



Happy Cooking!



Our Family Cookbook



A Sad Recipe

I didn't have any potatoes,
So I used rice.

I didn't have paprika,
So I used another spice.

I didn't have tomato sauce,
So I used tomato paste

A whole can not a half.

You see I don't believe in waste.

A friend gave me the recipe.

She said I couldn't beat it.

There must be something wrong with her,
I couldn't even eat it.

-From Marquette Hometown Favorites

Spicy Crackers

- | | |
|------------------------------------|---------------------------------|
| 1 box Zesta Fat-free crackers | 1 tablespoon crushed red pepper |
| 1 package Ranch dressing mix (dry) | 1 cup sunflower oil |
| 1 tablespoon garlic powder | |

Combine oil and powdered ingredients in a small bowl. Mix well. Place entire box of crackers in a large zip lock baggie. Pour mixture over the crackers. Every time you pass by, turn the bag over and over. Continue mixing them around for 24-48 hours.

These are delicious!
Debra Hert Grose



Debra

Cheese Ball

- | | |
|--------------------------|--------------------------------|
| 1 small onion, diced | 2 lbs. American cheese, grated |
| Juice of 1 lemon | 1 lb. Cheddar cheese, grated |
| 1 teaspoon garlic powder | 6 ounces cream cheese |
| 1 cup mayonnaise | 1 medium jar pimentos |
| 1 cup chopped nuts | 3 jalapenos, diced |

Grate cheeses and combine all ingredients. Form into balls and roll into parsley. Wrap in saran wrap, refrigerate or freeze.

Debra Hert Grose

Barbecued Meatballs

3 lbs. ground beef
1 can evaporated milk
1 cup oatmeal
1 cup crackers
2 eggs

$\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ teaspoon garlic powder
2 teaspoons salt
 $\frac{1}{2}$ teaspoon pepper
2 teaspoons chili powder

Combine all ingredients. Shape into walnut size balls. Can freeze for later use.

Sauce:

2 cup catsup
 $\frac{1}{2}$ teaspoon liquid smoke
 $\frac{1}{4}$ cup chopped onion

1 cup brown sugar
 $\frac{1}{2}$ teaspoon garlic powder

Mix and pour sauce over meatballs in a 9X13" pan. Bake 1 hour at 350 degrees.

Viola Carder

Pizza Cups

1 lb. ground beef
1 - 6 oz. can tomato paste
1 tablespoon instant minced onion

$\frac{1}{2}$ teaspoon salt
1 - 10 oz. can biscuits
 $\frac{1}{2}$ to $\frac{3}{4}$ cup shredded mozzarella cheese

1 teaspoon Italian seasoning

Brown and drain meat. Stir in tomato paste, onion, and seasoning. (Mixture will be thick.) Cook over low heat for 5 minutes stirring frequently. Place biscuits in a greased muffin tin pressing to cover bottom and sides. Spoon in about $\frac{1}{4}$ cup of meat mixture into biscuit lined cups and sprinkle with cheese. Bake at 400 degrees for 12 minutes or until golden brown. Yields 12 pizza cups.

Donna Jean Mercer



Here is Jon, our son, in his usual position.

Salsa Bites

1 package (8 oz.) cream cheese,
softened
1 package (3 oz.) cream cheese,
softened
1/3 cup thick and chunky salsa
2 eggs
1/2 cup (2 oz.) shredded Cheddar
cheese

2 tablespoons ripe pitted olives,
chopped
1 tablespoon green onion, chopped

1 garlic clove, pressed
1/4 cup sour cream
2 tablespoons fresh cilantro, snipped

Preheat oven to 350 degrees. Whisk cream cheese in bowl until smooth. Whisk in salsa and egg until well blended. Stir in cheese. Chop olives and green onions, press garlic and add to cream cheese mixture. Spray mini muffin pans with vegetable oil spray. Fill muffin cups and bake 15-18 minutes or until center is set. Let cool in pan 5 minutes. Remove and cool on rack. Spread tops with a small amount of sour cream. Snip fresh cilantro and sprinkle over sour cream.

Debra Hert Grose

Sweet and Sour Meatballs

2 lbs. meat
1 cup cornflakes
1/3 cup parsley flakes
2 eggs
1 tsp. soy sauce

$\frac{1}{4}$ tsp. garlic powder
1/3 cup catsup
2 tbsp. instant onion soup
 $\frac{1}{4}$ tsp. pepper

Mix and roll into balls.

Sauce:

1 - 16 oz jellied cranberry sauce
1 - 12 oz bottle chili sauce

1 tbsp lemon juice
2 tbsp dark brown sugar

Heat in sauce pan. Pour over meatballs and bake 45-55 minutes at 350 degrees.

Makes 80 to 100 meatballs.

Trudy Hert Duke

Sausage Balls

1 lb. sausage
3 cups Bisquick

8 oz. Cheese Whiz

Mix all ingredients together. Roll into walnut size balls. Bake at 350 degrees for 10 to 12 minutes.

Trudy Hert Duke

Mae's Deviled Eggs

1-2 dozen eggs	onion salt
1 tsp Golden's Mustard	garlic powder
1 tbsp. Hellman's mayonnaise	paprika
pinch pepper/no salt	greenery garnish

Boil eggs. Separate the yolks into small bowl and add mustard, mayonnaise, pepper, onion salt, and garlic powder. Garnish with paprika and greenery.

Trudy got this recipe from her friend Mae Roland. She said they are *delicious*.

Trudy Hert Duke

Florentine Bread Dunk

1 pkg frozen chopped spinach, thawed and drained	1 can water chestnuts, drained and chopped
1 cup mayonnaise	1 pkg Knorr's Vegetable Soup Mix
2 green onions, chopped	1 cup sour cream

Mix all ingredients and chill 2 hours.

Bread:

2 round loaves sourdough bread. Cut out center and make a "bowl" cut inside and top into pieces. Cut second loaf into pieces for serving.

Pour dip into "bowl" and serve.

Debra Hert Grose

Pinwheels

2 - 8 oz. softened cream cheese
1 - 1 oz. pkg. Hidden Valley Ranch
Original
2 minced green onions
4 - 12" flour tortillas

1 - 4 oz. jar diced pimentos
1 - 4 oz. can diced green chilies
1 - 2.25 oz. sliced black olives

Mix and spread in tortillas. Cut and serve.

Debra Hert Grose/Andrea Cummings



Andrea with her two daughters, Jessica and Justeen.

Tortilla Roll-Ups

1 lb. breakfast sausage
1 jar Tostitos queso

1 8 oz. cream cheese
20 count tortillas

Brown the sausage and drain off grease. Crumble the sausage. Return sausage to pan and mix in the cream cheese and queso. Heat but do not let it boil. Spread over tortillas and roll up. Cut into about $\frac{1}{2}$ " slices and serve.

Kim Hert

Mexican Corn Dip

2 cans Mexican corn
1 can Shoepeg corn

1 - 16 oz. Pace Picante Sauce
2 pkgs. Philadelphia cream cheese

Mix all corn together. Slice cream cheese over the top of corn. Pour Picante Sauce on top. Cover with foil and bake at 325 degrees for 20 minutes. Take out of oven and stir until cream cheese is mixed in. Return to oven for five minutes without foil.

Angela Hert McClister - Angela is famous for this one! A must for parties.



Angela and her horse.

Salmon Paté

1 can pink salmon, remove skin, bones, etc. (mash with fork)
12 oz. softened cream cheese
2-3 tbsp finely chopped onion
1 tsp lemon juice
chopped pecans

dash Worcestershire sauce
 $\frac{1}{2}$ - 1 tsp. liquid smoke
salt and pepper to taste
chopped parsley

Mix all ingredients together and then cover with chopped parsley and chopped pecans. Serve with Triscuits or your favorite crackers.

Addicting!

Trudy Hert Duke

Little Smokies

Cut bacon strip in about 4 sections. Wrap around little smokie and insert wooden toothpick in each one. Put on sheet cake pan with sides. Cover with brown sugar and cook until bacon is done in a 350 - 400 degree oven.

Janet Buergey Cole

Salsa

Large can whole tomatoes
1 tablespoon cooking oil
Jalapenos
 $\frac{1}{2}$ small can green chilies

$\frac{1}{2}$ small can black olives
3 green onions
Dash of garlic salt

Chop all ingredients and mix. Tastes better if chilled overnight in the refrigerator.

Andrea Cummings

Fruit Dip

1 jar marshmallow creme

1 (8 oz.) cream cheese

Mix marshmallow creme and cream cheese well. Use any kind of fruit for dipping.

Janet Buergey Cole

7 Layer Dip

Layer in the following order:

Layer 1 - 2 cans bean dip

Layer 2 - 2 containers avocado dip + 1 teaspoon lemon juice

Layer 3 - $\frac{1}{2}$ lb. of browned hamburger

Layer 4 - 2 containers sour cream

1 cup real mayonnaise

1 package Lowry's taco seasoning

Layer 5 - 1 onion, diced

Layer 6 - 4 tomatoes, diced

Layer 7 - Cheddar cheese

Serve with tortilla chips.

Donna Jean Mercer

Shrimp Dip

1 can tiny shrimp, drained

1 package Good Seasons Italian
Dressing Mix

1 - 8 oz. package cream cheese

1 tablespoon lemon juice

1 - 8 oz. sour cream

Mix cream cheese and lemon juice. Add Good Seasons and sour cream. I usually have to use a mixer to mix it all before I put in the shrimp.

Serve chilled with vegetables or chips.

Donna Jean Mercer

Avocado Dip

2 ripe avocados peel and mash
 $\frac{1}{2}$ cup mayonnaise
2 T lime juice
 $\frac{1}{4}$ cup finely chopped onion
 $\frac{1}{2}$ tsp. salt or just to taste
 $\frac{1}{8}$ tsp. hot sauce
4 slices crisp bacon crumbled fine

Ann Hert Gay

Bob's Baked Artichoke Dip

1-4 tsps. of white pepper
1 cup mayonnaise

1 can artichokes in water, drain
1 6-ounce pkg Parmesan cheese

Bake at 350 degrees for 30 minutes.

Bob Duke



Bob

Tomato Sauce for Pasta

Sauce:

1/3 cup onion
2 tablespoons celery
2 tablespoons carrots

1 clove garlic
2 tablespoons olive oil

Mix with:

1 - 28 oz. tomatoes
4 leaves fresh Basil

1/4 cup Red Wine

Simmer and puree.

Trudy Hert Duke



Trudy and her daughter, Michelle.

Pesto Sauce

1 bunch of basil, fresh
3-4 ounces of olive oil
2 garlic cloves

Parmesan cheese
black pepper

Puree in blender.

Trudy Hert Duke (from James Rusk)

Mexicali Soup

Cook 4 chicken breasts and dice separately.

Begin with Knorr's mushroom soup. (Prepare using instructions on box.)

Pour in one can Rotel chopped green chilies/tomatoes. Pour in 2 can chicken broth (16 oz. at least). To this mixture you can add chopped onion, sliced black olives, or some chopped green onion. Salt and pepper to taste.

Cut 3-4 flour tortillas into bite size pieces and drop into this mixture. We use 1 small jar of Jalapeno Cheese Whiz (this will be hot—you can use mild Mexican or regular Cheese Whiz). Add to mixture. Put chicken in and you can then add more chicken broth or water to get the consistency you want. Sprinkle crumbled tortillas chips on top - shredded cheese, black olives, green onions, etc.

We like sour cream on top of soup also.

Dana Still/Yvonne Mercer Berry

Taco Soup

Makes a large pot.

2 lbs. ground beef

1 can kidney beans

1 can pinto beans (with jalapenos - optional)

1 can Rotel

2 cans corn

2 cans diced tomatoes with green chilies

1 package taco mix

1 package Ranch dressing mix

Brown meat and drain. Dump all canned items (including juices) and packaged mixes into large pot. Add meat. Simmer 45 minutes.

Garnishes: Fritos or tortilla chips, salsa, sour cream, shredded cheese

Lisa Buergey Taylor

Broccoli Cheese Soup

Serves 10-12

Boil: 7 oz. wide egg noodles (do not drain)

6 cups water

6 chicken bouillon cubes

Don't overcook.

Add: 6 cups milk

2 - 10 oz. packages frozen chopped broccoli (heat and drain)

Add: 20 oz. American cheese or Velveeta

Andrea Cummings

Cheese Soup

6 cups water

6 chicken bouillon cubes

2 cups shredded carrots

Add vegetables to bouillon liquid and cook until tender.

Chop:

1 cup cauliflower

1 large onion

1 $\frac{1}{2}$ cups celery

2 cups potatoes

1 cup broccoli

Cook 5 minutes or until done. Lower fire and add 2 cans Cream of Chicken Soup and 1 pound of Velveeta Cheese. Do not boil; stir until cheese is melted.

Evelyn Hert

Cream of Carrot Soup

4 carrots

1 small onion

1 small potato

1 can chicken broth

Cook - puree - then add milk. Serve hot or cold.

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

1 slice ginger

Lemon peel

Ann Hert Gay

Taco Soup

- 1 lb. ground round
- 1 onion
- $\frac{1}{2}$ T minced garlic
- 1 pkg. "Hidden Valley Ranch Dressing Mix"
- 1 pkg. Taco seasoning mix
- 3 cans beans (chili beans, light or dark red kidney beans..I use one of each)
- 1 can whole kernel corn
- 1 can diced tomatoes
- 1 can diced green chilies (small can of "El Paso" brand works well)

Brown the ground round and drain any excess grease. Chop the onion and add it and all the other ingredients (including juices in the cans) to the ground round. Simmer until ready to eat...flavor is best after at least 30 minutes.

Can be frozen and reheated...it tastes great! Also can be done as a vegetarian meal...substitute one 12-oz. package of Boca or Morningstar veggie crumbles and it's even easier...you just throw all the ingredients in at once. Also, Del Monte fiesta corn and Rotel diced tomatoes work well. This is one recipe that can't be messed up!!

Vana Hert Taylor

Taco Soup

- | | |
|--|-------------------------------|
| $\frac{1}{2}$ lb. ground round or turkey | 1 - 8 oz. can tomato sauce |
| 1 large onion, chopped | 1 can Rotel |
| 1 pkg. taco seasoning mix | 2 can (16 oz.) pinto beans |
| 1 pkg. dry ranch dressing mix | 1 can (16 oz.) hominy or corn |
| 1 - 16 oz. can diced tomatoes | 1 can water |

Brown meat and onion. Add other ingredients. Simmer for 30 minutes. Very good and satisfying.

This is another Weight Watchers' recipe, each serving is 3 points.

Evelyn Hert

Pink Stuff

1 can Eagle Brand milk
1 large Cool Whip
1 can cherry pie filling

Nuts
1 can crushed pineapple

Mix together all ingredients.

Janet Hert



Janet

Strawberry Salad

1 can strawberry pie filling
1 can coconut
1 can Eagle Brand milk

1 cup miniature marshmallows
1 - 8 oz. Cool Whip
1 small can crushed pineapple
(drained)

Mix all ingredients together in bowl.. Cover and refrigerate overnight.

Kim Hert

Blueberry Salad

1 sm. Pkg. raspberry Jello
1 sm. Can crushed pineapple
(drain, but save the juice)
1 can blueberries
(drain, but save the juice)

1 c. boiling water
 $\frac{3}{4}$ c. combined juices
(from pineapple & blueberries)
1 envelope Dream Whip
 $\frac{1}{2}$ c. chopped pecans

Dissolve Jello in boiling water then add juices. Set in refrigerator until soupy. Add berries and pineapple. Cool in refrigerator until partially set. Whip topping per directions and fold into mixture. Fold in nuts. Pour into mold or glass bowl and chill.

Connie Hert Campbell - Everyone's request at the holidays.

Cranberry Salad

2 small packages or 1 large package raspberry jello (Mix with just one cup boiling water per package)

To this add these ingredients:

1 package (12-16 oz.) cranberries, run through blender
3 $\frac{1}{2}$ cups sugar (1 cup may be enough for some people)
1 can crushed pineapple (juice too)
1 cup nut meats

Stir occasionally while setting to keep ingredients mixed.

Ruby Buergey

Mexican Salad

Add the following ingredients in a large salad bowl.

1 head lettuce	$\frac{1}{2}$ onion, finely chopped
1 lb grated cheddar cheese	$\frac{3}{4}$ bottle Kraft Catalina Dressing
1-15 oz can Ranch Style Beans	1 large bag Fritos
2 tomatoes, diced	

Trudy Hert Duke



Donna and Jack

Taco Salad

Layer in the following order:

- 1 - 1 can of drained Ranch Style Beans
- 2 - 1 small onion (chopped)
- 3 - 4 small tomatoes (chopped)
- 4 - 1 head of lettuce (chopped)
- 5 - $\frac{1}{2}$ lb. of grated cheddar cheese
- 6 - 1 lb. bacon (fried crisp and crumbled)

Add the following right before serving:

- 1 bottle of Catalina Dressing
- 1 package of Fritos (Small - 10 oz. size)

Definitely a favorite, this recipe was submitted by two families.
Donna Jean Mercer/Dana Still

Strawberry & Spinach Salad

Very good and colorful too. Red and green, be sure to use a clear bowl.

- | | |
|-------------------------------|--------------------------------|
| 1 pkg. (12 oz.) fresh spinach | $\frac{1}{4}$ teaspoon paprika |
| 1 quart fresh strawberries | $\frac{1}{2}$ cup sugar |
| 1 tablespoon poppy seeds | $\frac{1}{4}$ cup vinegar |
| 2 tablespoons sesame seeds | $\frac{1}{2}$ cup salad oil |

The last 6 ingredients can be mixed together and let chill in refrigerator for 2-3 hours.

Wash and dry spinach, tear into pieces. Clean strawberries and slice. Pour dressing (last 6 ingredients) over strawberries and spinach when ready to serve.

Donna Jean Mercer

Oriental Spinach Salad

- | | |
|-----------------------------|--|
| 1-16 oz can bean sprouts | 2 tbsp. sesame seeds (toasted in oven, 350 degrees) |
| 1 lb fresh spinach | 2 tbsp lemon juice |
| $\frac{1}{2}$ cup salad oil | $\frac{1}{2}$ tsp sugar |
| $\frac{1}{4}$ cup soy sauce | $\frac{1}{2}$ tsp pepper |
| 2 tbsp. grated onion | $\frac{1}{4}$ to $\frac{1}{2}$ cup waterchestnuts, thinly sliced |

Soak bean sprouts, drained, in cold water for several hours. When crisp, drain thoroughly. Wash spinach, dry leaves and chill. In small bowl combine oil, soy sauce, onions, sesame seeds, lemon juice, sugar and pepper. Let dressing stand for 1 hour or more. Tear spinach in large pieces and place in large salad bowl. Top with bean sprouts and water chestnuts. Pour dressing over the salad and toss thoroughly.

I got this recipe from the Home Economics class when I taught at Nichols Junior High.

Debra Hert Grose

Broccoli Salad

$\frac{3}{4}$ cup non fat mayonnaise
3 tablespoons sugar
1 tablespoon red wine vinegar
1 head broccoli, cut into florets

1 red bell pepper, chopped
1 red onion, chopped
6 slices bacon cooked and chopped
 $\frac{1}{4}$ cup pecans

1. Combine the first three ingredients in a bowl and mix well. Cover and refrigerate overnight.
2. Combine the remaining ingredients in a large bowl. Stir in dressing to combine and pour over salad. Toss to coat well.
3. Refrigerate 1-3 hours before serving.

This is a Weight Watchers' recipe, each serving is 2 points.
Evelyn Hert -Yum! Yum!

Cauliflower and Broccoli Salad

1 head cauliflower
2 bunches broccoli

Dressing:

1 cup mayonnaise
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup sugar

1 bell pepper
1 red onion

$\frac{1}{2}$ cup wine vinegar
Dash of Worcestershire sauce
Salt to taste

Rita Hallett



Rita holding a little cutie!

Bok Choy Salad

- | | |
|--|---------------------------------|
| 1 bunch Bok Choy (shredded) | $\frac{1}{4}$ cup olive oil |
| 6 green onion (chopped) | $\frac{1}{4}$ cup cider vinegar |
| 2 pkgs. Ramen noodles (throw out flavor packets) | $\frac{1}{2}$ cup sugar |
| 3 tablespoons slivered almonds | 2 tablespoons soy sauce |
| $\frac{1}{4}$ cup sunflower seeds | |

Mix cabbage and green onion - set aside.

Crumble Ramen noodles, sunflower seeds and almonds - spread on cookie sheet and bake 8-10 at 350 degrees.

Bring sugar, oil, vinegar and soy sauce to boil in saucepan over medium heat. Remove from heat. Cool.

Serve bowl of greens, drizzle mixture, top with crunchy noodle mixture.

Submitted by two family members...it must really be good!

Lisa Buergey Taylor/Ruby Buergey



Debra, Lisa, and Mitzi

Cherry Salad

- | | |
|-----------------------------------|---|
| 1 can cherry pie filling | 1 large Cool Whip |
| 1 can crushed pineapple (drained) | 1 cup coconut |
| 1 can Eagle Brand milk | Pecan & red food coloring (both are optional) |

Combine and serve.

Viola Carder

Cornbread Salad

Wonderful - doesn't sound like it, but it is!

2 boxes Jiffy cornbread muffin mix - mix as directed on box.

Mix cornbread with:

1 fresh cubed tomato

2 chopped green peppers

1 chopped purple onion

2 stalks chopped celery

1 cup mayonnaise

2 tablespoons prepared mustard

Mix mayonnaise and mustard together. Then mix with the above ingredients. Mix well, serve. Tastes better if you let it set in the refrigerator overnight and serve good and cold.

Donna Jean Mercer

Macaroni Salad

1 lb. large shell macaroni (cooked)

1 cup mayonnaise

1 cup sugar

1 cup vinegar

2 cups grated cheddar cheese

1 cup grated carrots

1 chopped bell pepper

1 bunch green onion (chopped)

1 can Eagle Brand milk

Mix together: mayonnaise, sugar, vinegar, and Eagle Brand milk.

Add other ingredients to macaroni and then mix all together. You can make this the day before.

Makes a large amount and is very good!

Donna Jean Mercer

Fumi Salad

1 16 oz. pkg. premade coleslaw

1 bunch green onions

2 pkgs. Chicken Sesame Top Romian

1 pkg. Shaved almonds (roast)

$\frac{1}{2}$ pkg. Sesame seeds

Combine ingredients.

Dressing:

1 cup oil

4 Tbsp. sugar

6 Tbsp vinegar

salt

Pepper

Seasoning packets from Top Romian

Salad is best if prepared right before serving.

Debra Hert Grose

Old Fashion Coleslaw

1 $\frac{1}{2}$ lbs. Cabbage

1 tablespoon salt

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

$\frac{1}{3}$ cup cider vinegar

1 cup whipping cream (do not whip)

Shred cabbage. Mix up other ingredients $\frac{1}{2}$ hour before serving. Pour over cabbage and serve.

Evelyn Hert (recipe from restaurant in Marquette, Kansas)

Fruit Salad

Add the following ingredients together:

1 can mandarin oranges, drained
1 can pineapple chunks, drained
small can of cherries, drained
1 cup shredded coconut

1 cup marshmallows
1 cup sour cream or Cool Whip
nuts

Trudy Hert Duke



Trudy and Debra

Waldorf Salad

3 large apples, cored and cut in
 $\frac{1}{2}$ " chunks (5 $\frac{1}{2}$ cups)
 $\frac{1}{2}$ cup plain lowfat yogurt
2 tablespoons light mayonnaise

2 ribs celery, thinly sliced
2 scallions, thinly sliced
 $\frac{1}{3}$ cup coarsely chopped walnuts,
toasted

Put all ingredients into a large bowl; toss to mix and coat. Serves 4.

Debra Hert Grose

Ceasar Dressing

1 egg	1 tsp. Worchestershire Sauce
$\frac{1}{2}$ cup grated fresh parmesan	$\frac{1}{4}$ tsp. salt
2 small chopped garlic cloves	$\frac{1}{4}$ tsp. pepper
$\frac{1}{4}$ cup lemon juice (approx. 1 lemon)	$\frac{1}{2}$ cup olive oil

Mix all ingredients but oil in blender. Slowly add oil until thickened. Pour over 1 $\frac{1}{2}$ heads of Romaine lettuce and add croutons. Very good and no anchovies.

Trudy Hert Duke - from Kathy Hicker

Jackson's Dressing

2 parts Red Wine Vinegar
1 part olive oil
 $\frac{1}{2}$ package Sweet & Low

Trudy Hert Duke - from Jackson Morris

Tomato and Mozzarella Salad Dressing

$\frac{3}{4}$ cup oil	$\frac{1}{4}$ cup olive oil
1 tablespoon Balsamic Vinegar	2 teaspoons dry mustard
1 garlic clove	$\frac{1}{2}$ teaspoon sugar
Salad herbs	

Mix in blender.

Trudy Hert Duke - from Karen Cacapardo

Cheese and Garlic Dressing

Fill cruet to vinegar line with Spice Island Red Wine Vinegar. Add water to water line.

Add 1 tsp. of each:

Romano cheese

Parmesan cheese

Garlic powder

Black pepper

Sugar

Paprika

Onion powder or flakes

Fill to oil line with Crisco oil. Shake 2 or 3 minutes. Chill and serve.

Trudy Hert Duke

Blue Cheese Dressing

1 pint sour cream

$\frac{1}{2}$ wedge of blue cheese

Add to taste: garlic salt
 Worchestershire sauce
 lemon juice
 pepper

Trudy Hert Duke

A New Green Bean Casserole

3 cans green beans, whole or cut
 $\frac{1}{2}$ pt. sour cream
1 can cream of mushroom soup

1 tsp. onion salt
 $\frac{1}{4}$ tsp. garlic salt
1 c. sharp grated cheese

Mix all ingredients except beans until well blended. Drain beans and put in casserole. Pour cream mixture over beans and bake at 375 for 45 minutes.

Connie Hert Campbell

Corn Bake

1 small onion
 $\frac{1}{2}$ small green pepper
 $\frac{1}{2}$ c. butter
1 can cream style corn
1 can whole kernel corn

1 8-oz. box corn muffin mix
3 eggs
1 c. sour cream
1 c. grated cheese

Saute onion and green pepper in butter. Mix both cans of corn, muffin mix and eggs. Add sauté mixture, sour cream and cheese. Pour into 2-qt. casserole and bake @ 350 for 45 minutes.

Connie Hert Campbell

Fresh Frozen Country Cream Style Corn

2 $\frac{1}{2}$ lbs. Frozen corn
1 teaspoon salt
3 teaspoons sugar

$\frac{3}{4}$ cup whipping cream
2-3 teaspoons cornstarch

Cook corn in small amount of water, add salt, sugar and cream. Thicken with cornstarch and a little cream.

Evelyn Hert (from a restaurant in Marquette, Kansas)

Cream Cheese Corn

30 oz. of canned or frozen corn
1 stick oleo
8 oz. cream cheese

4 tablespoons milk
 $\frac{1}{2}$ teaspoon garlic salt

Melt oleo, cheese, milk and garlic salt. Add corn and heat.

Andrea Cummings

Scalloped Corn

1 can cream style corn
2 eggs, beaten
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ onion, chopped

2 tablespoons butter
 $\frac{1}{2}$ cup cracker crumbs
Salt and pepper to taste

Bake at 350 degrees for 50 minutes.

Viola Carder

Crock Pot Corn

2 - 10 oz pkgs. frozen corn
 $\frac{1}{2}$ stick butter
2 tablespoons sugar

1 - 8 oz. pkg. Cream cheese
6 tablespoons water

Cook on low for 4 hours.

Trudy Hert Duke

Hominy Casserole

Chop and sauté in $\frac{1}{2}$ stick oleo:

1 green pepper

1 medium onion

2 cans hominy (white or yellow) drain but save $\frac{1}{2}$ cup liquid

1 small can sliced black olives

1 cup sliced mushrooms

$\frac{1}{2}$ cup chopped pimentos

1 8 oz. jar jalapeno cheese whiz or hot Mexican Velveeta cheese

Mix all ingredients. Bake at 350 until bubbles.

Ann Hert Gay

Cheesy Garden Casserole

2 cups cooked brown rice

2 cups broccoli - cut $\frac{1}{2}$ " slices

2 carrots (1 cup) julienne strips

1 zucchini, sliced (1 cup)

1 cup cut green beans

2 tablespoons water

1 - 8 oz. can tomato sauce

1 teaspoon minced onion

$\frac{3}{4}$ teaspoon dried oregano

1 $\frac{1}{4}$ cup shredded cheddar cheese

1 $\frac{1}{4}$ cup Monterrey Jack cheese,
shredded

Place rice in bottom of 10X6X2" dish. Cook broccoli, carrots, zucchini, and green beans in boiling water for 5-7 minutes or until tender. Spoon veggies over rice. Top with water tomato sauce, dried onion, and oregano. Cover and bake in 375 degree oven for 30 minutes. Combine cheeses and sprinkle over casserole. Bake uncovered about 5 minutes longer or until cheese melts. Garnish top with extra zucchini slices.

Trudy Hert Duke

Broccoli Rice Casserole

1 package chopped broccoli (8 oz) 1 can Cream of Chicken Mushroom
Soup
1 cup cooked rice Fresh mushrooms
Chicken (optional) $\frac{3}{4}$ breast halves Celery, 2-3 stalks
Mexican Jalapeno Cheese Whiz(8 oz) Onion, 1 small

Put chicken in bottom of pan, pour rest of mixture over and bake at 350 degrees for 30 minutes.

Trudy Hert Duke



Trudy

Broccoli Rice Casserole

2 - 10 oz. packages frozen chopped
broccoli 2 small jars of Cheese Whiz (1
regular and 1 mild Mexican is good)
2-3 tablespoons oleo 1 cup minute rice, uncooked
Diced onion (approx. $\frac{1}{2}$ cup) 1 or 2 cans cream of mushroom or
cream of chicken soup

Cook and drain broccoli; sauté onion in oleo; mix all ingredients together.
Bake in buttered casserole, uncovered for 30 minutes at 350 degrees.

Dana Still

Creamed Spinach

1 can chopped spinach
 $\frac{1}{4}$ cup margarine
 $\frac{1}{4}$ cup flour

1 teaspoon salt (optional)
 $\frac{1}{2}$ teaspoon pepper
 $\frac{3}{4}$ cup milk

Melt margarine and blend in flour. Add seasonings and cook, stirring constantly. Add milk and cook slowly until smooth and thick. Add spinach and heat thoroughly.

(Also Cream of Celery soup can be used instead of making cream sauce - just drain spinach and add soup.)

Evelyn Hert



Lorene, Viola, and Evelyn

Baked Spinach and Cheese

2 bags spinach
2 tablespoons chopped parsley
4 tablespoons shortening
 $\frac{1}{2}$ teaspoon paprika

4 eggs
2 cups milk
1 cup grated cheese
1 teaspoon salt

Chop spinach fine, add parsley and cook in shortening for 10 minutes. Add well-beaten eggs to milk and pour over spinach. Add cheese and seasonings, turn into greased baking dish and bake at 375 degrees for $\frac{1}{2}$ hour.

Trudy Hert Duke

Roasted Potatoes

You can use Russet potatoes or new potatoes.
I mix this in a large bowl then place it into a foil bag.

Cut potatoes into small squares (bite size)

Season with desired seasonings:

Use one or more of the following:

Salt

Pepper

Seasoned Salt

Emeril's

Dot top with butter.

Close up the foil bag and place it on the grill for 30 minutes or until potatoes are tender.

Jennifer Hert Rader

Variation:

3 lbs. potatoes, sliced raw

1 large sliced onion

2-3 teaspoons fresh minced garlic, dot on top

Fresh Rosemary, dot on top

Salt to taste

Butter-1 stick-cut in pats and dot on top

Layer in order written - cook in oven or on grill in sealed foil pouch.

Trudy Hert Duke

Potatoes Romanoff

4 medium Russet potatoes
1 cup sour cream
 $\frac{1}{4}$ - $\frac{1}{2}$ cup chopped onion
 $1\frac{1}{4}$ cup shredded Colby cheese

1 tsp salt (optional)
 $\frac{1}{4}$ tsp pepper
Paprika

Cook potatoes in jackets until tender. Peel and shred. Combine shredded potatoes with sour cream, onions, $\frac{3}{4}$ cup cheese, salt, and pepper. Turn mixture into buttered $1\frac{1}{2}$ quart casserole. Sprinkle with remaining cheese and paprika. Bake uncovered in 350 degrees for 40 minutes. Maybe assembled in advance and refrigerated until time to bake and serve.

Trudy Hert Duke - This has been a favorite of mine for years, great company dish.

Buffet Scalloped Potatoes

2 lbs. frozen hash browns, thawed
 $\frac{1}{2}$ c. melted butter
 $\frac{1}{4}$ c. chopped onion
1 can cream of chicken soup

1 pt. sour cream
10 oz. grated cheddar cheese
croutons

Combine all ingredients except croutons. Sprinkle croutons on top and bake, covered, for 1 hour @ 350.

Connie Hert Campbell

Candied Sweet Potatoes

Boil sweet potatoes until soft (approximately 10 potatoes).

Drain.

Put sweet potatoes into a 9X13" pan.

Sprinkle with 1 cup brown sugar.

Dot with 1 stick butter.

Sprinkle with $\frac{1}{2}$ cup chopped pecans.

Bake 1 hour at 350 degrees until syrup thickens.

Cover with marshmallows and bake until brown.

Barbara Hert



Keith and Barbara with the grandkids.

Baked Beans

1 large can Pork and Beans

(approximately 54 oz.)

1 small chopped onion

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

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

Slices of bacon on top

Bake at 350 degrees for 1 hour.

Ruby Buergey

Sweet Potato Casserole

3 cups mashed sweet potatoes
(canned or fresh)
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
2 eggs, beaten

$\frac{1}{2}$ stick melted butter or margarine

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

Mix and place in casserole dish.

Topping:

1 cup brown sugar
 $\frac{1}{3}$ cup flour

1 cup pecans, chopped
 $\frac{1}{3}$ stick melted butter or margarine

Sprinkle on top and bake at 350 degrees for 35 minutes.

Trudy Hert Duke

Cabbage Casserole

1. Cook 1 medium head of cabbage, drain and put into greased casserole.
2. In another bowl, beat 3 eggs into 1 cup milk.
3. Add salt and pepper.
4. Crush 1 package of saltine crackers and spread over cabbage.
5. Pour in egg and milk.
6. Add enough grated cheese to cover top of casserole.
7. Bake in 350 degree oven for 20-25 minutes.

Trudy Hert Duke

Smoke House Relish

$\frac{3}{4}$ cup apple cider vinegar
1 cup sugar
 $\frac{1}{2}$ cup Mazola oil

1 teaspoon salt
1 teaspoon pepper

Bring to a boil, stir until sugar dissolves, cool.

10 oz can small green peas, drained
10 oz can shoepeg white corn,
drained
10 oz can French cut green beans,
drained and cut up
Small jar pimentos, diced and drained

1 cup chopped bell pepper
1 cup chopped celery

3 bunches green onions, diced, tops
and all

Pour cool liquid over veggies, cover, let stand overnight. Will keep well for a long time in the refrigerator.

If you can't find shoepeg corn, use regular white corn.

Janet Buergey Cole

Hash Brown Casserole

Melt $\frac{1}{2}$ cup oleo in bottom or corning ware skillet or dish. Cover with 1 pound shredded hash browns, then in a separate bowl, mix 8 ounces sour cream, $\frac{1}{4}$ cup milk, minced onion to taste, and $\frac{1}{2}$ can of cream of chicken soup. (Can use cream of celery or cream of mushroom, but cream of chicken is my favorite.) Pour cream mixture over potatoes. Cover with grated yellow cheese. Top with crushed corn flakes. Bake uncovered at 350 degrees for 45 minutes.

Donna Jean Mercer

Copper Pennies

2 lbs Carrots, scraped & sliced
1 large onion (cut not diced)

1 bell pepper (cut not diced)

Cook carrots until tender but not soft. Drain well. Put onion and bell pepper on top of carrots and set aside.

Sauce:

1 can tomato sauce
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup cooking oil

1 tsp. prepared mustard
1 tsp. Worcestershire sauce
salt and pepper to taste

Heat and stir. Pour over hot carrots. Stir well and refrigerate overnight. (Keeps for weeks in the refrigerator.) Serves 6-8.

Connie Campbell



Vana, Percy, Vanessa, Verda Mae, and Connie

Cornbread Dressing

Bake a 9X13 pan of cornbread (can be made with mix). Prefer mix without sugar.

Bake 2 cans of biscuits. Can be baked the day before. Crumble cornbread and biscuits.

1 large onion, chopped

1 bunch celery, chopped

1 lb. sausage

1 bunch green onions, chopped
(optional)

2 eggs, beaten

2-4 can chicken broth

Sage

Turkey drippings (optional)

Sauté onions, celery, and sausage. Mix ingredients. Add eggs and sage (Start with 4 tablespoons sage, taste, then you may want to add more.) Toss as for salad. Add both and toss gently.

Evelyn Hert

Gravy

Cook giblets until done. Cut in small pieces. Save both from giblets. Add 3 cans chicken broth and salt to taste.

To make gravy smooth - mix 3 tablespoons of flour with 3 tablespoons of cornstarch, add water. Gradually add to simmering broth until smooth

Evelyn Hert

Chicken Casserole

4 to 6 chicken breasts
1 can cream of chicken soup or cream of celery soup
1 cube oleo
1 cup uncooked rice (soak rice 30-40 minutes)
1 tsp. seasoning salt
chopped green onions

Place chicken breasts in casserole dish. Cover with rice. Add seasoning salt and chopped green onions. Cover with soup. Add water to rinse can. Bake at 350 for 30-35 minutes or until chicken is done.

"This is my little girls' favorite." --Ann Hert Gay

Chicken Tortilla Casserole

2 large cans chicken	1 can cream of chicken soup
Flour tortillas, torn into bite size pieces	1 small (8 oz.) sour cream
1 can chopped green chilies	8 oz. shredded cheddar cheese
2 cans cream of mushroom soup	Sliced mushrooms (fresh or canned), optional

Combine all ingredients except tortillas.
Coat a 13X9" pan with Pam and layer tortillas - sauce - tortillas - sauce.
Sprinkle additional cheese on top. Cover and bake one hour at 350 degrees.
Let set 15 minutes. Serve with chips and salsa.

Lisa Buergey Taylor

Chicken Enchiladas

2 cans of cream of chicken soup
16 oz. sour cream
1 small can of green chili's diced
5 boneless chicken breasts
flour tortillas
cheddar cheese

Hint: I use the chicken that is seasoned for fajitas.

In one pan start cooking the chicken until done. Cut chicken into bite size pieces. In a saucepan mix the soup, sour cream, and chilies. When the soup mixture is warm, in a casserole dish put enough of the soup mixture to cover the bottom of the pan so that the tortillas don't stick. Roll the enchiladas by putting a spoon full of the soup mixture, some chicken, and cheese. When the casserole dish is full, pour the remaining sauce over the enchiladas and top with cheese. Cook at 350 until heated through.

Jennifer Hert Rader

Chicken Spaghetti

2 cans chicken	1 can Rotel tomatoes diced
2 cans Cream of Chicken Soup	Cheddar cheese
8 oz. milk	Spaghetti noodles

Boil noodles, mix all ingredients together, add to noodles, and mix together. Put in 13 X 9 pan. Top with cheddar cheese. Bake at 350 for 30-40 minutes.

Kim Hert

Chicken Almondine

3 boneless chicken breasts, halved
 $\frac{3}{4}$ c. flour
1 c. milk
2 eggs
juice of 1-2 lemons

$\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{3}{4}$ c. bread crumbs (Progresso)
 $\frac{1}{2}$ c. sliced almonds
1-2 sticks butter (not oleo!)

Place chicken breasts between 2 sheets of waxed paper and pound to an even thickness. Mix egg, flour, milk, salt and pepper in blender or with whip. Place breasts in batter and let stand 30 minutes or until ready to cook. Combine crumbs and almonds on waxed paper. Coat each breast and set aside until all are covered. Melt 4 tbsp. butter in skillet. Cook chicken on each side 6 minutes. Keep warm in 250 degree oven until all breasts are cooked. Add remainder of butter to skillet and pour in lemon juice. Stir to combine. Pour over chicken just before serving.

Connie Hert Campbell

Hot Chicken Salad Pie

3 c. cooked chicken
2 c. cooked rice
1 med. Onion, chopped
 $\frac{1}{2}$ c. chopped celery
1 can cream of mushroom soup
1 c. mayonnaise

4 tbs. Lemon juice
2 tsp. salt
4 hardcooked eggs, grated
2 9-in. pie shells
2 c. crushed cornflakes
4 tbs. Butter

Mix all ingredients except pie shells, cornflakes and butter. Refrigerate overnight or several hours. Precook pie shells 10 minutes @ 400 degrees. Fill and bake 40 minutes @ 350 degrees. Melt butter and sauté cornflakes. Sprinkle on top of pies and bake 5-10 minutes more. Each pie serves 6.

Connie Hert Campbell

Chicken and Rice Casserole

$\frac{1}{2}$ cup rice (uncooked)

Boneless chicken breasts

1 can mushroom soup

$\frac{1}{2}$ can water

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

Put rice in casserole dish. Place chicken on top. Mix soup, water and milk together and pour over rice and chicken. Place in oven at 400 degrees covered for 45 minutes and uncovered for 10 minutes.

Debra Hert Grose

Chicken Picatta

Cover chicken with paprika, flour, and salt. Brown in olive oil and butter.

Sauce: stock, white wine, 4 lemons (sliced), and capers. Thicken sauce. Pour over chicken.

Trudy Hert Duke

Chicken Spaghetti

8 oz. cooked chicken

3 cups cooked spaghetti (4 $\frac{1}{2}$ oz. dry)

3 oz. Mexican Velveeta (cubed & melted)

1 can 98% fat free can of mushroom soup

$\frac{1}{2}$ cup chopped onion

$\frac{1}{2}$ cup chopped bell pepper

Sauté onion and bell pepper. Mix all ingredients. Pour in sprayed dish. Cover and bake at 350 degrees until heated thoroughly.

This is a Weight Watchers' recipe, each serving is 5 points.

Evelyn Hert

Burrito Casserole

2 lbs. hamburger meat
1 pkg. burrito seasoning
8 oz. sour cream

16 oz. Wolf Brand Chili
10 count tortillas
shredded cheddar cheese

Brown the ground meat drain off grease. Add the burrito seasoning with $\frac{3}{4}$ cup water, let simmer for about 5 minutes. Add the chili and the sour cream stir all together, turn off heat. In a 13 X 9 pan layer the bottom of pan with the tortillas then spoon on the meat mixture covering the tortillas, top with cheese. Repeat this again for two layers. Cook at 350 for about 15 minutes until the cheese is melted.

Kim Hert

Mexican Casserole

1 large onion
 $1\frac{1}{2}$ lb. hamburger
1 can cream of chicken soup

1 can cream of mushroom soup

1 can of "Hot" enchilada sauce
1 small can of milk
1 package of Doritos (small or medium size)
1 lb. of Velveeta cheese grated

Brown hamburger and onion. Add soups, enchilada sauce, and milk. Allow to come to a boil.

Line baking dish with crushed Doritos, pour part of meat mixture then part cheese. Repeat. Save last layer of cheese and add the last 5 minutes of baking. Bake at 350 degrees for 20-25 minutes.

Donna Jean Mercer

Sassy Meat Loaf

1 lb. lean ground beef
1 $\frac{1}{4}$ cup low sodium salsa
 $\frac{3}{4}$ cup quick cooking oatmeal

1 carrot, shredded
2 plum tomatoes, diced
 $\frac{1}{2}$ cup coarsely chopped mushrooms

Preheat oven to 350 degrees. Spray loaf pan with nonstick cooking spray. In large bowl, combine beef, salsa, oatmeal, carrot, tomatoes, and mushrooms. Shape mixture into loaf.

Place loaf in pan. Bake until browned and knife inserted in center comes out clean and hot. (about 1 hour 5 minutes) Let stand 10 minutes before slicing. Weight Watchers recipe - 4 points per serving

Evelyn Hert

Hamburger Stroganoff

1 lb. lean ground beef
1 onion, chopped
2 tablespoons flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon garlic salt

$\frac{1}{4}$ teaspoon pepper
8 oz. light sour cream
8 oz. egg noodles (cooked & drained)
8 oz. mushroom stems and pieces
1 can cream of mushroom soup (low fat)

Brown beef and onion. Stir in flour, salt, garlic salt, pepper, and mushrooms. Cook over medium heat for 5 minutes, stirring constantly.

Stir soup into mixture; simmer ten minutes, stirring occasionally. Stir in sour cream and cook only until thoroughly heated. Serve over noodles.

Simple to make and very good. A large skillet will do, besides noodle pan. This is another Weight Watchers' recipe, each serving is 8 points.

Evelyn Hert

Beef Stroganoff

1 lb. ground beef

1 medium onion

2 cans cream of mushroom soup

Small jar or can of sliced mushrooms

8 oz. sour cream

16 oz. package frozen Reames
noodles

Dash of garlic powder

Salt & pepper

Brown ground beef and diced onion in skillet. Add salt, pepper, and garlic powder to your taste. If needed, stir in flour to absorb grease. Add soups and mushrooms and heat through. Add cooked, drained noodles and sour cream.

You can add more or less of any ingredient to adapt to your personal taste.

Janet Buergey Cole

Noodle Casserole

Boil 1 package large egg noodles.

Brown 2 lbs. ground beef.

Mix 1 jar of spaghetti sauce with browned beef in separate bowl.

Mix:

1 - 8 oz. package cream cheese

1 - 16 oz. sour cream

green onions (about 3)

In a large casserole pan layer cooked noodles, grated cheese, cream cheese mixture, meat mixture.

Top with grated cheese.

Cook approximately 30 minutes (until cheese browns) at 350 degrees.

Dana Still

Our Favorite Meat Loaf

1 (8 oz.) can tomato sauce
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup vinegar
1 tsp prepared mustard
1 egg, slightly beaten

1 medium onion, minced
 $\frac{1}{4}$ cup cracker crumbs
2 lbs. ground beef
 $1\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp pepper

Combine tomato sauce, brown sugar, vinegar, and mustard in a small bowl. Set aside. Combine egg, onion, cracker crumbs, ground beef, salt, and pepper in a mixing bowl. Add $\frac{1}{2}$ cup of the tomato mixture and blend thoroughly. Shape into an oval loaf and place into an oblong baking dish. Make a depression in the top of loaf. Pour remaining tomato sauce over top of meat. Cook uncovered for 1 hour at 350 degrees.

Debra Hert Grose

Mexican Meat Loaf

$1\frac{1}{2}$ lbs. ground beef
 $\frac{3}{4}$ cup oatmeal
 $\frac{1}{2}$ cup tomato juice (or whole tomatoes)
1 egg

1 teaspoon salt
1 teaspoon pepper
1 teaspoon chili powder
Chopped onion (to taste)

Mix and pack in 2 quart oblong baking dish.
Bake at 350 degrees for 20 minutes. (Pour off grease)

Topping:

3 teaspoons margarine in saucepan and when melted, stir in 3 tablespoons flour and $\frac{1}{2}$ teaspoon salt.

Add : $1\frac{1}{2}$ cup milk and stir until thickened.

Add 6 slices processed American cheese (cut in small bits to melt easier), and 1 can Mexican style whole kernel corn (drained).

Add sauce to meat loaf and cook 20 minutes.

Can add green pepper rings if desired.

Trudy Hert Duke

Pizza Casserole

1 lb. ground beef
1 teaspoon salt

1 large jar of spaghetti sauce (I like Prego)

Pinch of oregano

8 oz. package of crinkly egg noodles (cooked)

1 large package shredded mozzarella cheese

Brown hamburger, drain well, add salt and oregano. In a 9X13" casserole dish, place a layer of noodles, a layer of meat, a layer of sauce, a layer of cheese. Then repeat. Bake at 350 degrees for 30 minutes.

This recipe makes about 8 servings, is easy to make, tastes great, and kids love it!

Donna Jean Mercer

Tater Tot Casserole

Brown 2 lbs. hamburger meat. Add can of cream of celery soup (or cream of chicken, mushroom, etc.) and mix. Pour mixture into baking dish. Then cover with cheese slices, then top off with frozen tater tots.

Bake at 350 degrees for 40-45 minutes.

You can really be flexible with this recipe. We substitute cheese slices for shredded cheese (3 cheese mix is good), and we use hash browns instead of tater tots.

Dana Still/Donna Jean Mercer

Swiss Steak

1-2 lbs. Cubed steak
1 green bell pepper, cubed
1 medium onion, cubed
 $\frac{1}{4}$ cup flour

salt
pepper
2 12 oz. cans V-8 Juice
Vegetable oil

1. Cut cubed steak into large bite-sized pieces. Cover with flour, salt and pepper to taste and sear in pan in small amount of vegetable oil. After browned, remove from pan and discard oil.
2. In pan combine meat, green pepper, onion, and V-8 Juice. Bring to a boil. Reduce heat and simmer covered for 1 hour.
3. Great served over mashed potatoes.

Jim and Debra Grose (from Jim's grandmother, Lorene Grose)

Vegetable Lasagna

10 lasagna noodles
1 lb. spinach
2 cups mushrooms
1 cup carrots
 $\frac{1}{2}$ cup grated onion
1 tablespoon oil

15 oz. tomato sauce
6 oz. tomato paste
 $\frac{1}{4}$ cup sliced olives
1 $\frac{1}{2}$ teaspoon oregano
2 cups ricotta
16 oz. Monterrey Jack cheese

Cook noodles until done.

Spinach - cook covered without water (steam 3-5 minutes).

Sauce - brown mushrooms, carrots, and onion in oil. Add tomato sauce, tomato paste, olives, and oregano and simmer.

Pam a 13X9X2 pan. Layer half noodles, half ricotta, half cooked spinach, half Monterrey Jack, half sauce mix. Repeat. Bake at 375 degrees for 30 minutes. Let stand 10 minutes then serve.

Debra Hert Grose

Lasagna

$\frac{3}{4}$ lbs. Sweet Italian sausage or
hamburger
1 $\frac{1}{2}$ cup Hunts Prima Salsa
 $\frac{3}{4}$ cup water
8 ozs. Ricotta or cottage cheese
 $\frac{1}{4}$ cup grated Parmesan cheese

1 tablespoon minced parsley
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
8 ozs. Lasagna noodles
8 ozs. Mozzarella cheese, grated

Cook meat in 10" skillet. Stir in Hunt's Prima and water. Simmer 5 minutes. In a small bowl, combine ricotta, parmesan, parsley, salt, and pepper. Arrange layers of half each: noodles, ricotta cheese mixture, mozzarella and meat sauce in 2 quart oblong baking dish. Repeat. Bake at 375 degrees for 30-35 minutes. Let stand 10 minutes before serving.

Trudy Hert Duke

Fettucine Primavera

1 cup broccoli flowerets
1 cup sliced zucchini squash
 $\frac{1}{2}$ cup diced green pepper
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ teaspoon dried basil leaves

$\frac{3}{4}$ cup butter or margarine
2 medium tomatoes, cut into wedges
 $\frac{1}{2}$ cup sliced mushrooms
1 (12 ounce) package fettucine
noodles, cooked and drained
Grated Parmesan cheese

In skillet, over medium-high heat, cook broccoli, zucchini, green pepper, onion and basil in butter until vegetables are tender. Stir in tomatoes and mushrooms.

Toss vegetable mixture with hot fettucine. Serve with Parmesan cheese if desired.

Trudy Hert Duke

Tuna Casserole

1 pkg. noodles or macaroni (cooked) 1 can cream of mushroom soup
1 can tuna 1 soup can water
Potato chips 1 cup cheese

Drain noodles, put $\frac{1}{2}$ noodles in bowl next $\frac{1}{2}$ soup and water mixture, one hand full of potato chips crunched up, next cheese. Repeat steps again. Bake at 375 degrees.

Trudy Hert Duke

Salmon Loaf

1 large can salmon 1 small onion (finely chopped)
1 egg 1 cup milk
3 slices bread (crumbled) 2 tablespoons cooking oil

Mix all ingredients and put n loaf pan. Bake at 350 degrees until browned.

Trudy Hert Duke

Egg Casserole

2 cups grated white American cheese $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup butter $\frac{1}{4}$ teaspoon pepper
1 cup lite cream 1 teaspoon dry mustard
1 dozen eggs

Spread cheese on bottom of 13X9 dish. Dot with butter. Pour $\frac{1}{2}$ cream on cheese, then add eggs, last add rest of cream. Bake at 325 degrees for 40 minutes.

Carol Brown

Hot Rolls

Dissolve:

2 pkgs. yeast

in 2 cups warm water

Then add:

$\frac{1}{2}$ cup sugar (I use a little less)

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

1 teaspoon salt

1 egg (beat)

Add flour and stir in enough so you can put on a board and knead it. Put back in large bowl and let rise until doubles in size. Let rise in a warm place - not hot and not cold. Knead again and make into rolls. Let rise until doubles in size. Bake at 425 degrees for 15-20 minutes.

Evelyn Hert - A must at holiday dinners, make extra!



A family cookout for Evelyn's 79th birthday.

Low Cholesterol Pancakes

1 $\frac{1}{4}$ cups flour

1 tablespoon baking powder

2 teaspoons sugar

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

$\frac{1}{4}$ cup egg substitute

1 cup skim milk

2 tablespoons corn oil

Sift together dry ingredients. Combine egg substitute, skim milk and corn oil. Add to dry ingredients. Stir only until dry ingredients are moistened. (Batter will be lumpy.) Pour $\frac{1}{4}$ cup batter onto hot griddle for each pancake. Turn when pancakes are puffed and bubbly; brown other side. Serves 8.

Evelyn Hert - These pancakes are delicious.

Refrigerator Rolls

2 pkgs. dry yeast	$\frac{1}{2}$ cup warm water
2 cups milk, scalded and cooled	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup Crisco	2 tsp salt
8 cups sifted flour	2 eggs

Soften yeast in $\frac{1}{2}$ cup warm water. Combine milk, sugar, shortening, and salt. Add 3 cups flour; beat well. Add yeast, eggs, and gradually add remaining flour. Mix well. Place in large, greased bowl; turn dough over so top will be greased. Cover and chill 2 hours. Can let chill in refrigerator for up to four days. Keep refrigerated. Remove amount for rolls. Let stand 2 hours prior to baking, then on a floured surface, make into rolls. Cover and let rise to double their size. Bake at 400 until golden brown.

"I have a cookbook from my church with a number of my recipes in it. This is one." --Ann Hert Gay

Dilly Bread

1 cup large cottage cheese	1 tsp salt
2 Tbsp sugar	1 unbeatn egg
1 Tbsp butter	1 cake yeast
1 Tbsp minced onion	$\frac{1}{4}$ cup warm water
2 tsp dill seed	$2\frac{1}{4}$ to $2\frac{1}{2}$ cup flour
$\frac{1}{2}$ tsp	

Combine first 8 ingredients in a large bowl. Soften yeast in warm water, add to preceding ingredients. Add flour. Be your own judge on using sifted flour. Stir down and put into well greased pan. Let rise 30-40 minutes. Bake 40 to 50 minutes at 350. Brush baked bread with butter and salt.

Ann Hert Gay

Hallah

4 cups flour

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

1 package dry yeast

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

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

4 eggs

1 $\frac{2}{3}$ cup water

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

Put 4 cups flour in large bowl making a dip in center. In separate cup use $\frac{1}{2}$ lukewarm water and melt yeast in it, then pour in center of flour. Gradually stir in 1 $\frac{2}{3}$ cup lukewarm water and then stir in $\frac{3}{4}$ cup sugar. In separate bowl beat 4 eggs and add salt to eggs. Then pour into ingredients and stir. Add extra flour when almost ready. Add $\frac{1}{2}$ cup oil and keep adding more flour. Knead by hand.

Dust flour in bottom of bowl and lightly oil top of dough. Put wax paper over top and then a cloth. Put in warm place and let rise for 4 hours. Knead again and add flour if necessary. Roll into 12 to 18 inch logs and braid loaves.

Beat one egg and brush over bread with pastry brush.

Put bread on pan and bake at 350 degrees until golden brown.

Makes 3 or 4 loaves depending on size of loaves.

Trudy Hert Duke - I got this recipe from Ruth Lloyd, her parents were in a Jewish concentration camp.

Banana Bread

Cream:

2 sticks butter

2 cups sugar

Add:

4 eggs

4 cups flour

6 ripe bananas, ripe

nuts

Mix together: 4 teaspoons hot water
and 2 teaspoons soda

Bake in 2 greased loaf pans at 350 degrees for 45 minutes to 1 hour.

Trudy Hert Duke

Pumpkin Bread

1½ cup sugar

2 eggs

1½ cup oil

1 cup pumpkin

1 cup raisins

1 cup pecans, chopped

1¾ cup flour

½ tsp. salt

½ tsp. soda

1 tsp. baking powder

½ tsp. nutmeg

½ tsp. cloves

½ tsp. cinnamon

Beat eggs, add sugar. Mix well, add oil and beat well. Add pumpkin, flour and other dry ingredients. Add nuts and raisins last. Pour in loaf pan, bake 1 hour and 15 minutes at 350.

"I used to make this and bake in soup cans so Monroe could take it when he went hunting." --Ann Hert Gay

Pumpkin Bread

3 cups sugar

1 cup Crisco

4 eggs, well beaten

2 teaspoons soda

3 ½ cups flour

1 ½ teaspoon salt

1 teaspoon cinnamon

Beat first 3 ingredients together well, sift dry ingredients; add alternately with:

2/3 cup water

2 cups canned pumpkin

Add alternately with flour; add 1 cup finely cut pecans. Bake in well greased and floured 1 pound coffee cans, 2/3 full or small bread pans at 350 degrees for 1 hour.

Trudy Hert Duke

Orange Poppyseed Bread

(a coffee/dessert bread)

3 c. flour	1 $\frac{1}{2}$ tsp. poppy seeds
2 $\frac{1}{2}$ c. sugar	1 $\frac{1}{2}$ tsp. salt
3 eggs	1 $\frac{1}{2}$ tsp. almond extract
1 $\frac{1}{2}$ c. milk	1 $\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ tsp. baking powder	1 $\frac{1}{2}$ c. oil

Mix dry ingredients, add rest and beat 2 minutes. Put in loaf pans and bake 1 hr @ 350. Makes 2 loaves.

Icing:

2 tbs. Butter	$\frac{1}{2}$ tsp. almond extract
$\frac{1}{2}$ c. orange juice	$\frac{1}{2}$ tsp. vanilla
$\frac{3}{4}$ c. powdered sugar	

Bring to a boil. Use fork to poke loaves and pour icing over top.

Connie Hert Campbell

Yorkshire Pudding

(to go with Prime Rib)

Preheat oven to 400 degrees. All ingredients need to be room temperature.

Sift: $\frac{7}{8}$ cup flour
 $\frac{1}{2}$ teaspoon salt

Make well in center, pour $\frac{1}{2}$ cup milk and stir. Beat 2 eggs until fluffy then beat into batter. Add $\frac{1}{2}$ cup water. Beat batter until large bubbles rise to the surface.

Have ready - Hot muffin tins. Fill with $\frac{1}{4}$ " hot beef drippings or melted butter. Pour in batter to $\frac{5}{8}$ " high. Bake 20 minutes at 400 degrees then reduce temperature to 350 degrees and bake 10-15 minutes longer.

Trudy Hert Duke

Party Punch

5 cups sugar
5 cups water
2 - 2 liters of 7-Up

4 packages strawberry Kool-Aid
1 large can pineapple juice

Place sugar and water in large saucepan. Heat until clear. Add Kool-Aid and pineapple juice. Then add 3 more quarts water. Place in freezer for 24 hours. Stir often with spoon. When you serve use 7-Up and mix well. It will be slushy. (Good!)

Janet Buergey Cole/Yvonne Mercer Berry

Hot Spiced Tea

$\frac{1}{2}$ cup instant tea
1 cup Tang
1 cup sugar

1 teaspoon lemon peel spice
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves

Mix together. Add 4 to 5 teaspoons per cup of hot water.

Trudy Hert Duke

Hot Chocolate

1 cup dry milk
1 cup cocoa

2 cups sugar
1 cup Coffee Mate

Mix ingredients together. Add 2 teaspoons per each cup hot water.

Debra Hert Grose

Pumpkin Log

2/3 cup pumpkin
3/4 cup flour
1 cup sugar
3 eggs
1 teaspoon soda
1 teaspoon cinnamon

Filling:
1 tablespoon butter
1 8 oz. cream cheese (softened)
1 cup powdered sugar
1 teaspoon vanilla
1/2 cup chopped pecans

Line a jelly roll pan with foil and butter the foil. Mix together first set of ingredients spread on foil and bake at 375 for 15 minutes. Let cool, remove foil. Mix filling ingredients together. Get a dish towel and sprinkle with powdered sugar, lay cake on dish towel. Spread filling on cake evenly and roll up. Slice and serve.

This is great for Thanksgiving dessert!

Kim Hert



Brian, Kim, and Kaylee

Viola's Chocolate Cake

1 cup margarine or butter
Add 3 eggs one at a time.

2 cups sugar (cream)

1 teaspoon vanilla
2½ cups cake flour
½ cup cocoa (sifted with flour)

2 teaspoons soda
½ teaspoon salt

Mix with 1 cup of buttermilk. Add 1 cup boiling water a half at a time.

May just need $\frac{3}{4}$ cup of boiling water. Do not let dough get too thin.

Viola Carder

Chocolate Chip Cake

1 pkg. Devils food cake mix
¼ cup oil
2 eggs

1¼ cup water
1 pkg. Instant pudding (4 servings)
1 cup chocolate chips (6 oz)

Preheat oven to 350 degrees. Pour oil into 13X9" pan. Tilt and cover bottom with oil. Put rest of stuff in pan. Stir with fork until blended (2 minutes). Scrape sides and spread evenly in pan. Bake at 350 degrees for 35 to 45 minutes until toothpick comes out clean. Sprinkle with powder sugar after cool.

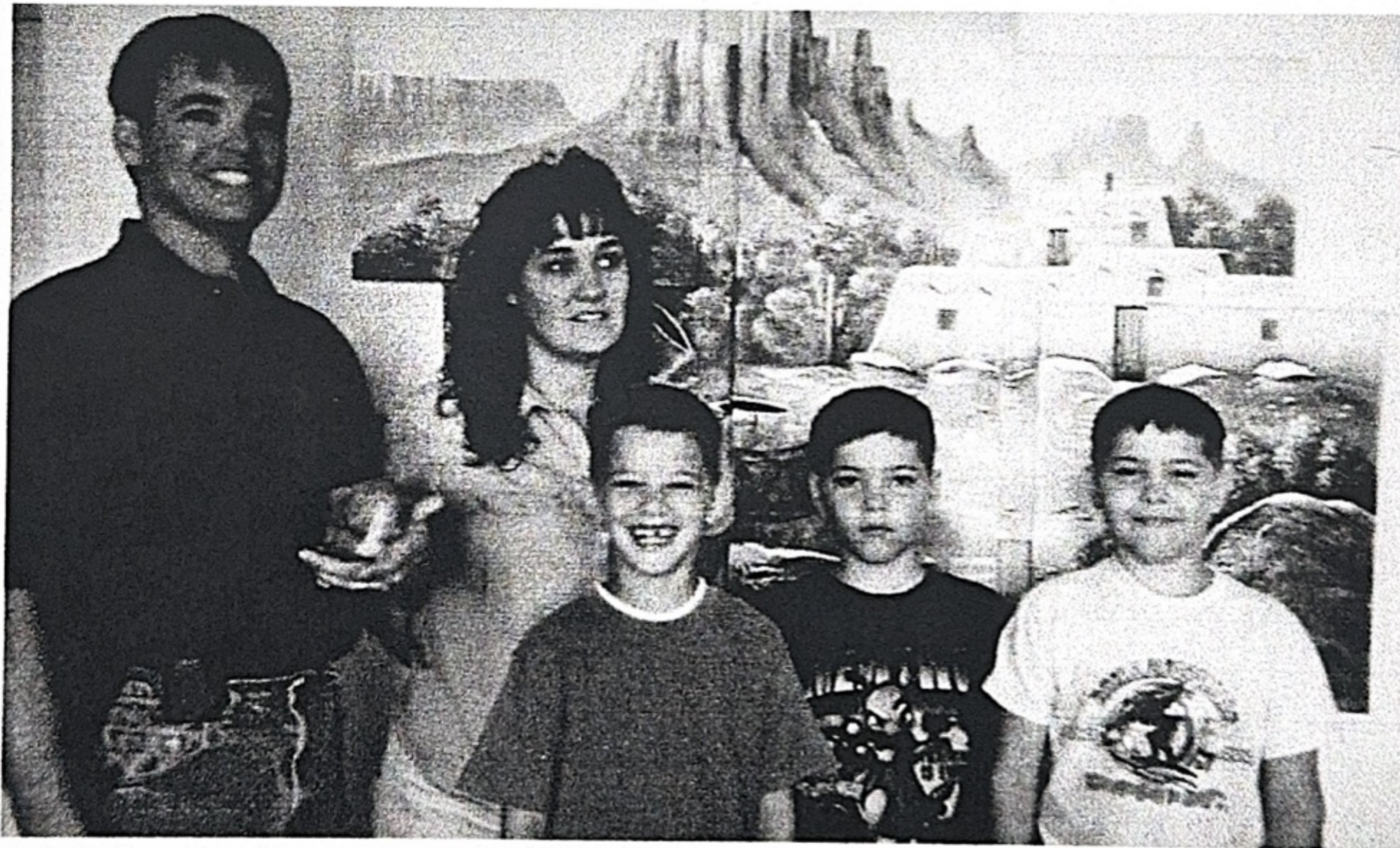
Carol Brown

Pound Cake

1 box yellow cake mix
4 eggs
1 cup of water
 $\frac{1}{2}$ cup oil

Mix all ingredients together and pour into bundt pan. Cook for about 50 minutes at 350 until the top is golden brown. Let it cool before removing from pan.

Jennifer Hert Rader



Mike, Jennifer, Dylan, Alex, and Chris

Pineapple Angel Food Cake

1 box Pillsbury One Step Angel Food cake mix 1 - 20 oz. can crushed pineapple in own juice, do not drain

Combine cake mix with pineapple. Mix well for 1 minute. Pour into a 9"X13" ungreased pan and bake for 30 minutes or until golden brown at 350 degrees.

This is a Weight Watcher's recipe. It serves 12 and each serving is 3 points each.

Evelyn Hert

Instant Fruit Cake

1 can 2 $\frac{1}{2}$ lbs. Fruit (juice and all) 1 box white or yellow cake mix
 $\frac{1}{2}$ cup brown or white sugar 1 $\frac{1}{2}$ or 2 cubes oleo

Spread loaf pan with cmmmed fruit. Sprinkle with sugar. Pour evenly box of cake mix - cover top completely with paper thin slices of oleo. Bake at 350 degrees until brown.

Bonnie Haney



The Haney Family

Red Devils Fudge Delight Cake

Sift together:

1 5/8 cups flour

1 1/2 cups sugar

1 1/4 teaspoon soda

1/2 cup cocoa

Combine:

1/2 cup shortening

1 cup milk

1 teaspoon vanilla

Combine and beat vigorously with spoon for 2 minutes or mix with electric mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add 1/3 to 1/2 cup unbeaten eggs (2 medium). Bake at 350 degrees for 20-25 minutes.

Evelyn Hert

Dump Cake

1 cup cherry pie filling

1 cup crushed pineapple

1 box yellow or white cake mix

1 cup margarine (melted)

1 cup coconut

1 cup chopped nuts

Layer in 13"X9" pan.

First layer - cherry pie filling

Second layer - pineapple, juice also

Third layer - Sprinkle cake mix

Fourth layer - pour margarine over cake mix

Fifth layer - sprinkle coconut

Sixth layer - top with nuts

Bake at 350 degrees for 45 minutes.

Maxine Brannon

1886 Chocolate Cake

Preheat oven to 350. Sift together:

- 2 c. sugar
- 2 c. flour
- $\frac{1}{2}$ tsp. salt

Melt in heavy saucepan then add to above:

- 2 sticks butter
- 1 c. water
- 4 tbs. Cocoa

Mix well then add:

- 2 eggs, beaten with a fork
- $\frac{1}{2}$ c. buttermilk with 1 tsp. soda dissolved in it
- 1 tsp. vanilla

Pour into a greased and floured sheet cake pan. Bake @ 350 for 30 minutes.

ICING:

Melt in pan:

- 1 stick butter
- 4 heaping tbs. Cocoa
- $\frac{1}{3}$ c. milk

Heat almost to a boil, then add:

- 1 box powdered sugar
- 1 tsp. vanilla
- 1 c. pecans

Mix well and pour over warm cake. Cake should be stored in fridge.

Connie Hert Campbell

Coca-Cola Cake

Mix dry ingredients:

2 cups sugar

2 cups flour

Dash salt

Mix and bring to a boil:

$\frac{1}{2}$ cup butter or margarine

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

3 tablespoons cocoa

1 cup Coke

Pour over dry ingredients and mix in:

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

1 teaspoon soda

2 eggs

1 teaspoon vanilla

1 $\frac{1}{2}$ cup mini marshmallows

Pour into well greased and floured 13X9X2 pan. Bake 45 minutes at 350 degrees. (Have cake and icing done at the same time.)

Icing for Coca-Cola Cake

1 stick butter or margarine

3 tablespoons cocoa

6 tablespoons Coke

Bring to a boil, remove from heat and add as much confectioners sugar as needed and add:

1 teaspoon vanilla

1 cup pecans

Spread on cake while cake is hot - punch holes in cake and pour icing.

Jamie Hert (from her mom, Brenda)/Andrea Cummings



Steve, Janet, Jerry, and Jamie enjoying lunch outside.

Southern Praline Pecan Cake

1 (18.25-oz.) pkg. butter pecan cake mix	4 eggs
1 (16-oz.) ctn. Coconut pecan frosting	$\frac{3}{4}$ c. vegetable oil
1 c. chopped pecans	1 c. water

Preheat oven to 350. Spray a 9 or 10 inch Bundt pan with non-stick cooking spray. Combine the cake mix with the frosting, eggs, oil, water and $\frac{1}{2}$ of the pecans. Mix by hand until well combined. Sprinkle the remaining pecans into the prepared pan, then pour in the cake batter. Bake @ 350 for 50 minutes or until toothpick comes out clean. Cool in pan for about 20-30 minutes, then turn over onto cake plate. Cake is delicate when warm so treat it gently.

Connie Hert Campbell

Sock-It-To-Me-Cake

1 pkg. Duncan Hines Butter Cake Mix	1 tablespoon vanilla
$\frac{1}{2}$ cup sugar	1 tablespoon butter flavoring
$\frac{3}{4}$ cup Wesson oil	4 eggs
1 - 8 oz. container sour cream	

Combine first 4 ingredients and mix well - then add flavoring and eggs one at a time, beating well after each addition.

Make mixture of 2 tablespoons cinnamon and 2 tablespoons brown sugar - pour $\frac{1}{2}$ of batter in tube pan, then sprinkle mixture of brown sugar over top. Then add remainder of batter. Bake at 350 degrees for one hour. Cool for 10 minutes and then add glaze as follows:

1 cup powdered sugar	2 tablespoons milk
2 tablespoons melted butter	

Drizzle glaze on cake.

Trudy Hert Duke (from Sandra Nix Crane)

Chocolate Sheet Cake

Put into mixing bowl:

2 cups unsifted flour

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

2 cups sugar

Cook in saucepan:

1 stick margarine

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

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

1 cup water

Bring to a boil stirring constantly. Then pour over sugar and flour mixture. Beat well.

Add:

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

2 eggs

1 teaspoon baking soda

1 teaspoon vanilla

Beat again.

Then pour into well-greased 11"X16" shallow pan. Bake 15 to 18 minutes at 400 degrees.

Chocolate Sheet Cake Icing

While cake is cooking use same sauce pan to cook:

1 stick margarine

$\frac{1}{3}$ cup buttermilk

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

Bring to boil. Remove from heat. Add 1 box powdered sugar, 1 teaspoon vanilla and $\frac{1}{2}$ cup chopped nuts. Must spread over hot cake immediately after removing from oven.

Evelyn Hert/Ruby Buergey

Chocolate Ganache Cake

Makes one 8-inch cake

You can make this fabulous cake up to a week in advance. Wrap it tightly with plastic and refrigerate. Glaze it the day you serve it.

$\frac{1}{4}$ lb unsalted butter (room temp)	1 16-ounce can Hershey's chocolate syrup
1 cup sugar	1 tbsp pure vanilla extract
4 extra large eggs (room temp)	1 cup all purpose flour

For the Ganache:

$\frac{1}{2}$ cup heavy cream	1 tsp instant coffee granules
8 ounces semisweet chocolate chips	Candied violets or edible gold leaf, for decoration (optional)

Preheat oven to 325 degrees. Butter and flour an 8-inch round cake pan, then line the bottom with parchment paper.

Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment until light and fluffy. Add the eggs, one at a time. Mix in the chocolate syrup and vanilla. Add the flour and mix until *just* combined. Don't overbeat, or the cake will be tough.

Pour the batter into the pan and bake for 40 to 45 minutes, or until just set in the middle. Don't overbake! Let cool thoroughly in the pan.

For the ganache, cook the heavy cream, chocolate chips, and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

Place the cake upside down on a wire rack and pour the glaze evenly over the top, making sure to cover the entire cake and sides. You can tilt the cake to smooth the glaze. Decorate with candied violets, if desired, or gently crumble the gold leaf and place it on the center of the cake. Do not refrigerate.

Trudy Hert Duke

Italian Cream Cake

Step 1: Sift together

2 cups flour

$\frac{1}{4}$ teaspoon salt

1 teaspoon soda

Step 2: Mix together

1 cube oleo

2 cups sugar

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

Add 5 egg yolks one at a time.

Add:

1 teaspoon vanilla

1 cup coconut

Add flour and 1 cup buttermilk a little at a time.

Step 3:

Beat 5 egg whites and fold into cake batter.

Can be baked in a 9X13" pan; however, it is better to use 3 round cake pans.

Bake at 350 degrees for 30-45 minutes.

Italian Cream Cake Frosting

Mix together:

$\frac{1}{2}$ cube oleo

$\frac{1}{2}$ teaspoon vanilla

4 oz. cream cheese

1 cup chopped nuts

Add powdered sugar and a little milk to spreading consistency.

Viola Carder

Mardi Gras Party Cake

Melt in saucepan and set aside to cool:

2/3 cup Nestle's butterscotch morsels

1/4 cup water

Sift together and set aside:

2 1/4 cups flour

1 teaspoon salt

1 teaspoon soda

1/2 teaspoon baking powder

Add 1 1/4 cups sugar gradually to 1/2 cup shortening and cream well. Then blend in 3 unbeaten eggs, one at a time. Beat well after each. Then blend in melted morsels well. Add the dry ingredients alternating with 1 cup buttermilk. Beginning and ending with dry ingredients. Blend well after each addition. Bake in two well-greased and floured 9" or 8" pans. Bake at 375 degrees for 25-30 minutes. Cool.

Filling:

1/2 cup sugar

1/2 cup evaporated milk

1/3 cup Nestle's butterscotch morsels

1 tablespoon cornstarch

1/3 cup water

1 beaten egg yolk

Put in saucepan and cook over medium heat stirring constantly until thick.

Remove from heat.

Add:

2 tablespoons butter

1 cup coconut

1 cup chopped nuts

Cool before putting between layers and on top. (within 1 1/2" of edge - top)

Frost with whipped cream frosting.

Virginia Rusco



The Rusco Family

Mared's Cake/Cathy's Cake

German chocolate cake mix
Can of Eagle Brand sweetened
condensed milk

8 oz. Cool Whip
2-3 Heath candy bars

Caramel ice cream topping

Bake German chocolate cake mix per box instructions. When removed from oven, poke holes in cake with end of wooden spoon handle.

Pour can of Eagle Brand sweetened condensed milk over warm cake. Then pour jar of caramel ice cream topping over this.

Let cake cool.

Spread 8 oz. carton of Cool Whip over cake after cooled. Sprinkle top of Cool Whip with 2-3 crunched up Heath bars. Refrigerate cake.

Andrea Cummings/Mandy Hert



Mandy and Kim

Pineapple Ice Box Cake

Box of vanilla wafers (crushed)
1 cup butter
1½ cup powdered sugar
2 eggs (beat until foamy)

1 cup pineapple (crushed) drained
1 teaspoon vanilla
½ pint whipping cream

Cream butter, add sugar gradually. Add well-beaten eggs. Beat. Add vanilla. Roll vanilla wafers - divide in half- put ½ in bottom of 9X13" baking dish. Spread with butter mixture. Over this spread crushed pineapple, next whipped cream. Sprinkle over this the rest of the vanilla wafers. Let stand in refrigerator for 2 hours.

Ruby Buergey

Pineapple Cake

1 $\frac{1}{2}$ cups sugar
2 teaspoons soda
 $\frac{1}{4}$ teaspoon salt

2 cups flour
2 eggs
15 $\frac{1}{2}$ ounce crushed pineapple

Mix together and put in 13X9 pan. Bake at 350 degrees until done, about 30 minutes.

While cake is baking...

1 $\frac{1}{2}$ cups sugar
1 stick margarine
1 small can milnot

1 cup coconut
1 teaspoon vanilla
1 cup chopped nuts

Put all ingredients in pan and boil 6 minutes or longer.
Put on cake. Delicious!

Emma Lee

Verda's Cooked Icing

1 stick margarine
1 cup sugar

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

Boil 3 ingredients for 2 minutes. Stirring constantly. Remove from heat and stir in 1 teaspoon vanilla. Beat. Pour over cake.

Verda Mae Hert



Verda Mae

Orange Poppyseed Bread

(a coffee/dessert bread)

3 c. flour
2 $\frac{1}{2}$ c. sugar
3 eggs
1 $\frac{1}{2}$ c. milk
1 $\frac{1}{2}$ tsp. baking powder

1 $\frac{1}{2}$ tsp. poppy seeds
1 $\frac{1}{2}$ tsp. salt
1 $\frac{1}{2}$ tsp. almond extract
1 $\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ c. oil

Mix dry ingredients, add rest and beat 2 minutes. Put in loaf pans and bake 1 hr @ 350. Makes 2 loaves.

Icing:

2 tbs. Butter
 $\frac{1}{2}$ c. orange juice
 $\frac{3}{4}$ c. powdered sugar

$\frac{1}{2}$ tsp. almond extract
 $\frac{1}{2}$ tsp. vanilla

Bring to a boil. Use fork to poke loaves and pour icing over top.

Connie Hert Campbell

Chocolate Frosting

4 oz. (block) cream cheese
3 T milk or cream
2-3 c powdered sugar
2 squares UNSWEETENED Bakers
Chocolate

1 tsp vanilla OR
Optional flavors:
add 1 T raspberry jam
or 2T Bailey's cream for 2 of
the 3T milk

1. Melt chocolate in double boiler. Place 2 squares in glass custard cup or measuring cup. Place in pan filled with about $\frac{1}{2}$ - $\frac{3}{4}$ inch water. Heat on stove until soft/melted. Chocolate retains form - stir with a knife until no lumps.
2. Cream softened cream cheese.
3. Whip in milk (or liqueur substitute or jam).
4. Beat in powdered sugar.
5. Add melted chocolate and beat. Check consistency for spreading - add milk to thin or powdered sugar to thicken.

Debra Hert Grose - This frosting is wonderful!!!



Lorene, Donna Jean, Evelyn, Ruby, Viola, and Homer

Caramel Icing

(For Spice Cake)

1 1/3 cup brown sugar
2 teaspoons corn syrup
1/3 cup milk

1/4 cup Crisco
1 1/2 cup powdered sugar
3 tablespoons hot milk

Boil together brown sugar, corn syrup and 1/3 cup milk until soft ball forms in cold water. Blend Crisco with powdered sugar and 2 tablespoons hot milk. Pour hot syrup over powdered sugar mixture and beat. Pour over hot cake.

Donna Jean Mercer

Old Fashioned Chocolate Icing

Melt over low heat:

1/3 cup butter or oleo
1/4 cup water
1/2 cup cocoa
Dash of salt

Add 2 1/2 cups powdered sugar and 1 teaspoon of vanilla to thicken.

Violet Hallett

Punchbowl Cake

Serves 24 - 30

1 angel food cake	2 - 12 oz. containers whipped topping
3 or 4 bananas	1 - 14 oz. bag coconut
1 teaspoon lemon juice	1 - 6 oz. bag pecans
3 $\frac{3}{4}$ oz. instant banana pudding	5 $\frac{1}{4}$ oz. instant vanilla pudding
5 cups milk	16 oz. thawed strawberries
15 $\frac{1}{2}$ oz. can crushed pineapple	

In a punchbowl, layer the following ingredients:

1. $\frac{1}{2}$ angle food cake torn in 2 inch pieces
2. 3 or 4 bananas sliced crossway and covered with lemon juice
3. banana pudding prepared according to box instructions
4. pineapple (well drained)
5. one container of whipped topping
6. 2/3 bag of coconut
7. 2/3 bag of pecans
8. $\frac{1}{2}$ torn angel food cake
9. vanilla pudding prepared according to box instructions
10. strawberries
11. container of whipped topping
12. sprinkle remaining coconut and pecans on top.

Refrigerate until ready to serve.

Donna Jean Mercer



Donna Jean, Ruby, and Viola

Coconut Cookies

$\frac{1}{2}$ cup butter or margarine
1 teaspoon vanilla
2 cups sugar
2 eggs, beaten

2 cups flour
2 teaspoons baking powder
2 cups coconut

Cream sugar and butter, add beaten eggs. Next add coconut, sifted flour, and baking powder. Then add flavoring and drop on greased sheet. Bake 12 minutes at 350 degrees.

Very good and easy - from Sandra Nix Crane.
Trudy Hert Duke

Grandma Supak's Pecan Sandies

1 cup butter or margarine
 $\frac{1}{2}$ cup sugar
2 tsps. vanilla extract

2 cups flour
 $\frac{1}{4}$ tsp salt
 $\frac{2}{3}$ cup pecans, finely chopped

Cream together butter, sugar and vanilla until fluffy. Add flour mixture to creamed mixture and mix well. Add pecans and mix. Roll into balls or half moons using approximately 1 teaspoon of dough per cookie. If pecans are chopped fine enough dough may be pushed through a cookie press. Place onto an ungreased cookie sheet and bake for about 20 minutes at 325 degrees. May be dusted with granular or powdered sugar when cooled. Makes approximately 6 dozen. Store loose in tightly sealed container.

Trudy Hert Duke

Chocolate-Oatmeal No Bake Cookies

2 cups sugar

$\frac{1}{2}$ cup butter or margarine

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

3 tablespoons Hershey's Cocoa

Combine and heat to a rolling boil on medium heat stirring constantly. Stir and cook, approximately 5 minutes. (Mixture will become glossy. Drop some in cold water and form a soft ball.) Remove from heat.

Add:

1 teaspoon vanilla

2 tablespoons (heaping) peanut butter

Oatmeal to thicken (approx. - 2 cups)

Stir. Spoon out on waxed or buttered pan.

Trudy Hert Duke - It is amazing how something so easy, can be so yummy!

Peanut Butter Cookies

Mix together thoroughly:

$\frac{1}{2}$ cup soft shortening (half butter)

$\frac{1}{2}$ cup peanut butter

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

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

1 egg

Sift together and stir in:

1 $\frac{1}{4}$ cup sifted flour

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

$\frac{3}{4}$ teaspoon soda

$\frac{1}{4}$ teaspoon salt

Chill dough. Roll into large walnut size balls. Make fork imprint in center of cookie to slightly flatten. Bake at 375 degrees for 10-12 minutes.

Trudy Hert Duke

Holly Drop Cookies

$\frac{1}{2}$ cup butter, at room temperature	$2 \frac{1}{2}$ cups sifted cake flour
$\frac{1}{2}$ cup + 2 tablespoons shortening	1 cup coarsely chopped pecans
1 cup powdered sugar, sifted	$\frac{1}{2}$ cup maraschino cherries, chopped
$1 \frac{1}{2}$ teaspoons vanilla	

Cream butter and shortening until light. Cream in sugar and vanilla. Add flour. Stir in nuts and cherries, reserving a few pieces of cherry to top each cookie. Drop dough by teaspoonfuls onto cookie sheet. Bake at 325 degrees about 12 minutes. Don't allow cookies to brown.

After discovering this recipe I have made these cookies every year for Christmas. These are one of our favorites. -Debra

Trudy Hert Duke

Sunset Cookies

1 pound margarine, softened	$4 \frac{1}{2}$ cups flour
$\frac{3}{4}$ cup sugar	Red and green sugar crystals
2 teaspoons vanilla	

Cream margarine, add sugar and blend thoroughly. Add vanilla and blend in flour, mixing well. Chill dough. Form into rolls $1 \frac{1}{2}$ inches in diameter. Roll one log into red sugar, pressing to coat the roll. Repeat with a different log in green sugar, until all logs have been coated with either red or green sugar. Be careful not to combine the sugar crystals because they will make brown. Wrap in wax paper and refrigerate overnight or store up to 3 months in freezer. Cut in $\frac{1}{4}$ -inch slices and bake at 400 degrees for about 8 to 10 minutes. Don't allow cookies to brown. Remove immediately from baking sheet. Cool on racks. Makes 6 dozen.

Trudy Hert Duke - This is another must at Christmas time. They have a very festive look. This is my favorite Christmas cookie.



Susie and Sadie Musser, taken about 1906.

Grandma Rusco's Peanut Butter Cookies

$\frac{1}{2}$ cup oleo
 $\frac{1}{3}$ cup peanut butter
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
1 egg

$1 \frac{1}{2}$ cup flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla

Mix ingredients and bake at 350 degrees for 10 minutes.

Sadie Rusco



Jesse and Sadie Musser Rusco taken in 1942.

Peach Crisp

1 cup sugar

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

1 cube oleo (softened)

Mix together until it is all crumbly. Peel and slice $2\frac{1}{2}$ lbs. fresh peaches. Place in baking dish that has been slightly buttered.

Sprinkle $\frac{3}{4}$ cup brown sugar over and through peaches - also sprinkle $\frac{1}{4}$ teaspoon almond flavoring over peaches. Then sprinkle first mixture over top of peaches.

Bake in preheated 400 degree oven for 45 minutes. Reduce to 350 degrees and bake another 15 minutes.

Ruby Buergey



The Buergey Family

Apple Crisp

4 cups apples

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

1 teaspoon cinnamon

1 cup sugar

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

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

Slice apples into buttered loaf pan. Add cinnamon and water. Mix flour, sugar, margarine and spread on top of sliced apples.

Bake in 425 degree oven for 10 minutes. Reduce heat to 375 and bake for 25 to 30 minutes or until apples seem done.

Lorene Brown

Sour Cream Raisin Pie

1 cup raisins
2 cups water
1 cup sugar
 $\frac{1}{4}$ cup flour

3 beaten egg yolks
1 cup sour cream
 $\frac{1}{2}$ tsp. salt

Simmer raisins for about 8 minutes. Meanwhile, mix sugar, flour and salt with egg yolks and sour cream. Add flour mixture to cooked raisins and stir until thickened. Pour mixture into an 8 or 9 inch baked pie shell. Cover with meringue - using 6 T sugar and one tsp. vanilla for meringue. Cover pie and bake at 350 for 15 minutes or until lightly brown.

Ann Hert Gay



Dylan, Ann, Kayla, and Evelyn when Ann came to Texas in 2003 to visit.

Pecan Pie

3 eggs, beaten
 $\frac{2}{3}$ cup brown sugar
1 cup light Karo syrup
Dash salt

$\frac{1}{3}$ cup melted butter
 $1 \frac{1}{2}$ vanilla extract
 $1 \frac{1}{2}$ cups pecan halves

Beat eggs with sugar, salt, Karo, vanilla, and butter - beat well. Place pecan halves in unbaked pie shell. Pour filling over pecans. Bake at 350 degrees for 45-50 minutes.

Trudy Hert Duke

Ann's Pie Crust

3 cups flour
1 teaspoon salt
1 cup 3 tablespoons Crisco

1 tablespoon sugar
6 tablespoons ice water

Roll thin.

Ann Hert Gay

Amazing Coconut Pie

2 cups milk
 $\frac{1}{2}$ cup Bisquick
 $\frac{3}{4}$ cup sugar
4 eggs

$\frac{1}{4}$ cup butter or margarine
1 $\frac{1}{2}$ teaspoon vanilla
1 cup Baker's Angel Flake Coconut

Combine all ingredients except coconut in blender. Blend at low speed 3 minutes. Pour into greased 9" pie pan. Let set for 5 minutes. Then sprinkle on coconut. Bake at 350 degrees for 40 minutes.

Trudy Hert Duke

Mystery Pie

Beat: 3 egg whites stiff
Add: 1 cup sugar
3 teaspoons baking powder and beat very stiff
Add: 1 teaspoon vanilla
 $\frac{1}{2}$ cup chopped pecans
25 Ritz crackers (crushed)

Put all in pie pan. Bake 30 minutes at 350 degrees. Top with Dream Whip.

Trudy Hert Duke (from Hazel Rhodes)

Cherry Cheese Pie

1 - 9" graham cracker crumb crust	1/3 cup Real Lemon Reconstituted Lemon Juice
1 - 8 oz. pkg. softened cream cheese	1 teaspoon vanilla extract
1 - 14 oz. can sweetened condensed milk	Canned cherry pie filling, chilled

In medium bowl, beat cheese until light and fluffy. Add sweetened condensed milk, blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving.

Andrea Cummings

Peach Cobbler

1/2 cup margarine or butter	1/2 cup flour
4 cups peeled and sliced peaches	1 cup whipping cream
2 cups sugar, divided	1 teaspoon baking powder
1/2 teaspoon almond extract	

Preheat oven to 350 degrees. Slice margarine into bottom of 9X13" baking dish. Toss together peaches, 1 cup sugar and almond extract. Spread evenly over margarine in dish.

Combine flour, 1 cup sugar, whipping cream, and baking powder. Pour batter over peaches and stir to marble peaches and batter. Bake until golden brown, 35 to 40 minutes. Garnish with shipped cream or ice cream.

Trudy Hert Duke

Aunt Donna's Famous Coconut Cream Pie

Mix together:

1 cup sugar

6 tablespoon flour

$\frac{1}{4}$ teaspoon salt

Now slowly add $\frac{1}{2}$ cup milk (whole).

Then add 2 egg yolks slightly beaten and 2 cups of milk.

Cook until thickened stirring constantly. Take off stove. Then add 1 tablespoon butter, 1 teaspoon vanilla, and $\frac{1}{2}$ cup coconut.

Top with egg whites (beat and add about 2 tablespoons sugar). Cook about 350 degrees until brown. You can put coconut on top of beaten egg whites before cooking.

Donna Jean Mercer

Meringue for Cream Pie

$\frac{1}{2}$ teaspoon cream of tartar

5 egg whites

1 cup sugar

1 teaspoon vanilla

Beat egg whites and cream of tartar with electric mixer. Add sugar gradually to egg whites. Add vanilla.

Spoon on top of pie. Brown in oven at 350 degrees.

Viola Carder



Mitzi, Fred, Layne, Viola, Lisa, Laura, and Richard at Fred and Viola's 50th Wedding Anniversary.

Cheesecake

Crust: 1 $\frac{1}{2}$ c. graham cracker crumbs
 $\frac{1}{4}$ c. butter
1/3 c. brown sugar
Bake @ 350 for 12 minutes.

Filling: 1 lb. cream cheese (16 oz.)
 $\frac{3}{4}$ c. sugar
5 eggs (add one at a time!)
1 tsp. vanilla
 $\frac{1}{4}$ tsp. almond extract
Bake @ 350 for 35 minutes.

Topping: 1 $\frac{1}{2}$ c. sour cream
1 tsp. vanilla
 $\frac{1}{2}$ c. sugar
Mix well. Cover top of cheesecake and bake 5 minutes longer.

Cooking times are based on a large "Springform" pan.

Connie Hert Campbell

Fluffy Pumpkin Cheesecake

8 oz. cream cheese
1 c. canned pumpkin
 $\frac{1}{2}$ c. sugar

$\frac{1}{2}$ tsp. pumpkin pie spice
8 oz. Cool Whip, thawed
1 graham cracker crust

Beat cream cheese, pumpkin, sugar and spice until smooth. Gently stir in whipped topping. Pour into crust and chill for 3 hours. Garnish with additional topping and sprinkle with cinnamon.

Connie Hert Campbell

Reindeer Mix

1 entire block of white almond bark $\frac{1}{2}$ bag of tiny twist pretzels
 $\frac{1}{2}$ box of Rice Chex $\frac{1}{2}$ bag of peanut M & M's
 $\frac{1}{2}$ box of Corn Chex

Melt block of almond bark in microwave for about 2-3 minutes. Mix the rest of the ingredients in a large bowl. Then pour the melted almond bark over the mix. Spread out the mix on a cookie sheet or wax paper to dry for a half hour or so. You can put it in the refrigerator for 10-15 minutes to harden it quicker. Break into small bite-size pieces and eat!

Debra Hert Grose



Jon, Debra, and Jim

Tiger Butter

1 cup milk chocolate $\frac{1}{2}$ cup peanut butter
1 cup white chocolate

Melt the two kinds of chocolate in separate pans. Mix the peanut butter in with the white chocolate. Then add the melted milk chocolate and stir slightly. Pour in wax lined pan. Stir swirls with knife. Let set 1 - $1\frac{1}{2}$ hours. Cut into squares.

Debra Hert Grose

Four Layer Dessert

Mix together:

1 stick oleo (melted)

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

1 cup flour

Press into bottom of 13" pan. Bake in 350 degree oven for 15 to 20 minutes.

Cream together:

8 oz. sour cream

1 cup Cool Whip

1 cup confectioners sugar

1 teaspoon vanilla

Spread over the baked crust when cooled.

Cook 2 small packages flavored pudding and pie filling (or use instant as it doesn't have to cool) with 3 cups milk. Pour over the other 2 layers.

Spread the remaining Cool Whip over the top. Sprinkle with chopped pecans.

Dana Still

Banana Pudding

2 small boxes instant vanilla pudding

8 oz. cream cheese

3 cups milk

2 boxes vanilla wafers

1 large Cool Whip

8 bananas

Mix pudding, cream the cream cheese. Mix the two together and add Cool Whip. Layer cookies, bananas and pudding. End with pudding to seal pudding. Crush vanilla wafers and sprinkle on top.

Janet Buergey Cole

Strawberry Salad Dessert

For Crust-

3 cups graham cracker crumbs

$\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup melted oleo or softened oleo

Press into a casserole pan - saving $\frac{3}{4}$ cup to top salad.

For Filling-

1 pkg. of strawberries (frozen) or fresh ones if available

1 pkg. of strawberry Jell-O

1 cup boiling water

1 8 oz. pkg. cream cheese

1 tsp. vanilla

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

1 tub Cool Whip

Cream cheese and $\frac{1}{2}$ cup sugar - add vanilla. Add Jell-O to boiling water and set aside to cool. If frozen strawberries are used, add them to hot Jell-O. Should have already baked pie crust bottom and it should be cooling. When crust is cool, add cream cheese and cool in refrigerator. Add Cool Whip into Jell-O and strawberry mixture. Pour over cream cheese and sprinkle with $\frac{3}{4}$ cup of cracker crumbs. Refrigerate until cool.

"This is my very best dessert. I make a pan and when my girls come they really like it." --Ann Hert Gay

Lemon Pudding

1 cup sugar

3 T flour

$\frac{1}{4}$ tsp. salt

2 eggs, separated

1 cup milk

3 T lemon juice

$1\frac{1}{2}$ tsp. lemon rind

whipping cream or Cool Whip

Combine sugar, flour, and salt in a mixing bowl. Add well-beaten egg yolks, lemon juice and lemon rind. Mix well. Beat egg whites until stiff; fold into lemon mixture. Pour into a sprayed 1 quart casserole. Place casserole in a pan of warm water. Bake at 350 for 35 minutes. Test with a knife in the center.

"Oh, so good!" --Ann Hert Gay

Easy Strawberry Mousse

2 medium, extra-ripe bananas, peeled
1 can (20 oz.) pineapple slices
1 pkg. (3 oz.) strawberry flavor gelatin

1 carton (8 oz.) strawberry yogurt
2 cups whipping cream, whipped
Mandarin orange segments, optional

Puree bananas in blender. Drain pineapple, reserve juice. Heat reserved juice to boiling. Remove from heat, add gelatin. Stir to dissolve. Blend in yogurt and bananas. Refrigerate until mixture thickens slightly. Fold in whipped cream. Arrange 7 pineapple slices around sides of clear glass bowl. Place mandarin orange segments in center of each pineapple for decorative look, if desired. Turn gelatin mixture into pineapple-lined bowl. Refrigerate until firm. Garnish with remaining 3 pineapple slices.

Trudy Hert Duke

Grandma Hert's Cherry Pudding

1 cup flour
 $\frac{1}{2}$ cup water
1 teaspoon butter

1 cup sugar
1 teaspoon baking powder
Pinch of salt

Mix above ingredients and put into buttered baking dish.

1 can cherries
1 cup sugar

Mix and pour over batter.
Bake 1 hour at 350 degrees.

1 tablespoon butter

Willa Mae Hert



Percy, Willa Mae, Frank, Maxine, and Wayne



Brian enjoying some of Kim's cooking.

Cream Cheese Squares

1 pkg. yellow cake mix

1 tablespoon butter

1 egg

Mix together and spread into bottom of 13 X 9 pan.

1 8 oz. cream cheese (softened)

3 eggs

1 box powdered sugar

1 teaspoon vanilla

Mix together and pour over first layer. Bake at 350 for 45 minutes or until brown.

Kim Hert



Brian and Kim

Homemade Vanilla Ice Cream

4 eggs
2 cups sugar
 $\frac{1}{2}$ teaspoon salt

3 cups heavy cream
1 tablespoon vanilla
2 quarts of whole milk

Beat eggs until very light. Gradually add sugar and salt. Beat mixture well. Then add cream and vanilla. Add milk last. Allow 2 $\frac{1}{2}$ inches for swelling in freezer can.

Evelyn Hert (from a restaurant in Marquette, Kansas)

Homemade Ice Cream

2 lbs. Cool Whip
2 can Eagle Brand milk
2 quarts whipping cream

Ice
Salt

Trudy Hert Duke

Box Ice Cream

This is good and quick, my family loves it!

1 half gallon ice cream
1 - 12 oz. Cool Whip

1 package of Oreo cookies (crushed)

Soften ice cream. Mix ice cream and Cool Whip. Add crushed cookies. Leave a few for topping. Put in dish and refreeze.

Donna Jean Mercer

Divinity

3 cups sugar

$\frac{1}{2}$ cup white corn syrup

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

2 egg white, beaten stiff

$\frac{1}{2}$ teaspoon vanilla

1 cup nutmeats or cherries (optional)

Combine sugar, corn syrup and hot water in saucepan. Cook to 238 degrees (soft ball stage). Add $\frac{1}{2}$ of syrup gradually to egg whites beating constantly. Continue cooking other half of syrup until it reaches 250 degrees (hard ball stage). Keep beating first mixture, then add syrup gradually. Add vanilla and nutmeats and beat until cool. Drop from teaspoon on greased pan or waxed paper. Makes 4 dozen pieces.

Lorene Brown

Peanut Brittle

2 cups sugar

1 cup light corn syrup

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

2 cups roasted salted peanuts

2 tablespoons butter

1 teaspoon vanilla

1 teaspoon baking soda

1 tablespoon water

In a 3 quart pan combine sugar, corn syrup and water. Heat over medium heat, stirring constantly until sugar is dissolved. Simmer until syrup reaches 270 degrees (soft-crack stage). Remove from heat. Stir in butter until melted, and then stir in peanuts. Return to heat and continue cooking until syrup reaches 300 degrees (hard-crack stage). Combine vanilla, baking soda and water and stir into candy until mixture foams. Pour into buttered pan $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ ". Cool completely and break into pieces. Makes $2\frac{1}{4}$ lbs.

There was a note next to this recipe, "Very good, I used this."

Lorene Brown

Peanut Patties

1 cup sugar
1 cup water

1 cup White Karo

Bring to a boil. Add 6 drops red food color and $3\frac{1}{4}$ cups raw peanuts. Cook to hard ball stage. Beat until thick and creamy. Pour on greased dish or drop on greased dish.

Trudy Hert Duke



Trudy

Easy Fudge

2 cups sugar
 $\frac{1}{4}$ cup white Karo syrup
 $\frac{1}{2}$ cup milk

1 square chocolate
 $\frac{1}{2}$ cup Crisco shortening
pinch of salt

Put all ingredients in sauce pan on fire, stirring constantly. Bring to fast boil and cook 2 minutes. Remove from heat and add 1 teaspoon vanilla. Beat with pan in cool water. Add 1 cup nuts when mixture begins to thicken. Then beat until consistency to drop. If fudge becomes too thick while dropping add 1 or 2 drops cream (milk). Drop on waxed paper or foil.

Trudy Hert Duke (from Sandra Nix Crane)

Pecan Pralines

1 cup brown sugar
1 cup Sugar
1 cup milk
1 tbsp. maple syrup

1 tbsp. butter
1/8 tsp. salt
1 cup chopped pecans

Combine sugars and milk. Cook over low heat, stirring constantly until sugars are dissolved and mixture boils. Cook until thermometer registers 224. Add butter and pecans. Cook until a small amount of mixture forms a soft ball when dropped in cold water. Cool quickly to lukewarm. Stir in maple syrup and heat until thick. Drop on a buttered surface and flatten out into patties.

Makes 1 dozen.

Janet Hert

Creamy Pralines

2 cups sugar
1/2 cup white Karo

1 cup whipping cream

Mix all together and cook, stirring constantly with wooden spoon.

Cook until soft-ball stage (238 degrees). Remove from heat and add:

1/8 tsp. salt
2 cups whole pecans

1/2 tsp. vanilla
1 1/2 tbsp. oleo

Beat until glossy and holds shape. Drop by teaspoon onto wax paper.

Janet Hert

Pralines

3 cups sugar
1 cup milk
4 tablespoons butter

1 teaspoon vanilla
1 $\frac{1}{2}$ cups pecans

Boil 1 cup milk and 2 cups sugar together. Melt 1 cup sugar and pour into boiling mixture. Let boil until it forms soft ball. Then add butter, vanilla, and pecans. Stir until thickens and drop on to wax paper.

Trudy Hert Duke

Chocolate Covered Cherries

1 - 16 oz. jar maraschino cherries
1 - 10 oz. jar maraschino cherries
3 tablespoons butter, softened
3 tablespoons lite Karo

$\frac{1}{4}$ teaspoon salt
2 cups sifted powdered sugar
2 - 12 oz. semi-sweet chocolate chips
2 tablespoons shortening

Drain cherries and pat dry. Combine butter, Karo, and salt. Stir in powdered sugar. Knead and form ball with $\frac{1}{2}$ teaspoon. Wrap around cherry completely. Place on wax paper and refrigerate 2 hours. Combine chocolate and shortening. Dip and refrigerate.

Trudy Hert Duke

Peanut Butter Fudge

2 cups peanut butter
 $\frac{1}{2}$ cup + 1 tablespoon butter

2 $\frac{3}{4}$ cups confectioners sugar
1 package semi-sweet chocolate chips

Beat together peanuts, $\frac{1}{2}$ cup butter, and sugar. Press in pan. Melt chocolate and stir in 1 tablespoon butter and spread on top. Put in 13"X9" pan.

Trudy Hert Duke

Peanut Brittle

2 cups sugar
1 cup white Karo syrup
2 teaspoons soda

2 cups raw peanuts
2 teaspoons butter
1 tablespoon vanilla

Bring $\frac{1}{2}$ cup water to a boil. Add sugar and white syrup. Stir until dissolved and boil until it will spin a thread.

Add raw peanuts and cook slowly over a low fire, until mixture turns a golden brown. Take from fire and add 2 teaspoons of butter, baking soda and vanilla.

Stir quickly.

Have ready 2 large well-buttered cookie sheets. Pour and spread. Place in a cool area.

(I use a piece of cloth and a fork and wipe the sides of pan to keep crystals out of syrup.)

This was one of Anne's recipes that our family enjoyed so much we made it most every Christmas.

Anne Hert Gay

Caramel Corn

9 quarts popped corn
2 cups brown sugar
1 cup oleo
1 teaspoon salt

$\frac{1}{2}$ cup white syrup
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon soda

Put all but popcorn and soda in pan. Bring to a boil and boil 5 minutes. Stir once in awhile. Remove from heat add soda. Put popcorn in metal pan. Pour mixture over corn (stirring lightly). Place in oven at 250 degrees for 1 hour. (Stir once in awhile)

Donna Jean Mercer