

Recipe Category: APPETIZER

Recipe Title: SWEET POTATO CASSEROLE

Submitted By: NSTANLEY

Ingredients:

1 large can sweet potatoes 3/4 cup white sugar 1 stick butter 2 eggs 1/2 cup milk 1/2 tsp. cinnamon 1/2 tsp. nutmeg Topping: 3/4 cups cornflake crumbs 1/2 cup coconut 1/2 cup brown sugar 1/2 stick butter 1/2 cup pecans (finely chopped)

Directions:

Cook potatoes until they are tender (15 minutes); drain. Add remaining ingredients and mix well. Pour into a 9 X 13 pan and bake 20 minutes at 350. Combine all topping ingredients and spread on top of potato mixture. Return to oven for 15 minutes.

Recipe Title: COCKTAIL WEINERS

Submitted By: NSTANLEY

Ingredients:

2-3 lbs. Little Smokies 1 small jar apple jelly (may also use grape) 1 small jar mustard 2 TBSP. brown sugar

Directions:

Mix jelly, mustard and brown sugar. Place wieners in crock-pot and cover with mixture. Simmer until done.

Comments/Story:

These are also called Sweet and Sour Weiner's - great for showers, parties, etc.

Recipe Title: FREEZER PICKLES

Submitted By: NSTANLEY

Ingredients:

2 quarts unpeeled cucumbers, sliced 1 or 2 onions, sliced 2 TBSP. salt 1 tsp. celery seed For syrup: 1 1/2 cups sugar and 1 cup vinegar...boiled until dissolved

Directions:

Mix cucumbers, onion, salt and celery seed. Let set 2 hours. Drain well. Divide pickles into containers and pour syrup over each box. Store in freezer. To serve....thaw and store remaining pickles in refrigerator.

Recipe Title: HAM BISCUITS

Submitted By: NSTANLEY

Ingredients:

chunk lean ham (depends on how many you are preparing as to how many cans you use) onion, finely chopped mayonnaise or melted butter (enough to blend mixture...I use butter) pre-baked/cut dinner rolls Swiss cheddar, sliced

Directions:

Mix ingredients together. I take a hand-held chopper and mix this. Spread mixture between rolls and place slice of Swiss (can also sub mozzarella) cheese on top of ham mixture. Place rolls on baking sheet...cover with aluminum foil and bake at 350 until cheese melts. You may want to uncover biscuits a few minutes before removing from oven (this is if you prefer a "crunchier" biscuit).

Comments/Story:

These are great for parties...showers...etc.

Recipe Title: PICKLED EGGS

Submitted By: NSTANLEY

Ingredients:

12 eggs 2 Tbsp. salt 4 Tbsp. sugar 1 quart vinegar 2 Tbsp. mustard

Directions:

Boil eggs. Mix together the salt, sugar, vinegar and mustard. Add (peeled) eggs to mixture. The longer they stay in the brine (mixture) the better they will taste.

Recipe Title: SAUSAGE BALLS

Submitted By: NSTANLEY

Ingredients:

1 lb. sausage 1 cup Bisquick 1 cup sharp cheddar cheese, grated

Directions:

Preheat your oven to 350. Mix ingredients together (using hands)...shape into small balls...Place on ungreased cookie sheet or pizza pan. Bake at 350 for approximately 20 minutes or until browned.

Recipe Title: SWEET & SOUR WEINERS"

Submitted By: NSTANLEY

Ingredients:

2-3 pounds all beef wieners or Little Smokies 1 sm. jar grape jelly mustard (to taste) 1/2 cup brown sugar If using wieners, slice them to size. Mix jelly, mustard, and brown sugar. Place wieners in crock pot and simmer until mixture thickens.

Directions:

These are great for showers, get-togethers, etc.

Recipe Title: TACO DIP

Submitted By: NSTANLEY

Ingredients:

1 can refried beans 1 8 oz. cream cheese 1 8 oz. sour cream 1 can chunky salsa shredded cheese chopped green onions diced fresh tomatoes

Directions:

Put beans in bottom of dish. Melt the cheese until it is soft. Mix together the cream cheese and the sour cream. Put salsa on top of cream cheese mixture. Put cheese, green onions and tomatoes on top. Chill.

Recipe Title: CHILI CREAM CHEESE HOT DIP

Submitted By: DEBBY GIBSON

Ingredients:

1 pkg (8 oz) Cream Cheese - room temp 1 can Chili (with or without beans) chopped Onion to taste Shredded Cheddar Cheese Tortilla Chips

Directions:

Preheat oven to 350°F. Spread cream cheese in bottom of a sprayed pie pan or round cake pan. Spread chili evenly over the top of the cream cheese. Sprinkle with the cheddar cheese and onions to taste. Bake for twenty minutes or until cheese is melted and mixture is bubbling around the edges. Serve with tortilla chips

Recipe Title: DEVILED DIP

Submitted By: JANICE MCCOWAN

Ingredients:

1- 5 oz. cheese spread 1- 4 1/2 oz. can deviled ham 1/4 cup mayo 1 tablespoon parsley flakes 1 small onion diced fine

Directions:

mix everything together. Chill

Recipe Category: ASIAN

Recipe Title: PEANUT NOODLES

Submitted By: MELISSA FLEMING

Ingredients:

8 ounces spaghetti 1 bunch green onions, sliced (white parts only) 2 tablespoons sesame oil 1 teaspoon minced fresh ginger root 1/3 cup peanut butter 1/4 cup soy sauce 1/4 cup hot water 1 tablespoon cider vinegar 1 teaspoon white sugar 1/4 teaspoon crushed red pepper flakes

Directions:

1 Cook pasta in a large pot of boiling water until done. Drain. 2 Meanwhile, combine oil and onions in a small skillet. Sauté over low heat until tender. Add ginger; cook and stir for 1 to 2 minutes. Mix in peanut butter, soy sauce, water, vinegar, sugar, and red pepper flakes. Remove from heat. 3 Toss noodles with sauce, and serve.

Comments/Story:

I used less red pepper flakes because I don't like anything really spicy. I also add chopped peanuts and sliced carrots sometimes.

Recipe Category: BEEF

Recipe Title: MEATBALLS AND GRAVY

Submitted By: NSTANLEY

Ingredients:

1 lb. lean hamburger 1 small onion, chopped 1 cup bread crumbs 1 7-8 oz. can cream of mushroom soup salt and pepper to taste

Directions:

Mix hamburger, onion and bread crumbs together. Form into balls. Fry in oil in skillet until browned. Mix some milk and water into the soup to thin it - you may need to add more water as it cooks. Pour over meatballs and simmer for 10-20 minutes.

Recipe Title: SWEET & SOUR MEATBALLS

Submitted By: NSTANLEY

Ingredients:

1 lb. lean hamburger 1 cup cracker crumbs 2 eggs (beaten) 1 medium sized onion (chopped) Mix well, shape into balls and place in casserole dish. Mix for sauce: 1 bottle Heinz chili sauce 1/2 cup water 1/8 cup vinegar 1/2 cup brown sugar Pour over meatballs. Bake approximately 30 minutes at 350.

Comments/Story:

These are great with your favorite spaghetti recipe!

Recipe Title: BEEF AND GRAVY

Submitted By: MELISSA

Ingredients:

hamburger meat (varies in amount) can of cream of chicken soup (varies in amount) salt pepper can add mushroom soup and/or onions

Directions:

Patty out hamburger meat just as you would for a burger. Fry in a deep skillet on low heat until done without browning. Drain well. Place meat back in deep skillet and add soup(s), water according to the soup directions, and/or onions. Simmer for at least 5 minutes.

Comments/Story:

This is a VERY good recipe and a one-skillet meal. Add mashed potatoes and biscuits and you'll be the star of the show!! Ingredients can be altered to suit your tastes. For more gravy, just add more than 1 can.

Recipe Category: BREAD

Recipe Title: HARDEE'S BISCUITS

Submitted By: NSTANLEY

Ingredients:

4 cups self-rising flour 1 T. sugar 2 cups buttermilk 1 T. baking powder 2/3 cup Crisco

Directions:

Combine ingredients to form dough. Roll out to 3/4 inch thickness. Cut biscuits and brush them with butter. Bake at 400 for 10-12 minutes.

Recipe Title: MEXICAN CORNBREAD

Submitted By: NSTANLEY

Ingredients:

1 1/2 cups cornmeal 4 TBSP. flour 1 cup buttermilk 1 onion, finely chopped 2 eggs 1/2 tsp. salt 1/3 cup cooking oil filling: 2/3 cup sharp cheddar cheese, grated 1/2 cup sweet pepper, chopped 1/4 cup hot pepper, chopped 1 small can corn

Directions:

Make a batter from the first list of ingredients. Pour half of the batter into a greased/hot iron skillet. Mix cheeses, corn and peppers. Spoon over batter in the skillet. Cover with remaining batter and bake at 400 for approximately 40 minutes or until bread is golden brown.

Recipe Title: BANANA NUT BREAD

Submitted By: JENNY

Ingredients:

Makes 8 mini loaves 1 stick butter (8 tbsp.) soft 1 1/2 cup all purpose flour 1 tsp. baking soda 1/2 tsp. salt 4 ripe bananas 3/4 cup sugar 2 large eggs and 1 yolk 1 tsp. vanilla 1/4 cup sour cream 1/2 tsp. cinnamon 1/2 tsp. pumpkin pie spice 1 cup chopped pecans

Directions:

Preheat oven to 325 - 350. Grease and flour pans. Sift together flour, soda and salt, set aside. With mixer combine bananas, sugar and butter. Beat on medium speed till combined. Add eggs one at a time, mix till combined. Add vanilla, sour cream, cinnamon and pumpkin pie spice. Combine. Add flour mixture, mix till combined, beat in pecans. Pour into pans to within 1/8 inch from top. Bake till golden brown, and toothpick comes out clean. About 30 minutes. Cool 10 minutes in pan, turn out. Makes 8 mini loaves.

Recipe Title: BISQUICK THREE CHEESE BISCUITS

Submitted By: DEBBY GIBSON

Ingredients:

2-1/4 Cup Bisquick 1/2 Cup Milk 1/4 Cup Cheddar, shredded 1/4 Cup Monterey Jack, shredded 1 Tbsp. Butter, melted Grated Parmesan

Directions:

Mix all ingredients except butter and Parmesan cheese until stiff dough forms. Turn dough onto surface well dusted with Bisquick; gently roll in mix to coat. Shape into a ball; knead 10 times. Roll out 1/2 inch thick and cut with 2 inch biscuit cutter dipped in Bisquick. Place on greased cookie sheet. Brush tops with melted butter and sprinkle with Parmesan cheese. Bake at 450F for 8-10 minutes or until golden brown. Yield: 12 servings

Recipe Title: BUTTERMILK PAN ROLLS

Submitted By: JENNY PEAK

Ingredients:

2 packages (1/4 ounce each) active dry yeast, 1/4 cup warm water (110 - 115 degrees), 1-1/2 cups warm buttermilk (110- to 115 degrees), 1/2 cup vegetable oil, 3 tablespoons sugar, 4-1/2 cups all-purpose flour, 1 teaspoon baking soda, 1/2 teaspoon salt

Directions:

In a large mixing bowl, dissolve yeast in warm water. Add buttermilk, oil and sugar. Combine flour, baking soda and salt; add to yeast mixture and beat until smooth. Do not knead. Let stand for 10 minutes. Turn dough onto a lightly floured surface; punch down. Shape into 24 balls and place in two greased 9 inch square baking pans. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 400 degrees for 20 minutes or until golden brown. Remove to wire racks. 2 dozen.

Comments/Story:

I have not made these rolls, but they are the South winner in Country Magazine. I've tried a lot of their recipes with success.

Recipe Title: GOLDEN POTATO ROLLS

Submitted By: JENNY PEAK

Ingredients:

1 package (1/4 ounce) active dry yeast, 1/2 cup warm water (110-115 degrees), 1 cup milk, 3/4 cup shortening or margarine, 1-1/4 cups leftover mashed potatoes, 1/2 cup sugar, 2 teaspoons salt, 8 to 8-1/2 cups all-purpose flour, divided, 2 eggs, beaten

Directions:

Dissolve yeast in water; set aside. In a saucepan, combine milk, shortening and potatoes; cook and stir over low heat just until shortening is melted. Remove from the heat and place in a large bowl with sugar, salt, 2 cups of flour and the yeast mixture. Add eggs; mix well. Cover loosely and allow to stand for 2 hours (the dough will be like a sponge). Stir in enough of the remaining flour to make a soft dough. Turn out onto a floured surface and knead until smooth and elastic, about 6 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch down and divide into thirds. On a floured surface, roll each portion into a 12 inch circle. Cut each circle into 12 pie shaped wedges. Beginning at the wide end, roll up each wedge. Place rolls, point side down, 2 inches apart on greased baking sheets. Cover and let rise 30 minutes or until nearly doubled. Bake at 400 degrees for 15 minutes or until golden. 3 dozen.

Recipe Title: SNAPPY GINGER MUFFINS

Submitted By: JENNY PEAK

Ingredients:

1/2 cup vegetable oil, 1/4 cup sugar, 1/4 cup packed brown sugar, 1 cup molasses, 1 egg, 3 cups all-purpose flour, 1-1/2 teaspoons baking soda, 1 teaspoon ground cinnamon, 1 teaspoon ground ginger, 1/2 teaspoon salt, 1 cup water

Directions:

In a mixing bowl, beat the oil and sugars. Beat in molasses and egg. Combine the flour, baking soda, cinnamon, ginger and salt; stir into molasses mixture alternately with water. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 for 20-25 minutes or until muffins test done. Cool in pan for 10 minutes before removing to a wire rack. About 20 standard size muffins.

Comments/Story:

These are great for the lunch pail. Best when hot with butter spread on them.

Recipe Category: BRUNCH

Recipe Title: BREAKFAST CASSEROLE

Submitted By: NSTANLEY

Ingredients:

1 lb. sausage 6 eggs 2 cups milk 1 tsp. salt 1 tsp. dry mustard 1 cup grated cheese 5 slices white bread (cubed)

Directions:

Sauté sausage and drain well. Beat together eggs, milk, salt & mustard. Add sausage and cheese. Cover bottom of 9 X 13 inch baking dish with cubed bread. Pour egg and sausage over cubes. Cover with plastic wrap and refrigerate overnight. Bake at 350 for approximately 45 minutes.

Recipe Title: BREAKFAST CRESCENTS

Submitted By: DEBBY GIBSON

Ingredients:

2 cans crescent rolls 8 oz cream cheese 1 egg 1 tsp vanilla 1 1/4 cups sugar 1 tsp cinnamon 1 stick butter, melted 1/2 cup crushed pecans

Directions:

Unroll 1 can of crescent rolls in greased 9"x13" casserole. Don't press seams together. Mix cream cheese with 1 cup sugar, egg, and vanilla. Spread over crescent rolls. Cover with next can crescent rolls. Pour stick of melted butter over top. Top with mixture of 1/4 cup sugar, cinnamon, and nuts. Bake 350° for 30-40 minutes.

Recipe Title: 5 FLAVORED POUND CAKE

Submitted By: NSTANLEY

Ingredients:

1 cup butter 1/2 cup Crisco 3 cups sugar 5 eggs 3 cups flour 1 1/4 cups milk 1 tsp. rum flavoring 2 tsp. orange flavoring 2 tsp. lemon flavoring 1 tsp. almond flavoring 1 tsp. vanilla flavoring

Directions:

Cream butter and Crisco. Add sugar and eggs (one at a time). Blend flour and milk and then add flavorings. Bake in Bundt cake pan for about an hour and 20 minutes (or until golden brown and done).

Recipe Title: CHESS CAKE

Submitted By: NSTANLEY

Ingredients:

1 box Pillsbury Plus yellow cake mix 3 eggs 1 stick margarine 1 box 4X confectionary sugar 1 8 oz. cream cheese, softened

Directions:

Mix cake mix, 1 egg and margarine. Pat mixture into bottom of buttered (I use spray Pam) cake pan. Combine 4X sugar, 2 eggs and cream cheese. Beat with mixer until smooth. Pour over first layer in pan and bake at 325 for about 50 minutes.

Recipe Title: CHICKEN SALAD

Submitted By: NSTANLEY

Ingredients:

3 cups cooked/chopped chicken 3/4 cup mayonnaise 1/2 tsp. ginger 1/2 tsp. salt 1 cup chopped celery 1/3 cup chopped green onion 1/2 cup chopped walnuts 1 1/2 cups seedless grapes

Directions:

Combine mayonnaise, ginger and salt. Stir in chicken, grapes, celery, green onion and walnuts. Serve on croissants.

Recipe Title: CHOCOLATE SHEET CAKE

Submitted By: NSTANLEY

Ingredients:

2 cups sugar 2 cups flour 1 tsp. cinnamon 1 cup water 1 stick butter 1/2 cup Wesson oil 4 Tbsp. cocoa 1/2 cup buttermilk 2 eggs (slightly beaten) 1 tsp. vanilla

Directions:

Sift together flour, sugar and cinnamon - set aside. Bring to boil...water, butter, oil and cocoa. Pour over dry ingredients; mix well and set aside. Mix together buttermilk, eggs and vanilla. Add to chocolate batter. Bake on greased sheet cake pan at 350 for 30-35 minutes or until toothpick inserted comes out clean. Start chocolate icing when cake is almost done. Chocolate Icing for Cake: 1 stick butter 4 Tbsp. cocoa 6 Tbsp. milk 1 box 10X powdered sugar 1 tsp. vanilla 1 cup chopped pecans Put butter, cocoa and milk in saucepan and bring to boil (careful not to scorch). Add remaining ingredients and spread on cake while still warm.

Recipe Title: DUMP CAKE

Submitted By: NSTANLEY

Ingredients:

1 can cherry pie filling 1 box yellow cake mix 1 can coconut 1 can crushed pineapple 2 sticks margarine, chopped 1 cup nuts

Directions:

Dump all ingredients in the order listed above into a 9 X 13 pan. Do not mix. Bake at 350 for approximately 50 minutes.

Recipe Title: GEORGIA CORNBREAD CAKE

Submitted By: NSTANLEY

Ingredients:

1 cup white sugar 1 cup brown sugar 4 eggs, beaten 1 cup vegetable oil 1 1/2 cups self-rising flour 1 tsp. vanilla extract 2 cups pecans, finely chopped

Directions:

Pre-heat oven to 350. Grease and flour 9 X 13 inch baking dish. Stir sugars, eggs and oil in a bowl until smooth. Stir in flour and vanilla. Add pecans and stir until evenly mixed. Spoon into prepared pan. Bake for 30-35 minutes.

Recipe Title: HONEY BUN CAKE

Submitted By: NSTANLEY

Ingredients:

1 box yellow butter cake mix 4 eggs 8 oz. sour cream 3/4 cup oil 1 cup brown sugar 1 TBSP. cinnamon
Topping: 2 cups powdered sugar 1 TBSP. vanilla 4 TBSP. milk

Directions:

For the cake: Mix first 4 ingredients together. In separate bowl mix brown sugar and cinnamon and set aside. Pour half of the cake mixture into a greased and floured 9 X 12 cake pan. Sprinkle half of sugar mixture over this. Add remainder of cake mix on top. Use a fork and swirl thru cake mixture. Bake at 325 for approximately 40 minutes. For the topping: Mix and pour over hot cake.

Recipe Title: HORNET'S NEST CAKE

Submitted By: NSTANLEY

Ingredients:

1 small box vanilla pudding 1 box yellow cake mix 6 oz. bag butterscotch morsels 1 cup chopped nuts

Directions:

Cook pudding per directions on box and let cool. Mix pudding into dry cake mix. Pour into greased/floured 9 X 13 cake pan. Top with butterscotch morsels and nuts. Bake at 350 for 25 minutes.

Recipe Title: HUMMINGBIRD CAKE

Submitted By: MORGAN HALL

Ingredients:

3 cups flour 1 tsp. cinnamon 1 1/4 cup salad oil 1 (8 oz.) can crushed pineapple, undrained 2 cups chopped bananas (very ripe are best) 2 cups chopped pecans or walnuts, divided 2 cups sugar 3 eggs, beaten 1 1/2 tsp. vanilla cream cheese frosting ingredients: 1 8 oz. pkg. cream cheese, softened 1/2 cup margarine or butter softened 1 (16 oz.) pkg. powdered sugar 1 tsp. vanilla extract

Directions:

Combine dry ingredients in a large mixing bowl; add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat mixture. Stir in vanilla and pineapple, 1 cup nuts and bananas. Spoon batter into Bundt cake pan (you can also use 3 well greased/floured 9 inch cake pans). Bake at 350 until cake tests done. Cool for about 10 minutes. Remove from pans and cool completely. Spread frosting on cake. Sprinkle with remainder of nuts. For the frosting....combine your cream cheese and butter and cream until it is smooth. Add powdered sugar, beating until light and fluffy. Add vanilla.

Comments/Story:

This was the first thing that my Mamaw Jo (Stanley) taught me to make....it was hard but fun and I can make it from memory now.

Recipe Title: OLD FASHIONED MOLASSES STACK CAKE

Submitted By: NSTANLEY

Ingredients:

1 cup molasses 1 cup sugar 1 cup butter 1 TBSP. soda 1 TBSP. ginger 1 egg 1/2 cup boiling water

Directions:

Cream molasses, butter, water and sugar. Mix enough flour into mixture to make a very stiff dough. Bake in thin layers for about 10 minutes at 350 degrees. Use apple butter or applesauce between layers. If I have the time I pare apples and cook them down...add spices and use this. A short cut is to buy canned (cooked) apples..cook them down and add them to a small jar of apple butter....it tastes almost as good as the real ones...

Comments/Story:

This was my Mamaw Stanley's recipe. Audrey...I think this is the one you asked for. I make the layers as thin as I can...this recipe will make about 8 layers. which is more than enough for a good-sized stack cake. Mamaw always baked hers in cast iron skillets...if I have the time I do that. if not. I bake them 4 round cake pans at a time...works the same...doesn't take away from the taste.

Recipe Title: PHILLY POUND CAKE

Submitted By: NSTANLEY

Ingredients:

1 8 oz. cream cheese 3/4 cup butter or margarine 1 1/2 cups sugar 1 1/2 tsp. vanilla 4 eggs 2 cups flour (I use self-rising)

Directions:

Combine softened cream cheese, margarine, sugar and vanilla. Mix until blended. Add eggs and mix on low speed with mixer until blended. Gradually add flour, still using mixer on low speed. Pour into greased and floured 9 X 5 loaf pan. Bake at 325 for about an hour and 20 minutes. Cool about 5 minutes and remove from the pan. You can sprinkle confectionary sugar over cake if so desired.

Recipe Title: REPUBLICAN SHEET CAKE

Submitted By: NSTANLEY

Ingredients:

1 yellow cake mix 1 egg 3/4 cup water Bake at 350 until done (use oiled/floured sheet pan). Topping: 1 box pineapple instant pudding mix (may substitute vanilla) 6 oz. cream cheese 1 large can crushed pineapple (drained) 1 large container Cool Whip

Directions:

Topping: blend the cream cheese with the pudding. Spread on cooled cake. Place pineapple on top of this mixture and then top with the Cool Whip. Serve.

Comments/Story:

I think this cake tastes great...no matter what political affiliation you are...:)

Recipe Title: TRIPLE-CHOCOLATE CHOCOLATE CHIP CAKE

Submitted By: NSTANLEY

Ingredients:

1 box chocolate cake mix (without pudding) 2 boxes chocolate instant pudding 4 eggs 1 cup water 3/4 cup vegetable oil 12 oz. bag semi-sweet mini chocolate chips

Directions:

Combine cake mix, pudding mix, eggs, water and oil. You will need to add approximately 1/2 cup water to mixture - maybe more to get it to a cake-like consistency. Pour in greased/floured Bundt or tube pan. Bake at 350 for about an hour or until done. Do not over bake.

Comments/Story:

This is a chocolate lover's dream come true...:)

Recipe Title: AIN'T IT GREAT CAKE

Submitted By: JANICE MCCOWAN

Ingredients:

3 cups flour 2 cups sugar 1 tsp. cinnamon 1/2 cup oil 1-18 oz. can crushed pineapple 3 diced bananas 3 eggs slightly beaten 1 1/2 tsps. vanilla

Directions:

Mix all ingredients. pour into a well greased and floured Bundt pan. bake at 350 degrees for 1 hour. cool 10 min. and turn onto a plate.

Recipe Title: BANANA SPLIT CAKE

Submitted By: JANICE

Ingredients:

2 cups graham cracker crumbs, 1 stick margarine 2 boxes 3 1/2 ounce each instant French vanilla pudding. 1 can crushed pineapple drained. 3-4 bananas diced. 1 medium size cool whip. 1/2 cup chopped nuts. maraschino cherries, chocolate syrup.

Directions:

Put graham cracker crumbs in a 13x9x2 inch pan, pour melted margarine over them. mix well. press into bottom of the pan only. mix pudding as directed on package. spread over the graham cracker crust. add the pineapples and bananas onto the pudding. spread cool whip over the top. add the cherries and sprinkle with nuts. drizzle with syrup. chill for 4 hours before serving.

Recipe Title: DREAMSICLE CAKE

Submitted By: NSTANLEY

Ingredients:

2 cups sugar 1 pkg. frozen coconut 1 box orange cake mix 1 8 oz. carton sour cream 8 oz. Cool Whip

Directions:

Mix sugar, coconut and sour cream together and let set for approximately 2 hours. Bake a regular size orange cake mix (follow instructions on box) in 8" cake pans and let cool. Slice each cake in to (lengthwise). Mix Cool Whip and coconut mixture and spread between the layers of cake. Keep refrigerated.

Comments/Story:

I love this cake and it tastes "better" the longer it sits...only thing it tastes so good it don't last that long..:)

Recipe Title: FRESH APPLE CAKE

Submitted By: JANICE MCCOWAN

Ingredients:

2 cups sugar 4 cups diced apples 2 1/2 cups flour 1 tsp. cinnamon 1 egg 1 cup oil 2 tsps. vanilla 1 cup nuts

Directions:

sprinkle sugar over apples, sift dry ingredients together. add to the apples add remaining ingredients. pour into a 13x9x2 pan. bake 45-50 min. at 350 degrees

Recipe Title: LEMON POPPY SEED BUNDT CAKE

Submitted By: JANICE MCCOWAN

Ingredients:

2 cups all-purpose flour 1 cup sugar 2 tablespoons poppy seeds 2 teaspoons baking powder 1/4 tsp. salt 1 tbsp. grated lemon peel 1/2 butter or margarine softened 3/4 cup milk 2 tsps. vanilla 1 egg at room temperature 2 egg whites at room temp. 4 1/2 teaspoons powdered sugar

Directions:

place dry ingredients and lemon peel , and poppy seeds in mixer bowl blend. add butter, milk and vanilla. mix on low speed 1 minute. stop and scrape sides of the bowl. beat on medium speed for 2 min. reduce speed, add egg, mixing about 15 seconds, then add egg whites. mixing until well blended. coat 10 in. Bundt pan with spray for baking. pour batter into prepared pan. bake at 350 degrees for 30 min. or until toothpick inserted in center comes out clean. cool completely on wire rack. remove from pan and sprinkle with powdered sugar

Recipe Title: M&M'S BROWNIE SUNDAE CAKE

Submitted By: DEBBY GIBSON

Ingredients:

21 Oz Fudge brownie mix, prepared 1 Cup M&M's Mini Baking Bits 1/2 Cup Chopped nuts 1 Qt Vanilla ice cream, softened 1/4 Cup Caramel (or butterscotch ice)cream topping

Directions:

Line 2 9-inch round cake pans with aluminum foil, extending it slightly over the edges of the pan; lightly spray bottoms of each pan with vegetable cooking spray; set aside. Preheat oven as brownie mix package directs. Divide brownie batter evenly between the two pans; sprinkle half the M&M's e Mini Baking Bits and nuts over each. Bake 23 to 25 minutes or until edges begin to pull away from sides of pan. Cool completely. Remove layers by lifting foil from pans. To assemble cake, place one brownie layer, topping side down in a 9-inch spring form pan. Spread ice cream over brownie layer; drizzle with ice cream topping. Place second brownie layer on top of ice cream layer, with topping side up; press down lightly. Wrap in plastic wrap and freeze until firm. Remove from freezer about 15 minutes before serving. Remove sides of pan. Cut into wedges.

Recipe Title: PEANUTBUTTER FUDGE CAKE

Submitted By: JANICE MCCOWAN

Ingredients:

1 cup butter,1 cup water,2 eggs well beaten, 2 cups flour,1/4 cup cocoa,1/2 cup buttermilk, 2 cups sugar, 1 tsp. baking soda, 1 tsp. vanilla.

Directions:

In a sauce pan add butter,cocoa,water,buttermilk and eggs, stir constantly over low heat until mixture bubbles. In a large bowl add sugar, flour,soda.stir into hot mixture. Beat until smooth. stir in vanilla. pour in a greased 13x9x2in. pan. bake at 350 until done. check after 20 min. Frosting In a pan (heat until bubbly only) 1/2 cup butter, 1/4 cup cocoa, 6 tablespoons buttermilk. remove from heat and beat 1 1/4 cups peanut butter 1 tsp. vanilla and 1 box powdered sugar. add enough milk or water until it reaches spreading consistency. frost cake.

Recipe Title: RASBERRY POKE CAKE

Submitted By: JANICE MCCOWAN

Ingredients:

1 white cake mix 1 3 oz. raspberry Jell-O 1 cup boiling water 1/2 cup cold water

Directions:

Prepare cake as directed on box. cool 15 min. leave cake in pan. poke holes with fork at 1/2 inch intervals. Dissolve Jell-O with boiling water, add cold water spoon over cake. chill 3-4 hours frost with cool whip

Recipe Title: RHUBARB CAKE

Submitted By: NSTANLEY

Ingredients:

4 cups rhubarb 1 cup sugar 1 cup water 1 pkg. strawberry Jell-O 1 box cake mix 1/2 cup margarine

Directions:

Melt margarine in baking pan. Pour the rhubarb on the butter. Mix sugar and Jell-O and put on top of rhubarb. Spread the dry box of cake mix on top and pour the water around the edge of the pan. Bake approximately one hour at 350. I use white cake mix but you can use yellow.

Recipe Title: SNAPPY GINGER MUFFINS

Submitted By: JENNY PEAK

Ingredients:

1/2 cup vegetable oil 1/4 cup sugar 1/4 cup packed brown sugar 1 cup molasses 1 egg 3 cups all-purpose flour 1-1/2 teaspoons baking soda 1 teaspoon ground cinnamon 1 teaspoon ground ginger 1/2 teaspoon salt 1 cup water

Directions:

In a mixing bowl, beat the oil and sugars. Beat in molasses and egg. Combine the flour, baking soda, cinnamon, ginger and salt; stir into molasses mixture alternately with water. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 for 20-25 minutes or until muffins test done. Cool in pan for 10 minutes before removing to a wire rack. About 20 standard-size muffins.

Recipe Title: TEXAS TORNADO CAKE

Submitted By: JANICE MCCOWAN

Ingredients:

1 1/2 cups sugar 2 eggs (mix in blender) 2 cups fruit cocktail undrained 2 cups flour 1/2 tsp. cinnamon 1/4 tsp. nutmeg 1/4 cup brown sugar 1 cup nuts 1 can sweetened condensed milk 1 cup coconut 1 stick margarine 1 cup brown sugar

Directions:

cream eggs, sugar and the fruit cocktail together add the flour, cinnamon and nutmeg pour in a greased 13x9x2 in. pan. mix 1/4 cup brown sugar and nuts. sprinkle over batter bake at 350 degrees for 40 min. Sauce: mix together in a saucepan 1 stick margarine, 1 cup brown sugar, 1 cup coconut 1 can sweetened condensed milk. bring to a boil, pour over cake while cake is still hot.

Recipe Title: ZUCCHINI CAKE

Submitted By: JANICE MCCOWAN

Ingredients:

2 cups grated zucchini 1 cup oil 2 cups sugar 3 eggs 2 tsps. vanilla 1 tbsp. cinnamon 2 cups flour 1 - 3 1/2 oz. pkg. instant lemon pudding mix 1 cup nuts

Directions:

mix all the ingredients together and pour into a 13x9x2in. ungreased pan. bake at 350 degrees for 30 minutes or until done

Recipe Category: CASSEROLE

Recipe Title: BROCCOLI CASSEROLE

Submitted By: NSTANLEY

Ingredients:

32 oz. bag of cut broccoli 12 oz. bag shredded cheddar cheese (mild) 28 oz. can mushroom soup 8 oz. herb seasoned stuffing mix (Pepperidge Farm) 2 eggs 1 medium onion (chopped finely) 1/2 cup mayonnaise 1/4 cup of water

Directions:

Cook broccoli until done and drain and set aside. Chop onion. Beat eggs. Mix mushroom soup, mayonnaise, herbed stuffing mix and water in a large bowl. Then add eggs, onion and broccoli. Add 1/4 cup of cheese. Put in 13X9 baking dish and cover top with cheese. Cover with aluminum foil and bake at 325 for approximately 1 1/2 hours until done.

Recipe Title: EASY TUNA CASSEROLE

Submitted By: NSTANLEY

Ingredients:

8 oz. box noodles 1 can tuna 1 cup cold milk 1 can cream of mushroom soup (undiluted) 1 cup potato chips (crushed finely)

Directions:

Cook noodles according to directions on the package. Grease an 8 X 12 baking dish. Arrange noodles on bottom. Top with tuna. Mix soup and milk in a bowl and put on top of tuna and noodles. Sprinkle chips over the top and bake at 375 for 25-30 minutes or until nicely browned.

Recipe Title: FRESH CORN CASSEROLE

Submitted By: NSTANLEY

Ingredients:

2 cups fresh corn kernels 1/2 cup butter (melted) 2 eggs 1 cup sour cream 1 cup Monterey Jack cheese, shredded 1/2 cup cornmeal 4 oz. can green chilies (optional) 1 1/2 tsp. salt

Directions:

Preheat oven to 350. Butter 2 quart casserole dish. Puree one cup corn with butter and eggs in blender or food processor. Mix remaining ingredients. Add pureed mixture and stir well. Bake (uncovered) for 50-60 minutes. You may prepare this a day beforehand and re-heat it. It also freezes really well.

Comments/Story:

This is Frankie Vanover's recipe. Many of you will remember her many years she worked at Dr. Pat's.

Recipe Title: CAULIFLOWER, PASTA, AND CHEESE GRATIN

Submitted By: MELISSA FLEMING

Ingredients:

8 cups water 6 cups cauliflower florets (about 1.5 pounds) $\frac{3}{4}$ tsp salt, divided 8 ounces uncooked small seashell pasta $\frac{1}{4}$ cup all-purpose flour 3 cups 1% low-fat milk 2 tsp chopped fresh or $\frac{3}{4}$ tsp dried thyme 3 garlic cloves, crushed 1 cup (4 ounces) shredded reduced-fat sharp cheddar cheese $\frac{1}{2}$ cup (2 ounces) grated fresh Parmesan cheese $\frac{3}{4}$ cup finely chopped green onion 2 tsp Dijon mustard $\frac{1}{4}$ tsp black pepper 2 (1-ounce) slices white bread 2 tsp butter, melted

Directions:

1. Preheat oven to 400° 2. Bring water to boil in a large saucepan, add cauliflower, and $\frac{1}{2}$ tsp of salt to boiling water and cook 3 minutes or until tender. Remove cauliflower with a slatted spoon, reserving cooking liquid, set cauliflower aside. Bring cooking liquid to a rolling boil. Add pasta and cook 7 minutes or until al dente; drain and set aside. 3. Lightly spoon flour into a dry measuring cup, and level with a knife. Combine flour and milk in a saucepan, stirring well with a whisk. Stir in thyme and garlic; cook over medium heat until thick (about 8 minutes), stirring constantly. Remove from heat, stir in $\frac{1}{4}$ tsp salt, cheeses, onions, mustard, and pepper. Combine cauliflower, pasta, and cheese into a large bowl. Spoon cauliflower mixture into a 9x13-inch baking dish. Place bread in a food processor, pulse 10 times or until coarse crumbs form to measure 1 cup. Combine breadcrumbs with butter, sprinkle evenly over cauliflower mixture. Bake at 400° for 20 minutes or until lightly browned. Yield: 6 servings (1.5 cup per serving) 375 cal, 10g fat, 21.2g protein, 49.6 g carb, 3.1 g fiber

Comments/Story:

One of my family's favorite recipes. It's delicious.

Recipe Title: GOLDEN SQUASH CASSEROLE

Submitted By: MELISSA

Ingredients:

6 cups cubed pared squash 1 cup sour cream 2 tablespoons margarine or butter 1 medium onion, finely chopped 1 teaspoon salt $\frac{1}{4}$ teaspoon pepper

Directions:

Heat 1 inch salted water to boiling. Add squash. Cover and heat to boiling. Cook until tender, 15 to 20 minutes; drain. Mash squash; stir in remaining ingredients. Turn mixture into ungreased 1-quart casserole. Cook uncovered in 325° oven until hot, 35 to 45 minutes.

Comments/Story:

2 packages (12 ounces each) frozen cooked squash, thawed, can be substituted for fresh squash.

Recipe Category: CHICKEN

Recipe Title: BREADED CHICKEN ROLLS

Submitted By: DEBBY GIBSON

Ingredients:

4 large chicken breasts, deboned and skinned 4 slices Swiss cheese 4 slices boiled ham 2 eggs 1 1/2 cups seasoned bread crumbs, rolled fine (I use Italian) 1/2 stick butter or margarine

Directions:

Prepare by wrapping cheese and then ham around each chicken breast. Secure well with wooden toothpicks. Beat eggs; dip each Supreme in egg and roll in bread crumbs. In a shallow baking dish, melt one stick butter and add Supremes. Place on low rack in 350°F oven and bake for 35 minutes, turning only once during cooking time. Baste often adding more butter if necessary.

Recipe Title: CHICKEN CASSEROLE

Submitted By: NSTANLEY

Ingredients:

3-4 large chicken breasts (boneless or can use bone-in) cooked and chopped or torn apart(save broth for stuffing mix) 2 boxes Stove-Top Stuffing (prepare according to box using broth) 1 can cream of mushroom soup 1 can golden mushroom soup 1 can cream of chicken soup

Directions:

Place half the prepared dressing in bottom of 9 X 13 glass baking dish. Cover with chicken pieces. blend all soups together and pour over chicken. Top with remainder of stuffing mix. Bake at 350 for approximately 20-30 minutes or until top is browned.

Recipe Title: CHICKEN PARMESAN

Submitted By: JANICE MCCOWAN

Ingredients:

4-6 chicken breast, boned and skinned 3 tbsps. olive oil 1/3 cup bread crumbs 1/2 cup grated parmesan cheese 1 egg beaten 3/4 cup chopped onion 1 can (15) oz. tomato sauce 1/4 tsp. salt 1/4 tsp. pepper 1 tsp. oregano 1/4 lb. thinly sliced mozzarella cheese

Directions:

Preheat oven at 350 degrees. combine bread crumbs and parmesan. cheese. heat 2 tbsps. oil in large frying pan dip chicken pieces in beaten egg then in the bread crumb mixture. cook to brown both sides in a saucepan heat the remaining tbsp. oil an the onion sauté until tender. stir in the tomato sauce, salt , pepper and oregano bring to a boil place the chicken in a baking dish. pour 3/4 of the sauce over top. arrange the mozzarella slices over top and pour the rest of the sauce over all. bake uncovered for about 20 min. until is cooked and cheese is melted.

Recipe Title: DEEP DISH CHICKEN POT PIE

Submitted By: MELISSA FLEMING

Ingredients:

1 lb. boneless skinless chicken breasts, cubed 1/4 cup KRAFT LIGHT DONE RIGHT! Zesty Italian Reduced Fat Dressing 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, cubed 2 Tbsp. flour 1/2 cup low sodium chicken broth 1 pkg. (10 oz.) frozen mixed vegetables, thawed 1 refrigerated pie crust (1/2 of 15-oz. pkg.)

Directions:

PREHEAT oven to 375°F. Cook chicken in dressing in large skillet on medium heat 2 min. Add Neufchatel cheese; cook and stir until melted. Add flour; mix well. Add broth and vegetables; simmer 5 min. POUR mixture into deep dish 10-inch pie plate. Arrange pie crust over filling; flute edges. Cut 4 slits in crust to allow steam to escape. BAKE 30 min. or until crust is golden brown.

Comments/Story:

This is a really easy recipe. My family loved it. I used a bottom crust also and I just baked it according to package directions before adding the filling and covering. Enjoy!

Recipe Title: PARTY CHICKEN

Submitted By: MELISSA

Ingredients:

8 large chicken breasts (skinned and boneless) 8 slices lean bacon 1 pkg. chipped beef or ham (Plumrose) 1/2 pint sour cream 1 can cream of mushroom soup or (cream of chicken soup)

Directions:

Wrap each breast in 1 piece of bacon. Cover bottom of baking dish (greased)with beef or ham. Arrange breasts on beef or ham. Mix soup and sour cream and pour over all. Bake at 275` for 3 hours.

Recipe Category: CHRISTMAS

Recipe Title: REINDEER COOKIES

Submitted By: NSTANLEY

Ingredients:

2 eggs 1 cup real butter 1 cup white sugar 1 cup brown sugar 1 tsp. vanilla 2 cups flour 2 cups quick cook oats 2 cups corn flakes 1 cup maraschino cherries (cut with scissors) 1 cup pecan chips

Directions:

Mix all ingredients together (use your hands)...bake at 350 for no more than 10 minutes...watch them carefully and take out of oven as soon as they brown or they will over bake.

Comments/Story:

This recipe was given to me by Mavis Baker...it is over 100 years old. They are delicious anytime but I usually make them at Christmas and use both red and green cherries...makes them more festive looking.

Recipe Title: WHITE CHRISTMAS JEWEL FUDGE

Submitted By: JANICE MCCOWAN

Ingredients:

3-(6 oz.) packages premium white chocolate 1 14 oz. can sweetened condensed milk 1 1/2 tsps. vanilla 1/8 tsp. salt 1/2 cup chopped green candied cherries 1/2 cup chopped red candied cherries

Directions:

over low heat, melt chocolate with milk, vanilla and salt remove from heat; stir in cherries. spread into foil lined 8 - 9 in. square pan .chill 2 hours or until firm. turn fudge onto cutting board; peel off foil and cut into squares. store in the refrigerator.

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Recipe Category: COOKIE

Recipe Title: CHOCOLATE NO-BAKE COOKIES

Submitted By: NSTANLEY

Ingredients:

2 cups sugar 1/2 cup milk 1/2 cup peanut butter 1/4 cup cocoa 1/2 cup butter 1/2 tsp. vanilla

Directions:

Combine sugar, cocoa, milk and butter in saucepan. Bring to a boil. Boil for one minute, stirring constantly. Remove from heat. Stir in remaining ingredients, mixing well. Drop by tablespoonfuls onto waxed paper. Let cool.

Recipe Title: SCHOOL PEANUT BUTTER COOKIES

Submitted By: NSTANLEY

Ingredients:

1 lb. butter 1 lb. white sugar 12 oz. brown sugar 1 lb. peanut butter 1 TBSP. vanilla 7 eggs 1 1/2 lb. flour (I use self-rising)

Directions:

Cream butter, sugar and eggs until fluffy. Add peanut butter and vanilla. Mix well. Add remaining dry ingredients. Mix well. Drop cookies from teaspoon onto ungreased cookie sheet. Flatten cookies with fork. Bake at 300 until golden brown. Careful as they brown quickly.

Comments/Story:

This is the recipe that the county schools use. I will tell you a funny story...when I went to high school I loved those cookies and the head cook at our school gave me the recipe. Now...she had taken the time to cut the recipe down from what it took for the lunch room to what I would make at home...but when she gave me the recipe she gave me the wrong one. I took it home and a few days later I thought I would make it...well I think that it called for something like 25 pounds of sugar....so I didn't even attempt to make it...several weeks later the cook (Allene Sykes...she writes the Sandlick News column for the Star) asked had I made my cookies yet. and I remember telling her "Heck No..Mrs. Sykes...I am still saving to buy the sugar" ...she and I still laugh about to this day....I am a much better cook than that now....I hope.

Recipe Title: CRISP BUTTER COOKIES

Submitted By: CASEY

Ingredients:

1/2 cup butter or margarine (softened) 1 cup sugar 5 egg yolks 2 cups flour (self-rising) colored sugar

Directions:

Cream butter and sugar. Blend in egg yolks. Add flour 1 cup at a time. Beat well after each addition. Shape into 1/2 - 1 inch balls. Flatten slightly. Sprinkle with sugar. Bake at 325 till lightly browned. 2 dozen

Comments/Story:

I adapted this recipe so that I could use self-rising flour. It is a very crisp cookie.

Recipe Title: GOOEY BUTTER COOKIES

Submitted By: MELISSA FLEMING

Ingredients:

1 (8 ounce) package cream cheese 1/2 cup butter, softened 1 egg 1/4 teaspoon vanilla extract 1 (18.25 ounce) package yellow cake mix 1/4 cup confectioners' sugar

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). 2. In a medium bowl, cream together the cream cheese and butter. Stir in the egg and vanilla. Add cake mix, and stir until well blended. Roll into 1 inch balls and roll the balls in the confectioners' sugar. Place 1 inch apart onto an ungreased cookie sheet. 3. Bake for 10 to 13 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Comments/Story:

I haven't tried these yet but they do sound really good.

Recipe Title: PEANUTTIER PEANUT BUTTER COOKIES

Submitted By: JANICE MCCOWAN

Ingredients:

3/4 cup creamy peanut butter 1/2 cup all vegetable shortening 1 1/4 cups firmly packed light brown sugar 3 tablespoons milk 1 tablespoon vanilla 1 egg 1 3/4 cups all-purpose flour 3/4 teaspoon salt 3/4 teaspoon baking soda

Directions:

Preheat oven to 375 degree Fahrenheit. Combine peanut butter, shortening, brown sugar, milk and vanilla in a large bowl. Beat at medium speed with electric mixer until well blended. Add egg. Beat until blended. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoons 2 inches apart onto ungreased cookie sheet. Flatten slightly in criss-cross pattern with tines of fork. Bake at 375 degree for 7-8 minutes or until set and just beginning to brown. Cool 2 minutes on cookie sheet. Makes 3 dozen cookies

Recipe Title: SMORES

Submitted By: JANICE MCCOWAN

Ingredients:

2/3 cup light corn syrup 2 tbsps. margarine 1 package 11 1/2 oz. milk chocolate chips 1 tsp. vanilla 8 cups golden grahams cereal 3 cups mini marshmallows

Directions:

grease a 13x9x2in. pan with butter. Heat syrup, margarine and chips bring to a boil stirring constantly. remove from heat. stir in vanilla. pour mixture over the cereal in a large bowl, mix until completely coated with chocolate. fold in marshmallows 1 cup at a time pour mixture in pan press evenly. let stand until firm. then cut in squares

Recipe Category: CROCK-POT

Recipe Title: CHEESY CROCK-POT POTATOES

Submitted By: NSTANLEY

Ingredients:

6-8 medium potatoes (peeled and sliced in circles) 1 large onion (sliced) 16 oz. carton sour cream 3/4 cup milk (may add more) 1 1/4 cups shredded or cubed cheddar cheese salt and pepper (to taste)

Directions:

Place all ingredients in crock pot. Begin cooking on high temp, stirring thru occasionally. When potatoes begin to get done lower heat and simmer for about an hour. If I am in a hurry to get this done I boil the potatoes and then put them in the crock-pot. You can add (or lessen) the amount of cheese...depending on your taste.

Recipe Title: CROCK POT HAM

Submitted By: NSTANLEY

Ingredients:

1 3 lb. canned ham 1 small jar apricot preserves 1 small can crushed pineapples 1/2 cup brown sugar

Directions:

Put ham in crock pot. Mix preserves, pineapple and sugar. Pour over ham and cook on high for approximately 5 hours.

Recipe Title: CROCK POT STEAKS WITH MUSHROOM GRAVY

Submitted By: NSTANLEY

Ingredients:

2 medium round steaks 2 cans cream of mushroom soup 2 cans water flour, salt, pepper

Directions:

Place soup and water in crock-pot. Turn to high setting. Cut meat into small blocks, roll in flour, and brown both sides in skillet. After meat is browned, place in crock pot. Cook on high for about an hour, turn to low and cook 6-8 more hours, stirring occasionally.

Recipe Title: CHICKEN & CORNBREAD STUFFING CASSEROLE

Submitted By: DEBBY GIBSON

Ingredients:

4 to 6 boneless chicken breasts 1 small box stovetop cornbread stuffing 1 (10 oz) package frozen chopped broccoli, thawed 1 can cream of broccoli with cheese soup 1/2 cup chicken broth

Directions:

Lightly butter a 3 1/2-quart slow cooker/Crock Pot and place chicken breasts in the bottom. Mix together the remaining ingredients and place on top of chicken. Cover and cook on low 6 to 7 hours.

Recipe Title: CHICKEN IN MUSHROOM SAUCE

Submitted By: DEBBY GIBSON

Ingredients:

4 boneless skinless chicken breast halves 1 10 3/4 ounce condensed cream of mushroom soup -- undiluted 1 cup sour cream - (8 ounces) 4 bacon strips - cooked and crumbled

Directions:

Place chicken in a slow cooker. Combine soup and sour cream; pour over chicken. Cover and cook on low for 4-5 hours or until chicken is tender. Sprinkle with bacon. Yield: 4 servings.

Recipe Title: CHOPS IN A CROCKPOT

Submitted By: DEBBY GIBSON

Ingredients:

6 pork chops, browned 1 onion, chopped 3 tb catsup 10 1/2 oz cream of chicken soup 2 ts Worcestershire sauce 1 packet pork gravy mix

Directions:

Place all into crock pot and simmer on low 4-5 hours.

Recipe Title: TRIPLE CHOCOLATE MESS

Submitted By: DEBBY GIBSON

Ingredients:

1 pkg. chocolate cake mix 1 pint sour cream 1 pkg. instant chocolate pudding 1 (6 oz.) package chocolate chips 3/4 c. oil

Directions:

Spray crock-pot with nonstick spray then combine all ingredients in crock-pot: Cook on low for 6-8 hours. Serve with ice cream

Recipe Category: DESSERT

Recipe Title: EASY BLACK FORREST COBBLER

Submitted By: DEBBY GIBSON

Ingredients:

3 Eggs; divided 1 pkg Chocolate butter cake mix 3/4 c Butter or margarine; softened 4 1/2 c Powdered sugar 8 oz Cream cheese; softened 1 can (21 oz) Cherry pie filling

Directions:

Preheat oven to 350°F. In a large bowl, slightly beat one egg. Add cake mix and butter; stir until well blended. Press mixture into a greased and floured 9 x 13 baking dish. In a medium bowl, combine powdered sugar, cream cheese and remaining 2 eggs; pour over cake mixture. Spread pie filling over cream cheese mixture. Bake 30 to 40 minutes or until outer edges are lightly browned and center is almost set. Cool completely. Cover and store in refrigerator. Serve at room temperature.

Recipe Title: FRUIT COBBLER

Submitted By: NSTANLEY

Ingredients:

1 stick butter 1 cup white sugar 1 cup milk 1 cup flour, self-rising 1 can pie filling

Directions:

Melt margarine/butter in baking dish. Combine sugar, flour, milk and pour into dish (on top of melted butter). Place pie filling (by spoonfuls) on top. Bake at 350 for about 30 minutes or until golden brown.

Comments/Story:

This is the recipe that Dolly Parton gives in "Steel Magnolias" as "cupa cupa cupa"...it is easy to make and delicious. My girls like peach but you can use cherry...blueberry...apple...whatever you like.

Recipe Title: NEVER FAIL PEANUT BUTTER FUDGE

Submitted By: NSTANLEY

Ingredients:

2 1/2 cups sugar 2/3 cup cream 1 stick margarine 1 TBSP. flour 3/4 cup peanut butter (more to suit your taste) 1 tsp. vanilla 1 jar marshmallow cream

Directions:

Mix sugar and flour together (the flour makes the candy smooth), add cream and margarine. Bring to soft ball boil on medium heat. Do not over stir. This will stick easily so keep a close watch. Remove from heat and add marshmallow cream, peanut butter and vanilla. Beat until mixture is smooth and starts to thicken. Pour into buttered pan and let cool. Cut into small squares.

Recipe Title: OLD FASHIONED POPCORN BALLS

Submitted By: NSTANLEY

Ingredients:

1 cup sugar 1/2 cup light molasses 1/2 cup white corn syrup 1/4 cup water 1/4 tsp. salt 3 TBSP. butter 1 tsp. vanilla 4 quarts unsalted popcorn

Directions:

Combine sugar, molasses, corn syrup, water and salt. Place over medium-low heat and stir constantly until hard ball stage. Remove from heat. Add butter and vanilla stirring thoroughly. Pour evenly over popped corn. Mix well. Form quickly into medium size balls, using buttered or "Pam" on your hands. Makes about 12 large balls.

Recipe Title: OLD TIMEY CHOCOLATE GRAVY

Submitted By: NSTANLEY

Ingredients:

1/2 cup cocoa 3 Tbsp. cornstarch 2 1/2 cups milk 1/3 cup sugar 2 Tbsp. butter pinch of salt

Directions:

Mix cornstarch, salt, sugar and cocoa in skillet. Add 1/2 cup milk. Nix well and add remaining milk. Cook until thickened. Remove from heat and add butter. Serve warm with biscuits.

Recipe Title: ORANGE FRUIT SALAD

Submitted By: NSTANLEY

Ingredients:

1 box lemon Jell-O 1 box orange Jell-O 2 cups hot water 1 1/4 cups cold water 1 pkg. miniature marshmallows 5 TBSP. flour 2 cups pineapple juice 1 8 oz. cream cheese 1 cup coconut 1 cup crushed pineapple (drained) 1 can mandarin oranges - torn into small pieces 2 eggs 1 cup sugar 1 cup milk 2 pkgs. Dream Whip 1 tsp. vanilla

Directions:

Dissolve Jell-O in hot water...then add cold water...pour crushed pineapple and mandarin oranges into Jell-O mixture...I usually put this mixture into the freezer and let it begin to set. Add marshmallows...Cook eggs, flour, sugar and pineapple juice...this will make a thick pudding-like mixture. let it cool and spread this on top of the Jell-O mix...Mix (with mixer) Dream Whip, milk, cream cheese and vanilla. Put on top of salad and spread coconut on top.

Recipe Title: ORANGE SALAD

Submitted By: NSTANLEY

Ingredients:

1 8 oz. Cool Whip 1 small orange Jell-O 1 8 oz. cottage cheese 1 can mandarin orange slices

Directions:

Drain orange slices and tear into small pieces. Mix all ingredients together.

Recipe Title: 6 CUP SALAD

Submitted By: NSTANLEY

Ingredients:

1 cup cottage cheese 1 cup fruit cocktail 1 cup pineapple, crushed 1 cup sour cream 1 cup marshmallows 1 cup coconut

Directions:

Mix together and refrigerate.

Recipe Title: BEAURIDA'S CHOCOLATE GRAVY AND FLITTERS

Submitted By: LIZ

Ingredients:

1 Cup Milk. 1 Cup Water. 5 Tablespoons Flour. 2/3 Cup Sugar. 2 1/2 Tablespoons Cocoa. Dash of Salt.

Directions:

Add all ingredients in a Medium Sauce Pan. Cook on Medium Heat (Stirring Constantly) until mixture thickens. Remove from heat and add Butter and Vanilla. Stir Well. (Flitters)Mix Flour and Milk until consistency of a pancake mix or a little thinner. Spray Small Skillet with non-stick cooking spray and add a little olive oil. Heat oil on Medium Low heat until oil becomes runny and thin. Add mix and let fry until golden brown. Yummy!

Comments/Story:

This Gravy is REALLY GOOD poured over the flitters. Mmm..Mmm Good!

Recipe Title: BLUEBERRY DELIGHT

Submitted By: JANICE

Ingredients:

8 ounce coolwhip, 1 can 16 ounce blueberry pie filling 1 large box graham crackers 2 boxes 3 1/2 ounce each instant French vanilla pudding and 3 cups milk.

Directions:

Mix pudding and milk together until well blended then add the cool whip. In a 13x9x2 inch pan line the bottom with crackers, then a layer of pudding. repeat this process 2 more times. end with a layer of graham crackers. spread blueberry filling on top.

Recipe Title: CHEESECAKE FILLED CHOCOLATE CHIP COOKIE SQUARES

Submitted By: DEBBY GIBSON

Ingredients:

2 pkg. refrigerated slice and bake choc. chip cookies 2 (8oz) pkg. cream cheese 2 eggs 1 C sugar 2 tsp vanilla

Directions:

Slice 1 pkg. of choc. chips cookies and place on the bottom of a cookie sheet. (Just fill the whole bottom of it, if they touch it does not matter) Mix together the cream cheese, eggs, sugar and vanilla pour over. Slice the other roll of cookies and place on top. Bake at 350°F for 1/2 hr. Let cool a bit and then refrigerate.

Recipe Title: CHOCOLATE ECLAIR

Submitted By: JANICE MCCOWAN

Ingredients:

2 - 3 1/2 oz. vanilla instant pudding, 3 cups milk 1 8 oz. cool whip 14 whole graham crackers 1 can milk chocolate frosting 3 tablespoons milk

Directions:

Mix pudding, milk and cool whip set aside in a 13x9x2in. pan put a layer of crackers, then a layer of pudding, repeat crackers, pudding end with crackers. mix the frosting and milk add more milk if you need to until easy to spread. spread over graham crackers. chill

Recipe Title: CHOCOLATE REVEL BARS

Submitted By: MELISSA FLEMING

Ingredients:

3 cups quick cooking oats 2 1/2 cups all-purpose flour 1 teaspoon baking soda 1 teaspoon salt 1 cup butter, softened 2 cups packed brown sugar 2 eggs 4 teaspoons vanilla extract 1 (14 ounce) can sweetened condensed milk 1 1/2 cups semisweet chocolate chips 2 tablespoons butter 1/2 teaspoon salt 1/2 cup chopped walnuts

Directions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan. In a large bowl, beat together 1 cup butter and brown sugar until fluffy. Mix in eggs and 2 teaspoons vanilla. In another bowl, combine oats, flour, baking soda, and 1 teaspoon salt; stir into butter mixture. Set aside. In a medium saucepan, heat sweetened condensed milk, chocolate chips, 2 tablespoons butter, and 1/2 teaspoon salt over low heat, stirring until smooth. Remove from heat. Stir in walnuts and 2 teaspoons vanilla. Pat 2/3 of the oat mixture into the bottom of the prepared pan. Spread chocolate mixture evenly over the top, and dot with remaining oat mixture. Bake for 30 to 35 minutes in preheated oven. Let cool on a wire rack, then cut into bars.

Recipe Title: CHOCOLATE UPSIDE DOWN CAKE

Submitted By: JENNY

Ingredients:

Cake 2 tablespoons butter 1 1/2 cups sugar 1 cup milk 2 cups self-rising flour 3 teaspoons cocoa Topping 1 cup sugar 1 cup brown sugar (do not pack) 1/2 cup cocoa 2 1/2 cups boiling water

Directions:

Cream butter and sugar; add milk Sift flour and cocoa together. Add to milk mixture. Pour into 13x9x2" pan. Mix sugars and cocoa for topping. Sprinkle over top of batter. Pour 2 1/2 cups boiling water over all. Bake at 350 for 30 minutes.

Comments/Story:

Don't worry about pouring water over this cake. It really does turn out right. It has pudding on the bottom and cake on top. Great served warm with ice cream.

Recipe Title: DREAMSICLE FUDGE

Submitted By: MELISSA FLEMING

Ingredients:

3 cups white sugar 2/3 cup cream 1 1/2 sticks margarine 1- 7oz. jar marshmallow crème 1- 12oz. bag white chips 3 tsp. orange extract 12 drops yellow food coloring 9 drops red food coloring

Directions:

Mix: 3 cups white sugar 2/3 cup cream 1 1/2 sticks margarine Cook over medium to medium high heat stirring constantly. Boil for 5 minutes. Remove from heat and add: 1- 7oz. jar marshmallow crème 1- 12oz. bag white chips mix until smooth. Remove 1 cup of mixture and set aside. Add to remaining mixture: 3 tsp. orange extract 12 drops yellow food coloring 9 drops red food coloring Mix well and spread in buttered dish. Drizzle 1 cup of remaining mixture over top. Swirl with knife. Cool and cut. You'll probably have to put it in the refrigerator so it will get hard.

Recipe Title: EASY AND SIMPLE FUDGE

Submitted By: CHRISTY

Ingredients:

1 jar of peanut butter, 1 can of vanilla frosting for cakes

Directions:

mix the peanut butter and vanilla frosting together in a bowl and put in microwave for 3 minutes. stir and place in a greased plate or pan

Comments/Story:

this is so easy and good. that it is wonderful

Recipe Title: FRESH APPLE CAKE

Submitted By: JENNY

Ingredients:

1 stick butter (melted) 2 cups brown sugar 2 eggs 2 cups self rising flour 2 teaspoons cinnamon 6 large sour apples (diced)

Directions:

Grease and flour 13x9x2" pan. Mix ingredients in order listed. Batter will be very thick. Pour into prepared pan and bake at 350 for approximately 1 hour. Toothpick should come out clean.

Comments/Story:

This is the only apple cake recipe I use. We've been using it for about 25 years now.

Recipe Title: HERSHEY BALLS

Submitted By: JENNY

Ingredients:

6 Hershey bars, milk chocolate 12 ounce cool whip vanilla wafers(very finely crushed)

Directions:

Over low heat melt candy. Cool for 10 minutes. Fold in cool whip. Chill 3 hours. Shape into balls. Roll in vanilla wafer crumbs. Store in freezer or frig.

Comments/Story:

Very few ingredients and very simple. This recipe is a favorite of ours. They do melt in your mouth.

Recipe Title: MOMMY'S BANANA PUDDING

Submitted By: JENNY PEAK

Ingredients:

3 egg yolks, beaten 1 cup sugar 1 cup self-rising flour 6 cups milk 1/2 stick butter 1 tsp. vanilla 4-5 bananas sliced 1 box vanilla wafers

Directions:

In a medium saucepan put beaten egg yolks. Add milk. Stir together flour and sugar; add to saucepan. Cook over medium heat. stirring constantly until mixture starts to thicken. Remove from heat and stir in butter and vanilla. In a large bowl, alternate layers of sliced bananas, vanilla wafers and pudding. Crush a few wafers to put on top if desired. Chill

Comments/Story:

This makes a large bowl. If you want you can half the recipe with good results.

Recipe Title: OLD FASHIONED BREAD PUDDING

Submitted By: NSTANLEY

Ingredients:

1 1/2 pints milk 2 eggs 1 TBSP. flour sugar (sweeten to taste) cold biscuits or bread cinnamon (to taste)

Directions:

Beat eggs well and sweeten to taste. Stir flour into milk and eggs and sweeten to taste. Boil until mixture thickens. Add broken up bread to pudding mixture and flavor with cinnamon. Let cool. You can also add raisins to this if you like.

Comments/Story:

This recipe (originally) belonged to Grace Short, grandmother to Joe Short, CA...I found it in some books of my grandma's.

Recipe Title: OREO DELIGHT

Submitted By: JENNUSUE

Ingredients:

1 pack of Oreos 1 small can of sweetened condensed milk 1 large tub of whip cream 1 stick of cream cheese

Directions:

Crush Oreos in zip lock bag, set a side mix rest of ingredients in large bowl with mixer, then pour in crushed Oreos. And whip with spoon. mmm mmmm good.

Recipe Title: PEANUT BUTTER PUDDING

Submitted By: LIZ

Ingredients:

2 1/2 Cups Water. 1 Cup Brown Sugar. 1 Teaspoon Vanilla. 3/4 Cup Peanut Butter. 3 Tablespoons Flour. 2 Tablespoons Butter.

Directions:

Mix 3/4 cup of the water and flour until smooth, (set aside). Mix remaining water with peanut butter in a medium sized cooker (stirring constantly) cook over medium heat until peanut butter is completely dissolved. Add brown sugar and mix well. Add flour and water mixture and mix until well blended. Add vanilla and butter and cook over medium heat until thickened.

Comments/Story:

Pour hot pudding over graham crackers and enjoy.

Recipe Category: DIET

Recipe Title: DIABETIC APPLE PIE

Submitted By: NSTANLEY

Ingredients:

1 (12 oz. can) frozen apple juice 3 TB. cornstarch 1/2 tsp. cinnamon pinch of salt (to taste) 5 large Golden Delicious apples, peeled/sliced 1 pie shell (top/bottom crust)

Directions:

Combine juice, cornstarch, cinnamon and salt. Heat until thickened. Add sliced apples and simmer until they are almost cooked. Pour into bake pie shell. cover with top crust and bake approximately 45 minutes at 350.

Recipe Title: DIABETIC APPLESAUCE CAKE

Submitted By: NSTANLEY

Ingredients:

1/2 cup cooking oil 4 TBSP. liquid sugar substitute 2 eggs, beaten 1 cup unsweetened applesauce 1 cup raisins 2 cups flour 1 tsp. cinnamon 1/2 tsp. cloves

Directions:

Blend flour, cinnamon, and cloves; add to oil, eggs, sugar substitute, applesauce and raisins. Bake in tube pan of sheet cake pan at 350 for approximately 45 minutes or until done.

Recipe Title: DIABETIC PUMPKIN PIE

Submitted By: NSTANLEY

Ingredients:

2 - 1 oz. pkgs. sugar free instant vanilla pudding 2 cups milk 1 can canned pumpkin 1 tsp. pumpkin pie spice 1 (9 inch) pie shell, baked/cooled

Directions:

Blend pudding mix, milk, pumpkin and spices until smooth. Pour into pie shell and refrigerate.

Recipe Title: 1 POINT PER CUP POTATO SOUP

Submitted By: DEBBY GIBSON

Ingredients:

3 can fat free chicken broth 1 pkg Ore, Ida O'Brien Potatoes 1/2 cup water 1 pkg fat free or low fat white gravy mix Optional: carrots, celery, mushrooms, basil, onions.

Directions:

Combine ingredients and cook for 25 min. mix 1/2 cup water w/ 1 pkg fat free or low fat white gravy mix, pour into potatoes cook for 5 min. You can also add carrots, celery, mushrooms, basil, onions if desired.

Recipe Category: DRINK

Recipe Title: PARTY PUNCH

Submitted By: NSTANLEY

Ingredients:

6 packs Kool-Aid (lime or cherry) 12 cups water 1 Large frozen orange juice 1 quarts ginger ale 4 cups sugar 1 L pineapple juice 1/2 cup lemon juice

Directions:

Mix all ingredients except for the ginger ale, add it when you are ready to serve the punch.

Recipe Title: HOT CINNAMON CIDER

Submitted By: MELISSA

Ingredients:

3 quarts apple cider 1/3 cup red cinnamon candies 1 tablespoon whole allspice 3 tablespoons honey

Directions:

Heat cider, cinnamon candies and allspice to boiling; reduce heat. Cover and simmer 5 minutes. Remove allspice; stir in honey.

Comments/Story:

Makes 24 servings (about 1/2 cup each).

Recipe Title: PEACH SMOOTHIES

Submitted By: JANICE MCCOWAN

Ingredients:

2 cups milk 2 cups frozen unsweetened sliced peaches 1/4 cup orange juice concentrate 2 tbsps. sugar 5 ice cubes

Directions:

In a blender, combine all ingredients; cover and process until smooth. pour in glasses; serve immediately . 4 servings

Recipe Category: HEALTHY

Recipe Title: WEIGHT WATCHER'S TACO SOUP

Submitted By: NSTANLEY

Ingredients:

1 lb. ground turkey or lean ground beef 1 large onion, chopped finely 1 pkg. Hidden Valley Ranch dressing mix
1 pkg. taco seasoning 1 can pinto beans 1 can Chile hot beans 1 can whole kernel corn 1 can stewed tomatoes
(Mexican flavor) 1 can stewed tomatoes (any kind)

Directions:

Brown meat and onions and drain. Mix ranch dressing mix and taco mix into meat. Then, without draining, add remaining ingredients. Simmer on stove top for about an hour. Serve with Tostitos. (points - 2)

Recipe Category: HOLIDAY

Recipe Title: BOURBON BALLS

Submitted By: LIZ

Ingredients:

1 Cup Vanilla Wafers (crushed). 1 Cup Confectioner's Sugar. 1 Cup Broken or Crushed Pecans. 2 Tablespoons Cocoa. 1/4 Cup Bourbon. 1 1/2 Tablespoons White Syrup.

Directions:

Mix Ingredients in the order they are listed. Mix Well. If mix if too dry you can add more bourbon. Shape into balls about the size of walnuts or smaller. Roll in confectioner's sugar. Keep in metal box or jar. These keep in fridge almost indefinitely in a sealed jar. Makes about 30 balls.

Comments/Story:

These are great for holiday parties.

Recipe Title: MARGARITA BALLS

Submitted By: GERENE ROWE-FLEMING

Ingredients:

1 12oz. box vanilla wafers, crushed 1/2 lb. ground blanched almonds 1 1oz. squares white chocolate, melted as directed on pkg. Process until smooth in blender: 1/2 cup orange marmalade 2 Tbsp. lime juice 1/4 cup tequila 1 Tbsp. light corn syrup

Directions:

Stir marmalade mixture with melted chocolate. Add to crumb mixture. Shape in 1-inch balls and coat with granulated sugar (white or colored). Store in refrigerator. Makes around 4 dozen. These have a better flavor if you let them set overnight. They usually don't last that long around here though. If you will keep your hands dampened while shaping into balls, the mixture won't stick to your hands as bad.

Comments/Story:

These are always a hit during the holidays. I usually use red or green sugar.

Recipe Category: ITALIAN

Recipe Title: ITALIAN COLESLAW

Submitted By: JANICE MCCOWAN

Ingredients:

1 medium cabbage chopped fine 1 medium onion chopped fine 3/4 cup plus 2 teaspoons sugar 1 cup cider vinegar 3/4 cup salad oil 1 teaspoon each: salt, celery seed, mustard seed.

Directions:

Put cabbage in a large bowl, add the onion. sprinkle 3/4 cup sugar over them. bring to a boil 2 tsps. sugar and the remaining ingredients. pour over cabbage, cover and let set in refrigerator 4 to 6 hours keeps 2 weeks

Recipe Category: KIDS

Recipe Title: PAT -A-PIZZA

Submitted By: JANICE

Ingredients:

1 ten count: can biscuits 4 ounces pizza sauce 1/2 pound ground hamburger, fried and drained 1/4 teaspoon salt shredded mozzarella cheese diced onion, pepperoni diced sweet pepper any other toppings desired

Directions:

Pat out biscuits in 4 inch circles on a baking sheet. Put 1 tablespoon pizza sauce on each biscuit. Add what ever toppings you like. Bake at 350 degree Fahrenheit until done, (start checking after 7 minutes)add the cheese put under broiler until cheese melts.

Comments/Story:

Good recipe for mom or dad to do with the kids

Recipe Category: MAIN-DISH

Recipe Title: CORNBREAD CASSEROLE

Submitted By: NSTANLEY

Ingredients:

1 lb. hamburger 1 can tomato soup 3/4 tsp. black pepper 1 tsp. chili powder 1 onion (diced) 2 cups water (rinse soup can out) 1 tsp. salt 2 cups brown beans (light red kidneys work best) 1/2 green pepper (finely chopped) Brown hamburger, onion and green pepper. Add other ingredients and simmer for about 15 minutes. Put in baking dish and drop batter (by spoonfuls) on top. Bake 15-20 minutes or until batter is browned....at 350 degrees. Batter topping: 3/4 cup cornmeal 1 Tbsp. flour 1 Tbsp. sugar 1/2 cups milk 1 egg 1 tsp. cooking oil Mix together and drop on top of hamburger mixture.

Directions:

Comments/Story:

If you like chili this is a great substitute. You can also add to it if you have spicier tastes.

Recipe Title: PONSET

Submitted By: NSTANLEY

Ingredients:

1 small pkg. thin spaghetti (cooked) 3-4 fried pork chops (finely chopped) can also use chicken breasts 1 large onion (finely chopped) 3-4 celery sticks (finely chopped) 3-4 cups cabbage (finely shredded) 1 medium carrot (finely grated) optional salt and pepper (to taste) soy sauce (to taste)

Directions:

sauté onion, celery and cabbage and carrot in pan (I use the pan drippings from my meat for flavor) Pour into large mixing bowl with cooked spaghetti Add salt and pepper and soy sauce to taste.

Comments/Story:

This is a recipe I learned to make from my aunt who is from the Philippines. It is delicious. I think some ppl alter the recipe and use bacon as their meat but it is much better (imo) with the pork or chicken.

Recipe Title: CONEY ISLAND CASSEROLE

Submitted By: DEBBY GIBSON

Ingredients:

1 (1 lb, 1.3 ounce) package refrigerated large corn biscuits 1 (15 ounce) can Chili with Bean 1/2 (16 ounce) package hot dogs, cut into 1/2 inch pieces 1 cup shredded cheddar cheese 1/2 cup chopped onion

Directions:

Preheat oven to 375°F. Remove biscuits from package and lightly press into the bottom and slightly up the sides of a lightly greased 9x13 inch baking dish. Place biscuits in oven and bake for ten minutes. In bowl, combine chili, hot dogs, cheese and onion. Remove biscuits from oven and top with chili mixture. Return to oven and continue baking for an additional 12-15 minutes or until biscuits are golden brown and filling is hot. Cut casserole into squares and serve immediately

Recipe Title: CUBE STEAKS PARMESAN

Submitted By: DEBBY GIBSON

Ingredients:

4 (1/2 pound) Cube Steaks 2 Eggs 3/4 cup Italian seasoned bread crumbs 2 tablespoons Olive Oil 1 1/2 cups spaghetti sauce 1 1/3 cups shredded Mozzarella/Parmesan Cheese Blend

Directions:

1. Season steaks with salt and pepper. 2. Whisk eggs in shallow bowl and spread bread crumbs on a plate. 3. Dip steaks into egg, then into bread crumbs, completely coating both sides. 4. Heat oil in large skillet over high heat. Cook steaks 2-3 minutes per side. 5. Top steaks with marinara and cheese, and place under broiler until sauce bubbles and cheese melts. Serve immediately.

Recipe Title: FOYSTER'S MEATLOAF PATTIES

Submitted By: LIZ

Ingredients:

2 Pounds Hamburger Meat (does not exceed 7 percent fat). Hamburger Seasoning Mix. 2 Large Eggs. 1 to 1 1/2 Cup Cracker Crumbs (finely crushed). 10 ounces V-8 juice. 2 Cans Tomato Soup. Mustard (small amount). Brown Sugar (small amount). Celery (about 2 stalks finely chopped). Small Onion (finely chopped). 1/2 of a Green Pepper (finely chopped). 1/2 Teaspoon Salt. Pepper to Taste.

Directions:

Sauté' Onions, Celery, and Green Peppers in small amount of butter and water until done, drain well and set aside. (Sauce Mix) Mix Tomato Soup, about 2 or 3 Tablespoons Mustard, and about 2 or 3 Tablespoons of Brown Sugar (more if desired to achieve a sweet and sour taste) and set aside. In a large bowl mix, Hamburger, Hamburger Seasoning, Eggs, Cracker Crumbs, V-8 Juice, The Sautéed Veggies, Salt and Pepper. Shape into small Patties (about the size of a small hamburger). Spray a skillet heavily with non-stick cooking spray. Heat skillet before adding the patties. Place Patties in skillet and fry until done. (NOTE) Do not turn patties too much while frying. Remove Patties from skillet. Preheat Oven to 350 degrees. Place Patties in a baking dish and add Sauce Mix. Cover and bake about 30 to 35 minutes or until sauce is bubbly.

Comments/Story:

After my Dad's Oral Cancer Surgery he couldn't eat anything at all. After his recovery improved somewhat he started craving Meatloaf. I hadn't made it in YEARS. So between Me, My Sister's and My Step-Mother we came up with a Meatloaf he could eat and absolutely LOVED! That's why and how the name came about. It's 4 different Meatloaf's put into one pan, for one SPECIAL MAN. My Dad Foyster. Love you Daddy.

Recipe Title: GOLDEN LAYERS BISCUIT TACO CASSEROLE

Submitted By: DEBBY GIBSON

Ingredients:

1 (16 oz.) jar taco sauce 1 (12 oz.) can Golden Layers Refrigerated Buttermilk or Flaky Biscuits 4 oz. (1 cup) shredded sharp Cheddar cheese 4 oz.(1 cup) shredded mozzarella cheese 1(2 1/4 oz.) can sliced ripe olives, drained 1/2 lb. lean ground beef 1/4 cup chopped red bell pepper, if desired 1/4 cup chopped green bell pepper, if desired 1(4 oz.) can Mushroom Pieces and Stems, drained, if desired

Directions:

Heat oven to 400°F. Lightly spray 13 x 9 inch (3 quart) glass baking dish with nonstick cooking spray. Spread taco sauce evenly in bottom of sprayed baking dish. Separate dough into 10 biscuits. Cut each into quarters. Place biscuit pieces in taco sauce; turn to coat. Sprinkle 1/2 cup of the Cheddar cheese, 1/2 cup of the mozzarella cheese and the olives over top; stir gently to mix. Bake at 400° F. for 15 to 8 minutes or until bubbly. Meanwhile, in medium skillet, combine ground beef, bell peppers and mushrooms; cook over medium-high heat until beef is thoroughly cooked, stirring frequently. Drain. Remove baking dish from oven. Sprinkle remaining 1/2 cup Cheddar cheese and 1/2 cup mozzarella cheese over mixture. Top evenly with ground beef mixture. Return to oven; bake an additional 5 to 7 minutes or until mixture bubbles vigorously around edges.

Recipe Title: HAMBURGER POTATO CASSEROLE

Submitted By: MELISSA FLEMING

Ingredients:

1 pound lean ground beef 3 cups peeled and thinly sliced potatoes 1 (10.75 ounce) can condensed cream of mushroom soup 1/2 cup chopped onion 3/4 cup milk salt to taste freshly ground pepper, to taste 1 cup shredded Cheddar cheese

Directions:

Preheat oven to 350 degrees F (175 degrees C). In a medium skillet over medium heat, brown the ground beef; drain fat. In a medium mixing bowl, combine cream of mushroom soup, onion, milk, salt and pepper to taste. Alternately layer the potatoes, soup mixture and meat in a 11x7 inch (2 quart) baking dish. Bake in the preheated oven for 1 to 1 1/2 hours, or until potatoes are tender. Top with Cheddar cheese, and continue baking until cheese is melted.

Comments/Story:

I boiled the potatoes for about five minutes before layering to cut down on the cooking time.

Recipe Title: HAMBURGER STEAKS

Submitted By: CAROL

Ingredients:

2 lbs. hamburger 1 envelope onion soup mix 1/2 medium green pepper, diced 2 eggs, beaten 1 can cream of chicken soup 1 can cream of mushroom soup

Directions:

Mix hamburger, onion soup mix, green pepper, and eggs in large bowl. Shape into patties and brown slightly in skillet. Place browned patties in baking dish. Mix cream of chicken and cream of mushroom soups with one can of water and pour over hamburger patties. Bake at 375 degrees uncovered for 45 minutes to 1 hour.

Recipe Title: NO HASSLE CABBAGE ROLLS

Submitted By: JANICE MCCOWAN

Ingredients:

1/2 lb. sausage 1/2 lb. hamburger 1 medium potato diced fine 1 medium onion diced fine 1/2 cup minute rice 1 egg 1 quart tomato juice 1 can tomato soup 1/2 large cabbage shredded 1 quart water salt and pepper to taste

Directions:

In a large pot: put tomato juice, soup and water mix well. Add the cabbage. Bring to a boil. Mix the remaining ingredients together. Form into meat balls the size you desire. drop into cabbage mixture. turn to med low heat and simmer until done. approximately 1 hour.

Recipe Title: RICE-A-RONI SUPREME

Submitted By: DEBBY GIBSON

Ingredients:

1 box beef Rice-a-Roni 1 pound hamburger 1 pint sour cream 1/2 pound fresh mushrooms, sliced 1 medium onion, diced

Directions:

Brown hamburger; drain. Brown Rice-a-Roni according to package directions. Add seasoning packet, water, hamburger, onions and mushrooms. Continue cooking according to package directions. After mixture is cooked remove from stove and stir in sour cream.

Recipe Title: THANKSGIVING CASSEROLE

Submitted By: LIB

Ingredients:

Butter casserole dish (preferably with real butter) Layer leftover or fresh mashed potatoes to go about 1/3 of your casserole dish (I make mine with cream cheese, real butter, and lots of pepper) In a bowl mix leftover or pre-cooked, cubed chicken or turkey, canned or leftover corresponding gravy, left-over homemade or boxed stuffing mix (can be doctored; I add parsley, mushrooms, with juice, parboiled carrot shreds and celery, water chestnuts, and whatever else sounds good). Mix meat, gravy, & stuffing and layer on top of mashed potatoes.

Directions:

Bake at 350 until heated through. Serve with cranberry sauce, extra gravy, & brown & serve rolls, salad or green beans. If I have chicken or turkey dinner leftovers that fit the recipe, I line my crock pot with buttered aluminum foil, shape the casserole in the slow cooker, freeze and then put it in a freezer bag. On busy days, just put the pre-formed casserole back in the slow cooker on low, dinner will be waiting when the project is done or when you get back home.

Recipe Category: MEXICAN

Recipe Title: QUICK TACO BAKE

Submitted By: NSTANLEY

Ingredients:

1 lb. ground chuck 1/2 cup chopped onion 1 packet taco seasoning 1 can whole kernel corn, drained 2 cups shredded Cheddar cheese 2 cups Bisquick 1 cup milk 2 eggs

Directions:

Heat oven to 350. Brown ground chuck and onion. Drain grease off. Spoon into ungreased 13 X 9 X 2 inch baking dish. Stir in taco seasoning mix (dry), tomato sauce and corn. Sprinkle with cheese. Stir remaining ingredients until blended. Pour over beef mixture. Bake 35 minutes or until light golden brown. Serve with sour cream, chopped tomato and shredded lettuce. Makes 8 to 10 servings.

Recipe Title: CHORIZO AND EGGS

Submitted By: CAROL

Ingredients:

Chorizo Sausage (Mexican Pork Sausage) Eggs Flour Tortillas

Directions:

Remove casing from sausage and place in skillet (no oil is required)mash with fork to break up until heated through. Beat eggs in separate bowl (about 4 eggs for each sausage used) and pour into skillet with sausage. Stir until eggs are cooked. When done, spoon onto heated tortillas, roll up or fold and enjoy!

Comments/Story:

This is a delicious breakfast!!!

Recipe Title: TAMALE PIE

Submitted By: JENNY PEAK

Ingredients:

1 pound ground beef, 1 cup chopped onion, 1 green pepper chopped, 1 can (15 ounce) tomato sauce, 1 can (28 ounces)tomatoes cut up, 1 can (17 ounces) whole kernel corn drained, 1/2 cup sliced pitted ripe olives, 1 clove garlic minced, 1 tablespoon sugar, 1/2 teaspoon salt, 2 teaspoons chili powder, dash black pepper, 1 cup grated cheddar cheese. :Crust: 3/4 cup plain yellow cornmeal, 1/2 teaspoon salt, 2 cups cold water, 1/2 teaspoon chili powder, 1 tablespoon butter.

Directions:

To make filling, brown ground beef, onions and green pepper; drain. Add the remaining ingredients except for cheese. Bring to boil; simmer, uncovered, for 20 minutes or until thickened. Add the cheese; stir until melted. Set aside. To make crust; combine cornmeal, salt, water and chili powder in saucepan. Cook on medium-high, stirring constantly, until thick. Add butter; mix well. Spread half of crust mixture over bottom of a 12x8x2 inch baking dish. Add filling; spoon on the remaining crust. Bake at 375 degrees for 45 minutes. Top with 1/2 cup of grated cheese, if desired.

Recipe Category: PASTA

Recipe Title: CHICKEN STUFFED SHELLS

Submitted By: DEBBY GIBSON

Ingredients:

2 lbs. boneless chicken 1 box Stove Top stuffing 1 box jumbo macaroni shells 12 oz. Mozzarella cheese, shredded 8 oz. sour cream 1 can cream of chicken or celery soup 1 can water, milk, or chicken broth

Directions:

Boil chicken. Cool and shred or chop into pieces. Prepare stuffing according to package directions. Combine stuffing, chicken and sour cream. Cook macaroni shells in boiling water for 8-10 minutes; cool. Stuff shells with stuffing mixture and place in 9 x 13" pan. Combine soup and water. Cover shells with soup mixture. Sprinkle with Mozzarella cheese on top. Bake at 325°F. uncovered for 30-40 minutes.

Recipe Title: VARIATION OF RAMEN NOODLE RECIPE.

Submitted By: MELISSA

Ingredients:

Scrap the directions on the bag. lol

Directions:

Boil only water and noodles till done. Drain well. Add 1 tablespoon of butter or margarine to kettle and let melt. Add cooked noodles and seasoning packet. Mix well over the stove burner that you used to cook noodles. It's just enough heat to glaze the noodles and blend the spices very well.

Comments/Story:

Believe it or not, my 12 year old son figured this one out! He didn't like all the water in the recipe so he came up with his own! An Emeril in the making...lol This is very good served as a side dish also.

Recipe Category: PIE

Recipe Title: EASY PEANUT BUTTER PIE

Submitted By: NSTANLEY

Ingredients:

1 graham cracker crust 8 oz. cool whip 4 oz. cream cheese, softened 1 cup peanut butter 1 1/2 cups confectionary sugar

Directions:

Mix cool whip, sugar, softened cream cheese and peanut butter together. Put into crust and chill in refrigerator.

Recipe Title: OLD FASHION BUTTERSCOTCH PIE

Submitted By: NSTANLEY

Ingredients:

1 cup brown sugar 3 TBSP. margarine 4 TBSP. canned cream 1 cup milk 6 TBSP. flour 2 egg yolks

Directions:

Combine brown sugar, margarine and canned cream. Cook until thick and dark brown. Mix milk, flour, egg yolks and add to first mixture, stirring constantly. Cook until thick and smooth. Pour into baked pie shell. Top with meringue.

Recipe Title: RHUBARB PIE

Submitted By: NSTANLEY

Ingredients:

1 cup cooked rhubarb 6 TBSP. flour 1 stick butter 1 1/2 cups brown sugar 1 1/2 cups white sugar 4 eggs 2 unbaked pie shells

Directions:

Mix all ingredients well and pour into unbaked pie shells. Bake at 300 degrees for about 30 minutes or until brown.

Comments/Story:

These pies are delicious.

Recipe Title: BLACK WALNUT PIE

Submitted By: JENNY PEAK

Ingredients:

1/2 cup plus 1 tablespoon sugar, divided, 1 tablespoon all-purpose flour, 1 unbaked pie shell (9 inches). 1 cup light corn syrup, 1/2 cup packed brown sugar, 3 tablespoons butter or margarine, 3 eggs, lightly beaten, 1 cup chopped black walnuts

Directions:

Preheat oven to 350 degrees. Combine 1 tablespoon sugar and flour; sprinkle over bottom of pie shell and set aside. In a medium saucepan, bring corn syrup, brown sugar and remaining sugar just to a boil. Remove from the heat; stir in butter until melted. Let cool for 3 minutes. Gradually stir eggs into hot mixture. Add walnuts and mix well. Pour into pie shell. Place pie in oven; immediately reduce heat to 325 degrees. Bake for 55 minutes or until top is browned.

Comments/Story:

If you don't have black walnuts you can use regular walnuts.

Recipe Title: FRESH PEACH PIE

Submitted By: CASEY

Ingredients:

1 Graham cracker crust 8 ounce cream cheese 1 can (14 oz.) Eagle Brand Milk 1/3 cup lemon juice 6-8 medium peaches (fresh-sliced)

Directions:

Mix cream cheese and Eagle Brand milk thoroughly. Add lemon juice. Stir in peach slices. Pour into crust. Chill until firm.

Comments/Story:

Every peach lover needs to try this pie. Tried and true.

Recipe Title: GERMAN CHOCOLATE PIE

Submitted By: JENNY PEAK

Ingredients:

1 package (4 ounces) German chocolate, 1/4 cup butter or margarine, 1 can (12 ounces) evaporated milk, 1-1/2 cups sugar, 3 tablespoons cornstarch, 1/8 teaspoon salt, 2 eggs, lightly beaten, 1 teaspoon vanilla extract, 1 unbaked deep-dish pastry shell (9 inches), 1/2 cup chopped pecans, 1-1/3 cups flaked coconut

Directions:

In a saucepan, melt chocolate and butter over low heat, stirring to mix well. Remove from the heat and gradually blend in milk; set aside. In a bowl, combine sugar, cornstarch and salt. Stir in eggs and vanilla. Gradually stir in chocolate mixture. Pour into pastry shell. Combine pecans and coconut; sprinkle over filling. Bake at 375 degrees for 45-50 minutes or until puffed and browned. Cool 4 hours. Chill (filling will become firm as it cools). 6-8 servings.

Recipe Title: MOUSSE PIE

Submitted By: JANICE MCCOWAN

Ingredients:

1 envelope unflavored gelatin 2 tbsps. cold water 1/4 cup boiling water 1 cup sugar 1/2 cup cocoa 2 cups (1 pint cold whipping cream) 2 tps. vanilla 1 - (6 oz. or 9 oz.) graham cracker pie crust 1 - refrigerated whipped cream in pressurized can Hershey's mini kisses semi sweet or milk chocolate

Directions:

Sprinkle gelatin over cold water in a small bowl. let sit 2 minutes to soften. add boiling water stir until gelatin is completely dissolved and mixture is clear. cool slightly. place sugar, cocoa, whipping cream and vanilla in a mixing bowl beat until fluffy and stiff gradually add the gelatin mix until well blended spoon into crust chill 3 hours garnish with whipped cream and kisses.

Recipe Title: NUTTER BUTTER FROZEN PEANUT BUTTER PIE

Submitted By: JENNY PEAK

Ingredients:

Crust: 24 Nutter butter sandwich Cookies, 5 tablespoons butter, melted. Filling: 1 package (8 ounce) cream cheese, softened. 1 cup creamy peanut butter, 3/4 cup sugar, 1- 1/2 teaspoon vanilla, 1 tub (8 ounce) cool whip thawed.

Directions:

Crush cookies in bag with rolling pin. Mix with butter. Press into bottom and sides of 9 inch pie plate. Mix cream cheese, peanut butter, sugar and vanilla with mixer on medium speed until well blended. Gently stir in 1- 1/2 cups whipped topping. Spoon into crust. Freeze 4 hours or overnight until firm. Let stand 1/2 hour or until pie can be cut easily. Garnish with remaining whipped topping and additional cookies if desired. Extra special: drizzle plate with chocolate syrup just before serving.

Comments/Story:

This recipe is off a cream cheese package. I haven't tried it, but it would have to be good if you like peanut butter and cream cheese.

Recipe Title: PEANUT BUTTER CRUNCH PIE

Submitted By: JANICE MCCOWAN

Ingredients:

1/3 cup peanut butter 1/3 cup corn syrup 2 cups rice crispies cereal 1 quart vanilla ice cream softened

Directions:

Cream peanut butter, sugar and syrup together. add rice crispies stir until well coated. press in the bottom of a lightly buttered 9 in. pie pan. chill until firm. spread ice cream evenly in crust. freeze until firm. cut in wedges. and serve to remove from pan easily place a hot towel around bottom and sides let stand a few seconds.

Recipe Category: PORK

Recipe Title: POTATO AND PORK CHOP CASSEROLE

Submitted By: NSTANLEY

Ingredients:

6 pork chops (fried and diced) 8 medium potatoes (diced) 1/4 stick butter or margarine 1/2 cup milk salt and pepper (to taste)

Directions:

Put potatoes in baking dish. Pour milk over potatoes (salt and pepper them to taste) Put dots of margarine over potatoes. Add pork chop pieces and stir thru them. Cover dish with foil and bake at 350 for approximately 45 minutes or until potatoes are done. Uncover and brown.

Recipe Category: QUICK

Recipe Title: HAM AND BROCCOLI SCALLOP

Submitted By: MELISSA

Ingredients:

1 package (5.5 ounces) au gratin potato mix 1 1/2 to 2 cups cubed fully cooked smoked ham 1 package (10 ounces) frozen chopped broccoli, partially thawed and broken apart

Directions:

Prepare potatoes as directed on package EXCEPT- use 2-quart casserole and omit margarine. Stir in ham and broccoli. Cook uncovered 45 to 50 minutes.

Recipe Category: SALAD

Recipe Title: COCA-COLA SALAD

Submitted By: NSTANLEY

Ingredients:

2 small packages cherry Jell-O 1 small package lime Jell-O 1 large can crushed pineapple 2 1/2 cups Coco-Cola
1/2 cup chopped nuts

Directions:

Mix cherry and lime jells and pineapples on top of stove and cook until boiling. Take off stove and add coke and nuts to mixture. Stir well; pour in bowl and refrigerate.

Recipe Title: CORNBREAD SALAD

Submitted By: NSTANLEY

Ingredients:

Cornbread Butter Onion Cucumber

Directions:

Crumble your cornbread in a bowl and add as much butter as it takes to completely saturate the bread. Dice the onion and cucumber...add to bread and mix. Enjoy.

Comments/Story:

Jenny...this is a quick & easy one...probably not the one Janice has but I am putting another one on here, too.

Recipe Title: CORNBREAD SALAD

Submitted By: NSTANLEY

Ingredients:

1 pkg. Martha White cornbread mix 1 cup mayonnaise 1 cup chopped onion 1 cup fresh tomatoes, chopped 1/2 cup bell pepper, chopped 1 lb. bacon

Directions:

Bake cornbread and let it cool. Fry bacon crisp and drain. Crumble cornbread and bacon and mix together. Add onions, bell pepper, tomatoes and then mayonnaise. Stir until mixed. You can also chop a cucumber if you like and add.

Comments/Story:

Jenny...this one takes a little more time to prepare but is well worth it.

Recipe Title: CORNBREAD SALAD

Submitted By: NSTANLEY

Ingredients:

1 pkg. dry Ranch dressing 1 cup sour cream 1 cup mayonnaise 1 pan cornbread, crumbled 2 (16 oz.) can pinto beans 3 tomatoes, chopped 1/2 cup chopped green onions 1/2 cup chopped sweet pepper 2 cans whole kernel corn 10-12 slices bacon, fried crisp/crumbled 1/2 cup diced celery 1/2 cup diced cucumber 1 1/2 cups shredded cheese 1 can shelled peas

Directions:

Combine salad dressing mix, mayonnaise and sour cream. Set aside. Place half of cornbread in bottom of oblong pan. Put layer of veggies on that, then rest of cornbread and veggies. Spread on dressing and top with cheese. Cover and chill for 2-4 hours.

Comments/Story:

Jenny...there are 3 recipes....hope one of them is to your liking.

Recipe Title: MACARONI SALAD

Submitted By: NSTANLEY

Ingredients:

2 cups cooked macaroni 1/2 cup finely chopped onion 1/2 cup celery 1/2 cup finely chopped green pepper 2 Tbsp. finely chopped pimentos 2-3 hard boiled eggs (finely chopped, optional) salt & pepper (to taste) Mayonnaise 1 Tbsp. cream (or milk) for thickness/creaminess

Directions:

Mix all ingredients, using enough mayonnaise for desired consistency.

Recipe Title: PASTA SALAD

Submitted By: NSTANLEY

Ingredients:

1 lb. bag rotini 1 16 oz. Italian dressing 4 TBSP. McCormick Salad Supreme seasoning 1 cucumber, diced 1 tomato, diced (seeds removed) 1 small onion, diced finely

Directions:

Cook macaroni as directed on package. Drain and cool. Add dressing and seasoning and any other veggies you might desire. I sometimes use thinly sliced/diced zucchini.

Recipe Title: SEVEN LAYER SALAD

Submitted By: NSTANLEY

Ingredients:

1 head of lettuce - broken into bite sized pieces 4 boiled eggs - diced 1 (10 oz.) bag frozen peas - uncooked 1 cup grated carrots 1 medium onion - diced 6-8 slices fried bacon - crumbled 1/4 cup green peppers - diced
Topping for salad: 2 cups mayonnaise 1 TBSP. sugar 1/2 tsp. salt 1/8 tsp. pepper 2 TBSP. vinegar Grated cheese 1 pkg. Good Seasons Italian dressing mix

Directions:

Layer ingredients for salad in the order they are listed. Mix topping and spread on top of salad. Sprinkle grated cheese on top. Cover and let sit in refrigerator for 8-10 hours or overnight.

Recipe Title: SPAGHETTI SALAD

Submitted By: NSTANLEY

Ingredients:

2 cups spaghetti, drained/broken 1 small onion, diced finely 1/2 green pepper, finely chopped 1 small cucumber, finely diced 3 cups finely shredded cabbage 1/4 cup milk 1 cup mayonnaise 1 TBSP. sugar 1 tsp. salt

Directions:

Mix all ingredients together and refrigerate until ready to serve.

Recipe Title: THREE BEAN SALAD

Submitted By: NSTANLEY

Ingredients:

1 can green beans (drained) 1 can yellow wax bean (drained) 1 can red kidney beans (drained) 1/2 cup minced onion 1/2 cup salad oil 1/2 cup cider vinegar 1/2 cup granulated sugar 1 tsp. salt

Directions:

Several days before you want to use the recipe put the beans in a bowl. Add the onion & mix oil/vinegar/sugar/salt and pour over the beans. Toss well. Refrigerate covered until you want to serve them.

Recipe Title: WALDORF SALAD

Submitted By: NSTANLEY

Ingredients:

4 tart red apples, diced 1 can drained chunk pineapple 1 can drained fruit cocktail 1 small pkg. miniature marshmallows 1 small pkg. coconut 1 cup cottage cheese 1 small cup sour cream 1 cup raisins 2 cups cool whip 1 cup nuts

Directions:

Mix all ingredients together. Chill for about an hour.

Recipe Title: CORNBREAD SALAD

Submitted By: JANICE MCCOWAN

Ingredients:

1 (8in.)cake of cornbread crumbled 1 can (15 oz.)light red kidney beans drained 1 can(14.5 oz.)diced tomatoes rinsed and drained (if tomatoes are in season, use 1 large tomato diced), instead of canned tomatoes. 1 lb. package bacon fried and crumbled 1 sweet pepper diced 1 large sweet onion diced. or 4 or 5 small green onions diced 2 small cucumbers diced 1 cup shredded cheddar cheese 1 cup mayo 1/2 cup sweet pickle juice mixed together salt to taste

Directions:

in a large bowl add all the ingredients, mix well. chill at least 2 hours. better the next day.

Recipe Category: SEAFOOD

Recipe Title: SALMON PATTIES

Submitted By: NSTANLEY

Ingredients:

1 can salmon (remove tiny bones) 1 small onion (finely chopped) 3 tablespoons flour 1 tablespoon meal 1 egg
1-2 tablespoons milk salt and pepper to taste

Directions:

Mix all ingredients together in bowl. Form into patties and fry in skillet until golden brown.

Recipe Title: BROILED TILAPIA

Submitted By: MELISSA FLEMING

Ingredients:

2 pounds tilapia fillets 1/2 cup Parmesan cheese 1/4 cup butter, softened 3 tablespoons mayonnaise 2
tablespoons fresh lemon juice 1/4 teaspoon dried basil 1/4 teaspoon ground black pepper 1/8 teaspoon onion
powder 1/8 teaspoon celery salt

Directions:

1 Preheat your oven's broiler, and grease a broiling pan, or line with aluminum foil. 2 In a small bowl, mix together the Parmesan cheese, butter, mayonnaise, and lemon juice. Season with dried basil, pepper, onion powder, and celery salt. Mix well, and set aside. 3 Arrange fillets in a single layer on the prepared pan. Broil a few inches from the heat for 2 to 3 minutes. Flip the fillets over, and broil for a couple more minutes. Remove the fillets from the oven, and cover them with the Parmesan cheese mixture on the top side. Broil for 2 more minutes, or until the topping is browned, and fish flakes easily with a fork. Be careful not to over cook the fish.

Comments/Story:

This is really good...even people who don't like fish will eat this one.

Recipe Category: SIDE-DISH

Recipe Title: BAKED BEANS

Submitted By: NSTANLEY

Ingredients:

1 large can pork and beans mustard (prepared and to taste) brown sugar (to taste) 1 onion (finely chopped) 6-8 slices bacon (fried and torn into pieces)

Directions:

Sauté onion. Put beans in baking dish with all ingredients and stir thru. Cover with aluminum foil and bake at 350 for about 30 minutes or until beans are bubbly. You can put the bacon in uncooked - I have found it is easier to fry it because you will end up over-cooking your pork and beans to get the meat done.

Recipe Title: OVER THE RAINBOW MACARONI & CHEESE

Submitted By: NSTANLEY

Ingredients:

1 lb. Elbow macaroni 1 TBSP. vegetable oil 1 stick + 1 TBSP. margarine/butter 1/2 cup shredded Muenster cheese 1/2 cup shredded sharp cheddar cheese 1/2 cup shredded mild cheddar cheese 1/2 cup shredded Monterey jack cheese 2 cups Half & Half 1 cup (8 oz.) Velveeta, cut in small cubes 2 large eggs, lightly beaten 1/2 teaspoon season salt 1/8 teaspoon black pepper

Directions:

Preheat oven to 350 - lightly butter a deep 2 1/2 quart casserole dish. Bring large pot of salted water to a boil. Add oil, then macaroni and cook until macaroni is tender (do not overcook - 7 minutes should be about right). Drain well and return to pot. In small pan melt 8 tablespoons of butter and stir into macaroni. In large bowl mix Muenster, mild & sharp cheddar and Monterey cheese. To the macaroni, add the half & half, 1 1/2 cups of the shredded cheeses, cubed Velveeta and the eggs. Season with salt & pepper. Transfer to buttered casserole dish. Sprinkle with remaining half cup of shredded cheese and dot with remaining tablespoon of butter. Bake until bubbling & browned (about 35 minutes).

Comments/Story:

All my friends know that I collect cookbooks....from churches...friends...yard sales...civic groups...and sometimes from very different sources...this Mac & cheese recipe (the best I have EVER eaten) is from Patti LaBelle's cookbook..."LaBelle Cuisine"....it is full of good old "fattening" Southern style recipes....there are a lot of ingredients in this dish but it is well worth the effort!

Recipe Title: CHEESE STUFFED POTATOES

Submitted By: JENNY PEAK

Ingredients:

2 large baking potatoes, 1/2 cup sour cream, 1/4 cup grated Parmesan cheese, 4 bacon strips, cooked and crumbled, 2 tablespoons finely chopped green onion, 1 teaspoon prepared horseradish (optional), salt and pepper to taste, 4 teaspoons butter or margarine, 1/2 cup shredded sharp cheddar cheese

Directions:

Bake potatoes at 425 degrees for 45 minutes or until tender. Remove from oven; reduce temperature to 350 degrees. Cut each potato in half horizontally; carefully scoop pulp into a bowl, set skins aside. To the pulp, add sour cream, Parmesan cheese, bacon, onion and horseradish. Mix with a fork until combined but not mashed. Add salt and pepper. Fill potato skins. Top each potato with 1 teaspoon butter and sprinkle with cheese. Place in a shallow baking dish. Bake a 350 degrees until heated through, about 20 minutes.

Recipe Title: CINNAMON SWEET POTATOES

Submitted By: MELISSA

Ingredients:

2 1/2 pounds sweet potatoes or yams (7 or 8 medium sized) 1/2 cup packed brown sugar 1/4 cup margarine or butter 3 tablespoons water 1/2 teaspoon ground cinnamon 1/2 teaspoon salt

Directions:

Heat enough salted water to cover potatoes(1/2 teaspoon salt to 1 cup water) to boiling. Add potatoes. Cover and heat to boiling. Cook until tender,30 to 35 minutes; drain. Slip off skins. Cut potatoes cross-wise into 1/2-inch slices. Mix brown sugar, margarine, water, cinnamon and salt in 10-inch skillet.Cook over medium heat, stirring constantly, until smooth. Add potato slices; stir gently until glazed and heated through.

Comments/Story:

2 cans (17 ounces each) sweet potatoes, cut into 1/2-inch slices, can be substituted for fresh potatoes.

Recipe Title: COPPER PENNIES

Submitted By: JENNY PEAK

Ingredients:

5 pound carrots peeled and sliced. Cook in a small amount of water while preparing sauce. Sauce: 1/2 cup sugar, 1/4 cup vinegar, 2 tsp. salt, 1 tsp. Worcestershire sauce, 1 tsp. black pepper , 1 tsp. prepared mustard, 1/2 cup, oil tomato soup(1can) 1 onion sliced, 1 green pepper cut into strips

Directions:

Add all the ingredients for the sauce to a kettle, bring to a boil. Add the onion and green pepper. Add drained carrots. Simmer till all vegetables are tender.

Recipe Title: CORNBREAD PUDDING

Submitted By: MELISSA FLEMING

Ingredients:

1 (15.25 ounce) can whole kernel corn 1 (15 ounce) can cream-style corn 1 (8 ounce) container sour cream 1 (8.5 ounce) package dry corn muffin mix salt and pepper to taste

Directions:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch casserole dish. In the greased casserole dish, combine kernel corn, cream style corn, sour cream, corn muffin mix and salt and pepper to taste. Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes or until a toothpick comes out clean.

Recipe Title: ONION ROASTED POTATOES

Submitted By: DEBBY GIBSON

Ingredients:

1 envelope onion soup mix see note below 4 medium all-purpose potatoes, cut into 1-inch chunks 1/3 cup olive oil 4 tablespoons butter

Directions:

Preheat the oven to 450°F. Melt butter with olive oil. Roll the diced potatoes in the hot olive oil and butter mixture before shaking them in the onion mix. That will help make the mix stick to the potatoes during baking. In a 13 x 9-inch baking or roasting pan, arrange the potatoes so that none touch each other. Bake, uncovered, stirring occasionally, 40 minutes, or until the potatoes are tender and golden brown. Note: Substitute garlic mushroom mix, onion-mushroom mix, golden onion mix, savory herb with garlic or fiesta herb with pepper soup mix.

Recipe Title: SALSA MAC WITH COLBY JACK

Submitted By: DEBBY GIBSON

Ingredients:

1 cup uncooked elbow macaroni 1 medium tomato 1/2 medium green bell pepper 1/2 small onion 1 tablespoon butter 1 tablespoon all-purpose Fresh ground black pepper 1-1/4 cups milk 8 ounces Colby Jack cheese, grated

Directions:

Cook macaroni according to package directions. Meanwhile, dice tomato, green bell pepper and onion, Drain cooked macaroni; combine with tomato and green bell pepper. Set aside. Preheat oven to 350° F. In a medium saucepan, sauté diced onion in butter until translucent. Stir in flour and black pepper. Add milk. Cook until slightly thickened and bubbly. Add cheese and stir until melted. Add macaroni/vegetable mixture to cheese sauce and coat evenly. Transfer to a 9-inch pie plate. Bake for 25-30 minutes or until bubbly. Cool for about 10 minutes before serving.

Recipe Title: SWEET POTATO BALLS

Submitted By: GERENE ROWE-FLEMING

Ingredients:

2 c. cooked and mashed sweet potatoes 12 large marshmallows 2 c. cornflakes, crushed 1 c. chopped pecans or walnuts 1/2 c. packed brown sugar 2 Tbsp. milk 1/4 c. butter

Directions:

Boil potatoes and mash. Mix well with sugar, butter and nuts. Form a ball around one large marshmallow, roll in crushed cornflakes. Just before serving, warm balls in 350 degrees oven for about 12 minutes or until marshmallows have softened. May be made ahead and refrigerated or frozen for later use

Recipe Category: SOUP

Recipe Title: DADDY'S HOMEMADE VEGETABLE SOUP

Submitted By: LIB

Ingredients:

About 1/2 (if Dad has anything to say about it preferably a whole)lb good quality beef, very little fat; he believe in lots of meat; very little fat, especially where beef is concerned. 2 or 3 carrots, sliced thickly 3 or 4 celery ribs, sliced in about 5/8 inch chunks 3 or 4 taters, peeled & coarsely cubed 1 large onion, coarsely chopped all the leftovers in the fridge, hopefully including at least 1/2 cup of green or soup beans around 3/4 cup of coarsely chopped raw cabbage (unless there was cabbage in the leftovers in the fridge) 1 pint to 1 quart home canned tomatoes salt & pepper to taste beef bullion if needed (this recipe requires enough taste testing that by the time it's done, the cook isn't even hungry anymore) 1-2 teaspoons sugar more pepper

Directions:

Cook the beef in water; you can add the bouillon now or wait for the taste test later. Add carrots and cook 'till very crisp tender (more crisp than tender); add celery, cook 'till that's crisp tender (same rule); add potatoes, just barely cook; add onions; again just barely cook; clean out fridge and put all of the leftover veggies in the pot; heat thoroughly; add cabbage; simmer 'till cabbage is almost tender; taste and add bouillon, salt & pepper as needed and as those ugly, nasty diets dictate...simmer for just a little while; add tomatoes & heat through; taste & add sugar as needed; mix cornbread & bake; simmer soup on very low heat 'till cornbread is done...(If Daddy cooked it, PIG OUT and pick up drag your sorry behind out of the recliner when you can) (If I cooked it, help me figure out what I did wrong, and be glad you can tell your personal trainer that you behaved yourself)

Comments/Story:

I'm quoting (approximately) the "recipe" that I've been given. I've never been able to get an exact recipe and I've never been able to duplicate the real thing, but if someone can take these "guidelines" and come up with a recipe that reproduces the real thing, find a way to sell it. I've tried it over and over; cleaning out both the fridge and freezer in the process, even making special trips to the grocery store for what I suspected might be missing, but it just doesn't taste the same. But, on the bright side, V-8 isn't got nothing on the number of veggies that go into my attempts to replicate and then proceed to attempt to rescue my attempts to replicate my Daddy's recipe.

Recipe Title: TACO SOUP

Submitted By: JANICE MCCOWAN

Ingredients:

1 1/2 pound ground beef 1 large onion diced 1 medium bell pepper diced 2 packages taco seasoning mix 1 15 oz. can corn drained 1 15 oz. can light red kidney beans 1 15 oz. can diced tomatoes 1 quart tomato juice 1 quart water, salt to taste

Directions:

brown meat, onion and pepper, drain off the grease. In a large pot, put the rest of the ingredients, cook over medium low heat until thick, stirring often

Recipe Category: THANKSGIVING

Recipe Title: DRESSING FOR TURKEY

Submitted By: JANICE MCCOWAN

Ingredients:

1 lb. sausage crumbled 1 cup chopped onion 1 cup chopped celery 1 stick margarine 1 1/2 tsps. sage 1 tsp. thyme 1 tsp. salt 1/2 tsp. black pepper 2 can 15 oz. each chicken broth 8 cups herbed bread cubes

Directions:

cook sausage ,onion and celery in the butter and 1 can of the chicken broth until vegetables are tender and sausage is done. add salt and pepper pour bread cubes in a large bowl, put sausage mixture over top bread cubes, add enough broth to make moist. press in pan or pans and bake at 350 until set and browned. about 15 to 20 min.

Recipe Title: CORNBREAD DRESSING

Submitted By: NSTANLEY

Ingredients:

1 package chicken parts (or giblets) 2 medium green peppers 3 cans chicken broth black pepper (to taste) red crushed peppers (optional) pan of cornbread sage and poultry seasoning (to taste) 2 medium onions (finely chopped) celery 1/4 cup sugar 1 stick butter (melted) 2 eggs (beaten)

Directions:

Bake your cornbread according to your recipe. Boil your chicken parts (if you don't use this or giblets you can just use more chicken broth and butter). Crumble cornbread in large mixing bowl. Add sage and poultry seasoning and black pepper to taste. Sauté onions, peppers and celery in stick of butter. Add to mix. Debone chicken and chop finely. Pour broth into mixture. Add eggs and mix all ingredients. Pat into casserole dish and bake at 350 until brown.

Recipe Title: SWEET POTATO CASSEROLE

Submitted By: MELISSA FLEMING

Ingredients:

2 - 40 oz. cans of sweet potatoes 1 container of coconut pecan frosting Topping: 1 Cup brown sugar 1 Cup chopped pecans 1/4 Cup Flour 1/4 Cup butter

Directions:

Preheat oven to 350 degrees. Mix all ingredients together slightly mashing the potatoes and pour in casserole dish. Mix topping and crumble over top. Bake in oven for 30 minutes.

Comments/Story:

I made this for Thanksgiving this year and it was a hit!

Recipe Category: VEGETARIAN

Recipe Title: VEGETABLE CASSAROLE

Submitted By: JANICE MCCOWAN

Ingredients:

1 15 oz. can mixed vegetables drained 1 cup mayo 1 cup shredded cheddar cheese 1 small onion diced fine 1 stick margarine melted 1 package Ritz crackers crumbled

Directions:

mix vegetables, cheese, onion. in 2 quart casserole dish. mix crackers and margarine together. pour on top of the vegetable mixture. bake 20 to 30 minutes. casserole is done when it bubbles and cheese has melted.

Comments/Story:

this is my daughters recipe, and it taste better when she fixes it.