL

- 1 9" unbaked pastry shell
- 1 6 oz pkg semi-sweet chocolate chips
- 1/4 C margarine
- 1 can Eagle Brand Sweetened Condensed milk
- 1/2 C biscuit baking mix
- 2 eggs
- 1 tsp vanilla
- 1 C chopped nuts

Preheat oven to 375 degrees. Bake pastry shell 10 minutes, remove from oven. Reduce oven temperature to 325 degrees. In saucepan melt chips with margarine over low heat. In large mixing bowl beat chocolate mixture with remaining ingredients, except nuts, until smooth. Add nuts. Pour into prepared shell. Bake 35-40 minutes or until center is set. Cool slightly. Serve with ice cream if desired.

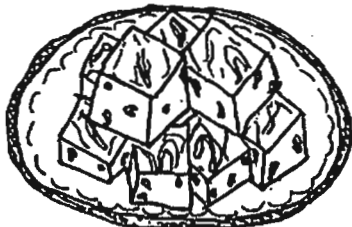


## FUDGE PIE

Santee, SC

- 3 Tbsp cocoa
- 1 C sugar
- 1/4 C self-rising flour
- 1 C nuts
- 1 stick margarine
- 2 eggs, beaten
- 1 tsp vanilla

Melt margarine. Add cocoa. Add remaining ingredients and blend well. Pour into pie shell and bake at 325 degrees for 30-35 minutes or until middle is firm. Delicious!!



### FUDGE SUNDAE PIE

Kim Wilson  
Payroll, H.O.

1/4 C corn syrup	1/4 C peanut butter
2 Tbsp firmly packed brown sugar	1/4 C fudge sauce for ice cream
3 Tbsp margarine	3 Tbsp corn syrup
2 1/2 C Kellogg's Rice Krispies cereal	1 qt vanilla ice cream

Combine 1/4 C corn syrup, brown sugar and margarine in medium saucepan. Cook over low heat, stirring occasionally until mixture begins to boil. Remove from heat. Add cereal, stirring until well coated. Press evenly in 9" Pyrex pie pan to form crust. Stir together peanut butter, fudge sauce and 3 Tbsp syrup. Spread half the peanut butter mixture over crust. Freeze until firm. Allow ice cream to soften slightly. Spoon into frozen pie crust spreading evenly. Freeze until firm. Let pie stand at room temperature about 10 minutes before cutting. Warm remaining peanut butter mixture and drizzle over top.

### EASY FUDGE PIE

Linda Brunson  
Commerce, GA

1 stick oleo	1/4 C flour
1 C sugar	2 eggs
4 Tbsp cocoa	1 tsp vanilla

Melt oleo. Add sugar, cocoa and flour. Add slightly beaten eggs. Mix well and pour into unbaked 9" pie shell. Bake 35 minutes at 350 degrees. Serve warm with ice cream or cold with whip cream.

### LEMON DELIGHT PIE

Dennis Terry  
District Manager

Pie Shell: 1 C flour

1 stick margarine

1/2 C chopped pecans

Cut margarine into flour; add nuts. Blend together thoroughly. Press into 9" Pyrex pie plate. Bake at 350 degrees for 20-25 minutes or until brown.

Cheese filling: 1 9 oz cream cheese

1 C 10X sugar

1 9 oz cool whip

Work cream cheese into sugar until smooth.

Add cool whip and blend. Set aside

Lemon filling: 2 boxes instant lemon pudding

2 C whole milk

Blend together.

Layer cream cheese mixture in pie shell then

layer lemon mixture. Top with cool whip.

Chill one hour.

### KEY LIME PIE

Robin Phillips  
Savannah, GA

1 baked 9" pie crust

1 15 oz can sweetened condensed milk

1/2 tsp grated lime peel

1/4 C fresh lime juice

1 Tbsp grated lemon peel

1/4 C fresh lemon juice

1/2 C shredded toasted coconut

3-4 drops green food coloring

3 eggs, separated

1/4 C cream of tartar

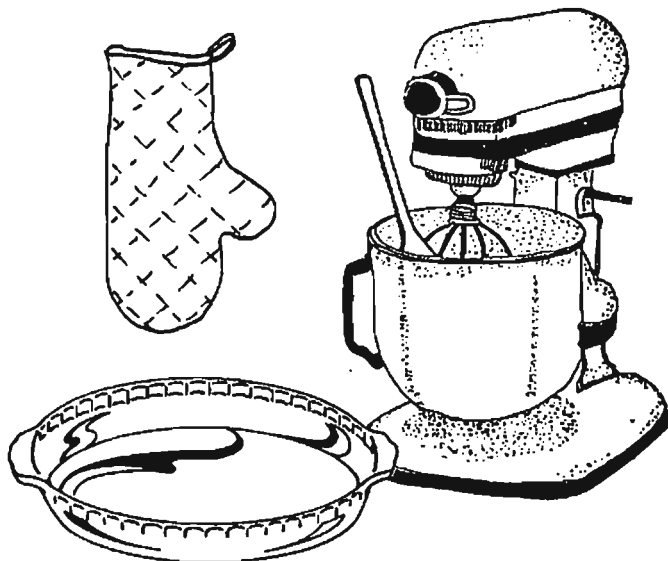
Toast coconut at 350 degrees, stirring frequently until golden brown. In large bowl, mix condensed milk, fruit peels, juices and food coloring. Beat egg yolks, stir into juice mixture. Beat egg whites and cream of tartar until stiff. Fold gently into lemon-lime mixture. Pour into pie shell. Chill several hours before serving. Sprinkle coconut over pie before serving.

## MILLIONAIRE PIE

Flemington, NJ

1 partially baked 10" pie shell  
1 C flaked coconut  
1 C semi-sweet chocolate chips  
1 C chopped pecans  
1/2 C brown sugar  
Pinch of salt  
1 1/2 Tbsp margarine, melted  
1/2 C light Karo syrup  
1/4 tsp vanilla  
4 eggs, beaten

Preheat oven to 325 degrees. Toss together coconut, chocolate chips and pecans. Place in pie shell. Mix sugar, salt and margarine. Beat in Karo and vanilla. Gently fold eggs into sugar mixture. Pour evenly over ingredients in pie shell. Bake at 325 degrees 55-65 minutes. Cool at room temperature.



PEANUT BUTTER PIE

Kim Pitsenbarger  
Byron, GA

9" pie crust	2 C scalded milk
1 C powdered sugar	3 egg yolks,
1/2 C smooth peanut butter	beaten
1/4 C cornstarch	2 Tbsp butter
2/3 C sugar	1/4 tsp vanilla
1/4 tsp salt	3 egg whites

Combine powdered sugar and peanut butter. Blend until the appearance of biscuit mix. Spread half of this mixture into pie shell. Combine cornstarch, sugar and salt. Add scalded milk and mix well. Pour small amount over beaten egg yolks, mix well. Return to milk mixture, cook on top of a double boiler until mixture thickens. Add butter and vanilla and pour into prepared pie shell. Top with meringue from egg whites, or if you prefer you may use cool whip in place of the meringue. Sprinkle remainder of peanut butter crumbs over meringue. Bake at 325 degrees until brown. Refrigerate. If you use cool whip do not bake.

Meringue     3 egg whites  
                 1/4 tsp cream of tarter  
                 1/2 tsp vanilla

Beat until mixture forms soft peaks. Gradually add 6 Tbsp sugar. Beat until stiff peaks form.

PEANUT BUTTER PIE

Jennifer Mitchell  
Boaz, AL

1 8 oz pkg cream cheese	2/3 C peanut butter
2 C confectioners sugar	2 8 oz container
1 C milk	cool whip

Mix and pour into 2 graham cracker crusts. Freeze. Serve with Hershey chocolate sauce.



### PEANUT BUTTER PIE

Rannie McFall  
Edinburgh, IN

1 C corn syrup	3 eggs slightly beaten
1 C sugar	1/3 C creamy peanut
1/2 tsp vanilla	butter

Blend ingredients. Pour into unbaked pie shell using Pyrex fluted pie plate. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake 30-35 minutes longer. The filling should appear slightly less set in center than around edge.

### PEANUT BUTTER APPLE PIE

Corrine Owen  
Operations Manager

#### Crust:

2 C flour	1/4 C peanut butter
2 1/2 tsp baking powder	1/4 C butter
1/2 tsp salt	3/4 C milk

Mix flour, baking powder and salt. Cut in peanut butter and butter until crumbs are like coarse cornmeal. Stir in milk. Stir with a fork until the dough cleans the bowl. Place dough on a heavily floured surface and knead to a smooth ball. Divide in half and roll one piece to the size of a 9" Pyrex pie plate. Place on pan and trim to fit.

#### Filling:

6 cooking apples, peeled, cored and sliced  
1/2 C raisins  
6 Tbsp sugar

Fill crust with filling and top with remaining crust, fluting edges to seal. Bake in 375 degree oven 40-45 minutes, or until apples are tender and crust is brown.

### PECAN PIE

Peggie Murkerson  
Brunswick, GA

1/2 C sugar	1 C Karo syrup
3 eggs	1 tsp vanilla
2 sticks butter	1-2 C pecans

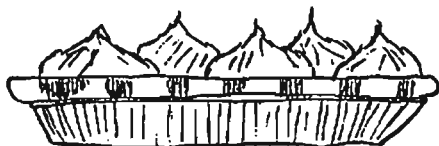
Preheat oven to 400 degrees. Mix sugar, eggs and butter. Add syrup and vanilla. Mix well. Add pecans. Pour into unbaked pie shell. Turn oven back to 350 degrees. Bake for 45-50 minutes.

### PERSIMMON PIE

Cecilia Garcia  
Los Angeles, CA

3/4 C pureed persimmon pulp  
1 tsp cinnamon  
1/4 tsp nutmeg  
2 Tbsp butter, melted  
3/4 C evaporated milk  
1 C brown sugar - packed  
1/4 tsp allspice  
1/2 tsp ground ginger  
3 eggs - beaten  
1 9" unbaked pie shell

To obtain persimmon pulp, process peeled persimmons in food processor or blender and measure 3/4 C (reserve remainder in freezer). Mix pulp with remaining ingredients. Blend well. Turn into pie shell. Bake at 350 degrees for one hour or until knife inserted near center comes out clean. Garnish with persimmon slices and whipped cream if desired. (Serves 6-8).



### RITZ CRACKER PIE

Dallas White  
Norge, VA

20 Ritz crackers, crushed

1 C sugar

3/4 tsp vanilla

1 C chopped nuts

3 egg whites

1/4 tsp baking soda

1 8 oz cool whip

Combine cracker crumbs, 1/2 C sugar, vanilla and nuts. Beat egg whites with remaining sugar and baking powder until peaks form. Fold crumb mixture into whites. Bake in greased Revere 9" pie plate at 325 degrees for 30 minutes. Chill and top with whip cream.

### STRAWBERRY WHIP PIE

Jeanette Mattison  
Corning, NY

1 1/2 C graham cracker crust mix

1 stick butter

1/2 C sugar

Mix together and press into A\*F3 pan.

16 oz frozen strawberries

1 6 oz strawberry gelatin

1 12 oz frozen whipped topping

Defrost strawberries. Stir dry gelatin into whipped topping until well blended. Add strawberries. Pour strawberry mixture in pie shell. Garnish with fresh strawberries. Refrigerate 2-3 hours before serving. Variation: Use 16 oz can crushed pineapple instead of strawberries - Strawberry/Pineapple Whip.

"MOMS" STRAWBERRY-  
RHUBARB PIE

Margy Dooley  
Ft. Lauderdale, FL

1 1/2 C sugar	3 C cut-up rhubarb
1/4 C flour	1 C sliced strawberries
1/4 tsp salt	Pastry for 2 9" pie crusts
1/4 tsp nutmeg	1 Tbsp butter

Combine sugar, flour, salt and nutmeg. Add fruit. Mix well. Let stand 20 minutes. Spoon into a 9" pastry lined Pyrex pie plate. Dot with butter. Adjust top crust and flute edge. Bake at 400 degrees for 40-45 minutes. Serve warm.

