

Frogtummy *cookbooks!*

2009 | www.frogtummy.com

Cookbook Committee

Special thanks to Jenn Springer for the wonderful idea and countless hours collecting and typing recipes - as well as her committee.

Jenn Springer
Genessa Robbins

Relief Society Presidency

2009 - PRESENT

Robin Rudd
Melanie Butler
Kathy Robbins
Staci Potter

Relief Society Presidency

2006 - 2009

Vicki Christensen
Helen Schenck
DeAnn Hoggan
Krista Hansen

Appetizers.....16

Texas Caviar 17
Sun-dried Tomatoes (well, sort of) 17
Open-Face Crab Ciabatta..... 18
Cheese Spread 18
Cheese Fondue 18
Stuffed Mushrooms 19
Stuffed Mushrooms 19
Fantastic Ranch Cheese Balls 20
Tomato & Cream Cheese Appetizer..... 20
Ham Cheese Ball 20
Lettuce Wraps..... 21
Appetizer Pizza 21
Robyn Judd's Zucchini Chips..... 22

Beverages..... 24

Witches Brew 25
Slush 25
Cranberry Punch 25
Homemade Root Beer..... 26
Water Punch..... 26
Fruit Drink..... 26

Breads 28

Whole Wheat Bread..... 29
White or Whole Wheat Bread 30
Yummy, Yummy Wheat Bread 30
Wheat Bread 31
Artisan Bread 32
Focaccia Bread 33
French Bread 33
Harvest Loaf Bread 34
Peasant Bread 35
Cinnamon Fabulous French Bread 35
Amber Grain Bread 36
Fry Bread 36
Fry Bread 37
Best Cornbread..... 37
Cornbread..... 38

Cathy's Bread with Instant Yeast	38
Pull-Apart Bacon Bread	39
Date Nut Bread	39
Pumpkin Bread	40
Zucchini Bread.....	40
Zucchini Bread.....	41
Banana Bread	41
Banana Bread	42
Banana Bread	42
Banana Bread	43
Poppy Seed Bread	43
Basic Pizza Dough	44
Pizza Dough	45
Pizza Dough	45
Soft Flour Tortillas.....	45
Breadsticks	46
Breadsticks	46
Breadsticks	46
Breadsticks	47
Soft Pretzels	48
Some Other Soft Pretzels	48

Breakfast..... 50

Granola	51
Healthy & Good Breakfast.....	51
CJ's Pancake & Waffle Syrup	52
Coconut Syrup	52
Buttermilk Syrup	52
Buttermilk Syrup	53
Cherry-Pecan Spread	53
Wholesome & Light Oat Pancakes	54
Whole Wheat Country Griddle Cakes	54
Wholesome & Light Pancakes	55
Fluffy Griddle Cakes.....	55
German Pancakes.....	56
German Pancakes.....	56
Whole Wheat Blender Waffles or Pancakes	57
Whole Wheat Pancakes or Waffles.....	57
Waffles	58
Waffle Mix.....	58
French Toast.....	59
Crepes	59

Lazy Day Bran Muffin.....	60
Whole Wheat Muffins.....	60
Chocolate Zucchini Mini Muffins.....	61
Sweet Potato Muffins.....	61
Whole Grain Apple Fritters.....	62
French Breakfast Puffs.....	63
Oven Omelet.....	63
Breakfast Casserole.....	64
Make-Ahead Breakfast Cake.....	64

Brownies.....66

Mint Brownies.....	67
Mint Brownies.....	68
Mrs. Fields Real Brownie Recipe.....	69
Easy Brownies.....	69
Chippy Blond Brownies.....	70
Butterscotch Brownies.....	70
Caramel Brownies.....	71
Brownies.....	71
Our Best Brownies.....	72
Fudgy Brownies.....	72

Cakes & Cupcakes.....74

Crazy Cake.....	75
Graham Streusel Cake.....	75
Mountain Dew Cake.....	76
Brooking's Yummy Pound Cake.....	76
Some Kind of Cake! Chocolate & Cinnamon.....	77
Grandma's Chocolate Cake.....	78
Chocolate Mayonnaise Cake.....	78
Chocolate Crazy Cake.....	79
Chocolate Chip Cake.....	79
Layered German Chocolate Cake.....	80
Pumpkin Cake.....	80
Pumpkin Cream Cake.....	81
Summer Strawberry Cake Dessert.....	82
Banana Cake.....	82
Fresh Orange Cake.....	83
Blueberry Poppy Cake.....	84
Fresh Apple Cake.....	85

Cookie Cake	86
Red Velvet Cupcakes with Cream Cheese Frosting	87
Perfect Lemon Cupcakes.....	87
Zucchini Cupcakes	88
Quick Pumpkin Cupcakes	89
Cream Cheese-Filled Cupcakes	89
Cupcakes in an Ice Cream Cone.....	90
JELL-O Cheesecake	90
Pumpkin Cheesecake	91
Little Cream Cheese Cakes	91
Cake Truffles	92
German Chocolate Frosting	92
Lemon Butter Cream Frosting	93
Butter Cream Frosting.....	93

Casseroles..... 94

Sweet Potato Casserole.....	95
Corn Casserole.....	95
Eggplant Casserole	96
Zucchini Casserole.....	96
Green Bean Casserole.....	97
Chicken Cordon Bleu Casserole.....	97
Curly Noodle Casserole	98
Pork Chop & Potato Casserole	98
Chicken Vegetable Casserole	99
Chicken Stuffing Casserole.....	99
Chicken Noodle Casserole.....	100
Sausage Rice Casserole	100
Chicken & Dressing Casserole	101

Cookies & Bars 102

Chocolate Chip Cookies.....	103
Chocolate Chip Cookies.....	103
Chocolate Chip Cookies.....	104
Chocolate Chip Cookies.....	104
Chocolate Chip Cookies.....	105
Chocolate Chip Cookies.....	105
Chocolate Chip Cookies.....	106
Awesome Chocolate Chip Cookies.....	106
Soft Chocolate Chip Cookies.....	107

Mrs. Field's Cookies.....	107
Pumpkin Chocolate Chip Cookies	108
Favorite Christmas or Valentine Cookies	109
Chocolate Cookies.....	109
Chocolate Peanut Butter Cup Cookies	110
Peanut Butter Dot Cookies.....	110
Chewy Chocolate-Raspberry Cookies (Vegan)	111
Sugar Cookies	111
Sugar Cookies	112
Sour Cream Sugar Cookies.....	112
Sugar Cookies	113
White Wonders (a super-duper sugar cookie).....	114
Almond Frosting.....	108
Rolo Cookies.....	114
Nauvoo Ginger Bread Cookies	115
Chocolate Surprise Cookies.....	115
Shortbread Cookies	115
Oatmeal Chip Cookies.....	116
Neiman-Marcus Oatmeal Cookies	118
White Chocolate & Craisin Cookies	117
Chocolate-Covered Cherry Cookies.....	118
Ginger Crinkles Cookies.....	118
Cinnamon Cookies.....	124
Caramel Cookies.....	120
Peanut Butter Cookies	121
Peanut Butter Cookies	121
Andes Chocolate Mint Cookies	122
Multi-Chip Cookies	122
Snickerdoodles.....	123
Snickerdoodles.....	123
Lady Fingers Cookies	108
Clif Bars.....	124
Caramel Bars.....	125
Cereal Bars	125
Peanut Butter Bars	126
Peanut Butter Fingers	127
Peanut Butter Bars	127
Peanut Butter Bars	128
Pumpkin Bars	129
Granola Bars.....	129
Salted Peanut Chews	130
Lemon Bars	131

Desserts 132

Scotch Shortbread.....	133
Fruit Pizza	134
Fruit Pizza	135
Toffee.....	135
Lion House Mint Truffles	136
Candy Marshmallow Log.....	136
Grandma Urry's Old-Fashioned Fudge.....	137
Million Dollar Fudge	137
Black Licorice Caramel.....	138
Doughnuts.....	138
Apple Dumplings	139
Mint Dessert (Christmas).....	139
3-Layer Raspberry Dessert	140
3-Layer Chocolate Dessert	140
Homemade Pudding	141
Peach Pudding Cobbler.....	141
Creamy Rice Pudding.....	142
Amanda's Rice Pudding.....	142
4-Stack Pudding	143

Dips 144

Cowboy Dipping Mix.....	145
Bean Dip for Tortilla Chips	145
Fiesta Artichoke Dip.....	146
Hot Artichoke Dip.....	146
Hot Artichoke Dip.....	146
Vegetable Dip.....	147
Vegetable Dip.....	147
Vegetable Dip.....	148
Hoggan Family Veggie Dip	148
Baked Bread Bowl Dip.....	149
Party Chili Dip	149
Spice Islands Beau Monde Dip	149
Guacamole	150
Spinach Dip	150

Holiday..... 152

Gingerbread for Gingerbread Houses or Gingerbread Men.....	153
------------------------------------------------------------	-----

Grandma Thayne's Thanksgiving Dressing	155
Paula's Stuffing Mix	155
Great Grandma Warren's Dressing	156
Kitchen Potpourri	156

Ice Creams 158

Fried Ice Cream Balls	159
Ice Cream Sandwiches	159
Paula Dean's Ice Cream Sandwich Dessert	160
Ice Cream Treat	160
Homemade Vanilla-Lemon Ice Cream	161
Caramel Sauce	161
Ice Cream Toppings	162
Frozen Fresh Peach Mix	163

Main Dishes 164

Egg Rolls	165
Egg Rolls	165
Southwest Egg Rolls	166
Oatmeal Meatloaf	166
Best Meatloaf Ever	167
Lil' Cheddar Meatloaves	167
Lime-and-Honey Glazed Salmon with Warm Black Beans & Corn Salad	168
Mushroom Spinach Pizza	169
Upside-Down Pizza	169
Basic Meatballs	170
Fresh Tomato Sauce	171
Tomato Baste Roast	171
Mexican Chili Pie	172
Hamburger Pie	172
15-Minute Cheesy Chili-n-Rice Skillet	173
Really Good Pinto Bean Pie	173
Beefy Beef Bundles	174
Hungry Jack Beef & Bean Dish	174
Beef Taco Skillet	175
Sweet Pork Burritos	175
Costa Vida Sweet Pork	175
Barbecue Turkey	176
Bar-B-Que Ribs	176
Barbecue Shrimp	177

Turkey Parmigiana	177
Flank Steak	178
Sugar Ham	178
Best Crab Cakes	179
Pork Loin Roast	179
Roast Beef Swirl Witches.....	180
Navajo Tacos.....	180
Caribbean Tacos	181
Burk's Chili Verde	181

Pasta 182

Baked Spaghetti	183
Sour Cream Noodles	183
Lasagna.....	184
Bisquick Impossible Lasagna Pie.....	184
Mexican Lasagna	185
Fettuccine Alfredo.....	185
Grown-Up Mac & Cheese.....	186
Classic Stroganoff	187
Chicken Tetrazzini	187
Southwestern Chicken Pasta	188
Cajun Chicken Pasta	188
Cajun Chicken Pasta	189
Chicken Pasta Salad	189
Chicken Pasta Salad	190

Play Dough 192

Kool-Aid Play Dough	193
Peanut Butter Play Dough	193
Play Dough (not salty).....	193
Best Play Dough Ever.....	194

Pies..... 196

Apple Pie.....	197
No-Crust Coconut Pie	198
Coconut Praline Dream Pie.....	198
Million Dollar Pie	199
Lemon Meringue Pie	199

Traditional Pumpkin Pie.....	200
Pumpkin Pie	200
Banana Cream Pie Filling	201
Cream Pie.....	201
Peach Pie.....	202
Éclair Pie.....	202
Dirt Pie	203
Nut Crust	203
Pie Crust	203
Pie Crust	204
Flaky Pie Crust	204
No-Fail Pie Crust	205
Never-Fail Pie Crust.....	205

Poultry..... 206

Chicken Divine.....	207
Barbecue Chicken	207
BBQ Chicken	208
Dutch Oven BBQ Chicken.....	208
Lemon Chicken.....	209
Parmesan Chicken	210
Best Ever Parmesan Chicken	210
Chicken Turnovers	211
Chicken Cordon Bleu.....	211
Chicken Enchiladas	212
Chicken Enchiladas	212
Chicken Enchiladas	213
Chicken Enchiladas	213
Sweet & Sour Chicken	214
Sweet & Sour Chicken	214
Sweet & Sour Chicken Wings.....	215
Poppy Seed Chicken	216
Poppy Seed Chicken	216
Poppy Seed Chicken	217
Chicken Waikiki.....	217
Swiss Party Chicken	218
Swiss Cheese Chicken	218
Marinated Chicken	218
Italian Chicken.....	219
Chicken & Biscuits.....	219
Teriyaki Style Chicken.....	219
Special Delivery Chicken.....	220

Steak or Chicken Fajitas.....	220
Cheesy Chicken.....	221
15-Minute Chicken & Rice Dinner.....	221
Chicken & Rice.....	222
One-Dish Chicken & Rice Bake.....	222
Chicken Taco Bake.....	223
Cashew Chicken.....	223
Crock Pot Chicken.....	224

Rolls 226

Buttery Herb Pull-Aparts.....	227
Hot Rolls.....	227
Lion House Crescent Rolls.....	228
Rolls.....	228
Potato Pan Rolls.....	229
Rolls.....	229
Yummy Rolls.....	230
No-Knead Rolls.....	231
Danish Cinnamon Rolls.....	232
Croissants, Cinnamon Rolls & Pizza Pockets.....	233
Basic Sweet Roll Dough.....	234

Salads 236

Green Salad with Almonds & Orange Dressing.....	237
Frito Salad.....	237
Kale-Pomegranate Salad.....	238
Spinach Salad.....	239
Spinach Salad.....	239
Spinach Chicken Salad.....	240
Taco Salad Trifle.....	240
Asian Chicken Salad.....	241
Cashew Chicken Salad.....	241
Italian Green Salad.....	242
BLT Salad.....	242
BLT Salad.....	243
Citrus Toss Salad.....	243
Shrimp Salad.....	244
Wonton Chicken Salad.....	244
Applebee's Oriental Salad.....	245
Easy Salad.....	245

Hot Chicken Salad	246
Chicken Rice Salad	246
Chicken Salad	247
Chicken Salad	247
Broccoli Salad	248
Broccoli Cauliflower Salad	248
Sweet Broccoli Salad	249
Cathy's Cucumber Dill Salad	249
Cabbage Salad	250
Pepe Salad	250
JELL-O Cream Cake (Salad)	251
Orange JELL-O Salad	251
Grape Salad	252
Grape Salad	252
Strawberry Salad	253
Strawberry Spinach Salad	253
Strawberry Spinach Salad	254
Strawberry Pretzel Salad	254
Cookie Salad	255
Cookie Salad	255
Cookie Cream Salad	255
Fudge-Striped Cookie Salad	256
Snicker Salad	256

Salsas 258

Salsa	259
Salsa	260
Quick Salsa	260
Fresh Salsa	261
Kris' Salsa	261
Salsa for Canning	262
Black Bean Salsa	262
Cranberry Salsa	263
Cranberry Salsa	263
Papaya Salsa	264

Sandwiches 266

Stuffed Chicken Salad Sandwiches	266
Veggie Sandwich	267
Black Bean Sandwiches	268

Stroganoff Sandwich.....	268
Sloppy Joes.....	269
Sloppy Joes.....	269
Kris' Birthday Sandwiches.....	270

Sauces & Dressings..... 272

Thousand Island Dressing.....	273
Poppy Seed Dressing.....	273
Ranch Dressing.....	273
Home-Style Ranch Dressing.....	274
Blue Cheese Dressing.....	274
Honey Mustard Dressing.....	275
Cilantro-Lime Ranch Salad Dressing.....	275
Costa Vida Ranch Dressing.....	276
Goose Poop Dressing.....	276
Italian Dressing.....	277
Awesome Fajita Marinade.....	277
Turkey Marinade.....	278
Chicken Marinade.....	278
Red Flame Seasoning.....	278
Taco Seasoning Mix.....	279
Homemade Alfredo Sauce.....	279
Buttermilk in a Pinch.....	279
Barbecue Sauce for Spare Ribs.....	280
Marshmallow Dressing.....	280
Sweetened Condensed Milk.....	281
Mustard Poultice.....	281

Side Dishes..... 282

Sesame Green Beans.....	283
Green Bean Delight.....	283
Corn & Zucchini Melody.....	284
Glazed Carrots.....	284
Costa Vida Black Beans.....	284
Crock Pot Black Beans.....	285
Baked Beans.....	285
Yams.....	286
Yams.....	286
Easy Mashed Potatoes.....	287
Gravy.....	287

Summer BBQ Baked Potatoes	287
Sour Cream Potatoes.....	288
Twice-Baked Potatoes	288
Spanish Rice	289
Costa Vida Rice.....	289
Lime Rice.....	290
Yorkshire Pudding	290
Yorkshire	291
Hummus	291
Polenta.....	292

Soups, Stews & Chilis.....294

Sausage Soup	295
Tortellini Soup.....	295
Tomato-Tortellini Soup.....	296
Hearty Veggie Soup.....	296
Hearty Healthy Lentil Soup	297
Black Bean Soup Your Kids Will Eat	298
Creamy White Chicken Chili.....	298
White Bean Chicken Chili.....	299
White Chicken Chili Soup.....	299
White Chicken Chili	300
Enchilada Soup.....	297
Taco Soup.....	300
Chicken Taco Soup.....	301
Taco Soup.....	302
Easy Taco Soup.....	301
Chili Soup.....	302
Easy Oven Stew	303
Clam Chowder	303
Elephant Stew	311
Chicken Noodle Soup.....	304
Cream of Chicken Noodle Soup.....	305
Creamy Chicken Soup	305
Chicken Noodle Soup.....	306
Cheese Soup.....	306
Cheese Soup.....	307
Potato Cheese Soup.....	307
Potato Cheese Soup.....	308
Cheese Potato Soup.....	308
Creamy Cheese Potato Soup	309
Broccoli Cheese Soup	309

Hot & Sour Soup	310
Potato Bacon Soup	311

Sweet Treats 312

Marshmallow Popcorn	313
Sticky Carmel Corn	313
Caramel Popcorn Syrup	313
JELL-O Popcorn	314
Caramel Corn	314
Special K Snacks	314
Puffed Rice Cereal Caramel Balls	315
Original Chex Party Mix	315
Blizzard Blitz Party Mix	316
Cereal Candy	316
Pure Addiction	317
Peanut Butter Krispies	317
Suckers	317
Corn Chex Treat	318
Whatchamacallits	318
More! More!	318
Frozen Fruit Pops	319
Buckeyes	319
Lemon Bark	320
Chocolate Fruit Dip	320

Appetizers

“And thy Father who seeth in secret, himself shall
reward thee openly.”

3 NEPHI 13:18

Texas Caviar

H A R M O N Y W H I T E S I D E S

FOR DRESSING

1 teaspoon salt
1/2 teaspoon pepper
1 tablespoon water
1/4 cup olive oil
3/4 cup cider vinegar
1/4 cup sugar

FOR CAVIAR

1 can black beans, drained
1 can pinto beans, drained
1 can black-eyed peas, drained
1 can shoe peg corn, drained
2 to 3 jalapenos, chopped
1/2 jar pimiento
1/2 bunch cilantro, chopped
1 red or green bell pepper, diced

Combine ALL ingredients and serve with corn chips.

Sun-dried Tomatoes (well, sort of)

V I C K I C H R I S T E N S E N

Tomatoes (mealy, old tomatoes work great)
4 tablespoons olive oil
5 cloves fresh garlic
1/2 teaspoon thyme
1/4 teaspoon red pepper flakes
Kosher Salt

Sauté all ingredients except tomatoes. Place thinly-sliced tomatoes on a sprayed cookie sheet. Pour sautéed ingredients over tomatoes. Bake at 300° for 2 hours. Spread on top of French Bread or saltines.

Open-Face Crab Ciabatta

VICKIE BENINCOSA

- 1 (1/2 pint) container purchased deli crab salad
- 1/2 cup smoked almonds
- 1 teaspoon fresh rosemary, snipped
- 6 1/2-inch thick slices ciabatta or French bread, toasted

In a small bowl, combine crab salad, smoked almonds and rosemary. To serve, spread on toasted ciabatta or French bread slices.

Serves 6

Cheese Spread

VICKIE BENINCOSA

- 3/4 cup butter
- 3/4 cup nuts (pecan, walnuts, or peanuts)
- 1 cup shredded cheese
- 1 teaspoon vanilla

Mix and spread on crackers or bagels.

Cheese Fondue

HEIDI GILLELAND

- 1 tablespoon olive oil
- Green onions, chopped
- 1 cup half-n-half
- 1 (8-ounce) package cream cheese
- 1/2 cup Parmesan, grated
- 1 cup Swiss, grated
- 1 teaspoon lemon juice
- 1/2 teaspoon grated nutmeg
- Black pepper

On medium heat, saute green onions in olive oil for 2 to 3 minutes. Add half-n-half, cream cheese, Parmesan and Swiss; melt. Add lemon juice, nutmeg and pinch of black pepper. Keep warm and dip favorite veggies and baguettes.

Stuffed Mushrooms

VICKI CHRISTENSEN

- 1 package cream cheese
- 3 green onions, diced
- 4 to 6 slices bacon, crumbled
- 1/2 cup Parmesan cheese, shredded
- 1/2 teaspoon garlic salt
- 1 shake Worcestershire sauce

Combine all ingredients. Pour olive oil in a pan with salt and pepper. Place mushrooms in olive oil. Stuff tops with additional Parmesan cheese. Bake at 350° for 15 to 20 minutes.

Stuffed Mushrooms

VICKIE BENINCOSA

*Optional ingredients are crab meat, browned
sausage, whatever you want!*

- 36 large mushrooms
- 1 (8-ounce) package cream cheese, softened
- 6 medium green onions
- 2 tablespoons butter
- Salt
- 1 teaspoon Worcestershire sauce
- Parmesan cheese

Heat oven to 350°. Wash mushrooms. Pull out stems and set tops aside. Chop up stems and green onions. Sauté in butter on medium heat. Add stems, onions, salt and Worcestershire sauce to soft cream cheese. Stir together. Fill tops with mixture and top with lots of Parmesan cheese. Bake 15 to 20 minutes.

Fantastic Ranch Cheese Balls

N I S H A B A U R

2 (8-ounce) packages cream cheese
1/2 cup mayonnaise
1 package dry Ranch salad dressing
2 to 3 green onions
1 cup cheese, shredded
Nuts, chopped

Mix all ingredients besides nuts and form into ball. Roll into chopped nuts and serve with crackers.

Tomato & Cream Cheese Appetizer

N A N C Y H A Y E S

1 (8-ounce) package cream cheese
1 package dry Good Seasons Italian dressing mix
1/4 cup mayonnaise
French bread (or sourdough bread), thin-sliced, small diameter
Roma tomatoes, sliced
Dill weed

Soften cream cheese in microwave for 30 seconds. Stir in dressing mix and mayonnaise. Mix together thoroughly. Spread on French or sourdough bread. Top with fresh tomatoes. Sprinkle with dill weed.

Ham Cheese Ball

N A N C Y M I C H E L S O N

2 (8-ounce) packages cream cheese
1 package Budding ham slices
2 green onions
Onion salt, to taste
Garlic salt, to taste
1 tablespoon Worcestershire sauce

Mix ingredients together in a food processor (or chop by hand). You can eat it or roll it in crushed almonds or pecans.

Lettuce Wraps

VICKI CHRISTENSEN

Eat these like you would a taco! Serve with rice.

- 1 head iceberg lettuce, halved and placed in ice water
- 1 pound boneless, skinless chicken breast
- 4 green onions
- 2 garlic cloves, minced
- 1 cup mushrooms, sliced
- 1 cup carrots, shredded
- 1/4 teaspoon crushed red pepper flakes
- 2 to 3 tablespoons soy sauce
- 1 tablespoon sesame oil (optional)

Heat skillet oil and add cube-sized pieces of chicken. Add spices and onions. Once chicken is no longer pink, add mushrooms. **DO NOT ADD CARROTS.** Take lettuce and place spoonful of chicken mixture in the center. Top with fresh grated carrots. Add red pepper chili sauce if you like it spicy.

Appetizer Pizza

VICKIE BENINCOSA

- 1 (8-ounce) package regular croissant rolls
- 1 (8-ounce) package cream cheese
- 2 tablespoon mayonnaise
- 1 small garlic clove
- 1 teaspoon lemon pepper
- 4 ounces ham, sliced into thin pieces
- 3/4 cup broccoli, chopped
- 1/2 cup cucumber, chopped
- 1/3 cup yellow or red peppers, chopped
- 1/8 cup red onion, sliced into thin pieces

Heat oven to 350°. Roll out croissant dough on a pizza pan. Bake 14 to 17 minutes or until light brown. Cool completely. In a bowl, combine cream cheese, mayonnaise, garlic and lemon pepper. Spread over cooked pizza crust. Top with ham & veggies. Refrigerate for 30 minutes. You can use any veggies you like!

Robyn Judd's Zucchini Chips

J E N S P R I N G E R

Zucchini

Olive oil or butter

Parmesan cheese

Slice a zucchini thinly in rounds. Place on a Pam-sprayed cookie sheet. Using a pastry brush, spread either olive oil or butter on the tops of each slice. Sprinkle with Parmesan cheese. Broil in oven until crispy.

Beverages

“Come unto me and ye shall partake of the fruit of the tree of life; yea, ye shall eat and drink of the bread and the waters of life freely.”

A L M A 5 : 3 4

Witches Brew

V I C K I E B E N I N C O S A

- 2 quarts chilled apple cider
- 1 (6-ounce) can frozen grape juice concentrate
- 1 pint orange sherbet
- 1 quart ginger ale (or 7UP)

Combine chilled apple cider and frozen grape juice concentrate in punch bowl. Scoop out orange sherbet and float on top. Add ginger ale or 7UP. Stir gently.

Makes about 1 gallon.

Slush

V I R G I N I A W A R R E N

- 1 can frozen lemonade
- 3 cups sugar
- 8 cups water (fill can 4 times with water)
- 2 quarts 7UP

Stir together frozen lemonade, sugar and water. Freeze. Add 2 quarts 7UP and break up into slush.

Cranberry Punch

H E I D I G I L L E L A N D

- 1/2 cup sugar
- 1 1/2 cups water
- 4 cups cranberry juice
- 1 large lemonade, undiluted and thawed
- 6 cups Sprite

On low, dissolve sugar in water. In large punch bowl, add cranberry juice and lemonade. Stir in dissolved sugar and water. Mix in Sprite.

Makes 19 cups

Homemade Root Beer

HEIDI GILLELAND

5 pounds sugar
5 gallons water
1 root beer concentrate
5 pounds dry ice

Mix in large pot or water cooler.

Water Punch

HOLLY WILLIAMS

5 quarts water
3 cups sugar
1 tablespoon lemon extract
1 tablespoon citric acid

Mix together. Add orange, lemon and lime slice.

Makes over 1 gallon

Fruit Drink

JEN SPRINGER

From my friend Amanda, from Guatemala.

Strawberries
Bananas
Pineapple (canned or fresh)
Blueberries
Honey (or sugar)

Mix together fruit in a blender. Add honey or sugar to sweeten. Drink.

Breads

“All grain is ordained for the use of man ... to be
the staff of life.”

D & C 89 : 14

Whole Wheat Bread

ANGIE MCREAKEN

If this is your first time using fresh wheat for homemade bread, use white wheat. The taste is milder and the wheat is a bit easier on your system. You can throw in oats, groats, flaxseed and cream of wheat once you get the basic recipe down.

5 to 7 pints of wheat
7 cups wheat flour
3 tablespoons yeast
5 1/2 cups warm water
2/3 cup honey
2/3 cup canola oil
2 tablespoons salt
1/4 cup dough pep (optional)
500 milligram Vitamin cups pill (optional)

Grind wheat. Measure wheat flour into bowl, such as a Bosch mixer. Add yeast; blend. Add warm water; blend. Let sit about 3 minutes. Add honey, oil, salt and dough pep. Mix together. Add more wheat flour until dough leaves sides of bowl. Mix 7 minutes. Shape and put into 5 or 6 regular-sized greased loaf pans. Put dish towels over loaves and let rise until almost double in size. Bake at 350° for 30 minutes. Immediately remove from pan and cool on rack.

White or Whole Wheat Bread

J E N S P R I N G E R

2 cups very warm water (steaming at the tap)
5 teaspoons yeast
1 tablespoon plus 1/3 cup brown sugar
1/3 cup oil
5 to 6 cups white or whole wheat flour, or a combination
2 teaspoons salt

In a bowl, combine water, yeast, sugar and oil. Let sit until bubbly, about 5 to 10 minutes. Add 4 cups of flour and salt on top of the flour. Mix 1 minute. Add remaining flour. Dough should not stick to the walls of the bowl, yet should be soft. Knead 8 minutes on floured surface until smooth and elastic. (If using a Kitchen Aid or Bosch, set on speed 2 for 4 minutes.) Put dough into a Pam-sprayed bowl. Spray top of dough. Cover and let rise 1 hour. Punch down and divide dough in half. Roll out each half into a rectangle shape as wide as the loaf pan. Roll up dough like a jelly roll and place into greased bread pans. Let rise 1 hour. Bake at 350° for 35 minutes. Cool 20 minutes before placing into bread bags. Double the bag if you want to freeze.

Makes 2 loaves

Yummy, Yummy Wheat Bread

V I R G I N I A T I B B I T T S

4 tablespoons yeast
1 cup warm water
1 tablespoon brown sugar
4 to 6 teaspoons salt
4 tablespoons oil
3 eggs
1/2 cup sugar, honey or brown sugar
5 cups whole wheat flour
5 cups white flour
3 cups hot water

Mix in your Kitchen Aid/Bosch mixer for 10 minutes on speed 2. Rest for 20 minutes. Put in 4 bread pans. Let raise 45 minutes. Rub oil on top. Bake at 350° for 30 to 40 minutes. Watch so it doesn't overcook.

Wheat Bread

VICKIE BENINCOSA

2 1/4 teaspoons active dry yeast
2 tablespoons granulated sugar
3 cups unbleached bread flour
2/3 cup warm milk (100°)
2 tablespoons butter, melted
1 whole egg plus 1 yolk
1/3 cup warm water (100°)
1/4 cup oat bran plus 1 teaspoon
1 1/4 teaspoons fine sea salt

Heat oven to 425°. Stir yeast, sugar, 1 cup flour and warm milk together in a medium bowl. Cover with a clean, dampened towel and let stand 45 minutes. Coat a large bowl with melted butter; set aside. Stir egg, yolk, warm water, remaining flour, 1/4 cup oat bran and salt into yeast mixture until a shaggy dough forms. Place dough on floured work surface and knead until supple, about 10 minutes. Shape into ball and place in buttered bowl; turn to coat. Cover bowl with towel and let dough rise until doubled, about 1 hour. Bake bread. Lightly coat a 9 x 5 x 3-inch loaf pan with vegetable oil. Punch down dough. Transfer to floured surface and knead 2 minutes. Form dough into a log, place in pan, cover with towel and let rise until doubled, about 20 minutes. Brush top of loaf with a little milk and sprinkle with remaining oat bran. Bake on lower shelf until bread is browned and sounds hollow when tapped, 20 to 25 minutes. Cool on wire rack. Do not slice while loaf is hot.

Makes one 9 x 5-inch loaf

Artisan Bread

A N G I E M C R E A K E N

1/4 teaspoon active dry yeast

1 1/2 cups warm water

3 cups all-purpose flour, plus more for dusting (white, wheat or both)

1 1/2 teaspoons salt

Cornmeal or wheat bran for dusting

In a large bowl, dissolve yeast in water. Add flour and salt, stirring until blended. Dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 8 hours, preferably 12 to 18 hours, at room temperature, about 70°.

The dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it. Sprinkle dough with more flour and fold over on itself once or twice. Cover loosely with plastic wrap and let rest 15 minutes.

Using just enough flour to keep the dough from sticking to the work surface or your fingers, gently shape the dough into a ball. Generously coat a clean dish towel with flour, wheat bran or cornmeal. Put the seam side of the dough down on the towel and dust with more flour, bran or cornmeal. Cover with another towel and let rise for 1 to 2 hours. When it's ready, the dough will be double in size and not readily spring back when poked with a finger.

At least 20 minutes before the dough is ready, heat oven to 475°. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in the oven as it heats. When dough is ready, carefully remove the pot from the oven and lift off the lid. Slide your hand under the towel and turn the dough over into the pot, seam side up. The dough will lose its shape a bit in the process, but that's okay. Give the pan a firm shake or two to help distribute the dough evenly, but don't worry if it's not perfect; it will straighten out as it bakes.

Cover and bake for 30 minutes. Remove the lid and bake another 15 to 20 minutes until the loaf is beautifully browned. Remove the bread from the Dutch oven and let it cool on a rack for at least 1 hour before slicing.

Focaccia Bread

HEIDI GILLELAND

- 1 tablespoon honey
- 2 cups warm water
- 1 tablespoon active dry yeast
- 1/2 tablespoon salt
- 1 tablespoon extra virgin olive oil
- 5 cups flour
- 3 tablespoons extra virgin olive oil
- 2 tablespoons fresh chopped rosemary
- 1/4 cup grated Parmesan cheese
- 1 teaspoon garlic salt

In large bowl, dissolve honey in warm water. Sprinkle yeast over top. Let stand 5 minutes until yeast softens and begins to foam. Stir in salt, olive oil and flour. Knead until smooth and elastic. Lightly oil a large bowl. Place dough in bowl; turn to coat with oil. Cover with damp cloth. Let rise in warm place until double in volume (~20 minutes). Heat oven to 415°. Place dough onto oiled baking sheet. Flatten to cover whole sheet evenly. Use fingertips to make indentations all over dough. Drizzle dough with olive oil. Sprinkle rosemary, Parmesan cheese and garlic salt. Let rise 10 minutes. Bake 20 minutes or until golden brown.

French Bread

JEN SPRINGER

- 2 1/2 cups very warm water
- 1 tablespoon salt
- 6 cups flour
- 2 tablespoons sugar
- 2 tablespoons oil
- 5 teaspoons yeast

In a large mixing bowl, combine water, sugar, yeast and oil. Let sit until bubbly. Add 3 cups flour and salt on top of flour. Mix 1 minute. Add remaining flour and mix 2 minutes. Cover and let rise 10 minutes. Stir down. Repeat 5 times. Divide dough in half. Knead only to coat with flour. Roll into a rectangle. Roll like a jelly roll either way. Place onto greased cookie sheet side-by-side. Slit dough diagonally with a sharp knife. Let rise 30 minutes, covered. Bake at 350° for 30 minutes.

Harvest Loaf Bread

V I C K I E B E N I N C O S A

1 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ginger
1/4 teaspoon ground cloves
1/2 cup butter
1 cup sugar
2 eggs
3/4 cup pumpkin
3/4 cup chocolate chips
3/4 cup walnuts, chopped

Combine flour, baking soda, salt and spices. Cream butter. Gradually add sugar; cream well. Blend in eggs at low speed. Add dry ingredients, alternating with pumpkin, beginning and ending with dry ingredients. Stir in chocolate chips and walnuts. Pour into bread pans. Bake at 350° for 65 to 75 minutes. Cool.

F O R S P I C E G L A Z E

1/2 cup powdered sugar
1/8 teaspoon nutmeg
1/8 teaspoon cinnamon
1 to 2 teaspoons canned milk

Combine powdered sugar, nutmeg and cinnamon. Blend in canned milk until the consistency of a glaze. Pour over top of bread.

Peasant Bread

R O L A Y N E H O S K I N G

1 tablespoon yeast
2 cups warm water
2 teaspoons salt
1 tablespoon sugar
4 cups flour
1 1/2 tablespoons rosemary
Olive oil & butter
Cornmeal

Dissolve yeast in water, salt and sugar. Add flour and rosemary, just until moistened. Cover and let rise 1 hour until doubled. Form into two mounds. Let rise 1 to 2 hours. Place olive oil on pan. Spread a thin layer of corn meal on top. Brush with butter. Bake at 425° for 10 minutes, then 375° for 15 minutes. Brush hot loaves with butter.

Cinnamon Fabulous French Bread

T E R I A B R O O K I N G

Favorite Recipe from The Amazing Wheat Book.

6 cups flour (can use 1/2 wheat flour)
2 1/2 cups hot water
3 tablespoons sugar
1 tablespoon salt
5 tablespoons oil
2 tablespoons yeast

In a large bowl, combine 3 cups flour, hot water, sugar, salt and oil; mix well. Stir in yeast and remaining flour. Dough should be barely sticky. Add more flour if necessary. Mix well. Allow dough to rest 20 minutes; stir again. Stir 5 more times within 50 minutes. Turn out dough onto greased counter. Knead once or twice. Divide in two. Roll each half into a 9 x 12 rectangle. Starting at long edge, roll loosely & seal edges. Place rolls seam down on baking sheet. Cut tops diagonally 4 or 5 times with a sharp knife. Brush with beaten egg white or water. Let rise 30 minutes. Bake at 400° for 25 to 30 minutes.

Makes 2 loaves

Amber Grain Bread

J E N S P R I N G E R

- 2 1/2 cups stone-ground 10-grain hot cereal, uncooked
- 2 cups boiling water
- 1/2 cup honey
- 2 tablespoons instant yeast
- 2 teaspoons salt
- 1 cup lukewarm water
- 4 cups flour (approximately) (all white or white/wheat mixture)
- 4 tablespoons gluten flour (approximately)

Place uncooked cereal into bowl. Pour boiling water over cereal and set aside for 10 to 15 minutes, until cooled. In another bowl, stir together honey, yeast, salt and lukewarm water, using a wooden spoon. Stir in 3 cups of bread flour, gluten and cooked cereal. You should have a soft, heavy dough. In a mixing bowl or on a lightly floured surface, knead the dough for 8 to 10 minutes. As you are kneading, add the last cup of bread flour until the dough is no longer sticky. Place in a greased bowl. Cover with a damp cloth or plastic wrap and let rise until double in bulk. Punch down dough and knead for 1 minute. Divide dough into 2 sections. Place into two greased loaf pans and cover and let rise until double in bulk. Pre-heat oven to 375° and bake for 30 minutes or until done. Cool on a wire rack.

Karyn usually brushes the tops with butter after removing from the oven—this prevents the crust from getting hard. You can also spray water on top, but the butter adds more flavor.

Fry Bread

C A T H Y B E L L

- 4 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 1/2 cups milk

Mix together dry ingredients. Add milk. Let stand 15 to 20 minutes. Fry in oil. Eat with jam.

Makes 2 dozen

Fry Bread

VICKIE BENINCOSA

3 cups flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup milk
1 cup water

FOR TOPPINGS

Tomatoes, diced
Lettuce, shredded
Cheese
Sour cream
Olives

Mix dry ingredients with hand. Combine milk and water. Add 1/2 flour to milk mixture and mix by hand. As dough begins to form, add remaining flour—use a pulling motion to mix in liquid. Kneading will cause dough to stiffen. Dough should be soft but not stick. Cover with plastic wrap and let rest 30 minutes to 2 hours. Using lard on hands, form dough into ball, then stretch into thin, round saucer shape. Dough should be very thin in places. Pull small holes in center to prevent arching. Fry in lard. Use frying pan on medium-high to high heat.

Best Cornbread

ROLAYNE HOSKING

This is good you don't need to put anything on it!

1 1/2 cups flour
1 1/2 cups corn meal
1 3/4 cups sugar
1 1/2 teaspoons salt
1 1/2 tablespoons baking powder
3/4 teaspoon baking soda
3 eggs
1/2 cup oil
2 cups buttermilk

Mix all ingredients. Spray pan. Bake at 350° for 30 minutes.

Cornbread

T E R E S A S T O U T

1/2 cup butter
3/4 cup sugar
2 eggs
1 1/2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup yellow corn meal
1 cup milk

Cream together butter and sugar. Add dry ingredients, alternating with liquid. Bake at 350° for 30 minutes in 9x13 pan.

Cathy's Bread with Instant Yeast

C A T H Y B E L L

For six loaves, increase water to 6 cups and increase flour—watch for dough to pull away from the bottom of the bowl when mixing. Still knead for 5 minutes.

4 1/2 cups warm water
1/2 cup sugar or honey
1/2 cup oil
1 tablespoon salt
12 to 13 cups flour (wheat or white or mixture)
1 to 2 tablespoons instant yeast (more for wheat flour, less for white flour)

In a mixer, add water, sugar or honey, oil and salt. Add 8 cups flour. Add yeast; mix until smooth. Add remaining flour—watch in bowl while mixing. When dough pulls away from the bottom of bowl, you have enough. Room humidity will make this amount different every time. Knead for 5 minutes. Cover and let rise till double. Turn out onto oiled surface. Divide dough into four equal parts. Form loaves and place in greased loaf pans. Let rise till double. Cook at 350° for 30 minutes. Loaves should sound hollow when you tap on the top. Turn out onto cooling racks when removed from oven.

Pull-Apart Bacon Bread

DEANN HOGGAN

- 1 loaf frozen bread dough (thawed)
- 12 strips bacon, diced
- 2 tablespoons olive oil
- 1 cup mozzarella cheese, shredded
- 1 envelope ranch dressing mix

Heat oven to 350°. Fry bacon over medium heat until partially cooked, about 5 to 7 minutes. Drain on paper towel. Roll out bread dough on a floured surface to 1/2-inch thickness and brush with 1 tablespoon oil. Cut dough into 1-inch pieces with a pizza cutter and place in a large bowl. Add bacon, cheese, dressing mix and remaining oil. Toss to coat.

Arrange pieces in a 9 x 5 inch oval on a greased baking sheet, stacking as needed. Cover and let rise in a warm place for 30 minutes or until double. Bake at 350° for 15 minutes. Cover with foil (so it won't get too brown) and bake 5 to 10 minutes longer until golden brown. Watch the bottom as it browns quickly.

Date Nut Bread

VICKIE BENINCOSA

- 1 1/2 cups boiling water
- 1 cup chopped dates
- 1 egg
- 1 1/4 cups sugar
- 1 tablespoon shortening, melted
- 1 teaspoon vanilla
- 2 1/2 cups flour
- 2 teaspoons baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- Nuts

Pour water over dates. Let stand 10 minutes. Beat egg. Add sugar, shortening, and vanilla. In another bowl, stir together flour, baking soda, baking powder and salt. Stir in dates. Stir together flour mixture, alternating with date mixture, beating each time. Add nuts. Mix well. Bake at 350° for 75 minutes or until done.

Pumpkin Bread

T E R I A B R O O K I N G

2 2/3 cups sugar
2/3 cup shortening
4 eggs, beaten
1 (16-ounce) can pumpkin
2 teaspoons baking soda
2/3 cup water
3 1/3 cups sifted flour (or hard white wheat flour)
1/2 teaspoon baking powder
1 1/2 teaspoons salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon allspice

Cream sugar & shortening until light and fluffy. Mix in eggs, pumpkin, baking soda and water. Sift together dry ingredients. Gradually stir dry ingredients into pumpkin mixture; blend well. Pour into 2 greased 9 x 5 x 3-inch loaf pans, or 4 mini loaf pans. Bake at 350° for 1 hour (less time in smaller pans) or until toothpick inserted in center comes out clean.

Zucchini Bread

T E R I A B R O O K I N G

1/2 cup brown sugar
1 1/2 cups sugar
3 eggs
1 cup oil
1 teaspoon salt
2 cups zucchini, shredded
1 teaspoon soda
3 teaspoons vanilla
1/4 teaspoon baking powder
3 cups flour
3 teaspoons cinnamon

Beat sugars and egg. Add remaining ingredients; mix well. Pour into greased loaf pans. Bake at 350° for 1 hour or until a toothpick inserted in middle comes out clean.

Zucchini Bread

CATHY BELL

3 eggs
1 cup brown sugar
1 cup white sugar
1 cup oil
3 cups flour
1 teaspoon soda
1 teaspoon baking powder
3/4 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon salt
2 cups zucchini, peeled & grated
1 cup raisins
1/2 cup chopped nuts (optional)
1 teaspoon vanilla

Beat eggs; gradually beat in sugars, then oil. Combine dry ingredients. Add to first mixture alternately with zucchini. Stir in raisins, nuts and vanilla. Pour into 2 greased and lightly-floured loaf pans. Bake at 325° for 1 hour. Let stand for about 10 minutes; turn onto wire rack to cool.

Banana Bread

TERIA BROOKING

2 cups sugar
1/2 cup oil
4 eggs
2 cups flour
3 teaspoons cinnamon
1 teaspoon salt
4 ripe bananas, mashed
2 teaspoons soda
Can add nuts, chocolate chips or raisins

Cream together sugar, oil and eggs. Add remaining ingredients; mix well. Pour into greased loaf pans. Bake at 350° for 1 hour or until a toothpick inserted in middle comes out clean.

Banana Bread

J E N S P R I N G E R

This recipe is from my Grandma Ward.

3 very ripe bananas
1 cup sugar
2 eggs
1 teaspoon vanilla
1/2 cup shortening
2 cups flour
1/2 teaspoon salt
1 teaspoon soda

Mash bananas in a big bowl with a fork. Add sugar, eggs and vanilla. Add shortening. Add flour, salt and soda. Pour into two loaf pans and bake at 325° for 45 minutes.

Banana Bread

C A T H Y B E L L

1 1/4 cups sugar
1/2 cup butter or margarine (room temp.)
2 eggs
1 1/2 cups mashed ripe bananas
1/2 cup milk
1 teaspoon vanilla
2 1/2 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped nuts (optional)

Pre-heat oven to 350°. Cream together sugar and margarine. Add eggs; mix well. Add bananas, milk and vanilla. Beat until smooth. Add all dry ingredients and mix. Stir in nuts. Grease 2 9-inch loaf pans (or 10 mini pans). Bake 9-inch loaf pans for 1 hour and 15 minutes or 10 mini loaf pans for 30 to 35 minutes. Remove from oven. Go around outside edge of each loaf with a knife to loosen from pan. Carefully turn out on cooling rack.

Banana Bread

VICKIE BENINCOSA

1/3 cup shortening
2/3 cup sugar
2 eggs (beaten)
1 3/4 cups flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
3 ripe bananas (smashed)

Beat shortening until creamy. Add sugar gradually and beat until light and fluffy. Add eggs; beat well. In a separate bowl, combine flour, baking powder, baking soda and salt. Add flour mixture to shortening mixture, alternating with bananas, beating after each addition until smooth. Pour into greased bread pan. Bake at 350° for 1 hour 10 minutes.

Poppy Seed Bread

TERIA BROOKING

3 cups flour
2 1/4 cups sugar
1 1/2 tablespoons poppy seeds
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
3 eggs
1 1/2 cups milk
1 cup oil
1 1/2 teaspoons vanilla
1 1/2 teaspoons almond extract
1 1/2 teaspoons butter extract

Stir dry ingredients together. Beat wet ingredients in a separate bowl. Mix dry and wet ingredients together; don't over mix. Pour into greased and floured bread pans. Bake at 350° for 40 to 50 minutes or until toothpick inserted in center comes out clean. While still warm, brush with glaze 3 times, allowing to dry between each coat.

FOR GLAZE

- 1 cup powdered sugar
- 1/4 cup orange juice
- 1/4 teaspoon vanilla
- 1/4 teaspoon almond extract

Basic Pizza Dough

BRITTANY VISSER

The dough should make any extra-large pizza. I cook mine at 375° for 15 to 17 minutes! Just keep checking on it, every oven has different cooking times! Also, if you want to spice up your dough, adding oregano, Italian seasonings and Parmesan cheese makes for YUMMY DOUGH!

- 1 cup warm water (85 to 115°)
- 2 tablespoons yeast
- 2 tablespoons honey (or sugar)
- 1/2 teaspoon salt
- 3 1/2 cups flour
- 1/4 cup olive oil

Pour warm water into a bowl. Add honey and salt; mix until well-blended. Stir in yeast. Let sit 5 minutes. Add 1 cup flour and olive oil; mix until well-blended. Add remaining flour until dough forms a ball. Add water or flour as needed to get the right consistency. Place the ball on a floured board and knead 1 minute. This builds the gluten which helps the dough to rise and become fluffy when cooked. Place the dough into a plastic grocery bag or covered bowl. Store in a warm, dry area to rise. After 45 minutes, the dough should have doubled in size. Show it who's boss and punch it down. That's right, give it a good smack so it deflates. Let it rise for another 1 1/2 to 2 hours. The dough is now ready to be rolled out. You can punch it down one more time if you want to wait another hour or two before rolling out. The choice is yours!

Pizza Dough

BECKY ROBBINS

2 1/2 teaspoons yeast (or one package)
1/4 cup warm water
1 teaspoon sugar
2 1/2 to 3 cups flour
1 teaspoon salt
2 tablespoons olive oil
2 tablespoons honey
3/4 cup warm water

Mix and it's ready for pizza.

Pizza Dough

STACI POTTER

1 package dry yeast
1 cup warm water
1 tablespoon sugar
2 1/2 to 3 cups flour
1 teaspoon salt

Combine yeast, water and sugar. Let sit 5 minutes. Add flour and salt. Lightly coat stone and dough with extra virgin olive oil. Book at 450° until light golden brown. Add sauce, toppings and cheese. Return to oven until cheese is melted.

Soft Flour Tortillas

NISHA BAUR

1 cup flour
1/2 cup lard
1/2 cup H₂O

Mix flour and lard. Add half of the water. Knead for 30 minutes, adding remaining water until there is none left. Let sit 10 minutes. Divide into the number of desired tortillas and roll into small balls. Let stand 15 minutes. Roll or pat balls into tortilla shells. On a lightly-buttered pan, brown tortillas.

Breadsticks

CATHY BELL

FOR TOPPING

1/4 cup butter or margarine

1/4 cup mayonnaise or salad dressing (sweeter with salad dressing)

1/4 cup grated Parmesan cheese

1/4 teaspoon garlic powder

1 tablespoon parsley flakes

Dash of salt

Whip ingredients together at room temperature until smooth.

FOR BREADSTICKS

Use dough for one loaf of bread. Roll out and place on a cookie sheet. Spread topping over dough. Using a pizza cutter, cut into 1-inch strips, then cut down the middle, cutting the strips in half. Let rise to double. Bake at 375° for about 15 minutes. Breadsticks are done once they are brown on top and bottom.

Breadsticks

TERIA BROOKING

These are fast, easy and very good!

1 tablespoon dry yeast

1 1/2 cups warm water

1 tablespoon malted milk

1 tablespoon honey

1 teaspoon salt

3 to 4 cups flour

Butter, melted

Toppings such as garlic, Parmesan, sesame seeds (whatever you like!)

Mix together yeast, warm water, malted milk and honey. Let yeast soften.

Gradually add salt and flour. Divide dough into 4 parts. Shape each part into 4 or 5 twists. Top with melted butter and toppings. Let rise 15 minutes. Bake at 400° for 15 minutes.

Breadsticks

N I S H A B A U R

2 1/2 cups flour
1 tablespoon sugar
1/2 teaspoon salt
1 tablespoon sugar
3 1/2 teaspoons baking powder
1 cup milk

Roll out in 9x13 square and cut 1-inch wide strips. Melt one cube of butter in a 9x13 pan and place strips in pan. Bake at 450° for 15 to 20 minutes.

Breadsticks

J E N S P R I N G E R

1 tablespoon yeast
1 1/2 cups warm water
1 tablespoon sugar
1/2 teaspoon salt
3 cups flour
1/2 to 3/4 cube butter, melted
Garlic salt
Parmesan cheese

Dissolve yeast in warm water. Add sugar; let sit for five minutes. Add salt and flour. Mix for two minutes in a mixer. Knead dough for 3 minutes, with flour underneath it.

Pour melted butter into Pyrex glass dish. Cut dough into thin slices, the size you want your breadsticks. Place in the Pyrex glass dish and turn over to coat both sides with butter. Sprinkle with garlic salt and Parmesan cheese. Bake at 375° for 15 to 20 minutes.

Soft Pretzels

J E N S P R I N G E R

- 1 teaspoon yeast
- 1 1/2 teaspoons brown sugar
- 2 teaspoons honey
- 1 1/2 cups hot water
- 4 cups bread flour
- 2 teaspoons salt

Combine yeast, brown sugar, honey and hot water. Let sit until bubbly. Mix together flour and salt, then add to yeast mixture. Knead 8 to 10 minutes either by hand or in a mixer. Let rise for 1 hour. Boil 4 quarts of water with 3 teaspoons baking soda. Roll out pieces of dough with your hands into 8 inch "snakes". Shape into pretzels. Boil in water for 30 seconds on each side. Brush each unbaked pretzel with an egg wash and sprinkle with coarse salt. Place on greased cookie sheets. Bake at 425° for 15 minutes.

Some Other Soft Pretzels

J E N S P R I N G E R

- 3 1/2 cups flour
- 2 1/2 teaspoons yeast
- 1 cup water
- 1 egg yolk, beaten
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 tablespoon butter
- 1 tablespoon water
- Coarse salt for sprinkling

Mix one cup flour, sugar and yeast. Heat one cup of water and butter and add. Beat 2 minutes. Add more flour and salt and beat 2 more minutes. Knead for 5 minutes. Set dough into greased bowl and let rise for 40 minutes. Divide into 12 pieces and roll into "snakes". Form into pretzels. Boil a big pot of water and dip dough-pretzels in boiling water for 5 to 15 seconds, or until it floats to the top. Mix one tablespoon water and egg yolk together and brush onto uncooked pretzels. Sprinkle with salt. Bake at 375° for 15 minutes.

Breakfast

“Remember faith, virtue, knowledge, temperance,
patience, brotherly kindness, godliness, charity,
humility, diligence.

D & C 4 : 6

Granola

VICKI CHRISTENSEN

- 1 box (14 cups or 2 pounds) oats
- 1 cup whole wheat flour
- 1 cup rye flour (optional)
- 1 cup cornmeal
- 1 to 2 cups wheat germ
- 1 cup oil
- 1 cup water
- 1 box dark brown sugar
- 1/2 cup honey
- 2 teaspoons vanilla or almond extract
- 2 to 3 teaspoons salt
- 1 to 2 cups coconut (add after cooking)
- 1 to 2 cups nuts (add after cooking)
- 1 to 2 cups raisins or chopped dates or raisins (add after cooking)

Pour oats in a huge bowl. Add any or all of the following ingredients whole wheat flour, rye flour, cornmeal and wheat germ. In a separate bowl, combine oil, water, brown sugar, honey, vanilla, or almond and salt. Add to dry mixture. Mix well. Let stand 30 minutes.

Spread in shallow pans. Bake in slow oven 250° about 1 1/2 hours, stirring every 15 minutes. Add coconut, nuts and raisins or dates.

Healthy & Good Breakfast

JEN SPRINGER

- 1/2 cup wheat
- 1/2 cup pearly barley
- 1 cup old-fashioned oats
- 6 cups water
- 1/4 cup brown sugar
- Cinnamon
- Milk

Put wheat, pearly barley, oats and water in crock pot on low right before you go to bed. Wake up and add brown sugar and cinnamon and it's ready with some milk on it.

CJ's Pancake & Waffle Syrup

J E N S P R I N G E R

- 1 cup milk
- 1 cup butter (2 sticks)
- 2 cups sugar
- 1 tablespoon vanilla
- 1/2 teaspoon baking soda

In a medium saucepan, boil milk, butter and sugar. Add vanilla and baking soda. Serve warm and frothy.

Coconut Syrup

J E N K E Y E S

- 7 to 8 tablespoons butter
- 3/4 cup buttermilk
- 1 cup sugar
- 1/2 teaspoon baking soda
- 1 teaspoon coconut extract

Place butter, buttermilk and sugar into a pot. Over medium heat, stir until butter melts and sugar dissolves. Bring to a boil and boil 1 minute. Remove from heat. Add baking soda and coconut extract. It will bubble up; just continue to stir and give it a few minutes for the fizz to reduce before serving.

Buttermilk Syrup

N I S H A B A U R

- 1 cup sugar
- 1 stick butter
- 1/2 cup buttermilk
- 1/2 teaspoon baking soda
- 1 teaspoon white Karo syrup
- 1 teaspoon vanilla

Mix all ingredients in a saucepan except vanilla. Bring to a boil for 5 minutes, stirring constantly. Remove from heat and add vanilla. Serve with scones.

Buttermilk Syrup

NANCY MICHELSEN

1/2 cup butter
3/4 cup sugar
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon vanilla

Bring butter, sugar and buttermilk to a boil in a medium saucepan. Take off heat. Add baking soda and vanilla; stir well. Be careful—it will foam up a lot! Serve hot.

Cherry-Pecan Spread

VICKI BENINCOSA

Spread on muffins, toasted English muffins, toast, or bagels. Spread can be chilled up to 24 hours, but cherries will begin to stain the spread.

2 cups cream-style cottage cheese
2 tablespoons dairy sour cream
1 tablespoon packed brown sugar
1/2 cup chopped pecans, toasted
1/2 cup dried tart cherries, halved
1 teaspoon lemon peel, finely shredded

To toast nuts, heat oven to 350°. Spread nuts on single layer on baking sheet. Bake 5 to 7 minutes or until lightly toasted. Place cottage cheese in a blender jar or food processor container. Cover and blend until smooth, stopping blender and scraping down sides as needed. Transfer blended cottage cheese to a serving bowl. Stir in sour cream, brown sugar, pecans, cherries and lemon peel, until combined. Serve immediately or cover and refrigerate up to 8 hours before serving.

Makes 2 1/3 cups spread

Wholesome & Light Oat Pancakes

C O R B I N B E L L

These pancakes taste great and may help lower cholesterol, as long as you eliminate the Low Density Lipids (LDLs) in egg yolks. If you can grind your own oat flour from rolled oats, even better. Use a light or sugar-free syrup.

- 12 eggs, separated
- 1 cup skim milk (or water)
- 3 tablespoons sugar
- 2 cups oat flour
- 1/2 teaspoon salt
- 2 tablespoons baking powder
- 1 teaspoon vanilla extract

Place 4 egg whites (or 4 egg yolks) in one bowl and 8 egg whites in another. Whip up the 8 egg whites until peaks form; set aside. Add all other ingredients to the bowl with 4 egg whites and mix well. (You can make your own oat flour by running rolled oats through a grinder or blender.) Fold egg whites into batter—don't over mix. Use a lightly-sprayed grill (canola oil), warmed to 340°.

Whole Wheat Country Griddle Cakes

J E N K E Y E S

- 1 1/4 cups whole wheat flour
- 1 1/2 cups buttermilk
- 1/3 cup instant Cream-o-Wheat (dry)
- 1 egg
- 1/3 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 cup oil
- 1/2 teaspoon salt

Cook on greased griddle until golden brown.

Wholesome & Light Pancakes

C O R B I N B E L L

These pancakes taste great and are an excellent source of good fats and proteins—as you eliminate the Low Density Lipids (LDLs). If you can grind your own wheat to a fairly fine flour, you have complex carbohydrates (with natural fibers) as well.

- 12 eggs, separated
- 1 (8-ounce) container low-fat cottage cheese
- 1/2 cup flour
- 1/2 teaspoon salt
- 4 ounces light sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla extract

Place 4 egg whites (or 4 egg yolks) in one bowl and 8 egg whites in another. Throw all egg yolks away. Whip up 8 egg whites until peaks form; set aside. Add all other ingredients to the bowl with 4 egg whites; mix well. (For better consistency, run your cottage cheese through a baby food grinder or blender.) Fold egg whites into batter—don't over mix. Use a lightly-sprayed grill (canola oil), warmed to 340°.

Fluffy Griddle Cakes

C A T H Y B E L L

- 2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 1 1/2 cups milk
- 3 tablespoons oil
- 2 teaspoons vanilla (optional)

Mix dry ingredients, then liquids. Don't over mix—may be lumpy. Cook on 350 degree hot griddle. Turn when bubbly. Use about 1/3 cup of batter for each pancake—or desired size. Cookie scoop works great for tiny pancakes.

German Pancakes

C O R B I N B E L L

12 eggs, separated
1 cup skim milk
1 cup flour
2 tablespoons sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
6 tablespoons Smart Balance light butter spread

Heat oven to 375°. Place 9x13 baking dish with Smart Balance butter in oven. In blender, mix 12 eggs whites, milk and flour; blend well. Throw egg yolks away (you may use 6 eggs in place of the 12 egg whites, if desired). Add sugar, salt and vanilla. Pour into pan; bake 15 to 22 minutes or until golden brown. Cut into squares and serve with powdered sugar, syrup or jam.

German Pancakes

T E R I A B R O O K I N G

1 cube butter
9 eggs
1 1/2 cups flour
1 1/2 cups milk
1/2 teaspoon salt

Heat butter in 9x13 pan while oven is heating to 375°. Blend eggs, flour, milk and salt until well mixed. Pour batter into pan with melted butter. Bake at 375° for 25 minutes. Eat immediately!

Whole Wheat Blender Waffles or Pancakes

J E N K E Y E S

To make pancakes instead of waffles, use 1 cup
wheat berries and 2 tablespoons oil.

1 cup plus 1 tablespoon wheat berries
1 cup milk
2 eggs
4 tablespoons oil
2 tablespoons sugar or honey
2 teaspoons baking powder
1/2 teaspoon salt

Blend wheat berries and milk on high for 4 to 5 minutes until batter is smooth. Add remaining ingredients and blend on low for a minute or until incorporated. Cook on hot waffle iron. Stir batter each time before pouring onto waffle iron, because the heavier wheat particles settle at the bottom.

Makes about 10 waffles

Whole Wheat Pancakes or Waffles

T E R I A B R O O K I N G

1 1/2 cups whole wheat flour (or white flour)
1 teaspoon salt
3 tablespoons sugar
1 3/4 teaspoons baking powder
1 to 2 eggs, beaten lightly
3 tablespoons butter, melted (or oil)
1 1/4 cups milk (more for thinner pancakes) (or part buttermilk)

Sift together dry ingredients. Add wet ingredients. The less you stir, the lighter the pancakes will be.

Waffles

VIRGINIA TIBBITTS

4 cups flour
2 teaspoons salt
1/4 cup sugar
7 teaspoons baking powder
5 eggs
4 1/2 cups milk
1 cup vegetable oil

Mix all dry ingredients. In a separate bowl, beat all wet ingredients until light and fluffy. Mix bowls together and cook on a waffle iron.

Waffle Mix

VIRGINIA TIBBITTS

FOR WHEAT QUICK

4 cups whole wheat flour
4 cups white flour
1/3 cup baking powder
4 teaspoons salt
1/2 cup sugar
2 cups shortening
1 1/4 cups powdered milk

FOR WAFFLES

2 tablespoons oil
2 cups wheat quick (above)
1 egg
1 1/2 cups water

French Toast

C O R B I N B E L L

24 eggs, separated
1 can evaporated milk
1 can sweetened condensed milk
1 teaspoon vanilla extract
1/2 teaspoon nutmeg
1 tablespoon cinnamon sugar
1 teaspoon salt
2 loaves Texas Toast bread

Mix together all ingredients. Dip Texas Toast in batter and place on lightly-sprayed grill (canola oil), warmed to 340°. You may choose to sprinkle cinnamon and nutmeg on the toast after it is placed on the grill. Serve with light or sugar-free syrup, powdered sugar or jam.

Crepes

C A T H Y B E L L

Fill with fruit or pie filling with whipped cream,
scrambled eggs and cheese or nutella.

1 1/2 cups flour
3 eggs
3/4 cup milk
3/4 cup water
1/4 teaspoon salt
1 tablespoon oil

Combine all ingredients in a blender for 30 seconds. Scrape sides and blend for 30 seconds more. Spread out 1/4 cup batter on a lightly-greased griddle, even and thin. Cook until it looks dry. Flip over for a little longer.

Lazy Day Bran Muffin

V I C K I E B E N I N C O S A

You may keep this dough in a covered container in refrigerator for up to 3 weeks and bake whenever you wish.

3 cups bran
1 cup boiling water
1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 cup buttermilk
2 1/2 cups flour
2 1/2 teaspoon baking soda
1/2 teaspoon salt

Pour boiling water over bran. Let stand while you mix together remaining ingredients. Add to bran mixture. Bake in greased muffin tins at 375° for 25 minutes.

Whole Wheat Muffins

J E N K E Y E S

1/2 cup oil
1 egg
1/2 teaspoon salt
1 cup brown sugar
1 cup milk
1/2 teaspoon baking soda
1 teaspoon vanilla
2 cups whole wheat flour

Mix all except flour, then fold into bowl containing flour. Mix well with spoon. (I do in my mixer and it turns out just fine.) Fill greased muffin tins 2/3 full. Bake at 350° for 15 to 20 minutes (check early).

Makes 11/9 dozen

Chocolate Zucchini Mini Muffins

J E N K E Y E S

These muffins freeze great!

1/2 cup butter, melted
1/2 cup oil
1 3/4 cups sugar
2 eggs
1 teaspoon vanilla
1/2 cup buttermilk
2 cups grated zucchini (small grater)
2 1/2 cups whole wheat flour
1/2 teaspoon salt
4 tablespoons cocoa powder
1 teaspoon baking soda
1/2 teaspoon cinnamon
2 cups chocolate chips, divided (I use mini and I don't use the full 2 cups)

Mix all dry ingredients except chocolate chips. Add wet ingredients. Stir in 1 cup chocolate chips. Pour into mini muffin tins. Top with last cup of chips. Bake at 375° for 12 to 15 minutes. You can also bake in a 9x13 baking dish or regular muffin tins. Bake at 325° for 9x13.

Makes a lot!

Sweet Potato Muffins

A N G I E M C R E A K E N

*Yummy! The kids loved these mini muffs. They
make a great snack!*

1 1/4 cups oats
1 cup whole wheat flour (or white)
1/3 cup chopped pecans
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1 teaspoon cinnamon

1/2 teaspoon salt
1 cup mashed sweet potatoes (or pumpkin)
3/4 cup brown sugar
1/2 cup oil
1/4 cup milk
1 egg
1 teaspoon vanilla

T O P P I N G

1/4 cup oats
1/4 cup flour
1/4 cup brown sugar
3 tablespoons pecans (or chopped almonds)
1 teaspoon cinnamon
1/4 cup butter

Bake at 350° for 18 to 22 minutes.

Whole Grain Apple Fritters

J E N K E Y E S

1 cup whole wheat flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons sugar
1 egg
1/2 cup milk
1/2 cup apples, peeled and finely chopped
1/2 cup powdered sugar
1 teaspoon cinnamon

Stir whole wheat flour, baking powder, salt and sugar. Add egg and milk. Fold in apples (batter will be very thick). Drop by spoonfuls in hot pan with a little oil. Flatten a bit with a spoon and cook on medium heat until golden. Flip and cook on the other side until done. Mix powdered sugar with cinnamon. When fritter are done and hot, drop into powdered sugar mixture and coat both sides, just a light dusting. You can dip them in syrup or eat them plain.

French Breakfast Puffs

J E N S P R I N G E R

2/3 cup shortening
1 cup sugar
2 eggs
3 cups flour
3 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon nutmeg
1 cup milk

Grease muffin tins. Mix shortening, sugar and eggs. Stir in flour, baking powder, salt and nutmeg, alternately with milk. Fill muffin tins 2/3 full. Bake at 325° for 20 to 25 minutes.

F O R C O A T I N G

2 teaspoons cinnamon
1 cup sugar
2 cubes butter, melted

Mix together cinnamon and sugar. After muffins have cooled for a couple of minutes, roll muffins in hot butter, then cinnamon sugar mixture.

Makes 12 to 14 muffins

Oven Omelet

V I R G I N I A T I B B I T S

18 eggs
1 cup milk
1 cup sour cream
1/4 cup butter, melted
2 teaspoons salt
Bacon, cooked
1/4 cup green onions, chopped

In a bowl, beat eggs and milk until light and fluffy. Add sour cream and melted butter. Stir in salt, bacon and onions. Pour into a greased 9x13 baking dish. Bake at 350° for 50 minutes.

Breakfast Casserole

VICKIE BENINCOSA

8 slices bread, cubed
4 eggs
2 1/2 cups milk
3/4 teaspoon dry mustard
2 cups sharp cheddar cheese
1 tube (about 1 pound) sausage
1 can Cream of Mushroom soup
1/2 cup milk

Mix together bread, eggs, milk, dry mustard and sharp cheddar cheese. Cook sausage and place on top of bread. Pour mixed ingredients over bread and sausage. Mix together soup and milk. Pour over top and let sit overnight. Cook at 350° for 1 hour.

Make-Ahead Breakfast Cake

ELAINE FORBES

You can peel and slice apples to layer within the batter. Double the recipe for a cake-sized pan.

1 1/4 cups flour
1 tablespoon baking powder
1/4 cup shortening
1 egg
1/4 cup sugar
2/3 cup milk

T O P P I N G

1/4 cup flour
3 tablespoon butter
1/2 teaspoon cinnamon
6 tablespoons sugar

Mix all ingredients together. Pour into a greased 8-inch square pan. Sprinkle with topping. Cover and refrigerate overnight. Bake at 400° for 25 minutes. Serve warm.

Brownies

Fear not ... for you are mine, and I have overcome
the world, and you are of them that my Father hath
given me;

And none of them that my Father hath give me
shall be lost.”

D & C 50 : 41 - 42

Mint Brownies

J E N S P R I N G E R

1 1/2 cups flour
2 cups sugar
6 to 8 tablespoons cocoa
2 teaspoons vanilla
1 teaspoon salt
1 cup shortening, soft
4 eggs, beaten

Cream shortening, sugar, eggs and vanilla. Mix dry ingredients, then add to wet ingredients. Bake in a greased 9x13 inch pan. Bake at 350° for 20 minutes.

M I N T L A Y E R

2 cups powdered sugar
1/2 cup butter, softened
1 tablespoon water
1/2 teaspoon mint extract
3 drops green food coloring

Combine all ingredients and beat until smooth. Spread on top of brownie.

C H O C O L A T E T O P P I N G

2 tablespoons butter
1 cup chocolate chips

Microwave on high for 30 seconds. Stir. Continue until melted, stirring frequently. You can also melt over a double boiler. If it looks greasy, add powdered sugar. Cool, then spread on top of mint layer.

Mint Brownies

J E N S P R I N G E R

A variation on the other mint brownies I submitted,
this one is from Kari.

FOR BROWNIE

2 squares unsweetened chocolate (or 6 tablespoons cocoa powder)
1/2 cup butter
2 eggs
1 cup sugar
1/2 teaspoon vanilla
1/2 cup flour
Dash of salt

Melt chocolate and butter together. Beat eggs. Add eggs, sugar, vanilla and flour to chocolate. Pour into a 9-inch baking dish. Bake at 350° for 20 to 25 minutes. Do not overbake.

FOR MINT LAYER

2 tablespoons butter
1 cup sugar
1/2 teaspoon peppermint extract
1 tablespoon cream

Cream all ingredients. Spread over cooled brownie.

FOR GLAZE

1 square unsweetened chocolate (or 3 tablespoons cocoa powder)
1 tablespoon butter

Melt chocolate and butter together in double boiler. Dribble over mint layer and refrigerate.

Mrs. Fields Real Brownie Recipe

E L A I N E F O R B E S

2 cubes softened butter
1/2 cup cocoa
2 cups sugar
4 eggs
1 1/2 cups flour
2 teaspoons vanilla
1 package semi-sweet chocolate chips

Mix together butter, cocoa and sugar. Add eggs one at a time. Add flour, vanilla and 1/2 of the chocolate chips. Press mixture into a greased 9x13 pan. Pour the remaining chocolate chips on top. Lightly push chips into the top of the mixture. Bake at 350° for 32 minutes. Cool one hour. Chill overnight in refrigerator.

Easy Brownies

C A T H Y B E L L

1 cup butter or margarine, melted
2 cups sugar
1/4 cup cocoa
3 eggs
1 1/2 cups flour
1 teaspoon salt

Combine ingredients. Pour into 9x13 greased pan. Bake at 375 for 20 minutes. Done when toothpick inserted comes out clean. For a 12-inch foil-lined Dutch oven, bake with 17 charcoal on top and 9 on the bottom.

F O R F R O S T I N G

1 cup sugar
1/4 cup margarine
1/4 cup milk
1 cup chocolate chips

Combine sugar, margarine and milk in a saucepan and bring to a boil, stirring constantly. Remove from heat. Add chocolate chips and stir until melted. Pour over brownies while still warm.

Chippy Blond Brownies

B E R N I C E D E S P A I N

6 tablespoons butter, softened
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup (6 ounces) semi-sweet chocolate chips
1/2 cup chopped pecans

In a large mixing bowl, cream butter and brown sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt; gradually add to creamed mixture. Stir in chocolate chips and pecans. Spread into a greased 11x7x2 baking pan. Bake at 350° for 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Makes 2 dozen

Butterscotch Brownies

C A T H Y B E L L

1/2 cup butter, melted
2 cups brown sugar
2 eggs
2 teaspoons vanilla
1 1/2 cups flour
2 teaspoons baking powder
1 teaspoon salt
Chocolate chips

In a bowl, mix together butter, sugar, eggs and vanilla. Add remaining ingredients and stir until just mixed in. Bake in a 9x13 pan at 350° for 20 to 25 minutes.

Caramel Brownies

VICKIE BENINCOSA

- 1 package German chocolate cake (Pillsbury works best)
- 1/3 cup plus 1/2 cup evaporated milk
- 3/4 cup butter, melted
- 60 vanilla caramels (1 14-ounce package)
- 1 cup chocolate chips
- 3/4 cup coconut

Combine cake mix, 1/3 cup evaporated milk and melted butter. Press half of the batter into a 9x13 glass baking dish. Bake at 350° for 8 to 10 minutes. Melt caramels with 1/2 cup evaporated milk. When melted, pour over baked layer. Cover with chocolate chips and coconut. Spoon remaining cake mixture on top. Bake at 350° for 18 minutes.

Brownies

GLORIA BARRY

- 2 cups flour
- 2 cups sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup cocoa
- 3 tablespoons water
- 2 teaspoons vanilla
- 2 eggs
- 1 cup butter, melted

OPTIONAL ADDS

- 1/2 cup white chocolate chips
- 1/2 cup chocolate chips

Mix all ingredients together and bake at 350° for 30 minutes.

Our Best Brownies

VICKIE BENINCOSA

2 squares unsweetened chocolate
1 cube butter (or margarine)
1 cup sugar
2 eggs
1 teaspoon vanilla
1/2 teaspoon salt
2/3 cup flour
2/3 cup nuts

Melt unsweetened chocolate and butter in a bowl. Beat in sugar, eggs, vanilla and salt. Stir in flour and nuts. Bake at 350° until done. Frost if you like!

Fudgy Brownies

JEN CARROLL

3/4 cup cocoa
1/2 teaspoon baking soda
2/3 cup oil
1/2 cup boiling water
2 cups sugar
2 eggs
1 1/2 cups flour
1 teaspoon vanilla
1/4 teaspoon salt

Stir together cocoa and baking soda. Add oil; mix well. Stir in boiling water. Add sugar and eggs. Blend in flour, vanilla and salt. Pour in greased 9x13 pan. Bake at 350° for 25 to 30 minutes.

Cakes & Cupcakes

“I am encircled about eternally
in the arms of his love.”

2 N E P H I 1 : 1 5

Crazy Cake

J E N C A R R O L L

You know, a lil' of this and a lil' of that and bake it!

3 cups flour
2 cups sugar
1/2 teaspoon salt
6 tablespoons cocoa
2 teaspoons baking soda
2 teaspoons vanilla
2 cups cold water
3/4 cup oil
2 tablespoons vinegar

Mix. Bake at 350° until a knife inserted in the center comes out clean.

Graham Streusel Cake

T E R I A B R O O K I N G

2 cups graham cracker crumbs
3/4 cup nuts, chopped (optional)
3/4 cup packed brown sugar
1 1/4 teaspoons cinnamon
3/4 cup melted butter
1 package yellow cake mix
1 cup water
3 eggs
1/4 cup butter, melted

Mix together graham cracker, nuts, brown sugar, cinnamon and butter. In a separate bowl, beat together cake mix, water, eggs and butter. Grease and flour a 9x13 baking dish. Pour small amount of batter into pan. Sprinkle on 1/3 dry mixture, then batter, then more dry mixture. Repeat, ending with dry mixture on top. Bake at 350° for 40 minutes. Cake should spring back when touched in center. Glaze when cool.

F O R G L A Z E

1 cup powdered sugar
2 tablespoons water or milk

Mountain Dew Cake

M E L A N I E S C H E N C K

- 1 box lemon cake mix
- 1 (3-ounce) box instant lemon-flavored pudding mix
- 1 (12-ounce) can Mountain Dew soda (not diet)
- 3/4 cup vegetable oil
- 4 large eggs

Heat oven to 325°. Spray a 12- to 15-cup fluted pan with non-stick baking spray. In a large bowl, combine cake mix and pudding mix. Add soda, oil and eggs. Beat at medium speed until smooth. Pour batter into prepared pan and bake 45 to 50 minutes, or until a wooden pick inserted into center comes out clean. Let cool in pan 10 minutes. Remove from pan and let cool completely on wire rack.

Makes 1 (10-inch) fluted cake

Brooking's Yummy Pound Cake

T E R I A B R O O K I N G

- 3 sticks butter
- 3 cups sugar
- 5 large eggs
- 3 cups flour
- 1 teaspoon vanilla
- 1/2 teaspoon lemon extract (or 1 teaspoon grated lemon rind)
- 1/2 teaspoon almond extract
- 7/8 cup ginger ale

Cream butter until light. Add sugar and beat until fluffy. Beat in eggs, one at a time. Beat in 1 cup flour, then vanilla, lemon and almond extracts and a little ginger ale. Continue alternating flour and ginger ale until all ingredients are used. Pour batter into 2 9 x 5-inch greased and floured loaf pans. Bake at 275° for 1 3/4 hours (a long time because of low temp.) or until a toothpick inserted in middle comes out clean. Cool in pan.

Some Kind of Cake! Chocolate & Cinnamon

T E R I A B R O O K I N G

2 cups sifted flour
2 cups sugar
1 stick butter or margarine
1/2 cup shortening
4 tablespoons cocoa
1 cup water
1 teaspoon baking soda
Dash salt (1/8 teaspoon)
1 teaspoon cinnamon
1 teaspoon vanilla
2 eggs beaten
1/2 cup buttermilk

Combine flour and sugar in mixing bowl. Melt butter and shortening in saucepan. Add cocoa and water and bring to boil. Pour over flour/sugar mixture. Mix well. Add remaining ingredients and mix well. Pour into greased and floured jelly roll pan (large cookie sheet). Bake at 375° for 15 to 20 minutes. While cake is baking, prepare frosting.

F O R F R O S T I N G

1 stick butter
4 tablespoons cocoa
6 tablespoons evaporated milk
1 teaspoon vanilla
1 pound powdered sugar

Melt butter in a saucepan. Add cocoa; blend. Add evaporated milk; stir until smooth. Add vanilla. Remove from heat and stir in powdered sugar. Pour frosting over cake while still warm.

Grandma's Chocolate Cake

CATHY BELL

2 cups flour
2 cups sugar
1/4 teaspoon salt
1 teaspoon soda
1 cup butter
5 tablespoons cocoa
1 cup water
2 eggs
1/2 cup milk
1 teaspoon vanilla

In a bowl, combine flour, sugar, salt, and baking soda. In a saucepan, combine butter, cocoa and water; bring to a boil. Slowly mix dry ingredients into hot mixture. In a small bowl, beat eggs slightly. Add milk and vanilla. Mix into batter thoroughly. Pour into a greased cookie sheet. Bake at 350° for 15 to 20 minutes. Place in freezer to cool before frosting.

Chocolate Mayonnaise Cake

BECKY ROBBINS

*This is a very moist and delicious chocolate cake.
Something you can bake when you have no eggs or
milk!*

2 cups flour
5 tablespoons cocoa
1 cup water
1 teaspoon vanilla
1 cup sugar
2 teaspoons baking soda
1 cup mayonnaise

Mix all ingredients together. Bake in greased, floured pan at 375° for 25 minutes.

Chocolate Crazy Cake

VICKIE BENINCOSA

3/4 cup oil
2 cups water
2 tablespoons vinegar
2 cups sugar
2 teaspoons vanilla
3 cups flour
6 tablespoons cocoa
2 teaspoons baking soda
1 teaspoon salt

Mix together all ingredients really well. Bake at 350° till done.

Chocolate Chip Cake

VICKIE BENINCOSA

1 cup dates or raisins, chopped
1 teaspoon baking soda
1 1/2 cups boiling water
3/4 cup shortening
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt

Mix together dates or raisins, baking soda and boiling water; set aside. Cream together shortening, sugar, eggs and vanilla; add to date mixture. Combine flour, baking powder and salt. Add to creamed mixture. Pour in greased pan and sprinkle topping over cake. Bake at 350° for 30 minutes or till done.

FOR TOPPING

1/2 cup brown sugar
1/2 cup chocolate chips
1/2 cup chopped nuts

Layered German Chocolate Cake

VICKIE BENINCOSA

- 1 German chocolate cake mix, cooked and cubed
- 1 (12-ounce) container Cool Whip
- 2 small packages instant chocolate pudding
- 1 bottle Hershey's chocolate syrup
- 9 Skor bars

Prepare chocolate pudding. Crush 8 Skor bars and mix in with chocolate pudding. Layer cake, syrup, pudding and Cool Whip 3 times. Top with 1 crushed Skor bar.

Pumpkin Cake

HEIDI GILLELAND

- 2 cups canned pumpkin
- 1 cup oil
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon nutmeg
- 2 cups sugar
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon cinnamon

Mix together all ingredients. Bake at 350° for 20 to 25 minutes.

FOR FROSTING

- 1/2 cup butter
- 2 cups powdered sugar
- 4 ounces cream cheese
- 1 tablespoon milk
- 1 teaspoon vanilla

Pumpkin Cream Cake

MICHELLE LAYNE

I didn't have buttermilk so I used 1 cup of milk & 4 tablespoons vinegar—it worked great!

FOR CAKE

1 cup buttermilk
1 cup water
2/3 cup cooking oil
2 cups sugar
2 eggs
1 teaspoon baking soda
1/2 teaspoon salt
2 cups flour
3/4 cup unsweetened cocoa powder

FOR PUMPKIN CREAM FILLING

1 (8-ounce) package cream cheese, softened
1/3 cup canned pumpkin
1/4 cup sugar
1/4 teaspoon cinnamon

FOR CHOCOLATE GLAZE

1/2 cup whipping cream
4 ounces semi-sweet chocolate, chopped

Grease and flour 2 round 9-inch baking pans. Heat oven to 350°. In a large bowl, combine cake ingredients in the order listed; whisk until well-combined. Divide batter between prepared pans. Bake 30 to 35 minutes till tops spring back. Cool 10 minutes, then remove from pans; let cool completely. Prepare pumpkin cream filling. Place 1 cake layer on plate and spread filling over top. Top with second cake layer. For chocolate glaze, bring whipping cream to boil over medium-high heat. Remove from heat. Add chocolate (DO NOT STIR). Let stand 5 minutes, then stir till smooth. Cool another 15 minutes or until slightly thickened. Pour over cake, allowing glaze to drip down sides. Chill until set, about 30 minutes. Watch the glaze! I always let it cool too long and it gets too thick—it still works, though.

Summer Strawberry Cake Dessert

DEANN HOGGAN

FOR CAKE

- 1 white cake mix
- 1 cup sour cream (optional)

Prepare cake as directed. Bake in a 13 x 9 pan. (For a really moist cake, add sour cream before putting cake mixture in pan. Let cool.

FOR CREAM CHEESE LAYER

- 4 ounces cream cheese, softened
- 1 cup powdered sugar
- 4 ounces Cool Whip

Mix ingredients together and spread over cooled cake.

FOR STRAWBERRY LAYER

- 1 package of strawberry Danish dessert, prepared as directed, allow to cool.
- 1 large package of fresh strawberries, sliced.

Prepare strawberry Danish dessert, as directed. Cool. Mix with strawberries. Carefully spoon over Cream Cheese layer. Chill for several hours or overnight.

Banana Cake

KYM FLOWERS

- 1/2 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 medium ripe bananas, smashed up

Cream together butter and sugar. Beat in eggs, sour cream and vanilla. Stir in flour, baking soda and salt. Stir in bananas. Pour in a 15 x 10 greased pan. Bake at 350° for 20 to 25 minutes. Frost with Cream Cheese frosting.

FOR CREAM CHEESE FROSTING

1 package cream cheese
1 cube butter
4 cups powdered sugar
Dash salt
Canned milk

Cream together butter and cream cheese. Add salt and powdered sugar. Thin with canned milk.

Fresh Orange Cake

J E N S P R I N G E R

When using regular flour to make a cake, I usually substitute 1 or 2 tablespoons of cornstarch for that much of the flour in each cup. It's supposed to make it behave more like pastry flour.

2 1/4 cups flour (or half white, half whole wheat)
1 1/2 cups sugar
1 teaspoon salt
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 cup shortening (or 1/4 cup butter, 1/4 cup light olive oil)
Juice of 1 orange with water added to make 1 cup (or orange juice)
1 tablespoon grated orange rind (1 to 2 teaspoons for frosting)
2 eggs

Sift flour, sugar, salt, baking powder and baking soda in a bowl. Add shortening, orange juice and rind; beat 2 minutes. Add eggs; beat additional one minute. Pour into 2 greased and lightly-floured 8" cake pans (9x13 is a little big). Bake at 375° for 25 minutes. When done, let cool before icing.

ORANGE BUTTER ICING

2 cups powdered sugar
1 to 2 teaspoons grated orange rind
2 to 3 tablespoons butter, softened
Cream cheese (optional)

Beat powdered sugar with grated orange rind, orange juice and butter. Can add cream cheese.

Blueberry Poppy Cake

JULIE WALPOLE

2 cups flour
1 1/2 cups sugar
1 (3 1/2-ounce) package French vanilla instant pudding
3/4 cup water
1 teaspoon almond flavoring
1 teaspoon butter flavoring
1 teaspoon salt
1 1/2 teaspoons baking powder
4 eggs
1 cup sour cream
1/2 cup vegetable oil
2 teaspoons vanilla
1/4 cup poppy seeds
1 1/2 cans blueberry pie filling

Combine all ingredients, except pie filling. Beat for 2 minutes. Pour batter into 2 (12-inch) pans. Bake at 350° for 20 minutes. Cool cake. When cool, mix together icing. Spread icing on first layer, then half of blueberry pie filling. Add second layer, top with rest of the icing and filling. Chill.

FOR ICING

1 (8-ounce) package cream cheese, softened
2 teaspoons vanilla
1/3 cup lemon juice
1 (14-ounce) can sweetened condensed milk

Whip all ingredients until smooth.

Fresh Apple Cake

N A N C Y H A Y E S

2 cups fresh grated apples (or more)
1 cup of sugar
1/4 cup salad oil
1/2 cup chopped nuts (if desired)
1 egg, beaten
1 teaspoon vanilla
1 cup flour
1 teaspoon soda
1 teaspoon cinnamon
1/4 teaspoon salt

S A U C E (I F D E S I R E D)

1/2 cup butter
1 cup sugar
1/2 teaspoon nutmeg
Red food coloring (optional)

Sift together flour, soda, cinnamon and salt. Thoroughly mix apples with sugar. Add oil, chopped nuts, egg and vanilla. Add flour mixture to apple mixture. Bake at in a greased 8-inch square pan at 350° for 40 to 45 minutes or until it shrinks from the edge of the pan. Serve with whipped cream or ice cream. For a 9x13 pan, double the recipe.

For the sauce, simmer until all ingredients are dissolved. You can color it with a few drops of red food coloring.

Cookie Cake

N A N C Y H A Y E S

1 1/2 cups raisins
2 1/2 cups water
1 1/2 cups sugar
3/4 cup butter, margarine or shortening
3 cups flour
3/4 teaspoons salt
1 1/2 teaspoons cinnamon
1 1/2 teaspoons baking soda
1 1/3 cups raisin liquid
1 1/2 teaspoons vanilla
1/2 cup nuts

Boil together raisins and water for 5 minutes. Save liquid. Cream together sugar and butter, margarine or shortening. Sift together flour, salt and cinnamon. Dissolve baking soda in raisin liquid. Add vanilla to raisin liquid. Mix together all ingredients except liquid, then add liquid. Stir in raisins and 1/2 cup nuts, if desired. Spread thin on large cookie sheet. Bake at 350° for 20 to 22 minutes. Cool.

G L A Z E

2 cups powdered sugar
3 to 4 tablespoons warm water
1/2 teaspoon vanilla

Mix together all ingredients. Pour over the cookie cake.

Red Velvet Cupcakes with Cream Cheese Frosting

HEIDI GILLELAND

2 1/2 cups flour
1 1/2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cocoa powder
1 1/2 cups vegetable oil
1 cup buttermilk (room temperature)
2 eggs (room temperature)
2 tablespoons red food coloring
1 teaspoon white vinegar
1 teaspoon vanilla

Sift dry ingredients. Gently beat oil, buttermilk, eggs, food coloring, vinegar and vanilla. Add dry ingredients until smooth and thoroughly combined. Fill cupcake tin 2/3 full. Bake at 350° for 20 to 22 minutes.

CREAM CHEESE FROSTING

1 (8-ounce) package cream cheese
1/2 cup butter
1/2 teaspoon vanilla
2 cups powdered sugar

Beat butter and cream cheese. Add vanilla, then sugar. Beat until fluffy.

Perfect Lemon Cupcakes

HEIDI GILLELAND

1 package lemon cake mix
1 cup sour cream
3/4 cup water
3/4 cup oil
4 eggs
1 small package lemon instant pudding

Mix dry ingredients. Add wet ingredients. Mix with electric mixer on medium speed for two minutes. Fill cupcake tins. Bake at 350° for 20 minutes.

Zucchini Cupcakes

J E N S P R I N G E R

1 1/2 cups all-purpose flour, spooned and leveled (or whole wheat)

1 cup packed dark brown sugar

2 teaspoons baking powder

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

1 1/2 cups coarsely grated zucchini

1/3 cup vegetable oil

2 large eggs

1 tablespoon imitation vanilla (or 1 teaspoon real vanilla)

Cream Cheese Frosting

Heat oven to 350°. Line cups of muffin tin with papers. In a medium bowl, mix flour, brown sugar, baking powder, cinnamon and salt. In another bowl, mix zucchini, oil, eggs and vanilla. Add to flour mixture and mix just until combined (do not over mix). Divide batter evenly among cups. Bake until toothpick comes out clean, 40 to 45 minutes. Cool. Top with Cream Cheese Frosting.

C R E A M C H E E S E F R O S T I N G

4 tablespoons butter, softened

4 ounces cream cheese, room temperature

2 cups powdered sugar

1/2 teaspoon vanilla

With an electric mixer, beat together butter and cream cheese until smooth. Add and vanilla. Beat until light and fluffy. Refrigerate until ready to use, up to one day.

Makes 19 cupcakes

Quick Pumpkin Cupcakes

CATHY BELL

- 1 box yellow cake mix
- 2 eggs
- 1 tablespoon oil
- 2/3 cup canned pumpkin
- 1 1/2 teaspoons pumpkin pie spice
- 1 cup water or apple juice

Heat oven to 350°. Spray muffin cup with non-stick spray or use paper liners. Blend cake mix with eggs, oil, pumpkin, pumpkin spice and water for 2 minutes. Spoon into prepared muffin pan. Bake 18 minutes or until done. Cool in pan completely before frosting.

Makes 18 cupcakes

Cream Cheese-Filled Cupcakes

VICKIE BENINCOSA

- 1 (8-ounce) package cream cheese, softened
- 1/3 cup sugar
- 1 egg
- Dash salt
- 1 (6-ounce) package semi-sweet chocolate chips (1 cup)
- 1 package chocolate cake mix

In small bowl, beat cream cheese and sugar on medium speed till fluffy. Beat in egg and salt. Stir in chocolate pieces; set aside. Prepare chocolate cake mix according to package. Line muffin pans with paper bake cups. Fill 2/3 full. Drop well-rounded teaspoonful of cream cheese mixture into each bake cup. Bake at 350° for 20 minutes or until done.

Makes 32 cupcakes

Cupcakes in an Ice Cream Cone

V I C K I B E N I N C O S A

Favorite cake mix

Ice cream cones, old-fashioned (not sugar or waffle)

Favorite frosting

Prepare your favorite cake batter. Set the ice cream cones in a mini-muffin tin. Fill with batter up to the part where it opens out, so just fill the stem of the cone (the skinny bottom part). This is very important! If you fill more than that, the batter will spill over like a volcano. Bake according to box directions for cupcakes. Frost like an ice cream cone.

JELL-O Cheesecake

V I C K I E B E N I N C O S A

F O R C R U S T

24 graham crackers, crushed

3 tablespoons powdered sugar

1 square melted butter

With a fork, stir together graham crackers and powdered sugar. Add butter. Press into bottom of a 9x13 baking dish.

F O R C H E E S E C A K E

1 package cream cheese

1 cup sugar

1 teaspoon vanilla

3 tablespoons lemon juice

1 small package lime JELL-O (dissolved in 1 cup hot water and cool)

1 can cold evaporated milk

Cream together cream cheese, sugar, vanilla and lemon juice. Add JELL-O. Add to milk; whip until thick. Pour over crumb crust. Let set like JELL-O.

Pumpkin Cheesecake

CATHY BELL

1 1/2 cups gingersnaps, crushed
1/3 cup butter, melted (or margarine)
1 (8-ounce) package cream cheese
3/4 cup sugar
1 teaspoon vanilla
3 eggs
1 cup pumpkin
3/4 teaspoon cinnamon
1/4 teaspoon nutmeg

Mix together gingersnaps and butter. Press into bottom of a spring form pan or pie dish. Bake at 350° for 10 minutes. Let cool.

Mix together cream cheese, 1/2 cup sugar and vanilla. Add eggs, one at a time, mixing well in between. Hold out 1 cup of batter. Add remaining sugar, pumpkin and spices, mixing well. Pour pumpkin mix onto crust. Marble with 1 cup white mixture. Bake at 350° for 55 minutes.

Little Cream Cheese Cakes

NATALIE ROPER

2 (8-ounce) packages cream cheese
3/4 cup sugar
1 tablespoon lemon juice
1 teaspoon vanilla
2 beaten eggs
Vanilla wafers
Fresh or canned fruit

Mix together cream cheese, sugar, lemon juice, vanilla and eggs. Put 1 vanilla wafer in a cupcake liner. Fill 2/3 full. Bake at 375 for 15 minutes or till set. Remove liner to serve. Top with fruit.

Makes 20 to 24 cheese cakes

Cake Truffles

CARRIE ELTON

Cake mix (any kind)
1/2 (4-ounce) package cream cheese, softened
Chocolate, melted

Prepare the cake. Cool completely. Crumble into a fine mixture of crumbs. Mix in cream cheese.

Melt your favorite chocolate (Carrie uses Ghiradelli's dipping chocolate), either milk, dark or white, or almond bark. Melt in microwave or in a double boiler. Form cake/cream cheese mixture into 1-inch balls and dip into melted chocolate.

Cool either at room temperature or in the refrigerator, placing them on waxed papered cookie sheets). You can also use crushed Oreo cookies instead of cake, or any other cookie, like nutter butters, etc.

If you work too slowly and let the ice cream get too soft, it will melt out on your cookies—even in the freezer, because it takes a few minutes for the freezer to freeze the ice cream again.

German Chocolate Frosting

VICKIE BENINCOSA

1 cup evaporated milk
1/4 pound butter
1 cup sugar
3 egg yolks
1 teaspoon vanilla
1 1/3 cups coconut
1 cup chopped nuts (walnuts)

Cook and stir over medium heat until mixture thickens, about 12 minutes. Remove from heat and add coconut and nuts. Beat until frosting is cool and thick.

Lemon Butter Cream Frosting

H E I D I G I L L E L A N D

- 1 cup butter, softened
- 6 to 8 cups powdered sugar
- 1/2 cup fresh lemon juice
- 1 teaspoon grated lemon zest

Place butter in large mixing bowl. Add 4 cups powdered sugar. Add lemon juice and zest. Beat until smooth and creamy. Gradually add remaining sugar, 1 cup at a time, until icing reaches desired consistency. Use and store at room temperature.

Butter Cream Frosting

C A T H Y B E L L

For pure white frosting, use 1 cup shortening with 1/2 teaspoon butter flavor and use clear vanilla.

- 1/2 cup shortening
- 1/2 cup butter or margarine
- 1 teaspoon vanilla
- 4 cups powdered sugar
- 2 tablespoons milk (add more as needed)

Casseroles

“Nevertheless, be of good cheer,
for I will lead you along ...

And he who receiveth all things with thankfulness
shall be made glorious; and the things of this earth
shall be added unto him, even an hundred fold,
yea, more ...

And he that is a faithful and wise steward
shall inherit all things.”

D & C 78 : 18 - 22

Sweet Potato Casserole

HELEN SCHENCK

This recipe is from Ruth's Chris Steak House. I double the yams for this recipe, but not the rest of the ingredients and I think they are still plenty sweet!

FOR POTATOES

- 3 cups mashed sweet potatoes (or yams)
- 1 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs, well beaten
- 1/2 cup butter

Combine in a mixing bowl in the order given. Put potato mixture in a buttered baking dish.

FOR CRUST

- 1/3 stick of butter, melted
- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped nuts (pecans preferred)

Cut together ingredients. Sprinkle the nut mixture onto the surface of the potato mixture. Bake 30 minutes at 350°. Allow to sit 30 minutes before serving.

Corn Casserole

DEANN HOGGAN

- 1 (8-ounce) tub sour cream
- 1 cube butter
- 1 box Jiffy cornbread mix
- 1 can corn, drained
- 1 can creamy corn
- 2 eggs, beaten
- Few dashes garlic salt

Mix all ingredients together in a 8 x 8 pan. Bake at 350° for 45 to 60 minutes.

Eggplant Casserole

N A N C Y H A Y E S

- 1 can Cream of Mushroom soup (or favorite cream soup)
- 1/2 cup mayonnaise
- 2 eggs, beaten
- 2 tablespoons grated onion or dehydrated onion
- 2 cups shredded cheese
- 1 large or 2 medium eggplants, peeled and diced
- 1/2 cup crushed Ritz crackers (20 to 30 crackers)
- 2 tablespoons butter

Boil eggplant in salted water for 10 to 15 minutes. Drain. Mix soup, mayonnaise, egg, onion and cheese with eggplant. Place in a lightly greased 9x13 pan. Cover with cracker crumbs. Dot with butter. Bake at 350° for 25 minutes.

Serves 6

Zucchini Casserole

V I C K I E B E N I N C O S A

- 1 pound ground beef
- 1 onion, chopped
- 1 green pepper, chopped
- Salt & pepper, to taste
- 1/2 teaspoon Italian seasoning
- 2 tablespoons bacon bits
- 2 cans tomato sauce
- Zucchini, cut up and cooked (barely)
- 1 egg, beaten
- Mozzarella, Monterey Jack or cheddar cheese, grated
- Bread crumbs
- 1/3 cup butter

Brown meat, onion and green pepper. Add salt and pepper, Italian seasoning, bacon bits and tomato sauce. Simmer. In casserole dish, layer 1/2 of meat, then zucchini, beaten egg, then cheese. Add rest of meat. Top with bread crumbs mixed in butter. Top with cheese.

Green Bean Casserole

V I C K I E B E N I N C O S A

1 can cream of mushroom soup
Dash pepper
1/2 cup milk
4 cups green beans, cooked
1 teaspoon soy sauce
1 1/3 cups French fried onions

In 1 1/2-quart casserole dish, stir together soup, milk, soy, pepper, beans and 2/3 cup onions. Bake at 350° for 25 minutes or until hot. Stir. Sprinkle remaining 2/3 cup onions over bean mixture. Bake 5 minutes or until onions are golden.

Makes 6 servings

Chicken Cordon Bleu Casserole

K Y M F O W E R S

3 to 4 boneless chicken breasts, cubed
Swiss cheese
Slices of ham (honey-based is good)
1 can Cream of Chicken soup
1/2 cup sour cream
Salt & pepper
1/4 teaspoon garlic salt
1 package Ritz crackers
3/4 cube butter, melted
1/2 teaspoon paprika
1/2 teaspoon parsley

Place cubed chicken in a 9x13 baking dish. Layer ham and Swiss cheese on top of chicken. Mix soup and sour cream together. Season with salt, pepper and garlic salt. Crush up Ritz crackers and mix into melted butter. Sprinkle on top of mixture with paprika and parsley. Bake at 350° for about 45 minutes or until chicken is no longer pink.

Curly Noodle Casserole

VICKIE BENINCOSA

1/2 (12-ounce) package curly noodles
Salt & pepper to taste
1 can mushrooms
1 can meat chicken, salmon or tuna
2 cans Cream of Celery soup
1/2 cup skim milk
Fine bread crumbs
Parmesan cheese
Paprika
2 tablespoons butter

Pork Chop & Potato Casserole

VICKIE BENINCOSA

6 boneless pork loin chops, 3/4-inch thick
6 medium potatoes, sliced
1 onion, sliced
Salt & pepper, to taste
1 (10 3/4-ounce) can condensed Cream of Mushroom soup
1 cup fat-free or light sour cream
1/2 cup milk
2 cups cheddar cheese, shredded

Heat oven to 325°. Brown pork chops and season well. Spray baking dish with nonstick spray. Layer potatoes and onions evenly. Salt & pepper, to taste. In a medium bowl stir together soup, sour cream and milk. Stir in 1 cup shredded cheese. Spoon mixture over potatoes in baking dish. Arrange chops on top. Cover with foil. Place on cookie sheet for overflow. Bake for about 2 hours or until potatoes are tender to the fork.

Chicken Vegetable Casserole

G L O R I A B A R R Y

- 1/2 cup butter, softened
- 1 (8-ounce) tub sour cream
- 1 egg
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon rubbed sage
- 1 (16-ounce) package frozen mixed vegetables, thawed
- 2 cups chicken or turkey, cubed
- 1 (10-3/4 ounce) can Cream of Mushroom soup
- 1/2 cup onion, chopped
- 1/2 cup cheddar cheese, shredded

Cream together butter and sour cream. Add egg. Combine flour, baking powder, salt and sage to creamed mixture. Spread into greased 3-quart baking dish. Combine vegetables, chicken or turkey, soup and onion. Pour over bread mixture. Sprinkle with cheddar cheese. Bake uncovered at 400° for 35 minutes.

Chicken Stuffing Casserole

C A T H Y B E L L

- 1 1/2 pounds chicken tenders, cooked and cut up
- 2 cans Cream of Chicken soup
- 1 cup sour cream
- 1 cup chicken broth
- 1 square butter or margarine, melted with broth
- 1 small package Pepperidge Farm Stuffing crumbs (or 1 box stuffing mix)

Spread cooked chicken in a greased 9x13 inch pan. Mix soup and sour cream. Spread over chicken. Sprinkle stuffing over soup mix. Drizzle broth and melted butter mix over stuffing crumbs. Bake at 350° for 45 to 60 minutes, uncovered.

Chicken Noodle Casserole

CATHY BELL

12 to 16 ounces favorite pasta
1 can Cream of Chicken soup
1 cup sour cream
2 cups milk
Garlic powder
Salt and pepper
2 cups cheddar cheese, grated

Prepare your favorite pasta; drain and put back in pan. In a bowl, combine soup and sour cream. Mix into pan with pasta. Add chicken. Mix in milk and cheese. Season to taste. Return to heat, stirring occasionally, until cheese is melted.

Sausage Rice Casserole

GAIL BROWNING

You can substitute 1 tablespoon of ground flax seed and 3 tablespoons of water for 1 egg. Tastes great in breads—banana and zucchini—as well as other recipes. Great alternative for those allergic to eggs. Flax seed is really good for you—it contains omega-3 fatty acid.

1 package Jimmy Dean sausage
1/4 to 1/2 green pepper, chopped
1/4 onion, chopped
1/2 cup celery
2 cans Chicken Noodle soup
1 can Chicken Gumbo
1 1/2 cups uncooked rice
1/2 to 3/4 cup water

Cook sausage, green pepper, onion and celery; set aside. Stir together soups, uncooked rice and water. Add sausage mixture. Put in glass dish; cover with tin foil. Cook at 350° for 1 hour (or 325° for 1 1/2 hours).

Chicken & Dressing Casserole

V I C K I E B E N I N C O S A

2 cans cream of mushroom soup

Meat from 1 chicken, cooked & cut into pieces

1 pint sour cream

1 (12-ounce) package chicken-flavored Stove Top stuffing mix

Prepare stuffing according to box. Mix chicken, soup and sour cream. Pour into 9x13 baking dish. Sprinkle stuffing on top. Cover with foil. Bake at 350° for 30 to 40 minutes or until hot & bubbly.

Cookies & Bars

“Seek not for riches but for wisdom; and, behold,
the mysteries of God shall be unfolded unto you ...
he that hath eternal life is rich.”

D & C 111 : 7

Chocolate Chip Cookies

J E N S P R I N G E R

This one is from my Grandma Ward.

3/4 cup sugar
3/4 cup brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
2 to 3 tablespoons evaporated milk
1 package of Ghiradelli's big milk chocolate chips
2 1/4 cup flour
1 teaspoon salt
1 teaspoon baking soda

Cream together sugars and shortening. Add eggs, vanilla, evaporated milk and chocolate chips; mix well. Sift together flour, salt and baking soda, then add to the shortening mixture. Roll into 1 1/2 inch balls. Bake at 350° for 9 minutes.

Makes 3 1/2 dozen

Chocolate Chip Cookies

S H A U N A H A T H A W A Y

1/2 cup shortening
3/4 cup sugar
3/4 cup brown sugar
2 eggs
1 teaspoon soda
1 teaspoon vanilla
1/4 teaspoon salt
3 tablespoons water
3 cups flour

Mix all ingredients together. Then, add 1/2 bag of chocolate chips. Cook at 350° for 10 minutes.

Chocolate Chip Cookies

CATHY BELL

1 cup shortening
3/4 cup sugar
3/4 cup brown sugar
2 eggs
2 teaspoons vanilla
1 teaspoon baking soda
1/2 teaspoon salt
2 cups chocolate chips
2 1/4 cups flour

Heat oven to 375°. Cream shortening, sugars, eggs and vanilla. Stir flour, soda and salt; blend. Stir in chocolate chips. Drop by spoonful on cookie sheet. Bake 9 to 11 minutes. Cool on wire rack.

Chocolate Chip Cookies

TERESA STOUT

1 cup butter-flavored Crisco
1 cup brown sugar
1/2 cup sugar
2 eggs
2 1/4 cups flour (or 2 1/2 cups)
3/4 cup oatmeal (blend into tiny pieces)
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla
1 bag chocolate chips

Cream together Crisco, sugars and eggs. Add remaining ingredients. Bake at 350° for 6 to 10 minutes.

Chocolate Chip Cookies

VICKIE BENINCOSA

- 1 cup shortening
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 teaspoon vanilla
- 1/2 teaspoon water
- 2 eggs
- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 (12-ounce) package chocolate chips (2 cups)
- 1 cup chopped walnuts

Sift together flour, baking soda and salt. In a separate bowl, beat together shortening, sugars, vanilla and water. Beat in eggs. Add flour mixture; mix well. Stir in chocolate chips and walnuts. Bake at 375 for 10 to 12 minutes.

Chocolate Chip Cookies

BECKY ROBBINS

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 1/2 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3 cups flour
- 1 package milk chocolate chips

Mix well and bake at 375° for 9 minutes.

Chocolate Chip Cookies

N A T A L I E R O P E R

3/4 cup brown sugar
3/4 cup white sugar
1 cup butter or butter-flavored Crisco
1 teaspoon vanilla
2 eggs
1 teaspoon salt
1 teaspoon baking soda
2 1/4 cups flour
Dash cinnamon
Chocolate chips

Cream together butter and sugars. Add vanilla and eggs; mix. Add dry ingredients. Stir in chocolate chips. Bake at 350° for 8 to 10 minutes.

Awesome Chocolate Chip Cookies

T E R I A B R O O K I N G

1/2 cup shortening
1/2 cup butter
3/4 cup sugar
3/4 cup brown sugar
2 eggs
1 teaspoon vanilla
2 1/4 cups flour (hard white wheat flour tastes even better)
1 teaspoon baking powder
1 teaspoon salt
Chocolate chips

Mix shortening, butter and sugars. Add eggs and vanilla. Mix dry ingredients in a separate bowl, then add to sugar mixture. Add chocolate chips. Drop by spoonfuls onto ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

Soft Chocolate Chip Cookies

N I S H A B A U R

1 cup butter
1 cup shortening
1 cup white sugar
1 1/2 cups brown sugar
1 teaspoon H₂O
1 teaspoon vanilla
4 eggs
4 1/2 cups flour
2 teaspoons baking soda
1 1/2 teaspoons salt
Chocolate chips
1 cup nuts

Mix butter, shortening, sugars, water and vanilla. Beat eggs until white and fluffy and add to butter mixture. Add flour, baking soda and salt. Mix well. Add chocolate chips and nuts. Bake at 375° for 8 to 10 minutes.

Mrs. Field's Cookies

N I S H A B A U R

2 cups brown sugar
2 cups sugar
1 pound butter
4 eggs
1 tablespoon vanilla
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon cinnamon
1 1/2 teaspoons salt
6 1/2 cups flour
4 cups of chocolate chips
1 cup nuts, chopped (optional)

In a large mixing bowl, combine all ingredients but flour, chocolate chips and nuts. Slowly add flour while mixing. Add chocolate chips and nuts. Drop cookies from a small ice cream scoop. Bake at 375 for 9 to 10 minutes.

Pumpkin Chocolate Chip Cookies

CATHY BELL

1 egg
1/2 cup shortening
1 1/2 cups sugar
1 cup pumpkin
1 cup chocolate chips
2 1/2 cups flour
1 teaspoon baking powder
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla
1 teaspoon nutmeg
1 teaspoon cinnamon

Mix shortening and sugar. Add egg. Add remaining ingredients. Drop by spoonful on greased cookie sheet. Bake at 375 for 10 minutes.

FOR FROSTING

1 cup powdered sugar
1 (8-ounce) package cream cheese
1 teaspoon vanilla
Milk (about 1 tablespoon)

Lady Fingers Cookies

VICKIE BENINCOSA

1 cup butter (not margarine)
1/2 cup powdered sugar
2 teaspoons vanilla
1 tablespoon water
2 cups flour
1 cup pecans, chopped (or walnuts)

Cream together butter and powdered sugar. Add vanilla, water and flour; mix well. Add pecans. Form into balls and bake on ungreased cookie sheet for 20 minutes or until light brown. Bake at 350°. Roll in powdered sugar.

Favorite Christmas or Valentine Cookies

T E R I A B R O O K I N G

These really are the best sugar cookies ever!!!

1/2 cup butter
1 cup sugar
1 egg
1 1/2 teaspoons vanilla
1/2 cup sour cream (or yogurt)
3 1/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt

Cream butter and sugar. Add egg, vanilla and sour cream. Sift together dry ingredients, then add to creamed mixture. After mixing, put dough in fridge for an hour. Roll out on floured board to 1/4-inch thick. Use favorite cookie cutter shapes and place on greased cookie sheet. Bake at 375° for 8 minutes or until edges are lightly browned. Let cool and frost with your favorite frosting.

Chocolate Cookies

C A T H Y B E L L

1 cup margarine
1 1/2 cups sugar
2 eggs
1 tablespoon vanilla
3 1/2 cups flour
8 tablespoons cocoa
1 teaspoon baking soda
1 teaspoon salt
1/4 to 1/2 cup milk

Cream together margarine and sugar. Add eggs and vanilla; beat. In a separate bowl, stir together flour, cocoa, soda and salt. Add to mixture along with milk. Mix on medium speed. Roll dough into 1-inch balls. Bake at 400° for 7 to 10 minutes. Cookies should look a little cracked (you may want to press the cookies a little). Frost, if desired.

Chocolate Peanut Butter Cup Cookies

DEBBIE SWENSON

1 cup butter, softened
3/4 cup creamy peanut butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/3 cups all-purpose flour
1/3 cup cocoa powder
1 teaspoon baking soda
1 cup semi-sweet chocolate chips
1 cup peanut butter chips
10 chocolate-covered peanut butter cups, cut into eighths

Heat oven to 350°. In a large bowl, cream together butter, peanut butter and sugars until smooth. Beat in eggs, one at a time. Stir in vanilla. Combine flour, cocoa and baking soda; stir into peanut butter mixture. Mix in chocolate chips, peanut butter chips and peanut butter cups. Drop by tablespoons onto ungreased cookie sheets. Bake 8 to 10 minutes. Let cool before removing.

Peanut Butter Dot Cookies

VICKIE BENINCOSA

1/2 cup butter
1/2 teaspoon vanilla
1/2 cup peanut butter
1 teaspoon baking powder
1/2 cup sugar
1/2 teaspoon salt
1/2 cup brown sugar
1 1/4 cups flour
1 egg
2 packages peanut butter cups

Cream together butter, peanut butter and sugars. Add flour, baking powder and salt. Shape into 1" balls and place in ungreased mini cupcake tins. Bake at 375° for 8 to 10 minutes and remove from oven. Put peanut butter cup into center, pressing to bottom of cookie. Cool 10 minutes, then remove from tin.

Chewy Chocolate-Raspberry Cookies (Vegan)

J E N S P R I N G E R

1/2 cup raspberry jam
1 cup sugar
1/3 cup canola oil
1 teaspoon vanilla
1 teaspoon almond extract
1/2 cup plus 2 tablespoons unsweetened cocoa powder
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup or more powdered sugar

Heat oven to 350°. In a large bowl, stir raspberry jam, sugar, canola oil, vanilla and almond extract. In another bowl, sift together other ingredients except powdered sugar. Add dry to the wet in three batches, mixing well with a fork after each addition. On the last batch, use hands to work batter into a soft and pliable dough. Roll dough into walnut-size balls. Flatten with your hands into 2 1/2" diameter disks. Place on greased cookie sheet, 1/2" apart. Bake 10 minutes. Remove from oven. Sift powdered sugar on hot cookies and let cool.

Makes 2 dozen

Sugar Cookies

K R I S T A H A N S E N

1 cube butter
1 cup sugar
1/2 cup sour cream
1 egg
1 teaspoon vanilla
3 1/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt

Cream together butter, sugar, sour cream, egg and vanilla. Add flour, baking soda and salt to form dough. Roll out dough. Bake at 350° for 10 minutes.

Sugar Cookies

N I S H A B A U R

1 egg
1 teaspoon vanilla
1/2 cup butter
1/2 cup sour cream
3 1/4 cups flour
1 teaspoon baking soda
1 cup sugar

Cream together egg, vanilla, butter and sour cream. Add flour, baking soda and sugar. Roll out dough and cut into desired shape. Bake at 375 for 10 to 12 minutes. Decorate as desired.

Sour Cream Sugar Cookies

D I A N E B E L L

1 cup butter (margarine)
2 cups sugar
1 cup sour cream
3 eggs
1/2 teaspoon vanilla
1 teaspoon almond extract
1/2 teaspoon salt
1 teaspoon baking soda
6 cups flour

Cream butter, sugar and sour cream. Add eggs, vanilla, almond extract, salt and soda. Slowly add in flour. Chill for at least an hour. Roll out, not very thin. Use cookie cutter or glass (open end). Bake at 375 for 7 to 8 minutes. Cookies will be a little soft looking on top.

FOR FROSTING

Powdered sugar (a lot)
Milk (a little)
1 drop almond extract

Mix powdered sugar and milk to achieve consistency to spread on cookies. Decorate cookies!

Sugar Cookies

K Y M F O W E R S

2 cubes butter (1 cup)

2 cups sugar

4 eggs

1 cup buttermilk (can substitute 1 tablespoon lemon juice mixed in 1 cup milk and let sit for one minute)

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon nutmeg

5 to 6 cups flour

Cream together butter and sugar. Add eggs, buttermilk, baking powder, baking soda and nutmeg. Add flour; mix well. Roll out thick (you don't need to chill). Cut with cookie cutter. Bake at 375° for 10 minutes. Do not overcook—remove before they get brown on the edges. Frost.

F R O S T I N G

1 cube butter

2 tablespoons shortening

4 cups powdered sugar

Dash salt

4 tablespoons canned milk or regular

1 teaspoon vanilla

Cream together butter and shortening. Slowly add powdered sugar. Add canned milk until frosting is at desired consistency. Add vanilla at the very end and mix.

White Wonders (a super-duper sugar cookie)

J E N S P R I N G E R

1 1/2 cups sugar
1 cup sour cream
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening
1 egg
2 teaspoons real vanilla (or 2 tablespoons imitation vanilla)
4 1/2 cups flour

Cream sugar, sour cream, shortening, baking soda, salt, egg and vanilla. Add flour. Mix well. Bake at 425° for 5 to 7 minutes. Frost.

F R O S T I N G

4 ounces cream cheese, room temperature
1/2 package powdered sugar
1/4 cup butter
1 teaspoon real vanilla (or 1 tablespoon imitation vanilla)

Cream together all ingredients. Add milk until desired consistency. Frost cookies and top with a gummy bear.

Rolo Cookies

S T A C I P O T T E R

1 package chocolate cake mix
1/2 cup oil
2 eggs
1/2 cup flour
3 packages Rolo candy
Powdered sugar

Mix together cake mix, oil, eggs and flour until a dough is formed. Roll dough into balls. Press a Rollo into the middle of the cookie ball and roll again to cover the Rollo. Bake at 350° for 12 to 14 minutes. Sprinkle with powdered sugar.

Nauvoo Ginger Bread Cookies

TERIA BROOKING

Favorite Recipe from Scovill Bakery, Nauvoo,
Illinois.

1 cup sugar
1 cup molasses
3/4 cup oil
1/2 cup hot water
2 eggs
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon salt
1 heaping teaspoon ginger
6 or 7 cups flour (use 1/3 whole wheat)
Use more flour if needed

Combine sugar, molasses, oil and hot water (rinse molasses out of cup with hot water). Add eggs. Stir in remaining ingredients. Refrigerate dough. Roll out on greased countertop and cut with cookie cutters. Bake at 350° for 10 minutes.

Shortbread Cookies

CATHY BELL

1 cup unsalted butter
3/4 cup powdered sugar
1 teaspoon pure vanilla extract
2 cups flour
1/2 teaspoon salt

Cream butter in a bowl. Add sugar and vanilla; beat until smooth. Gently stir in flour mixed with salt. Chill dough for 1 hour. Set oven to 300° with rack in center of oven. Line two baking sheets with parchment paper. On a lightly-floured surface, roll dough 1/2-inch thick. Cut into rounds or whatever shape you wish. Bake for 20 minutes or until cookies are dry but not brown. Cool on rack.

Chocolate Surprise Cookies

J E N S P R I N G E R

3/4 cup butter
2 cups sugar
1 cup cocoa
2 eggs
3/4 cup evaporated milk
2 teaspoons vanilla
1 teaspoon baking soda
1 teaspoon salt
3 cups flour
1 bag chocolate chips
3 cups mini marshmallows

Cream butter, sugar and cocoa. Add eggs, milk and vanilla. Stir in soda, salt and flour. Mix well. Add chocolate chips. Bake at 325° for 15 minutes. Remove and place 5 marshmallows on top of each cookie. Bake 3 minutes. Cool, frost.

F R O S T I N G

1/2 cup cocoa
3/4 cup butter
1/2 teaspoon vanilla
1/4 teaspoon salt
1/2 cup half-and-half
3 cups powdered sugar

Cream together cocoa and butter. Add vanilla and salt; cream. Stir in half-and-half and mix well. Add powdered sugar and mix until creamy.

Almond Frosting

K R I S T A H A N S E N

1/2 cup butter
1/2 cup shortening
4 cups powdered sugar
2 tablespoons milk
1 teaspoon almond extract

Mix together until smooth.

White Chocolate & Craisin Cookies

J E N S P R I N G E R

2 1/4 cups flour
1 teaspoon soda
1/2 teaspoon salt
1 cup butter-flavored Crisco
3/4 cup granulated sugar
3/4 cup brown sugar
2 eggs
1 teaspoon vanilla
2 cups white chocolate chips
3/4 cup craisins

Cream Crisco and sugars together. Add eggs, vanilla, soda and salt. Add flour; mix well. Drop onto ungreased cookie sheet. Bake at 350° for 7 to 8 minutes.

Oatmeal Chip Cookies

B E R N I C E D E S P A I N

1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 cups old-fashioned oats
2 cups (12 ounces) semi-sweet chocolate chips

In a large mixing bowl, cream butter and sugars. Beat in eggs and vanilla. Combine flour, baking soda, baking powder and salt; add to creamed mixture. Stir in oats and chocolate chips. Drop by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets. Bake at 350° for 11 to 12 minutes. Cool on wire racks.

Makes 4 dozen

Neiman-Marcus Oatmeal Cookies

K Y M F O W E R S

2 cups butter
2 cups sugar
2 cups brown sugar
4 eggs
2 teaspoons vanilla
4 cups flour
5 cups blended oatmeal (measure oatmeal, then blend in blender to a fine powder)
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons baking soda
24 ounces chocolate chips
3 cups nuts, chopped (optional)

Cream together butter and sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chocolate chips and nuts. Roll into balls and place on cookie sheet. Bake at 375° for 10 minutes. Makes a lot of cookies so you have plenty to share!

Ginger Crinkles Cookies

V I C K I E B E N I N C O S A

2 cups flour
1 egg
1 cup sugar
1/4 cup molasses
2/3 cup oil
2 teaspoon soda
1/2 teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon

Mix together all ingredients. Roll into balls. Roll in butter, then roll in 1/2 cup sugar. Bake on ungreased cookie sheet at 350° for 12 to 15 minutes.

Chocolate-Covered Cherry Cookies

VICKIE BENINCOSA

1 1/2 cups flour
1/2 cup unsweetened cocoa powder
1/2 cup butter or margarine
1 cup sugar
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 egg
1 1/2 teaspoons vanilla
48 maraschino cherries, undrained (1 10-ounce jar)

In a mixing bowl, combine flour and cocoa; set aside. In a large mixing bowl, beat butter on medium speed about 30 seconds or till softened. Add sugar, salt, baking powder and baking soda. Beat till well-combined. Add egg and vanilla. Beat well. Gradually beat in the flour mixture. Shape dough into 1-inch balls; place on ungreased baking sheet. Press down center of each ball with thumb. Drain maraschino cherries, reserving juice. Place a cherry in the center of each cookie. Spoon about 1 teaspoon of frosting over each cherry, spreading to cover cherry. Bake at 350° for 10 minutes or till done. Place on wire rack; cool.

FOR FROSTING

1 6-ounce package semi-sweet chocolate chips
1/2 cup sweetened condensed milk
4 teaspoons cherry juice

In a small saucepan, combine chocolate pieces and sweetened condensed milk; heat till chocolate is melted. Stir in cherry juice. Frosting may be thinned with additional cherry juice.

Makes 48 cookies

Caramel Cookies

J E N S P R I N G E R

These cookies get softer with time—I think it's the lard. You can store them for 3 weeks at room temperature in a Tupperware-type container. This recipe is from my Grandma Thayne.

4 1/4 cups flour (Gold Medal)
1 cup sugar
1 pound lard
2 eggs
2 teaspoons cinnamon
1 teaspoon nutmeg
1/4 teaspoon ginger
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt

Mix well all the wet ingredients. Add the spices, salt, soda and baking powder. Mix well. Add the flour gradually and mix well. Make the Caramel Flavoring.

Mix half of Caramel Flavoring into the cookie dough (save the other half in the fridge for another batch). Roll out dough like you would for sugar cookies, cut out with cookie cutter. Place cut out dough onto cookie sheets and sprinkle with granulated sugar. Bake at 350° for 10 minutes.

C A R A M E L F L A V O R I N G

1/2 cup sugar
1 1/2 cups cold water

Melt sugar in a frying pan; stir well until completely melted. Carefully pour cold water in and stir until sugar is dissolved—it will be a brown color.

Peanut Butter Cookies

CATHY BELL

1/2 cup shortening
3/4 cup peanut butter
1 1/4 cups brown sugar
1 tablespoon vanilla
3 tablespoons milk
1 egg
2 cups flour
3/4 teaspoon salt
3/4 teaspoon baking soda

Combine shortening, peanut butter, brown sugar, vanilla and milk in large bowl or mixer. Blend well. Add egg and blend. Combine flour, salt and soda. Add to creamed mixture. Blend well. Roll into 1-inch balls and place on ungreased cookie sheet. Press down with fork or decorative cookie press (or potato smasher). Bake at 375 for 7 to 8 minutes.

Peanut Butter Cookies

VICKIE BENINCOSA

1 cup flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup shortening
1/2 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg (unbeaten)
1 teaspoon water
1/2 teaspoon vanilla

Sift together flour, baking soda and salt. In a separate bowl, cream together shortening, peanut butter, sugars, egg, water and vanilla. Beat in flour mixture. Put balls of dough on cookie sheet and flatten with fork. Bake at 325° for 15 to 20 minutes, or until lightly brown.

Andes Chocolate Mint Cookies

D E N I S E P R O C T O R

3/4 cup butter
1 1/2 cups brown sugar
2 tablespoons water
1 package milk chocolate chips
2 eggs
2 1/2 cups flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
Andes chocolate mints

In a saucepan, mix together butter, brown sugar and water on the stove. Add milk chocolate chips; stir until completely melted. Cool for 10 minutes. Beat in eggs, flour, baking soda and salt. Refrigerate for 30 minutes. Roll dough into balls. Bake at 350° for 9 minutes. They won't look done, but remove anyway and put 1 Andes chocolate mint on top of each cookie, wait several minutes and then spread over the top of the cookie. Yummy!

Multi-Chip Cookies

D E A N N H O G G A N

2 sticks butter (of course, everything always tastes better with REAL butter!)
1 cup sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
3 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 cup coconut
1/2 package milk chocolate chips (3/4 cup)
1/2 package white chocolate chips
1/2 package toffee bits

Mix softened butter, sugars and eggs together. Add dry ingredients. Stir in coconut, chips and toffee bits. Bake at 375 for 10 minutes. Best when removed from oven when they still don't look quite done—we like them slightly soft.

Snickerdoodles

HEIDI GILLELAND

1 cup softened butter
1 1/2 cups sugar
2 eggs
2 3/4 cups flour
1/2 teaspoon salt
3 teaspoons baking powder
4 tablespoons sugar
4 teaspoons cinnamon

Cream together butter, sugar and eggs. Mix in dry ingredients. Chill in refrigerator. Roll into balls, then into cinnamon/sugar mixture. Place 2 inches apart on ungreased cookie sheet. Bake at 400° for 8 to 10 minutes.

Snickerdoodles

ELAINE FORBES

2 cups sugar
1 cup butter (room temperature)
1/2 cup Crisco
3 eggs
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 teaspoons vanilla
4 cups flour

Cream together sugar, butter and Crisco. Add eggs, baking soda, baking powder, salt and vanilla. Mix well. Add flour; stir until completely blended. Drop balls of dough in sugar-cinnamon mixture and roll. Bake at 350° on ungreased cookie sheet for 10 to 12 minutes until lightly brown. DO NOT OVERBAKE! Leave on cookie sheet 30 to 40 seconds before putting on wire rack to cool.

Cinnamon Cookies

V I C K I E B E N I N C O S A

1 cup shortening (or 1/2 shortening, 1/2 butter)
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla
2 3/4 cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
Cinnamon sugar

Cream together shortening, sugar, eggs and vanilla. In a separate bowl, stir together flour, cream of tartar, baking soda and salt. Add to creamed mixture. Roll dough into ball, then roll in cinnamon sugar. Bake at 400° for 10 minutes or until light brown.

Clif Bars

A N G I E M C R E A K E N

1 1/4 cup crisp rice cereal (Rice Krispies)
1 cup quick-cooking oats, uncooked
3 tablespoons ground flaxseed (flaxseed meal)
1/4 cup finely chopped dried fruit (raisins, dried cranberries, dried cherries, etc.)
1/4 cup finely chopped nuts (roasted or toasted)
1/4 cup brown rice syrup (or honey, maple syrup or light molasses)
2 tablespoons dark brown sugar
1/3 cup nut butter (peanut, almond, cashew or soy nut)
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon (optional)

Combine the rice cereal, oats, flaxseed meal, dried fruit and nuts in a large bowl. Bring syrup and brown sugar to a boil in a small saucepan over medium-high heat, stirring constantly; remove from heat. Stir in nut butter and vanilla until blended. Pour nut butter mixture over cereal mixture, stirring until coated (mixture will be stiff). Press mixture firmly into an 8-inch square pan, sprayed with nonstick cooking spray) using a large square of wax paper. Cool in pan on a wire rack. Cut into 12 bars. Wrap bars tightly in plastic wrap and store in the refrigerator.

Caramel Bars

K Y M F O W E R S

CRUST

- 1 1/2 cups butter, melted
- 2/3 cup sugar
- 2 1/2 cups flour

Mix and press into a jelly roll pan. Bake at 350° for 15 to 20 minutes.

CARAMEL

- 1 cup butter
- 4 tablespoons corn syrup
- 1 cup brown sugar
- 1 can sweetened condensed milk

Melt together butter, corn syrup and brown sugar. Add sweetened condensed milk. Stir constantly and boil 7 minutes. Pour caramel over crust and spread evenly with a spoon. Work quickly. Sprinkle semi-sweet chocolate chips all over and swirl in (they will melt in the warm caramel). Chill.

Cereal Bars

K Y M F O W E R S

- 1/2 cup sugar
- 1/4 cup brown sugar
- 2 cubes butter
- 1 teaspoon vanilla
- 6 cups marshmallows
- 1 cup coconut
- Slivered almonds
- 9 cups Special K cereal

Melt together sugars, butter and vanilla. Add marshmallows, coconut and almonds. After marshmallows melt, add Special K cereal. Press in a jelly roll pan; let cool.

Peanut Butter Bars

JILL HENNEFER

FOR CRUST

1/2 cup butter or margarine
1 1/4 cups brown sugar
2/3 cup sugar
1 teaspoon vanilla
3 eggs
1 teaspoon baking soda
2 cups peanut butter
2 cups oatmeal
2 cups flour

Mix together butter, brown sugar, sugar and vanilla. Add eggs, baking soda, peanut butter, oatmeal and flour. Spread on cookie sheet. Bake at 350° for 12 to 14 minutes. Cool.

FOR PEANUT BUTTER LAYER

3 cups powdered sugar
3 tablespoons creamy peanut butter
2 tablespoons margarine or butter, softened
6 tablespoons milk

Cream together all ingredients. Spread on crust. Let set.

FOR CHOCOLATE LAYER

1/2 cup shortening
1/2 pound butter
4 cups powdered sugar
1 teaspoon vanilla
1/2 cup cocoa
5 tablespoons milk

Cream together all ingredients. Spread on top of Peanut Butter layer.

Peanut Butter Fingers

VICKIE BENINCOSA

1/2 cup butter
1/2 cup sugar
1/2 cup brown sugar
1 unbeaten egg
1/3 cup peanut butter
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon vanilla
1 cup flour
1 cup oats
1 cup chocolate chips

FOR PEANUT BUTTER FROSTING

1/2 cup powdered sugar
1/4 cup peanut butter
2 to 4 tablespoons evaporated milk

Cream butter. Add sugars. Blend in egg, peanut butter, baking soda, salt and vanilla. Stir in flour and oats. Spread in greased pan. Bake at 350° for 20 to 25 minutes. Remove from oven. Sprinkle with chocolate chips. Let stand 5 minutes. Drizzle with Peanut Butter Frosting. Cool; cut into bars.

Peanut Butter Bars

HEIDI GILLELAND

1 cup butter
1 cup sugar
1 cup brown sugar
2 eggs
2 1/2 cups peanut butter
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla
2 cups flour
2 cups quick oats
2 cups chocolate chips

Cream butter and sugars. Blend in eggs, peanut butter, baking soda, salt, vanilla and flour. Stir in quick oats. Spread in jelly roll pan. Bake at 350° for 17 minutes. Sprinkle chocolate chips over top; spread when they start to melt. Top with frosting.

F O R F R O S T I N G

2 cups powdered sugar

3/4 cup peanut butter

1/2 cup milk (add slowly till desired consistency is reached)

Peanut Butter Bars

K R I S T A H A N S E N

3/4 cup butter

3/4 cup peanut butter

3/4 cup sugar

3/4 cup brown sugar

2 eggs

1/2 teaspoon vanilla

1 1/2 cups flour

1/2 teaspoon baking soda

1 1/2 cups oats

1 cup whipped peanut butter

Mix together all ingredients except peanut butter. Spread on cookie sheet and bake at 350° for 10 to 12. Cool for 15 minutes. Spread with whipped peanut butter.

F R O S T I N G

3 cups powdered sugar

3 tablespoons cocoa

4 tablespoons melted butter

Milk or evaporated milk

Use milk or evaporated milk to thin. Spread over whipped peanut butter.

Pumpkin Bars

ANGIE MCREAKEN

These are the best pumpkin bars/ I threw out all my other recipes when I found this one.

4 eggs
1 cup oil
2 cups sugar
1 teaspoon vanilla
1 cup pumpkin
1 cup applesauce
2 cups flour
1 teaspoon baking soda
2 teaspoons cinnamon

Bake bars at 350° in a jelly roll pan (or large cookie sheet) for 20 to 25 minutes.

FOR FROSTING

3 ounces cream cheese (room temperature)
1/2 cup butter
1 teaspoon vanilla
2 cups powdered sugar

Granola Bars

STACI POTTER

1 cup brown sugar
2/3 cup peanut butter
1/2 cup corn syrup
1/3 cup butter, melted
1 1/2 teaspoons vanilla
1 1/4 cups oatmeal
1 1/4 cups oat bran
1 1/4 cups unprocessed wheat bran
2 tablespoons sesame seeds
1/2 teaspoon salt

Combine all ingredients and mix well. Lightly grease a 9x13 pan. Press mixture evenly into pan. Bake at 350° for 15 to 20 minutes. Let cool before cutting.

Salted Peanut Chews

VICKIE BENINCOSA

FOR CRUST

- 1 1/2 cups flour
- 1/2 cup margarine
- 2/3 cup brown sugar
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 2 egg yolks
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 3 cups mini marshmallows

In large bowl, combine all crust ingredients except marshmallows. Mix on low speed until crumbly. Press firmly in bottom of ungreased 9x13 pan. Bake at 350° for 12 to 15 minutes or until light brown. Immediately sprinkle marshmallows on top. Return to oven for 1 to 2 minutes or just until marshmallows begin to puff. Cool while preparing topping.

FOR TOPPING

- 2/3 cup corn syrup
- 1/4 cup margarine
- 2 teaspoons vanilla
- 1 (12-ounce) package peanut butter chips (2 cups)
- 2 cups rice crispy cereal
- 2 cups salted peanuts

In large saucepan, heat corn syrup, margarine, vanilla and peanut butter chips until chips are melted and mixture is smooth, stirring constantly. Remove from heat. Stir in cereal and peanuts. Immediately spoon warm topping over marshmallow mixture; spread to cover. Refrigerate until firm. Cut into bars.

Lemon Bars

J E N S P R I N G E R

CRUST

1 cup flour

1/2 cup butter

1/2 cup powdered sugar

Mix all ingredients together and press into a well-greased and floured 9-inch square pan.

FILLING

3 tablespoons lemon juice plus grated peel of one lemon

1 cup sugar

2 eggs

1/2 teaspoon baking powder

2 tablespoons flour

Mix together lemon juice, lemon peel, sugar and eggs. Stir baking powder into flour and add to wet mixture. Mix well. Pour over unbaked crust. Bake at 350° for 25 minutes. Top with powdered sugar and cool before cutting.

Desserts

“And it came to pass that Jesus blessed them as they did pray unto him; and his countenance did smile upon them, and the light of his countenance did shine upon them, and behold they were as white as the countenance and also the garments of Jesus; and behold the whiteness thereof did exceed all the whiteness, yea, even there could be nothing upon earth so white as the whiteness thereof.”

3 NEPHI 19 : 25

Scotch Shortbread

J E N S P R I N G E R

Shortbread stores very well at room temperature—grandma would store them in old ZCMI clothing boxes lined with tissue paper. Tupperware-type containers work well and taste better with time, although beyond 3 weeks they're going to get bad.

This recipe is from my Grandma Thayne.

This is tricky dough to get used to—it takes practice to know how it should look. You may not need all the flour, or you may need more. The dough should be mixed well, but not sticky—you don't want dry bits not mixed in, nor should it stick to your fingers.

Before adding more flour than 3/4 cups, add powdered sugar first. If still sticky, add more flour carefully. You will probably need to use your hands at some point, as this is a lot of dough for a mixer.

- 1 teaspoon salt
- 1 pound lard
- 1 pound butter
- 1 pound powdered sugar, sifted
- 8 1/2 cups flour, sifted and then measured

Cream together butter, lard and salt. Add powdered sugar, one cup at a time. Add flour, one cup at a time. Roll the dough into 2-inch round logs. Slice the dough into 1/4-inch thick rounds with a sharp serrated knife. Place on cookie sheets. Grandma would "dimple" the raw cookie with the tip of a knife twice to make them look prettier.

Fruit Pizza

VICKIE BENINCOSA

FOR SUGAR COOKIE CRUST

1 cup butter, softened
1 cup powdered sugar
1/3 cup sugar
1 egg
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
2 1/2 cups flour
2 1/2 teaspoons baking soda
2 1/2 teaspoons cream of tartar

Heat oven to 325°. In a large bowl, cream butter and sugars until light and fluffy. Add egg, vanilla and almond extracts, beating well. Combine dry ingredients. Add to creamed mixture, blending thoroughly. Divide dough in half. With lightly-floured hands, pat dough onto lightly-greased pizza pan. Bake 12 to 15 minutes; cool completely.

FOR FILLING

1 (16-ounce) tub cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract
Fresh fruits of choice, such as peaches, strawberries, blueberries, bananas, kiwi, grapes, etc.

Whip cream cheese, powdered sugar and vanilla. Spread mixture over cooled crust. Decorate with slices of fruit, completely covering the crust. Glaze with Orange Sauce.

ORANGE SAUCE

1/2 cup sugar
1 cup orange juice
1/4 cup lemon juice
1/4 teaspoon orange peel, grated
1/4 teaspoon lemon peel, grated
4 teaspoons corn starch

Combine ingredients in a small saucepan. Cook over medium heat until mixture is thick. Stir in orange and lemon peel; cool. Glaze fruit pizza with Orange Sauce.

Fruit Pizza

K R I S T A H A N S E N

C R U S T

3/4 cup butter
1/3 cup powdered sugar
1 1/2 cups flour

Mix together butter, powdered sugar and flour. Press into pan. Bake at 350° until slightly brown.

F R O S T I N G

1 (8-ounce) package cream cheese
1/2 cup sugar
1 teaspoon vanilla

Cream together ingredients. Spread on cooked crust. Top with your choice of fruit.

G L A Z E

2 tablespoons corn starch
1 cup fruit juice (pineapple juice)
1/2 cup sugar
1 tablespoon lemon juice

Cook until thick. Cool slightly and drizzle on top of fruit.

Toffee

N A T A L I E R O P E R

1 cup real butter
1 cup white sugar
6 ounces chocolate chips
Nuts

Cook at medium-high heat until the color of a brown paper bag. Pour on cookie sheet. Spread chocolate chips over. Sprinkle with nuts.

Lion House Mint Truffles

J E N S P R I N G E R

Yum!

1 pound milk chocolate
1 square Baker's unsweetened chocolate
2 tablespoons butter
1 can sweetened condensed milk, heated
3 to 6 drops oil of peppermint (not extract)
A few drops of vanilla
Milk chocolate for dipping

Slowly melt 1 pound of milk chocolate in the oven at 100°. For a faster melt, grate the chocolate (if you buy it in a block).

Melt unsweetened chocolate and butter just to mix in a saucepan. Do not overmelt. Add peppermint, melted milk chocolate and heated milk. Pour into a 9-inch cake pan lined with waxed paper. If you want really straight edges, pour into a cardboard cake box lined with waxed paper. Cover with saran wrap and refrigerate until set. Cut into squares, the desired size.

Melt the additional milk chocolate—this is what you will dip the truffle in. Use a double boiler or microwave. Dip the truffle in and place on a waxed papered cookie sheet. Let it set room temperature or in the refrigerator.

Candy Marshmallow Log

V I C K I E B E N I N C O S A

1 egg
1 cup powdered sugar
2 tablespoons butter, melted
1 tablespoon vanilla
1 cup walnuts, chopped
4 squares chocolate
1 bag marshmallows
4 graham crackers, crushed

Beat egg well. Add powdered sugar, melted butter, vanilla and walnuts. Melt chocolate; add to marshmallows. Roll mixture into a log, roll in graham crackers, then roll in waxed paper. Let set.

Grandma Urry's Old-Fashioned Fudge

BECKY ROBBINS

- 4 cups sugar
- 1/2 cup Karo syrup
- 1 can milk
- 3 tablespoons cocoa

Mix together in a saucepan and bring to a boil. When boiling, turn down and cook to the soft ball stage (about 1 hour). Put on butter platter and let cool. Add vanilla and beat until it loses its glossy look. Roll fudge into a "log". (If you want to add nuts, roll them in as you roll into a log.) Wrap in waxed paper until ready to serve. Slice it in slices as big as you desire.

Million Dollar Fudge

VICKIE BENINCOSA

- 3 (4-1/2 ounce) Hershey's bars (or 2 large)
- 1 (12-ounce) package milk chocolate chips
- 1 tablespoon margarine
- 1 (quart-size) jar marshmallow cream
- 1 teaspoon vanilla
- 1 pound nuts
- 1 tall can milk
- 4 1/2 cups sugar

In a large bowl, mix all ingredients except milk and sugar. Put milk and sugar in large saucepan and bring to boil. Cook 6 minutes over medium heat. Pour over other ingredients and stir until well-blended. Spread in dripper (buttered) and let set 4 to 6 hours in cool place.

Makes 6 pounds of the Best Fudge Ever

Black Licorice Caramel

CATHY BELL

- 1 cup butter
- 1 can sweetened condensed milk
- 1 1/2 cups Karo syrup
- 2 cup sugar
- 1/4 teaspoon salt
- 1/2 to 1 bottle anise extract

Melt butter slowly over low heat. Slowly add remaining ingredients. Cook in heavy saucepan over low heat until sugar is dissolved. Stir constantly—this will burn easily! Continue cooking until candy thermometer reaches 245°. (Make adjustments by testing thermometer by boiling water that should be 212°—add or subtract to get the right measurement on your thermometer). Remove from heat and add anise extract (less if you use oil). Add black coloring paste. Mix well and pour into a 9x13 buttered pan. Cool, cut and wrap.

Doughnuts

NISHA BAUR

- 2 tablespoons yeast
- 1/2 cup warm water
- 1/2 cup shortening
- 5 cups flour
- 1/3 cup mashed potatoes
- 4 tablespoons sugar
- 1 teaspoon salt
- 1 egg
- 1 1/2 cups milk

Dissolve yeast in 1/2 cup warm water. Cut shortening into flour (till like meal). Add remaining ingredients. Knead until smooth. Let rest for 10 minutes. Roll and cut 1/2-inch thick. Let rise 45 minutes and deep fry at 375°.

FOR GLAZE

- 1 pound powdered sugar
- 1/2 cup boiling water
- 1 teaspoon vanilla

Apple Dumplings

L I S A M O R R I S

2 Granny Smith apples
2 cans crescent rolls
2 sticks butter
1 1/2 cups sugar
1 teaspoon vanilla
1 (8-ounce) can Mountain Dew
Cinnamon
Ice cream

Peel and core apples. Cut each apple into 8 slices. Roll each apple slice in a crescent roll. Place in a 9x13 glass buttered pan (they will be really close together). Melt butter in a bowl. Add sugar and barely stir. Add vanilla; stir. Pour over apples. Pour Mountain Dew around edges of pan. Sprinkle with cinnamon. Bake at 350° for 35 to 40 minutes. Serve hot. When serving, spoon some of the sweet sauces from the pan over the top of the apples, then ice cream on top of that.

Mint Dessert (Christmas)

V I C K I E B E N I N C O S A

3 eggs, separated
1/2 cup butter
1 cup powdered sugar
1 cup walnuts, chopped
2 squares unsweetened chocolate, melted
1 cup vanilla wafer, crushed
1 cup Cool Whip
1/4 cup candy cane, crushed
40 mini marshmallows

Beat egg whites till fluffy. In a separate bowl, cream together butter and sugar. Add egg yolks, 1/2 walnuts and melted chocolate. Add beaten egg whites. Put 1/2 vanilla wafers in 9x13 pan. Add chocolate mixture on top and chill. Mix Cool Whip, candy canes, marshmallows and remaining walnuts. Spread on top of chocolate mixture. Top with remaining wafers.

3-Layer Raspberry Dessert

VICKI CHRISTENSEN

BOTTOM LAYER

2 cups crushed pretzels
1 tablespoon sugar
1 cube margarine

MIDDLE LAYER

1 (8-ounce) cream cheese
2 cups sugar
1 (8-ounce) tub Cool Whip

TOP LAYER

1 package raspberry JELL-O
1 small can crushed pineapple, drained
1 package frozen raspberries

Mix bottom layer ingredients; spread in a 9x13 pan. Bake at 400° for 7 minutes. Put middle layer on cooked bottom layer. Mix JELL-O with 2 cups boiling water. Stir in pineapple and raspberries. Spread on top of middle layer. Refrigerate.

3-Layer Chocolate Dessert

JEN SPRINGER

1 cup flour
1 stick butter, softened (1/2 cup)
1/2 cup almonds, finely chopped (or any other nut you like)
1 (8-ounce) package cream cheese, softened
1 cup powdered sugar, fold into the cream cheese
1 cup whipped cream (or Cool Whip)
2 (3-ounce) packages chocolate pudding (instant)
2 1/2 cups milk
Chocolate bar shavings

Mix together flour, butter and almonds. Pat into a 9x13 baking dish. Bake at 350° for 15 minutes. Cool 1 hour. Fold powdered sugar into cream cheese. Stir in whipped cream. Pour over cooled crust. Refrigerate until set. Mix together pudding and milk. Pour over cream cheese. Just before serving, top with more whipped cream and shavings from a chocolate bar.

Homemade Pudding

N I S H A B A U R

4 cups cold milk
6 tablespoons cornstarch
1/2 teaspoon salt
1/2 cup sugar
1 tablespoon butter
1/4 cup cocoa
2 teaspoons vanilla (or 1/2 teaspoon almond)
1 egg

Mix cornstarch into cold milk. Add salt, sugar, butter and cocoa. Bring to a boil. Take off heat. Add vanilla. In a separate dish, beat egg. While stirring egg, pour hot pudding mixture into egg dish, beating continuously. Serve warm (or chill) and serve.

Peach Pudding Cobbler

C A T H Y B E L L

1 stick butter
1 cup sugar
1 cup flour
2 teaspoons baking powder
3/4 cup milk
1 (1-quart) bottle peaches (or canned peaches)
Sugar

Melt butter in a large casserole dish. In a bowl, mix together sugar, flour, baking powder and milk. Pour over melted butter. Do not mix. Pour peaches and juice over the mix. Sprinkle with sugar. Bake at 325° for 60 minutes, uncovered. The cobbler will double in height.

Creamy Rice Pudding

VICKIE BENINCOSA

3/4 cup rice
3 cups water
1/2 teaspoon salt
1 can sweetened condensed milk
1/2 cup butter (1 stick)
1 tablespoon vanilla
Canned pie filling (cherry, blueberry, peach or apricot)

Measure rice, water and salt into a medium saucepan. Bring to a boil; reduce heat to simmer and cook uncovered for 20 minutes. Place rice in the top of a double boiler; stir in condensed milk and butter. Cook in double boiler until mixture has thickened, about 20 minutes. Remove from heat and stir in vanilla. Serve into parfait glasses. Spoon in alternate layers of Creamy Rice Pudding and canned pie filling. Top with whipped cream or dressing.

FOR DRESSING (OPTIONAL)

3 tablespoons white vinegar
1/2 cup sugar
1 1/2 cups mayonnaise

Serves 6

Amanda's Rice Pudding

JEN SPRINGER

2 cups rice
3 to 4 cinnamon sticks
2 cups milk
2 cups sweetened condensed milk
1 teaspoon salt
1 tablespoon vanilla
Raisins

Cook rice with cinnamon sticks. Cook completely. Add milk, sweetened condensed milk, salt and vanilla. Raisins are optional. Remove cinnamon sticks before serving.

4-Stack Pudding

TERIA BROOKING

FOR BOTTOM LAYER

- 1 cup unsifted flour
- 1 stick butter, softened
- 1 cup chopped pecans (optional)

Make crumb-like mixture. Spread evenly in a greased 9x13 pan. Bake at 350° for 15 to 20 minutes until golden. Cool.

FOR MIDDLE LAYER

- 2 (8-ounce) packages cream cheese
- 1 cup sugar
- 1 (12-ounce) container Cool Whip

Cream together cream cheese and sugar. Fold in 1/2 of Cool Whip. Spread mixture over cooled crust.

FOR TOP LAYER

- 1 large package instant vanilla pudding
- 1 large package instant chocolate pudding
- 3 cups cold milk
- Shaved chocolate curls

Beat milk and pudding mixes until smooth and thickened. Spread over middle layer. Spread with remaining Cool Whip. Top with shaved chocolate curls.

Dips

“Pray always.”

D & C 10:5

Cowboy Dipping Mix

D E N I S E P R O C T O R

2 tablespoons red wine vinegar
2 teaspoons Tabasco sauce
1 1/2 teaspoons salad oil
1 clove garlic
1/8 teaspoon pepper
2 avocados
1 can black-eyed peas
1 can corn
2/3 cup green onion
2/3 cup cilantro
1/2 pound tomatoes, cut and diced

Mix. Dip crackers, chips, anything to your liking! Have fun!

Bean Dip for Tortilla Chips

L I S A M O R R I S

1 (8-ounce) package cream cheese, softened
1 (15-ounce) can chili
1 (4-ounce) can diced green chilies
Cheddar cheese, shredded
Olives, sliced
Green onions, diced (optional)

Spread cream cheese in a large pie pan. Layer remaining ingredients in the following order chili, green chilies, enough cheddar cheese to cover everything and sliced olives. Bake at 350° for 20 to 25 minutes. Garnish with green onions.

Fiesta Artichoke Dip

VICKIE BENINCOSA

- 1 package taco seasoning
- 1 (8-ounce) package cream cheese
- 1 cup mayonnaise
- 1 cup Parmesan cheese, finely shredded
- 2 (14-ounce) cans artichoke hearts, drained
- 1 (4-ounce) can diced green chilies
- 1/2 cup green onions, sliced

In food processor, combine taco seasoning, cream cheese, mayonnaise and Parmesan cheese; blend until creamy. Add artichoke hearts and pulse to roughly chop. Stir in green chilies and 1/3 cup green onions. Place in ovenproof serving dish. Bake at 350 until heated through, uncovered, about 25 minutes. Garnish with remaining green onion.

Hot Artichoke Dip

VICKI CHRISTENSEN

- 1 (6 1/2-ounce) jar marinated artichoke hearts, chopped
- 1 package chopped spinach
- 1 garlic glove
- 1/2 cup sour cream or cream cheese
- 1/4 cup butter
- 3/4 cup Parmesan cheese, grated

Mix together all ingredients. Place in a shallow pan. Bake at 375° for 20 minutes. Dip with tortilla chips or French bread.

Hot Artichoke Dip

HEIDI GILLELAND

- 1 (8-ounce) package cream cheese
- 1 cup mayonnaise
- 1 can chopped artichokes
- 1 can green chilies
- 1 bag shredded Parmesan cheese

Mix all ingredients, reserving 1/2 of Parmesan cheese. Put in dish and top with remaining cheese. Bake at 400° until cheese is brown, 15 to 20 minutes.

Vegetable Dip

HOLLY WILLIAMS

- 1 cup sour cream
- 1 cup mayonnaise
- 1 tablespoon dill weed
- 2 tablespoons dried chives
- 1 tablespoon Bon Appetite seasoning

Mix all ingredients well. Chill.

Vegetable Dip

GAIL BROWNING

- 1/3 cup real mayonnaise (not miracle whip)
- 1 cup sour cream
- 1/4 teaspoon dehydrated onions
- 1 tablespoon parsley
- 1 teaspoon Bon Appetite
- 1 teaspoon dill weed

Blend and chill.

Vegetable Dip

J E N C A R R O L L

- 1 cup sour cream
- 1/2 cup mayonnaise
- 1/2 teaspoon salt
- Dash pepper
- 1 tablespoon sugar
- 1/4 cup green pepper, minced
- 1/4 cup radishes, minced
- 1/4 cup green onions, minced
- 1/4 cup cucumber, minced (drained)
- 1 clove garlic, cut very fine

Combine sour cream, mayonnaise, salt, pepper and sugar. Add remaining ingredients. Serve.

Hoggan Family Veggie Dip

D E A N N H O G G A N

- 1 cup sour cream
- 1 cup mayo
- 3 tablespoons green onion, chopped
- 1 clove garlic, minced
- 1/2 teaspoon fresh dill, chopped (or 2 tablespoons dill pickle, chopped)
- 1 tablespoon lemon juice
- 2 tablespoons parsley
- 1/2 teaspoon paprika

Blend all ingredients. Refrigerate overnight.

Baked Bread Bowl Dip

NANCY MICHELSEN

- 1 large bread bowl, hollowed out (set aside)
- 1 (8-ounce) package cream cheese
- 1 cup sour cream
- 1/4 cup onion, chopped
- Dash Worcestershire sauce
- 1 (4-ounce) jar dried deli beef, chopped

Mix together all ingredients except bread bowl. Place in bread bowl. Put top on bread bowl and wrap in foil. Bake at 350° for 1 1/2 hours.

Party Chili Dip

VICKIE BENINCOSA

- 3 tablespoons butter
- 2 scrambled eggs
- 1 can white hominy
- 1 pound sharp cheddar cheese
- 2 cans Chili Frito chips

Mix all ingredients in medium heat in sauce pan until cheese is melted. Dip with Frito chips. Enjoy!

Spice Islands Beau Monde Dip

VICKIE BENINCOSA

- 2/3 cup mayonnaise
- 2/3 cup sour cream
- 1 tablespoon green onion, chopped
- 1 tablespoon Spice Islands parsley flakes
- 1/2 teaspoon Spice Islands Beau Monde seasoning
- 1/2 teaspoon Spice Islands dill weed

Combine all ingredients in a small bowl. Cover and chill at least 30 minutes to blend flavors. Serve with crackers and vegetables.

Guacamole

J E N S P R I N G E R

From my friend Amanda, from Guatemala.

5 avocados
4 tablespoons onions, diced
Sea salt, to taste
Fresh-squeezed lime juice

Mash avocados with a fork. Stir in onions, sea salt and lime juice. Serve on Black Bean sandwiches or anything you want.

Spinach Dip

V I C K I E B E N I N C O S A

1 (8-ounce) package cream cheese, softened
1/4 cup mayonnaise
1/2 cup Parmesan cheese, shredded
1/2 cup mozzarella cheese
1/4 teaspoon garlic salt
1/2 teaspoon basil, chopped
Salt and pepper, to taste

In a bowl, mix together all ingredients. Pour into a sprayed dish and cover.
Bake at 375° about 30 minutes.

Holiday

“But if ye will nourish the word, yea, nourish the tree as it beginneth to grow, by your faith with great diligence, and with patience, looking forward to the fruit thereof, it shall take root; and behold it shall be a tree springing up unto everlasting life.”

And because of your diligence and your faith and your patience with the word in nourishing it, that it may take root in you, behold, by and by ye shall pluck the fruit thereof, which is most precious, which is sweet above all that is sweet, and which is white above all that is white, yea, and pure above all that is pure; and ye shall feast upon this fruit even until ye are filled, that ye hunger not, neither shall he thirst.”

A L M A 3 2 : 4 1 - 4 2

Gingerbread for Gingerbread Houses or Gingerbread Men

J E N S P R I N G E R

1 cup shortening
1 cup sugar
1 cup "Grandma-brand" molasses (Brer Rabbit is really strong and tastes like medicine)
1 egg
2 tablespoons vinegar
5 cups flour
2 to 3 teaspoons ginger
1 1/2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon cloves
1/2 teaspoon salt

Cream together shortening and sugar. Add molasses. Add egg, vinegar, ginger, baking soda, cinnamon, cloves and salt. Gradually add flour. Mix well. Put dough in the freezer for 30 minutes, or chill in the refrigerator for 2 hours.

D I R E C T I O N S F O R C O O K I E S

Roll out thickly on floured surface. Cut into shapes. Bake at 325 to 350° for 10 minutes. Store in airtight container. They will stay soft if you get them in before completely cooled.

D I R E C T I O N S F O R G I N G E R B R E A D H O U S E

Buy, download or create your own pattern. I wouldn't make anything larger than 1 foot wide by 1 foot tall by 1 foot long because it's hard to support the weight, especially with candy on it. I have had large houses crash down because they were too big!

Roll out dough on upside-down, greased cookie sheet. (Place books under cookie sheet so it doesn't bow out of shape, then put dish towels under books so it doesn't scoot around.) Bake at 350° for 25 minutes. It should be firm so the walls of the house don't buckle under the weight of the frosting and candy). As soon as it comes out of the oven, lay the pattern pieces on the cooked dough and cut them out with a knife while the dough is hot. Be careful not to get

burned. Set hot pan aside while it cools. Repeat for as much dough as you need to finish your pattern.

HOW TO GLUE THE HOUSE TOGETHER

Melt 1/2 cup sugar in a medium-high frying pan, stirring constantly. Once the sugar is melted, work very quickly because the melted sugar dries fast and you only have a couple of seconds to piece things together once they are painted with the sugar. Have everything ready, including the base on which the house will sit and all the pieces cut out and cooled—ready at arm’s length to grab—and mugs to support the pieces while you build. Be very careful not to get burned, the melted sugar is very hot. Using a pastry brush (that you may throw away once this project is done), paint the sides and base of a single piece of the house with melted sugar. Stick on the base and support with a mug while you move to the next piece. Repeat for each piece until house is assembled—sides, front and back first, roof last. You will probably drip sugar where you don’t want it, but don’t worry—that’s what frosting is for—to cover up your messes!

FROSTING (ROYAL ICING)

2 pounds powdered sugar

6 egg whites

1/4 teaspoon cream of tartar

Beat egg whites and cream of tartar until stiff peaks form. Add powdered sugar slowly. Keep covered with a damp cloth so it doesn’t dry out while you are working.

Frost house and load with candy!

Grandma Thayne's Thanksgiving Dressing

J E N S P R I N G E R

If you don't want to stuff the turkey with dressing, or if you have too much dressing, you can cook it in a crock pot, adding chicken stock until moist and celery is done (about 2 hours on high). Mix with dressing from turkey. It takes 2 to 3 cups of stock if you're cooking the entire recipe in the crock pot.

- 1 pound bulk sausage
- 1 yellow onion, chopped
- 2 bags bread crumbs, dried (or 2 bread loaves, broken in pieces and dried)
- 1 bunch celery, chopped
- 2 to 4 beaten eggs
- 1 cup butter, melted
- 1 tablespoon rubbed sage
- 1 1/2 teaspoons salt
- Pepper, to taste

Cook sausage and onion. In a giant bowl, mix together all ingredients including sausage and onion. Stuff turkey from both ends. Cook turkey according to directions. Remove dressing and eat with cranberry sauce.

Paula's Stuffing Mix

J E N C A R R O L L

- Chicken-flavored Rice-A-Roni
- 1 1/2 pounds sausage, browned
- 1 pound bread cubes
- 1/4 pound fresh mushrooms
- Salt and pepper
- 3 to 4 celery stalks
- 1 large onion
- 1 chicken bouillon cube

Cook Rice-A-Roni as directed. Add all else in bowl. Add rice and bake.

Great Grandma Warrren's Dressing

VICKIE BENINCOSA

2 loafs wheat bread
1/2 cube butter
1 cup celery
1/2 to 1 cup onion
3/4 cup chicken broth
2 teaspoons salt
1 teaspoon pepper
1 teaspoon sage (or to taste)
Wild rice (cooked)

Break bread in bowl the night before. Sauté butter, celery and onion until onion looks transparent (half done). Mix with bread. Stir in rice. Add chicken broth, salt, pepper and sage (all to taste). Stir well. Add more butter if dressing is too dry. While sitting (before baking), stir often. You can stuff a turkey with the bread stuffing, or bake the stuffing in the oven in a 9x13 glass baking dish. If baking outside of the turkey, bake at 350° for 30 minutes or until done.

Kitchen Potpourri

BECKY ROBBINS

1 (1.12-ounce) can ground cloves
1/2 can allspice
1 teaspoon nutmeg
4 tablespoon cinnamon
1 teaspoon coriander (optional)

Add to one quart boiling water and simmer as long as desired. Add more water as it boils away.

Ice Creams

“Look unto me in every thought;
doubt not, fear not.”

D & C 6 : 3 6

Fried Ice Cream Balls

HEIDI GILLELAND

6 cups Frosted Flakes, crushed
3/4 cup brown sugar
1 1/2 teaspoons cinnamon
1/2 cup coconut
1/2 cup butter, melted
1/2 gallon vanilla ice cream
Cool whip
Chocolate
Caramel

Mix together Frosted Flakes, brown sugar, cinnamon and coconut. Add melted butter. Divide ice cream into 16 sections. Roll in Frosted Flake mixture to form a ball. Freeze 1 hour. Top with Cool Whip, chocolate and caramel.

Ice Cream Sandwiches

JEN SPRINGER

Favorite cookies
Ice cream

FOR COOKIES

Make your favorite cookies and let them cool completely. I like oatmeal raisin the best.

FOR ICE CREAM

Get some ice cream—a flavor that will taste good with your cookie, such as vanilla for oatmeal raisin cookies. Let it sit out for about 10 minutes (until barely softening). It is better to work with the ice cream too cold than too soft.

FOR SANDWICHES

Scoop a bunch of ice cream into a bowl and mix with electric mixer until creamy. Work fairly quickly and spread ice cream onto one bottom side of cookie, top with another cookie. Wrap in saran wrap all over. Place onto cookie sheet which you are keeping in the freezer, not on the counter. Repeat for desired amount of sandwiches.

Paula Dean's Ice Cream Sandwich Dessert

V I C K I E B E N I N C O S A

1 large box ice cream sandwiches (or 2 to 3 small boxes)

Whipped cream

Sliced bananas (optional)

Chocolate ice cream topping

Caramel ice cream topping

Nuts of your choice (optional)

Heath toffee candy bar sprinkles

In a 9x13 baking dish, layer bottom with ice cream sandwiches (unwrapped). Spread with whipped cream. Add sliced bananas, if desired. Drizzle chocolate topping, caramel topping and nuts. Add another layer of ice cream sandwiches and repeat the same toppings. Cut and put onto plates. Before serving, drizzle the top with more chocolate topping, nuts and heath toffee sprinkles (you can buy them in the chocolate chip section). Drizzle caramel sauce around the bottom of the dessert on the plate. Easy and yummy!

Ice Cream Treat

V I C K I E B E N I N C O S A

1 cup butter

1/2 cup nuts

1 cup brown sugar

2 cup Rice Krispies

1/2 gallon vanilla ice cream

1 package Danish dessert

Melt butter. Add all ingredients except ice cream and Danish dessert. Press half of mixture into a square baking dish. Spread soft ice cream over layer. Put remaining mixture over ice cream. Freeze. When serving, cook Danish dessert and pour over each square.

Homemade Vanilla-Lemon Ice Cream

J E N S P R I N G E R

This is the best ice cream I've ever had, and is from my Grandma Ward.

2 quarts whole milk
4 eggs
3 1/2 cups sugar
1/2 teaspoon salt
1 scant cup flour (almost to the top of the measuring cup)
1 quart half-and-half
2 tablespoons vanilla
1 tablespoon lemon extract

Heat whole milk until scalded (just beginning to boil). Whip together eggs and sugar; beat until light and fluffy. Add salt. Beat in flour. Add scalded milk to mixture slowly. Let mixture cool in refrigerator. When cool, add half-and-half, vanilla and lemon extract. Cool in refrigerator. Freeze in ice cream maker/freezer, following directions from the manufacturer. Enjoy.

Makes 2 quarts

Caramel Sauce

K Y M F O W E R S

1 1/2 cups sugar
1 cup light Karo syrup
1 cup butter
1/4 teaspoon salt
1 cup cream
1/2 teaspoon vanilla
1/2 can sweetened milk

Stir sugar, karo syrup, butter and salt over medium heat until butterscotch in color. While still boiling, drizzle cream into sauce. Add vanilla and sweetened milk. Awesome over banana splits!

Ice Cream Toppings

N I S H A B A U R

FOR COCOA SYRUP

- 1 1/2 cups sugar
- 1 cup cocoa
- Dash salt
- 1 cup milk
- 2 teaspoons vanilla

Mix all ingredients together and boil 3 minutes.

FOR PRALINES 'N CREAM

- 1/2 cup brown sugar
- 1/2 cup light corn syrup
- 1/4 cup margarine
- 1/2 cup chopped pecans
- 1 teaspoon vanilla

Boil brown sugar, corn syrup and margarine. Add pecans and vanilla.

FOR PEANUT BUTTER TOPPING

- 1 cup brown sugar
- 1/2 cup light corn syrup
- 3 tablespoons butter
- Pinch salt
- 1 cup peanut butter
- 1/2 cup evaporated milk

Boil all but peanut butter and milk. Add peanut butter and mix until smooth.
Add evaporated milk.

Frozen Fresh Peach Mix

CATHY BELL

Use fresh peaches! Can be used to make smoothies or poured over ice cream. Use in any recipe that calls for fresh or frozen peaches.

1 (12-ounce) can frozen orange juice concentrate

4 to 6 cups sugar

2 tablespoons lemon juice

Fresh firm peaches, peeled and sliced (blanch to make peeling easier)

Mix orange juice according to directions. Add other ingredients in a super large bowl. Stir to dissolve sugar. Add peaches until bowl is full. Spoon into freezer bags or containers. Freeze

Main Dishes

“And this is the blessing which was been bestowed upon us, that we have been made instruments in the hands of God to bring about this great work.”

A L M A 2 6 : 3

Egg Rolls

R O L A Y N E H O S K I N G

- 1 pound hamburger or leftover meat
- 2 cups celery, finely chopped
- 10 medium mushrooms, finely chopped
- 2 cups green onions, finely chopped
- 1/2 pound fresh bean sprouts, finely chopped
- 1 small can water chestnuts, finely chopped
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 package egg roll skins

Stir fry each separately. Onions & bean sprouts, 1 minute. Celery & water chestnuts, 1 minute. Mushrooms, 3 minutes. Put in colander and drain. Fold in skins and seal edges. Fry in oil.

Egg Rolls

J E N S P R I N G E R

- 3 cups celery
- 2 cans bamboo shoots
- 2 cans water chestnuts
- 1 large onion
- 1 teaspoon sugar
- 1 teaspoon accent
- 3 tablespoons oil
- 2 teaspoons salt
- Dash pepper
- 1 to 2 cups cooked pork

Chop everything small and mix. Put in egg roll shells and fry quickly in oil.

Southwest Egg Rolls

VICKI CHRISTENSEN

Serve with dipping sauce—1 cup ranch or bleu cheese dressing plus 1/2 cup water. Combine and serve as dip for egg rolls. We prefer plain soy sauce.

- 1 to 2 packages uncooked flour tortillas (thinner than regular tortillas)
- 1 can black beans
- 1/2 pound cooked cubed chicken
- 1 cup grated carrots
- 1 green onion sliced
- 1/2 cup corn (optional)
- 1 clove garlic
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil (optional)
- Fresh cilantro

Combine all ingredients (black beans through soy sauce) in skillet; heat through. Meanwhile, heat oil in a saucepan or deep fryer to cook egg rolls. Place about 1/3 cup of chicken/bean mixture in center of tortilla. Top with grated cheese. Fold two ends in. Next, roll tortilla like an egg roll, securing with a toothpick during frying. Place in HOT oil, cooking several egg rolls at a time until golden brown (about 2 to 3 minutes).

Oatmeal Meatloaf

GLORIA BARRY

- 1 1/2 pounds ground beef
- 1 cup milk
- 1 package onion soup mix
- 1 egg
- 1 cup quick oats
- 1/2 cup BBQ sauce

Mix everything together except BBQ sauce. Spread in 8x8 pan. Pour BBQ sauce over the top. Bake at 350° for 1 hour.

Best Meatloaf Ever

1 pound ground hamburger
1 sleeve saltine crackers, crushed
1 small chopped onion (or 1/4 cup dried onions)
1/2 cup chopped green pepper (optional)
1 egg, lightly beaten
1/2 cup milk
Dash of pepper

Combine ingredients in a bowl by hand until crackers, onions and peppers are mixed in well with the hamburger. Put in large bread pan or small casserole dish. Spread Piquant sauce evenly on top. Bake at 350° for 50 to 60 minutes.

PIQUANT SAUCE FOR MEATLOAF

1/3 cup ketchup
3 tablespoons brown sugar
1 teaspoon dry mustard
1/4 teaspoon nutmeg

Combine ingredients in a bowl. Spread evenly over raw meatloaf prior to cooking.

Lil' Cheddar Meatloaves

HOLLY WILLIAMS

1 egg
3/4 cup milk
1 cup cheddar cheese, shredded
1/2 cup quick cooking oats
1/2 cup onion, chopped
1 teaspoon salt
1 pounds lean ground beef
2/3 cup ketchup
1/2 cup packed brown sugar
1 1/2 teaspoons prepared mustard

In a bowl, beat egg and milk. Stir in cheese, oats, onion and salt. Add beef; mix well. Shape into 8 loaves. Place in greased 9x13 pan. Combine ketchup, brown sugar and mustard. Spoon over loaves. Bake at 350° for 45 minutes or until meat is no longer pink or meat thermometer reads 160°, uncovered.

Lime-and-Honey Glazed Salmon with Warm Black Beans & Corn Salad

HOLLY LOWELL

4 tablespoons extra-virgin olive oil
1 medium red onion, chopped
2 large garlic cloves, chopped
1/2 to 1 teaspoon crushed red pepper flakes
1 teaspoon ground cumin
Salt & fresh-ground pepper
Juice of 2 limes
3 tablespoons honey
1 teaspoon chili powder
4 (6-ounce) salmon fillets
1 red bell pepper, cored, seeded and chopped
1 (10-ounce) box frozen corn kernels, defrosted
1/2 cup chicken stock or broth
1 (15-ounce) can black beans, rinsed and drained
2 to 3 tablespoons fresh cilantro leaves, chopped
6 cups baby spinach

Preheat a skillet over medium heat with 2 tablespoons olive oil (twice around the pan). Add onions, garlic, red pepper flakes, cumin, salt and pepper. Cook 3 minutes stirring occasionally.

While the onions are cooking, preheat a medium nonstick skillet over medium-high heat with remaining 2 tablespoons olive oil. In a shallow dish, combine the juice of 1 lime, honey, chili powder, salt and pepper. Add salmon fillets to the lime-honey mixture and toss to coat thoroughly. Add seasoned salmon to the hot skillet and cook until just cooked through, about 3 to 4 minutes on each side.

To the cooked onions, add bell peppers and corn kernels; cook for 1 minute. Add chicken stock and continue to cook for another 2 minutes. Add black beans and cook until beans are just heated through. Remove skillet from heat and add juice of second lime, cilantro and spinach. Toss to wilt spinach, then taste and adjust seasoning. Serve lime-and-honey-glazed salmon on top of warm black beans and corn salad.

Makes 4 servings

Mushroom Spinach Pizza

ANGIE MCREAKEN

Yum! Yum! Yum!

FOR SAUCE (A BIG MUSHY SAUCE)

- 1 cup Contadina pizza sauce
- 4 ounces mushrooms, chopped (about 1 cup)
- 1/4 cup Parmesan cheese
- 1 bag fresh spinach, chopped (or frozen spinach, drained)
- 2 garlic cloves, minced

FOR TOPPINGS

- Mozzarella cheese
- Cashews
- Roma tomatoes, thinly sliced
- Parmesan cheese
- Salt and pepper

Spread sauce on your favorite pizza dough. Add toppings.

Upside-Down Pizza

BERNICE DESPAIN

- 1 pound pork sausage
- 1/2 cup chopped onions
- 2 tablespoons flour
- 1 (16-ounce) can diced drained tomatoes
- 1 teaspoon oregano
- 1/2 teaspoon basil
- 1/4 teaspoon garlic powder
- 1/8 teaspoon pepper
- 1 can refrigerator biscuits
- 1 cup mozzarella cheese

Brown and drain sausage and onions. Add remaining ingredients except biscuits and cheese. Heat until mixture is hot and bubbly. Let simmer while cutting refrigerator biscuits into fourths. Place hot mixture into baking dish. Place the biscuit "fourths" on top, then sprinkle with mozzarella cheese. Bake at 350° until brown, about 15 minutes.

Basic Meatballs

ANGIE MCREAKEN & VICKI CHRISTENSEN

You can cook these meatballs ahead and then freeze by placing them on a baking sheet. When hard, remove and store in a freezer bag.

2 pounds hamburger
1 cup beef broth
1 cup unseasoned bread crumbs
3/4 cup Parmesan cheese, finely grated
1/2 cup whole milk
1/2 cup low-sodium beef broth
1/2 cup chopped fresh parsley
3 eggs, beaten
2 tablespoons dried oregano
1 tablespoon minced garlic
1 tablespoon salt
1 tablespoon pepper
2 teaspoons dried basil
1/2 teaspoon crushed red pepper flakes (optional)
Pinch nutmeg

Heat oven to 450°. In a large mixing bowl, stir together all ingredients except hamburger and beef broth. Add hamburger. Mix together thoroughly. Coat a baking sheet or shallow roasting pan with non-stick cooking spray. Using an ice cream scoop, melon scoop or two spoons, shape mixture into balls, about 2 inches in diameter. Place meatballs on the pan so they are not touching or crowded together. Cover bottom of the pan with beef broth. Bake 25 minutes or until meatballs are cooked through. Reserve pan juices for tomato sauce (see recipe for Fresh Tomato Sauce).

Makes about 30 meatballs (1 1/2 ounces each)

Fresh Tomato Sauce

ANGIE MCREAKEN & VICKI CHRISTENSEN

Great with the Basic Meatball recipe! You can cook this while the meatballs are cooking.

1/4 cup olive oil
1/2 cup yellow onion, diced
2 teaspoons garlic, minced
3 (14 1/2-ounce) cans whole tomatoes, crushed
1/2 cup reserved meatball pan drippings
1/2 cup minced fresh parsley
1 tablespoon sugar
1/2 teaspoon fresh red pepper flakes (optional)
Salt to taste
1 pound pasta
1/4 cup fresh basil
Parmesan cheese

In a large saucepan, sauté onion in olive oil over medium heat until translucent, about 4 minutes. Stir in garlic. Cook just until you can smell it, about 30 seconds. Add tomatoes, pan drippings, parsley, sugar, red pepper flakes and salt; simmer 15 minutes. Cook pasta according to directions; drain. Stir sauce in cooked pasta; toss well to coat. Before serving, add fresh basil, cut into strips. Garnish pasta and meatballs with grated Parmesan cheese.

Serves 4 to 6

Tomato Baste Roast

STACI POTTER

1 rump roast
1 can beef broth, low sodium
1 large can tomato soup
1 package Lipton onion soup mix
1 package peppered gravy mix

Place roast and broth in a crock pot. Mix remaining ingredients in a bowl pour over the roast. Cook for 8 hours on low. For gravy, add cornstarch to thicken. Serve with mashed potatoes.

Mexican Chili Pie

VICKIE BENINCOSA

- 3/4 bag nacho-flavored tortilla chips, crushed
- 1 (15-ounce) can chili with beans
- 1 pound ground beef, cooked with taco seasoning
- 1 (4-ounce) can diced green chili peppers, drained
- 3/4 cup sliced olives
- 1/4 cup sliced green onions
- 1/2 carton sour cream
- 1/2 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese (optional)
- 1 small can sliced mushrooms

Sprinkle crushed chips to cover the bottom of a 9x13 baking dish. Spread taco meat over chips. Mix chili beans, peppers, onions and 1/2 of the olives together. Spread over meat. Spread sour cream next. Top with cheeses, mushrooms and remaining olives and chips. Cover with foil and bake at 375° for 15 minutes. Uncover and bake 20 minutes longer or until heated through. Serve with shredded lettuce, chopped tomato and guacamole.

Hamburger Pie

ROLAYNE HOSKING

- 1 can Cream of Mushroom soup
- 1 pound ground beef
- 1/4 cup onion, chopped
- 1 egg, slightly beaten
- 1/4 cup fine bread crumbs
- 2 tablespoons parsley, chopped
- 1/4 teaspoon salt
- Dash pepper
- 2 cups mashed potatoes
- 1/4 cup cheese, shredded

Mix 1/2 of soup, beef, onion, egg, bread crumbs, parsley and salt. Press into 9-inch pie plate. Bake at 350° for 25 minutes. Frost with potatoes. Top with remaining soup and cheese. Bake another 10 minutes.

15-Minute Cheesy Chili-n-Rice Skillet

VICKIE BENINCOSA

- 1 (15-ounce) can chili with beans
- 1 (14 1/2-ounce) can diced tomatoes, undrained
- 1 cup water
- 2 cups instant rice, uncooked
- 1/2 pound (8 ounces) Velveeta cheese spread, cut up

In a large skillet, bring chili, tomatoes and water to a boil. Add rice and cheese; stir. Cover. Remove from heat. Let stand 5 minutes. Stir until cheese spread is melted.

Makes 4 servings

Really Good Pinto Bean Pie

KATHY ROBBINS

This would be a good food storage user-upper!

- 1/2 cup granulated sugar
- 1 cup brown sugar, packed
- 2 eggs, beaten
- 1/2 cup butter, softened
- 1 heaping cup pinto beans, cooked and mashed
- 1 9-inch pie shell, unbaked
- Whipped topping or ice cream

Beat sugar, brown sugar, eggs and butter until creamy. Add pinto beans; blend well. Pour into unbaked pie shell and bake at 375° for 20 minutes. Reduce heat to 350° and bake an additional 25 minutes or until a knife inserted in center comes out clean. Serve with whipped topping or ice cream

You may want to call it Mock Pecan Pie to make it sound more appetizing. It really is a delicious pie.

Beefy Beef Bundles

VICKIE BENINCOSA

1 pound hamburger
1 onion
1 package taco seasoning
1 (8-ounce) package cream cheese
1 can chopped olives
1 cup cheese, grated
1 can biscuits
Butter
Chips, crushed

Brown hamburger with onion (or to taste). Mix in taco seasoning, cream cheese, olives and cheese. Roll out biscuits. Put cooked hamburger mixture on rolled out biscuits. Roll up. Roll in butter and crushed chips. Bake at 350 until brown.

Hungry Jack Beef & Bean Dish

VICKIE BENINCOSA

1 1/2 pounds ground beef
1/4 cup chopped onion
1 cup barbecue sauce
1 tablespoon brown sugar
1 (16-ounce) can baked-style beans
1 (10-ounce) can Hungry Jack refrigerated flaky biscuits
1/2 cup cheddar cheese, shredded

Heat oven to 375. In skillet, brown hamburger and onion; drain. Stir in barbecue sauce, brown sugar and beans; heat until bubbly. Pour into 2 1/2-quart casserole dish. Separate dough into 10 biscuits, cut each biscuit in half crosswise. Place biscuits cut-side-down over hot meat mixture in spoke fashion around edge of casserole. Sprinkle cheese over biscuits. Bake at 375 for 22 to 27 minutes or until biscuits are golden brown.

Serves 6

Beef Taco Skillet

V I C K I E B E N I N C O S A

- 1 pound ground beef
- 1 (10 3/4-ounce) can tomato soup
- 1 cup chunky salsa
- 1/2 cup water
- 8 flour or corn tortillas (6"), cut into 1-inch pieces
- 1 cup shredded cheddar cheese

Cook beef in skillet until browned. Pour off fat. Add soup, salsa, water, tortillas and half the cheese. Heat to a boil. Cover and cook over low heat 5 minutes or until hot. Top with remaining cheese.

Sweet Pork Burritos

R O L A Y N E H O S K I N G

- 3 to 4 pounds pork
- 1 cup brown sugar
- 1 bottle red taco sauce
- 1 tablespoon cumin (mild)
- 1 can Coke

Cover and cook pork in a crock pot all day (with small amount of water). Pour off liquid and shred. Mix all other ingredients and pour over pork. Cook on low. Serve in tortillas with rice, black beans and cheese.

Costa Vida Sweet Pork

D E A N N H O G G A N

- 3 to 4 pounds Pork Loin Roast
- 1 cup Pace salsa
- 1 cup brown sugar

Mix salsa and brown sugar together; pour over pork roast. Cook in crockpot on low for 8 hours, then shred pork and cook 1 hour longer. Serve with rice and beans in a tortilla, or serve with romaine lettuce, Parmesan cheese, avocado and tortilla chips as a salad.

Barbecue Turkey

VICKIE BENINCOSA

1 onion, chopped
1/2 cup celery, chopped
2 tablespoons oil
2 tablespoons vinegar
2 tablespoons brown sugar
4 tablespoons lemon juice
1 cup catsup
3 tablespoons Worcestershire sauce
1/2 teaspoon mustard
1/2 cup water
Salt
Cayenne pepper

Brown onion and celery in butter. Add remaining ingredients. Simmer for 30 minutes. Layer meat and sauce. Bake at 350° for 1 hour.

Bar-B-Que Ribs

MELANIE BUTLER

2 onions, sliced
3 tablespoons brown sugar
2 tablespoons vinegar
1/2 teaspoon chili powder
3/4 cup ketchup
3/4 cup water
1 teaspoon pepper
2 tablespoons Worcestershire sauce
1/2 paprika
4 pounds country-style ribs
Onions, sliced

Cover ribs with sauce, then top with sliced onions. Cover and cook at 350° for 1 1/2 hours. Remove foil last 1/2 hour.

Barbecue Shrimp

VICKIE BENINCOSA

- 2 pounds shrimp, peeled
- 1 cup olive oil
- 1 teaspoon salt
- 2 cloves garlic, minced
- 1/4 cup chili sauce
- 3 tablespoons Worcestershire sauce
- 1/2 teaspoon Tabasco sauce
- 1 teaspoon basil

Turkey Parmigiana

VICKIE BENINCOSA

- 2 egg whites
- 1 tablespoon water
- 1/2 cup seasoned bread crumbs
- 2 tablespoon Parmesan cheese, grated
- 1 pound turkey breast steaks
- 1 cup Italian sauce
- 1 cup mozzarella cheese, shredded

Heat oven to 400°. In a shallow bowl, beat egg whites with water. In another shallow bowl, combine bread crumbs and Parmesan cheese. Dip turkey into egg mixture, then into bread crumbs mixture. Arrange on a greased 10 x 15 jelly roll pan. Bake for 4 to 5 minutes. Pour Italian sauce evenly over turkey. Top with mozzarella cheese. Bake 4 to 5 minutes until sauce is heated and cheese is melted. To serve, arrange turkey over spinach fettuccini or egg noodles, if desired.

Flank Steak

VICKIE BENINCOSA

1 1/2 pound flank steak

MARINADE

3/4 cup vegetable oil

2 tablespoons vinegar

1/4 cup low sodium soy sauce

1 teaspoon garlic powder

3 tablespoon honey

1/2 teaspoon ginger

6 green onions, finely chopped

Tenderize meat and combine with marinade. Refrigerate at least 4 hours. Slice in strips and grill.

Sugar Ham

VICKIE BENINCOSA

2 cups honey

1/3 cup vinegar

2 cups brown sugar

2 teaspoons cinnamon

2 teaspoons nutmeg

2 teaspoons cloves

Combine all ingredients. Cover in foil with a little water in bottom of pan. Bake at 350° for 1 hour. After an hour, remove tin foil and baste every 15 minutes for 90 minutes.

Best Crab Cakes

VICKIE BENINCOSA

1/4 cup light mayonnaise
1 teaspoon grated lemon peel
3/4 teaspoon dry mustard
1/4 teaspoon salt
Pinch ground red pepper (cayenne)
1 pound lump crabmeat
10 saltine crackers, crushed to coarse crumbs (1/2 cup)
2 tablespoons butter

In a medium bowl, stir mayonnaise, lemon peel, dry mustard, salt and red pepper until blended. Pick through crabmeat to remove pieces of shell; avoid breaking up meat. Gently stir crabmeat and cracker crumbs into mayonnaise mixture. Scoop crab mixture by scant 1/2 cup into 8 mounds on cookie sheet lined with waxed paper. Shape each into 3" round. Cover and refrigerate 30 minutes to 2 hours. In a skillet, melt butter until it begins to brown. Add crab cakes to skillet and cook 6 to 8 minutes or until heated through and golden on both sides, turning once. Serve with lemon wedges and Tartar Sauce.

FOR TARTAR SAUCE

1/3 cup light mayonnaise
1 tablespoon capers, chopped
3 tablespoons dill pickle, chopped
1 tablespoon fresh lemon juice
2 tablespoons chopped chives
1 tablespoon fresh parsley, chopped

Pork Loin Roast

JEN CARROLL

Pepper
Salt
Paprika
Sugar

Combine equal parts of each ingredient (such as 1/4 cup each). Rub on meat. Cook in a Dutch oven in regular oven at 500° for 20 minutes (or 220° for forever). At the end, maybe add water.

Roast Beef Swirl Witches

BRITTANY VISSER

- 1/2 pound thinly sliced roast beef
- 1/4 cup Kikkoman teriyaki marinade sauce
- 1 cup shredded havarti cheese with dill
- 1/2 cup green onions, minced
- 6 flour tortillas
- 1 1/2 cups lettuce
- 1 tablespoon vegetable oil

Spread roast beef in pie plate. Pour teriyaki sauce over; marinate a few minutes. Drain excess teriyaki sauce. In each tortilla, put equal beef, lettuce, onion and cheese. Roll up tortillas. Insert toothpick to hold. Place rolls in pan, seam-side down. Paste oil on top. Bake at 400° for 10 minutes or until top is golden brown.

Navajo Tacos

VICKIE BENINCOSA

The Navajo prefer the beans to be juicy so the sauce will soak into the fry bread. Using a pressure cooker or broken beans will thicken the sauce, according to preference.

- 1 pound pinto beans
- 1 pound hamburger
- 1 medium onion, chopped
- Salt and pepper, to taste

Cook pinto beans 3 to 3 1/2 hours. Remove shards and broken beans. Pour in saucepan. Add water to twice the depth of the beans (if bean layer is 1 inch deep, add water until 2 inches deep). Brown hamburger. Stir in onion. Season with salt & pepper.

Caribbean Tacos

ANGIE MCREAKEN

Chicken breasts, frozen
4 tablespoons honey
3 tablespoons fresh lime juice
1 tablespoon oil
2 teaspoons chili powder (or less)
1/4 teaspoon garlic powder
1 to 1 1/2 pounds shredded and cooked chicken

Put frozen chicken breasts in a crock pot drizzled with olive oil, salt and pepper. Cook on high for a couple of hours, then shred chicken. Mix honey, lime juice, oil and spices. Toss in the chicken.

TOPPINGS

Green cabbage, shredded
Fresh cilantro
Salsa
Fresh mango, diced
Flour tortilla

Burk's Chili Verde

STACI POTTER

3 (15-ounce) cans Stokes green chili sauce with pork
1 (10-ounce) can Rotel original diced tomatoes and chili peppers
2 (10-ounce) cans Rotel mild diced tomatoes and chili peppers
1 1/2 teaspoons minced garlic
Onion salt
4 pounds pork sirloin chops

Brown diced pork in oil with minced garlic and onion powder. Simmer pork and Rotel for 10 to 15 minutes. Add Stokes and simmer 1 1/2 hours, uncovered.

Pasta

“For every one that asketh receiveth;
and he that seeketh findeth;
and to him that knocketh it shall be opened.”

M A T T H E W 6 : 8

Baked Spaghetti

JULIE WALPOLE

- 1 cup onion, chopped
- 1 cup green pepper, chopped
- 1 pound ground beef, browned and drained (optional)
- 1 tablespoon butter
- 1 (28-ounce) can tomatoes with liquid, cut up
- 1 (4-ounce) can mushroom stems and pieces, drained
- 1 (2 1/4-ounce) can sliced ripe olives, drained
- 2 teaspoons dried oregano
- 1 (12-ounce) package spaghetti, cooked and drained
- 2 cups cheddar cheese, shredded (8 ounces)
- 1 (10 3/4-ounce) can Cream of Mushroom soup, undiluted
- 1/4 cup water
- 1/4 cup Parmesan cheese, grated

Sauté onion, green pepper and butter in a large skillet. Add tomatoes, mushrooms, olives and oregano. Add ground beef, if desired. Simmer uncovered for 10 minutes. Place half of the cooked spaghetti in a greased 9x13 baking dish. Top with half of the vegetable mixture, sprinkle with 1 cup cheddar cheese. Repeat layers. Mix the soup and water until smooth. Pour over casserole. Sprinkle with Parmesan cheese. Bake uncovered at 350° for 30 to 35 minutes or until heated through.

Sour Cream Noodles

VICKIE BENINCOSA

- 1 package Lipton noodle soup
- 1/2 package egg noodles (cooked)
- 1/2 pint sour cream
- 1 cup chives, chopped

Prepare soup as directed on package. Stir in noodles. Add sour cream and chives. Salt and pepper, to taste. Cover. Bake 30 minutes.

Lasagna

VICKIE BENINCOSA

2 pounds lasagna
2 pounds hamburger
1 can mushrooms
Onion (to taste)
3 cans tomato sauce
1 can tomato paste
2 cans tomato soup
1/3 teaspoon oregano
1/2 teaspoon garlic salt (to taste)
28 ounces mozzarella cheese

In a large fry pan, brown hamburger, mushrooms, onion, salt and pepper. Add all sauces, soups and 2 cups water. Add oregano and garlic salt. Simmer 2 hours or longer. Cook noodles as directed on package. Layer one row of noodles into a 9x13 baking dish. Layer sauce, layer noodles, more sauce and then cheeses. Continue to build rows until gone. Bake at 350° until done.

Bisquick Impossible Lasagna Pie

VICKIE BENINCOSA

1/2 cup creamed cottage cheese
1 pound ground beef
1 cup mozzarella cheese, shredded
1/2 teaspoon salt
1/2 teaspoon dried oregano
1 cup tomato paste (6 ounces)
1 cup milk
2 eggs
1/2 cup Bisquick baking mix

Spread cottage cheese in greased 9" pie plate. Cook ground beef; drain. Stir in 1/2 cup of the mozzarella cheese, salt, oregano and tomato paste; spoon over cottage cheese. Stir milk, eggs and baking mix with fork until blended. Pour into plate. Bake 30 to 35 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Bake 1 to 2 minutes or until melted.

Serves 6

Mexican Lasagna

VICKIE BENINCOSA

- 1 pound lean ground beef
- 1 (16-ounce) can refried beans
- 2 teaspoons dried oregano
- 1 teaspoon ground cumin
- 3/4 teaspoons garlic powder
- 12 lasagna noodles, uncooked
- 2 1/2 cups water
- 2 1/2 cups salsa
- 2 cups sour cream
- 3/4 cup finely sliced green onions
- 1 (2.2-ounce) can sliced black olives
- 1 cup (4-ounces) shredded Monterey cheese

Combine beef, beans, oregano, cumin and garlic powder. Place 4 uncooked noodles in the bottom of a 9x13 baking pan. Spread half the beef mixture over the noodles. Top with 4 more noodles and remaining beef mixture. Cover with remaining noodles. Combine water and salsa. Pour over all. Cover tightly with foil; bake at 350° for 1 1/2 hours or until noodles are tender. Combine sour cream, onions and olives. Spoon over casserole; top with cheese. Bake until cheese is melted, uncovered, about 5 minutes.

Makes 19 servings

Fettuccine Alfredo

VICKI CHRISTENSEN

- 1 cube butter
- 1 (8-ounce) package cream cheese
- 1 pint heavy whipping cream
- 1 cup Parmesan cheese
- 2 teaspoons garlic salt (to taste)

Melt butter and cream cheese together in pan on range. Beat in whipping cream. Add garlic salt. Heat until hot. Add Parmesan cheese.

Pour over cooked fettuccini. Serve with chicken or broccoli.

Grown-Up Mac & Cheese

VICKIE BENINCOSA

12 ounces thick-sliced bacon
1 pound small pasta (cavatappi or macaroni)
1 quart whole milk
8 tablespoons (1 stick) unsalted butter, divided
1/2 cup flour
12 ounces Gruyere cheese, grated
8 ounces extra-sharp cheddar cheese, grated
6 ounces blue cheese, such as Roquefort, crumbled
1 tablespoon salt
1/2 teaspoon nutmeg
1/2 teaspoon black pepper
5 slices white sandwich bread, crusts removed
1/4 cup fresh basil leaves, chopped

Preheat oven to 400°. Place bacon on a sheet pan. Bake 15 to 20 minutes until crisp. Crumble; set aside. Reduce oven to 375°. Adjust baking racks to accommodate 2 sheet pans. Meanwhile, drizzle oil into a large pot of boiling salted water. Add pasta and cook according to package directions; drain well. Heat milk in a saucepan, but do not boil. Melt 6 tablespoons butter in a large (4-quart) pot. Whisk in flour. Cook over low heat 2 minutes, whisking constantly. Whisk in hot milk to form a thick and creamy white sauce. Cook, stirring, 2 minutes more. Remove from heat. Add Gruyere, cheddar, Roquefort, salt, nutmeg and pepper. Combine sauce with cooked pasta and bacon; stir until thoroughly combined. Place 6 individual gratin dishes on 2 sheet pans. Spoon pasta into gratin dishes (or use 1 3-quart baking dish). Cube bread. Process in a food processor until coarse crumbs. Melt remaining 2 tablespoons of butter and add to crumbs with chopped basil. Pulse machine just to combine. Sprinkle bread crumbs over pasta. Bake until sauce is bubbly and bread crumbs are golden, 35 to 40 minutes.

Classic Stroganoff

VICKIE BENINCOSA

- 1 tablespoon butter or margarine
- 3/4 cup onion, chopped
- 3/4 pound boneless beef sirloin (or flank steak, cut into thin strips)
- 1 teaspoon beef bouillon (1 cube) dissolved in 2/3 cup hot water
- 3/4 cup milk
- 1 1/2 tablespoons flour
- 1 1/2 tablespoons Worcestershire sauce
- 1 1/2 cups (2 4-ounce cans) mushrooms, drained
- 7 1/2 cup wide egg noodles, uncooked
- 1 cup light sour cream

In large skillet, saute onion in butter for 5 minutes. Add beef; cook until just done. Stir together bouillon, milk, flour and Worcestershire sauce; add to skillet with mushrooms. Heat to boiling; reduce heat to low. Cook noodles according to package; drain. Stir sour cream into beef mixture; spoon over hot noodles. Sprinkle with parsley, if desired.

Serves 9

Chicken Tetrazzini

VICKIE BENINCOSA

- 1/2 cup butter
- 1 (4-ounce) can sliced mushrooms
- 1 can Cream of Mushroom soup
- 1 can Cream of Chicken soup
- 4 ounces cooked spaghetti
- 2 cups cooked chicken
- 1 cup sour cream
- Parmesan cheese
- Bread crumbs

Melt butter. Add soups and mushrooms. Remove from heat. Add spaghetti, chicken and sour cream. Put in greased 9x13 pan. Sprinkle Parmesan cheese and bread crumbs on top. Bake at 350° for 30 to 35 minutes.

Southwestern Chicken Pasta

BRITTANY VISSER

This is a crowd favorite!

- 1 package boneless chicken breast, diced (3 to 4 small breasts)
- 2 (12-ounce) bags penne pasta
- 4 cups water
- 1 pound Velveeta cheese
- 2 (8-ounce) cans diced tomatoes and green chilies (they are mixed)
- 1 big scoop sour cream
- Fresh parsley to garnish

Brown chicken in a skillet, about 3 to 4 minutes. Add noodles and water to the chicken; cook until water evaporates and noodles are soft. You may need to add a little more water. Stir while noodles and chicken cook. If there is extra water in the pan after the noodles are done cooking, drain. Cut Velveeta cheese into chunks; melt over noodles and chicken. Remove from heat. Add diced tomatoes and sour cream. Sprinkle with parsley. Enjoy!

Cajun Chicken Pasta

HEIDI GILLELAND

- 1 pound linguini
- 4 chicken breasts, sliced
- 2 1/2 tablespoons Cajun seasoning
- 1/2 cup butter
- 2 green peppers, sliced
- 1 red pepper, sliced
- 4 green onions, chopped
- 4 1/2 cups heavy cream
- 1 teaspoon basil
- 1 teaspoon lemon pepper
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1 1/2 cups Parmesan cheese, grated

Sauté chicken in butter. Add peppers and onions. Cook until tender. Stir in cream. Add spices. Add cooked linguini. Top with Parmesan cheese.

Cajun Chicken Pasta

M E L A N I E S C H E N C K

4 ounces linguine pasta
2 chicken breasts, cut into thin strips
2 teaspoons Cajun seasoning
2 tablespoons butter
1 green bell pepper, chopped
1/2 red bell pepper, chopped
1 green onion, chopped
1 1/2 cups heavy cream
1/4 teaspoon basil
1/4 teaspoon lemon pepper
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon pepper
Parmesan cheese, grated

Boil pasta as directed. Meanwhile, place chicken and Cajun seasoning in a bowl, toss to coat. In a large skillet over medium heat, sauté chicken in butter until no longer pink and juices run clear, about 5 to 7 minutes. Add bell peppers and onions; cook 2 to 3 minutes. Reduce heat and stir in heavy cream. Season with basil, lemon pepper, salt, garlic powder and pepper; heat through. In a large bowl, toss linguine with chicken and sauce. Top with Parmesan cheese.

Chicken Pasta Salad

T E R I A B R O O K I N G

8 cups chicken, diced
4 cups celery, diced
4 cups red grapes, sliced
4 cups apples, chopped
1/2 cup green onions, chopped
2 cups crushed pineapple (drained)
2 cups mayonnaise
2 cups coleslaw dressing
1 (24-ounce) bag pasta shells, cooked
Cashews to sprinkle on top

Cook chicken and pasta. Let cool. Mix everything together. Yummy!

Chicken Pasta Salad

V I C K I E B E N I N C O S A

1 box bow-tie pasta

1/2 package tri-color spiral pasta

Cook both and drain.

4 to 5 large chicken breasts, boiled and cubed

1/2 to 1 cup celery, diced

2 to 3 green onions, chopped

1 to 2 cups red grapes, sliced

1 package cranberry raisins

1 large (or 2 small) cans Mandarin oranges

1 large can pineapple tidbits

1 can sliced water chestnuts (optional)

1 large package cashews

1 (16-ounce) jar Kraft Cole Slaw dressing

1 cup mayonnaise

Drain Mandarin oranges, pineapple tidbits and water chestnuts. Mix all ingredients together. Add cashews just before serving.

Play Dough

“And he took their little children, one by one, and
blessed them, and prayed unto the Father for
them.”

3 NEPHI 17:21

Kool-Aid Play Dough

CATHY BELL

- 1 1/4 cups flour
- 1/4 cup salt
- 1 1/2 tablespoons oil
- 1 package Kool-Aid (unsweetened)
- 1 cup boiling water

Mix all together and store in a zipper bag or airtight container.

Peanut Butter Play Dough

TERIA BROOKING

Add raisins to make a face, or stir in chow mein noodles and make a birds nest! Or stir in Cheerios or chocolate chips just for fun. Eat and enjoy.

- 1 cup peanut butter
- 2/3 to 1 cup nonfat dry milk
- 2 tablespoons honey

Mix ingredients. Add enough powdered milk to make play dough dry enough to handle. Shape into balls.

Play Dough (not salty)

NISHA BAUR

- 2 1/2 cups flour
- 1/2 cup salt
- 1 tablespoon alum
- 2 tablespoons oil
- 2 cups boiling H₂O

Mix flour, salt and alum together. Add oil to boiling water and pour over dry mixture. Knead together. When dough is warm/cool have kids knead in desired color.

Best Play Dough Ever

T E R I A B R O O K I N G

Kids love to knead the food coloring in after it has been cooked. It is a little messier, but oh so fun! If you add food coloring before you cook it, the color will be uniform. If you add it after, it will be marbled.

1 cup flour

1/2 cup salt

1 cup water

1 teaspoon oil

2 teaspoons cream of tartar

Food Coloring

Stir all together & cook on stove over medium heat until as you like. Store in airtight container or plastic bag.

Pies

“Behold the handmaid of the Lord; be it unto me
according to thy word.”

L U K E 1 : 3 8

Apple Pie

J E N S P R I N G E R

The pie crust makes two single crusts for two pies or a top and bottom crust for one pie.

FOR PIE CRUST

- 1 cup shortening
- 2 cups sifted flour, spooned and leveled
- 1 teaspoon salt
- 1/4 cup cold water

Mix together shortening, flour and salt in a bowl with a fork. Add water. Mix until just moistened. Roll out half the dough onto a floured surface into a circle shape. Transfer to a pie plate (I fold it into fourths and then transfer, then unfold). Roll out the second half and let it wait until ready to top the pie filling in the plate with the first half in it. Prick the pie crust with a fork, then bake at 350° for 10 minutes. Let cool before adding filling.

FOR APPLE PIE

- 6 apples
- 1/4 cup flour
- 1 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- Butter

Peel, core and slice thinly apples (enough apples to fill the pie plate generously). Arrange one layer of apple slices in the pie shell and then sprinkle generously a mixture of flour, sugar, cinnamon and nutmeg. Repeat layering of apples and flour/sugar mixture until the pie shell is mounded up full. Dot with butter slices. Top with the other half of the pie crust dough. Cut slits in the dough with a knife, pinch the edges to look pretty. Sprinkle the top with sugar.

Bake at 400° for 1 hour, or check and turn down to 350°.

No-Crust Coconut Pie

VICKI CHRISTENSEN

2 cups milk
1 cup sugar
4 eggs
1/2 cup flour
6 tablespoons butter or margarine
1 teaspoon vanilla
1/2 teaspoon salt
1 cup coconut

In a blender, combine milk, sugar, eggs, flour, butter, vanilla and salt. Cover and blend 10 seconds. Scrape sides. Blend for another 10 seconds. Add coconut; blend 2 seconds. Pour into a greased pie plate. Bake at 350° for 50 to 55 minutes or until knife inserted near the center comes out clean. Serve warm.

Coconut Praline Dream Pie

VICKIE BENINCOSA

1/2 cup chopped pecans, walnuts or almonds
1/3 cup butter
1/3 cup brown sugar
1 baked pastry shell, cooled
2 envelopes Dream Whip
2 3/4 cups cold milk
1 teaspoon vanilla
2 packages (4 serving size) instant JELL-O vanilla pudding
1 1/3 cups coconut

Heat pecans, butter and brown sugar in small saucepan until butter and sugar are melted and mixture comes to a boil. Boil exactly 30 seconds. Spread on bottom of pastry shell. Cool. Beat Dream Whip, 1 cup milk and vanilla in large bowl with electric mixer on high speed about 6 minutes or until topping thickens and forms peaks. Add remaining 1 3/4 cups milk and pudding mix; blend on low speed. Beat on high speed 2 minutes scraping bowl occasionally. Stir in 1 cup of the coconut. Spoon into pastry shell. Refrigerate at least 4 hours or until set. Garnish with remaining 1/3 cup coconut.

Makes 8 servings

Million Dollar Pie

T E R E S A S T O U T

- 1 large can pineapple, drained
- 1 can Eagle brand milk
- 1/4 cup lemon juice
- 1 (8-ounce) container Cool Whip
- 1 cup chopped walnuts
- 1 cup coconut
- 1 9-inch graham cracker pie crust

Mix all ingredients well. Pour into 9-inch graham crust. Cover and refrigerate overnight.

Lemon Meringue Pie

V I R G I N I A W A R R E N

F O R C R U S T

- 4 egg whites
- 1/2 teaspoon cream of tartar
- 1 cup sugar

Beat egg whites. Add cream of tartar. When it starts getting stiff, gradually add sugar until very stiff. Put in 2 well greased pie tins. Shape like a pie crust. Bake at 350° for 20 minutes (or at 275° for 40 minutes). Cool

F O R F I L L I N G

- 6 egg yolks
- 3/4 cup sugar
- Juice and rind of 2 lemons
- 1 1/2 pints whipping cream

Beat egg yolks. Add sugar; beat until stiff. Add lemon juice and rind. Cook in double boiler until thick, stirring constantly. Cool and fold in whipping cream. Pour into pie shells. Cool and keep in fridge.

Traditional Pumpkin Pie

VICKIE BENINCOSA

1 9-inch unbaked pastry shell
1 teaspoon ground cinnamon
1 (14 1/2-ounce) can pumpkin
1/2 teaspoon ground ginger
2 eggs or 4 egg whites
1/2 teaspoon ground nutmeg
1 (14-ounce) can Eagle-brand condensed milk
1/2 teaspoon salt

Heat oven to 425°. In large mixer bowl, combine all ingredients except pastry shell; mix well. Pour into pastry shell. Bake 15 minutes. Reduce oven temperature to 350°. Bake 35 to 40 minutes longer or until knife inserted 1 inch from edge comes out clean. Cool. Refrigerate leftovers.

Makes 1 9-inch pie

Pumpkin Pie

TERIA BROOKING

Favorite Recipe from my mother-in-law, Suzanne
Brooking

1 1/2 cups pumpkin
1 cup sugar
1/4 teaspoon salt
1/2 teaspoon ginger
1/2 teaspoon cinnamon
1/3 teaspoon nutmeg
Dash cloves (1/8 teaspoon)
1 can evaporated milk
2 eggs, beaten
1/2 teaspoon vanilla

Mix together pumpkin through cloves. Add milk, eggs and vanilla. Pour into unbaked pie crust. Sprinkle lightly with sugar and dot with butter. Bake at 450° for 15 minutes, then 350° for 40 minutes or until knife inserted in center comes out clean.

Banana Cream Pie Filling

DEANN HOGGAN

2/3 cup sugar
1/4 cup cornstarch
1/2 teaspoon salt
3 cups milk
4 egg yolks, slightly beaten
2 tablespoons butter
1 tablespoon plus 1 teaspoon real vanilla
Whipped cream

Bake pie shell, cool. Stir together sugar, cornstarch and salt in microwave bowl. Blend milk and egg yolks; gradually stir into sugar mixture. Cook for 2 minutes; stir. Repeat about 4 times for a total of 8 minutes, or until mixture has boiled 1 minute and is thickened. Add butter and vanilla. Press plastic wrap on top of mixture; cool. Arrange banana slices on top of baked pie shell. Pour in cooled filling. Chill pie thoroughly. One hour prior to serving, spread sweetened real whipped cream (not Cool Whip) on top of filling.

Cream Pie

JULIE WALPOLE

2 cups milk
1 teaspoon vanilla
1 tablespoon butter
2/3 cup sugar
1/4 teaspoon salt
2 tablespoons flour
1 tablespoon cornstarch
2 beaten egg yolks
Bananas, coconut, small drained pineapple or chocolate baking squares

Put milk, vanilla and butter in a heavy pan to heat. When hot, add sugar, salt, flour and cornstarch; mix well. Add eggs and stir constantly until it boils. Cool. Put into cooled pie shell. Can add bananas, coconut, pineapple or chocolate baking squares.

Peach Pie

VIRGINIA WARREN

1/4 cup sugar
1 tablespoon lemon
2 cups peaches, peeled and sliced
3 tablespoons cornstarch
2 tablespoons butter
Dash of salt
1/4 teaspoon almond extract
Pie crust

Combine sugar and lemon. Pour over peaches. Let stand for 1 hour. (Should make 1 cup juice.) Add cornstarch to juice. Cook until thick. Add butter, salt and almond extract; mix. Add peaches and pour into crust. Cool and serve with whipped cream.

Éclair Pie

VICKIE BENINCOSA

Best if made the night before.

1 box graham crackers
1 (23-ounce) box instant French vanilla pudding
3 1/2 cups milk
1 (8-ounce) container Cool Whip

Grease pan and line with crackers. Mix pudding and milk. Fold in Cool Whip. Layer pudding, crackers, pudding, crackers. Top with Frosting.

FOR FROSTING

3/4 cup cocoa
3 cups powdered sugar
2 tablespoons light corn syrup
6 tablespoons butter, melted
1/4 cup oil
6 tablespoons milk
2 teaspoons vanilla

Dirt Pie

N I S H A B A U R

- 1 package Oreos, crushed
- 1 stick butter, melted
- 1 (8-ounce) package cream cheese
- 1 cup powdered sugar
- 2 packages instant vanilla pudding
- 3 cups milk
- 1 carton Cool Whip

Mix half of Oreo crumbs with 1/2 stick melted butter. Spread on bottom of 9x13 pan. Mix pudding and milk; set aside. Cream together cream cheese, 1/2 cup melted butter and 1 cup powdered sugar. Stir pudding and cream cheese mixture with Cool Whip. Spread in pan. Top with remaining crumbs.

Nut Crust

V I C K I E B E N I N C O S A

- 1 cup flour
- 1/4 cup brown sugar
- 1 cube butter
- 1/2 to 3/4 cup walnuts, chopped

Mix together flour and brown sugar with fork. Melt butter; add to flour mixture. Add nuts. Press in pie dish. Bake at 350° for 10 minutes or until golden brown.

Pie Crust

J U L I E W A L P O L E

- 1 cup lard
- 2 1/4 cups flour
- 1 teaspoon salt
- 1/4 cup water
- 1 beaten egg
- 1 tablespoon vinegar

Cut lard, flour and salt together. Add other ingredients. Refrigerate a while so it rolls out better. Bake at 350° till brown.

Pie Crust

T E R I A B R O O K I N G

Favorite recipe from my mother-in-law Suzanne
Brooking.

2 cups flour
1/2 teaspoon salt
1 cup shortening
1/3 cup cold water

Cut together flour, salt and shortening. Add water a little bit at a time. Put dough on floured surface and roll out. The dough should be easy to work with, not falling apart. If it falls apart after rolling, it is not moist enough. The secret is to use the least amount of liquid and still be able to work with it. Also, the least handling of the dough, the better. Flute edges and add filling.

Flaky Pie Crust

D E A N N H O G G A N

1 egg
1 tablespoon vinegar
Cold water
1 cup shortening
2 1/2 cups flour (mix these two together with a pastry blender)

Mix shortening and flour together with a pastry blender. In a 1/2 cup measuring cup, slightly whisk egg. Add vinegar. Fill to top of measuring cup with cold water. Cut into shortening/flour mixture. Roll thinly between two sheets of waxed paper. Bake at 450° for about 10 minutes.

Makes 2 pie crusts, or 1 bottom and top crust

No-Fail Pie Crust

BECKY ROBBINS

2 1/2 cups flour
1/2 teaspoon salt
1 cup shortening
1/4 cup cold water
1 egg
1 tablespoon vinegar

Stir together 2 cups flour and salt. Cut in shortening until pea-sized pieces form. Mix together cold water, egg and vinegar; beat well. Add to flour/shortening mixture. Roll out dough in remaining 1/2 cup flour. It might be a little moist but that's okay—it will be nice and flaky. Bake at 325° until golden brown.

Makes 2 pie crusts for cream pies or 1 fruit pie

Never-Fail Pie Crust

NISHA BAUR

2 1/2 cups flour
1 teaspoon salt
1 cup shortening
1 egg, beaten
1 tablespoon vinegar
1/4 cup milk or water

Mix flour, salt and shortening together. Mix egg, vinegar and water together. Add egg mixture to flour mixture and mix well. Cut dough in half and roll out. Add more liquid if too dry.

Makes 2 crusts

Poultry

“And this is life eternal, that they might know thee
the only true God, and Jesus Christ, whom thou
hast sent.”

J O H N 1 6 : 3

Chicken Divine

K Y M F O W E R S

1 cup mayonnaise
2 cans Cream of Chicken soup
1/2 teaspoon curry
1 tablespoon butter
Broccoli spears (fresh or frozen)
4 to 5 chicken breasts
Cheese, grated

Mix together mayonnaise, soup, curry and butter; set aside. Boil enough broccoli to cover casserole (if using fresh). If frozen, you don't need to cook broccoli first. Boil chicken breast until tender in the chicken broth, then break apart in a 9x13 pan. Put broccoli over chicken; pour soup over the top. Sprinkle with cheese. Cover with foil and bake at 350° for about 45 minutes. We like it over rice!

Barbecue Chicken

D I A N E B E L L

2 1/4 cups ketchup
1 tablespoon minced onion
2 1/2 teaspoons Worcestershire sauce
6 cloves garlic or (1 tablespoon minced garlic)
3/4 teaspoon red pepper
1/2 cup sugar
3/4 teaspoon chili powder
1/2 cup water
1/4 cup vinegar

Boil over stove for 5 minutes. Pour over raw chicken tenders or cut strips from breast. Bake at 350° for 45 minutes to 1 hour (add more time for full breasts).

BBQ Chicken

J I L L H E N N E F E R

Chicken

1/2 to 3/4 cup ketchup

1 1/2 cups brown sugar

2 tablespoons prepared mustard

2 tablespoons Worcestershire sauce

1 small onion, chopped

Salt and pepper

Brown chicken (optional). Place in 9x13 glass pan. Mix remaining ingredients to make sauce. Pour sauce over chicken. Cover. Bake at 325° for 45 minutes. Uncover and bake 20 more minutes. Let sit 5 to 10 minutes and sauce will thicken.

Dutch Oven BBQ Chicken

J E N C A R R O L L

1/4 pound bacon

6 to 7 chicken breasts

1 cup ketchup

1/4 cup molasses

1 teaspoon Worcestershire sauce

1/4 cup brown sugar

1 teaspoon lemon juice

Dash onion salt

Fry bacon. Add chicken and brown. Combine remaining ingredients and pour over chicken. Cook another 30 to 40 minutes.

Lemon Chicken

J E N S P R I N G E R

FOR MARINADE

- 2 whole chicken breasts, cooked (2 pounds of meat)
- 1 egg
- 2 teaspoons cornstarch
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 1 teaspoon gingerroot, finely chopped

Cut chicken into strips. Mix egg, cornstarch, salt, white pepper and gingerroot. Pour over chicken and coat. Refrigerate for 30 minutes. Save marinade for later. Remove chicken.

FOR COATING

- Marinade (that you saved)
- 1/4 cup flour
- 1/4 cup water
- 2 tablespoons cornstarch
- 2 tablespoons vegetable oil
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt

Heat vegetable oil 1 1/2 inches deep in a wok to 350°. Mix together all ingredients in a bowl. Coat chicken in this batter and fry in the wok for 3 minutes, then turn to 375° and fry for 2 minutes.

FOR LEMON GLAZE

- 1/3 cup chicken broth
- 1/4 cup sugar
- 3 tablespoons lemon juice
- 2 tablespoons light corn syrup
- 2 tablespoons vinegar
- 1 tablespoon vegetable oil
- 1 teaspoon dark soy sauce
- 1 teaspoon garlic, finely chopped
- 1/2 lemon, thinly sliced

Heat together all ingredients. Bring to a boil. Add a mixture of 1 tablespoon cornstarch and 1 tablespoon water. Cook and stir until thickened. Simmer uncovered for 30 seconds. Ladle over the fried chicken.

Parmesan Chicken

N A N C Y M I C H E L S E N

- 1 cup Ritz crackers crumbs
- 1/2 tablespoon grated Parmesan cheese
- 1/4 to 1/2 teaspoon garlic salt
- 1/2 teaspoon seasoned salt
- 8 chicken breasts
- 1 cup plain yogurt or sour cream
- 1/4 cup butter, melted

Combine cracker crumbs, Parmesan cheese, garlic salt and seasoned salt. Coat chicken in yogurt, then crumb mixture. Place in 9x13 baking dish. Drizzle with butter when done. Bake at 350° for 45 minutes.

Best Ever Parmesan Chicken

B E C K Y R O B B I N S

I got this recipe from Deals to Meals on the Internet.

- 6 to 8 chicken breasts
- 2 sleeves Ritz crackers, crushed fine
- 1 teaspoon garlic powder
- 1 teaspoon seasoning salt
- 1/2 teaspoon parsley
- 1 1/2 to 2 cups Parmesan cheese, grated
- 2 cups sour cream (can use low-fat or nonfat)
- 3/4 cup milk
- 1 cube butter

Mix crushed crackers, garlic powder, seasoning salt, parsley and Parmesan cheese together in a shallow dish. Mix sour cream and milk in another shallow dish. Dip chicken breasts into milk/sour cream mixture and then into cracker mixture (put a generous amount of the cracker mixture on the chicken). Place chicken in a 9x13 pan with 1/4 cube melted butter on the bottom of pan. Once chicken is placed on bottom of pan, drizzle remaining melted butter over the chicken. Bake uncovered at 350° for 45 minutes to 1 hour, or until chicken is done. If chicken breasts begin to get too dark and crispy, cover for the remaining time of cooking.

Chicken Turnovers

VICKIE BENINCOSA

1 (8-ounce) package cream cheese
1/4 cup butter
2 green onions
1 can mushrooms (drained)
2 cups chopped chicken (or ham)
2 packages crescent rolls
Crushed croutons
1 can chicken broth
Cornstarch

Cream together cream cheese and butter. Add onions, mushrooms and chicken. Roll 1/2 cup filling into crescent roll. Roll in butter and crumbs. Bake at 350° for 20 minutes. Top with chicken broth thickened in cornstarch.

Chicken Cordon Bleu

TERESA STOUT

2 chicken breasts
Salt and pepper, to taste
8 thin slices cooked deli ham
4 slices Swiss cheese, halved
1/2 cup butter, melted
1/2 to 1 cup cornflake crumbs

Pound chicken with meat mallet to 1/8-inch thickness. Sprinkle with salt and pepper. Place ham and cheese on middle of chicken and roll securely together with toothpick. Dip each roll in butter, then roll in cornflakes, turning to thoroughly coat each roll. Place rolls in 9x13 baking dish. Bake at 400° for 40 to 60 minutes or until chicken is golden brown, uncovered. Serve with sauce.

FOR CORDON BLEU SAUCE

1 can Cream of Chicken soup
1/2 cup sour cream
Juice of lemon (about 1/3 cup)

Blend ingredients and heat. Serve over chicken rolls. Makes about 2 cups.

Makes 8 servings

Chicken Enchiladas

VIRGINIA TIBBITS

3 pounds chicken breasts, boiled and chopped
1 onion, chopped
1 can mild green chilies
2 cups cheddar cheese, grated
1/2 cup milk
2 cans Cream of Chicken soup
1 (16-ounce) tub sour cream
12 flour tortillas

Combine chicken, onion, green chilies and half of the cheese, milk, soup and sour cream. Mix. Fill tortillas with chicken mixture, then roll. Place in a greased 9x13 casserole dish. Mix remaining soup, sour cream and milk; pour over enchiladas. Sprinkle with cheese. Bake at 350° for 30 minutes.

Chicken Enchiladas

BRITTANY VISSER

1 (10 1/2-ounce) can Cream of Chicken soup
1/2 cup sour cream
1 (4-ounce) can diced mild green chilies (or 2 ounces)
4 ounces cream cheese, softened
Flour tortillas
2 cups chicken, cooked & chopped
2 cups cheese, grated
1/2 cup green onions, chopped
1 medium can milk enchilada sauce
Green onions, chopped

Combine soup, sour cream, green chilies and cream cheese; stir until smooth. Put sauce, chicken and cheese in tortillas; roll. Put tortillas in 9x13 pan and top with more sauce, cheese and enchilada sauce. Garnish with green onions. Cover. Bake at 350° for 30 minutes.

Chicken Enchiladas

T E R E S A S T O U T

*We always make fresh salsa to eat with it and it
tastes delicious!*

- 1 can Cream of Chicken soup
- 1 cup sour cream
- 1/4 pound Monterey Jack cheese, grated
- 1/4 cup green onions, chopped
- 1 small can sliced olives
- 1 small can diced green chilies (optional)
- 2 chicken breasts, cooked & diced
- 1/2 pound cheddar cheese, grated

Mix together soup, sour cream, Monterey Jack cheese, green onions, olives and green chilies; set aside 1 cup of mixture. Add chicken to remaining soup mixture. Roll ingredients in tortillas. Place in pan, seam side down. Spread top with 1 cup soup and sprinkle with cheddar cheese. Cover. Bake at 350° for 40 to 50 minutes.

Chicken Enchiladas

D E B B I E S W E N S O N

- 1 green pepper, diced
- 2 cans Cream of Chicken soup
- 4 ounces sour cream
- 2 cans chicken (or any cooked chicken)
- 1 package flour tortillas
- Monterey Jack & cheddar cheese, shredded

Combine green pepper, soup and sour cream in a saucepan and heat. Roll up chicken in tortillas. Put a little sauce into tortillas. Place in deep cake dish. Pour rest of sauce on top. Cook at 350° for 30 minutes. Ten minutes before done, shred Monterey Jack and cheddar cheese on top.

Sweet & Sour Chicken

JULIE WALPOLE

FOR CHICKEN

8 chicken breasts, skinless and boneless

Cornstarch

Egg, beaten

Garlic salt

Dip chicken breasts in cornstarch, then in beaten egg. Brown in frying pan with a little oil on medium heat until golden, sprinkling each side with garlic salt.

Place in a baking dish. Pour sauce over chicken. Bake each side 25 minutes at 350°.

FOR SAUCE

3/4 cup sugar

1/2 cup white wine vinegar

1/4 cup pineapple juice

3 tablespoons catsup

1 tablespoon soy sauce

1 teaspoon Accent

1/2 teaspoon salt

Combine all ingredients in a saucepan and heat until sugar crystals dissolve, stirring constantly.

Sweet & Sour Chicken

ROLAYNE HOSKING

6 to 8 boneless chicken breasts, cubed

Garlic salt

Cornstarch

Eggs, beaten

Sprinkle chicken with garlic salt. Refrigerate 1 hour. Roll chicken in cornstarch, then in beaten eggs. Brown in hot oil. Drain grease and cool. Put in dish and cover with sauce. Bake at 350° for 45 minutes.

FOR SAUCE

3/4 cup sugar

1/2 cup vinegar
1/4 cup chicken stock
1/4 cup ketchup
1 large can crushed pineapple
1 tablespoon soy sauce
1 teaspoon Accent (optional)

Thicken with 1 1/2 cups water and 2 tablespoons cornstarch.

Sweet & Sour Chicken Wings

VICKIE BENINCOSA

Bag of chicken wings (tips cooked in hot water)
Garlic salt
1 teaspoon Accent
4 tablespoons cornstarch
Eggs, beaten

Divide wings into 3 sections. Cook tips of wings in 1/2 quart water in pan; let boil for 30 minutes. Sprinkle remaining wings with garlic salt and Accent. Roll wings in cornstarch, then into beaten eggs (thinned with water). Sear in frying pan until lightly brown. Place into a baking dish.

FOR SAUCE

1/4 cup chicken stock
3/4 cup sugar
1 tablespoon soy sauce
1/2 cup vinegar
Pinch of salt

Heat chicken stock and sugar until sugar dissolves. Add remaining ingredients. Pour over wings. Cover and bake 1 hour. Bake at 325°.

Poppy Seed Chicken

K Y M F O W E R S

- 4 to 5 chicken breasts
- 2 cans Cream of Chicken soup
- 1 cup sour cream
- 1 package Ritz crackers
- 2 tablespoons poppy seeds
- 3/4 cube butter, melted

Cook chicken and cut into bite-size pieces. Stir sour cream and soup together. Season with salt and pepper, to taste. Crush crackers and mix with poppy seeds and butter. Layer chicken, then soup, then crackers in a 9x13 pan. Bake at 350° for 30 minutes. Serve over rice or egg noodles.

Poppy Seed Chicken

J E N S P R I N G E R

This recipe is from my Grandma Ward.

- 2 sleeves Ritz crackers, crushed
- 1/2 cup butter, melted
- 6 chicken breasts, cooked and cubed
- 1 can Cream of Chicken soup
- 1 can Cream of Mushroom soup
- 1 8 ounce container sour cream
- 2 tablespoons poppy seeds
- Salt & pepper

Stir butter into Ritz crackers. Press 1/2 of the cracker mix into bottom of 9x13 pan. Mix together soups, sour cream, poppy seeds, salt and pepper. Add chicken. Pour creamy chicken mixture onto cracker layer in the pan. Cover with remaining half of cracker mixture. Bake at 350° for 20 to 30 minutes.

Poppy Seed Chicken

L I S A M O R R I S

- 5 chicken breasts, cooked & cubed
- 1 (16-ounce) can sour cream
- 2 cans Cream of Chicken soup
- 2 tablespoons poppy seeds
- 2 1/2 cups cooked rice
- 1 tube crushed Ritz crackers
- 1/2 stick butter, melted

Mix chicken, sour cream, soup, poppy seeds and rice in a large bowl. Pour into a greased 9x13 casserole dish. Top with crushed Ritz crackers. Pour melted butter on top. Cover with foil. Bake at 350° for 35 to 40 minutes.

Chicken Waikiki

M E L A N I E B U T L E R

- 1 cup pineapple chunks
- 1/8 teaspoon pepper
- 2 1/2 to 3 pounds frying chicken pieces
- 1/4 cup light brown sugar
- 1/4 cup cider vinegar
- 1 tablespoon cornstarch
- 1/4 cup light corn syrup
- 2 1/2 cups hot cooked rice
- 1/2 teaspoon salt
- 1 (8-ounce) can tomato sauce

Drain pineapple chunks, saving 1/4 cup of juice. In 12-inch skillet, brown chicken in oil; drain fat. Combine pineapple juice, tomato sauce, vinegar, corn syrup, salt and pepper in sauce pan. Stir in brown sugar mix with cornstarch. Simmer until clear and thickened, stirring constantly. Add pineapple chunks to chicken skillet. Pour sauce over all. Cover and simmer 15 minutes. Serve with hot cooked rice.

Serves 4

Swiss Party Chicken

L I S A M O R R I S

6 boneless, skinless chicken breasts
Fresh mushrooms, sliced
2 cups Swiss cheese, shredded
1 can Cream of Mushroom soup
1/2 cup sour cream
1/4 cup chicken broth
1/4 cup Parmesan cheese

Place chicken breasts in an 8x12 baking dish. Add mushrooms, then Swiss cheeses. In a bowl, combine soup, sour cream and broth. Mix well. Pour over chicken. Bake at 350° for 35 to 40 minutes. Sprinkle with Parmesan cheese and bake 5 to 10 minutes longer.

Swiss Cheese Chicken

V I C K I E B E N I N C O S A

Chicken breast, skinned
Swiss cheese, sliced
2 cans Cream of Chicken soup
1/2 cup water
1/2 cup sour cream
Cracker crumbs, buttered

Put chicken breast in greased pan. Place a slice of Swiss cheese over each breast. Mix together soup, water and sour cream. Pour over chicken. Top with buttered cracker crumbs. Bake at 325° for 2 hours (go to church).

Marinated Chicken

S T A C I P O T T E R

1/4 cup oil
1/4 cup soy sauce
1/2 cup 7UP

Marinate overnight and grill.

Italian Chicken

VICKIE BENINCOSA

2 cans mushroom soup mix
1/2 cup cream cheese
6 to 7 chicken breasts
Good Seasons Zesty Italian dressing
Buttered Ritz crackers, crushed

Sprinkle Zesty Italian dressing over chicken. Bake at 250° for 2 1/2 hours. Cover with buttered Ritz crackers (crushed).

Chicken & Biscuits

BERNICE DESPAIN

1 can Cream of Chicken soup
2/3 cup evaporated milk
1/4 teaspoon salt
1 1/2 cups shredded cheese
2 cups diced cooked chicken
1 cup celery, sliced

Mix soup, salt and milk. Heat, then add cheese and stir until melted. Add chicken and celery. Pour into casserole dish. Top with drop biscuits and bake at 450° for 15 minutes. Let set 10 minutes and serve.

Teriyaki Style Chicken

CATHY BELL

1 cup sugar
1 cup soy sauce
1/2 cup water
1 teaspoon garlic powder
1 teaspoon ginger
Raw chicken tenders

In a saucepan, combine all ingredients except chicken. Bring to a boil. Add raw chicken tenders to boiling mixture. Cook about 20 minutes. Remove chicken and save sauce in fridge for another time. Serve with rice or noodles.

Special Delivery Chicken

JULIE WALPOLE

- 2 (8-ounce) tubs sour cream
- 1 (10 3/4-ounce) can Cream of Chicken soup, undiluted
- 2 teaspoons poppy seeds
- 2 1/2 cups chicken, cooked, cubed
- 1 3/4 cups butter flavored cracker crumbs (about 36 crackers)
- 1/2 cup melted butter

In a bowl, combine the sour cream, soup and poppy seeds. Stir in chicken. Pour into a greased 11x7x2 inch baking dish. Combine the cracker crumbs and butter. Sprinkle over the top. Bake uncovered at 350° for 25 to 30 minutes or until heated through.

Steak or Chicken Fajitas

TERESA STOUT

- 1 pound boneless chicken or steak
- 1 white onion, sliced
- 1 green pepper, sliced
- Tortillas, cheese, olives, salsa, sour cream, guacamole

Marinate meat 4 to 6 hours (an hour will still taste good). Add chicken or steak, white onion and green peppers to marinade. When done marinating, stir fry on high. Serve on tortillas with cheese, olives, salsa, sour cream, guacamole.

FOR MARINADE

- 1/2 cup light olive oil
- 1/4 cup soy sauce
- 3 tablespoons honey
- 2 tablespoons white vinegar or rice vinegar
- 1 1/2 teaspoons ginger
- 1 1/2 teaspoons garlic powder

Cheesy Chicken

M E L A N I E B U T L E R

6 chicken breasts, skinned
Salt, pepper and garlic salt
1 square margarine
1/2 cup flour
1 1/4 cups evaporated milk
1 1/2 cups cheese, grated
1 can Cream of Mushroom soup
1 teaspoon salt

Season chicken with salt, pepper and garlic salt (or Accent or whatever seasonings you like). Bake at 425° for 30 minutes, uncovered. Turn and bake 15 minutes longer. Combine margarine, flour, milk, cheese, soup and salt; cook until thickened. Pour soup mixture over chicken. Bake at 325° for 15 to 20 minutes, or until fork enters with ease.

15-Minute Chicken & Rice Dinner

V I C K I E B E N I N C O S A

1 tablespoon vegetable oil
4 boneless, skinless chicken breast halves
1 (10 3/4-ounce) can Cream of Chicken soup
1 1/2 cups of water
1/4 teaspoon paprika
1/4 teaspoon pepper
2 cups Minute white rice, uncooked
2 cups fresh broccoli flowerets

Heat oil in skillet. Add chicken and cook until browned. Remove chicken. Add soup, water, paprika and pepper; stir. Heat to a boil. Stir in rice and broccoli. Top with chicken. Season chicken with additional paprika and pepper; cover. Cook on low heat 5 minutes or until cooked through.

Serves 4

Chicken & Rice

JULIE WALPOLE

- 4 chicken breasts, cut into 1-inch strips
- 2 cups long-grain rice, cooked
- 1 (4-ounce) can diced green chilies
- 1 can Cream of Chicken soup
- 1 1/2 cups sour cream
- 4 ounces cheddar cheese, grated
- 4 ounces pepper jack cheese, grated

Cook rice according to package directions. Grill chicken strips in large skillet. Cut chicken into bite-sized pieces. In a 9x13 dish, combine chicken and rice with green chilies, soup and sour cream. Sprinkle cheeses on top. Bake at 350° for 30 minutes or until cheese is melted.

One-Dish Chicken & Rice Bake

VICKIE BENINCOSA

- 1 can cream of mushroom soup
- 1 cup water
- 3/4 cup white rice, uncooked
- 1/4 teaspoon paprika
- 1/4 teaspoon pepper
- 4 skinless, boneless chicken breast halves

In 2-quart shallow baking dish, combine soup, water, rice, paprika and pepper. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. Cover. Bake at 375° for 45 minutes or until done.

Serves 4

Chicken Taco Bake

G A I L B R O W N I N G

- 2 (13-ounce) cans chicken (or 3 cups cubed chicken or turkey)
- 1 (10 3/4-ounce) can tomato soup
- 1 cup salsa
- 1/2 cup milk
- 1 cup cheddar cheese, shredded
- 6 flour tortillas, cut into 1-inch pieces

In a baking dish, shred the chicken. Mix in all ingredients except half the cheddar cheese. Top with flour tortilla pieces. Bake at 400° for 20 minutes. Sprinkle remaining cheese over top.

Cashew Chicken

N I S H A B A U R

- 3 chicken breasts
- 1/2 pound mushrooms
- 4 green onions
- 2 cups bamboo shoots, drained
- 1/4 cup soy sauce
- 1/2 teaspoon sugar
- 1/2 teaspoon salt
- 4 tablespoons peanut oil
- 1 pack cashews
- 1/2 pound Chinese pea pods
- 1 cup chicken broth
- Green onions

Cut chicken breasts into squares. Remove strings from pea pods. Slice mushrooms, onions and bamboo shoots. Mix soy sauce, cornstarch, sugar and salt. Heat 1 tablespoon peanut oil in skillet on moderate heat and add cashews (save some for garnish). Stir fry 1 minute, shaking pan to toast cashews. Pour remaining oil on chicken and turn till opaque. Lower heat to low and add pea pods, mushrooms and broth. Cook till thickened, stirring constantly. Garnish with green onions and cashews.

Crock Pot Chicken

D E A N N H O G G A N

- 2 to 3 pounds chicken breasts
- 1 package dry Italian dressing mix
- 1/2 cube butter
- 1 (8-ounce) package cream cheese, softened
- 1 can Cream of Mushroom soup

Cook chicken breasts, Italian dressing mix and butter in crock pot on low 6 to 7 hours (or high 3 to 4 hours). Add cream cheese and soup. Heat thoroughly. Server over rice or noodles.

Rolls

“And of some have compassion, making a
difference.”

J U D E 1 : 2 2

Buttery Herb Pull-Aparts

VICKIE BENINCOSA

- 1 package Rhodes dinner rolls
- 1/4 cup butter, melted
- 1 teaspoon dried parsley flakes
- 2 tablespoons garlic bread sprinkle or 1/2 teaspoon garlic salt
- 2 tablespoons Parmesan cheese
- 1/4 cup grated mozzarella cheese

Let covered rolls sit until thawed, about 45 minutes. Cut each roll in half and layer in pan (bundt pan). Drizzle butter over rolls. Sprinkle with parsley, garlic mixture and cheeses. Bake at 350° for 20 minutes or until golden brown.

Hot Rolls

BECKY ROBBINS

These rolls won the bread contest at the 2009 Ward Chili Cook-off! You can use powdered milk and instant potatoes in place of regular milk and mashed, cooked potato.

- 1 yeast cake (1 tablespoon)
- 2 cups milk
- 1/4 square butter
- 1 egg
- 1/2 cup sugar
- 1 potato, cooked & mashed
- 1 tablespoon salt
- Flour

In a bowl, dissolve yeast in 1/4 cup water. In a saucepan, heat milk and butter. In a separate bowl, beat egg. Add sugar, mashed potato and warm milk mixture. Add salt to flour. Add dissolved yeast and enough flour to make a medium-soft dough. Knead and let rise in a covered bowl until double in bulk. Pinch a little bit of dough off and work with hands like for scones, then fold in half. Put on greased cookie sheet. Bake at 400° until golden brown, about 10 to 15 minutes.

Lion House Crescent Rolls

VICKI CHRISTENSEN

3 tablespoons yeast
3 cups warm water
1/2 cup sugar
1/2 cup butter
1 tablespoon salt
1 egg
1 cup non-fat dry milk
7 1/2 to 9 cups flour

Mix yeast and water; let stand 5 minutes. Add sugar, butter, salt, dry milk and 2 cups flour. Beat together until smooth. Gradually add remaining flour till soft dough is formed. Place in greased bowl; cover and let rise till double in bulk.

Punch down; divide into thirds. Roll out 1/3 of dough into circle; brush with butter; cut 12 pie-shaped pieces. Starting at wide end, roll up each piece into crescent. Place on greased baking sheet with point on bottom. Repeat with remainder of dough. Brush tops with melted butter or margarine. Let rise till double.

Bake 375° for 15 to 17 minutes. Makes 3 dozen.

Rolls

VICKIE BENINCOSA

4 1/2 to 5 1/2 cups unsifted flour
1/2 cup sugar
1/2 teaspoon salt
2 packages yeast (3 if batch is doubled)
1/2 cup milk or water
1/4 cup butter
2 eggs (room temperature)

Two batches makes 24 buns

Potato Pan Rolls

B E R N I C E D E S P A I N

4 1/2 to 5 cups flour
3 tablespoons sugar
2 tablespoons yeast
1 1/2 teaspoons salt
1 1/4 cups warm water
3 tablespoons butter
1/2 cup mashed potatoes

Combine all ingredients. Mix well. Let rise for 30 minutes. Shape into rolls. Bake at 400° for 18 to 22 minutes.

Makes 16 rolls

Rolls

J E N S P R I N G E R

Similar to the No-Knead Rolls I submitted, except they're more dense and buttery. Recipe from Becky Petty.

1 cup butter, mostly melted
2 cups hot water
1 tablespoon yeast
3/4 cup sugar
2 eggs
1 teaspoon salt
1 teaspoon baking powder
5 to 6 cups flour (dough should be sticky)

Stir together butter, hot water, yeast and sugar. Let sit until bubbly, about 5 to 10 minutes. Stir in eggs, salt and baking powder. Stir in flour. Let rise one hour in the bowl. Roll out and cut into desired shape. Put on greased pans. Let rise one hour. Bake at 400° for 8 to 9 minutes.

Yummy Rolls

TERIA BROOKING

A much faster way but just as good: Use Saf instant yeast and skip pre-rising the yeast. Put all the ingredients in a Bosch Mixer except flour and yeast. Put 4 cups of flour on top, then yeast on top of flour. Mix until smooth. Add flour one cup at a time until dough pulls away from sides of bowl. Knead at medium speed 6 minutes. Form rolls and let rise.

3 tablespoons yeast

2 1/4 cups lukewarm water

3/4 cup sugar

3/4 cup melted butter or oil

1 tablespoon salt

3 eggs

9 cups flour (or 7 1/2 to 8 cups hard white wheat flour)

2 tablespoons Vital Wheat Gluten (if using wheat flour)

Mix yeast and water with 1 teaspoon sugar; let stand 10 minutes. Mix sugar, butter, salt and eggs until smooth. Add yeast mixture and 4 cups flour; mix well. Add 1 cup flour at a time to form a kneadable dough. Turn mixer up to medium speed (to 2 if using a Bosch) and knead 6 minutes. Let rise until double. Punch down and form. Let rise. Bake at 350° for 20 minutes.

Makes about 9 dozen

No-Knead Rolls

J E N S P R I N G E R

Can use also for Cinnamon Rolls, *see below*.

1/2 cup hot water
1 tablespoon sugar
1 big spoonful yeast
2 eggs
1 cube butter
1/2 cup scalded milk (almost boil)
1 cup + 2 cups flour
1/2 teaspoon salt
1/4 cup sugar

In a large bowl, combine hot water, sugar and yeast. Let sit until bubbly. Add remaining ingredients except 2 cups flour. Mix well. Add enough flour to make a sticky dough (about 2 cups). Let rise for 1 hour. Punch down and roll out on a generously floured surface into a circle shape. Using a pizza cutter, cut like a pizza so you have lots of long triangle shapes. Roll up each triangle from the wide part to the skinny part, so it's like a crescent roll shape. Place on greased cookie sheet and let rise for 1 more hour. Bake at 350° for 12 minutes.

F O R C I N N A M O N R O L L S

Instead of rolling out in a circle shape, roll out into a rectangle shape. Melt 1/2 cup butter and spread on the rectangle with a spoon or pastry brush. Sprinkle cinnamon and sugar all over the rectangle. Roll up like a jelly roll. Get a strong piece of thread and "cut" slices off the rectangle. Place on greased cookie sheet and let rise for one hour. Bake at 350° for 12 minutes. Frost with favorite frosting.

Danish Cinnamon Rolls

VIRGINIA TIBBITS

1/3 cup warm water
2 tablespoons yeast
1 teaspoon sugar
2 cups milk
2 cubes margarine
3 eggs
3/4 cup sugar
6 cups flour
1 teaspoon salt
Butter, melted
Cinnamon
Sugar

Stir together warm water, yeast and sugar; set aside. In a saucepan, heat milk and margarine until melted; do not boil. In a separate bowl, beat eggs, sugar, 1 1/2 cups flour and salt. Pour in milk/margarine mixture. Add 2 cups flour; mix. Add yeast. Add 2 1/2 cups flour; mix again (will be really sticky). Let rise 1 hour. Punch down. Raise 30 minutes more. Take 1/2 dough and put on floured board. Roll out to oblong shape. Spread melted butter, cinnamon and sugar. Fold over 3-layered—fold 1 side to middle then fold other side all the way. Cut into 1-inch strips. Twist each strip by tying knot. Let rise. Bake at 350° for 12 to 15 minutes. Do not overbake. Frost.

Croissants, Cinnamon Rolls & Pizza Pockets

CATHY BELL

Can also be used for Pizza Pockets. Use your imagination!

1 1/2 cups warm water
2 tablespoons yeast
1/2 cup sugar
3 eggs
1/2 cup butter, melted (or margarine)
6 cups flour
1 teaspoon salt

In a bowl, sprinkle yeast on top of water. Sprinkle sugar over yeast so it drops to bottom of bowl. Let bubble a few minutes. Add eggs, butter, flour and salt. Mix until dough no longer sticks to sides of bowl (may need more flour). If doing by hand, knead 5 minutes. Let rise till double (about 20 minutes).

FOR CROISSANTS

Divide dough into 4 equal balls. Spread butter on working surface. Roll each ball into a circle. Cover top with butter. Cut like pizza. Roll each piece from the large end to the small end. Set on baking sheets, tips under, and let rise at least 20 minutes. Bake at 350° for 8 to 10 minutes, or until tops are brown. When done, wipe tops with butter.

FOR CINNAMON ROLLS

Divide dough into 2 equal balls. Spread butter on working surface. Roll dough into large rectangle. Spread with butter. Sprinkle cinnamon (1 to 2 teaspoons) and brown sugar (1/2 cup). Smooth with hands to all edges. Roll up like jelly roll. Cut slices about 1 inch apart with a knife (or string). Let rise until really fluffy. Rolls should touch each other with no air pockets in between. Bake about 20 minutes at 350°, or until lightly browned. Top with frosting.

FOR FROSTING

1 (8-ounce) package cream cheese
2 to 4 cups powdered sugar

FOR PIZZA POCKETS (OR HAM & CHEESE
POCKETS)

No need to let the dough rise. Put butter on working surface. Roll out some dough. Cut into a circle or whatever shape you want. Put toppings in middle. Don't let toppings touch edge or it won't seal. Fold over and seal with a fork. Bake at 400° until brown.

Basic Sweet Roll Dough

VICKIE BENINCOSA

2 packages dry yeast (3 packages if recipe is doubled)
1/2 cup warm water
1 1/2 cups milk, scalded and cooled to warm
1/2 cup sugar
1/2 cup oil (or shortening)
2 teaspoons salt
2 eggs
Enough flour for a soft dough

Dissolve yeast in warm water. In a large mixing bowl, stir together milk, sugar, oil and salt. Add enough flour to make a sticky batter. Add eggs and yeast. Add enough flour to make a soft sticky dough. Let rest 10 minutes. Knead until soft, adding sufficient flour to prepare properly. When kneaded enough, small bubbles will appear just under the surface of the dough—about 10 minutes. Let dough rise and punch down at least 3 times. Prepare in any shape you want. Bake at 350° for 15 minutes. Baking time will vary according to thickness of the rolls.

Salads

“Let your light so shine before men, that they may see your good works, and glorify your Father which is in heaven.”

M A T T H E W 5 : 1 6

Green Salad with Almonds & Orange Dressing

L I S A M O R R I S

- 1 large head red leaf lettuce
- 2 oranges, peeled and thinly sliced (or 1 11-ounce can mandarin oranges, drained)
- 1 large avocado, peeled & diced
- 3 tablespoons sugar
- 4 ounces sliced almonds

Place lettuce, oranges and avocado in a salad bowl; chill. In a small skillet, sprinkle sugar over almonds. Cook over medium heat until almonds are coated and sugar is dissolved. Place in a small bowl. Allow to cool. Pour dressing over chilled salad and sprinkle with sugared almonds. Toss together and serve.

FOR DRESSING

- 1/2 teaspoon grated orange peel
- 2 tablespoons red wine vinegar
- 2 tablespoons sugar
- 1/3 cup fresh orange juice
- 1/2 cup vegetable oil
- 1 tablespoon Good Seasons dry Italian dressing mix

Frito Salad

V I C K I E B E N I N C O S A

- 1 large can kidney beans, drained and rinsed
- 1 large green pepper, chopped
- 1 bunch green onions, chopped
- 3 tomatoes, chopped
- 1/3 to 1/2 (16-ounce) bottle Catalina dressing
- 1/2 to 1 cup cheddar cheese, grated
- 1 small can sliced olives
- 1 (10 1/2-ounce) bag Fritos

Mix together kidney beans, green pepper, green onions, tomatoes and Catalina dressing. Refrigerate overnight. When ready to serve, add cheddar cheese, olives and Fritos.

Kale-Pomegranate Salad

JANICE MCREAKEN

The colors of the salad are striking with varying shades of green (kale, spinach & parsley), red pomegranate seeds and white cheese blocks. It is perfect for a Winter meal. You can top with warm, grilled salmon.

FOR SALAD

Kale

Spinach

Red onions, sliced paper-thin

Carrots, chopped

Parsley, chopped

Celery, chopped

Green pepper, chopped

Zucchini squash, coins cut in half, then half again

Pomegranate seeds

Mozzarella cheese, cut into bite-size squares

Tear kale and spinach on the bottom of a platter. Top with red onions, vegetables, pomegranates and cheese. Add dressing right before serving.

FOR DRESSING

1/2 cup apple cider vinegar

1/2 cup sugar

1 teaspoon salt

1/3 cup oil

Over medium heat, dissolve sugar and salt in apple cider vinegar. Add oil.

Spinach Salad

VICKIE BENINCOSA

FOR SALAD

- 1 pound spinach
- 1 pound bean sprouts
- 1 (5-ounce) can water chestnuts, sliced
- 2 hard-boiled eggs, chopped
- 6 to 8 slices of bacon, crumbled (or bacon bits)
- 1 avocado, chopped

FOR DRESSING

- 1 cup oil
- 1/2 cup sugar
- 1/4 cup vinegar
- 1/3 cup catsup
- 2 tablespoons grated onion (or dry onion)
- 2 tablespoons Worcestershire sauce

Spinach Salad

VICKI CHRISTENSEN

SALAD

- 1 bag spinach leaves
- Mozzarella cheese, grated
- 3 to 4 hard-boiled eggs, grated
- 1 package crumbled bacon

DRESSING

- 1/2 cup oil
- 1/2 cup water
- 3/4 cup sugar
- 1/4 cup vinegar
- 1 medium red onion, chopped
- 1/3 cup ketchup
- 1 teaspoon Worcestershire sauce
- Salt

Blend dressing ingredients and toss with salad. This is a heavy dressing, so don't add until right before serving.

Spinach Chicken Salad

J E N C A R R O L L

5 cups chicken, cubed
2 cups grapes, halved
1 cup snow peas
2 cups spinach, torn
2 1/2 cups celery
7 ounces corkscrew pasta
6 ounces artichoke hearts
1 large cucumber, sliced
3 green onions, sliced
1 can mandarin oranges

Combine all ingredients. Top with dressing.

F O R D R E S S I N G

2 tablespoons fresh parsley, minced
1/2 cup vegetable oil
1/4 cup sugar
2 tablespoons white wine vinegar
1 teaspoon salt
1/2 teaspoon dried, minced onion
1 teaspoon lemon juice

Taco Salad Trifle

V I C K I C H R I S T E N S E N

1 head lettuce
Sour cream
3/4 can beans, drained
Fresh Pico de Gallo or chopped tomatoes
1 can sliced olives
2 cups cheddar cheese, grated
1 avocado
2 cups ground cooked hamburger with taco seasoning

Layer in a trifle bowl, paying attention to alternate colors. Sprinkle with Catalina dressing (fat free tastes just as good). Add Fritos before serving.

Asian Chicken Salad

VICKI CHRISTENSEN

SALAD

- 4 chicken breasts, grilled, sliced
- 4 cups cabbage, diced
- 3 green onions, chopped
- 1 package Top Ramen noodles, broken, not cooked
- 4 tablespoons sliced almonds, toasted
- 2 tablespoons sesame seeds, toasted

DRESSING

- 1/2 cup canola oil
- 3 tablespoons red wine vinegar
- 1 teaspoon salt
- 3 tablespoons sugar
- 1/2 teaspoon pepper
- Fresh Garlic
- 1 to 2 tablespoons sesame oil
- Fresh cilantro

Toss dressing into salad just before serving. Or, use as a filler in a tortilla wrap.

Cashew Chicken Salad

VICKIE BENINCOSA

- 2 (12-ounce) packages shell macaroni (small)
- 1 can sliced water chestnuts
- 1 (20-ounce) can pineapple chucks, drained
- 3 cups red seedless grapes, cut in half
- 2 apples, cut in chucks
- 2 cups celery, chopped
- 3 cups chicken, cooked and cubed (about 4 breasts)
- 2 cups salted cashew nuts
- 1 bottle Kraft Coleslaw dressing

Mix all ingredients except cashews and coleslaw dressing in a large bowl. Pour coleslaw dressing into salad. Mix and chill for 2 hours. When ready to serve, stir in cashews.

Italian Green Salad

HELEN SCHENCK

Italian salad greens

Granny Smith apples, some diced, some sliced to arrange on top

Cranraisins

Candied walnuts (see below)

Gorgonzola cheese, crumbled

Italian vinaigrette dressing (walnut raspberry is good too!)

Candied Walnuts

Don't mix the dressing into the salad! Serve it on the side.

FOR CANDIED WALNUTS

1 cup sugar

1 teaspoon cinnamon

6 tablespoons milk

1 teaspoon vanilla

2 cups nuts

Mix and cook the sugar, cinnamon and milk to soft ball stage. Add vanilla and nuts. Cool on waxed paper.

BLT Salad

GAIL BROWNING

12 ounces pasta (any kind—wagon wheels are fun)

3 Roma tomatoes, diced

1 cup bacon, cooked and crumbled

1 head lettuce, chopped

Dressing

1 cup mayonnaise

2 to 3 tablespoons apple cider vinegar

2 teaspoons sugar

1 teaspoon salt

Cook pasta according as directed on package. Drain, rinse and cool. Toss pasta with tomatoes, bacon and lettuce. Set aside. Mix together mayonnaise, vinegar, sugar and salt. Pour over salad and serve.

BLT Salad

DEANN HOGGAN

Can make dressing ahead of time and refrigerate.

- 12 ounces pasta (fiori)
- 3 to 5 roma tomatoes
- 1 cup bacon, cooked and crumbled
- 1 head iceberg lettuce, chopped

FOR DRESSING

- 1 cup mayonnaise
- 2 to 3 tablespoons apple cider vinegar
- 2 teaspoons sugar
- 1 teaspoon salt

Cook pasta according to package. Drain, rinse and cool pasta. Toss with tomatoes, bacon and lettuce. Mix together mayonnaise, vinegar, sugar and salt. Pour over salad. Toss and serve.

Citrus Toss Salad

ANGIE MCREAKEN

- Romaine or spring mix
- 1 red onion, sliced
- 1 large orange, peeled and sliced
- 1 pint strawberries, cut up
- 2 kiwis
- 2 avocados, cut up
- Sugared pecans

FOR DRESSING

- 1/3 to 1/2 cup oil (1/3 is enough)
- 2 limes, zest and juice
- 1 orange, zest and juice
- 2 tablespoons sugar

Shrimp Salad

J E N S P R I N G E R

This recipe is from my Grandma Ward.

- 3 small packages "saladette" macaroni noodles
- 1 jar Best Foods mayonnaise
- 4 stalks celery
- 2 cans shrimp (or more, or fresh)
- Garlic salt or garlic powder
- Salt and pepper
- Evaporated milk (optional)

Cook macaroni noodles. Drain and let cool. Add mayonnaise, celery and shrimp. Add garlic salt or powder, salt and pepper to taste. To make the salad creamier, add evaporated milk. Garnish with paprika and parsley.

Wonton Chicken Salad

J E N S P R I N G E R

- 6 chicken breasts, cooked, shredded or cubed
- 1 bunch green onions, chopped
- 1 head iceberg lettuce, chopped
- 1 head romaine lettuce, chopped
- 2 tablespoons sesame seeds
- 3/4 package of wonton skins, fried and crunched up

In a giant bowl, mix together all ingredients except wonton skins. Right before serving, stir in dressing and wonton skins.

FOR DRESSING

- 1 cup vegetable oil
- 1 teaspoon salt
- 1 teaspoon pepper
- 8 tablespoons vinegar
- 3/4 cup rice vinegar

Applebee's Oriental Salad

VICKIE BENINCOSA

Chicken breast, cut in strips
1 egg
1/2 cup milk
Green onions
Shredded red cabbage
Romaine
Carrots
Sliced almonds
Chow mien noodles

FOR CHICKEN CRUST

Salt & pepper
1/2 cup flour
1/2 cup cornflake crumbs

FOR DRESSING

3 tablespoons honey
1 tablespoon Grey Poupon mustard
1 1/2 tablespoons white vinegar
1/8 teaspoon sesame oil
4 teaspoons mayonnaise

Easy Salad

JEN SPRINGER

Bow-tie pasta
Italian sausage
Broccoli, cut up
Mushrooms, sliced

Cook pasta. Separately, cook Italian sausage. Mix together. Add broccoli and mushrooms.

Hot Chicken Salad

M E L A N I E B U T L E R

- 2 cups celery, chopped
- 2 cups chicken, cooked
- 2 teaspoons lemon juice
- 1 cup mayonnaise (or 1/2 cup mayonnaise plus 1/2 cup sour cream)
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup slivered almonds
- 1/2 cup shredded cheese
- 1/2 cup crushed potato chips

In a bowl, mix all but cheese and chips. Put into a casserole dish. Sprinkle with chips and cheese. Bake at 450° for 20 minutes. Serve on top of lettuce leaf or shredded lettuce.

Chicken Rice Salad

V I C K I E B E N I N C O S A

- 1 tablespoon vinegar
- 3 teaspoons vegetable oil
- 1 teaspoon salt
- 2 teaspoons brown sugar
- 2 cups crushed pineapple, drained
- 3 cups cooked rice
- 2 cups chicken, boiled and cubed
- 1 cup celery, diced
- 1/4 cup green pepper, diced
- 1/4 cup red pepper, diced
- 3/4 cup mayonnaise
- 3/4 cup grapes
- 1 can mandarin oranges (drained)
- 3 1/4 cups cashew pieces

Mix vinegar, oil, salt, brown sugar and pineapple. Pour over rice mixed with chicken. Refrigerate overnight. The next day, stir together celery, green pepper, red pepper and mayonnaise. Stir into chicken mixture. Fold in grapes, mandarin oranges and cashews. Serve on croissants.

Chicken Salad

J E N S P R I N G E R

5 pounds chicken breast, cooked and cubed
7 stalks celery, chopped
2 bunches green onions, chopped
1 pound seedless red grapes
1 pound cashews

Mix together all ingredients except cashews and grapes. Right before serving, add dressing, grapes and cashews. Enjoy!

F O R D R E S S I N G

3 cups mayonnaise
2 tablespoons soy sauce
3 to 4 tablespoons sugar
1/2 teaspoon ginger
1/2 teaspoon celery seed
Salt and pepper to taste

Chicken Salad

V I C K I E B E N I N C O S A

F O R S A L A D

2 cups chicken, cooked and diced
1 cup grapes (green and red)
1/2 cup almonds
1 cup celery, chopped

Bake almonds in oven at 350° for about 10 minutes, until toasted. Combine with dressing. Put into pita bread with lettuce.

F O R D R E S S I N G

1/2 cup salad dressing
1/2 cup mayonnaise
1 tablespoon honey
1/3 tablespoons lemon juice

Stir together all ingredients.

Broccoli Salad

J E N S P R I N G E R

1/2 pound bacon bits, crumbled
4 broccoli stems, bite-sized pieces
3/4 cup raisins or raisins
1/2 cup sunflower seeds, roasted and salted
1 small purple onion or less

Mix together ingredients. Top with dressing.

D R E S S I N G

1/2 cup mayonnaise
1/3 cup sugar
2 teaspoons red wine vinegar

Put dressing on 2 to 3 hours ahead of eating time.

Broccoli Cauliflower Salad

H O L L Y W I L L I A M S

1 pound bacon
1 head cauliflower
1 bunch broccoli
Mozzarella cheese, grated

Fry bacon and crumble. Cut up cauliflower and broccoli into small pieces. Stir in dressing. Top with mozzarella cheese.

F O R D R E S S I N G

1/4 cup onions, finely chopped
1/4 teaspoon salt
2 cups mayonnaise
2 teaspoons vinegar
1/4 cup Parmesan cheese
1/4 cup sugar

Mix all ingredients. Chill 1 hour.

Sweet Broccoli Salad

D I A N E B E L L

2 heads broccoli
1 1/2 cups sunflower seeds
1 pound cooked turkey bacon strips

F O R D R E S S I N G

1 cup mayonnaise
1/2 cup sugar
2 tablespoons apple cider vinegar
2 tablespoons dry minced onions

Combine dressing ingredients. Mix with broccoli, seeds and chopped turkey bacon just prior to serving.

Cathy's Cucumber Dill Salad

C A T H Y B E L L

F O R S A L A D

4 cups cucumbers, peeled and cubed
4 green onions, thinly-sliced
2 cups salad pasta, cooked and drained (optional)

F O R D R E S S I N G

1 cup sour cream
1 cup salad dressing or mayonnaise
1 tablespoon dry or fresh dill weed
1/2 teaspoon garlic powder
2 teaspoons chopped dehydrated onion
1/4 teaspoon fresh ground pepper
Salt to taste

Mix dressing ingredients together and set aside. Combine cucumber, onions and pasta in a bowl. Add dressing and mix thoroughly. Let sit covered in fridge for at least one hour.

Cabbage Salad

D E N I S E P R O C T O R

1 head cabbage, chopped
3 bunches green onions
Slivered almonds, sauté in butter, one minute
2 packages Top Ramen noodles, smashed

F O R D R E S S I N G

1/3 cup peanut oil
1/2 cup seasoned rice vinegar
1/2 cup sugar
2 packages Top Ramen seasoning

Depe Salad

V I C K I E B E N I N C O S A

You can add any type of fruit you like.

1 cup sugar
3 beaten egg yolks
1 3/4 cups pineapple
2 tablespoons flour
1/2 teaspoon salt
1 1/2 cups Acini de Pepe (frog-eye noodles)
2 (9-ounce) bowls Cool Whip
1 can crushed pineapple
1 can pineapple tidbits
*1 bag frozen raspberries (non-juice)
*1 bag frozen boysenberries (or blackberries)
1 small package mini-marshmallows

Combine sugar, egg yolks, pineapple, flour and salt. Cook over medium heat until boiling, stirring constantly. Cool completely. Boil Acini de Pepe in salt water (box directions). Cool completely. Add to cooked mixture. Let stand in refrigerator overnight. Mix Cool Whip, fruit (drained) and marshmallows. It's ready!

JELL-O Cream Cake (Salad)

M E L A N I E B U T L E R

FOR CRUST

- 1 cube margarine
- 1/4 cup brown sugar
- 1 cup flour
- 1/2 cup nuts, chopped

Cream margarine and brown sugar. Add flour and nuts. Press into 9x13 pan. Bake at 375° for 10 minutes. Cool.

FOR FIRST FILLING

- 1 (3-ounce) package lemon JELL-O
- 1 cup boiling water
- 3/4 cup sugar
- 1 (8-ounce) package cream cheese
- 1/2 pint real whipping cream

Dissolve JELL-O. Cool. Cream sugar and cream cheese. Beat whipping cream stiff, then beat into cream cheese mixture. Add JELL-O. Pour over crust. Chill.

FOR SECOND FILLING

- 2 (3-ounce) package strawberry JELL-O
- 2 cups boiling water
- 1 cup cold water
- 1 package frozen strawberries, blended (optional)

Dissolve JELL-O in boiling water. Add cold water and strawberries. When cool, pour over first filling when it is set.

Orange JELL-O Salad

K R I S T A H A N S E N

- 1 (6-ounce) box vanilla cook-and-serve pudding
- 1 (6-ounce) box orange JELL-O
- 2 cans mandarin oranges, drained
- 3 cups boiling water
- 2 cups whipped whipping cream

Combine and chill until set.

Grape Salad

D E N I S E P R O C T O R

1 head iceberg lettuce
1 head big leaf lettuce
3 cups grapes, halved
1/2 cup green onions
8 strips bacon, crumbled
Mozzarella cheese, to taste

FOR DRESSING

2 tablespoons brown sugar
2 teaspoons Dijon mustard
1/2 cup oil
1/4 cup apple cider vinegar

Grape Salad

H E L E N S C H E N C K

2 pounds green grapes
1 pound red grapes
Pomegranate (optional)
Walnuts, chopped (optional)
8 ounces Philadelphia cream cheese
1/2 cup sugar
1 teaspoon vanilla
1 cup sour cream

Combine grapes and/or pomegranate and/or walnuts. Cream together cream cheese, sugar and vanilla; stir into grape mixture. Stir in sour cream.

Strawberry Salad

HEIDI GILLELAND

2 bags lettuce
Parmesan cheese, grated
Heath toffee chips
Sliced strawberries

FOR DRESSING

1/4 cup white vinegar
1 teaspoon poppy seeds
1 cup mayonnaise
2/3 cup sugar
1/2 cup milk

Strawberry Spinach Salad

KAREN NIELSON

DRESSING

2 teaspoons fresh lemon juice
1/2 teaspoon lemon zest
2 tablespoons white wine vinegar
1/3 cup sugar
1 tablespoon olive oil
1 teaspoon poppy seeds

Combine lemon juice, zest, vinegar, sugar, olive oil and poppy seeds. Whisk until blended. Cover and refrigerate until ready to use.

FOR SALAD

8 ounces (1 1/2 cup) strawberries, hulled & quartered
1/2 medium cucumber, sliced and cut in half
1/4 small red onion, sliced into thin wedges (1/4 cup)
1 (6-ounce) package baby spinach
1/4 cup almond accents

Place spinach in large serving bowl. Add strawberries, cucumber and onion. Whisk dressing and pour over salad. Toss gently and sprinkle with almonds. Serve immediately.

Strawberry Spinach Salad

DEANN HOGGAN

Make dressing ahead and chill overnight.

2 packages baby spinach
1/4 cup bacon, chopped
1/2 cup red onion, chopped
1/2 cup red peppers, diced
1 cup strawberries, sliced

DRESSING

1/4 cup red wine vinegar
1/4 cup sugar
3/4 cup vegetable oil
1 teaspoon dry mustard
1 teaspoon salt
3/4 cup strawberry jam

Add dressing to salad and toss just before serving.

Strawberry Pretzel Salad

DEBBIE SWENSON

2 cups crushed pretzels
3 tablespoons sugar
3/4 cup melted margarine
1 (8-ounce) package cream cheese
1 cup sugar
1 (8-ounce) container Cool Whip
1 large package strawberry JELL-O
2 cups boiling water
1 (10-ounce) package frozen strawberries (or raspberries)
1 small can crushed pineapple, undrained

Mix together pretzels, sugar and margarine. Press into a 9x13 inch pan. Bake at 375° for 7 minutes. Cool completely. Blend together cream cheese, sugar and Cool Whip. Spread over cooled crust; chill. Dissolve JELL-O in boiling water. Add strawberries and pineapple. Chill until almost set. Pour over cream cheese mixture. Chill well before serving. You can top with more Cool Whip.

Cookie Salad

T E R I A B R O O K I N G

- 1 cup buttermilk
- 1 large package vanilla instant pudding
- 1 (12-ounce) container Cool Whip
- 1 can mandarin oranges, drained
- 1 can pineapple tidbits, drained
- 1 package fudge-striped cookies

Mix together buttermilk and pudding. Fold in Cool Whip and fruit. Chill 4 hours. Add crumbled cookies just before serving.

Cookie Salad

J I L L H E N N E F E R

- 1 large box vanilla instant pudding mix
- 2 cups buttermilk
- 3 to 4 (10-ounce) cans Mandarin oranges
- 2 to 3 (10-ounce) cans pineapple chunks or tidbits
- 1 large tub Cool Whip
- 1 package fudge-striped cookies, broken into small pieces

Stir together pudding mix, buttermilk, Mandarin oranges and pineapple chunks. Right before you eat, add Cool Whip and fudge-striped cookies.

Cookie Cream Salad

H A R M O N Y W H I T E S I D E S

- 1 large instant vanilla pudding
- 1 cup buttermilk
- 12 ounces Cool Whip
- 2 (15-ounce) cans pineapple tidbits
- 2 (11-ounce) cans mandarin oranges
- 1 package fudge-striped shortbread cookies

Drain pineapple and mandarin oranges well. Mix together pudding and buttermilk. Fold in Cool Whip. Add drained fruits, then fold in cookies, broken up.

Fudge-Striped Cookie Salad

DEBBIE SWENSON

- 2 small packages instant vanilla pudding
- 2 cups buttermilk
- 1 can mandarin oranges, drained
- 1 small can crushed pineapple, undrained
- 2 cups red or green seedless grapes
- 2 bananas, sliced
- 1 (8-ounce) container Cool Whip
- 1/2 package fudge-striped cookies, slightly crushed

Mix pudding and buttermilk until thickened, about 2 minutes. Stir in mandarin oranges, pineapple, grapes and bananas. Refrigerate. Just before serving, fold in Cool Whip and 1/4 package crushed cookies. Sprinkle remaining cookies on top.

Snicker Salad

HEIDI GILLELAND

- 1 (8-ounce) package cream cheese, softened
- 1 (7-ounce) jar marshmallow crème
- 1 (16-ounce) container Cool Whip
- 6 Granny Smith apples
- 6 Snicker's bars, sliced

Beat cream cheese and marshmallow crème until smooth. Fold in Cool Whip. Chop apples into bite-size pieces. Slice candy bars. Gently mix into cream cheese mixture. Chill and serve.

Salsas

“... and whosoever will lose his life for my sake
shall find it.”

M A T T H E W 1 6 : 2 5

Salsa

KATHY ROBBINS

10 quarts Roma tomatoes (40 cups, this is approximately half a bushel of tomatoes)

5 green peppers, finely chopped

5 medium onions, finely chopped

3 (7-ounce) cans green chilies

1 (12-ounce) jar jalapenos

3 cloves fresh garlic, finely chopped

3 to 5 fresh jalapenos, finely chopped (depending on taste)

Cilantro to taste

Put into a large kettle. Add

1 cup white vinegar

2 cups lemon juice

1/2 cup salt

2 (6-ounce) cans tomato paste

1 1/2 tablespoons oregano

2 tablespoons cumin (or more)

3 tablespoons sugar

Combine together and simmer for 1 1/2 to 3 hours, stirring often. You may want to use a potato masher as it cooks to help break up the tomatoes. The longer it simmers, the thicker the salsa will be. (I let it simmer for at least 3 hours.) Add 2 tablespoons cornstarch to thicken, if desired. Cold pack for 10 minutes.

Prepare bottles by putting them upside down in a pan of cool water, set pan on stove and turn the heat on low. Get water to a simmer. When bottles are hot, ladle in the hot salsa. Put lid and ring on and put in canner full of hot water to process for 10 minutes.

Makes approximately 19 to 14 quarts of salsa

Salsa

J E N S P R I N G E R

From my friend Amanda, from Guatemala.

1 (28-ounce) can diced, unseasoned tomatoes (undrained)

1/2 bunch cilantro, chopped

3 "rounds" onions, diced

Sea salt, to taste

Mix everything up. Eat with anything you like!

Quick Salsa

C A T H Y B E L L

2 (15-ounce) cans stewed tomatoes (Italian Seasoning)

1 (15-ounce) can stewed tomatoes (Mexican Seasoning)

1 white onion

1/2 bunch cilantro (cut 1 inch off bottom and put in food processor)

1 jalapeno pepper

Salt & pepper to taste

Italian Seasoning to taste (about 1 teaspoon)

Puree in a blender or food processor. Enjoy!

A D D I T I O N A L I N G R E D I E N T S

4 to 5 green onions (instead of white onion)

1 Serrano pepper (leave seeds in peppers if you want it spicy)

Juice of 2 limes

1 or 2 garlic cloves

Fresh Salsa

T E R E S A S T O U T

- 3 big tomatoes
- 1/3 cup onion
- 1 jalapeno, cut, seeds removed (or your mouth will catch on fire)
- 3 limes (squeeze in bowl)
- 2 tablespoons cilantro, finely chopped
- 1/2 teaspoon salt (add at the end)

To make it look pretty, maybe add a strip of green pepper, finely chopped. Put over chicken enchiladas and enjoy!

Kris' Salsa

J E N S P R I N G E R

- 3 large tomatoes, diced
- 1 can tomato sauce
- 1 Anaheim pepper
- 1 green pepper
- Garlic salt
- Pepper
- Vinegar
- Lemon juice
- Cilantro
- Chives
- Salt and sugar

This look's very vague, but that's just how Kris cooks and I wanted this in a book where I wouldn't lose it.

Salsa for Canning

CATHY BELL

4 onions, chopped
4 bell peppers, chopped
6 green chillies, diced
5 diced jalapenos
1 cup white vinegar
2 tablespoons salt
2 tablespoons garlic powder
2 tablespoons dried cilantro
30 cups tomatoes, seeded, drained and diced

Cook all ingredients down to desired consistency. Fill jars and process according to current canning guidelines for tomato products.

Black Bean Salsa

KRISTA JENSEN

4 avocados, chopped
5 Roma tomatoes, chopped
1 can black beans
1 can white beans
1 can white shoepeg canned corn
1/2 cup green onions
1 clove garlic, minced
1/4 cup red wine vinegar
2 tablespoons dry Italian dressing mix

Mix and serve with lime tortilla chips.

Cranberry Salsa

DEANN HOGGAN

I buy a few packages at Thanksgiving time, then put them in the freezer for later.

- 1 (12-ounce) package fresh cranberries
- 3/4 cup sugar
- 1 medium jalapeno, seeded
- 2 green onions
- 2 tablespoons fresh cilantro
- 1/4 teaspoon cumin

Place all ingredients in a food processor. Process until mixture is coarsely chopped. Store in refrigerator overnight to blend flavors. Serve with tortilla chips, or serve with cream cheese and crackers.

Cranberry Salsa

HEIDI GILLELAND

- 1 (12-ounce) package fresh cranberries
- 2 medium jalapenos
- 1 to 2 tablespoons fresh cilantro
- 3/4 cup sugar
- 1 green onion
- 1/4 teaspoon cumin

Put all ingredients in food processor. Serve with cream cheese and tortilla chips.

Papaya Salsa

VICKI CHRISTENSEN

2 to 3 chicken breasts
1/4 cup soy sauce
1 1/2 teaspoons olive oil
1 1/2 teaspoons chili powder
1 1/2 teaspoons cumin
1 1/2 teaspoons ground coriander
3 to 4 garlic cloves
1 1/2 teaspoons honey
Juice from two limes

Grill chicken; chop into pieces. Meanwhile, combine above ingredients (except chicken) on medium-hot stove. Stir in cooked chicken; heat through till chicken absorbs marinade.

Meanwhile, combine the following ingredients in a large bowl

1/2 to 1 large papaya, cubed (or 2 to 3 small)
1/2 to 1 red or green bell pepper, chopped
1/4 cup fresh cilantro (less if dried)
1/4 to 1/2 red onion, chopped
2 tablespoons lime juice
1 to 2 avocados

Combine top mixture into bottom mixture's bowl. Serve as dip with plain corn chips or as the filling in flour tortillas.

Sandwiches

“Daughter, be of good comfort;
thy faith hath made thee whole.”

M A T T H E W 9 : 2 2

Stuffed Chicken Salad Sandwiches

V I C K I E B E N I N C O S A

- 1 can Chunk Breast of Chicken, drained & shredded
- 1/2 cup Miracle Whip or mayonnaise
- 1/4 cup celery, chopped
- 1/4 cup onion, chopped
- 1/4 cup dried cranberries
- 1/4 cup chopped nuts
- 8 small dinner rolls

Mix all ingredients except rolls. Slice tops of rolls; scoop out centers. Fill with chicken mixture. Replace tops.

Makes 4 servings

Veggie Sandwich

V I C K I E B E N I N C O S A

- 4 thick slices whole wheat bread
- 1/4 cup Parmesan cheese, freshly grated
- 2 tablespoons extra virgin olive oil
- 4 cloves garlic, chopped
- 4 medium plum tomatoes, chopped
- 1 (15-ounce) can white beans, rinsed
- 1 (10-ounce) bag baby spinach
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1/2 cup vegetable broth
- 1/4 cup fresh basil, sliced (or 2 tablespoons pesto)

Heat oven to 450°. Top bread with Parmesan. Place on baking sheet and bake until bread is crispy and cheese is melted, 5 to 7 minutes. Heat oil in a large skillet. Add garlic and cook, stirring constantly, until fragrant, 30 seconds to 1 minute. Stir in tomatoes and beans. Cook, stirring often, until tomatoes begin to soften and beans are heated through, 2 to 4 minutes. Stir in spinach, pepper, salt and broth. Cook, stirring constantly, until spinach is just wilted, 2 to 3 minutes. Remove from heat and stir in basil (or pesto). Spoon bean/spinach mixture over Parmesan toasts and serve hot. The spinach/bean mixture can be stored in the refrigerator for up to 2 days, covered. Reheat in the microwave.

Black Bean Sandwiches

J E N S P R I N G E R

From my friend Amanda, from Guatemala.

French bread

Bean paste

Spread bean paste on slices of French bread. Layer with either sour cream or guacamole.

F O R B E A N P A S T E

Onions

2 cans Ducal black refried beans (Macey's)

Fry onions in oil in a frying pan until brown. Add to black refried beans. Add a bit of water to make like peanut butter or cream-of-wheat consistency.

Stroganoff Sandwich

R O L A Y N E H O S K I N G

1 pound hamburger

1 bunch green onions, finely chopped

1 cup sour cream

1 teaspoon Worcestershire sauce

1/4 teaspoon garlic salt

1/2 teaspoon MSG (optional)

1 loaf French bread

Green pepper rings

Tomato, chopped

Cheese, grated

Brown hamburger with green onions. Drain fat. Add sour cream, Worcestershire sauce, garlic salt and MSG. Salt and pepper, to taste. Split French bread loaf in half horizontally. Butter both halves. Spread meat mixture over both halves. Arrange green pepper rings and tomatoes on top. Sprinkle with cheese. Bake at 375° for 10 minutes. Slice and serve.

Fresh cilantro

Salsa

Sloppy Joes

HOLLY WILLIAMS

1 1/2 pounds hamburger
1 bay leaf
1 can tomato soup
1/2 cup celery
1/2 cup ketchup
1 tablespoon vinegar
1 tablespoon Worcestershire sauce
2 tablespoons lemon juice
3/4 teaspoon chili powder
1 tablespoon brown sugar
Onions, to taste (or dried onions)
1/2 teaspoon dry mustard

Brown hamburger with onions. Add remaining ingredients. Let simmer for a while. Remove bay leaf when ready to serve.

Sloppy Joes

TERIA BROOKING

2 pounds ground turkey or beef
1 onion, chopped
1/2 cup ketchup
1 can tomato sauce (or paste)
1 teaspoon brown sugar (or more)
2 cans Chicken Gumbo soup
2 tablespoons mustard
1 tablespoon Worcestershire sauce
2 tablespoons vinegar
Salt, pepper and chili powder, to taste

Brown meat and onion. Add remaining ingredients and simmer, about 30 minutes. Serve on hamburger buns.

Kris' Birthday Sandwiches

J E N S P R I N G E R

FOR SANDWICH

1 loaf homemade French bread (or artisan-quality sourdough bread)

Cooked bacon (real or turkey)

Chopped or sliced olives

Bean sprouts (or whatever kind of sprouts)

Sliced tomatoes

Feta Cheese

Spread garlic mayonnaise on one half of the bread. Spread guacamole on the other half. Add remaining ingredients. Enjoy!

FOR GARLIC MAYONNAISE

1 small garlic head

1 teaspoon olive oil

2 sprigs fresh thyme, rosemary or oregano

1/2 cup mayonnaise

Heat oven to 375°. Rub olive oil over garlic head. Wrap herbs around it, then wrap in aluminum foil. Cook until garlic cloves are soft, 25 to 35 minutes. Let cool. Squeeze cloves out of the head and mash with a fork. Stir into mayonnaise.

FOR GUACAMOLE

2 ripe avocados

2 tablespoons onions, chopped

Fresh lime juice

*Sauces &
Dressings*

“... for your Father knoweth what things ye have
need of before ye ask him.”

3 N E P H I 13 : 8

Thousand Island Dressing

CATHY BELL

1 cup mayonnaise
1/4 cup chili sauce or ketchup
1/2 teaspoon onion powder
1 teaspoon paprika
1/4 teaspoon celery salt
1/4 teaspoon salt
Dash pepper

Mix all ingredients until well-blended. Stir before using.

Makes 1 1/4 cups

Poppy Seed Dressing

CATHY BELL

1 1/2 cups vegetable oil
1 1/2 tablespoons grated onion
1 1/2 teaspoons salt
3/4 cup vinegar
3/4 cup sugar
3/4 teaspoon dry mustard
1 tablespoon poppy seeds

In a blender, mix all ingredients except poppy seeds. Add poppy seeds. Blend just a bit. Store in refrigerator. Shake or blend if it separates.

Ranch Dressing

HEIDI GILLELAND

1 cup buttermilk
1 cup mayonnaise
1 teaspoon Accent
1 teaspoon garlic salt
1/4 teaspoon pepper

Home-Style Ranch Dressing

CATHY BELL

You may substitute 1 cup sour cream for buttermilk
and use as a dip for fresh vegetables.

- 1 recipe Home-style Dressing Mix
- 1 cup mayonnaise
- 1 cup buttermilk

Combine ingredients in a glass jar. Shake until well-blended. Chill.

FOR HOME-STYLE DRESSING MIX

- 2 teaspoons dehydrated onion
- 1/2 teaspoon salt
- 1/8 teaspoon garlic powder
- 1/2 teaspoon MSG (optional)
- 1 tablespoon parsley flakes

Combine all ingredients in a small bowl until evenly-distributed. Place mixture on a 6-inch piece of foil and fold into a packet (or pint glass jar). Store in a cool, dry place. Use within 6 months.

Makes 2 cups

Blue Cheese Dressing

CATHY BELL

- 6 ounces bleu cheese or Roquefort cheese, crumbled
- 2 cups mayonnaise
- 1 cup sour cream
- 1 1/2 tablespoons vegetable oil
- 2 tablespoons vinegar
- 1 teaspoon garlic salt
- 1/2 teaspoon salt
- 1 teaspoon pepper

Blend all ingredients in a blender until smooth. Cover and refrigerate.

Honey Mustard Dressing

CATHY BELL

1/3 cup vinegar
1 teaspoon lemon juice
1/2 cup vegetable oil
1/3 cup honey
1/4 cup sugar
2 teaspoon dry mustard
1/4 teaspoon onion powder
1/4 teaspoon paprika
1/4 teaspoon celery salt
1/4 teaspoon salt

Mix all ingredients until well-blended. Shake before using.

Makes 1 1/2 cups

Cilantro-Lime Ranch Salad Dressing

CATHY BELL

Best salad dressing for topping my favorite Costa
Vida Sweet Pork salads or burritos.

1 1/3 cups sour cream
3/4 cup mayonnaise
1/2 bunch cilantro, chopped
1 package Ranch dressing mix
4 tablespoons Salsa Verde (green salsa)
2 cloves garlic, pressed
1/8 teaspoon Tabasco sauce (optional)
Juice of 1 lime
Milk

Mix together in blender. That's it!

Costa Vida Ranch Dressing

D E A N N H O G G A N

- 1 package ranch dressing mix
- 2 tomatillos (tomato-like vegetable with a husk)
- 1/2 bunch cilantro
- 1 clove garlic
- Juice of 1 lime
- 1 jalapeno (seeded if too spicy for you)

Prepare ranch dressing mix according to directions on package. Use a food processor to blend all the ingredients well. Refrigerate overnight.

Goose Poop Dressing

V I C K I C H R I S T E N S E N

- 3/4 cup sugar
- 1/2 cup balsamic vinegar
- 1/2 cup white vinegar
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon Accent
- 2 tablespoons parsley
- 2 garlic cloves, minced
- 1 can olives drained
- 1 cup olive oil

Blend above ingredients (except olive oil) in a food processor or blender. Slowly add olive oil to emulsify. Serve with fresh greens and plenty of bread to slop up the good stuff.

Italian Dressing

CATHY BELL

- 1 1/3 cups olive oil
- 1/2 cup red wine vinegar
- 1/4 cup dry grated Parmesan cheese
- 1/2 teaspoon salt
- 1 teaspoon celery salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon dry mustard
- 1/4 teaspoon paprika
- 1 clove garlic minced

Combine all ingredients in a jar with a tight-fitting lid. Shake until well-mixed. Refrigerate.

Awesome Fajita Marinade

VICKI CHRISTENSEN

- 1/2 to 1 cup lime juice
- 1 1/3 cups water
- 1/2 cup vegetable oil
- 4 garlic cloves, pressed
- 1/4 cup vinegar
- 3 teaspoons soy sauce
- 2 teaspoons liquid barbecue smoke
- 1 1/3 tablespoons salt
- 2 teaspoons chili powder
- 2 teaspoons cayenne
- 1 teaspoon pepper
- Dash onion powder

For fajitas, marinade chicken or steak and grill. Cut up a green pepper, red pepper and onion; sauté with lime juice, water, soy sauce and pepper. Ole! Marinade can be stored in fridge.

Turkey Marinade

VICKIE BENINCOSA

1 part vegetable oil
2 parts 7UP
1 part soy sauce
Garlic powder, to taste
Horseradish, to taste

Mix together all ingredients. Garlic powder to taste (horseradish if desired).
Marinate 6 to 12 hours.

Chicken Marinade

GAIL BROWNING

Tastes good without the horseradish!

1/2 cup soy sauce
1/2 teaspoon horseradish
1 can 7UP
1/2 cup vegetable oil

Red Flame Seasoning

GAIL BROWNING

Great seasoning for all types of meat.

5 tablespoons salt
5 tablespoons Season-All salt
1 tablespoon coarse black pepper
1/2 teaspoon garlic powder
1/2 tablespoon Bon Appetite
1/4 tablespoon Accent

Taco Seasoning Mix

CATHY BELL

The homemade mix is twice as strong as the store bought one, so add only 1/2 as much.

6 teaspoons chili powder
4 1/2 teaspoons cumin
5 teaspoons paprika
3 teaspoons onion powder
2 1/2 teaspoons garlic powder
1/8 to 1/4 teaspoon cayenne pepper

Mix all ingredients and store in an airtight container.

Homemade Alfredo Sauce

DEANN HOGGAN

1 (8-ounce) package cream cheese, cubed
1/2 to 1 cup milk
1 stick butter (not margarine)
3/4 cup Parmesan cheese, freshly grated

Over medium heat, melt cream cheese. Add milk, then add butter. After melted, add Parmesan cheese; melt. Mix with favorite pasta and serve immediately.

Buttermilk in a Pinch

CATHY BELL

*When you need buttermilk and you don't have any,
try this recipe!*

1 tablespoon white vinegar (or lemon juice)
Milk

Pour white vinegar or lemon juice in a measuring cup. Add enough milk to make 1 cup. Stir.

Barbecue Sauce for Spare Ribs

V I C K I E B E N I N C O S A

This is good served with Sour Cream Noodles.

5 pounds spare ribs
1/2 cup brown sugar
2 cup ketchup
1 tablespoon mustard
1/4 cup vinegar
1/4 cup Worcestershire Sauce

Mix together all ingredients to create sauce. Salt and pepper, then brown spare ribs. Place in 9x13 baking dish. Pour sauce over ribs completely. Cover. Bake 30 minutes. EXCELLENT!!

Marshmallow Dressing

V I C K I E B E N I N C O S A

Use over fruit/ From the Nut Tree Restaurant.

1 cup sugar
2/3 cup light corn syrup
1/2 cup hot water
2 egg whites
Dash of salt
1/4 teaspoon vanilla
1/4 cup mayonnaise
1 tablespoon grated orange rind

Combine sugar, corn syrup and hot water. Heat slowly stirring until sugar dissolves, then bring to boil, without stirring, to firm ball or thread stage (248° on candy thermometer). Beat egg whites with salt. When stiff, gradually beat in the hot syrup mixture, beating until thick and fluffy. Add vanilla. Fold in mayonnaise and orange rind.

Makes 11/2 cups

Sweetened Condensed Milk

CATHY BELL

- 3/4 cup boiling water
- 6 tablespoons butter
- 1 cup white sugar
- 2 2/3 cups nonfat dry milk powder

Combine water, butter, sugar and milk powder in a blender. Blend until thickened, 2 minutes. Store in refrigerator.

Mustard Poultice

VICKIE BENINCOSA

FOR BABY

- 6 teaspoons flour (heaping)
- 1 teaspoon mustard (level)

FOR ADULT

- 5 teaspoons flour
- 1 teaspoon mustard

Mix with fork well. Add warm water to make thick paste. Use shortening to grease a large, round circle on a cotton cloth (cotton breaths better, an old diaper is great) large enough to wrap around neck (outside of greased part will sit on chest). Put paste on grease; fold cloth over paste. Place backside of greased part against chest. Tie around neck.

Side Dishes

“... for his whole soul did rejoice, and his whole heart was filled, because of the things which he had seen, yea, which the Lord had shown unto him.”

I N E P H I 1 : 1 5

Sesame Green Beans

J E N S P R I N G E R

1 teaspoon oil
2 garlic cloves, minced
1/2 teaspoon grated ginger (or shake a little ground ginger)
1/2 cup chicken broth
1 teaspoon sesame oil
1 teaspoon soy sauce
1 teaspoon cornstarch
2 pounds of green beans, frozen or fresh
2 tablespoons sesame seeds

Cook green beans according to directions, or however you wish. In a small saucepan, heat oil over medium high heat. Add garlic and ginger and cook 30 seconds. Stir in broth, sesame oil and soy sauce; bring to a boil. In a small bowl, dissolve cornstarch in 1 tablespoon water. Whisk into boiling broth and cook, whisking, for 1 minute. Pour over cooked green beans and toss to coat. Sprinkle with sesame seeds.

Green Bean Delight

A N G I E M C R E A K E N

I don't have a set recipe but try this once and adjust it to how much you like. My kids love this and think it tastes like candy!

2 garlic cloves, minced
1/2 tablespoon olive oil
1 teaspoon butter
2 cups fresh green beans, trimmed
1 teaspoon ginger (or more)
3 tablespoons soy sauce
1 pinch coarse salt

Sauté garlic, olive oil and butter together until garlic cooks a bit. Add green beans. Sprinkle with ginger. Cook a few more minutes until garlic is really done. Add soy sauce. Sauté until mixture becomes a bit thick. Pour everything into a dish and cover with foil to allow beans to still cook a bit more but still be crisp. Sprinkle with a little coarse salt and serve.

Corn & Zucchini Melody

R O L A Y N E H O S K I N G

4 slices bacon
2 cups zucchini, chopped
1 1/2 cups fresh corn kernels
1 small onion, chopped
1 pinch of pepper
1/4 cup Monterey Jack cheese, shredded

Cook bacon. Reserve 1 tablespoon of bacon drippings. Drain, chop and set aside. Heat bacon drippings in a skillet over medium heat. Sauté zucchini, corn and onion until tender but crisp, about 10 minutes. Season with pepper. Spoon vegetables into bowl. Sprinkle with bacon and cheese.

Glazed Carrots

H E I D I G I L L E L A N D

5 medium carrots, sliced
1 tablespoon sugar
1 teaspoon cornstarch
1/4 teaspoon salt
1/4 teaspoon ginger
1/4 cup orange juice
2 tablespoons butter

Mix sugar, cornstarch, salt and ginger in saucepan. Add orange juice. Stir on medium heat until thick & bubbly. Add butter. Pour over cooked carrots; mix.

Costa Vida Black Beans

D E A N N H O G G A N

3 cans black beans, rinsed and drained
2 cups tomato juice
2 cloves garlic
1 teaspoon cumin
Olive oil

Heat to boiling. Simmer 20 to 30 minutes.

Crock Pot Black Beans

J E N S P R I N G E R

1 pound black beans
6 cups water
2 teaspoons salt
Seasonings

First thing in the morning, put black beans, water and salt in the crock pot. Add any seasonings. Cook on high for 8 hours.

SEASONINGS IF LAZY OR IN A HURRY

1 1/2 tablespoons taco seasoning

SEASONINGS IF NOT LAZY OR IN A HURRY

1/2 onion, chopped
2 garlic cloves
5 bay leaves
Cumin
Cilantro
Whatever you think would be good!

Baked Beans

J I L L H E N N E F E R

3 cans pork-n-beans
1 pound bacon, cooked and crumbled
1 tablespoon mustard
1 cup brown sugar
2 tablespoons vinegar
1/2 cup ketchup
1/2 cup onions (optional)

Slow cook 2 hours or heat on stovetop.

Yams

K R I S T A H A N S E N

4 yams, cooked and peeled
2 large apples, peeled and sliced
1 cup sugar
3 tablespoons corn starch
2 cups water
1/2 cup cube butter
1 teaspoon lemon juice
Pinch salt

Alternate yams and apples in pan. Combine remaining ingredients and cook until thick. Pour over yams and apples. Cover and bake at 350° for 45 minutes.

Yams

J E N C A R R O L L

4 medium sweet potatoes or yams
2 tablespoons olive oil
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon crushed red pepper
1/2 teaspoon cinnamon

Combine all but yams. Slice yams in cubes or strips and toss with spice mixture. Bake at 400° for 30 minutes. Stir occasionally while baking.

Makes 10 servings

Easy Mashed Potatoes

D E N I S E P R O C T O R

1/2 red potatoes
1/2 new potatoes
1 cube butter
Sour cream
Half-and-half cream
1 to 2 gloves hewn garlic, crumbled (or a dried handful)

Boil potatoes. Do not peel—this adds color. Mash. Add to your liking butter, sour cream, half-and-half and garlic.

Gravy

J E N S P R I N G E R

1 (1/2-quart) mason jar water
4 big spoonfuls flour
Drippings from roasted turkey

Put water and flour in a mason jar. Put the lid on and shake vigorously. Remove the lid and whisk smooth so there are no flour lumps. Remove turkey from the roasting pan. Pour water/flour mixture into the boiling drippings from the turkey in the roasting pan, stirring frequently. Boil until it begins to thicken, whisking constantly. Remove from heat. Salt and pepper to taste.

Summer BBQ Baked Potatoes

D E N I S E P R O C T O R

Can be doubled, tripled or as much as you need.

5 pounds red potatoes, quartered
Olive oil
1 to 2 packages Lipton onion soup mix

Cover lightly with olive oil. Sprinkle with onion soup mix to your liking. Bake at 400° for 45 minutes.

Sour Cream Potatoes

V I C K I E B E N I N C O S A

- 1/2 cup butter
- 1 can Cream Chicken soup
- 1/2 pint sour cream
- 1/3 cup chopped onion
- 1 bag hash browns
- 1 1/2 cups cheese, grated
- 1 1/2 cups cornflakes (crushed)
- 2 teaspoons butter

Combine butter, soup, sour cream and onion in sauce pan. Cook until it starts to boil. Put hash browns in 9x13 pan. Add cheese. Pour mixture over potatoes and cheese. Mix together corn flakes and butter together and pour over top. Bake at 350° for 45 minutes.

Twice-Baked Potatoes

V I C K I E B E N I N C O S A

- 6 potatoes
- 1 1/2 sticks butter, melted
- 8 green onions, chopped
- 2 cups cheddar cheese
- 1 1/2 to 2 cups sour cream
- 1/4 cup Parmesan cheese
- Salt & pepper, to taste

Bake potatoes till tender; cool. Cut potatoes in half and remove filling (the white of potato). Mix potato filling with melted butter, green onions, cheddar cheese, sour cream and Parmesan cheese. Salt & pepper to taste. Bake at 350° for 25 minutes.

Spanish Rice

VICKIE BENINCOSA

3 cups long grain rice
Shortening (or butter)
1 (8-ounce) can tomato sauce
Onion, diced
5 cups water
Cumin
Salt & pepper
Garlic salt
2 cubes chicken bouillon

Fry rice in shortening (or butter) until brown. Add remaining ingredients. Bring to a boil. As water starts to leave, turn to a simmer until water is gone. Stir as little as possible.

Costa Vida Rice

DEANN HOGGAN

1/2 bunch cilantro
1/2 onion
1 can green chilies
6 cups water
4 teaspoons chicken bouillon
4 teaspoons garlic, minced
1 tablespoon butter
3 cups rice

Blend cilantro, green chilies and onion together in a food processor. Add to rest of ingredients in rice cooker and cook until done.

Lime Rice

R O L A Y N E H O S K I N G

This goes with the Pork Burritos!

Instant rice
Chicken broth
1 teaspoon cilantro
Juice of 1 lime
Grated lime peel

Cook instant rice using chicken broth (not water). Add cilantro and lime juice. You can add grated lime peel if you like.

Yorkshire Pudding

B E C K Y R O B B I N S

This is great with a roast beef dinner! It can be made in advance and put in the fridge until ready to cook.

3/4 cup flour
1 cup milk
1/2 teaspoon salt
3 eggs

Mix together flour, milk and salt. Add eggs one-at-a-time, beating after each egg. Grease a 9x13 dish. Pour the batter in, then put in the oven and turn it to 400° and bake for 30 minutes or until top is brown.

Yorkshire

V I C K I E B E N I N C O S A

1 cup milk
2 eggs, beaten
1/2 cup flour
Meat drippings

Beat eggs. Stir together milk and flour until all lumps are gone. Add eggs; beat well. Put meat drippings in 9x13 pan. Bake at 400° until bubbly. Add mixture. When it starts to raise, turn oven down to 350°. Cook until done, about 30 minutes.

Hummus

J E N S P R I N G E R

2 to 3 cloves garlic
1 (19-ounce) can chick peas (or garbanzo beans), rinsed and drained
3 tablespoons lemon juice
3 tablespoons water
2 to 4 tablespoons Tahini
1 teaspoon cumin
1/4 teaspoon salt

Whirl garlic in food processor. Add remaining ingredients and process until smooth. Taste and adjust seasonings if desired. If too thick, add more water. Refrigerate a few hours before serving. You can substitute peanut butter for Tahini.

Polenta

J E N S P R I N G E R

6 cups water
1 teaspoon salt
1 cups polenta or cornmeal
3 tablespoons butter

In a pot, boil 4 cups of water and salt. Mix polenta or cornmeal into 2 cups cold water. Whisk so there are no lumps. Gradually add polenta mixture to the boiling water, stirring constantly. Gently simmer for 20 to 30 minutes until very thick, stirring frequently. Add butter. Butter a bowl. When polenta is thick, pour into the bowl. As it cools for 10 to 15 minutes, the polenta will take the shape of the bowl. After the polenta is cool, invert the bowl onto a plate and slice thickly. You may add tomato sauce and grated cheese on top of each slice, if desired.

*Soups, Stews &
Chilis*

“... and I did pray oft unto the Lord; wherefore the
Lord showed unto me great things.”

I N E P H I I 7 : 3

Sausage Soup

K R I S T A H A N S E N

1 pound sausage
1 onion
1 teaspoon basil
1 teaspoon parsley
4 cups potatoes
3 cups chicken broth
1/4 cup flour
1 1/2 cups milk
3 tablespoons butter
8 ounces Velveeta cheese

Brown sausage, onion, basil, parsley, potatoes and chicken broth. Simmer until potatoes are soft. Stir together flour and milk. Add flour/milk, butter and Velveeta cheese to sausage. Pepper to taste.

Tortellini Soup

A N G I E M C R E A K E N

1 tablespoon olive oil or butter
4 cloves garlic
4 cups chicken broth (or 4 bouillon cubes & water)
1 (14-ounce) can diced tomatoes
1/4 cup Parmesan cheese (powder works best)
1 (10-ounce) package cheese tortellini
1/2 bag fresh spinach
1 tablespoon dry basil
Salt and pepper to taste

Heat butter or olive oil. Saute garlic for 1 minute. Stir in tomatoes, broth and basi; bring to a boil. Reduce heat to medium; add tortellini. Cook until tortellini is tender, about 5 to 10 minutes. Add Parmesan cheese; stir until mixed. Stir in spinach and cook two more minutes, or just throw the spinach in right before you eat. It's warm enough to wilt it just a bit. Enjoy!

Tomato-Tortellini Soup

VICKIE BENINCOSA

- 2 (14-ounce) cans reduced-sodium chicken broth or vegetable broth
- 1 (9-ounce) package refrigerated tortellini
- 1/2 (8-ounce) tub cream cheese spread with chive and onion
- 1 (10 3/4-ounce) can condensed tomato or tomato bisque soup
- Fresh chives, snipped (optional)

In a medium saucepan, bring broth to boiling. Add tortellini; reduce heat. Simmer uncovered for 5 minutes. In a bowl, whisk 1/3 cup of the hot broth into the cream cheese spread until smooth. Return all to saucepan along with tomato soup; heat through. Sprinkle with chives before serving.

Serves 4

Hearty Veggie Soup

ANGIE MCREAKEN

- 2 (14 1/2-ounce) cans vegetable broth
- 1 large tomato, chopped
- 1 medium onion, chopped
- 2 large carrots, sliced
- 1 stalk celery, sliced
- 1 clove garlic, chopped
- 2 tablespoons parsley, chopped
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 cup uncooked macaroni
- 1 (15-ounce) can kidney beans, drained
- 1 cup cut green beans
- 1 zucchini, cut in 1/2-inch slices

In a large soup pot, combine broth, tomato, onion, carrots, celery, garlic, parsley, salt and pepper. Bring to a boil. Reduce heat and simmer for 20 minutes. Add macaroni, beans and zucchini. Simmer for an additional 20 minutes.

Hearty Healthy Lentil Soup

ANGIE MCREAKEN

This soup is actually my six year old's favorite. She had three helpings the other night. I love this because it is so so healthy and cheapo! What makes it for the kids is topping it off with grated mozzarella cheese at the end to make it gooey!

- 1 tablespoon olive oil
- 1 1/4 cups onion, chopped
- 1 cup celery
- 3/4 cup carrot, chopped
- 1 garlic clove, chopped
- 4 cups chicken broth
- 1 cup water
- 1 (28-ounce) can crushed tomatoes, undrained
- 1 cup dried lentils
- 3/4 cup instant brown rice
- 1/2 teaspoon crushed red pepper (optional)
- 1/4 teaspoon pepper
- 1/4 teaspoon salt

Sauté onion, garlic and veggies for about 8 minutes until tender. Add broth, water and tomatoes; bring to a boil. Stir in lentils and rice. Simmer 30 to 40 minutes. Add peppers and salt. Dish up and add grated mozzarella cheese for each serving.

Enchilada Soup

VICKIE BENINCOSA

- 1 large can red enchilada sauce
- 1 can Cream of Chicken soup
- Cooked chicken, shredded
- 1 can chopped green chilies
- Cheese
- Tortilla chips

Mix enchilada sauce, soup, chicken and green chilies. Cook until it comes to a boil. Dish out. Add broken chips and cheese. Can also be used as a dip!

Black Bean Soup Your Kids Will Eat

VICKI CHRISTENSEN

- 2 cans black beans
- 1 cup mild salsa
- 2 cups chicken broth
- 1 tablespoon lime juice
- 1/2 can corn
- Cilantro
- Tortilla chips
- Sour cream
- Cheese

Low boil beans, salsa and broth for 15 minutes. Puree 1/2 in blender and pour back in pot. Add lime juice corn and cilantro. Garnish with crumbled tortilla chips, sour cream and cheese.

Creamy White Chicken Chili

VIRGINIA TIBBITS

- 1 pound boneless, skinless chicken breast, cut into 1/2 inch cubes (or canned chicken)
- 1 medium onion
- 1 1/2 teaspoons garlic powder
- 1 tablespoon vegetable oil
- 2 (15-ounce) cans Great Northern Beans, rinsed and drained
- 1 (14 1/2-ounce) can chicken broth
- 2 (4-ounce) cans chopped green chillies
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon pepper
- 1 (8-ounce) container sour cream
- 1/2 cup whipping cream

In a large saucepan, sauté chicken, onion and garlic powder in oil until chicken is no longer pink. Add beans, broth, green chillies and seasonings. Bring to a boil. Reduce heat; simmer 30 minutes, uncovered. Remove from heat. Stir in sour cream and whipping cream. Serve immediately.

White Bean Chicken Chili

T E R I A B R O O K I N G

This is a yummy soup, especially on a cold day!

- 2 cans Great Northern beans
- 1 tablespoon onion, minced (or fresh)
- 1/2 teaspoon garlic powder (or fresh garlic)
- 2 teaspoon cumin
- 3 teaspoon oregano
- 1 pound chicken, cooked & cubed
- 4 ounces diced green chilies
- 1 (16-ounce) can sour cream
- 1 cup Monterey Jack cheese, grated
- 1/2 small tomato, finely chopped

Put all ingredients except sour cream, cheese and tomatoes in a crock pot. Cook on high for 2 hours. Add remaining ingredients 15 minutes before serving.

White Chicken Chili Soup

A N G I E M C R E A K E N

- 1 pound chicken
- 1 onion, chopped
- 3 cloves garlic (or more)
- 1 tablespoon extra-virgin olive oil
- 1 can white beans, rinsed
- 1 can pinto beans, rinsed
- 1 cup chicken broth
- 2 (4-ounce) cans chopped mild green chilies
- 1 teaspoon salt
- 1 teaspoon coriander
- 1 teaspoon oregano
- 1/2 teaspoon pepper
- Dash cayenne pepper (just a lil')
- 1/2 cup cream or milk
- 1 cup sour cream

Cook onion, garlic and chicken together, then add the rest except milk and sour cream. If it gets too hot, it will curdle, so warm slowly once creams are in.

White Chicken Chili

D I A N E B E L L

1 tablespoon olive oil
1 medium onion
1 (4-ounce) can chopped green chilies, drained
3 tablespoons all-purpose flour
2 teaspoons ground cumin
2 (15 1/2-ounce) cans Bush's Great Northern Beans
2 cans chicken broth
1 1/2 cups chicken breast, cooked and finely chopped
Monterey Jack cheese, shredded (optional)
Sour cream (optional)
Salsa (optional)

In large skillet (or pot), saute onion in oil for 4 minutes or until transparent. Add chilies (I use only half of can), flour and cumin. Cook for 2 minutes, stirring. Add beans (you can drain for thick chili) and chicken broth; bring to a boil. Reduce heat; simmer 10 minutes or until thickened. Add chicken; cook until hot. Garnish with cheese, sour cream and salsa, if desired.

Serves 6 to 7

Taco Soup

B R I T T A N Y V I S S E R

1 pound ground beef (or ground turkey)
8 ounces tomato sauce
8 ounces H2O
1 can stewed tomatoes
1 can kidney beans
1 can diced green chilies
1 can refried beans
1 package taco seasoning
1 can white corn

Brown meat. Mix all ingredients (don't drain anything from cans except corn) over medium heat for 20 minutes. Garnish with cheese, sour cream, avocado chunks and chips (Fritos or Tostitos hint of lime).

Chicken Taco Soup

R O L A Y N E H O S K I N G

To make this creamier you can add 3 cans of soup & 1 can of broth, or 2 cans of soup and 2 cans of broth.

- 2 1/2 cups chicken, cooked & chopped
- 1 (11-ounce) can Mexican corn
- 1 can Cream of Chicken soup
- 1/4 pouch taco seasoning
- 3 cans chicken broth
- 1 (8-ounce) tub sour cream
- 1/2 (16-ounce) package Mexican Velveeta

Mix all together except the sour cream and Velveeta. Cook until hot. Add 1 cup of soup to sour cream; stir until smooth. Add to soup. Add Velveeta; stir until melted.

Easy Taco Soup

H A R M O N Y W H I T E S I D E S

This one is really easy and yummy especially in the fall time! I like to serve with shredded cheddar cheese, sour cream and Frito chips.

- 1 (15-ounce) can chili with beans and meat
- 1 (15 ounce) can whole kernel corn, with liquid
- 1 (14 1/2-ounce) can diced tomatoes, with liquid
- 1 (8-ounce) can tomato sauce
- 1 (15-ounce) can black beans, with liquid
- 1 1/2 to 3 tablespoons dry taco seasoning mix

Combine all ingredients in greased slow cooker. Cover and cook on low heat 6 to 8 hours.

Taco Soup

S H A U N A H A T H A W A Y

- 1 large can V8 juice
- 1 pound hamburger, cooked
- 1 package taco seasoning
- 1 can corn, undrained
- 2 cans kidney beans
- 2 cans diced tomatoes
- 1 can stewed tomatoes

Combine all ingredients and bring to a boil. Add 1 cup uncooked rice and simmer for 30 minutes. Top with cheese, sour cream and corn chips.

Chili Soup

G L O R I A B A R R Y

- 1 pound ground beef
- 1 medium onion
- 1 clove garlic
- 1 (14-1/2 ounce) can diced tomatoes, undrained
- 1 (8-ounce) can tomato sauce
- 1 tablespoon chili powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 (15- or 16-ounce) can kidney beans
- 1/2 cup real brown sugar
- 1/2 teaspoon red pepper flakes

Brown meat with onion and garlic. Stir in remaining ingredients except beans. Heat to a boil. Simmer (covered) for 20 minutes. Stir in beans, serve. Don't overcook! Leave the onions chunky.

Easy Oven Stew

VIRGINIA TIBBITS

- 3 pounds beef stew meat
- 3 large onions, cut into eighths
- 1 (14 1/2-ounce) can whole tomatoes, undrained & chopped
- 2 cups water
- 1/4 cup instant tapioca or cornstarch
- 1 tablespoon brown sugar
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 bay leaves
- 1 (1-pound) package fresh baby carrots
- 1 (1-pound) package frozen cut green beans

Heat oven to 300°. In a large Dutch oven or roasting pan, combine all ingredients except carrots and green beans. Mix well. Cover. Bake 6 to 7 hours, stirring occasionally, and adding carrots and green beans during last hour of cooking time. Remove bay leaves before serving.

Clam Chowder

VICKIE BENINCOSA

- 2 (8-ounce) cans minced clams
- 1 cup celery, finely chopped
- 1 cup onion, finely chopped
- 2 cups raw potatoes, diced
- 1/2 cup butter
- 1/2 cup flour
- 1 quart half & half
- 1 1/4 teaspoons salt
- 1 tablespoon sugar
- Few grains pepper

Pour juice of clams over vegetables. Add enough water to cover. Cook until done. Over low heat, melt butter. Blend in flour and half & half. Let thicken and add drained vegetables, salt, sugar and pepper.

Chicken Noodle Soup

J E N S P R I N G E R

I usually make two recipes of noodles for one batch of soup. It's better to make two batches of noodles than double the recipe. This is really good if you're sick—flu, sore throat, that sort of thing. My grandma didn't use veggies. I added them and they're good. But it's good without them too. This recipe is from my Grandma Thayne.

1 whole chicken
1 bunch celery
6 carrots

Fill a large stock pot with water. Boil chicken until cooked (fryer type is okay). Cook 2 hours if thawed, or 3 to 4 hours if frozen. Chop celery and carrots. When chicken is done, dice up all the meat you like to eat. Add meat, celery and carrots back into the chicken broth. Add more water until the water is 1 to 2 inches from the top. Turn heat to medium-high. Add noodles.

N O O D L E S

1 cup flour
1/2 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon nutmeg
1 egg
1/4 cup cold water
1 bag frozen corn (small)
Salt and pepper to taste
Parsley

In a small bowl, whisk together flour, baking powder, salt and nutmeg. Make a well and in the center; add egg and cold water. Mix with a fork until moistened. On a floured surface, roll out dough. Cut into noodles with a pizza cutter, about 1/4 inch by 2 inches.

When the broth with chicken and vegetables is boiling, add the noodles a few at a time and stir them down. Add frozen corn. Let boil on medium heat for 25 minutes. Add 1 large spoonful of salt and pepper to taste. Add parsley for color.

Cream of Chicken Noodle Soup

J E N S P R I N G E R

This is a good soup for picky little child-eaters, from my Aunt Stephanie.

4 cups water
2 cans chicken noodle soup
3 cups egg noodles
2 cans Cream of Chicken soup
1 can evaporated milk
Chicken breasts, cooked & shredded
Butter

Bring water and chicken noodle soup to a boil in a large pot. Add egg noodles, Cream of Chicken soup, evaporated milk, chicken breasts (as much as desired) and a dab of butter. Stir well. Eat.

Creamy Chicken Soup

J I L L H E N N E F E R

6 carrots, diced
6 stalks celery, diced
Minced onion (or 2 diced onions)
1 1/2 gallons water
6 ounces chicken bouillon
1 package frozen peas
1 pound butter
3 cups flour
3 cans canned chicken
1 (16-ounce) can Cheese Whiz

Boil carrots, celery and onions in water until tender. Add chicken bouillon and frozen peas. In a separate pan, melt butter. Add flour to thicken. Add to soup base. Add chicken and Cheese Whiz. Heat until thickened.

Feeds 20 to 25 people

Chicken Noodle Soup

CATHY BELL

- 1 boneless, skinless chicken breast
- 2 tablespoons chicken bouillon
- 2 to 3 cups noodles, uncooked

In 2 quarts of water, boil chicken breast with bouillon until tender and no pink in center. Remove chicken from pan. Add noodles to the boiling water. Shred chicken with two forks (or cut into cubes). When noodles are tender, return chicken to pan. Season to taste. Add vegetables for color and flavor.

Cheese Soup

NICKY BURWELL

This is one that kids really like.

- 4 to 5 stalks celery, diced
- 3 to 4 potatoes, diced
- 3 to 4 carrots, diced
- 1 onion, chopped
- 1/2 package frozen broccoli or peas
- 2 quarts water
- 12 chicken bouillon cubes
- 1/2 pound butter
- 1 to 1/2 cup flour to thicken
- 1 large jar Cheese Whiz

In pan, boil celery, potatoes, carrots and onion in enough water to cover vegetables. Cook until tender (about 20 minutes). Don't drain. In another pot, boil 2 quarts water. Dissolve bouillon cubes in water. In another pan, melt butter and add enough flour to thicken. Add "paste" to boiling water and whisk until creamy. Add Cheese Whiz, undrained vegetables and frozen broccoli or peas. Simmer for 10 to 15 minutes.

Cheese Soup

STACI POTTER

2 carrots, diced
4 potatoes, diced
8 chicken bouillon cubes
Garlic powder
Salt
Pepper
3 squares margarine
1/2 teaspoon sugar
1 1/2 cups flour
2 (8-ounce) jars Cheese Whiz

Cook carrots and potatoes in 3 quarts of water until tender. Remove carrots/potatoes and set aside. Add more water until water level is back to 3 quarts. Stir in bouillon cubes, garlic powder, salt and pepper. In a separate pan, melt margarine. Add sugar and flour to make a paste; stir paste into hot broth until smooth. Add Cheese Whiz and carrots/potatoes.

Potato Cheese Soup

VIRGINIA TIBBITS

2 cups potatoes, cubed
1 cup celery, diced
1 cup carrots, diced
1/2 onion, chopped
2 teaspoons dried parsley
1 teaspoon salt
Dash pepper
2 chicken bouillon cubes
4 to 6 tablespoons flour
3 cups milk
1 pound Velveeta cheese

Cook potatoes through bouillon cubes in 2 cups of water until tender, about 20 minutes. Make thickener with flour and milk; stir into cooked vegetables. Add Velveeta cheese, cut into small pieces so it will melt easily.

Potato Cheese Soup

K R I S T A H A N S E N

1/2 cup flour
2 cups milk
2 cups potatoes
1/2 cup onions
1 cup carrots
1 cup celery
2 1/4 cups water
1/4 cup butter
5 cubes bouillon
3 cups cheese

Mix flour and milk well. Add other ingredients except cheese. Simmer for 30 minutes. Add 3 cups of cheese.

Cheese Potato Soup

S H A U N A H A T H A W A Y

3 1/2 cups chicken broth
4 to 5 large potatoes, diced
1/3 cup onion, diced
3/4 cup celery, chopped
1 carrot, grated
1/2 teaspoon salt
1/2 cube butter
3/4 cup flour
2 cups milk
4 ounces Velveeta cheese

Cook broth through salt together until tender. Make paste of butter and flour. Add milk and Velveeta cheese to paste; mix well. Add paste mixture to soup when boiling; cook until thickened. You can add more carrots, celery or broccoli.

Creamy Cheese Potato Soup

CATHY BELL

You can add vegetables like carrots, broccoli and cauliflower, along with potatoes, for a cheddar-vegetable soup.

4 to 6 medium potatoes, peeled and cubed
2 tablespoons chicken bouillon
1 cup cream or sour cream
2 cups cheddar cheese, grated
Cornstarch
Salt & pepper

In medium pan, boil potatoes with bouillon and 2 quarts water, until soft. Mix in sour cream and cheddar cheese. Add a little hot mixture to sour cream mixture until smooth. Add a little more hot mixture until it isn't lumpy. Thicken with cornstarch. Salt and pepper, to taste.

Broccoli Cheese Soup

VICKIE BENINCOSA

3 cans chicken broth
1 large package Velveeta cheese (spicy)
2 heads broccoli
1 (10-ounce) package spaghetti noodles, cooked
2 cups diced ham
1/4 cup milk

Cook broccoli in chicken broth until tender. Cook spaghetti. Add cheese to broccoli and lower temperature. Add ham. Reduce heat and add spaghetti. Add milk to thicken. Let simmer on low for about an hour.

Hot & Sour Soup

J E N S P R I N G E R

I usually triple this recipe.

1/4 pound boneless pork loin
6 winter or black dried mushrooms (found in the Asian section)
1/4 ounce firm tofu
4 cups chicken broth
3 tablespoons white vinegar
1 tablespoon soy sauce
1 teaspoon salt
1/2 cup shredded canned bamboo shoots
2 tablespoons green onion, chopped
1 egg

Cut pork into 2-inch by 1/4-inch strips; marinate in a covered bowl in the fridge for 15 minutes with the following mixture

1/2 teaspoon cornstarch
1/2 teaspoon salt
1/2 teaspoon soy sauce

Put the dried mushrooms in a bowl of water and let soak for 20 minutes. Rinse, then cut off any hard parts and slice into small strips. Cut tofu into 1 1/2-inch by 1/4-inch strips and set aside in a bowl. Cut bamboo shoots into thin strips and set aside in another bowl.

Heat chicken broth in a large saucepan (or stockpot if tripling). Add vinegar, soy sauce and salt. Add bamboo, mushrooms, pork (raw) and tofu. Heat to boil, reduce heat, then simmer 5 minutes.

In a bowl, dissolve 2 tablespoons cornstarch in 2 tablespoons cold water. Stir mixture into soup and heat to a boil on high heat with the lid on. Beat egg and have ready. Right away, when the soup is really hot, use a fork and put in the egg, making threads. Turn heat off. Add green onions and Pepper Sauce.

FOR PEPPER SAUCE

1/4 teaspoon white pepper
1/2 teaspoon sesame oil
2 teaspoons Tabasco sauce (if desired)

Potato Bacon Soup

M E L A N I E S C H E N C K

1 package bacon
1 large onion, chopped
4 cups potatoes, diced
1 large can Cream of Mushroom soup
1 cup sour cream

Cook bacon until done. Drain & chop. Add onion to a large pot and simmer 5 minutes. Add 2 cups water and potatoes. Boil 10 to 15 minutes. Add soup and sour cream; mix well. Simmer 20 to 25 minutes. Stir in bacon before serving.

Elephant Stew

N A N C Y M I C H E L S E N

1 elephant
2 rabbits
Salt and pepper, to taste
Brown gravy

Cut elephant into bite-sized pieces (this will take about 4 months). Cook over kerosene at 525° until tender, about 5 months. Add salt and pepper. Cover with brown gravy. This will serve approximately 3,800 people. If more are expected, add 2 rabbits. Do this only if absolutely necessary, as most people do not like to find Hare in their stew.

Sweet Treats

“I did look unto my God,
and I did praise him all the day long.”

I N E P H I 1 8 : 1 6

Marshmallow Popcorn

HEIDI GILLELAND

- 2 batches popcorn (16 cups)
- 3 cups mini marshmallows
- 1 cup butter
- 1/3 cup Karo syrup
- 1 1/2 cups sugar

Combine popcorn and mini marshmallows. In a saucepan, combine butter, Karo syrup and sugar; bring to a boil. Simmer 3 minutes. Pour over popcorn and marshmallows. Mix.

Sticky Carmel Corn

VICKIE BENINCOSA

- 1 can Eagle Brand milk
- 1 package brown sugar (about 1/3 large bag)
- 1 cup light Karo syrup
- 1/4 pound butter

Heat syrup and sugar. Bring to a boil, stirring constantly. Add butter and milk. Bring to a boil again (cook to thin ball stage), only stir occasionally. Pour over popcorn.

Makes a lot! 9 large bowls

Caramel Popcorn Syrup

NATALIE ROPER

- 1 cup white corn syrup
- 2 1/4 cups brown sugar
- 1 can sweetened condensed milk
- 1 cube margarine
- Popped corn

Bring corn syrup and brown sugar to a boil. Remove from heat. Add milk and margarine; bring to a boil. Cook to soft ball stage. Pour over large bag of popcorn.

JELL-O Popcorn

V I C K I E B E N I N C O S A

- 1 cup light corn syrup
- 1/2 cup sugar
- 1 package JELL-O (small)
- 9 cups popcorn (or more)

Bring syrup and sugar to a boil. Remove from heat. Add JELL-O and stir until dissolved. Pour over popcorn.

Caramel Corn

V I C K I C H R I S T E N S E N

- 8 cups popped corn
- 1/2 cup brown sugar (dark is best)
- 1/4 cup margarine
- 2 tablespoons white corn syrup
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda

Combine brown sugar, corn syrup and salt. Microwave in at least a 4-cup size bowl for 2 minutes. Stir. Microwave 1 minute more. Add baking soda. Stir till foamy. Pour over popcorn while stirring. Mix well.

Special K Snacks

N I S H A B A U R

- 4 cups marshmallows
- 2 squares salted butter
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 teaspoon vanilla
- 1/4 cup pecans, crushed
- 7 cups Special K

Melt marshmallows and butter in pan. Stir in sugars. Remove from heat and add vanilla and pecans. Pour over cereal mix and spoon onto plate. Let cool and serve.

Puffed Rice Cereal Caramel Balls

CATHY BELL

- 1 1/2 small bags puffed rice cereal
- 1 cube butter
- 3/4 cup light Karo syrup
- 1 cup white sugar
- 1 cup brown sugar
- 1/4 cup water
- 1 can sweetened condensed milk
- 1/2 teaspoon baking soda

Fill a large (32-cup) bowl 2/3 full with puffed rice cereal. In a heavy saucepan, add butter, light Karo syrup, white sugar, brown sugar and water. Bring to a boil. Add sweetened condensed milk. Cook, stirring constantly, to between soft and hard ball stage (240 to 245°). Remove from heat. Add baking soda (this will cause mixture to expand). Pour over cereal and mix thoroughly. Form into balls. This must be done while the mixture is still warm—once it cools, it will not stick together! Wet hands before forming balls to prevent sticking to hands. Re-wet as needed. Store in air-tight container.

Original Chex Party Mix

VICKIE BENINCOSA

- 1/4 cup butter
- 5 teaspoons Worcestershire sauce
- 1 1/4 teaspoons seasoned salt
- 1/4 teaspoon garlic powder
- 2 cups Corn Chex
- 2 cups Rice Chex
- 2 cups Wheat Chex
- 1 cup mixed nuts
- 1 cup pretzels

Melt butter in open roasting pan at 250°. Stir in seasonings. Gradually add cereals, nuts and pretzels; stir to coat evenly. Bake 1 hour, stirring every 15 minutes. Spread on absorbent paper to cool. Store in large Zip-loc bag.

Makes 10 cups

Blizzard Blitz Party Mix

VICKIE BENINCOSA

- 2 cups Chex cereal
- 2 cups small pretzel twists
- 1 cup dry-roasted peanuts
- 1 cup (about 20) caramels, coarsely chopped (freeze for easier chopping)
- 1 (12-ounce) package (2 cups) white chocolate chips (or milk chocolate/dark chocolate)

Mist a 9x13 baking dish with spray. In a large bowl, combine Chex, pretzel twists, peanuts and caramels. In a medium microwave-safe bowl, microwave white chocolate chips at 70 power for 1 minute; stir. If lumps remain, microwave in additional 10 second intervals, stirring in between, until smooth. Pour chocolate over cereal mixture; toss to coat. Let cool just slightly. With hands, pour mixture into prepared baking pan; let stand 2 minutes or until firm. Break into bite-size pieces.

Cereal Candy

TERIA BROOKING

- 1 box Corn Chex
- 1 box Honey Grahams cereal
- 3 cups coconut flakes
- 2 cups shaved almonds
- 3 cubes butter or margarine
- 2 cups Karo syrup
- 2 cups sugar

Combine cereals, coconut and almonds. In a saucepan, combine butter, Karo syrup and sugar; boil 3 minutes. Pour over cereals and mix. Spread evenly on a greased cookie sheet. Cool.

Pure Addiction

T E N I E L L E R I D G W A Y

- 1 stick butter
- 1 cup Karo syrup
- 1 cup sugar
- 1/2 box Golden Grahams
- 1/2 box Corn Chex
- 2 cup slivered almonds
- 1 cup wide ribbon coconut

Add butter, syrup and sugar in saucepan. Bring to a boil. Boil for 2 minutes 24 seconds, stirring continually. Add liquid to the dry ingredients and mix. Pour mixed ingredients onto a cookie sheet and let cool.

Peanut Butter Krispies

N I S H A B A U R

- 3/4 cup sugar
- 1/2 to 1 cup peanut butter
- 3/4 cup Karo syrup
- 2 teaspoons vanilla
- 6 cups Rice Krispies

Bring sugar, peanut butter and Karo syrup to boil. Remove from heat and add vanilla. Pour over Rice Krispies. Mix and flatten onto wax paper.

Suckers

S T A C I P O T T E R

- 2 cups sugar
- 1 cup water
- 3/4 cups Karo syrup
- 1/2 teaspoon flavoring
- 1/2 teaspoon food coloring

Bring sugar, water and Karo syrup to a boil, hard crackle. Remove from heat. Add flavoring and food coloring.

Corn Chex Treat

H O L L Y W I L L I A M S

- 1 (16-ounce) box Corn Chex
- 1 (16-ounce) bag unsalted peanuts
- 1 cube butter or margarine
- 1 1/2 cups sugar
- 1 1/2 cups Karo syrup

Put cereal and peanuts in large mixing bowl; set aside. Combine butter, sugar and Karo syrup in saucepan. Boil on medium heat for 2 minutes, stirring. Pour mixture into cereal and peanuts; mix. Put into cake pans to cool. Cut and eat. They are soooo good!

Whatchamacallits

S T A C I P O T T E R

- 1 cup Karo syrup
- 1 cup peanut butter
- 1 cup sugar
- 3 cups rice krispies
- 1/2 package chocolate chips
- 1/2 package butterscotch chips

Combine Karo syrup, peanut butter and sugar on medium heat until smooth. Add rice krispies. Spread into a greased 9x13 pan. Melt together chocolate and butterscotch chips; pour over mixture and cool in refrigerator.

More! More!

S T A C I P O T T E R

- 2 bags corn pops (orange bag in the chip aisle)
- 2 squares margarine
- 1 cup sugar
- 1 tablespoon water
- 1 tablespoon Karo syrup

Bring all ingredients except corn pops to a boil. Simmer 5 minutes. Pour over corn pops. Spread out on waxed paper.

Frozen Fruit Pops

J E N S P R I N G E R

- 3 (6-ounce) cartons raspberry yogurt
- 2 tablespoons lemon juice
- 2 medium ripe bananas, cut into chunks
- 12 Popsicle molds or paper cups (3 ounces each) and Popsicle sticks

In a blender, combine yogurt, lemon juice and bananas; cover and process 45 seconds or until smooth. Stir if necessary. Fill molds or cups with 1/4 cup yogurt mixture; top with holders or insert sticks into cups. Freeze.

Makes 1 dozen

Buckeyes

K A R E N N I E L S O N

- 1 1/2 cups peanut butter
- 3/4 cup butter
- 1 teaspoon vanilla
- 1 (16-ounce) can powdered sugar (1 box)
- Waxed paper
- Toothpicks
- 1 package chocolate chips
- 4 tablespoons shortening

Mix peanut butter, butter, vanilla and powdered sugar. Roll into balls. Put toothpicks in center of balls. Let chill. Melt chocolate chips and shortening on low heat. Dip peanut butter balls into chocolate, leaving the top uncovered. Chill again. Remove toothpicks and serve.

Lemon Bark

K A R E N N I E L S O N

- 1 bag lemon drops
- 2 bags white chocolate chips

Place lemon drop candies into a plastic bag. Seal and crush into small chunks with a hammer. Place white chocolate chips in a double boiler; heat until melted. Mix crushed candy into melted chocolate. Remove from heat. Pour mixture onto a cookie sheet lined with waxed paper. Cool. May be placed in a refrigerator for 45 minutes. Remove from cookie sheet and break into pieces.

Chocolate Fruit Dip

J E N S P R I N G E R

- 1 (8-ounce) package cream cheese, softened
- 1/3 cup sugar
- 1/3 cup baking cocoa
- 1 teaspoon vanilla extract
- 2 cups whipped topping
- Assorted fruit for dipping

In a mixing bowl, beat together cream cheese and sugar until smooth. Add cocoa and vanilla; mix well. Beat in whipped topping until smooth. Serve with fruit.

Makes 2 cups