

Fortier Cookery

Chris
Paudin



MARGE JONAK - 1996

CHABLIS SETS ME FREE

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The contents in this book is dedicated to our father, Howard F. Fortier, his family, our families, and their families in the future. We are a proud family and we hate to brag, but we are the best.

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Krista Fautch
Michael Fautch
Moral Support: Barbara Fautch
Sue Haling
Gary Fautch
Taste Testers: The Entire Fortier Family
Assemblers: The Fautch Family
Dan and Carol Fortier

A special thanks to Target Printing for allowing us to "take over" their shop on a Saturday.

Disclaimer

Words From the Editors : We hope you enjoy these recipes as much as we enjoyed putting this together. These recipes have not been chosen at random, they have *earned* their way into this cookbook. The editors of the 1st edition of this collection of recipes are not responsible for errors in ingredients or anything that may be wrong.

This was edited at the home of Barbara Fautch under the influence of food, booze and alot of fun!

If something doesn't read correctly or taste good, call the relative who submitted it—the editors don't listen to complaints.

THIS COOKBOOK WAS INTENTIONALLY DESIGNED TO ADD, SUBTRACT, CRITIQUE AND MODIFY RECEPIES. IT IS WITH GREAT ENCOURAGEMENT THAT THIS CONTINUES TO GROW WITH OUR FAMILY.

? WHO'S WHO ?

HOWARD F. FORTIER Mae Christy Fortier (Divorced)

Howard G. Fortier Rita (Divorced)

Dan Fortier Carol

Cherie Fortier Hazel Duane

Katie Mae Hazel

Barbara Fortier Wood Kurt Edmund (Ed)

Ron Wood

Kari Wood

Jessica Wood

Pamela Fortier Olson Bruce (Divorced)

David Olson

Pamela Fortier Olson Jerry Risacher

Lucas Risacher

Howard G. Fortier Sandy

Sean Fortier

Scott Fortier

Sarah Fortier

Anna Mae Fortier Hurlbert Hugh

Richard Hurlbert Karen (Divorced)

Sue Hurlbert Nagorski Jeff

Tony Nagorski

Megan Nagorski

Jeannie Hurlbert

Barbara Hurlbert Nelson Joe

Richard Hurlbert Faye Watson

Mari Jenson

Joe

Lindsay

Kelly Thomas

Melissa

Danielle

Garrett

Kurt Rostama

Stephen Hurlbert Pat (Divorced)

Debbie Hurlbert Horning

Matthew Horning

Natalie Horning

Wendy Hurlbert Prichard Jeff

Sydney Prichard

Jeffrey Prichard

Dan Hurlbert

Stephen Hurlbert Mary

Andy Maus

Sarah Maus

Susan Hurlbert Haling Drew Breckheimer

David

Darrell

Patti Haling Krueger Paul (Divorced)

Alyssa Krueger

Patti Haling Kalla Wayne

Ben Kalla

Joey Kalla

Matthew Kalla

Richard Haling

Jim Haling Cyndi

Lorrie Hurlbert Harris Mark

Jackie Harris

Barbara Fortier Fautch Dick

Gary Fautch

Kevin Fautch Cheryl

Krista Fautch

Larry Fautch Rhonda

Michael Fautch

Chaz (Charles) Fautch

Andrew Fautch

HOWARD F. FORTIER Elizabeth Lash

Lila Fortier Cavanaugh Ron (Divorced)

Colleen Cavanaugh Peterson Roger

Ryan Peterson

Shaun Peterson

Scott Cavanaugh Traci

Alexander Cavanaugh

Kaylie Cavanaugh

Patrick Cavanaugh Jane

Kiersten Cavanaugh

Katelyn Cavanaugh

Fred Fortier

Judie Nelson

Jeffrey

Melissa and Steve

Shelley and Dave

Alexandria

Savannah

Carolyn Fortier

Ed Fortier Martha

Zachary Fortier

Emma Marie Fortier



Stay light on your feet, you can run faster than they can nod.



Ow!

Cheryl Kautch
quote by:
Drew Breckheimer

Howard and Sandy Fortier

- One never knows, sometimes two don't.
- On the other hand, she wore a glove.
- There is a time to blow hot and time to blow cold, and you're not really a man until you know the difference.
- You're either with me or against me.
- Protect your credit and keep your word.
- Many a word of trust is spoken in jest.
- Your so light on your feet, you'll land on your head.
- A woman loses her rights when she hits me.
- Never forget where you come from.

A Man and his Dog, by Howard Francis Fortier, as told to his son, Howard George Fortier:

1. Had this great hunting dog that was getting too fat to chase down game. I started to give him a lesser portion of food each day and the dog was getting leaner and hunting much better. So I kept on cutting the portions each day until finally the dog wasn't eating at all and everything seemed to be going fine until the dog died! (Of starvation.)
2. Had another great hunting dog that was trained to hunt down game to fit a pelt board. He would show the dog the size of the pelt board and the dog would bring home the correct size animal everything. One day the dog came into the house while his wife was ironing. The dog took one look at the ironing board and ran out and never returned.

FRIENDSHIP!!

Two friends meet after several years, and Dad says "How have things been going for You?" His friend answers, "Not good, my wife died two years ago." Dad says, "It could have been worse." The friend says, "Then my house burned to the ground and I lost all my belongings." Dad says, "It could have been worse." The friend says, "If this wasn't enough, someone stole my car and completely destroyed it." Dad says, "Could have been worse." The friend finally says, "What's with you? I tell you my wife died, my house burned, my car was stolen, and all you can say is 'It could have been worse,' what do you mean?" Dad says, "Well, it could have been worse—it could have been ME!!"

Dan and Carol Fortier

- Don't eat the yellow snow.
- How long is a Chinaman?
- He who shall, so shall he who.
- If, ifs and buts were candy and nuts we'd all have a Merry Christmas!

Carolyn Fortier

- Don't care how much cooking you do, just clean up the mess.

Barbara Fautch

- Pie cheese and crust all mouldy got damp by a stone of the peach.
- For your information Auntie Mae said she never like to gibve me a recipe, cuz I would never follow it anyway.

Kevin and Cheryl Fautch

- The hurrier you go, the behinder you get.
- If you take it out, put it away. If you don't want to put it away, don't take it out.
- Time flies like the wind; fruit flyes like bananas.
- Go smoothly through the grease-mud, for there lurks the skid monster.

Anna Mae Hurlbert

- Don't pout or a little birdie might poop on your lip.
- Better to owe you than to cheat you out of it.
- If wishes were horses, beggars would ride.

Hugh Hurlbert

- Your rights and opinions stop where the other persons begins.
- Hugh use to say this to Gary Fautch: "Inky Chinky Chinaman east dead rats and chews them up like ginger snaps."
- Stick out your can, here comes the garbage man.
- Alagazana.

Sue Haling

- The hard part about doing nothing is that you can't take a break from it.

Drew Breckheimer

- I'll call you—once.
- Don't let the rey hair fool ya—son.

Patty and Wayne Kalla

- You must stumble before you fall.
- The meeting of two personalities is like the contact of two chemical substances: if there is any reaction, both are transformed.
- Drive forward, never straight (bar joke).

Richard Haling

- You have to kiss a lot of frogs to find your prince.

Jim Haling

- Sleep in cause you never know when you have to be up the rest of your life.

Cyndi Haling

- Wherever you go, there you are.
- Today is what will be tomorrow that you worried about yesterday.
- Was it necessary?

Fay Watson

- If wishes were fishes, we'd all take a swim.

Jeff Nagorski

- You're as worthless as tits on a boar pig.

Great Places To Eat



Krista
Jantch

Sue Haling

- *Good Food and Drinks:*
The Pine Loft
Princeton, MN (Hwy. 169 and Co. Rd. 95)

Drew Breckheimer

- *Breakfast:*
Grand Casino Millacs

Patty and Wayne Kalla:

- *Great Food and Service (Steaks, Seafood, Burgers, etc.)*
Jack & Jim's
Duelm, MN
On the way to Foley, MN Take Hwy. 10 toward St. Cloud, pass Becker. Make right on Hwy. 25 toward Foley. Go approx. 13 miles. See sign on left (Jack & Jim's). Take that left, approx. 1/2 mile and there it is!

Richard Haling:

- *Hot Wings:*
Gators Dockside
Jacksonville, FL

Jim and Cyndi Haling:

- *Cheeseburgers:*
On the Reefe
Virginia Beach, VA

Richard Hurlbert and Faye Watson:

- *Fun on a Saturday:*
Antiquity Rose of Excelsior
429 Second Street
Excelsior, MN

Jeanie Hurlbert:

- If you ever get to Park Rapids, Minnesota, try the plate size pancakes at the Antlers Cafe on Main Street. Cold pancakes pack well in back pack bike bag or tackle box for quick energy down the road.
- If you ever bike the Red Cedar Trail in Wisconsin, stop by the creamery in Downsville, WI, just off the trail. Great place for brunch.

Barbara Fautch:

- Tony Romas, Mall of America
- Tucci Bunucci, Mall of America
- Alberts, Mall of America
- Planet Hollywood, Mall of America
- Rainforest, Mall of America
- Timothy's, Monticello
- Denny's, 78th Street ☒

It only takes one hour and 15 minutes to walk the entire Mall, window shopping just twice!

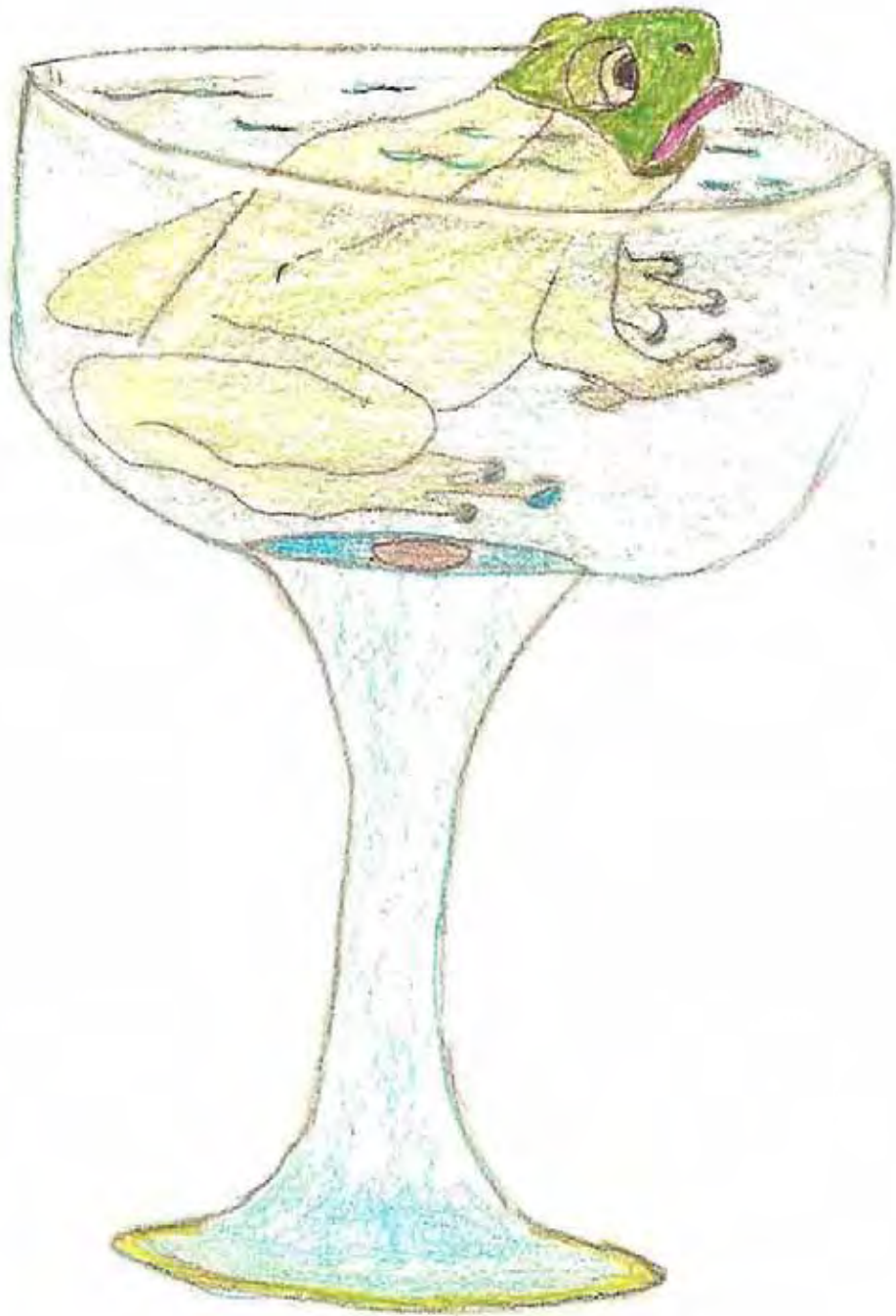
Kevin and Cheryl Fautch:

- *Great Mexican Food:*
LaFonda's
Eagan, MN (Hwy. 13 and Yankee Doodle Road)
- *"Real" Pizza:*
Italian Pie Shoppe
Eagan, MN (Yankee Doodle Road and Pilot Knob)

Lorrie Harris:

- Tower-Soudan Underground Mine Tour
- Bimbos in Side Lake, MN for pizza, chicken wings and beer

F Amalgams



Shay
of word

B-52's

Carol Fortier

Equal Parts of:
Baileys
Kahlua
Grand Marnier

Serve over ice chips or straight up.

BLOODY MARY

Richard Haling

1/8 Tsp. Chopped Horseradish
1 Tsp. Black Olives
1/8 Tsp. Celery Salt
1/8 Tsp. Celery Seed
1/8 Tsp. Tabasco Sauce
1/8 Tsp. Worcestershire Sauce
Crab Meat
Dash of Black Pepper

Wipe rim of tall glass with a lime. Dip in celery salt. Add ice and a shot of vodka. Add rest of ingredients.

DICK'S TOM & JERRY'S

The Fautch Brothers

Batter:

- 6 Eggs
- 1 Pound of Powdered Sugar

Separate egg yolks from egg whites. Beat egg whites and sprinkle in 1 1/2 Tbsp. of granulated sugar when starting to fluff. Continue to beat until fluffy then slowly add powdered sugar. Beat egg yolks (the longer the better) and fold into egg whites and powdered sugar.

Whiskey Mix:

- 1 Part Rum
- 3 Parts Brandy
- 4 Parts Bourbon

Pour into a single container.

Final Mix:

- 1 Tbsp. Batter
- 1 Shot Whiskey (or 2 to taste!!)
- Warm Milk
- Nutmeg

Pour into a Tom & Jerry mug starting with the batter, then the whiskey, fill with warm milk, top off with a sprinkle of nutmeg and slightly stir.

EGG COFFEE

Barbara Fautch

- 50 Cups of Water
- 4 Cups of Coffee
- 1/4 Tsp. Salt
- 1 Egg Plus the Shell

Mix coffee with egg and salt. Heat water and put coffee mixture in. Bring to boil, stirring constantly. Pour cup of cold water in top of pot when done boiling.

FASTLINE TEASE

R. Gary Fautch—Fastline Racing

- 3 Tsp. Nestea Sugar Free with NutraSweet (jar with blue cap.)
- 2 Shots Windsor Canadian Whiskey
- 8 oz. Glass
- Ice

1st—Mix the tea with a little water.

2nd—Add the Windsor and stir.

3rd—Add ice and fill with water.

4th—(Optional) Make a large container. You'll be glad you did!!

FRED'S CABIN NORDINI'S

Fred Fortier

(You may want to plan an easy "make-ahead" breakfast for the following day!)

- 50% Rye Whisky
- 50% Mad Dog 20/20

Serve with ice and follow-up with Aspirin.

HOT BUTTERED RUM

Ed & Martha Fortier

(This can be rolled into sticks and saved in the refrigerator.)

- 1/2 Cup Brown Sugar (Packed)
- 1/4 Cup Butter
- 1/4 Tsp. Ground Cloves
- Rum
- Boiling Water
- Cinnamon Sticks

Beat together sugar, butter, and cloves until creamy.

Each Drink:

- 1 Tbsp. Mixture
- 1 oz. Rum

Fill with water within an inch of the top. Add cinnamon stick. Makes 6 servings.

HOT CHOCOLATE MIX

Sue Nagorski

- 10 1/2 Cups Powdered Milk
- 3 Cups Nestles (1 lb. box)
- 1 3/4 Cups Non-Dairy Creamer (low fat works)
- 1 Cup Sugar

Mix all in an ice cream bucket. Mix 4 Tbsp. per cup and add boiling water.

IMITATION BAILEY'S IRISH CREAM

Kevin Fautch

- 3 Eggs
- 1 Can Sweetened Condensed Milk
- 1 1/3 Tbsp. Chocolate Syrup
- 10 oz. Rye Whiskey
- 1 Tsp. (Heaping) Instant Coffee
- 1 Small Carton Coffee Rich Almond Flavoring, if desired

Put eggs in blender and mix lightly. Add sweetened condensed milk and chocolate syrup and blend three minutes. Add rye whiskey, instant coffee, Coffee Rich and almond flavoring and blend seven minutes. Put in bottle, screw on top and store in refrigerator. Shake before using.

KALUHA

Rhonda Fautch

- 1 1/2 Cups Packed Brown Sugar
- 1 1/2 Cups Water
- 5 Tsp. Inst. Coffee

Bring to boil, simmer for one hour. Will be slightly thick. Cool.

Add:

- 2 Cups Vodka
- 2 Tsp. Vanilla

This will make 1 quart.

KILLER EGG-NOG

Wendy [Hurlbert] Prichard

1 dozen eggs separated
To the yolks add: 1 1/2 cup sugar. Mix well.

Then add:

1/2 gallon milk
1/2 Pint 151 Proof Rum (or Everclear)
1 Pint 100 Proof Bourbon (Old Grand Dad)

Stir until all sugar has melted. Fold in 1/2 pint of whipped whipping cream and stiffened eggs whites (use a little sugar to stiffen). Makes one large punch bowl.

WARNING: (Watch out! Don't operate heavy machinery!)

MARGARITA'S

Carol Fortier

12 oz. Rose's Lime Juice
12 oz. Triple Sec
1/5 Tequila (Quart)
4 Tsp. Sugar (or 2 Packages Equal)
59 oz. Tavern Sweet & Sour or Mr. & Mrs. T or Gero

Mix and store overnight. Will keep in refrigerator. (If you don't drink all in one shot!!!)

MARGARITA SLUSH

Mary Hurlbert

1 Quart Tequila
1 Quart Triple Sec
1 Small Bottle Rose's Lime Juice
2 6 oz. Cans Frozen Limeade or Frozen Margarita Mix

Mix in bucket and put in freezer. When serving, put 2-3 cups in blender with ice and mix and serve.

POLAR BEAR

Ed Wood

1 Shot Windsor
3/4 Shot Amaretto
1/2 Shot Rose's Lime Juice
Pour over ice to chill. Pour into double shot glass.

Appetizers



Shay
Pastel

ANNA MAE'S CHIP DIP

Anna Mae Hurlbert

- 8 oz. Philly Cream Cheese Spread (soft)
- 1 Cup Miracle Whip
- 1 Pkg. Lipton Dry Onion Soup Mix
- 1 Tsp. Garlic Salt
- 1 Tsp. Granulated Beef Bouillon, Dissolved in 4 Tsp. hot water
- 1 Tsp. Worcestershire Sauce

Blend Well. Serve with chips or veggies.

ARTICHOKE DIP

Debbie [Hurlbert] Horning

- 2 Cups Mayo (Hellman's)
- 2 Cups Parmesan Cheese
- 2 Cans Artichoke Hearts (drained)

Mix together and bake at 350° for about 30 minutes. Serve with assorted crackers, breads, etc.

BRAUNSCHWEIGER SPREAD

Carol Fortier

- 10 oz. Braunschweiger
- 2 Cup Sour Cream
- 1 Package Dry Onion Soup Mix
- 1/2 Tsp. Worcestershire Sauce

Mix all. Refrigerate. Serve with crackers.

CARAMEL CORN

Sue Haling

- 1/2 Unpopped Popcorn—Pop
- 1/2 Cup Butter
- 1/2 Cup Brown Sugar
- 20 Large (approximately) Marshmallows

Melt butter, add brown sugar and marshmallows. Stir until melted, mix with popped corn until well coated. Put on cookie sheet. Bake at 200° for 30 minutes.

CHILI-CHEESE DIP

Fred Fortier and Judie

In pie plate or baking dish, layer: 8 oz. package cream cheese (spread out), a partial can of Hormel Chunky Chili (doesn't need whole can), chopped green chili's to taste, a small amount of salsa, and top with layer of Monterey-Jack Cheese.

Bake at 350° for 20 minutes or microwave for 10 minutes until cheesemelts. Serve with tortilla chips.

CRAB REMOULADE WITH ASPARAGUS VINAIGRETTE

Carol Fortier

3/4 Pound Asparagus, Trimmed
1 1/2 Tbsp. Olive Oil
1 Tsp. Fresh Lemon Juice
1/4 Tsp. Dijon Mustard
Salt, freshly ground white pepper
Crab Remoulade (recipe follows)

Place asparagus in skillet with water to cover. Bring to boil. Reduce heat to low and simmer until spears are tender, 5 to 10 minutes. Drain well, then pat dry. Place in deep plate. Combine oil, lemon juice, mustard, salt and pepper to taste in cup. Stir well and pour over asparagus. Set aside, occasionally rolling spears in dressing to coat. Meanwhile, prepare Crab Remoulade. To serve, divide asparagus between 2 plates. Spoon half the Crab Remoulade over each serving or on the side. Serve at room temperature. Makes 2 servings.

Sauce:

1/4 Cup Mayonnaise
1/2 Tsp. Dijon Mustard
Dash Fresh Lemon Juice
1/2 Tsp. Minced Garlic
1 Tsp. Small Capers, Drained
1/2 Tsp. Crushed Dried Tarragon
1/8 Tsp. Cayenne Pepper
1 Shallot, Peeled and Minced
1/2 Pound Lump Crab Meat

Combine mayonnaise, mustard, lemon juice, garlic, capers, tarragon, cayenne and shallot in bowl. Pick over crab to remove any shells. Gently fold crab into mayonnaise mixture.

CREAM CHEESE TACO DIP

Barbara Fautch

- 1 Package Cream Cheese Softened
- Spread on a tray about 1/8" thick
- Add chunky salsa, small jar. Top with:
 - 1 Chopped Tomato
 - 1 1/2 Cup Chopped Lettuce
 - 1 Small Onion Chopped
 - Ripe or Green Olives sliced and cover top
 - Shredded Cheddar Cheese

Serve with Taco Chips.

EGG ROLLS

Sue Haling

- 1/2 Pound Ground Pork
- 1/2 Tsp. Salt
- 1/2 Tsp. Soy Sauce
- 1 Head Cabbage (2 1/2 pound) finely shredded
- 1/4 Cup Shredded Bamboo Shoots
- 1/2 Pound Cooked Shrimp Finely Chopped
- 1/2 Cup Chopped Green Onions
- 1 Tsp. Salt
- 1 Package Egg Roll Skins
- 1 Egg Beaten
- Vegetable Oil

Brown ground pork, add salt, soy sauce, cabbage, bamboo shoots, shrimp, and onions. Simmer 5 minutes.

Place 1/2 cup pork mixture slightly below center of egg roll skin. Fold corner of skin closest to filling over filling tucking the point under. Fold in and overlap the two opposite corner. Brush fourth corner with egg, roll-up enclosed filling to seal. Do remaining egg roll skins.

Heat vegetable oil in deep fryer to 350°. Fry 3 to 4 egg rolls at a time until golden brown, turning 2 or 3 times. Drain on paper towel.

FRUIT PIZZA

Pam Olson

1 Pkg. Pillsbury Sugar Cookie Dough
8 oz. Philly Cream Cheese
1 Jar Marshmallow Cream
(Fruit in Season)
Kiwi
Strawberries
Watermelon
Grapes (Red and Green)
Pineapple
Cantaloupe
Honeydew

Roll out cookie dough with fingers on cookie sheet into a square. Bake at 350° for about 5-8 minutes. Cool. Mix philly and marshmallow cream together and spread on top. Prepare and cut fruit. Arrange on top.

GUACAMOLE DIP

Richard Haling

4 Ripe (black) Avocado's
1 Tbsp. Lemon Juice
1/4 Cup Diced Onion
1/4 Cup Black Chopped Olives
1/4 Cup Diced Tomatoes
1/4 Tsp. Garlic Salt
1/8 Tsp. Chile Powder

Serve room temperature with chips.

HAM & CHEESE PINWHEELS

Cheri and Duane Hazel

Cheddar Cheese
Plumrose Sliced Ham
Philadelphia (soft) Cream Cheese with Chives and Onion

Cut cheddar cheese into 1/4 x 1/4 x 4 inch sticks. Spread each ham slice with layer of cream cheese. Place cheddar cheese at one edge of ham and roll-up. Chill. Cut into 1/2 inch slices just before serving. Serve with crackers.

HOT BROCCOLIE DIP

Carol Fortier

- 10 oz. Package Frozen Chopped Broccoli, Thawed and Drained
- 1 Pound Process American Cheese Cubed
- 1/2 Tsp. Crushed Red Pepper or to Taste
- 1 Cup Ripe Olives, Coarsely Chopped.

Combine broccoli, cheese, red pepper and olives in saucepan. Place over low heat to melt cheese, stirring occasionally. Transfer to fondue pot or chafing dish to keep warm. Serve with corn chips, tortilla squares or fresh vegetables. Makes about 6 cups.

HOT MEXICAN SAUCE

Barbara Fautch

(A recipe from Howard and Barbara's friend Andy Rocheleau.)

- 1 1/2 Pounds Ground Beef
- 1 1/2 (2 packages) Jimmy Dean Sausage (regular or hot, not sage)
- 2 Pound Package Velveeta Cheese Cubed
- 15 oz. Can Tomato Sauce
- 6 oz. Small Can Tomato Paste
- 2 Small Cans Peeled, Chopped Green Chillies
- 1 Small Can Jalapeno Peppers

Brown meat and drain. Add cheese (melted). Add peppers, chillies, sauce and paste. Transfer meat to large pan if necessary.

When cheese is melted, put in pan to serve warm. Can be frozen.

HOT SALMON HORS'D OEUVRE

Carol Fortier

- 1 7 3/4 Can of Deming's Salmon Drained and Flaked
- 8 oz. Package of Cream Cheese
- 2 Tbsp. Onion, Finely Chopped
- 1 Tbsp. Milk
- 3/4 Tsp. Horseradish
- 1/4 Tsp. Salt
- 1/4 Tsp. Freshly Ground Pepper
- 1/3 Cup Slivered Almonds

Combine all ingredients except almonds. Mix well. Spoon into over-proof dish. Sprinkle with almonds, saving some for garnish. Bake at 375° for 10 minutes, or until heated through. Stir and sprinkle with remaining almonds. Serve in heated dish with crackers.

ITALIAN SPINACH APPETIZER

Sandy Fortier

(A large can of spinach will serve 4-5.)

- 1 Small Can Spinach, Drained
- 2 Slices of Tomatoes
- 2 Slices of White Cheese (Farmer, etc.)
- Kraft Zesty Italian Dressing

Divide drained spinach equally on two small serving plates.

Place one slice of tomato on top of spinach.

Drizzle Italian Dressing over tomato.

Place cheese on top of tomato. You may drizzle more dressing over cheese.

Put plate in microwave for 30-45 seconds, or until cheese melts. If you are able to put both plates in together, add appropriate time on Microwave. Serves 2.

MEXI-DIP

Cheryl Fautch

(This is a GREAT appetizer and can even be used as a main meal.)

- 1 1/2 Pounds Ground Beef
- 1/2 Cup Chopped Onion
- 1 Can (16 oz.) Refried Beans, Divided
- 1 Jar (8 oz.) Salsa, Divided
- 2 Cups (8 oz.) Natural Shredded Sharp Cheddar Cheese, Divided
- 1 Cup Sour Cream
- 1/3 Cup Chopped Green Onions
- 1/4 Cup Chopped Black Olives
- Tortilla Chips

Heat oven to 350°. Cook and stir beef and onions in large skillet until beef is brown; drain. Spoon half of beans into greased 9x13" dish. Top with half each of beef mixture, chillies, salsa and cheese. Repeat with remaining beans, beef mixture, chillies, salsa and cheese. Bake 30 minutes or until cheese is melted and mixture is heated through. Top with sour cream, green onions and olives. Serve with chips.

NUTS & BOLTS

Cheryl Fautch

- 2 Cups Wheat Chex
- 2 Cups Rice Chex
- 2 Cups Corn Chex
- 2 Cups Plain Cheerios
- 2 Cups Pretzel Sticks
- 3/4 Cup Unsalted Nuts
- 1/2 Cup Cashews
- 8 Tbsp. Butter
- 4 Tbsp. Worcestershire Sauce
- 2 Tsp. Seasoned Salt

Mix dry ingredients in LARGE bowl. Melt butter and add worcestershire sauce and seasoned salt. Pour over dry ingredients and mix until well coated. Bake at 250° for 45 minutes, stirring every 15 minutes.

“OOH-POO-PAH-DOO”!

Fred Fortier and Judy

(Gilligan's Island—Pineapple Dip)

- 1 Small Can Crushed Pineapple (drained, reserve some liquid)
- 8 oz. Package Cream Cheese—Cream Well (easier to use “soft-tub” cream cheese)
- Add Chopped Green Onions or Chives (amount to taste)
- Add a Little of the Pineapple Juice for Consistency
- Add Chopped Water Chestnuts
- Add Finely Chopped Pecans—Mix All Together, Serve w/Wheat Thins, etc.
- Terrific Spread on Cubed, “King's” Hawaiian Bread

OYSTER CRACKERS

Carol Fortier

- 2 10 oz. Package Oyster Crackers
- 1 Package Hidden Valley Ranch Mix (original)
- 1/2 Tsp. Garlic Powder
- 1/2 Tsp. Lemon Pepper
- 1/2 Tsp. Dill Weed
- 1 Cup Oil

Put crackers in large bowl—warm oil—add seasonings—pour over crackers. Mix.

PEPPERONI ROLLS

Richard Haling

Pillsbury Crescent Rolls

Pizza Sauce

Sliced Pepperoni

Roll up and bake per directions on the Pillsbury Crescent Rolls package.

SALMON BALL

Carol Fortier

- 1 Large Can Red Salmon
- 8 oz. Package Cream Cheese Softened
- 1 Tbsp. Lemon Juice
- 1 Tsp. Grated Onion
- 1 Tsp. Horseradish
- 1/4 Tsp. Salt
- 1/4 Tsp. Liquid Smoke
- 1/2 Cup Chopped Stuffed Olives
- 1/2 Cup Chopped Pecans
- 3 Tbsp. Chopped Parsley

Combine salmon with cheese, lemon juice, onion, horseradish, salt, smoke, olives. Mix thoroughly. Chill over night. Combine nuts, parsley, shape mixture in 8 x 12" roll. Roll mixture, chill again. Serve.

SAUSAGE STARS

Sandy Fortier

- 2 Cups (1 lb.) Cooked Crumbled Sausage*
- 1 1/2 Cups Grated Sharp Cheddar Cheese
- 1 1/2 Cups Grated Monterey Jack Cheese
- 1 Cup Prepared Hidden Valley Ranch Original Ranch Salad Dressing Mix
- 1 Small Jar Green Olives**
- 1/2 Cup Chopped Red Pepper
- 1 Package Fresh or Frozen Won Ton Wrappers (or egg roll wrappers cut in 4ths)

Vegetable Oil

* I use Jimmy Dean Hot/Spicy and Jimmy Dean mild-mixed.

** You may substitute 1 can (2.25 oz.) sliced ripe olives for green olives.

Preheat oven to 350°. Blot sausage dry with paper towels and combine with cheeses, salad dressing, olives and red pepper. Lightly grease a mini (or regular) muffin tin and press 1 wrapper in each cup. Brush with oil.* Bake 5 minutes until golden. Remove from tins, place on baking sheet. Fill with sausage mixture. Bake 5 minutes or until bubbly. Make 4-5 dozen.

***HINT:** Brush Won Tons with oil before you put in tins.

SHRIMP DIP

Ed Wood

- 1 Cup Sour Cream
- 8 oz. Cream Cheese
- 1/2 Cup Real Mayonnaise
- 1 Pkg. Knorr Vegetable Soup Mix

Mix well with beater. Add 2 cans tiny shrimp (drained) and mix with spoon. Refrigerate over night. Tastes best with Chicken in a Bisket crackers.

SHRIMP MOUSSE

Carol Fortier

Over low heat dissolve together:

- 1 Can Tomato Soup
 - 8 oz. Package of Cream Cheese
 - 1 Envelope Unflavored Gelatin that has been dissolved in 1/4 cup cold water
- Cool mixture.

Finely chop and mix together:

- 1/2 Cup Scallions (Green Onions)
- 1/2 Cup Green Peppers
- 1/2 Cup Celery

Add 3 cans of small shrimp or broken shrimp that has been drained. Stir in one cup of Hellman's Mayo (be sure to use Hellman's).

Fold in tomato soup mixture and put in molds. Refrigerate. Serve with crackers.

Try it—you'll like it!!!!

SHRIMP SPREAD

Fred Fortier and Judy

- 6 oz. Package Cream Cheese
- 1/3 Cup Mayonnaise
- 3 Tbsp. Chili Sauce
- 1-2 Cans Small Shrimp
- 1 Tsp. Lemon Juice
- 1/4 Tsp. Worcestershire Sauce
- Dash Beau Monde Seasoning

Great on small cocktail rye bread or crackers.

SWEET & "SAUER" MEATBALLS

Fred Fortier and Judie

Form meatballs:

- 2 lb. Ground Beef
- 1 Package Dry Onion Soup Mix
- 1 Cup Dry Bread Crumbs
- 2 Eggs
- 1/2 Tsp. Salt
- 1/2 Tsp. Pepper

Form into balls, place in baking pan, brown in 350° oven about 15-20 minutes.

Make sauce while meatballs are browning: In saucepan, mix:

- 1 16 oz. Can of Sauer Kraut
- 16 oz. Can of Whole or Jelled Cranberry Sauce
- 1 Bottle Chili Sauce
- 1 Bottle Water
- 1 Cup Brown Sugar
- A Small Glump of BBQ Sauce

Pour sauce over meatballs, bake at 350° about 1 hour or heat through in slow cooker or crockpot.

VEGETABLE PIZZA

Cheryl Fautch

Crust:

2 Packages Crescent Rolls

Press into a jelly roll size pan. Bake at 350° for 11-13 minutes.

Sauce:

3/4 Cup Miracle Whip Light

8 oz. Cream Cheese

1/2 Tsp. Dill Weed

1 Tsp. Italian Dressing Seasoning (Dry)

Mix together and spread on top of cooled crust.

Topping:

Mix together any combination of the following vegetables:

Shredded Carrots

Cauliflower

Cherry Tomatoes

Broccoli

Mushrooms

Black Olives

Celery

Green Pepper

Top with shredded cheese and refrigerate.

Fishes & Sauces



Clay
Hatched

BANANA BREAD

Sandy Fortier

(I sometimes use smaller pans and make 2-3 loaves at a time and freeze the extras. You may also double the recipe.)

- 1/2 Cup Margarine
- 1 Cup Brown Sugar
- 3 Ripe Bananas
- 2 Well-Beaten eggs
- 1 1/4 Cups Flour
- 1/2 Tsp. Salt
- 1 Tsp. Soda

Cream margarine and sugar; add Bananas (mashed) and eggs. Blend in flour, salt and soda. DO NOT OVER MIX. Bake at 350° for 50-60 minutes in a greased and floured pan. Serves 6.

CRANBERRY RELISH

Sandy Fortier

(This recipe freezes well, so I usually double it, freeze it in small containers and use it all year long. Cutting up the cherries takes the most time. I sometimes put them in the blender [a few at a time].

- 1 Bag Cranberries
- 3 oz. Package of Cherry Jell-O
- 2 Cups Sugar
- 1 Large Can of Crushed Pineapple, Save Juice
- 1 Jar (10 oz.) Maraschino Cherries, Cut Up, Save Juice
- 1 1/2 Cups Juice (Pineapple, Cherries and Water if Necessary)
- 1/2 Cup Walnuts, Chopped (optional)

Boil cranberries in the 1 1/2 cups of juice until they have popped. Add sugar. Remove from heat and add Jell-O, stirring until dissolved. Let mixture cool then add pineapple, cherries and nuts.

CHOCOLATE GINGER BREAD

Sue Nagorski

(Susie, Jeanie and Barbie's Great Grandma Foster's recipe.)

- 1 Cup Sugar
- 1/2 Cup Molasses
- 1/2 Cup Melted Shortening
- Salt
- 2 Squares Melted Chocolate
- 2 Cups Flour
- 2 Tsp. Ginger
- 1 Tsp. Cinnamon
- 1 Tsp. Cloves
- 2 Tsp. Soda Dissolved in 1 Cup Boiled Water
- 2 Eggs Well Beaten—Add Last

Bake in large loaf pan or 2 small loaf pans or BEST baked in bundt cake pan. Bake at 350° for 25-30 minutes. Serve with whipped cream and crushed peppermints or just butter like bread! Great plain too!

JEAN'S MOM'S APPLE SAUCE

Jeanie Hurlbert

- 6 Cups Apples, Peeled, Cored and Sliced
- 1/2 Cup Water
- 1 Tbsp. Lemon Juice
- 1/2 Cup Sugar
- 1/2 Tsp. Cinnamon

Combine apples, water and lemon juice in covered casserole. Microwave on high for 10-12 minutes or until tender. Stir in sugar and cinnamon.

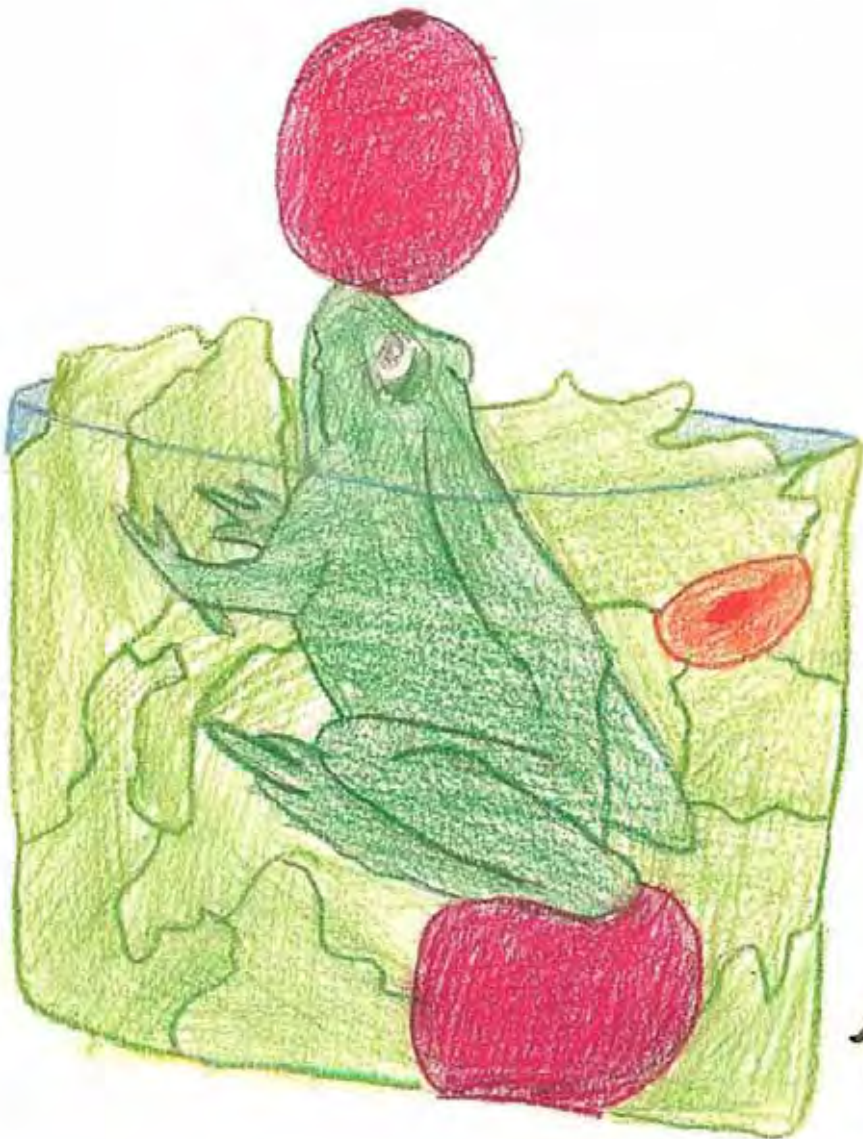
JOHNNY CAKE BREAD

Cyndi Haling

- 1 Cup Ground White Corn Meal
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1 1/2 Cup Boiling Water

Mix corn meal, salt and sugar in medium-size bowl. Stir in water until batter becomes smooth. Drop dallops with spoon onto well greased griddle. After several minutes, flip over and repeat frying on other side.

Salads



Krista
Jantet

APPLE SALAD

Steve Hurlbert

Salad:

- 2 Red Apples, Diced
- 2 Green Apples, Diced
- 1 Cup Cheddar Cheese, Cubed
- 1/2 Cup Chopped Celery
- 1/2 Cup Golden Raisins
- 1/4 Cup Chopped Macadamia or Filberts (Optional)

Dressing:

- 8 oz. Carton Vanilla Yogurt
- 2 Tbsp. Orange Juice Concentrate (Frozen)
- 1/4 Tsp. Cinnamon

Mix and spread over salad. Serve on lettuce leaves.

BLT TOSS

Carol Fortier

- 1 Head Lettuce
- 6 Slices Bacon
- 1 Large Tomato, Peeled, Seeded and Diced
- 1/2 Cup Sliced Green Onion
- 2 oz. Blue Cheese, Crumbled
- 2 Tbsp. Salad Oil
- 1/2 Tsp. Sugar
- 1/4 Tsp. Dry Mustard
- 1 1/2 Tbsp. Red Wine Vinegar

Core, rinse and thoroughly drain lettuce. Refrigerate in sealed plastic bag or crisper. Just before serving, tear lettuce into bite-size chunks to measure 6 cups. (Chill rest of head for another use.)

Fry bacon crisp; crumble. Pour all but 2 tablespoons bacon fat from skillet; set pan aside. Place lettuce in large salad bowl; arrange tomato, onion, bacon and cheese on top. Cover and refrigerate.

To serve: reheat bacon fat in pan; stir in oil, sugar, mustard and vinegar. Bring dressing to a boil and immediately pour over salad. Toss and serve at once.

BROCCOLI SALAD

Cheryl Fautch

(Served at various showers.)

- 1 Large Head of Broccoli
- 1/4 Cup Sunflower Seeds
- 1 Package of Bacon (Fried Crispy and Crumbled)
- 1/2 Cup Raisins (optional)

Dressing:

- 1/2 Cup Light Mayo
- 1/4 Cup Sugar
- 1 Tbsp. Vinegar

Mix all ingredients together and refrigerate for two hours.

CABBAGE SALAD

Patricia Kalla

(Our church insists I bring this to different functions.)

Salad:

- 1 Head Cauliflower—Tips Only
- 1 Head Cabbage (I buy the cabbage mixture bag)
- 1 Small Diced Onion
- 1 Pound Bacon Fried and Crumbled

Layer in bowl all of the above.

Dressing:

- 2 Cups Miracle Whip/Mayo
- 1/2 Cup Sugar
- 1/2 Tsp. Pepper
- 1/2 Tsp. Salt
- 1/3 Cup Parmesan Cheese
- 1/2-1 Cup Shredded Cheddar Cheese

Pour dressing over cabbage mixture. Let set in refrigerator. Stir before serving.

CABBAGE SALAD

Lorrie Harris

(This was requested that I send in by my brothers, sisters, nieces, and little Mitchell Kalla who ate it up on Christmas day 1995.)

- 1 Package Cole Slaw Mix (or) 3 1/2 Cups Cabbage and 1 Carrot
- 1 Package Ramón Noodles-Chicken
- 1/2 Cup Sunflower Seeds
- 1/2 Cup Toasted Slivered Almonds
- 1 Bunch Green Onions-Chop the Whole Thing

Dressing:

- 1/2 Cup Oil-Mazola
- 1/4 Cup Sugar
- 3 Tbsp. Cider Vinegar
- 1 Silver Package out of Ramón noodle package, crush noodles before opening—set aside silver packet.

Layer cabbage, onion, seeds, almonds and noodles.

Mix dressing-beat with hand beater, pour on top when ready to serve.

CHICKEN SALAD

Sandy Fortier

(You may use cooked boneless, skinless chicken breasts, or those pre-diced ready to use chickens, i.e., Tyson, etc.)

- 1 Whole Cooked Chicken Cut into Chunks
- 1 Bottle of Lo-Cal Poppy Seed Dressing
- 1-2 Stalks Celery, Sliced or Diced
- 1 Orange, Peeled into Slices (cut in 1/2)
- 1 Can Pineapple Chunks (reserve juice)
- 1 Package Slivered Almonds
- 1/2 to 1 Head of Lettuce

Marinate chicken chunks in poppy seed dressing for a few hours or overnight. Drain chicken; reserve marinade dressing + add pineapple juice so that the dressing bottle is about 1/3 full. Shake bottle to mix and thin out dressing. Layer lettuce, chicken, celery, pineapple, and oranges. Pour some dressing over; layer again, etc. Sprinkle roasted almonds over the top. Toss just before serving.

CHICKEN WILD RICE SALAD

Cheryl Fautch

- 2/3 Cup Mayonnaise
- 1/3 Cup Milk
- 2 Tbsp. Lemon Juice
- 1/4 Tsp. Dried Tarragon, Crumbled
- 3 Cups Cubed Cooked Chicken
- 3 Cups Cooked Wild Rice
- 1/3 Cup Finely Sliced Green Onions
- 18 oz. Can Sliced Water Chestnuts, Drained
- 1/2 Tsp. Salt
- 1/8 Tsp. Pepper
- 1/2 Pound Seedless Green Grapes (1 Cup), Halved
- 1 Cup Salted Cashews
Grape Clusters

Blend mayonnaise, milk, lemon juice, and tarragon; set aside. In a large bowl, combine chicken, wild rice, green onions, water chestnuts, salt and pepper. Stir in mayonnaise mixture until blended. Refrigerate, covered 2 to 3 hours. Just before serving, fold in halved grapes and cashews. Garnish with grape clusters. Serves 8.

COLD CHICKEN SALAD

Carol Fortier

- 3 Cup Cubed Cooked Chicken
- 1/2 Cup Slivered Almonds
- 2 Cups Sliced Celery
- 1 Cup Mayonnaise
- 2 Tbsp. Lemon Juice
- 1 Tbsp. Grated Onion
- Salt and Pepper
- 1/2 Cup Thinly Sliced Water Chestnuts
- 6 Tbsp. Grated Sharp Cheddar Cheese

Mix above ingredients together and refrigerate.

"KFC" COLE SLAW

Fred Fortier and Judy

- 1 Whole Cabbage, Sliced Finely
- 1/3 Cup Sugar
- 1/2 Tsp. Salt
- 1/8 Tsp. Pepper
- 1/4 Cup Milk
- 1/4 Cup Buttermilk
- 1/2 Cup Mayonnaise
- 1 1/2 Tbsp. White Vinegar
- 2 1/2 Tbsp. Lemon Juice
- 1 Medium Carrot, Shredded Finely

Mix and refrigerate for 2 hours.

MANDARIN ORANGE AND ALMOND SALAD

Carol Fortier

- 1/2 Head Lettuce, Shredded
- 1 Cup Celery, Chopped
- 1 Tbsp. Minced Parsley
- 2 Green Onions and Tops, Sliced
- 1 Can Mandarin Oranges, Drained
- 1/2 Tsp. Salt
- 2 Tbsp. Sugar
- 2 Tbsp. Vinegar
- 1/2 Cup Salad Oil
- Few Dashes Tabasco Sauce
- Pepper
- 1/4 Cup Caramelized Almonds

Place lettuce, celery, parsley, green onions and tops and oranges in a salad bowl. Shake together salt, sugar, vinegar, salad oil, Tabasco Sauce and pepper. To caramelize almonds, put 2 Tbsp. sugar in a heavy skillet. Cut about 1/4 cup of almonds crosswise (I use slivered), add almonds to sugar, stir constantly over low heat until sugar melts, turns brown and collects on almonds. Remove from heat and break apart. Toss all ingredients together. Serves 6.

RICH'S ITALIAN SALAD

(Great with "Hughie's Spaghetti.")

Richard Hurlbert

Salad:

- 3 Large Tomatoes, Peeled and Chopped
- 1 Cucumber Peeled and Chopped
- 3 Stalks Celery, Chopped or Sliced
- 3/4 Cup Sliced Ripe Olives
- 1/4 Cup Chopped Green Pepper
- 1/4 Cup Chopped Red Pepper
- 1/2 Cup Sliced Green Onions
- 1/4 Cut Broken Walnuts

Dressing:

- 1/2 Cup Tarragon Vinegar
- 1/4 Cup Vegetable Oil
- 1 Tsp. Salt
- 1/2 Tsp. Pepper
- 1/2 Tsp. Oregano
- 1 Clove Minced Garlic

Pour dressing over vegetables. Let marinate at least 2 hours. Toss with 2 cups chopped lettuce. Add 1 cup cubed Monterey jack cheese. Top with parmesan cheese.

ROSE'S HOUSE SALAD AND DRESSING

Richard Hurlbert

(This is from one of our favorite places for lunch, "Antiquity Rose of Excelsior." Try it, you'll like it! Fun on a Saturday!)

Salad:

- 1/2 to 1 Head Shredded Lettuce
- 1 Cup Chopped Celery
- 1 Tbsp. Minced Parsley
- 2 Green Onions, Including Tops, Sliced Thin
- 1/4 Cup Candied Pecans (see recipe below)

Candy Pecans:

- 1 Tsp. Honey
- 1 Tbsp. Butter
- 2 Tbsp. Brown Sugar

Heat until melted, stir in nuts

Dressing:

- 1/4 Tsp. Salt
- 4 Drops Tabasco Sauce
- 2 Tbsp. Vinegar
- 3 Tbsp. Sugar
- 1/4 Cup Salad Oil
- Dash Pepper

Garnish salad with 2-3 rings of Bermuda (purple) onion.

SEVEN-LAYER SALAD

Rhonda Fautch

Layer in 9x13" plastic cake pan (Tupperware cake taker works best)

- 1) Head of Lettuce Torn Up in Bite Size Pieces
- 2) Helleman's Mayo Only (Spread with Spatula, a light layer)
- 3) 1/4 Cup Onion
- 4) 1/4 Cup Green Pepper
- 5) 1 Small Box of Frozen Peas
- 6) 8 oz. Package of Cheddar Cheese
- 7) One Lb. Package of Fried, Crumbled Bacon

Refrigerate.

SYRIAN SALAD

Sandy Fortier

(You may use as much or as little of each ingredient as you wish. It's kind of a trial and error. Using an entire head of lettuce would serve 8-10+ and you would use more garlic, oil, etc. and a larger bowl.)

- 1/2 Head of Lettuce
- 1-2 Medium to Large Cloves of Garlic, Peeled
- Salt
- Corn Oil, Canola Oil, Vegetable, or Olive Oil
- Dried Garden Mint Leaves
- Tomato, Wedged or Diced

Wash and pat lettuce dry and set aside. Put peeled garlic cloves in a medium bowl. Sprinkle salt over the bottom of the bowl. With a pestle, smash the garlic/salt around the edges and bottom of bowl to make a paste. Pour vegetable oil in the bottom of the bowl to cover about 1/8 inch. Add about a heaping capful (more or less) of mint leaves to the oil mixture. Add the tomato(s). Stir to blend everything. Break up 1/2 lettuce head into small bite-size chunks or pieces and add to the bowl. Chill in refrigerator and do not toss until you are ready to serve.

TAFFY APPLE SALAD

Patricia Kalla

(For best presentation, this salad should not be completed more than 1-2 hours before serving.)

- 8 oz., Can Crushed Pineapple
- 1/2 Cup Sugar
- 1 Egg
- 1 Tbsp. All-Purpose Flour
- 1 Tbsp. Apple Cider Vinegar

Mix into sauce pan. Heat mixture on medium heat and bring to a boil. Keep stirring until it thickens. Chill 4-6 hours before serving. Add the following:

- 1 Cup Chopped Dry Roasted Peanuts
- 8 oz. Carton Thawed Cool Whip
- 4-6 Peeled and Chopped Bite Size Apples

Fold into mixture.

TEQUILLABERRY SALAD

Barb and Joe Nelson

Dressing:

- 1/2 Cup Mayonnaise (Real Hellman's)
- 1 Tbsp. Milk
- 1 Tbsp. Sugar

Salad:

- 1/2 Lb. Cooked Bacon
- 1/4 Cup Parmesan Cheese
- 1 Head Lettuce
- Chopped Califlower

If using large bag of Dole Salad mix, double dressing recipe and use 1 lb. of bacon.

TUNA SALAD

Barbara Fautch

- 2 Cans White Tuna
- 1 Onion-Chopped
- 5 Stalks Celery Diced
- 1 Package Frozen Peas
- 1 Cup Sweet Pickle Relish
- 4 Hard Boiled Eggs
- 2 Packages Cooked Ring Macaroni

Sprinkle above with Lowry seasoning.

Mix Together.

- 3 Cups Mayonnaise
- 1/2 Cup Cream
- 1/2 Cup Sugar
- 1 Tsp. Celery Salt
- 1 Tsp. Onion Salt
- 1/2 Tsp. Garlic
- 1 Jar Pimento
- Crushed or Chunk Pineapple
- Green Grapes

TUNA SALAD

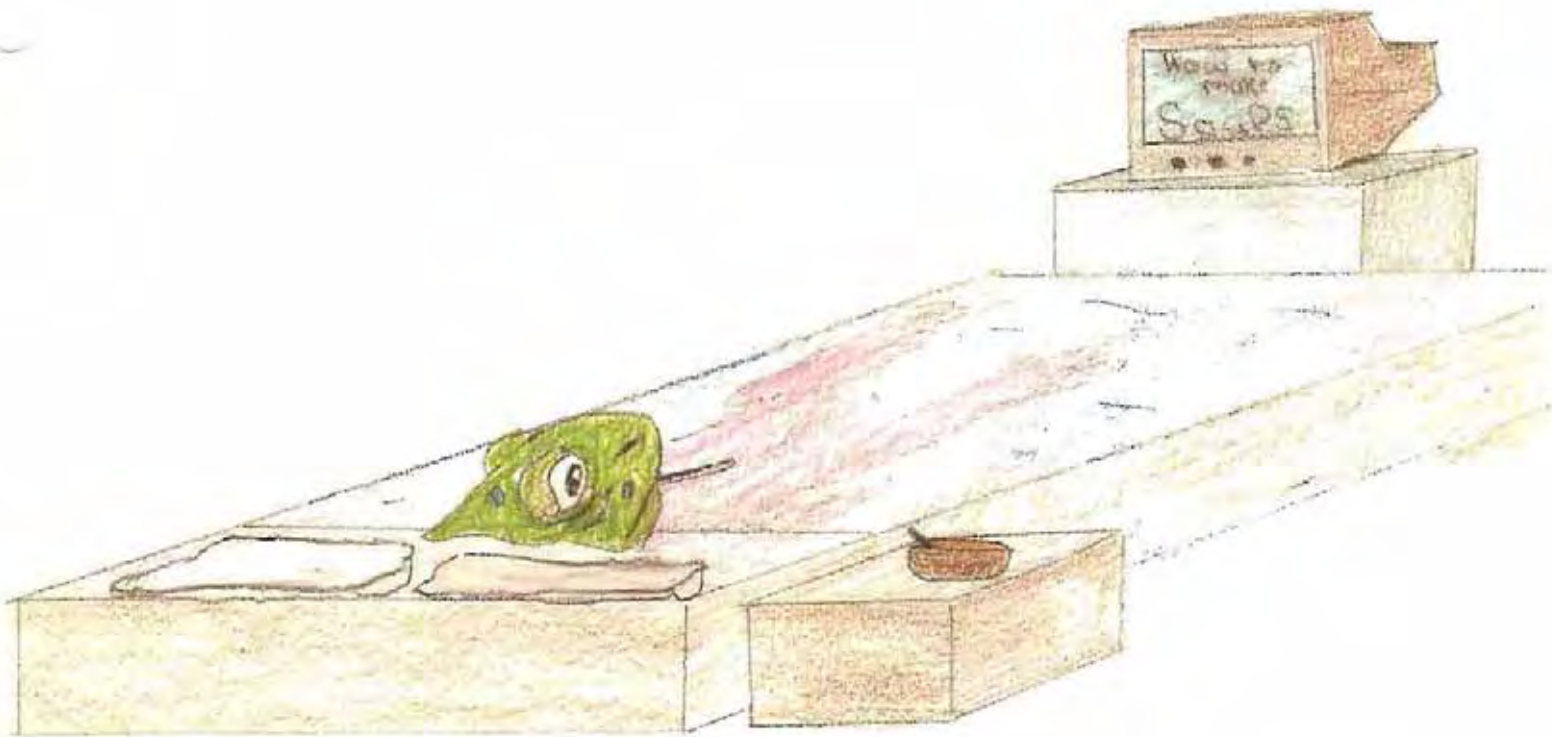
(Recipe from Alice Mealander.)

Barbara Fautch

- 2 Cans Tuna
- 2 Lemon Jell-O
- 2 Cups Hot Water
- 1/2 Cup Chopped Pecans
- 1 Cup Diced Celery
- 1 Cup Mayonnaise or Salad Dressing
- Stuffed Olives

Press into a jello mold, let set for 2-3 hours. Serve over lettuce leaf.

Soups



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Radd

ASPARAGUS SOUP

Carol Fortier

- 1/4 Cup Minced Onion
- 2 Tbsp. Butter
- 1 Cup (1/4 lb.) Thinly Sliced Asparagus
- 1/2 Tsp. Paprika
- 3 Cup Chicken Broth
- 6 Tbsp. Heavy Cream
- 2 Tbsp. Cornstarch
- 2 Tbsp. Water
- Salt and Pepper

Cook onion in butter until onion is soft. Add asparagus and paprika and cook, stirring until asparagus turns bright green. Stir in chicken broth and heavy cream. Heat to boiling. Blend together the cornstarch and water and stir into soup. Cook just until thickened. Season to taste with salt and pepper. Makes 4 to 6 servings.

BEEF BURGER SOUP

Faye Watson

(In my sister's family. This is known as "Auntie Faye's Soup")

- 3 Tbsp. Butter
- 1 Pound Ground Beef
- 1/4 Cup Minced Onion
- 3 Cups Canned Tomato Juice
- 1 Cup Water
- 2 Cans Cream of Celery Soup
- 1/4 Tsp. Pepper
- Dash Marjoram
- 1 Bay Leaf
- 1/4 Tsp. Garlic Salt
- 1 Tsp. Sugar
- 2 Cups Shredded Raw Carrots

In deep kettle melt butter, add ground beef, breaking it into small pieces as it cooks. Add onion and brown lightly.

Combine tomato juice, water and cream of celery soup. Stir till smooth and add to browned meat, add other ingredients and simmer one hour.

"CIOPINNO" FISH STEW

Mary Hurlbert

(This makes 6 generous servings. Great on a cold night with crusty bread. Easily double for a large group.)

- 1/4 Cup Chopped Green Pepper
- 2 Tbsp. Finely Chopped Onion
- 1 Clove Garlic, Minced
- 1 Tbsp. Vegetable Oil
- 2 1/2 Cups Canned Tomatoes, Coarsely Chopped
- 8 oz. Can Tomato Sauce
- 1/4 Cup Dry Red Wine
- 3 Tbsp. Parsley, Snipped
- 1/2 Tsp. Salt
- 1/4 Tsp. Oregano
- 1/4 Tsp. Dried Basil
- 8 oz. Can Minced Clams with Juice
- 1 lb. Firm Fish Fillets (cod, sole, perch, halibut)
- 1/4 lb. Cooked Shrimp

In large pan, cook green pepper, onion and garlic in oil until just tender. Add tomatoes, tomato sauce, wine, parsley and spices. Bring to boil. Reduce heat, cover and simmer 20 minutes. Cut fillets into bit size pieces and remove bones. Add fish. Simmer 5-10 minutes. Add shrimp and clams. Simmer 5 minutes and serve.

CLAM CHOWDER

Faye Watson

(Bratten's Famous Restaurant in Salt Lake City, Utah)

- 1 Cup Onion, Finely Chopped
- 1 Cup Finely Diced Celery
- 1 Cup Finely Diced Potatoes
- 2 Cans Minced Clams & Juice
- 3/4 Cup Butter
- 3/4 Cup Flour
- 1 Quart Half & Half
- Dash Pepper
- 2 Tbsp. White Vinegar
- 1 1/2 Tsp. Salt

Drain juice from clams and pour juice over vegetables in a very small saucepan; add enough water to barely cover, simmer, covered, over medium heat until barely tender.

In meantime, melt butter, add flour and blend; cook, stirring constantly. Add cream and cook and stir with a wire whip until smooth and thick (this is important). Add undrained vegetables, clams and vinegar. Heat through. Season with salt and pepper. Makes 8 servings.

CORN CHOWDER

Steve and Mary Hurlbert

- 5 Slices Bacon, Diced
- 1/2 Cup Cooked Ham
- 2 Sliced Onions
- 3 Medium Potatoes, Cubed
- 1 Can Tomato Soup
- 1 Can Drained Whole Kernel Corn
- 1 Cup Milk
- 3 Cup Hot Water
- Salt, Pepper, Paprika (Sparingly)

Brown bacon and onion. Add potatoes, water, salt. Cook until potatoes are tender. Add corn, tomato soup and other spices. Boil, then simmer and add ham and milk. Warm through well. Serve. Makes 3 quarts.

CREAMED POTATO SOUP

Sue Haling

- 6 Medium Potatoes Peeled
- 1 Onion
- 4 Green Onions
- 1 Clove Garlic Minced
- 3 Tbsp. Butter
- 3 Cups of Chicken Broth
- 3 Cup of Whipping Cream
- 3/4 Tsp. Salt
- 3/4 Tsp. Pepper

Chop green onions. Add with the garlic to the butter in large saucepan. Add onion and sauté for one minute. Add potatoes, cut into eighths, pour in broth. Simmer until potatoes are tender. Mash potatoes in the saucepan and add whipping cream and reheat.

FIVE-HOUR OVEN STEW

Mary Hurlbert

- 2 Pounds Well Trimmed Chuck Roast or Stew Meat
- 6 Carrots—Sliced
- 6 Medium Potatoes, Diced, Peeled
- 4 Stalks Celery, Sliced
- 1 Large Onion Sliced
- 20-24 oz. Can Whole Tomatoes with Juice
- 1 Beef Bouillon Cube or Granulated (dissolve in 1/8 Cup Hot Water)
- 1/4 Cup Tapioca
- Salt and Pepper

Combine all in oven proof covered dish (spray with Pam first). Bake at 250°. **DO NOT OPEN FOR FIVE HOURS!!!!** Enjoy! Serves 8-10.

HEALTHY SAGO SOUP

Rhonda Fautch

(This one is very good if you are feeling "under the weather.")

- 2-3 Cinnamon Sticks
- 1 Box Raisins
- 1 Box Large Size Prunes
- 1 Box Dried Peaches
- 1 Box Dried Mixed Fruit

Cook above ingredients together. Add:

- 1 Box Minute/Tapioca
- Sugar to Taste

Cook one minute.

Add:

- 1 Sliced Lemon
- 1/2 Cup Mogan David Wine

POTATO WILD RICE SOUP

Carol Fortier

- 4 Slices Bacon (about 1/4 lb.), cut into 1/2-inch pieces
- 2-3 Tbsp. Chopped Onion
- 1 Tbsp. Margarine or Butter
- 1 Tbsp. Chicken-Flavor Instant Bouillon
- 1 Tbsp. Flour
- 2 Cup Water
- 1 3/4 Cup Milk
- 1 Cup Hungry Jack Mashed Potato Flakes
- 4 oz. (1 Cup) Shredded American Cheese
- 1 1/2 Cup Cooked Wild Rice
- 2 (4 oz) Cans Green Giant Mushroom Pieces and Stems, Undrained
- 2 1/4 oz. Package Sliced Almonds

In 3-quart saucepan over medium heat, cook bacon and onion until bacon is crisp. Drain, reserving 2 tablespoons bacon drippings. Set bacon and onion aside. Return 2 tablespoons bacon drippings to saucepan. Add margarine; stir in bouillon and flour. Cook until mixture is smooth and bubbly, stirring constantly.

Gradually stir in water. Bring to a boil; remove from heat. Stir in milk, potato flakes, cheese, wild rice, mushrooms, almonds, bacon and onions; mix well. Bring to a boil. Reduce heat; simmer uncovered 10 to 15 minutes or until thickened, stirring occasionally. Salt and pepper to taste. Makes 7 servings.

VEGETABLE SOUP

Rhonda Fautch

Soup bone with meat on it or purchase one pound soup meat. Brown this in large "dutch oven." Add water to fill pan. Simmer for 1 1/2 hours. Then add remaining ingredients and cook 1 hour or until vegetables are tender. Salt and pepper to taste.

- 1/2 Medium Cabbage Head
- 1 Pkg. Carrots (Small)
- 5 Medium Potatoes
- 1 Large Onion
- Taste Salt and Pepper

You may need to add more water.

WEIGHT WATCHERS DROP DIET

Carol Fortier

- 1 Large Bunch Green Onions
- 2 Green Peppers
- 2 28 oz. Cans Tomatoes
- 1 Bunch Celery
- 1 Large Head Green Cabbage
- 1 Package Lipton Onion Soup Mix
- 6 Beef Bouillon Cubes (Optional)
- Several Cloves of Garlic (Optional)
- Several Bay Leaves (Optional)

Cut vegetables in small bite-size pieces. Put all vegetables except tomatoes in pot. Cover with water. Boil fast for 10 minutes. Lower heat and simmer for approximately 30 minutes until vegetable are tender. Add tomatoes and juice. Bring to boil and heat thoroughly. Add soup mix. Simmer 10 minutes. May be seasoned with salt, pepper, parsley, curry, etc. to taste.

Bunch



Krusa
Jantet

EGG DISH

Carol Fortier

- 2 Cups Grated Cheese (American)
- 1 Cup Butter
- 1 Cup Half and Half
- 2 Tsp. Prepared Mustard (Dijon or Regular)
- 12 Eggs
- Salt & Pepper
- 1-2 Cups Diced Ham
- 1 Cup Sliced Mushrooms

Mix cream, mustard, salt and pepper in 9 x 13" baking dish. Spread cheese evenly. Dot generously with butter. Pour one half cream mixture over cheese and butter. Add ham and mushrooms. Pour eggs (slightly beaten) into pan. Pour remainder of cream mixture over top. Bake at 325° for approximately one hour (or as long as necessary).

Can mix and refrigerate overnight.

FRENCH PANCAKES

Sandy Fortier

(Batter will be very thin, and easier to cook if you make them small)

- 2 Well Beaten Eggs
- 3 Cups Whole Milk (or skim + 2 tsp. butter)
- 3 Tbsp. Sugar
- 1 Tsp. Salt
- 3 Tbsp. Melted Butter
- 1 1/2 Cups Sifted All Purpose Flour

Beat together and pour on a hot griddle and bake. Serve with butter and syrup.
Serves 5.

GRANDMA JULIE'S WAFFLES

Barbara Fautch

- 2 Cup Flour
- 1/4 Tsp. Salt
- 2 Tsp. Baking Powder
- 1 Tsp. Soda
- 3 Eggs
- 6 Tbsp. Butter
- 2 Cups Sour Milk or Buttermilk

Separate eggs and beat yolks until light. Then add 1 cup milk. Sift together the dry ingredients and add to the yolk mixture and beat. Add the other cup of milk and beat again. Then add the melted butter. Fold stiffly beaten whites. Serves 6 to 8 people.

To make sour milk, add 3 tbsp. vinegar per cup of milk.

OVERNIGHT BAKED OMELET

Fred Fortier and Judy

Use 8x11" baking dish (preferably glass). Pre-heat oven to 325-350°.

12 slices slightly stale bread crusts removed. Butter one side of bread well. Layer 6 slices in pan, butter side up. Place layer of grated cheese, diced ham, bacon, sausage (or whatever combination you like) onion, mushrooms, green pepper.

Place remaining 6 slices of buttered bread, butter side down.

Mix 4 eggs with 2 1/2 cups milk or light cream. Salt and white pepper.

Pour over whole thing, evenly.

Refrigerate 2-4 hours or overnight (gets puffier)

Dust with Paprika

Bake about 45 minutes until puffy and golden.

This may also be topped with crumb mixture of 3 cups Corn Flakes (crushed) and 1/2 cup melted butter.

Main Dishes



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BARBARA'S BAKED BEANS

Barbara Fautch

- 2 Pounds Great Northern Beans
- 1 Large Onion
- 1 Piece Salt Pork Sliced Thin
- 1 Cup Molasses
- 1 1/2 Cup Brown Sugar
- 2 Tsp. Garlic Powder
- 2-3 Tsp. Mustard
- 1 Tsp. Vinegar
- 1 Stick Margarine

Clean then soak beans in double the amount of water over night. Cook beans in same water with 1 heaping tsp. soda. When you take a tablespoon of the beans and blow on them and the skin moves easily, take from stove and remove water. (I usually pour beans into colander.) Pour beans into baking oven or bowl. Add above ingredients. Add salt pork on top of beans and bake at 350° until done (about 3 hours or until beans feel done. (May bake at 250° for a longer time.)

BAKED CHICKEN RUEBEN

Cheri and Duane Hazel

- 4 to 6 Boneless, Skinless Chicken Breast (Flavorite)
- 1/4 Tsp. Salt
- 1/8 Tsp. Pepper
- 16 oz. Sauerkraut, Drained
- 4 Slices Swiss Cheese
- 1 1/2 Cups Thousand Island Dressing
- 1 Tbsp. Chopped Parsley

Place chicken breast in greased baking pan and sprinkle with salt and pepper. Put sauerkraut over chicken and top with swiss cheese. Pour dressing evenly over cheese. Cover with foil and bake at 325° for about 1 1/2 hours. Sprinkle with chopped parsley.

BARB'S RODEO RECIPE

Barb Nelson

- 1 Peanut Butter Sandwich (See Patty Kalla for this recipe)

Quickly eat as you run out the door to load horse in trailer.

- 1 Bottle of Maalox (for nervous stomach, drink as needed to keep down sandwich)
- 1 Hot Dog at Rodeo (After your run)
- 1 Case Coke

Drink as needed to stay awake while driving home.

Substitutions: You may substitute one steak dinner in place of one hot dog, but only if you win enough money to pay for it!

BEEF STROGANOV

Sue Haling

- 4 to 5 Tbsp. Vegetable Dill
- 1 Cup of Chopped Onion
- 1 Pound of Fresh Sliced Mushrooms
- 2 Pounds Fillet of Beef Trimmed of All Fat
- 1 Can Consommé Soup
- 1 Pint Sour Cream

Flour and tenderize beef. Cut beef across the grain into 1/4" wide strips. Brown beef in vegetable oil, add onion and mushrooms for 2 minutes. Add consommé soup. Reduce heat and cover pan and simmer. Add sour cream and reheat. Serve on egg noodles.

BROILED FISH FILLETS

Cheryl Fautch

- 1 1/2 to 2 Pounds Fillets, Thawed if Frozen
- 1/3 Cup Chopped Onions
- 2 Tbsp. Butter or Margarine
- 1/2 Cup Ketchup
- 1/4 Cup Lemon Juice
- 1/4 Cup Water
- 2-3 Tbsp. Brown Sugar
- 2 Tsp. Worcestershire Sauce
- 1/2 Tsp. Dry Mustard
- 1/4 Tsp. Salt

Rinse fish; pat dry with paper towel. Cut fish into serving portions; arrange, single layer, in buttered baking dish. Cook onions in butter in small skillet until tender (3-4 minutes). Stir in remaining ingredients, simmer 10-15 minutes, stirring occasionally. Spoon sauce over fish. Broil 6" from heat just until fish flakes easily with fork (10 minutes per inch thickness). Serves 6.

CHEAP CHICKEN PARMESAN

Patricia Kalla

(Green beans or asparagus are our choices to go along with this meal.)

Sauté in oil or cooking spray

- 1 Small Onion Diced Thin
- 2 Cups Boneless Chicken
 - (I use either: 1) Leftover pieces,
 - 2) Stir Fry Package of Chicken,
 - 3) Cut Boneless Breast, or
 - 4) Boil Whole Chicken and Remove Bones
- 4 oz. Can of Mushrooms or Fresh Mushrooms
- 1 Tsp. (to taste) Garlic Salt or 1 Clove of Fresh Garlic Pressed
- Opt. Pimento for Color

When Chicken, Mushroom and Onion are done add:

- 1 Can Cream of Chicken Soup
- 1 Can of Milk
- 1/2 Cup Parmesan Cheese

Stir until hot (if larger family, double soup and milk). Serve over spaghetti noodles. Season with Parmesan Cheese to taste.

CHEESY HAM CASSEROLE

Cheri and Duane Hazel

- 1/2 Cup Miracle Whip Salad Dressing
- 2 Cups Fresh or Frozen Broccoli Flowerets (thawed)
- 1 1/2 Cups Shredded Sharp Cheddar Cheese
- 1-1/2 Cups Chopped Ham
- 1 1/2 Cups Corkscrew Noodles, Cooked, Drained
- 1/2 Cup Chopped Red or Green Pepper
- 1/4 Cup Milk
- 3/4 Cup Seasoned Croutons (optional)

Mix all ingredients except 1/2 cup cheese and croutons. Put into 1 1/2 quart casserole, sprinkle with remaining cheese and croutons. Bake at 350 ° for 30 minutes. Or microwave on high for 8-10 minutes or until heated through.

CHEESY POTATOES

Sue Haling

- 6 to 8 Potatoes Peeled and Sliced
- Milk
- 1/2 Cup Butter
- Velveeta Cheese

In large baking bowl fill 3/4 full of potatoes. Dot with butter and squares of cheese. Add milk to almost cover potatoes. Put in microwave until potatoes are done and cheese thickens.

CHICKEN BREAST

Carol Fortier

(I put pepper on these when browning them. No salt, it's whatever you believe best.)

Trimmed and Deboned (Fat Removed)

- (1) Brown Chicken Breast on Both Sides
- (2) Place in Baking Pan to Accommodate Liquid Below
- (3) On Each Breast—Cover With Sliced Ham (the thin packaged type like Plumrose brand, whatever). Plus a Slice of Swiss Cheese—Can be alternated like a half slice a ham, slice of swiss cheese, ham and another half slice of cheese.
- (4) 2 Cans Cream of Chicken Soup
1 Can Mushrooms (8 oz.)
1 Jar Sliced Pimentos (4 oz.) Red
1 Cup of Milk

I mix the soup and milk together and heat to a moderate temperature. Pour over chicken breasts—then sprinkle the red pimento over them plus the mushrooms (or vice versa).

- (5) Bake covered for 2 hours in slow oven—325°. (For less liquid—can be attained by taking off the cover the last half hour.) These are just as good frozen and reheated, if not better.

CHICKEN AND RICE

Pam Olson

One Chicken (cut, or your favorite parts)

- 1-2 Cups Minute Rice
- 2 Cans Cream of Celery Soup
- 2 Cans Milk
- 1 Pkg. Lipton Onion Mushroom Dry Mix

Add rice with 1 or 2 cups very hot water (1 cup water to 1 cup rice). Let stand for 10 minutes. Drain off excess water. Mix rice, soup (can and dry) and milk together. Pour over chicken in baking pan. Bake at 375° for 1 to 1 1/2 hours covered.

CHICKEN FRIED STEAK

Sandy Fortier

(Keep steaks warm on a plate in a warm oven. Preparation time is quite short, except for the pounding of the chicken.)

- 6 Boneless, Skinless Chicken Breasts
- 1-2 Eggs, Beaten In A Low Rimmed Container
- 1/2 to 1 Cup Flour
- 1/2 to 1 Container Of Italian Bread Crumbs
- Vegetable Oil for Frying

Heat vegetable oil in a large frying pan on medium-medium high heat. Pound chicken breasts (both sides) good. Dip a chicken breast into the flour (both sides), then the egg, then the bread crumbs. Fry in the oil on both sides until golden brown. Serves 4.

CHICKEN CHILI

Kevin Fautch

(Kevin's Hot Chicken Chili served at the Halloween Party, 1993)

Chicken Preparation:

- 1 Pound of Chicken Breast Meat
- 2 Tbsp. Olive Oil
- 1 Small Can Diced Jalopena Peppers with Juice
- 2 Garlic Buds

While slightly frozen, slice chicken into strips. Sauté in pan with oil, peppers, and garlic for 10 minutes over medium heat. While sautéing, prepare chili base.

Chili Base:

- 2 Cans (28 oz.) Stewed or Whole Tomatoes
- 2 Cans (15 oz.) Tomato Sauce
- 4 Cans (15 oz.) Hot Chili Beans
- 1 Stalk of Chopped Celery
- 1 Large Yellow Onion
- 1 Cup Sliced Black Olives
- 2 Packages of Schillings Hot Chili Seasoning Mix

Mix chicken with chili base and simmer 8-24 hours. (Of course, you can use one pound of hamburger instead of chili.) If you don't like it REALLY HOT, use mild Jalopena Peppers, regular chili beans, and Schillings Mild Chili Seasoning Mix.

CHICKEN CRESCENT

Fred Fortier and Judie

(Perfect company, luncheon/shower dish!)

- 3 Cups Cooked, Cubed Chicken
- 1 Can Cream of Chicken Soup
- 8 oz. Can Sliced Water Chestnuts
- 4 oz. Can Mushrooms
- 2/3 Cup Mayonnaise
- 1/2 Cup Finely Chopped Celery
- 1/2 Cup Finely Chopped Onion
- 1/2 Cup Sour Cream
- 8 oz. Package Crescent Rolls
- 2/3 Cup Swiss Cheese
- 1/2 Cup Sliced Almonds
- 2-4 Tbsp. Butter, Melted

In large saucepan combine first 8 ingredients. Cook over medium heat until mixture is hot and bubbly, pour into ungreased 9x13" baking dish. Separate crescent rolls into 2 triangles. Place triangles over hot chicken mixture. Top with cheese, almonds, and drizzel with butter. Bake at 375° for 20-25 minutes until crust is deep golden brown.

CHICKEN HOT DISH

Carol Fortier

- 3 Whole Chicken Breasts
- 2 Packages Frozen Broccoli or 1 Large Head
- 2 Cans Cream of Chicken Soup
- 1 Cup Mayonnaise
- 1/2 Soup Can Milk
- 1/2 Tsp. Curry Powder
- 1 Tsp. Lemon Juice

Grease pan. Layer broccoli and chicken. Pour sauce over. Sprinkle generously with shredded cheddar cheese. Bake at 350° for 1 1/2 hours.

CHICKEN POT PIE

Jim and Cyndi Haling

- 1 Large Cooked Chicken
- 1/2 Cup Fresh Mushrooms
- 1/2 Cup Chopped Onion
- 10 oz. Package Peas and Carrots Cooked to Direction
- 1/4 Cup Butter
- 1/2 Cup Flour
- 1/2 Cup Chicken Broth
- 5 Cut-up Cooked Potatoes
- Pastry for Double Crust

Sauté chicken, mushrooms and onion in butter. Grease 2 qt. casserole dish. Place pre-made pie crust in dish.

Mix chicken and vegetables. Put 1/4 in casserole dish, sprinkle with flour. Do three more times. Pour chicken broth over and cover with pie crust. Cut slices in pastry. Bake at 400° or until crust is brown.

CHICKEN WITH WILD RICE

Carol Fortier

- 2 Cans (13 3/4 oz, each) chicken broth
- 1 Bay Leaf
- 1 Cup Wild Rice
- 1/2 Cup Chopped Celery
- 1/2 Cup Chopped Onion (1 medium-size onion)
- 1/2 Cup Chopped Carrot
- 1 Pound Medium-Size Mushrooms, Sliced
- 1/4 Cup (1/2 Stick) Butter
- 1/4 Tsp. Pepper
- 1/8 to 1/4 Tsp. Poultry Seasoning
- 1 Broiler-Fryer (3 lbs.)

Bring chicken broth to boiling in medium-size saucepan. Add bay leaf and wild rice. Lower heat. Cover and simmer 30 minutes or until rice has absorbed the broth. Preheat oven to 375°. Sauté the celery, onion, carrot and mushrooms in butter in medium-size skillet over medium heat until tender, about 5 minutes. Add salt, pepper and poultry seasoning. Mix well with the wild rice. Stuff chicken loosely with dressing. Extra dressing can be baked in small baking dish during the last 30 minutes of roasting time. Cover cavity of chicken with aluminum foil. Roast in preheated 375° oven 1 1/4 hours, or until leg moves easily in joint and meat is no longer pink near bones. Makes 4 servings.

CHOW MIEN HOT DISH

Barbara Fautch

(Cyndi, here's that "HOT DISH" thing.)

- 2 Pounds Ground Beef
- 1 Onion Chopped
- 1 1/2 Cup Chopped Celery
- 2 Heaping Tsp. Brown Sugar
- 3/4 Cup Soy Sauce

Soak 2 cups rice in 3 cups water while preparing above.

- 1 Can Cream of Mushroom Soup
- 1 Can Cream of Celery Soup

Mix all together and bake for 1 hour. Stir after 1/2 hour.

CITRUS CHICKEN

Cheryl Fautch

- 6 Boneless/Skinless Chicken Breast Halves
- 1 Tsp. Salt
- 1/4 Tsp. Pepper
- 1 Medium Orange
- 1 Medium Lemon
- 1 Medium Lime
- 2 Tbsp. Dry Sherry (have used Martini and Rossi)
- 1 Tbsp. Minced Shallots

Watercress

Sprinkle chicken with salt and pepper. Grate and measure 2 tsp. orange rind, set aside. Squeeze juice from orange, lemon and lime. Combine juice, reserved rind, sherry and shallots. Arrange chicken in shallow glass dish; pour juice mixture over. Marinate, covered, in refrigerator 4 or more hours turning chicken occasionally.

To broil: Preheat broiler. Position oven rack 4" from heat. Arrange chicken on broiler pan, reserve marinade. Broil chicken 7 minutes, brushing with reserved marinade twice. Turn chicken, broil until cooked through (about 5 minutes), brushing twice with marinade. Remove to heated platter. Garnish with watercress.

CORN

Fred Fortier and Judy

(When "Supersweet" corn is available, this is wonderful to freeze for winter.)

Cut fresh corn off cob. Fill a 13x9" pan leaving 1/2" space from top.

Pour Over Corn:

- 1 Cup Melted Butter
- 1 Cup Half and Half Cream
- Salt and Pinch of Sugar (optional)

Bake at 350° for 45 minutes to one hour. Cool to room temperature. Package and freeze—heat and serve.

CRAB MEAT RICE SQUARES WITH SHRIMP SAUCE

Faye Watson

(Planning a luncheon? Try this recipe. I got this from my sister-in-law, Barbara Watson, who is a wonderful cook!)

Rice:

- 1/4 Cup Grated Onion
- 1/4 Cup Chopped Parsley
- 1/4 Cup Chopped Pimento
- 1 Cup Grated American Cheese
- 1/2 Tsp. M.S.G. (Monosodium Glutamate)
- 1 Tsp. Worcestershire Sauce
- 6 oz. Crab Meat Drained (frozen is optional)
- 2 Large Eggs, Slightly Beaten
- 2 Cups Milk
- 3 Cups Cooked Rice
- 1 Tsp. Salt

Combine all ingredients. Mix well and place in a 7 1/2" x 11" greased casserole dish. Bake 45 minutes at 325°. It will set like custard. Serve with shrimp sauce.

Shrimp Sauce:

- 1 10 3/4 oz. Can of Cream of Shrimp Soup
- 1/2 Cup Dairy Sour Cream
- 1 Tsp. Lemon Juice
- 1/4 Tsp. Curry Powder
- 1/4 Tsp. M.S.G.
- Small Frozen Shrimp

Combine all ingredients. Heat through. Serves 6.

CREAMED ONIONS

Carol Fortier

- 4 Cups Water
- 1 Tsp. Salt
- 2 Pounds Small White Onions, Peeled
- 6 Tbsp. Butter
- 6 Tbsp. Flour
- 1/4 Tsp. Salt
- 1/8 Tsp. Pepper
- 1 1/2 Cups Chicken Broth
- 1 1/2 Cups Half & Half
- 1/4 Cup Chopped Parsley—Optional

Bring water and salt to boil in large saucepan. Add onions and bring to a simmer. Cover and cook over medium heat 35 minutes until onions are tender when pierced. Drain, cover and refrigerate.

Melt butter in medium pan over moderately low heat; stir in flour, salt and pepper. When smooth, gradually stir in broth and Half & Half and bring to boil stirring constantly. Boil sauce 4 minutes stirring constantly. Cover sauce and refrigerate until ready to use. Set oven to 375°. Place drained onions in 2 qt. dish. Whip sauce and strain over onions and stir gently to blend. Cover and bake 25 minutes stirring twice during baking time. Uncover and bake 15-20 minutes longer until hot and bubbly. Sprinkle parsley before serving.

May substitute 3 1-pound cans boiled onions, drained, for cooked onions.

DELUXE HASHBROWNS

Cheryl Fautch

(Easy dish to prepare for large parties, served at all our family parties. Goes great with ham [cold or hot].

- 2 Pound Package Frozen Hashbrowns
- 1 Can Cream of Potato Soup
- 1 Can Cream of Celery Soup
- 12 oz. Sour Cream
- Onion and Green Pepper to taste.

Mix and set for one hour. Bake at 350° for 2 hours. You can also use 1 can of Cheese soup for an au gratin potato.

DIJON PORK CHOPS

Richard Hurlbert

(This is a Weight Watchers receipt. It's very tasty. Great way to fix pork chops.)

- 3 Tbsp. Plain Dried Bread Crumbs
- 1 Tbsp. each Grated Parmesan Cheese and Chopped Fresh Parsley
- 1 Tsp. Vegetable Oil
- 1/8 Tsp. Pepper
- 2 Pork Loin Chops (5 oz. each)
- 2 Tsp. Dijon-Style Mustard

In shallow mixing bowl combine bread crumbs, parmesan cheese, parsley, oil and pepper. Mix well and set aside.

Spread both sides of each pork chop with mustard; then press each pork chop into bread crumb mixture, coating both sides and using all of mixture.

Spray rack in broiling pan with nonstick cooking spray; arrange chops on rack and broil 5 to 6 inches from heat source, turning once, until thoroughly cooked and lightly browned, 5-6 minutes on each side.

DRESSING

Patricia Kalla

- 6 Cups Dried Bread Crumbs
- 2 Eggs Beaten
- Optional: Drippings From Fried Chicken Pan
- 3/4 Cup Raisins (I add raisins last and only on one side because my family has divided preferences.)
- 1/2 Tsp. Salt
- 1/2 Tsp. Pepper
- 1 Tsp. Poultry Seasoning
- 1/2 Tbsp. Dried Minced Onions
- Sprinkle to cover top with Mrs. Dash Blend Spice
- 1/2 Stick of Butter Cut In Sections

Mix or mush together in bowl. Add enough water to dampen entire contents of bowl. Mix/mush together. Put into oven or add to chicken 1/2 hour before meal time. Bake with chicken or in covered dish at the same temperature as chicken. If you add diced celery, you'll need more water and cooking time.

DREW'S FISH

Drew Breckheimer

Sit in fish house as often as you can and get your limit for the day on the ice water lake in Minnesota.

Get the "Shore Lunch" batter:
Holiday Plus Sports Department

Follow package directions.

Serve with wild rice and creamed corn.

FESTIVE CHICKEN

Carol Fortier

- 6-8 Chicken Pieces of Choice, Skinned
- 1 Tsp. McCormick Season-All
- 1 Tsp. Onion Powder
- 3/4 Cup Flour
- 3 Tbsp. Oil
- 10 3/4 oz. Can Campbell's Condensed Cream of Mushroom Soup
- 3/4 Cup Water
- 1 Tsp. Paprika
- 1 Envelope Hidden-Valley Ranch Dressing Mix
- 1/4 Tsp. Tabasco Sauce
- 1/2 Cup Green Onions, Tops Only, Sliced
- 1/2 Cup Red Bell Pepper Chopped
- Parsley, Chopped Fine

Sprinkle chicken with Season-All and onion powder. Shake in paper bag with flour. In heavy skillet, fry chicken in oil until slightly browned. Drain on paper towels.

Mix remaining ingredients, except parsley, in bowl. Blend well. Place chicken in greased 9x13" baking dish. Pour soup mixture over all pieces. Tightly cover with aluminum foil. Bake in preheated oven at 350° for 30 minutes. Remove foil and bake for 20 minutes. Serve it with steamed broccoli and garnish with parsley.

FRENCH MEAT PIE (TOURTIERE)

Barbara Fautch

(From Andy Rocheleau, Barb and Howards friend.)

2 pounds lean fresh pork ground. Put meat in a heavy pan with enough water to keep meat from sticking (about 1/2 to 3/4 inches). Cook about 45 minutes stirring now and then. Salt to taste.

After it is cooked (there will still be some juice in it), put in 1 Tsp. ground (fresh) sage for each pound of pork. If fat is on top, skim off. I taste it, because we all like a lot of sage taste and I put in more.

Now make a crust, enough for a bottom and top crust. Do not make it too rich because the fat from the pork will make it rich.

Pour meat and juice in shell. Cover with another crust. My Mom always cut a small round hole in the middle of the crust so the steam could escape. Then she took a piece of the leftover crust cut a piece about 1/2" and long enough to go around the hole. Cut little slits in it. Wet the crust around the hole and put this piece around the hole. Bake 10 minutes at 425°. Then finish at 350° until golden brown. Some of my friends put onion in, but my mom never did.

GRANDMA HURLBERT'S CHILI

Sue Nagorski

- 2 1 lb. Cans Kidney Beans (Drained)
- 1 Large Onion—Chopped
- 1 Green Pepper—Chopped
- 1 lb. Ground Beef
- 1 lb. Can Tomatoes
- 8 oz. Can Seasoned Tomato Sauce
- 1 1/2 Tbsp. Chili Powder
- 1 1/2 Tsp. Salt
- 1 Bay Leaf

Brown onion, green pepper and beef. Add beans, tomatoes, tomato sauce, chili powder, salt, bay leaf, dash paprika, and a dash of cayenne pepper. Simmer 1 1/2 hours.

HAWAIIAN HAMBURGERS

Carol Fortier

- 2 Pounds Ground Beef
- 1/2 Cup Soy Sauce
- 1 Tbsp. Sugar
- 1 Tsp. Salt
- Dash Pepper
- 1 Tsp. Ginger
- 1 Garlic Clove Minced
- 1/4 Can Bean Sprouts Rinsed and Drained
- 5 oz. Can Chopped Water Chestnuts, Rinsed and Drained
- 3 Scallions, Chopped Fine

Mix patties. Dot with soy sauce before grilling.

HONEY-BAKED CORNED BEEF

Carol Fortier

(Soaking corned beef in water overnight, reduces its saltiness—and a honey baste leaves the meat glazed and succulent.)

- 1 Piece (about 4 lbs.) Corned Beef Brisket or Round
- 2 Dried Bay Leaves
- 2 Cinnamon Sticks, Each About 3" Long
- 2 Large Onions (about 1 lb. total) Chopped
- 3 Cloves Garlic, Quartered
- 1/2 Cup Cider Vinegar
- 1/3 Cup Honey

Place corned beef in a 5- to 6-quart pan. Rinse well with cool water, rubbing meat gently to help desalt it. Drain and fill pan almost to the brim with water. Cover pan and place in the refrigerator for at least 12 hours.

Drain and discard water. To pan, add bay leaves, cinnamon, onions, garlic and vinegar. Add enough water to cover meat by at least 1 inch. Bring to a boil over high heat. Reduce heat, cover and simmer until meat is very tender when pierced, about 3 hours.

Transfer meat to a 9x13" pan. Brush top of meat with honey. Bake, uncovered in a 350° oven until meat is lightly browned and glazed, about 30 minutes.

Baste several times with drippings.

JOE FARMER'S HERFORD BURGERS

Joe Nelson

Ingredients:

1. 4 Ugly Cows (Can't be cute or they'll be too hard to eat!)
2. 52 Round Bales of Hay
3. 19,000 Lbs. Cracked Corn
4. 11,000 Gallons of Water
5. Loads of TLC (Tender Loving Care)
6. Gun

Provide rations of items 2, 3, and 4 to item 1 twice daily for one year. Throw in a dash of item 5 as you feel necessary (cows need love too). When plump and healthy, have neighbor use item 6 on item 1. That way you can tell the other cows "it's all his fault." Ship to butcher.

THE HURLBERT SISTER'S GOULASH RECIPES

Jeanie Hurlbert

Jeanie's Version (The original version made by her Mom for birthday dinners.)

- 1 Pound Hamburger
- Onion (chopped)
- Celery (chopped)

Brown in skillet.

Add:

- Cooked Elbow Noodles
- 1 Large Can Whole Tomatoes
- 1/2 Can Tomato Sauce
- Salt and Pepper to Taste

Simmer until hot. Mom always served this with corn.

Susie's Version (Disguise it as much as possible.)

Make as above but skip the whole tomatoes and tomato sauce. Use a jar of spaghetti sauce instead. Maybe throw in some mushrooms and perhaps some cheese. And NEVER EVER feed the leftovers to the dog.

Barbie's Version

Don't make it—Yuck! Yuck!

HUGHIE'S SPAGHETTI

Richard Huribert

- 1+ Bottle(s) of Beer To Drink!!!! (This could be light, dry or regular)
- 4 Large Cans Puree (1# - 13 oz.)
- 2 Large Cans Tomato Juice (1 qt. 14 oz.)
- 2 Large Cans Tomatoes (1# 12 oz.)
- 2 Medium Cans Tomato Sauce (15 oz.)
- 1/2 Cup Each Parmesan & Romano Cheese
- 8 oz. Can Mushrooms & Juice
- 1-2 Banana Peppers—Cut
- 1 Can Ripe Pitted Olives
- 1-2 Green Pepper—Cut
- 2 Tbsp. Italian Seasoning
- 1 Tbsp. Sweet Basil
- 2 Tbsp. Celery Flakes
- 1 Tsp. Garlic Salt
- 1/2 Tsp. Marjoram
- 1/2 Tsp. Red Pepper-Ground
- 1/2 Tsp. Tabasco Sauce
- 1 Tsp. Rosemary
- 2 Tbsp. Sugar
- 1 Tbsp. Crushed Red Pepper
- 1 Tbsp. Salt
- 1 Tsp. Black Pepper
- 1-2 Oz. Olive Oil

3 pounds hamburger in olive oil with onion.

Combine all ingredients, **except hamburger**, simmer 4 hours. Brown hamburger with onion in the olive oil, add to above mixture and simmer 4 more hours.

So here it is Auntie! Are you happy now? **ENJOY!!!!**

HOBO MULLIGAN STEW

Richard Hurlbert

(This recipe is from a fellow that was boarding at Aunt Ethel's in Spooner, Wisconsin back in the 50's. He made this one day for everyone and gave the recipe to Dad (Hugh). It's really good!!!!)

- 1 Pound Veal-Cut Small
- 2 Pounds Stew Beef-Cut Small
- 1/2 Pound Bacon-Cut Small
- 1/2 Pound Salt Pork (Cut into pieces that you may want to remove as you eat it)

Boil 1 1/2 hours then add vegetables:

- 1 Small Rutabagas Cut Small
- 4 Carrots Cut Small
- 1 Celery Cut Small
- 1 Can Tomato Puree

Boil 30 minutes then add:

- 1 Small Onion-Chopped
- 1 Pkg. Frozen Okra-Cut up
- 1 Can Green Beans
- 1 Small Cabbage-Cut Up
- 1 Can Tomatoes
- 1/4 Bottle Worcestershire Sauce
- 1/2 Bottle Ketchup
- 1 Small Can Corn

Boil 30 minutes.

Salt and pepper to taste, add pinch of red pepper.

HOMEMADE PIZZA

Steve Hurlbert

(This is fabulous! The Fautch's made this on Super Bowl Sunday, and it fed everyone!)

Crust:

2 Boxes Pillsbury Hot Roll Mix

Prepare mix per package instructions. Put on 2 flat greased pizza pans. Let rise.

Sauce:

15 oz. Tomato Sauce
8 oz. Tomato Paste
2 Tbsp. Italian Seasoning
1/3 Cup Sugar
1/4 Tsp. Onion Salt
1/4 Tsp. Garlic Salt

Combine all ingredients and spread on crusts.

Topping:

24 oz. Shredded Mozzarella Cheese
1 lb. Hamburger
1 Green Pepper
1 Pepperoni Stick
1 Can Pitted Black Olives, Diced and Drained
Parmesan Cheese

Brown hamburger and drain. Spread hamburger and black olive on one. Spread pepperoni and diced green pepper on other. Put half mozzarella on each pizza. Sprinkle parmesan grated cheese generously. Bake at 425° for 15-20 minutes. Makes 2 LARGE pizzas.

MARINADE FOR FLANK STEAK

Faye Watson

(Another of Richard's favorites.)

- 2-3 Tbsp. Lemon Juice
- 3 Tbsp. Soy Sauce
- 3 Tbsp. Vegetable Oil
- 3 Tbsp. Tomato Sauce
- 1 Tsp. Salt
- 1/4 Tsp. Pepper
- 1/4 Tsp. Oregano
- 1/4 Tsp. Garlic Salt

Mix and pour over meat. Put in refrigerator for at least 24 hours. Grill and cut on diagonal in strips.

MEXICAN CASSEROLE

Lorrie Harris

(I serve this with lettuce, picante sauce and sour cream as garnishments. Pistachio salad goes good as a side dish)

- 1 Tbsp. Oil
- 2 Garlic Cloves
- 1/2 Cup Onion
- 1 1/2 Pounds Ground Beef
- 16 oz. Bag of Cheese Tortilla Chips
- 2 oz. Shredded Cheddar Cheese
- 2 Cups Sour Cream
- 1/2 Pound Shredded Mozzarella Cheese
- 28 oz. Can Stewed Tomatoes
- 4 oz. Can Diced Green Chillies
- 1 Package Taco Seasoning
- 1/2 Can Chopped Black Olives

Sauté onion and garlic in oil. Add meat and brown. Blend in tomatoes, taco seasoning, chillies and olives. Simmer 10 minutes. Grease 9x13" baking dish. Lightly crush chips and layer half in the dish. Add meat mixture then mozzarella cheese and sour cream. Top with remaining chips. Bake 30 minutes at 350° Sprinkle with cheddar cheese and bake until cheese is melted. Let stand 5 minutes before serving.

MEXICAN LUNCHEON

Carol Fortier

- 1/2 Pound Sausage
- 1/2 Cup Chopped Green Pepper
- 1/2 Cup Chopped Onion
- 4 oz. Uncooked Egg Noodles or Elbow Macaroni
- 1 1/4 Cup Canned Tomatoes
- 1/2 Cup Sour Cream
- 2 Tbsp. Water
- 1 Tsp. Sugar
- 1 Tsp. Salt
- 1/2 Tsp. Chili Powder or to Taste

Sauté meat, pepper and onion. Drain off excess fat. Stir in noodles, tomatoes, sour cream, water, sugar, and chili powder. Simmer until pasta is done, adding water if necessary to prevent sticking. Time will be 25 to 30 minutes. Makes 2 to 3.

PARMESAN CHICKEN BREASTS

Faye Watson

(This is Richard's favorite.)

- 4 Boneless Chicken Breasts, Skinned
- Flour
- Milk
- 1/2 Cup Fine Bread Crumbs
- 1/2 Cup Parmesan Cheese
- 1/2 Stick Butter (1/4 Cup)
- Salt and Pepper to Taste

Dip chicken breast first in flour then milk. Combine bread crumbs and cheese, coat chicken breasts generously.

Heat butter till bubbly. Add breasts and sprinkle as desired with salt and pepper. Brown until golden on each side. Reduce heat, cover skillet and cook 20-30 minutes. Serves 4.

PARTY POTATOES

Sue Nagorski

(Served every Easter at Susie, Jeanie and Barbie's mom's house [Karen Hurlbert].)

4 Cups Instant Mashed Potatoes Made Per Box Instructions on the Dry Side

Add:

8 oz. Cream Cheese
1 Cup Sour Cream
2 Tbsp. Chives

Mix and put in 9 x 13" pan. Refrigerate one hour or overnight. Bake at 325° for one hour.

PASTA—2 GRAMS OF FAT

Jim and Cyndi Haling

1 Sm. Zucchini
1 Sm. Yellow Crockneck Squash
1 Head Broccoli
1 Pkg. Snow Peas
1/2 Cup Fresh Mushrooms
1 Sm. Box of Pasta
27 oz. Jar of Ragu Light Garden Harvest

Steam vegetables until tender. Boil pasta, heat sauce and pour over pasta and vegetables.

PHEASANT

Patricia Kalla

(My family loves the tender meat—wouldn't have if any other way. I include corn bread and frozen extra sweet Green Giant Corn to accompany the meat, gravy and potato.)

Combine all ingredients and cook in crock pot/slow cooker. Cook for 5+ hours.

1 Whole Clean Bird
1 Can Cream of Celery Soup
1 Can Cream of Chicken Soup
2 Cans Chicken Broth
1/2 Package Dry Onion Soup

Stir once in a while if needed. Serve over mashed potatoes or rice (white, wild or pilaf).

PHEASANT CASSEROLE

Carol Fortier

- 2 Pheasants, Washed, Deboned and Cut Into Pieces
- 1/2 Cup Flour
- 1/2 Tsp. Salt
- Dash of Pepper
- Dash Paprika
- Dash Accent
- 4 to 6 Strips Bacon
- 1/2 Cup Sour Cream
- 1/4 Cup Worcestershire Sauce
- 1 Tsp. Parsley Flakes
- 1 Tbsp. Onion
- 1/3 Cup White Wine
- 4 oz. Can Mushrooms with Water
- 1 Can Cream of Chicken Soup
- 1 Can Cream of Celery Soup
- 1 Can Cream of Mushroom Soup

Mix flour, salt, pepper, paprika and Accent. Roll pheasant in this mixture. Fry bacon in skillet; remove bacon and fry pheasant in grease, brown. Place pheasant in casserole. Heat last 9 ingredients; pour over pheasant. Sprinkle chopped bacon on top. Bake 1 1/2 hours at 325°. Serves 6 to 8. Can also do in slow cooker on high for 3 hours.

PIZZA BURGERS

Cheryl Fautch

(This is the same recipe that the schools used back in the 70's to make pizza burgers. This makes a lot. I usually freeze (already made up on hamburger buns) and take out what I need for the next time.)

- 1 1/2 Pound Hamburger (fry and drain)
- 1 Cup Spam
- 1/2 Mozzarella Cheese

Grind Spam and Cheese together and add:

- 1 1/2 Tsp. Sage
- 1/2 Tsp. Salt
- 4 1/2 Tsp. Oregano
- 2 8 oz. Cans Tomato Sauce

White Hamburger Buns (the amount depends on how thick you want the mixture)

Mix all ingredients together. Spread mixture on top and bottom halves of hamburger buns. Bake at 350° for 15 minutes. You might need to bake longer if frozen.

POACHED ORANGE ROUGHY WITH DILL SAUCE

Carol Fortier

- 2 Fillets Orange Roughy (about 3/4 lb. thawed)
- 1 Quart Water
- 3 Chicken Bouillon Cubes or 3 Tsp. Instant Bouillon
- 2 Tbsp. White Vinegar
- 4 Thin Onion Slices
- 1 Bay Leaf
- 1 Tsp. Dill Weed
- 1 Tsp. Salt
- Dash of Pepper

Dill Sauce:

- 2 Tbsp. Butter
- 2 Tbsp. All-Purpose Flour
- 3/4 Cup Reserved Poaching Liquid (dill weed is in this liquid)
- 1/4 Cup Heavy Cream
- 1 Tbsp. Lemon Juice

Thaw fillets. To make the court bouillon, put water into deep skillet or Dutch oven and bring to a boil. Add bouillon, stirring until dissolved. Add vinegar, onion slices, bay leaf, dill weed, salt and pepper. Simmer, covered about 5 minutes.

Add fish fillets, bring water to a boil, turn down heat, and simmer covered, for about 8 minutes or until the fillets flake easily when tested with a fork. Lift fillets from bouillon and drain well. Place on warm serving plate. Remove onion rings, drain well and place on top of fish. Put platter in warm oven. Reserve poaching liquid.

To make sauce, melt butter in a small saucepan. Stir in flour and cook until blended. Gradually add 3/4 cup of poaching liquid to flour-butter mixture, stirring until thick. Remove from heat and stir in cream and lemon juice. Serve over the fish fillets. Makes 2 to 4 servings.

RED PEPPER AND SAUCY CHICKEN

Carol Fortier

- 4 Whole Chicken Breasts, Split, Boned and Skinned
- 2 Medium Onions, Finely Chopped
- 3 Tbsp. Butter or Margarine
- 2 Sweet Red Peppers
- 1/2 Cup Chicken Broth
- Fresh Ground Black Pepper
- 1 Cup Sour Cream
- Salt

In large frying pan, brown chicken and onions in butter or margarine. Quarter the red peppers lengthwise and remove stems and seeds. Cut into strips. Add peppers, broth and ground pepper to chicken. Cover and simmer over low heat for 30 minutes; remove chicken to heated platter, saving juices and peppers in the pan. Stir in sour cream and heat through. Season to taste with salt and more pepper. Pour sauce over chicken. Serves 4 to 8.

SEAFOOD NEWBURG

Anna Mae Hurlbert

- 2 Boxes (6 oz.) Frozen Crab Meat
- 2 Boxes (10 1/2 oz) Frozen Lobster Tails
- 2 Boxes (10 oz.) Frozen Shrimp
- 3 Cans Frozen Shrimp Soup
- 2 Cans Cream of Mushroom Soup
- 1 Cup Heavy Cream
- 1/4 Cup Sherry
- Dash Pepper

Defrost seafood and cook lobster tails and shrimp according to package directions. Cut into bite size pieces. Combine remaining ingredients and heat. 12 servings.

SHANGHAI BEEF

Carol Fortier

- 1 Pound Round Steak, cut into Strips
- 2 Tbsp. Oil
- 2 Tbsp. Cornstarch
- 1 1/2 Cups Beef Broth
- 1 Can (8 oz.) Sliced Water Chestnuts, Drained
- 1 Medium Red Pepper, Coarsely Chopped
- 5 Scallions, Cut Diagonally Into 1-Inch Pieces
- 3 Tbsp. Soy Sauce
- 1/4 Tsp. Pepper
- 1 1/2 Cups Dry Minute Rice

Sauté beef in oil in large skillet until browned, about 5 minutes. Add cornstarch and blend well.

Add broth, water chestnuts, red pepper, scallions, soy sauce and pepper. Bring to a full boil, stirring frequently.

Stir in rice. Cover; remove from heat. Let stand 5 minutes. Fluff with a fork. Makes 4 servings.

Microwave: Omit oil. Place beef and scallions in 2 1/2 quart microwaveable dish and cook at HIGH 3 to 4 minutes, stirring once. Blend cornstarch with broth and add with remaining ingredients to beef mixture. Cover and cook 7 minutes or until thickened, stirring once. Fluff with fork.

SLOPPY JOES

Sue Nagorski

- 2 1/2 lbs. Hamburger
- 2 Onions Chopped
- 1 2/3 Cups Chili Sauce
- 1 1/2 Tbsp. Dry Mustard
- 3 Tbsp. Flour
- 1 Tsp. Salt
- 1 Tbsp. Worcestershire Sauce
- 2 1/2 Cups Tomato Juice
- 2 Cups Wheaties

Brown hamburger and onion. Add chili sauce, mustard, flour, salt, worcestershire sauce and tomato juice. Boil then simmer 10-15 minutes (or longer). Add Wheaties just before serving.

SPINACH LASAGNA

Jeanie Hurlbert

- 2 Pounds Fresh Spinach
- 4 Tbsp. Grated Parmesan Cheese
- 1 Cup Part-Skim Ricotta Cheese
- 1/4 Tsp. Nutmeg
- 1/4 Tsp. Salt
- Fresh-Ground Black Pepper to Taste
- 1 Tbsp. Vegetable Oil or Olive Oil
- 2 Cloves Garlic, Crushed
- 1/2 Cup Chopped Onion
- 1/2 Cup Chopped Bell Pepper
- 2 Cups Tomato Sauce
- 1/2 Tsp. Basil
- 1/2 Tsp. Oregano
- 1/2 Tsp. Thyme
- 1/2 Pound Lasagna Noodles

1. Wash the spinach carefully to remove grit, then steam until just limp, about 1 or 2 minutes. Chop the spinach, and mix with 2 tablespoons of the Parmesan and all of the ricotta, nutmeg, salt and pepper.
2. Heat the oil in a large saucepan and sauté the garlic, onion and bell pepper until the onions are translucent. Stir in the tomato sauce, basil, oregano, and thyme. Cover and let simmer until ready to use.
3. Cook the noodles according to the package directions.
4. Preheat oven to 350°.
5. Layer the noodles alternately with the cheese-spinach mixture and the tomato sauce in an 8 x 13" baking dish. Sprinkle the top with the remaining Parmesan.
6. Bake at 350° for 30 minutes, until bubbly. Makes 8 servings.

OPTIONAL: Add Mozzarella Cheese to Recipe.

SWISS STEAK

Cheri and Duane Hazel

Family Size Round Steak

- 2 Cans Tomato Soup
- 1 Can French Cut Style Green Beans
- 1 Package of Dry Onion Soup (optional)
- 1 Bay Leaf
- Flour Enough to just coat meat

Cut steak into serving sizes. Coat with flour and brown in butter in frying pan. When meat is brown, add remaining ingredients into slow cooker and cook for 2 to 3 hours, depending on desired tenderness.

TATTER TOT HOT DISH

Barbara Fautch

(Cyndi, here it is AGAIN!)

- 1 1/2 Pound Ground Beef
- 1/2 Medium Onion
- 1 Can Cream of Mushroom Soup
- 2 Cans Cream of Celery Soup
- 1 Can Mushrooms
- 1 Package Frozen Mixed Vegetables
- 1 Package Chow Mein Noodles
- 1 Package Tatter Tots

Put 1/2 the cooked ground beef on bottom of pan. Put 1/2 the soup mixture on top of ground beef. Then 1/2 package frozen mixed vegetables. Repeat layering then add 1 package chow mien noodles and tatter tots. Bake at 350° for 1 1/4 hours.

TOMATOES WITH BABY PEAS

Carol Fortier

- 10 oz. Package Frozen Peas
- 1 Cup Cubed Cheddar Cheese
- 1/4 Cup Chopped Celery
- 1/3 Cup Mayonnaise or Salad Dressing
- 1/2 Tsp. Salt
- 1/8 Tsp. Pepper
- 2 Hard-Cooked Eggs Chopped
- 2 Tbsp. Chopped Onion
- 2 Tbsp. Chopped Pimiento
- 1/4 Tsp. Bottled Hot Pepper Sauce
- 6 Medium Tomatoes
- Lettuce Leaves

Cook frozen peas according to package directions. Thoroughly drain the cooked peas. Cool cooked peas. In large bowl, combine peas, cheese cubes, hard-cooked eggs, celery, onion and pimiento. Combine mayonnaise or salad dressing, salt, hot pepper sauce and pepper. Add to pea mixture. Toss to combine. Cover and refrigerate several hours or overnight. Mix well.

Cut each tomato into eight wedges, cutting to, but not through, bottom of tomato. On salad plates, place tomatoes on top of lettuce leaves. Fill with pea mixture.

TOURTIERE (MEAT PIE)

Barbara Fautch

(I received this from Marie France, from Canada, in 1994.)

Crust:

- 6 Cups Flour
- 2 Tsp. Salt
- 1 Pound Shortening (tender flake if possible she says)
- 1 1/4 Cup Cold Water

Start by mixing the flour, shortening and salt. Mix well then add the water.

Meat:

- 10 Pounds Mince Pork—(not too fat)
- 8 Medium Onions Finely Cut
- 5 Tsp. Salt and Pepper
- 4 1/2 Cups Lukewarm Water
- 1 3/4 Tsp. Cloves

Let simmer for about 1 1/2 hours to 2 hours.

TURKEY TORTILLA CASSEROLE

Lorrie Harris

(I serve this with same garnishments as Mexican casserole)

- 1 Tsp. Cooking Oil
- 1 Package Fresh Ground Turkey About 1 1/4 Pounds
- 1 Tsp. Garlic Salt
- 3/4 Tsp. Chili Powder (Divided)
- 1 Can Cream of Mushroom Soup
- 1 Bottle 8 oz. Taco Sauce-Ortega Sauce (Not Picante Sauce)
- 1 4 oz. Can Diced Chili-Drained
- 1 2-1/4 oz. Can Pitted Ripe Olives-Drained and Sliced
- 1/2 Cup Sliced Green Onions
- 1/2 Tsp. Cumin
- 1 Package 8 oz. Tortillas Cut into 1/2 inch Strips
- 2 Cups Cheddar Cheese
- 2 Cups Monterey Cheese

Heat oven to 350°. Grease 9x13" pan. Brown turkey, garlic salt and 1/4 tsp. chili powder-drain. Mix turkey, soup, taco sauce, chillies, olives, and green onions, cumin and 1/2 Tsp. Chili Powder in a large bowl. Arrange 1/2 of tortilla strips in a dish then 1/2 of turkey mixture and half of the cheese. Repeat. Bake uncovered for 30 minutes.

TWO-TONE POTATO CUPS

Carol Fortier

(Serve these alongside slices of roast pork or beef. Bake or broil the made-ahead potato cups while you carve the meat.)

- 3 Red-Skinned Medium Potatoes (1 lb. Cooked and Drained)
- 2 Medium Sweet Potatoes (1 lb. Cooked and Drained)
- 2 Tbsp. Margarine or Butter
- 1 Egg White

- 1/4 Tsp. Onion Powder
- 1 Egg Yolk
- 1/2 Tsp. Finely Shredded Orange Peel (optional)
- 2 Tbsp. Margarine or Butter, Melted

Peel all of the potatoes. In two separate mixing bowls mash the white potatoes and the sweet potatoes with an electric mixer on low speed till smooth, adding 1 tablespoon of the margarine or butter to each. Beat egg white and onion powder into white potatoes. Beat the egg yolk and orange peel into the sweet potatoes. Season both potato mixtures with salt and white pepper to taste.

Line a baking sheet with foil; spray with nonstick spray coating. Using a wooden spoon, spread about 1/4 cup of the sweet potato mixture into a 2 1/2 to 3-inch nest on the foil. Repeat with the rest of the sweet potato mixture, making 8 nests total.

Spoon the white potato mixture into a pastry bag fitted with a decorative tip. Pipe white potato mixture into the center of the sweet potato nests. Loosely cover nests with plastic wrap and chill for 2 to 24 hours.

At serving time, drizzle the melted margarine or butter over the potato nests. Bake the nests, uncovered, in a 500° oven for 10-12 minutes or till golden. (Or, broil potato nests 4 inches from the heat about 7 minutes). Let stand for 1 to 2 minutes. Use a wide spatula to carefully transfer the nests to dinner plates. Makes 4 side-dish servings.

WILD DUCK DRESSING

Barbara Fautch

- 6 Ducks
- 1 Cup Wild Rice
- 1 Cup Ground Bread Crumbs
- 1 Cup Ground Cooked Ham
- 1 Medium Onion Chopped
- 1 Cup Celery Chopped
- 1/2 Tsp. Sage
- 1 Tsp. Marjoram
- 1 Can Sliced Mushrooms
- Salt and Pepper

Soak ducks in salt water overnight. Simmer rice in double boiler for 3 hours. Sauté celery and onion in butter. Mix all ingredients and stuff your ducks. Recipe will stuff 6 ducks. Sprinkle with poultry seasoning and roast for 3 to 4 hours at 400° for 1 hour then turn down to 325°. Start roasting duck with 1/4 pound real butter and 1 cup water. If necessary add more water.

WILD RICE CASSEROLE

Lorrie Harris

- 1 1/2 Cups Wild Rice
- Salt, Pepper, Garlic Salt
- 1 Onion
- 1/2 Pound Bacon
- 1/2 Green Pepper
- 2 Cups Celery
- 1 Can Mushrooms and Liquid
- 1 Lb. Hamburger
- 1 Can Cream of Mushroom Soup
- 1 Can Chicken Rice Soup

Boil rice at full boil for 30-45 minutes until tender. Drain and rinse in cold water. Dice bacon and fry until crisp-drain grease. Sauté onion, celery, pepper, mushrooms in another pan. Brown ground beef with salt, pepper, and garlic salt. Add all together. Add soup. Bake at 350° until heated through.

VENISON CHOPS

Dan Fortier

Step 1: Place Crosshairs Between Those Big Beautiful Brown Eyes

Step 2: Squeeze the Trigger Slowly

4 Chops

Marinate in:

2 Tbsp. Soy Sauce

2 Tbsp. Worcestershire Sauce

Meat Tenderizer

Garlic Powder

Seasoned Salt

Pepper

Sauté:

1 Large Red Onion Sliced

4 oz. Sliced Mushrooms Fresh

Garlic Salt

Pepper

Paprika

Sauté in 6 Tbsp. Butter until onions are translucent. Remove onions and mushrooms, keep warm.

Dredge chops in flour. Fry on medium-high heat turning once. Watch closely. Remove when pink in middle, do not overcook. Cover with mushrooms and onions. Serve with a nice Merlot.

VIRGINIA CANDIED SWEETS

Cyndi Haling

8 Sweet Potatoes

1 Cup Brown Sugar

1/2 Cup Water

1 Lemon

1/4 Cup Melted Butter

1 Tsp. Salt

1 Tsp. of Cinnamon

Boil sweet potatoes and peel. Place in greased baking pan. Mix together brown sugar, water, lemon juice, salt and butter. Pour over potatoes and sprinkle with cinnamon. Cook 45 minutes at 350°.

WILD RICE, HOW TO PREPARE

(Originally from Margie Jonak)

Barbara Fautch

Wash in warm or hot water. Soak over night. Fill that pan of rice with boiling water—set and soak until 2nd pan of water boils. Do this 3 or 4 or 5 times until rice is all opened.

Drain and dry in colander.

Cut up celery, onions, green pepper and pimento. Sauté and simmer in butter (real) and cook until done. Add rice to sautéed veggies. Add salt and pepper to taste. Stir while over heat. Add more butter if necessary.

1/2 pound will give you a big bunch says Marge. Because I have a hard time digesting rice, I find doing your rice this way shouldn't leave any closed hauls.

WILD RICE HOTDISH

Carol Fortier

- 2 Cups Raw Wild Rice
- 4 Cups Water
- 2 Tsp. Salt

Soak over night or cook 45 minutes. Covered/drained.

- 2 Pounds Lean Ground Beef
- 1 Pound Fresh Mushrooms (or less)
- 1/2 Cup Chopped Celery
- 1/2 Cup Chopped Onion
- 1/2 Cup Butter
- 1/4 Cup Soy Sauce
- 2 Cups (16 oz) Sour Cream
- 2 Tsp. Salt
- 1/4 Tsp. Pepper
- 1/2 Cup Chopped Water Chestnuts

Brown meat. Sauté celery, mushroom and onions in butter. Combine all and bake at 350° covered for 1 hour. Uncover and bake an additional 15 minutes. Serves 12.

WILD RICE MEAT LOAF

(A "different", but delicious meatloaf!)

Fred Fortier and Judie

- 4 Cups Cooked Wild Rice
- 1 Pound Uncooked Ground Beef
- 2 Cups (8 oz.) Shredded Cheddar Cheese
- 1 Cup Dry Bread Crumbs
- 1 Cup Finely Chopped Onion
- 1/2 Cup Flour
- 2 Eggs, Beaten
- 1 1/4 Tsp. Salt
- 3/4 Tsp. Pepper

Combine all ingredients in large bowl. Mix well. Firmly press into a greased 9x5x3 loaf pan. Bake, uncovered, at 350° for 70 minutes. Cover with foil during last 15 minutes, if top is browning too quickly.

Desserts



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APPLE CRISP

Ed. & Martha Fortier

- 1 Cup Brown Sugar
- 1 Cup Flour
- 1/2 Cup Butter

Mix above together. Cut apples into thin pieces. Add to pan (8x8") until about 2" thick. Put on 1/2 cup sugar and sprinkle with cinnamon. Spread above and bake about 45 minutes in mod. oven or until apples are done.

DIRT

Jeanie Hurlbert

- 8 oz. Cream Cheese
- 1 Cup Powder Sugar
- 1/2 Stick Butter or Margarine
- 12 oz. Cool Whip
- 2 Packages Chocolate Instant Pudding (regular 4 serving size)
- 3 1/2 Cups Milk
- 1 Package Oreo Cookies

Cream together cream cheese, butter and sugar.

In separate bowl mix cool whip, pudding and milk. Fold in cream mixture. Put in refrigerator over night.

Mix again before serving layering between crushed Oreos.

Serve in a flower pot with fake flowers and gummy worms for a neat effect. Serves at least 10.

E-Z ICE CREAM PIE

Steve and Mary Hurlbert

(Andy and Sara love to make this one themselves.)

- 1 Large Package Oreos
- 1/2 Gallon Vanilla Ice Cream, slightly softened
- 1 1/4 Sticks Margarine, Melted

Crush Oreos. (Reserve 1/2 to 2/3 cup) Add margarine and mix well. Press into pie pan. Spoon ice cream on top. Sprinkle with reserved Oreos and freeze. Serves 6-8.

ICE CREAM DESSERT

Cheryl Fautch

Chocolate Sauce:

- 1 Can (small) Evaporated Milk
- 1 Package Chocolate Chips (12 oz.)
- 1 1/2 Cups Miniature Marshmallows
- 1/2 Tsp. Salt

Put all ingredients in pan and stir over low heat until melted and thick.

- 1 Box of Vanilla Wafers
- 1 Gallon of Vanilla Ice Cream or Vanilla Ice Milk
- 1 Package of Peanuts or Pecans (optional)

Line sides and bottom of 9" x 13" pan with vanilla wafers. Spoon ice cream over wafers and alternate with chocolate sauce. When finished it will look like pudding. Use a knife to blend sauce into ice cream. Sprinkle with peanuts or pecans. Freeze for at least 4 hours before serving.

INDIVIDUAL CHEESE CAKES

Sue Haling

- 3 Eggs
- 1/2 Tsp. Vanilla
- 1 Cup Sugar

Cream above ingredients together. Add:

3-8 oz. Packages of Philadelphia Cream Cheese (Add one at a time, beat until smooth).

Sunshine Vanilla Wafers

- 1 Can Blueberry or Cherry Pie Filling
- 2" Foil Cups

Put on cookie sheet. Put vanilla wafers in bottom of foil cup upside down. Fill 3/4 full with cream cheese, then add 1/2 Tsp. filling. Bake at 350° for 15 minutes. Can be in refrigerator for 2-3 days. You can also freeze.

LEMON LUSH

Barbara Fautch

- 1 Cup Flour
- 1 Stick Butter
- 2 Tbsp. Sugar
- 1/2 Cup Chopped Nuts

Mix and press into 9x13" pan. Bake at 350° for 15 minutes. Cool

Mix:

- 1 Cup Cool Whip
- 1 Cup Powder Sugar
- 8 oz. Package Cream Cheese

Spread on cooled crust.

Mix:

- 2 Small Package Lemon Instant Pudding
- 2 2/3 Cup Milk
- 1 Tbsp. Lemon Juice

Spread over 2nd layer. Top with Cool Whip. Chill.

RASPBERRY DESSERT

Sue Haling

Crust:

- 1 1/2 Cup Crushed Pretzels
- 1/2 Cup Sugar
- 1/2 Cup Butter (Melted)

Mix and pat into bottom of 9 x 13" pan and bake for 7 minutes at 375°. Cool.

Filling:

Cream one 8 oz. package of cream cheese, add one (1) cup sugar, fold in one (1) 8 oz. cool whip and pour on crust.

Mix 2 1/4 cups hot water and two (2) packages raspberry Jell-O. Boil about 1-1 1/2 minutes. Stir in two packages frozen raspberries. When almost set, pour over cream cheese mixture. Refrigerate

RHUBARB DESSERT

Barbara Fautch

- 5 Cups Rhubarb
- 3 oz. Package Raspberry Jell-O
- 1 Cup Sugar
- 3 Cups Mini Marshmallows
- 1 White Cake Mix-Prepared

Spread rhubarb in bottom of 9x13" pan. Sprinkle Jell-O over it, then sugar and cake mixture. Bake in oven 1 hour at 350°

RHUBARB DESSERT W/MERENGUE TOPPING

Fred Fortier and Judy

- 1/2 Cup Butter
- 2 Tbsp. Sugar
- 2 Cup Flour

Mix like a pie crust. Press into 9x13" pan and bake at 350° for 15 minutes.

Place 6 cups rhubarb over baked crust.

Sauce:

- 6 Egg Yolks
- 1 Cup of 2% Milk
- 4 Tbsp. Flour
- 1/4 Tsp. Salt
- 2 Cup Sugar

Pour above mixture over rhubarb and bake for 45 minutes.

Merengue:

- 6 Stiffly Beaten Egg Whites
- 1/2 Tsp. Cream of Tarter

Mix together and put on rhubarb. Broil lightly until golden brown.

6 LAYER DESSERT

Barb Wood

(Never had this at Christmas dinner, how come?)

Layer One:

9x13 Pan
2 Cups Graham Cracker Crumbs
2/3 Cup Melted Margarine (combine with above)
Press in Pan

Layer Two:

2 Sticks Margarine
2 Cups Powdered Sugar
2 Eggs
1 Tsp. Vanilla
Mix and Spread on First Layer

Layer Three:

3 Large Bananas-sliced and dipped in the juice of a 16 oz. can of pineapple

Layer Four:

16 oz. or Larger Can of Pineapple (drained)

Layer Five:

16 oz. Cool Whip or Whip Cream

Layer Six:

Nuts and Maraschinos Cherries

Chill.

Cookie, Tea & Candy



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ANNA MAE'S FUDGE

Anna Mae Hurlbert

- 2 Cups Sugar
- 6 Heaping Tsp. Cocoa
- 1 Cup Carnation Milk

Bring to boil and test by putting drops in cold water till forms soft ball. Add:

- 1 Tsp. Vanilla
- 2 Tbsp. Butter

Beat till firm enough to put in butter ball dish. Good luck.

BROWNIES

Barbara Fautch

- 1 Cup Sugar
 - 1 Stick Margarine
- Beat above together. Add:
- 4 Eggs
 - 1 Can Hershey Syrup
 - 1 Cup plus 1 Tbsp. Flour
- Add Nuts (option)

Pour into 12x18" roll pan. Bake 22 minutes at 350°.

Frosting:

- 1 1/2 Cup Sugar
- 6 Tbsp. Margarine
- 6 Tbsp. Milk

Bring just to the boiling point. Then add 2 cups chocolate chip. Stir a little more off the fire. Pour over bars.

BEST BANANA BARS

Mary Hurlbert

- 1 1/2 Cup Sugar
- 1 Cup Sour Cream
- 1/2 Cup Margarine or Butter
- 2 Eggs
- 1 1/2 Cup Bananas (3 large, mashed)
- 2 Tsp. Vanilla
- 2 Cup Flour
- 1 Tsp. Salt
- 1 Tsp. Baking Soda
- 1/2 Cup Chopped Nuts (Optional)

Heat oven to 375°. Grease and flour jelly roll pan (15 1/2" x 10" x 1"). Mix sugar, sour cream, butter and eggs in large bowl on low speed, one minute. Beat in bananas and vanilla on low, 30 seconds. Beat in flour, salt, baking soda on medium speed, scrapping bowl, for one minute. Stir in nut, spread in pan. Bake 20-25 minutes. Cool and frost with "Penuche" (see receipt below).

Penuche Frosting:

- 1 Cup Packed Brown Sugar
- 1/4 Cup Milk
- 1 Tsp. Vanilla, 3 Tbsp. Butter
- 1 1/2 - 2 Cups Powdered Sugar

Combine brown sugar, milk and butter in top of double boiler. Cook over rapidly boiling water for 3 minutes. Cool to lukewarm and add vanilla. Beat in powdered sugar to correct consistency. Frost bars.

BUCK EYE CANDY

Barb Wood

- 1 Tbsp. Powdered Sugar
- 1 1/2 Stick Margarine
- 1 1/2 Cup Peanut Butter
- 1 Tsp. Vanilla

Mix together. Roll into balls and refrigerate for one hour.

Melt in double boiler:

- 6 oz. Package Semi-Sweet Chocolate Chips
- 1 to 2 oz. Wax

With toothpick, dip balls into melted chocolate chips. Keep refrigerated.

CAROL CLINES BARS

Barb Wood

Line Jelly Roll Pan with Graham Crackers
Cover With Miniature Marshmallows

In microwave melt:

20-24 oz. White Almond Bark

add

12 oz. Package Semi-Sweet Chocolate Chips

add

1 1/2 Cup Chunky Peanut Butter

Stir until chocolate chips are melted.

Pour on top of graham crackers and marshmallows

Refrigerate.

CHOCOLATE/BUTTERSCOTCH RICE KRISPIE BARS

Pam Olson

- 4 Cups Rice Krispies
- 1 Cup Peanut Butter (Creamy)
- 1 Cup Kayro Syrup (Light Color)
- 1 Cup Sugar
- 1 12 or 16 oz. Butterscotch Chips
- 1 12 or 16 oz. Chocolate Semi-Sweet Chips

Topping:

Microwave in glass bowl:

Butterscotch and Chocolate Chips for 3 minutes (stir after 1:40)

Take out after 3 minutes total or they will burn

Stir and remaining chips will melt.

Boil:

Kayro Syrup and Sugar, stirring constantly

Add:

Creamy Peanut Butter and Rice Krispies

Put in greased pan and pour on topping

DATE BALLS

Barbara Fautch

- 1 1/2 Cup Dates (cut)
- 1/2 Cup Sugar
- 1/4 Pound Butter
- 2 Cups Rice Krispies

Cook in double boiler until gooey. Cool. Stir in 2 cup Rice Krispies. Roll in balls and then powder sugar.

DATE BARS

Liz Fortier

Bars:

- 3/4 Cup Shortening
- 1 Cup Brown Sugar
- 1 3/4 Cup Sifted Flour
- 1/2 Tsp. Soda
- 1 Tsp. Salt
- 1 1/2 Cup Rolled Oats

Blend shortening and brown sugar thoroughly. Sift dry ingredients and stir in shortening and sugar. Add rolled oats and mix. Grease and flour two 8x8" pans. Place half of mixture in each pan and press until it covers the bottom. Reserve remaining half for topping. Spread with cooled filling and cover with remaining topping, patting lightly. Bake at 400° for 25-30 minutes, until lightly browned.

Date Filling:

Mix well in saucepan:

- 3 Cup Cut-up Dates
- 1/4 Cup Sugar
- 1 1/2 Cup Water

Cook over low heat stirring constantly until thickened (about 10 minutes). Cool.

FUDGE MARBLE BARS

Pam Olson

- 1 Pkg. Duncan Hines Fudge Marble Cake Mix
- 1/4 Cup Water
- 2 Eggs
- 1/4 Cup Butter or Margarine, Softened
- 1 Cup Semi-Sweet Chocolate Chips
- 1 Tbsp. Water
- 1/2 Cup Chopped Pecans

Set aside cocoa packet, combine cake mix, water, eggs, and butter in large bowl. Beat at low speed with electric mixer until just blended. Measure 1/2 cup batter into small bowl. Add cocoa packet, chocolate chips and 1 Tbsp. water. Stir until blended. Add nuts to yellow batter. Spread in 9x13" pan. Spoon chocolate batter randomly on top. Swirl with knife. Bake at 350° for 22-27 minutes or until toothpick inserted in center comes out clean. Cool. Cut into bars.

GERMAN CHOCOLATE CARAMEL BARS

Ed & Martha Fortier

- 50 Caramels
- 1/2 Cup Evaporated Milk
- 1 Package German Chocolate Cake Mix
- 3/4 Cup Melted Butter
- 1/2 Cup Evaporated Milk
- 1 Cup Chopped Nuts
- 6 oz. Package Chocolate Chips

Melt caramels and 1/2 cup evaporated milk. Mix cake mix, melted butter, 1/2 cup evaporated milk and nuts until moist. Put half of cake mixture in 9x13" pan and bake 6 minutes at 350°. Take out of oven and sprinkle with 1) chocolate chips, 2) caramel mixture, and 3) the rest of the cake mixture. (Cake mixture will be thick, just dot it on top.) Bake at 350° for 20 minutes. Cut when completely cool.

GRANDMA JULIE'S OATMEAL COOKIES

Rhonda/Barbara Fautch

(All of Grandma Julie's cookies went everywhere with people—California trips, racing, Dick and Barbara's cabin in Big Lake. I almost thought of putting under "Main Meal" because some of the time, they were.)

Stir together the following ingredients:

- 2 1/4 Cups Flour
- 1 1/4 Cup Sugar
- 3 Cups Rolled Oats
- 1 Tsp. Baking Soda
- 1 Tsp. Baking Powder
- 3/4 Tsp. Salt
- 3/4 Tsp. Cinnamon
- 3/4 Cup Raisins
- Opt. Walnuts chopped

Add to above ingredients:

- 1/2 Cup Milk
- 2 Tsp. Vanilla (add this to the milk)
- 1/4 Cup Melted Butter
- 1 Cup Oil (Crisco)
- 2 Beaten Eggs

Mix all ingredients. Drop by teaspoon onto ungreased cookie sheet. Bake about 10 minutes at 350°.

MAGIC COOKIE BARS

Barb Wood

- 1/2 Cup Margarine or Butter
- 1 1/2 Cups Graham Cracker Crumbs
- 1 Can (14 oz) Eagle Brand Sweetened Condensed Milk (not evaporated milk)
- 1 Pkg. (6 oz.) Package Semi-Sweet Chocolate Chips
- 1 Can (3 1/2 oz.) Can Flaked Coconut (1 1/2 Cups)
- 1 Cup Chopped Nuts

Preheat oven to 350° (325° for glass dish). In 13 x 9 inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Chill thoroughly if desired. Cut into bars. Store loosely covered at room temperature.

MONSTER COOKIES

Carol Fortier

- 6 Eggs
- 1 Pound Brown Sugar
- 2 Cups White Sugar
- 1/2 Tbsp. Vanilla
- 1/2 Tbsp. Corn Syrup
- 1/2 Pound Butter
- 1 1/2 Pound Peanut Butter
- 4 Tsp. Baking Soda
- 9 Cups Quick Oatmeal
- 6 oz. Chocolate Chips
- 1/2 Pound M&M's

Mix together, drop by large tablespoons. Flatten slightly. Bake at 350° for 12 minutes.

NEIMAN-MARCUS OATMEAL CHOCOLATE CHIP COOKIE

Rhonda Fautch

- 2 Cups Butter
- 5 Cups Blended Oatmeal**
- 1 8 oz. Hershey Bar (grated)
- 2 Tsp. Vanilla
- 2 Cups Sugar
- 2 Tsp. Salt
- 3 Cups Chopped Nuts (your choice)
- 2 Tsp. Soda
- 2 Cups Brown Sugar
- 2 Tsp. Baking Powder
- 4 Cups Flour
- 24 oz. Chocolate Chips
- 4 Eggs

** Measure Oatmeal and blend in a blender to a fine powder.

Cream the butter with both sugars. Add Eggs and Vanilla; Mix together with flour, Oatmeal, Salt Baking Powder and Soda. Add Chocolate Chips, Hershey Bar and Nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375°.

Makes 112 cookies (this recipe may be halved)

NUT BALLS

Barbara Fautch

(Here's another of Grandma Julie's favorites.)

- 1 Cup Butter
- 4 Tbsp. Sugar
- 1/2 Tsp. Vanilla
- 2 Cups Flour (sifted once before measuring)
- 1 Cup Ground Walnuts.

Mix together with hands. Roll into balls size of marbles, then flatten tops a little. Bake in slow oven for 20 minutes. While still hot, roll in powder sugar.

PEANUT BRITTLE

Rhonda Fautch

(You can tell this comes from a "professional" kitchen, because of the wording used. How much butter is a walnut size anyway?!?!?!?!?)

- 1 Cup Sugar
- 1/2 Cup Light Syrup
- 1/2 Cup Water
- 1 Tsp. Salt
- 2 Cup Raw Spanish Nuts
Butter (size of Walnut)
- 1 Tsp. Soda

Cook sugar, syrup and water to soft ball stage. Add peanuts and salt and cook until syrup is a rich golden color. Remove from heat and stir in butter until melted. Add soda and stir until all foamy. Pour into **WELL** buttered cookie sheet and shake to spread. **DO NOT** use spatula!

Tips: Use a very large aluminum pan as the candy foams 3 times its amount after you add soda. Prepare butter, salt and soda ahead so it's ready.

PEANUT BUTTER RICE CRISPY BARS

Jeanie Hurlbert

1 Cup Sugar
1 Cup Corn Syrup
Cook until boils, remove and stir in:

1 Cup Peanut Butter
Pour over 6 Cups Rice Krispies

Press into greased 9 x 13" pan.

Topping:

Melt
6 oz. Chocolate Chips
6 oz. Butterscotch Chips

ROSETTES

Barbara Fautch

(If Edward has a rosettes recipe in, I think his is revised and is better.)

2 Eggs
2 Tbsp. Sugar

Beat above slightly.

1 Tsp. Vanilla
1 Cup Milk
1 Cup Flour
1/4 Tsp. Salt

Add to above slowly. Beat until smooth.

Heat Crisco and heat rosette iron in Crisco. Then put iron in batter and put into hot Crisco until it stops bubbling. When done, place on a paper towel and go on frying.

ROSETTES

Ed & Martha Fortier

- 2 Eggs
- 2 Tbsp. Sugar
- 1/4 Tsp. Salt
- 1 1/4 Tsp. Vanilla
- 1 1/4 Cup Milk
- 1 Cup Flour

Mix ingredients at very low speed. Let stand to let air bubbles out. Heat fryer oil (Crisco) to 380°. Also heat rosette iron to temperature. Fry until light brown and then place on paper towel to cool. Sprinkle liberally with powdered sugar.

SLICED WALNUT BARS

Carolyn Fortier

- 1 Cup Flour
- 1/2 Cup Butter Melted

Mix above together

Mix together like pie crust and put on 9/13" cake pan. Press. Bake 15 minutes at 375° until golden brown.

Mix together:

- 1 1/2 Cup Brown Sugar
- 2 Eggs
- 1/2 Cup Coconut
- 2/3 Cup Chopped Walnuts
- 1 Tsp. Baking Powder
- 1 Tsp. Vanilla
- 1/4 Tsp. Salt
- 2 Tbsp. Flour

Mix and pour over first mixture and bake for 15-20 minutes at 375°. When cool, frost with powder sugar glaze or whatever.

SPRITZ COOKIES

Barbara Fautch

- 3/4 Pound Butter
- 1 Cup Sugar
- 1 Egg plus 1 Yolk
- 3 Cups Flour
- 1 Tsp. Flavoring

Cream butter and sugar. Add beaten eggs, then flour and flavoring. Put in cookie press. Bake at 400° for 10 minutes.

SUGAR COOKIES

Rita Fortier

Preheat Oven to 350°

Cream Well:

- 1/2 Cup Butter
- 1/2 Cup Crisco
- 1 Cup Sugar
- 1 Egg
- 1 Tsp. Vanilla

Sift:

- 2 Cups Flour
- 1/2 Tsp. Cream of Tartar
- 1/2 Tsp. Soda
- 1/2 Tsp. Salt

Mix above ingredients together.

Make small balls—press with cold wet fork. Add sprinkles and bake for 12 minutes.

SUGAR COOKIES

Barbara Fautch

(This is one of Grandma Julie's.)

- 2 Cups Sugar
- 1 Cup Butter and Lard Mixed
- 1 Cup Sour Cream or Rich Sour Milk
- 3 Eggs
- 1/2 Tsp. Nutmeg or Vanilla
- 1 Tsp. Soda
- 1 Tsp. B.J.

Flour enough to roll. Sprinkle top of cookie dough with sugar before cutting cookies out.

WHITE ROLL-OUT COOKIES

Rhonda Fautch

- 1/2 Cup Shortening
- One Stick Butter
- 1 Tbsp. Vanilla
- 1 Cup Sugar
- 3 Eggs
- 2 Tsp. Cream of Tartar
- 1 Tsp. Soda
- 3 Cups Flour

Cream sugar and shortening. Add eggs and beat until fluffy. Add dry ingredients. Chill one hour. Roll out. Bake at 375°. Sprinkle sugar on top or frost them. May need to add more flour to make it easier to roll.

Cakes and Pasties



Clay
Mantel

APPLE CAKE

Cheryl Fautch

Cake:

- 2 Eggs
- 2 Cups Sugar
- 1/2 Cup Butter

Cream above ingredients together. Add:

- 2 Cups Flour
- 1 Tsp. Salt
- 2 Tsp. Soda
- 1 Tsp. Nutmeg
- 2 Tsp. Cinnamon

Combine with above egg/sugar/butter mixture. Mix in:

- 4 Cups Diced Apple
- 1 Cup Nuts (Optional)

Bake at 350° in 9x13" pan for 45 minutes.

Sauce:

- 1/2 or 1 Cup Butter
- 1/2 or 1 Cup Sugar
- 1/2 or 1 Cup Brown Sugar
- 1/2 or 1 Cup Cream
- 4 Tbsp. Lite Corn Syrup

Combine and boil 2 minutes. Serve hot over ice cream on the cake. It can also be served directly over the cake, without ice cream.

APPLE PIE

Fred Fortier and Judy

(This one's for DUANE!)

Melt 1/2 package Kraft Caramels and 1/2 cup evaporated milk. Set aside, but keep low warm over water.

Sift together:

3 Cup Flour
1/4 Cup Sugar
1 1/2 Tsp. Salt

Cut in:

1/2 Cup Butter

Blend together:

1/4 Cup Oil
1 Egg
1/4 Cup Cold Water

Add to above dry ingredients, making "crust." In jelly roll pan or deep cookie sheet, pat or press dough making sure some goes up sides of pan. Set aside.

Make Filling:

6 Cups Sliced Apples
1 Cup Sugar
1/3 Cup Flour
2-4 Tsp. Lemon Juice

Cook together lightly. Place filling evenly over above "crust."

In diagonal strips, drizzle sauce made of:

8 oz. Cream Cheese
1 Egg
1/3 Cup Sugar

Over cream cheese mixture, drizzle (diagonally), the caramel sauce from above.
(*Optional—sprinkle with chopped nuts)

Bake at 350° for 25-30 minutes. Watch carefully not to burn!

CARROT CAKE

Faye Watson

Cake:

- 1 1/2 Cups Salad Oil
- 2 Cups Sugar
- 3 Eggs
- 2 Cups Grated Carrots
- 1 Can Crushed Pineapple and Juice
- 2 1/2 Cups Flour
- 1 Tsp. each Soda, Vanilla, Cinnamon, and Salt
- 1 Cup Nuts (optional)

Mix altogether, grease and flour pan. Bake at 350° for 45 minutes.

Cream Cheese Frosting:

- 3 oz. Philadelphia cream cheese
- 1 1/4 Stick Butter or Margarine
- 3 Cups Powdered Sugar
- 1 Tsp. Vanilla

Beat together—frost cake. Above quantities could be cut down in the frosting.

CHERRY CHEESE PIE

Barbara Fautch

- 1 9" Graham Cracker Crust
- 8 oz. Package Cream Cheese Soften
- 14 oz. Can Eagle Brand Sweeten Condensed Milk (NOT Evaporated)
- 1/3 Cup Real Lemon Juice From Concentrate
- 1 Tsp. Vanilla
- 21 oz. Can Cherry Pie Filling
- Maraschino Cherries
- Cool Whip

In large bowl beat cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in real lemon and vanilla. Pour into prepared crust. Chill.

CHOCOLATE OATMEAL CAKE

Rhonda Fautch

- 1 1/2 Cup Oats
- 2 Cups Boiling Water

Pour oatmeal in water and let set.

Cream:

- 2 Cups Sugar
- 3 Eggs
- 1 1/2 Tsp. Vanilla
- 1 Cup Shortening

Add:

- 1 1/2 Cup Flour
- 1 1/2 Tsp. Soda
- 1 Tsp. Salt
- 1/2 Cup Cocoa

Mix well and then beat in oatmeal. Bake at 350° for 35 minutes in greased and floured pan (13 x 9").

Frosting:

- 3 Cups Powdered Sugar
- 1/3 Cup Peanut Butter
- 1 1/2 Tsp. Vanilla
- 1/3 Cup Milk

Mix powdered sugar and peanut butter. Stir in vanilla and milk. Beat until smooth and of spreading consistency.

Frosts a 13 x 9 inch cake.

CHOCOLATE CHEESECAKE

Kevin Fautch

(Served at every get-together [family and friends] since November 1994)

You will need an 8" springform pan for this one. Preheat oven to 350 degrees and butter the springform pan.

Crust:

- 25 Chocolate Wafer Cookies (about 1 1/4 cup)
- 4 Tbsp. Butter, Melted
- 2 1/2 Tbsp. Sugar

Combine crumbs, melted butter and 2 1/2 Tbsp. sugar. Press mixture onto bottom and up sides of the pan. Set aside in refrigerator.

Filling:

- 3 Packages Cream Cheese (8 oz.)
- 1 Cup Sugar
- 2 Eggs
- 1 1/3 Cup (8 oz.) Semisweet Chocolate Chips or 8 (1 oz.) Squares Semisweet Chocolate
- 1/4 Cup Heavy Cream
- 1 Cup Sour Cream
- 1 Tsp. Instant Coffee Dissolved in 1/4 Cup Hot Water
- 1 Tsp. Vanilla

In the large bowl of an electric mixer, cream the cheese and the sugar; add eggs and blend well.

Melt the chocolate in the top of a double boiler or in a light saucepan over very low heat. Beat into the cheese mixture, along with the cream, sour cream, coffee and vanilla. Blend until smooth.

Pour into the prepared crust and bake on cookie sheet for 45 minutes, or until a toothpick inserted near the center comes out clean. Cool on a rack for several hours; remove the springform pan and serve. Serves 12.

CUSTARD PIE—9"

Liz Fortier

- 2 1/2 Cups Milk Scalded
- 7 1/2 Tbsp. Sugar
- 1/4+ Tsp. Nutmeg
- 5 Eggs
- 1/4 Tsp. Salt
- 2 Tsp. Vanilla

Put milk in pan and heat hot, but do not boil. Beat eggs until thoroughly blended. Add sugar, salt, nutmeg and flavoring. Mix again. Add to hot milk then into unbaked pie crust and bake at 425° until knife comes out clean. Makes and good full pie.

DICK'S BIRTHDAY CAKE

Barbara Fautch

(December 25)

- 5 Eggs
- 2 1/2 Cups Granulated Sugar
- 4 1/2 Oz. Unsweetened Chocolate
- 1 3/4 Cup Milk
- 1/4 Cup Butter
- 1/2 Cup Vegetable Shortening
- 1 1/2 Tsp. Vanilla Extract
- 1/2 Tsp. Red Food Coloring
- 1 1/2 Tsp. Soda
- 1/2 Tsp. Salt
- 3 Cups Sifted Cake Flour

Preheat oven to 350°. Beat one of the eggs and combine it with 1 cup of the sugar, the chocolate and 3/4 cup of the milk in a saucepan. Cook, stirring over low heat until the chocolate melts and the mixture thickens. Cool to room temperature. Mix the butter and shortening and add the remaining sugar gradually. Cream until fluffy. Add the vanilla and coloring. Add the remaining eggs, one at a time, beating well after each. Sift the dry ingredients together and add to the butter mixture. Alternate with the remaining milk, beating well. Beat until smooth.

FORGOTTEN PIE

Barbara Fautch

- 5 Egg Whites
- 1/4 Tsp. Salt
- 1 1/2 Cup Sugar
- 1 Pint Whipping Cream *Big Container of Cool Whip*
- 1/2 Tsp. Cream of Tarter
- 1 Tsp. Vanilla

Beat egg whites until frothy. Add sugar gradually while continuing to beat eggs until "stiff." Add cream of tarter and vanilla. ^{salt} Do not under beat. Preheat oven to 450°. Put mixture in 9/13" greased pan. Turn oven off. Immediately place in oven over night or at least 8-12 hours. Spread with Cool Whip.

Crushed Praline mix with Cool Whip + spread on top.

GRAHAM CRACKER CREAM PIE

Barbara Fautch

Crust:

- 18 Double Graham Crackers (rolled fine)
- 1 Tbsp. Flour
- ~~1/2 Cup Butter~~
- 3/4 ~~1/2~~ Cup Butter Softened
- 1 Tsp. Cinnamon
- 1/2 cup Sugar

Blend thoroughly, press into well-buttered pie plate (saving 1 cup for top) evenly.

Custard Filling:

- 2 Tbsp. Corn Starch
- 1/4 Tsp. Salt
- 3 Egg Yolks (beaten)
- 1/4 Cup Sugar
- 2 Cups Milk (scalded)
- 1 Tsp. Vanilla

Mix thoroughly-cornstarch, sugar, and salt. Add slowly to hot milk stirring constantly until mixture thickens. Cook in double boiler 10 minutes longer. Blend in a little of this mixture with egg yolk, return to double boiler, stir and cook until eggs are set (about 2 minutes). Add vanilla, pour into crust.

JEANIE'S PUMPKIN PIE

Jeanie Hurlbert

Crust:

- 1/3 Cup Boiling Water
- 2/3 Cup Shortening
- 2 Cup Flour
- 3/4 Tsp. Salt

Mix together—refrigerate

Filling:

- 2 Cans Festal Golden Pumpkin Pie
- 6 Eggs Slightly Beaten
- 2 Cups Light Brown Sugar
- 1 Tsp. Salt
- 2 Tsp. Cinnamon
- 1/2 Tsp. Ground Cloves
- 1/2 Tsp. Nutmeg
- 1/2 Tsp. Ginger
- 2 Cups Evaporated Milk

Prepare a one-crust pastry in a DEEP dish pie shell. Combine eggs, sugar, salt and spices and beat well. Blend in Festal Pumpkin. Add milk and beat well. Pour into pastry lined pie tin. Fill as full as possible! Bake in oven at 450° for 10 minutes, then reduce heat and bake at 350° until a knife can be inserted in center and come out clean. (This will probably be longer than 45 minutes.)

This pie is the best when you make it in a deep dish. If you make a shallow pie, cut the recipe in half.

BAKING TIP: If you only have whole cloves, it does NOT work to put them in a blender to grind them. It will result in a forever sandblasted treatment of your blender. Right Dad!

LAPLANDER FROSTING

Barbara Fautch

(This was our favorite frosting for years. Another of Grandma Julie's.)

- 1 Cup Sugar
- 1 Egg
- 3 Tbsp. Milk
- 1 Tbsp. Butter
- 1 Square Chocolate

Mix and bring (just) to boil. Add 1 tsp. vanilla. Spread on cake.

LEMON PIE

Barbara Fautch

(Here's another one of Grandma Julie's specialty pies.)

Use a flaky pie crust.

Lemon Filling:

- 2 Cups Water
- 2 Tbsp. Cornstarch (heaping)
- 1 Tbsp. Butter
- 1 Cup Sugar
- 1 Lemon Rind
- 3 Eggs

Heat in double boiler. Separate eggs and mix yolks with grated lemon rind and juice. Add to the above mixture. Cook until stiff.

Meringue:

3 egg whites beaten stiff. Add 3 Tbsp. sugar after it starts to thicken. Continue beating until it holds a stiff peak. Spread over lemon filling in baked pie shell. Bake at 300° until golden brown.

LIGHTEN LEMON CAKE

Cheryl Fautch

Cake:

- 1 Package Duncan Hines White Cake Mix
- 1 Package Lemon Jell-O
- 4 Egg Whites
- 1 1/4 Cup Water
- 1/3 Cup Oil
- 2 Tbsp. Grated Lemon Peel

Combine above ingredients and beat for 2 minutes. Put in 9x13" pan and bake at 350° for 35 minutes.

Glaze:

- 2 Cups Powdered Sugar
- Juice of 2 Lemons

Mix powdered sugar and lemon juice together. As soon as cake comes out of the oven, poke holes (every two inches) in the cake with the fork all the way to the bottom of pan. Pour the glaze over the cake. It is very important that the glaze is poured on the cake when it is hot. This way the glaze soaks in.

LIZ'S POPPY SEED CAKE

Liz Fortier

- 2/3 Cup Poppy Seeds
- 1 Cup Milk
- 1/2 Cup Shortening
- 1/1/2 Cup Sugar
- 2 Egg Yolks
- 2 Tsp. Baking Powder
- Pinch Salt
- 1 Tsp. Vanilla
- 2 Cup Flour
- 3 Egg Whites Beaten

Soak seeds overnight in milk. Cream shortening and sugar. Add yolk. Add flour alternating with milk and poppyseed. Add vanilla and egg whites. Divide into 3 (8") layer pans.

Bake 350° for 30 minutes. Cool layers. Put together with any cream filling. Frost with cinnamon frosting.

Cinnamon Frosting:

- 2 Egg Whites
- 2/3 - 3/4 Cup Sugar (Approximately)
- 1/8 Tsp. Cream of Tartar (Approximately)
- 2 Tbsp. Water
- 1/3 Cup Corn Syrup (Approximately)

Double boiler, beat until stiff. Remove immediately from hot water. Add 1 tsp. vanilla. Frost the cake.

MARGARITA PIE

Fred Fortier and Judy

- 1 1/2 Cup Crushed Pretzels
- 6 Tbsp. Melted Butter
- 3 Tbsp. Sugar

Mix above together and bake at 350° for 10 minutes. Cool completely.

- 1 Quart Vanilla Ice Cream
- 6 oz. Bacardi Frozen Margarita Mix (thawed) (use a 10 oz can, but only use 6 oz.)

Mix thoroughly, pour into crust. Garnish with "zest" of lime peel. Freeze until ready to serve.

MY FAVORITE CHOCOLATE CAKE

Fred Fortier and Judy

(This is extremely easy.)

- 1 Devil's Food Cake Mix
- 1 3/4 Cup Sour Cream
- 2 Eggs

Mix together. Add a 12 oz. package of chocolate chips. Bake in bundt pan at 350° for 50-55 minutes. Sprinkle with powdered sugar or serve with cool whip.

PIE CRUST (NEVER FAIL)

Barbara Fautch

- 3 Cups Flour
- 1 1/4 Cup Shortening (take 3/4 cup water and bring shortening up to the 2 mark)
- 1 Tsp. Salt

Add to the above:

- 1 Egg Beaten
- 5 Tsp. Water
- 1 Tsp. Vinegar

PRUNE SPICE CAKE

Barbara Fautch

- 2 1/2 Cups Flour
- 3/4 Tsp. Baking Powder
- 1 Tsp. Soda
- 3/4 Tsp. Salt
- 1 Tsp. Cloves
- 1 Tsp. All Spice
- 1 Tsp. Cinnamon
- 1/2 Cup Crisco
- 1 1/2 Cups Sugar
- 2 Eggs
- 1 Cup Cooked Prunes or Raisins
- 1 Cup Sour Milk

Mix all together and beat. Bake at 350° about 1 hour.

PUMPKIN PIE

(Another of Grandma Julie's specialties.)

Barbara Fautch

Use a flaky pie crust.

- 1 1/2 Cup Prepared Pumpkin
- 2/3 Cup Brown Sugar
- 1 Tsp. Cinnamon
- 1/2 Tsp. Ginger
- 1 Tsp. Salt
- 2 Eggs
- 2 Cups Milk

Use beater to mix. Add milk last. Double recipe for 3 pies.

RASPBERRY PIE

Cheryl Fautch

Crust:

- 1 Package Graham Crackers
- 1/4 Cup Sugar
- 1/4 Cup Melted Butter

Mix and press into 9" pie plate.

Filling:

Melt 18 large marshmallows with 1/2 cup milk in microwave for 2 minutes 20 seconds. Refrigerate 5-10 minutes. Whip 1-cup whipping cream. Fold in cooled mixture. Fold in 1-pint raspberries. Pour in shell. Refrigerate 2-3 hours.

RHUBARB CAKE

Barbara Fautch

(This recipe is from Margaret Mayer, Dick's Aunt, who looks like our Aunt Mae and just as nice.)

- 2 Cups Diced Rhubarb
- 1/2 Cup Sugar

Mix together and let stand while preparing:

- 1 1/2 Cup Brown Sugar
- 1/2 Cup Butter
- 1 Egg
- 1 Cup Buttermilk (or sour milk-adding vinegar to milk)
- 2 Cup Sifted All Purpose Flour
- 1 Tsp. Soda (put in buttermilk)
- 1 Tsp. Vanilla
- 1/2 Tsp. Salt
- 1 1/2 Cup Chopped Rhubarb

Bake at 350° in a 9 x 13" pan. Mix together 1/3 cup sugar and 1 tsp. cinnamon and sprinkle over cake before putting in oven. Bake 50 minutes. Serve with ice cream or whipping cream.

RHUBARB PIE (9")

Liz Fortier

- 2 1/4 Cups Sugar
- 3 Eggs
- 3 Tbsp. Flour
- 4 1/2 Cups Rhubarb—Cut very small, about 1/4"

Mix the ingredients (less rhubarb). Pour over rhubarb in an unbaked pie crust. Bake at 350° until done—knife will come out clean.

WATERGATE CAKE

Cheryl Fautch

- 1 White Cake Mix—Duncan Deluxe
- 3 Eggs
- 1 Package Pistachio Pudding (Large)
- 1 Cup Vegetable Oil
- 1 Cup 7-Up
- 1 Cup Walnuts/Pecans

Mix and pour into two 9" round pans. Bake at 350° for 35-40 minutes.

Frosting:

- 1 Package Pistachio Pudding (small)
- 1 1/4 Cup Milk

Make pudding, add 9 oz. of cool whip. Frost between the layers and all around!!!!

YUMMY CAKE

Faye Watson

One of my favorites from Antiquity Rose in Excelsior.

Cake:

- 1 Pkg. Yellow Cake Mix
- 4 Eggs
- 1 Can (11 oz.) Mandarin Oranges (juice and fruit)
- 1/2 Cup Salad Oil

Beat above ingredients 4 minutes.

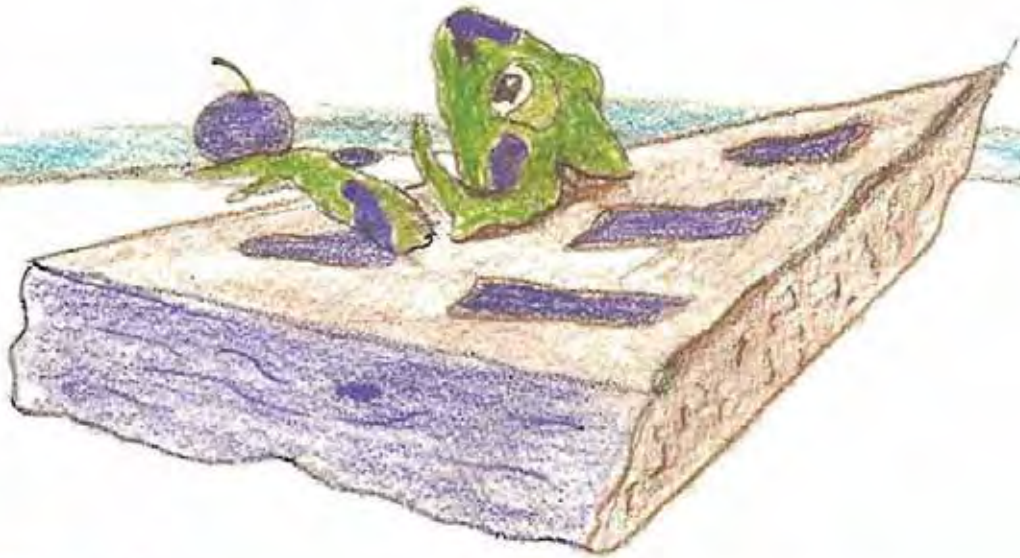
Grease and flour 9 x 13 pan. Bake 35 minutes at 350°. Cool thoroughly.

Frosting:

- 1 20 oz. Can Crushed Pineapple (juice and fruit)
- 1 Pkg. Instant Vanilla Pudding Mix (small size)
- 3/4 Tsp. Vanilla
- 8 oz. Cool Whip

Spread on cooled cake and refrigerate.

Miscellaneous



Chung-Druid

BEER BATTER

Rhonda Fautch

- 1 3/4 Cup Flour
- 1 1/2 Tsp. Salt
- 1/2 Tsp. Pepper
- 12 oz. Can Beer
- 2 Chickens, Cut-up (2 1/2 pounds each)
- Vegetable Oil

Combine flour, salt, pepper in medium bowl. Add beer. Beat until smooth. Let stand for 30 minutes. Dip chicken into batter and fry in 1 inch of oil for 30 minutes, turning once. Please on paper towel to drain.

Batter is also good for fish and onion rings.

BEER BATTER

Carol Fortier

(If you are lucky enough to catch a walleye!)

- 1 Cup Flour
- 1 1/2 Tsp. Baking Powder
- 1/2 Tsp. Salt
- 2 Eggs
- 12 oz. Can of Beer (not light)

Beat eggs and beer, stir in dry ingredients. Flour fish before dipping in batter.

BIG BUBBLES

Ed & Martha Fortier

(For kids fun!)

- 1 oz. Joy or Dawn (if you like blue)
- 8 oz. Water (preferably distilled)
- 1 oz. White Karo Syrup

Stir mixture—**DO NOT SHAKE**. Store in plastic. The longer it sits the better it gets.

CAJUN MIX

Jeanie Hurlbert

- 2 Cans (12 oz.) Blue Diamond Smokehouse Almonds
- 6 Cups Kellogg's Crispix Cereal
- 1 Cup Pepperidge Farm Goldfish
- 1/4 Cup Margarine
- 1 Tbsp. Worcestershire Sauce
- 1/2 Tsp. Paprika
- 1/2 Tsp. Thyme Leaves
- 1/4 Tsp. Black Pepper
- 1/4 Tsp. Tabasco Sauce

Over 250°—put in dry ingredients in roasting pan. Mix seasoning with melted butter; pour over dry mixture, toss. Bake 1 hour, stirring every 20 minutes. Cool on paper towel.

CHEESEY FRENCH BREAD

Ed & Martha Fortier

- 1 Loaf French Bread
- 1 Stick Butter
- 1 Medium Onion Sliced Thin
- 1 Tbsp. Poppy Seeds
- 8 oz. Cheese (Swiss or Monterey Jack)
- Parsley
- Garlic Salt

Slice bread. Place slice of cheese between each two slices. Sprinkle with garlic salt. Cook onion and poppyseed in butter over low heat until onion is clear. Spoon onion/butter mix over bread and between slices. Sprinkle with parsley. Wrap in foil leaving opening on top. Bake 20-30 minutes at 350° or grill.

CHOCOLATE SAUCE

Lorrie Harris

(You can go through a lot of ice cream when you keep in the refrigerator.)

- 2 Square Chocolate
 - 8 Tbsp. or 1/4# Margarine
 - 2 Cups Sugar
 - 1 Large Can Carnation Milk
- (For a small can of Carnation milk, use half the ingredients)

Melt margarine and chocolate. Add sugar. Blend over low heat. Add one large can Carnation milk, gradually bring to a boil. Add one tsp. Vanilla.

FRENCH DRESSING

Barbara Fautch

- 1 Cup Oil
- 1 Cup Ketchup
- 1/4 Cup Sugar
- 1/4 Cup Vinegar
- Juice of 1 Lemon
- 1 Tsp. Salt
- 3 Drops Worcestershire Sauce
- 1 Clove Garlic Cut in Two

Put in bottle and shake.

FRENCH DRESSING

Cheryl Fautch

- 1/2 Cup Oil
- 1/2 Cup Sugar
- 2/3 Cup Ketchup

Mix above ingredients together. Let sit for 5 minutes.

- 1/4 Cup Red Wine Vinegar (have used Red Wine or also Brandy)
- 1 Tbsp. Worcestershire Sauce
- 1/4 Onion

Mix all together and refrigerate.

HEAVENLY HOT FUDGE SAUCE

Faye Watson

(Sinful!!!!!!)

- 1 Can (13 oz.) Evaporated Milk
- 1 Stick (1/2 Cup) Butter or Margarine
- 4 Squares Bakers Unsweetened Chocolate
- 3 Cups Sugar
- 1/2 Tsp. Salt

In top of double boiler melt butter and chocolate, cut up. Add sugar and salt. Gradually pour in evaporated milk stirring mixture. Cook over simmering water for 20 minutes, stirring constantly. Pour over ice cream. Refrigerate remaining sauce.

HOT FUDGE SAUCE

Cheryl Fautch

(This recipe is from my mom and so easy that even Krista and my dad can make it!)

- 1 Cup Sugar
- 1/3 Cup Cocoa
- 2 Tbsp. Flour
- 1/4 Tsp. Salt
- 1 Cup Boiling Water
- 1 Tbsp. Butter
- 1/2 Tsp. Vanilla

Mix dry ingredients and add boiling water. Cook until thick, stirring constantly, using medium heat. Add butter and vanilla after removing from stove.

ICE BOX ROLLS

Barbara Fautch

- 2 Cups Boiling Water
- 2 Tbsp. Shortening (Crisco)
- 1/2 Cup Sugar
- 2 Tbsp. Salt

Mix together and cool till luke warm.

Soften 2 yeast cakes in 1/4 cup luke warm water with 1 tsp. sugar. Add to first mixture. Add two beaten eggs. Add 4 cups flour and beat well, but don't knead. Set in refrigerator and use as needed.

Separate into 4 parts. 3 hours to raise. Bake in oven for 15 minutes.

For crescent rolls:

Roll dough in circle. Cover with melted butter and sugar and cut in pie wedges. Roll from outside edge in. This recipe is doubled.

MARSHMALLOW CREAM FUDGE

Rhonda Fautch

- 3 3/4 Cup Sugar
- 1 1/4 Cup Evaporated Milk
- 1 Jar Marshmallow Cream
- 1 Stick of Butter
- 12 oz. Chocolate Chips
- 1 1/4 Cup Chopped Nuts

Combine milk, sugar, and butter in sauce pan. Heat to boil. Stir constantly for 5 minutes over medium heat or until mixture reaches softball stage of 238°. Remove from heat. Add remaining ingredients. Stir vigorously until well blended. Put in 13x9" pan, cut into squares. Makes about 3 pounds.

PANNEKOEKEN

Jeanie Hurlbert

- 1/2 Cup Flour
- 1/2 Cup Milk
- 2 Eggs

Mix together. Spray 8" pie tin with "Pam." Pour approximately 1 Tbsp. melted butter into bottom of pie tin*. Pour mixture into pie tin—sprinkle with cinnamon if desired.

Bake at 400° for 25-30 minutes.

You can add apples, bacon or other filling to Pannekoeken—put into pie tin before adding mixture. Serve with syrup, lemon and powdered sugar, fruit topping or whatever you desire.

(If you are counting fat grams, this recipe works well to not use the butter—just make sure you "pam" the pan well.)

SOFITEL HOUSE DRESSING

Kevin Fautch

- 3 Tbsp. Mayo
- 1 Tbsp. Dijon Mustard
- 1 Tbsp. Yellow Mustard
- 3 Tbsp. Red Wine Vinegar
- 1 Tsp. Salt
- 1/2 Tsp. Freshly Ground Pepper
- 1/2 Tsp. Tarragon—Fresh or Dry
- 2 Cup Oil

Mix Mayo with mustards, vinegar and spices until smooth. Add oil a little at a time. If too thick, add more oil.

TUMERIC PICKLES

Barbara Fautch

(This recipe is from Grandma Julie.)

- 6 Quarts Small Cucumbers
- 3 Quarts Button Onions
- 6 Green Red Peppers
- 2 Sweet Red Peppers

Cut fine. Salt and let stand over night. Drain in morning and add:

- 2 Quarts Vinegar
- 1/2 Cup White Mustard Seed
- 4 Tsp. Tumeric Powder
- Few Whole Cloves
- 10 Cups Sugar

Boil until hot through-out pickles. Put in jars and seal while hot.

The End



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