

Northern Delights The Cuisine of Choice

Florida Community College
North Campus



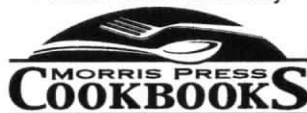
Northern Delights: The Cuisine of Choice

A Collection of Recipes by
**Florida Community
College North Campus**
4501 Capper Road
Jacksonville, FL 32218

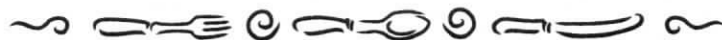
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North Campus Casserole

Ingredients:

One Campus of Choice
A Caring Cadre of Faculty and Staff
An Eager Group of Students
A Liter of Liberal Arts and Workforce Programs
A Catalog of College Courses
A Heaping Scoop of Schedules

Add to this:

Two Cups of Collaboration
Three Tablespoons of Trust
A Dusting of Diversity
One Teaspoon of Acceptance
A Pinch of Praise
One Ladle of Life-long Learning
Fifteen 5:00 a.m. e-mails

Then:

Drop/Add one to two courses
Toss ingredients together,
Dredge with Determination
Marinate for a semester or two

Finally:

Add a Splash of Five-Smile Service,
Place in a First Rate Facility, and
Bake until Whale Done.

Enjoy the fruits of your labor knowing that you have gone above and beyond to make a remarkable difference in the lives of our students that will last forever!

Dr. Barbara Darby
North Campus President





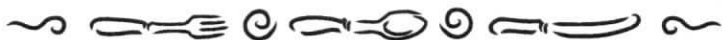
A History of North Campus

Florida Community College's North Campus was dedicated in August, 1970 through the generous contribution of landowners Mr. and Mrs. Elwood Gieger, Mr. and Mrs. Mel Hollins, Mr. and Mrs. Charles Johnson, Mrs. Nell Johnson, Mr. M.M. Woodley, and Mr. and Mrs. Don Zell who saw the need for a site for higher education for the citizens of the Northern boundaries of the city. For thirty-five years, the North Campus has prospered under the dynamic leadership of its provosts/presidents including Dr. Oliver R. Finch (1970 - 1974), Dr. Ezekiel W. Bryant (1974 - 1996), Ms. Charlotte Minter (interim 1996 - 1998), and Dr. Barbara A. Darby (1998 - present).

In addition to its traditional Liberal Arts offerings, North Campus is home to several academic and workforce programs including Nursing, Allied Health, Culinary Arts, Criminal Justice, Massage Therapy, Cosmetology, Computer Technology, and Adult Education. Many community events have been held at North Campus and include the annual Family Literacy Fair, the Florida First Coast Writers' Festival, baseball and softball tournaments, and the college's Employee Wellness Day.

North Campus takes pride in being student centered, technologically connected, and customer-service oriented. It values its campus leaders, excellent instructors, dedicated staff, and diverse student body. Responsive to the needs of the entire college and the Jacksonville community, the North Campus embraces innovation, creativity, and life-long learning for both its employees and its students.

North Campus, with its vast educational course offerings and time-honored community events, is wholeheartedly the Campus of Choice.





2005 Florida Community College – North Campus Cookbook Committee

Janice Hall and BJ Hausman, Co-chairpersons

Joyce Edmonds
Bob Mark
Phyllis Oca
Dane Prevatt

Patricia Smith
Kristy Starling
Karen Surrency
Dana Thomas

This cookbook was published to support the North Campus efforts on behalf of the United Communities Campaign (United Way and Community Health Charities of Florida). This project is ongoing and future addendums will be published. If you are interested in submitting recipes for future addendums, please contact BJ Hausman at 766-6762 or bhausman@fccj.edu.





*Notes about
My Favorite Recipes in this
Cookbook...*





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Appetizers & Beverages

B RUSHETTA POMODORO

- | | |
|---|--|
| 2 c. plum tomatoes, minced (about $\frac{3}{4}$ lb.) | 1 T. extra-virgin olive oil |
| 1½ tsp. capers | $\frac{1}{4}$ tsp. salt |
| 2 T. chopped kalamata olives or Spanish olives with pimento | $\frac{1}{4}$ tsp. balsamic vinegar |
| 1 T. red onions, chopped | $\frac{1}{8}$ tsp. pepper |
| 1 T. fresh basil, chopped | 10 (½-inch thick) slices diagonally cut French bread
banquette, toasted |

Combine all the ingredients except French bread; cover and let stand 30 minutes. Drain the tomato mixture. Top each bread slice with 1 tablespoon tomato mixture. Yields 10 servings.

BJ Hausman

C CHEESE SAUSAGE BALLS

- | | |
|--------------------------|----------------------|
| 2 c. Bisquick mix | 1 lb. cheddar cheese |
| 1 lb. Jimmy Dean sausage | |

Mix all ingredients together. Form into 1-inch balls. Bake on cookie sheet at 350° for 10 minutes or until done.

Joyce Edmonds

CRAB SALAD

1 can mushroom soup
6 oz. cream cheese
1 c. mayonnaise
1 tsp. unflavored gelatine

3 tsp. cold water
1 (6³/₄-oz.) can crab claw
2 green onions, sliced thin
1 c. celery (chopped fine)

Heat soup; add cream cheese, mayonnaise, gelatine and cold water. Mix well; let cool. Add remaining ingredients. Pour into mold and refrigerate overnight.

Susie Keen
FCCJ, Nassau Center
Enrollment Services

CURRY-ALMOND CHEESE SPREAD

2 (8-oz.) pkgs. cream cheese,
softened
1 (9-oz.) jar mango chutney
1 c. slivered almonds, toasted
1 T. curry powder
½ tsp. dry mustard

Toasted slivered almonds
Garnishes: thinly sliced Granny
Smith apple, fresh parsley sprigs,
fresh cranberries
Assorted crackers

Process first 5 ingredients in a food processor until smooth, stopping to scrape down sides. Cover and chill 1 hour. Shape mixture into a round. Chill until ready to serve. Sprinkle with almonds. Garnish, if desired. Serve with assorted crackers. Preparation: 20 minutes. Chill 1 hour.

EGG ROLLS

24 egg roll wrappers (available in any oriental store) 1 egg beaten

Filling:

1 lb. lean ground beef or shrimp	Dash of ground black pepper
1/2 c. celery, French cut	1/2 tsp. salt
1/2 c. carrots, French cut	1/2 c. water chestnuts, French cut
1/2 c. green beans, French cut	2 T. finely chopped onion
1 c. bean sprouts	1/2 tsp. nutmeg
1 c. Chinese cabbage or green cabbage or red cabbage, shredded	1/2 tsp. garlic powder
3 T. raisins	1/2 c. soy sauce

In a large mixing bowl mix all the filling ingredients thoroughly. Place approximately 3 tablespoons of filling off center of each egg roll wrapper. Fold two sides of wrapper over filling. Roll edge of wrapper nearest you over filling. Brush exposed edge of wrapper with beaten egg so that the wrapper edges stays in place. Deep fry in a saucepan or pot. Use vegetable oil. Deep fry at medium heat until golden brown.

Sweet & Sour Sauce:

1/2 c. vinegar	1/4 c. sugar
1/2 c. water	1/4 c. cornstarch
1/2 c. pineapple juice	(Also available ready made in grocery store)
1/4 c. brown sugar	

Use low heat. In a saucepan or medium-size pot bring water, vinegar, brown sugar and sugar to boil or until sugar dissolves. Combine starch and pineapple juice blending well and add it to sugar mixture. Cook by stirring constantly until thickened. Serve with egg roll.

*Fred Oca, Sr.
Phyllis Oca's husband*

Fiesta Dip

- | | |
|--------------------------------------|---------------------------|
| 1 (8-oz.) pkg. softened cream cheese | 2 T. chopped green pepper |
| 1 c. shredded sharp cheddar cheese | 2 T. sliced black olives |
| 1/2 c. salsa | 2 T. sliced green onions |

Spread cream cheese with spatula evenly into base of microwave cooker (oval). Sprinkle cheddar cheese evenly over top. Drizzle salsa over top of cheese; top with peppers, black olives and onions. Microwave on medium (50%) for 2 to 4 minutes or just until cream cheese is melted and mixture is bubbly on edges. Let stand several minutes. Serve with taco chips.

Sharon McCarthy

Fresh Basil Cheese Spread

- | | |
|--|-------------------------------------|
| 3/4 c. chopped walnuts | 1 c. freshly grated Parmesan cheese |
| 1/4 c. fresh basil, coarsely chopped | 1/2 c. olive oil |
| 1 clove garlic | |
| 1 tsp. green onions, chopped | |
| 2 (8-oz.) pkgs. cream cheese, softened | |

Bake walnuts in a shallow pan at 350°, stirring occasionally, 5 to 10 minutes or until toasted. Pulse basil, garlic and green onions in food processor until minced. Add walnuts, cream cheese, Parmesan cheese and oil; process until smooth. Cover and chill; serve spread with crackers or toasted pita wedges or toasted French bread slices. Yields 20 servings.

Bj Hausman

Hamburger/Cheese Dip

- | | |
|--------------------------|------------------------|
| 1/2 pkg. Velveeta cheese | 2 lbs. hamburger |
| 1 pkg. picante sauce | 1 lg. bag Frito scoops |

Brown hamburger, breaking it up into small pieces. Drain all grease. Cut Velveeta cheese in small squares (about the size of a dice). Drop cheese squares and picante sauce into pan while mixing slowly with hamburger. Continue stirring until all cheese has melted. Transfer dip into cool bowl and use Frito scoops to eat.

Kristy Starling

HOLLY JOLLY EGG NOG

6 eggs, slightly beaten	3 c. milk
2 c. sifted powdered sugar	1 ¹ / ₄ c. dark rum
2 T. vanilla	3 T. brandy
2 (12-oz.) cans evaporated milk	Fresh ground nutmeg

Combine eggs, powdered sugar and vanilla in large bowl, stirring well. Stir in undiluted evaporated milk. Add rum and little at a time stirring with a whisk. Allow to chill 24 hours. Stir in brandy. Sprinkle with nutmeg. Serve chilled. Yields 2¹/₂ quarts.

Robin Grace

LEMON-PEPPER OYSTER CRACKERS

12 oz. oyster crackers	1 tsp. lemon pepper
1 c. oil, heated	1 tsp. dill weed
1 tsp. beau monde (if you can't find this spice, don't worry about it..it's optional)	1/4 tsp. cayenne pepper
	1 (4-oz.) pkg. Ranch dressing mix

Mix seasonings with oil, then combine with crackers.

Steve Park

ONION CHEESE BALL

2 (8-oz.) pkgs. cream cheese, softened	Dash of onion soup mix
1 med. onion, grated	1/2 c. finely chopped pecans or walnuts

Grate the onion; set aside. Beat the cream cheese until fluffy, then stir in grated onion and dash of onion soup mix. Roll into a ball, then chill. Then roll ball in chopped nuts and serve with crackers and celery sticks. Yields 12 servings.

Linda LaBell

*P*ICANTE DIP

- | | |
|-----------------------------|------------------------------------|
| <i>1 can bean dip</i> | <i>1 c. cheddar cheese, grated</i> |
| <i>1 (8 oz.) sour cream</i> | <i>1 c. chopped black olives</i> |
| <i>1 jar picante sauce</i> | <i>1 c. scallions, chopped</i> |
| <i>1 tomato, chopped</i> | |

Layer in order given. Dip with Doritos or Tostitos.

Marlene Cauley

*P*INEAPPLE FRUIT PUNCH

- | | |
|--|---------------------------------------|
| <i>1 (46-oz.) can Dole pineapple juice</i> | <i>1 sm./med. can crush pineapple</i> |
| <i>1 L. Ginger Ale</i> | <i>1 c. sugar</i> |
| <i>1 (64 oz.) Hawaiian punch</i> | |

Chill overnight before preparing large punch bowl. Combine all drinks together, drain crush pineapple, add sugar to desire.

Linda Williams

*P*OOOR MAN'S CAVIAR

- | | |
|--|--|
| <i>1 can hominy or white corn</i> | <i>1/4 c. chopped parsley</i> |
| <i>2 cans black-eyed peas</i> | <i>1 clove garlic, minced</i> |
| <i>1 tomato, chopped (can use Ro-Tel mild or reg.)</i> | <i>Extra chopped jalapeño & red pepper, if desired</i> |
| <i>1/2 c. onion, chopped</i> | <i>Sm. amount of salt, to taste</i> |
| <i>1 jar Barswell's pepper relish</i> | <i>1 green pepper, chopped (about 3/4 c.)</i> |
| <i>1 c. Italian dressing</i> | |

Mix all ingredients and chill for at least 1 hour. Serve with tortilla chips.

Sharon McCarthy
North Campus

RANCH DIP

3/4 c. sour cream
1/2 c. mayonnaise
1/3 c. chopped parsley
1/4 c. chopped chives

1/4 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper

Mix all ingredients and serve with fresh vegetable or crackers.

Pat Stores, Nursing

SOUTHWESTERN SALSA

2 tsp. cumin
4 (15 oz.) black beans, rinsed & drained
4 (15-oz.) cans whole kernel corn, rinsed & drained
2 red bell peppers, seeded & minced
1 purple onion, minced

1 c. minced fresh cilantro
1 c. minced fresh parsley
2/3 c. lime juice
1/2 c. olive oil
6 pressed garlic cloves
2 tsp. dried red pepper
1 tsp. pepper (black)

Combine. Store in refrigerator up to 2 weeks. Yields 10 cups.

Linda Hunter

TACO DIP

2 1/2 lbs. ground beef (cooked & drained)
1 lg. jar salsa

1 pkg. taco seasoning
8 oz. cream cheese
Dehydrated onion, to taste

Add salsa, taco seasoning, cream cheese and onion to drained cooked hamburger. Top with grated cheese. Bake at 350° until cheese melts. Black olives on top (optional). Serve with nachos.

Chloe Sims

*V*EGGIE PIZZA

1 can crescent rolls
8 oz. cream cheese
1 pkg. original Hidden Valley
Ranch dressing
1/2 c. mayonnaise
1/2 tsp. garlic salt

1 tsp. dill
Approx. 3 c. assorted veggies,
chopped very fine (broccoli,
cauliflower, carrots, onions,
olives, bell pepper)

Press crescent rolls onto baking pan (approximately 10 x 15). Bake 350°, 10-12 minutes or until browned. Combine cream cheese, dressing mix, mayonnaise, dill and garlic salt. Mix well. Add chopped veggies. Spread on cooled crescent roll crust and refrigerate. Cut in squares to serve.

Nancy McDuffie

*Y*UMMY CHEESE BITS

1 lb. grated sharp cheddar cheese 2 c. self-rising flour
1 stick margarine 2 c. Rice Krispies

Mix all together and form into balls and bake at 350° for 5 minutes.

Joyce Edmonds

Recipe Favorites

Soups & Salads

*A*LICE'S TIERED SALAD

- | | |
|--|--|
| 1 sm. head red-leaf lettuce, rinsed, dried, torn into pieces or shredded | 1 sm. red onion, sliced or chopped |
| 2 c. baby spinach leaves, rinsed, dried, torn into pieces or shredded | 2 c. bean sprouts, rinsed, dried |
| 1 c. shredded fat-reduced cheddar cheese | 1 c. shredded carrots |
| $\frac{1}{4}$ c. sliced black olives | 10-oz. pkg. frozen green peas, cooked, drained or 14-oz. can green peas, drained |
| 1 c. sliced or chopped mushrooms | $\frac{1}{2}$ c. Miracle Whip or mayonnaise |
| | $\frac{1}{2}$ lb. smoked turkey, cut into strips or cubes |

Makes 8 servings. Preparation time: 30 minutes, plus resting time of several hours or overnight. In a deep glass bowl, place salad greens on bottom. Layer cheese, olives, mushrooms, red onion, bean sprouts, carrots and peas. Spread dressing over salad. Top with smoked turkey. Cover tightly with plastic wrap; refrigerate overnight.

Alice Campbell

*A*NAHEIM ORANGE FLUFF SALAD

- | | |
|--|-------------------------------------|
| 1 sm. pkg. orange gelatin | 2 c. water |
| 1 sm. pkg. vanilla (not instant) pudding | 1 sm. can mandarin oranges, drained |
| 1 sm. pkg. tapioca pudding, not instant | 1 med. ctn. whipped topping |

Put gelatin and puddings in a pot. Add 2 cups of water; cook until mixture begins to boil and chicken. Remove from heat. Let mixture set and cool down. Then add oranges and whipped topping to mixture. Blend thoroughly and refrigerate. Serves 4-6.

Marlene A. Gustin

*A*PPLE/LIME JELLO SALAD

<i>1 pkg. lime Jello</i>	<i>1 sm. can crushed pineapple</i>
<i>1 c. boiling water</i>	<i>1 c. chopped nuts</i>
<i>1 pkg. cream cheese, softened</i>	<i>1 apple, chopped</i>

Add Jello, water, pineapple, cream cheese; mix well. Then add nuts and apples. Chill and serve.

Carolyn Johnson

*B*LT SALAD

<i>1/4 c. buttermilk</i>	<i>1/8 tsp. garlic powder</i>
<i>1/4 c. mayonnaise</i>	<i>8 c. leaf lettuce, torn</i>
<i>1/4 c. sour cream</i>	<i>1 lg. tomato, sliced</i>
<i>1/4 tsp. dried basil</i>	<i>8 slices bacon, crisply cooked &</i>
<i>1/4 tsp. dried oregano</i>	<i>crumbled</i>

Blend together buttermilk, mayonnaise, sour cream, basil, oregano and garlic powder. Refrigerate one to two hours or until chilled. Combine lettuce, tomato and bacon; toss with dressing.

Janet Frazer
Library Patron

BOB'S POTATO SALAD

5 lbs. Yukon gold potatoes

3 chopped boiled eggs, if desired

Suggested veggies for potato salad:

$\frac{1}{2}$ c. chopped bell peppers

$\frac{1}{2}$ c. diced sweet pickles, more if desired

$\frac{1}{2}$ c. chopped celery

$\frac{1}{2}$ c. chopped onion

$\frac{1}{4}$ c. chopped olives to taste

Please feel free to add, increase or decrease veggies to your own taste. Cook potatoes with the skins on in salted water (salt to taste). When a fork can be stuck in potato very easily, potatoes are done. Remove potatoes from heat and let them cool in cold water. Once cold, peel and cut potatoes into bite-size pieces, placing them in a large serving bowl. Add chopped veggies.

Potato Salad Dressing:

1 c. salad dressing (Miracle Whip)

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ to 1 c. mayonnaise

1-3 T. prepared yellow mustard

3 T. vinegar

(add mustard to your own taste)

In a small mixing bowl, mix salad dressing, mayonnaise, vinegar, sugar and mustard until creamy smooth. Once ingredients are blended, gradually add dressing to potato and veggie mixture; mix well. Add enough salad dressing so that the potato salad is not too dry. Serves 12-14.

Bob Walls

BROCCOLI SLAW

2 (8.5 oz.) broccoli slaw mix

1 bunch green onions, chopped

2 beef Ramen noodle packages

$\frac{1}{2}$ c. sugar

1 c. sliced almonds

$\frac{3}{4}$ c. oil

1 c. sunflower seeds

$\frac{1}{2}$ c. cider vinegar

Remove soup packets from noodles. Crush dry noodles on the bottom of a large bowl. Pour broccoli mix over noodles, next sprinkle almonds, sunflower seeds and green onions on top. Whisk soup mix, oil, sugar and vinegar. Pour over salad. Cover (do not mix), chill 24 hours, toss before serving.

Kathy Harward

BROCCOLI SALAD

<i>5 or 6 c. broccoli flowerets</i>	<i>1/2 c. mayonnaise</i>
<i>1 c. bacon bits</i>	<i>1/2 c. sugar</i>
<i>1 c. sunflower seed</i>	<i>1/2 c. apple cider</i>
<i>1 lg. red onion</i>	<i>1 box golden raisins</i>

Mix broccoli, bacon bits, sunflower seeds, diced red onions, raisins, mayonnaise and sugar together. Pour apple cider over salad and chilled.

Mary Calhoun

CHICKEN SALAD

<i>4 c. cooked, cubed chicken</i>	<i>1/4 c. sour cream</i>
<i>1 c. chopped celery</i>	<i>1 tsp. salt</i>
<i>1 c. seedless green grapes, halved</i>	<i>1 tsp. pepper</i>
<i>1-2 c. walnuts, chopped</i>	<i>Sm. can crushed pineapple,</i>
<i>3/4 c. Miracle Whip</i>	<i>drained</i>

Combine chicken, celery, grapes, walnuts and pineapple in large mixing bowl. Sprinkle salt and pepper; add Miracle Whip and sour cream and mix thoroughly. Chill for several hours or overnight.

Joyce Edmonds

HOT CHICKEN SALAD

<i>2 c. chopped chicken</i>	<i>1 c. almonds</i>
<i>1 c. cracker crumbs</i>	<i>1 c. mayonnaise</i>
<i>2 c. celery</i>	<i>6 hard-boiled eggs</i>
<i>2 c. cream of chicken soup</i>	<i>4 T. lemon juice</i>
<i>4 T. grated onion</i>	<i>Salt & pepper</i>

Combine in casserole and bake at 350° for 45 minutes.

BJ Hausman

CHICKEN SALAD PIE

Baked pie shell

1½ c. cooked, diced chicken

8 oz. crushed pineapple

1 c. chopped nuts

½ c. diced celery

1 c. sour cream

⅔ c. mayonnaise

⅓ c. grated sharp cheese

½ c. chopped or sliced olives

Mix chicken, nuts, pineapple, celery and ⅔ of sour cream and mayonnaise mixture on cooked pie shell. Spread remaining cream. Top with cheese and olives and chill for 2 hours.

Gloria Cardona

CHICKPEA & PASTA SOUP

3 T. quality olive oil

4 anchovy fillets, chopped

4 cloves garlic, peeled & chopped

1 carrot, finely chopped

1 tsp. sugar

2 c. canned tomatoes, drained & chopped

1½ c. cooked chickpeas, drained

11 c. chicken stock

2 tsp. minced fresh rosemary leaves

¼ c. minced parsley

1½ c. sm. uncooked pasta, such as ditalini

Salt & pepper, to taste

½ c. freshly grated Parmesan cheese

Heat water for pasta. Heat oil over medium heat in large pot. Add anchovies and sauté for 1 minute. Add garlic, carrot, sugar and tomatoes and lower heat to medium; cook 3 minutes; stirring frequently. Add chickpeas and chicken stock and bring back to simmer. Cook 10 minutes. Add salt, rosemary and parsley. Maintain simmer while pasta cooks. Place pasta in individual bowls and soup then fresh pepper and Parmesan cheese. Keep leftovers separate.

Pat Stores

CHINESE CABBAGE SALAD

Salad:

<i>1 head Napa (Chinese cabbage), thinly sliced & vein removed</i>	<i>1/2 c. sunflower seeds without hulls</i>
<i>1 bunch green onions, thinly sliced</i>	<i>1 pkg. dry Ramen noodles, crushed</i>
<i>1/2 c. slivered almonds</i>	

Dressing:

<i>4 T. sugar</i>	<i>1/2-3/4 c. vegetable oil</i>
<i>1 tsp. pepper</i>	<i>1/2 tsp. onion powder</i>
<i>1 tsp. salt</i>	<i>1/2 tsp. garlic powder</i>
<i>6 T. rice vinegar</i>	

Combine all ingredients for the dressing in a jar and shake. Let dressing sit for a while to allow ingredients to mix well. Combine all salad ingredients. Just before serving, shake dressing over salad and mix thoroughly.

BJ Hausman

CORN CHOWDER

<i>4 slices bacon, chopped</i>	<i>2 tsp. salt</i>
<i>1 c. onion, chopped</i>	<i>1/4 tsp. pepper</i>
<i>2 c. peeled & diced potatoes</i>	<i>2 lbs. frozen corn</i>
<i>2 1/2 c. water</i>	<i>3 1/2 c. heavy cream</i>
<i>1/4 c. flour</i>	<i>1/2 tsp. paprika</i>

Cook bacon until crisp in a heavy saucepan. Add onions and sauté until soft and slightly browned. Add potatoes, 2 cups of the water, salt and pepper. Cover and simmer for 15 minutes or until potatoes are soft. Stir in corn, cream and paprika. In a cup or blender mix flour and remaining cold water. Shake or blend until there are no lumps. Add flour mix to chowder and simmer for 5 minutes. Serve 4.

Joyce Edmonds

CORN SALAD

2 cans Green Giant shoe peg corn 1 c. mayonnaise
3 sprigs green onion Salt & pepper
3 plum tomatoes

Core and seed tomatoes, then dice them. Slice onions in small circles including the tops. Drain corn. Add all ingredients in bowl and stir. Adding salt and pepper to your taste. Add more mayonnaise if need.

Susie Keen

FCCJ, Nassau Center
Enrollment Services

COUSCOUS, SHRIMP & BLACK BEAN SALAD

Salad:

6 c. prepared couscous $\frac{1}{4}$ c. finely chopped parsley
2 (16-oz.) cans black beans $\frac{1}{3}$ c. finely chopped cilantro
1 pt. grape tomatoes 2 tsp. cumin
 $\frac{1}{2}$ c. finely chopped red onion Salt & pepper to taste
1 sm. bell, pepper, diced 2 lbs. cooked, peeled shrimp

Dressing:

$\frac{1}{2}$ c. extra virgin olive oil 3 garlic cloves, pressed
 $\frac{1}{2}$ c. freshly squeezed lime juice Pinch sugar

Make Salad: Prepare couscous according to package. Allow to cool and fluff with a fork. Drain black beans. Rinse and drain well. Toss together all salad ingredients. Sprinkle with cumin, salt and pepper. Whisk together olive oil, lime juice, garlic and sugar. Pour over salad and mix well. Best served at room temperature. Yields 12 servings.

Julianne Stratmann

CRANBERRY SALAD

- | | |
|---------------------------------------|--------------------------------|
| 2 c. <i>chopped fresh cranberries</i> | 2 c. <i>sugar</i> |
| 2 c. <i>chopped apples</i> | 1 sm. <i>pkg. cherry Jello</i> |
| 2 <i>oranges, cut up</i> | 1½ <i>pkg. Knox gelatin</i> |
| 1 sm. <i>can crushed pineapples</i> | 2 c. <i>water</i> |
| 1 c. <i>chopped pecans</i> | |

Combine cranberries, apples, oranges, pineapple and pecans. Mix cherry Jello with one cup hot water and mix Knox gelatin with one cup cold water. Combine both gelatins and add sugar. Combine mixture with fruit, put in mold and set in refrigerator until firm.

Jo Ann Faulk

CREME DE MENTHE SALAD RING

- | | |
|------------------------------------|---|
| 1 (3-oz.) <i>pkg. lime Jello</i> | 1 (8-oz.) <i>ctn. Dannon vanilla yogurt</i> |
| ¾ c. <i>boiling water</i> | ½ c. <i>chopped pecans</i> |
| 1 lg. <i>can crushed pineapple</i> | 2 <i>tsp. lime juice</i> |
| ⅓ c. <i>creme de menthe</i> | <i>Lime slices, to garnish</i> |
| 1 sm. <i>ctn. sour cream</i> | |

Dissolve Jello in boiling water. Drain pineapple, reserve liquid. Combine juice with creme de menthe. Add to gelatin. Chill until thickens. Add yogurt and sour cream and beat mixture until light and creamy. Pour into greased 5-6 cup ring. Mold and chill until set.

BJ Hausman

HOMEMADE ONION SOUP

5 c. sliced onions

1/4 c. butter or margarine

1/4 tsp. sugar

1/2 tsp. salt

1/4 tsp. pepper

5 chicken bouillon cubes

5 c. water

1 T. flour

Garnish (optional):

8 slices thinly sliced French bread,
toasted

8 oz. or more freshly grated
Parmesan or gruyere cheese

Sauté onions in butter heavy large skillet or Dutch oven. Add seasonings then sprinkle.. with flour. Stir. Dissolve bouillon in 1 cup of water and add. Add remaining 4 cups of water and simmer for 45 minutes. To serve, ladle into oven-proof ramekins or soup bowls. Top with thin slice of toasted French bread and lots of fresh Parmesan cheese. Stick under broiler for few minutes to melt cheese. Serves 6.

Linda LaBell

LAYERED TACO SALAD

1 (16-oz.) can refried beans

1 pkg. taco seasoning

1 ctn. guacamole dip (Publix)

8 oz. sour cream

1 (4 oz.) chopped ripe olives

2 lg. fresh tomatoes, diced

1 sm. onion, chopped

1 (4 oz.) chopped green chiles,
drained

1 1/2 c. shredded cheese (Monterey
or Colby Jack)

Mix beans and taco seasoning. Spread in 12 x 8 x 2-inch dish. Layer remaining ingredients in order. Serve with chips.

Robin Grace

MAMA'S COUNTRY BACON POTATO SALAD

4 c. new potatoes, cooked &
drained

1/2 green pepper, diced

1 sm. onion, diced

6 slices bacon, crisp, cooked &
crumbled

1 c. Miracle Whip, Lite

Mix all ingredients in a large bowl; season to taste.

Joyce Edmonds

MAMA'S POTATO SALAD

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|--------------------------------------|---------------------------|
| <i>1/2 sm. jar of sweet relish</i> | <i>1/2 c. mayonnaise</i> |
| <i>1 sm. onion, chopped fine</i> | <i>1 T. sugar</i> |
| <i>1 celery, chopped fine</i> | <i>6 lg. red potato</i> |
| <i>1 T. mustard</i> | <i>4 lg. eggs, boiled</i> |
| <i>1/2 bell pepper, chopped fine</i> | |

Boil diced potato until done (drain). Boil eggs; set aside. Combine all ingredients and mix in large bowl. Taste to see if mixed well and add more according to taste.

Linda Williams

PAELLA SALAD

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|--|---|
| <i>1 1/2 c. water</i> | <i>1/2 c. frozen English peas,
thawed & drained</i> |
| <i>1/2 lb. unpeeled fresh med. shrimp</i> | <i>1/3 c. thinly sliced celery</i> |
| <i>1 (5-oz.) pkg. yellow rice mix</i> | <i>1/4 c. minced onion</i> |
| <i>1/4 c. tarragon vinegar</i> | <i>1 (2-oz.) jar diced pimento,
drained</i> |
| <i>2 T. vegetable oil</i> | <i>Lettuce leaves, opt.</i> |
| <i>1/4 to 1/2 tsp. curry powder</i> | <i>Lemon slices, opt.</i> |
| <i>1/8 tsp. dry mustard</i> | <i>1 can sliced black olives</i> |
| <i>1/2 tsp. white pepper</i> | |
| <i>2 c. chopped cooked chicken breast</i> | |
| <i>1 med. tomato, peeled & chopped</i> | |

Bring water to a boil; add shrimp and cook 3 to 5 minutes. Drain well; rinse with cold water. Chill. Peel and devein shrimp. Prepare rice according to package directions, omitting butter. Combine vinegar, oil, curry powder, dry mustard and pepper; add to rice, stirring well. Add shrimp, chicken and next 5 ingredients; toss gently. Cover and chill. Serve on lettuce leaves and garnish with lemon slices, if desired. Yields 6 servings.

BJ Hausman

PASTA SALAD

Broccoli
Shredded carrots
Grape tomatoes
Yellow squash
Radishes, thin
Red onion, opt.

Bacon bits, opt.
16 oz. pasta (I use ziti)
1 (16 oz.) Ranch peppercorn
dressing
McCormick salad seasoning

Cook pasta according to package directions. Place under cold water and drain well, place in large mixing bowl. Cut vegetable in small bite size pieces, add to pasta. Pour 1/2 bottle of dressing onto pasta and vegetables, mix well. Refrigerate 4 hours or if possible overnight. Add additional dressing as needed.

Wiley Smith

POTATO SALAD

5 lbs. red potatoes
1 jar olives with pimentos
3-4 eggs
1 lb. bacon

2 sm. yellow onions
4-6 T. mayonnaise
Squirt mustard

Boil potatoes with skins on and onions and eggs. Fry bacon until extra crispy. Chop olives and pimentos in small pieces. Combine all ingredients listed above and add olive juice on top after mixing. Sprinkle salt and pepper or garlic salt.

Robin Grace

SPAGHETTI SALAD

1 (16-oz.) pkg. spaghetti, break in
thirds, cooked & drain
1/4 c. olive oil
3 tsp. lemon juice
1 tsp. Accent
1 tsp. salt

2 c. chopped celery
1 c. chopped green bell pepper
3/4 c. chopped onion
6-oz. jar sliced black olives
4-oz. jar pimentos
1 1/2 c. mayonnaise

Mix all ingredients together. Makes a large salad bowl and can serve 12-15 people.

Jo Ann Faulk

STRAWBERRY CINNAMON SALAD

1 lg. box strawberry Jello
2 c. hot water

$\frac{2}{3}$ c. red hot candies
 $1\frac{3}{4}$ c. sweetened applesauce

Filling:

1 (8-oz.) & 1 (4-oz.) pkg. cream
cheese
 $\frac{3}{4}$ c. chopped pecans

$\frac{3}{4}$ c. finely chopped celery
 $\frac{3}{4}$ c. Miracle Whip

Dissolve Jello and red hots in water on stove or in microwave. Add applesauce. Pour $\frac{1}{2}$ of mixture into a mold, decorate bowl or square pan. Chill. Cream together cream cheese, pecans, celery and Miracle Whip. Spoon over set Jello. Add remaining half of Jello mixture on top of filling and chill until set. This salad goes a long way, serving many guests and can be doubled. It makes a beautiful mold. It can also be spooned from a bowl or cut into squares from the pan.

Glenda L. Miller

10 LAYER SALAD

1 head lettuce
2 c. chopped celery
 $\frac{1}{2}$ c. chopped bell pepper
1 sm. onion, chopped
10-oz. pkg. frozen peas

8 slices bacon, cooked crisp
2 c. mayonnaise
2 T. sugar
4 oz. grated cheese
2 boiled eggs, chopped

Shred lettuce and place in a 13 x 9-inch dish. Layer with chopped celery, bell pepper, onion, frozen peas, bacon, mayonnaise, sugar, grated cheese and boiled eggs. Cover and refrigerate overnight.

Joyce Edmonds

TORTELLINI SOUP

Sauté 2 garlic cloves in olive oil. I use more than 2, I like it better. I use about a tablespoon and half otherwise it leaves an oily flavor. Add 3 cans chicken broth. Bring to boil and add 1 package tortellini; simmer 15 minutes, 1 package chopped spinach (drained), 1 can Italian tomatoes, cut up. Simmer in pot. Serve with Parmesan cheese.

Bj Hausman

CITRUS SALAD DRESSING

1 c. oil

1/2 c. vinegar

1/2 c. sugar

1 tsp. salt

1/2 tsp. pepper

1 tsp. paprika

1 tsp. celery salt

1/2 tsp. dry mustard

1/4 c. grated onion

Mix in blender.

Phyllis Oca

Recipe Favorites

Recipe Favorites

Vegetables & Side Dishes

*B*AKED CHEESY CAULIFLOWER

- | | |
|-------------------------------------|-------------------------------------|
| <i>1 head fresh cauliflower</i> | <i>1/4 c. milk</i> |
| <i>3 T. melted butter</i> | <i>Salt, pepper, parsley flakes</i> |
| <i>2 c. shredded cheddar cheese</i> | <i>Bread crumbs</i> |
| <i>1 can cream of broccoli soup</i> | |

Soak cauliflower bottom up in cold water about 30 minutes to remove impurities. Cook cauliflower in boiling water for 5 to 8 minutes. While cauliflower is cooking, prepare sauce. In a 1-quart saucepan stir together soup, milk, cheese, butter and parsley. Stir over medium heat. Layer the cauliflower, salt and pepper and sauce in a casserole ending with sauce. Top with bread crumbs, cover and bake 30 minutes at 350°. Remove cover and bake 10 minutes or until brown. Serves 4.

Donna Martin

*B*AKED CORN CASSEROLE

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| <i>1 can creamed corn, approx. 15 oz.</i> | <i>1 box Jiffy corn muffin mix</i> |
| <i>1 can whole kernel corn, approx. 15 oz.</i> | <i>1 stick margarine or butter, melted</i> |
| <i>1 c. sour cream</i> | <i>2 eggs</i> |
| <i>2 tsp. sugar</i> | |

Mix all ingredients together; pour into casserole dish. Bake at 350°, 30-45 minutes or until lightly browned on top.

Jan Locker
'Retiree,
Campus 'President's Office

*B*ROCCOLI-CAULIFLOWER TOSS

1 lg. cauliflower
1 bunch broccoli
2-3 sweet apples

1 c. raisins
2-4 T. Kraft real mayonnaise
1 c. pecans, opt.

Break cauliflower and broccoli into flowerets. Mix in chopped apples and raisins. Toss gently with mayonnaise. Chill. Sprinkle with pecans before serving. Serves 6.

Nina Sartain Turner
Professor Adult Studies

*B*ROCCOLI RICE

Cook $\frac{1}{2}$ c. rice or $1\frac{1}{2}$ -2 c. leftover
rice

$\frac{1}{4}$ c. margarine, butter
1 onion, chopped

2 c. chopped broccoli, cooked &
drained

$\frac{1}{2}$ c. milk
 $\frac{2}{3}$ c. grated cheese

Sauté margarine and onion in a small skillet. Mix broccoli, cheese milk and rice in a large casserole dish. Add onion/butter (margarine) mixture. Bake in covered casserole dish at 350° for 45 minutes.

Anne Hawn Smith

*B*ROCCOLI SALAD

1 bunch fresh broccoli, cut in sm.
pieces

$\frac{1}{2}$ lb. bacon, fried, drained &
diced

$\frac{1}{2}$ c. raisins

$\frac{1}{2}$ c. sliced red onions

1 c. mayonnaise

$\frac{1}{2}$ c. sugar

2 tsp. vinegar

Combine all ingredients and marinate 3 hours. Serves 8.

Jo Ann Faulk

CARROT PUDDING

2 c. shredded, cooked carrots
1 tsp. salt
 $\frac{3}{4}$ c. sugar ($\frac{1}{4}$ white & $\frac{1}{2}$ light brown)
 $\frac{1}{2}$ stick butter, melted

2 T. flour
Dash of cinnamon
1 c. milk or can use sour cream
3 eggs
1 tsp. vanilla

Combine all of the ingredients and mix well. Pour in a 1-quart baking dish and bake at 350° for 1 hour.

BJ Hausman

COCONUT RICE

4 c. long grain rice
1 can unsweetened coconut milk
1 inch of ginger
10 garlic cloves

3 tsp. curry powder
1 stick unsalted butter
Salt for taste

Grind ginger and garlic with a little bit of water. Soak the rice in water for about 10 minutes, then drain it well so that there is not more water in the rice. Melt the butter in a medium saucepan. Next add the curry powder, mix until it turns brown. Then add the garlic and ginger mix lower heat and stir till it loses the garlic smell. Add coconut milk stir it all together. Add 6 cups of water to the mix let it boil. After boiling it add the well drained rice into the mix, add salt to taste. Stir till the water almost evaporates. Preheat the oven for 350°. Place the rice in the oven cook for 10 minutes or until the rice is cooked. Remove from oven and enjoy.

Nancy Sugirtharaj

CORNBREAD CASSEROLE

1 pkg. Jiffy cornbread mix
1 (16-oz.) can whole kernel corn
1 (16 oz.) cream-style corn

1 egg
1 stick butter or margarine
1 (8-oz.) ctn. sour cream

Cream all together and bake in a greased casserole dish at 350° approximately 1½ hours.

Jo Ann Faulk

*B*RUSSELS SPROUTS WITH MALT CREAM

4 oz. *bacon, cut in 1/4-inch dice*
1 lg. *onion, cut in 1/4-inch dice (2 cups)*
1/4 c. *malt vinegar*

1 tsp. *Worcestershire sauce*
Salt & freshly ground pepper
2 lbs. *Brussels sprouts, trimmed*

Heat a large non-reactive skillet over moderate heat. Add the bacon and cook, stirring occasionally, until just beginning to brown and the fat is rendered. Add the onion and cook, stirring, until softened. Pour off the excess fat from the skillet. Increase the heat to moderately high, add the malt vinegar and boil until almost evaporated, about 2 minutes. Stir in the sour cream and Worcestershire. Season with salt and pepper and keep warm. Score the root ends of the Brussels sprouts with an "X". Halve the sprouts if they are large. In a large saucepan with a steamer basket, bring 3 cups of chicken broth or water to a boil. Microwave fans can cook them in the microwave. Steam or microwave until just tender. Transfer the Brussels sprouts to a serving bowl. Add the malted cream sauce and toss to coat. Serve hot. Serves 12.

Shirley Taylor

*C*ARROT SOUFFLÉ

1 lb. *cooked carrots, sliced & drained*
2 sticks *butter or margarine*
1 c. *sugar*

3 *eggs*
3 T. *all-purpose flour*
1 tsp. *vanilla*
1 tsp. *baking powder*

Mix first 2 ingredients together. Add rest of ingredients and blend until smoother. Pour into greased dish and bake 50 minutes at 350°. Sprinkle powdered sugar on top.

Jo Ann Faulk

EASY BAKED BEANS

1 (15-oz.) can Van Camps pork &
beans
2 T. brown sugar
1 T. catsup

1 tsp. mustard
2 lightly fried bacon strips,
cooked, but not crunchy or well
done

Mix first 4 ingredients together in a glass loaf pan. Place bacon on top. Microwave on high for 7 minutes. You can adjust the brown sugar, catsup and mustard to your taste and depending on your microwave oven, reduce or increase the cooking time. You can also leave the bacon out if desired.

Karen Marr

EGGPLANT CASSEROLE

1 med. eggplant
 $\frac{1}{2}$ c. grated cheese
 $\frac{3}{4}$ c. milk
1 med. onion, diced fine

2 eggs
1 c. bread crumbs
Margarine

Peel eggplant, dice and cook. In casserole dish, add onion, eggs, $\frac{1}{2}$ cup bread crumbs and eggplant. Mix. Add cheese; put rest of bread crumbs on top; dot with margarine and pour milk over top. Bake at 350°-375° for 45 minutes.

Kathy Harward

EGG SIDE DISH

4 boiled eggs
1 onion
1 tomato
1 tsp. red chili powder

2 tsp. curry powder
3 T. oil of your choice
Pinch of mustard seed

Cut onion and tomatoes into small pieces. Heat the oil and add mustard seed, wait till it splutter, add onion and sauté on medium heat till onion turns light brown, add tomato, curry powder and chili powder, add one cup water and mix it well, last add the eggs and salt for taste. Let this boil in medium heat till the sauce thickens a little. Remove from heat and serve this as a side dish to the coconut rice.

Nancy Sugirtharaj

*F*RIED CABBAGE

1 head cabbage	$\frac{1}{4}$ c. oil
2 lg. onions	Salt
1 bell pepper	Pepper

Split cabbage into 8 pieces; chop up onions and bell pepper. In a large skillet put in oil and cook onions and bell pepper for 5 minutes, stirring to prevent burning. Separate cabbage leaves and place in pan. Cook while stirring for 10 minutes. Add salt and pepper to taste. For less crispy cabbage, cover pan and cook on low until desired crispness.

Joyce Edmonds

*F*RIED RICE

1 lb. bacon	4 eggs
$\frac{1}{2}$ pkg. hot dogs, cut in half & into sm. cubes	Soya sauce to taste
1 T. chopped garlic	4 c. cooked rice
	1 onion, cut in French-style

Fry bacon and set aside. Beat eggs and make thin omelet with only eggs. Chop cooked bacon with potato smasher. Cut omelet into small squares and set these aside. In fry pan, cook hot dogs, diced with a tablespoon of oil. Add garlic and onions. Add all ingredients together that you've cooked. Then mix with cooked rice, put in baking dish. Add soya sauce to taste. Microwave for 20 minutes.

Gloria Cardona

GOOD LUCK BOOSTER: SOUTHERN STYLE

<i>1 lb. dry black-eyed peas</i>	<i>1 pack frozen collard greens</i>
<i>1 can condensed mushroom soup</i>	<i>1 pack Lil Smokies sausage</i>
<i>1 can cut mushrooms</i>	<i>2 c. rice</i>
<i>1 onion</i>	<i>Salt, pepper, garlic, parsley</i>

Soak peas overnight in water (or at least 6 hours). Cook peas in crockpot covered with water along with cut up onion, cut up collard greens and salt and pepper, garlic and parsley to taste; overnight. Drain all juice from peas when done; reserve. Add 1 can of condensed mushroom soup, add 1 can of cut mushrooms (drained). Skillet fry 1 pack Lil Smokies until brown. Mix Lil Smokies with drippings to the cooked peas and put back into crockpot for 1 additional hour. You can add $\frac{1}{2}$ cup of the reserved pea juice if you want to make it soupier; but not too much. Cook separately 2 cups rice an 4 cups of water; cover and cook 30 minutes until rice is done; serve Good Luck Booster over rice; to enjoy the maximum benefits of "Good Luck", serve any time after midnight on December 31 through January 31 of any given year.

Peter Mullen

GREEN RICE

<i>1 c. uncooked rice</i>	<i>$\frac{1}{2}$ tsp. basil</i>
<i>$\frac{3}{4}$ stick butter</i>	<i>$\frac{1}{2}$ tsp. marjoram</i>
<i>$\frac{1}{2}$ lg. bell pepper, chopped</i>	<i>$\frac{1}{2}$ tsp. curry</i>
<i>1 onion, chopped</i>	<i>Salt to taste</i>
<i>2 celery rib tops, chopped</i>	<i>1 c. grated mild cheddar cheese</i>
<i>1 (10$\frac{3}{4}$-oz.) can cream of mushroom soup</i>	<i>1 c. grated sharp cheddar cheese</i>

Cook rice in 3 cups of water until tender. Sauté bell pepper, onion and celery in butter. Dilute mushroom soup with $\frac{3}{4}$ can water and heat to boil. Add sautéed bell pepper, onion and celery. Add basil, marjoram, curry, salt and pepper. Mix with rice and transfer to a buttered baking dish. Top with the mixed cheeses and bake at 350° for 20 minutes or until hot.

Marlene Gustin

*H*ASH BROWN CASSEROLE

32 oz. hash brown potatoes,
thawed

1 can cream of chicken or
mushroom soup

8 oz. sour cream

4 oz. shredded cheddar cheese

1 c. chopped onions

Salt & pepper to taste

1½ c. crushed cornflakes

1½ sticks butter, melted

Mix hash browns, soup, onions, cheese and sour cream. Mix crushed cornflakes with melted butter and put on top of casserole. Bake at 350° for 50 minutes or until top begins to brown.

Gloria Cardona

*L*OADED BAKE POTATO CASSEROLE

2½ lbs. red potatoes, cooked &
cubed

½ lb. bacon, cooked, crumbled

2 c. cubed cheddar cheese

2 c. sharp cheese

½ c. mayonnaise

1 c. sour cream

1 T. minced chives

1 tsp. salt

1 tsp. pepper

Put potatoes in ice box overnight. Mix potatoes and bacon in large bowl. Mix everything else together. Bake 325° for 50-60 minutes.

Marlene Cauley

*M*ACARONI WITH BLUE CHEESE & WALNUTS

40-oz. pkg. Stouffer's family-style
mac & cheese

1 c. shredded Parmesan cheese

½ (4-oz.) pkg. crumbled blue
cheese

1½ c. soft bread crumbs

1¼ c. chopped walnuts

3 T. butter or margarine, melted

Thaw mac and cheese at medium 10-15 minutes. Stir together mac and cheese, Parmesan, walnuts. Fold in blue cheese. Put bread crumbs on top, dot with butter. Bake 350° for 40 minutes. Yields 6 servings.

Linda Hunter

SHRIMP FRIED RICE

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| 6 c. water | 1 c. carrots, cut in sm. pieces |
| 2 c. shrimp | 2 scrambled eggs |
| 1 sm. onion, finely chopped | 2 T. vegetable oil |
| 2 cloves garlic, minced or $\frac{1}{4}$ tsp. garlic salt | 2 T. soy sauce |
| $\frac{1}{4}$ tsp. ground pepper | 1 c. celery, cut in sm. pieces |
| 1 c. mild or spicy sausage patty or link sausage, cut in sm. pieces | $\frac{1}{2}$ tsp. salt |
| 1 c. sweet peas | 2 c. yellow rice "uncooked" or 2 c. long or short grain rice |

How to cook: Rinse rice with water and drain. In a medium size pot add 4 cups of water and bring to a boil over high heat. Immediately reduce heat to very low heat and cover pot tightly as soon as "foaming" subsides. Let it cook for at least 20 to 30 minutes. Turn off heat and let stand for 10 minutes. Fluff rice with fork so grains are not packed together. Set aside. Cook shrimp in a medium pan with 2 cups of boiling water for 2 minutes. Remove from heat; shell, devein and cut each shrimp lengthwise. Set aside. In medium size skillet or pot, sauté garlic and onions in oil over medium heat until garlic is light brown and until onions are transparent. Add sausage, peas, carrots and celery. Add shrimp and scrambled eggs. Combine rice. Add salt, pepper and soy sauce. Stir until all ingredients are well blended. Serve while hot. Serves 8 to 10.

*Fred Oca, Sr.
Phyllis' husband*

PATTI'S BAKED BEANS

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|----------------------------------|--|
| 1 lb. hamburger | $\frac{1}{3}$ c. BBQ sauce |
| 1 lg. can Bush's bake beans | 3 slices bacon, broken into pieces, opt. |
| 1 sm. onion, diced | 1 tsp. chili powder |
| $\frac{1}{2}$ bell pepper, diced | |
| $\frac{1}{2}$ c. brown sugar | |

Brown 1 pound of hamburger, dice onion and bell pepper. Drain excess grease. Mix all ingredients together hamburger, 1 large can of Bush's bake beans, brown sugar and barbeque sauce into a baking dish. Bake at 375° for 30 minutes.

Patti Harden

SPICY BEANS

In a crockpot, combine the following:

<i>1 can pork & beans</i>	<i>2 T. sweet & sour mustard</i>
<i>1 can kidney beans</i>	<i>2 T. vinegar</i>
<i>1 can Great Northern beans</i>	<i>1½ c. brown sugar</i>
<i>1 lg. can chili beans in hot chili sauce</i>	<i>1 T. crushed garlic</i>
<i>1 lb. cooked bacon</i>	<i>1 tsp. Mr. Pepper</i>
<i>1 lg. onion</i>	<i>1½ tsp. Tabasco</i>

Cook in crockpot on high for a minimum of 4 hours.

Neal Henning

SPINACH MUSHROOM PIE

<i>1 pkg. Stouffers spinach soufflé, thawed</i>	<i>4-oz. ea. cheddar cheese, mozzarella cheese, shredded</i>
<i>8 oz. fresh mushrooms, sliced</i>	<i>1 deep dish pie crust</i>
<i>½ sm. onion, chopped</i>	<i>1 T. butter</i>

Lightly prebake pie shell. Sauté mushrooms and onions in butter. Drain excess liquid and place mushrooms and onions in prebaked pie shell. Sprinkle on cheeses. Spread soufflé on top. Bake 375° for 40-45 minutes. Let set before cutting.

Marlene Gustin

*S*PINACH NOODLE CASSEROLE

<i>1/2 lb. spiral or shell pasta</i>	<i>1 c. cottage cheese</i>
<i>2 T. oil</i>	<i>1 1/4 c. grated cheese</i>
<i>1 c. chopped onion</i>	<i>2 T. melted butter</i>
<i>2 lbs. fresh spinach, coarsely chopped</i>	<i>1/2 c. dry whole grain bread chunks</i>
<i>3/4 tsp. salt</i>	<i>2 T. wheat germ, toasted</i>
<i>1/4 tsp. black pepper</i>	

Cook pasta, sauté onions in oil. Add spinach and cook down. Season with salt and pepper. Mix drained pasta with cottage cheese and 1 cup of grated cheese. Layer 1/2 pasta in 2-quart baking dish then spread with spinach mixture. Put remaining pasta on top spinach. Mix melted butter, bread crumbs and wheat germ and 1/2 cup grated cheese and place on top. Bake 15-20 minutes in preheated 350° oven.

Pat Stores, Nursing

*S*QUASH CASSEROLE

<i>1 lb. squash</i>	<i>1 pkg. Pepperidge farm herb dressing</i>
<i>1 carrot, grated</i>	<i>1 sm. green pepper</i>
<i>1 c. sour cream</i>	<i>1 sm. onion</i>
<i>1 (16-oz.) can cream of chicken soup</i>	<i>1 stick butter</i>

Cook squash, green pepper and onion. Drain water off squash. Mix together in mixing bowl: squash, pepper, onion, sour cream, chicken soup, grated carrot, butter and 1/2 package herb dressing. Season to taste. Pour into a lightly greased casserole dish. Top with remaining herb dressing. Bake at 325° for 35 minutes or until brown on top.

Phyllis Oca, Nursing Lab

SWEET POTATO CASSEROLE

6 nice size sweet potatoes, fully cooked or 2 (16-oz.) cans (mashed to a paste)	$\frac{1}{2}$ c. brown sugar 1 tsp. vanilla 4 tsp. melted butter
3 eggs, beaten	

Mix together and place into a buttered dish.

Topping:

$1\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. flour
2 c. coconut	$\frac{1}{2}$ c. melted butter
1 c. chopped pecans	

Mix together and spread over the sweet potato mixture. Bake at 325° for 35 minutes.

SWEET POTATO CRUNCH

3 c. mashed sweet potatoes, fresh baked (microwave), not canned	$\frac{1}{2}$ stick butter, margarine is fine
$\frac{1}{2}$ c. sugar	2 eggs
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. milk
	2 tsp. vanilla extract

Topping:

1 c. light brown sugar	$\frac{1}{2}$ stick melted butter, margarine
$\frac{1}{3}$ c. flour	1 c. chopped pecans

Mix first seven ingredients (sweet potatoes through vanilla extract) together until smooth. Spread in a 9 x 14-inch baking dish. Mix topping ingredients together and sprinkle over the top of the sweet potato mixture. Bake at 350° for 30 minutes. This serves as few as 10 or as many as 20, depending on how many sweet potato lovers are in the house.

Glenda L. Miller

SWEET POTATO PUDDING

2 c. cooked, mashed, sweet
potatoes
 $\frac{1}{2}$ c. melted butter
1 c. sugar
2 eggs
2 tsp. vanilla

1 c. chopped pecans
 $\frac{1}{4}$ tsp. nutmeg, ground
 $\frac{1}{4}$ tsp. cinnamon, ground
 $\frac{1}{8}$ tsp. cloves, ground
1 c. evaporated milk
Mini marshmallows

Cooking time: 1 hour, temperature 375°. Mix together first 6 ingredients. Add nutmeg, cinnamon, cloves and evaporated milk. Bake in buttered pan at 375° for 1 hour (9 x 13-inch casserole dish). Cover top with mini marshmallows and bake just until brown on top.

Phyllis Oca

VIDALIA SWEET ONION BROCCOLI CASSEROLE

20 oz. frozen broccoli
1 can cream of mushroom soup
1 c. mayonnaise
2 well-beaten eggs

1 c. grated cheese
1 Vidalia sweet onion
4 T. butter
 $\frac{1}{2}$ c. crushed Ritz crackers

Cook broccoli 5 minutes; then drain. Combine soup, mayonnaise, eggs, cheese, onion, salt and pepper to taste. Mix well; add broccoli. Spoon into a greased baking dish. Dot with butter. Sprinkle with crackers and bake at 350° for 30 minutes.

Joyce Edmonds

*Y*AM CASSEROLE DELIGHT

3 c. cooked, mashed yams
1 c. sugar
2 eggs
 $\frac{1}{2}$ c. milk

$\frac{1}{4}$ c. butter, melted
1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt

Topping:

$\frac{1}{2}$ stick butter
1 c. brown sugar

$\frac{1}{2}$ c. self-rising flour
1 c. chopped pecans

Mix yams, sugar, eggs, milk, $\frac{1}{4}$ cup butter, vanilla and salt until well blended. Pour into a buttered baking dish. Melt $\frac{1}{2}$ stick butter; stir in brown sugar. Add flour and nuts. Mix until crumbly. Place on top of yam mixture. Bake at 350° for 30 minutes.

Joyce Edmonds

*Z*UCCHINI DELIGHT

3 sm. zucchinis
1 sm. onion
1 can crushed tomatoes
 $\frac{1}{2}$ lb. bacon
 $\frac{1}{2}$ lb. mozzarella

Oregano
Salt
Pepper
Garlic powder

Dice zucchini squash into small pieces. Chop onion and mix with zucchini. Cook bacon and cut into small pieces and mix with squash. Dump can of tomatoes in, add 1 teaspoon of oregano, garlic powder, salt and pepper. Mix thoroughly. Pour into 8 x 8-inch glass baking dish. Top with cheese. Cover with tinfoil. Bake at 350° for 45 minutes.

Dana Thomas

Main Dishes

A DO BO

(Philippines Traditional A Do Bo)

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|--|--|
| 1 lb. pork shoulder or pork chop,
cut into bite-size pieces | 3 T. cooking oil |
| 1 lb. chicken, cut into bite-size
pieces | $\frac{1}{4}$ tsp. black pepper |
| 1 c. vinegar | 2 T. sugar |
| 1 c. water | 1 tsp. salt |
| 3 T. soy sauce | 3 cloves garlic, crushed |
| 1 bay leaf | 1 sm. size onion, cut in small
pieces |

In large size pot or skillet, sauté garlic and onion in oil over medium heat until garlic is light brown and until onion is transparent. Then add all ingredients. Simmer for 1 hour or until meat is tender. Stir occasionally to prevent meat from sticking to pot. Serve hot. Serves 6-8.

Fred Oca, Sr.
Phyllis Oca's Husband

BACON & CHEESE OVEN OMELET

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| 12 slices cooked bacon | 8 eggs, beaten |
| 6 slices American cheese or 1 c.
shredded cheddar cheese | 1 c. milk, skim works fine |

Cut cheese slices in half and arrange on bottom of a buttered 9-inch pie pan. Beat eggs and milk with fork and add 4 pieces of the bacon, chopped. Pour over cheese and bake at 350° for 30 minutes. Arrange whole slices of bacon on top and bake 10 minutes longer. Let stand 5 minutes before serving. Cut into 8 wedges and serve.

Linda LaBell

*B*ARBECUED TOFU & VEGETABLES

2 (16-oz.) cakes extra firm tofu
8 c. cubed red and/or green bell
peppers

16 sm. onions, peeled & quartered
8 c. halved mushrooms
2 T. vegetable oil

Sauce:

$\frac{1}{2}$ c. tomato paste
 $\frac{1}{2}$ c. balsamic vinegar
 $\frac{1}{4}$ to $\frac{1}{3}$ c. unsulfured molasses
 $\frac{1}{2}$ c. hoisin sauce

$\frac{1}{4}$ c. soy sauce
4-6 cloves garlic, minced
2 T. hot pepper sauce

Cut tofu into $\frac{1}{2}$ -inch slices and put on baking tray. Place another baking tray on top and rest 2 heavy cans or books on pan. Press for 15-20 minutes. Drain expressed liquid and pat dry with paper towel; then cut tofu into $\frac{1}{2}$ -inch cubes. Preheat oven to 400°. In large bowl, toss together peppers, onions, mushrooms, tofu cubes and oil and spread onto several large baking pans. Bake for 15 minutes; then stir and bake for another 10 minutes. Meanwhile combine all of sauce ingredients in bowl. Brush tofu and vegetables with generous amount of sauce and return to oven for 10 minutes. Stir and brush with more sauce and bake until vegetables are tender, 5 to 10 minutes more. Serve with additional sauce, if desired.

Teen Peterson

*B*EST BEEF BRISKET EVER

1 beef brisket, trim excess fat
1 can whole berry cranberry sauce

1 bottle chili sauce
1 env. dry onion soup mix

Mix last 3 ingredients and spoon over brisket in a baking pan (brisket is fat side up). Cover with foil and bake at 325° for about 3 hours.

Bj Hausman

BEST SALMON CAKES IN TOWN

1 sm. all-purpose potato
14-oz. can salmon, drained &
picked over (the bones are edible,
but it's advisable to remove
them for the safety of small
children)
 $\frac{1}{4}$ c. grated or finely chopped
onion

$\frac{1}{4}$ c. finely chopped bell pepper
 $\frac{1}{2}$ tsp. salt, opt.
 $\frac{1}{2}$ tsp. ground black pepper
1 lg. egg, slightly beaten
1 c. yellow cornmeal
 $\frac{1}{2}$ c. vegetable oil
Tartar sauce, lemon wedges,
capers, opt.

In medium-size saucepan, place potato in enough water to cover. Over high heat, bring water to boil. Reduce heat; simmer until tender, about 10 minutes. Drain and let cool to touch. Peel potato and cut into small cubes. Place in large bowl; slightly mash with a fork. Add salmon, onion, bell pepper, salt, pepper and egg; mix well. Divide mixture into 5-portions; shape each into patty. Spread cornmeal on large plate or waxed paper; dredge patties with cornmeal to evenly coat. Heat oil in large, heavy-bottom skillet, over medium-high heat. Add salmon patties; cook until golden brown on underside, about 2 minutes. Turn cakes over and continue cooking until browned on other side, about 2 minutes longer. Transfer as cooked to plate with paper towels to briefly drain. Serve with tartar sauce, lemon wedges and capers. Makes 5 cakes. Preparation time: 15 minutes. Total time: 25 minutes.

Alice Campbell

CHICKEN ADOBO WITH COCONUT MILK

3-lb. chicken, cut into serving
pieces

Marinade:

$\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. ground black pepper
 $\frac{1}{2}$ whole head garlic, peeled &
finely minced

$\frac{1}{2}$ c. white vinegar
1 T. vegetable or corn oil
1 c. coconut milk
Soy sauce, to taste

Marinate the chicken in salt, pepper, garlic and vinegar overnight. Remove the chicken from the marinade. Heat the oil and stir-fry the chicken. Add the marinade and the coconut milk and simmer until the sauce thickens. Season with soy sauce. Serves 4-6.

Phyllis Oca's Husband

CHICKEN BREASTS IN CRANBERRY SAUCE

1/2 c. all-purpose flour

Salt, to taste

*4-5 boneless, skinless chicken
breasts*

2 T. olive oil

*1 (16-oz.) can whole cranberry
sauce*

1 T. lemon juice

2 tsp. cornstarch

1 chicken flavor bouillon cube

3/4 tsp. salt

1 c. water

On wax paper, combine flour and salt. Dip chicken breasts into mixture to coat. In non-stick 12-inch skillet over medium-high heat, cook chicken breasts in olive oil 3-4 minutes per side, until lightly browned. Remove to platter. In same skillet, stir cranberry sauce, lemon juice, cornstarch, bouillon cube, $\frac{3}{4}$ teaspoon salt and 1 cup water together. Cook, stirring constantly, until sauce boils and thickens slightly. Boil 1 minute. Return chicken to sauce in skillet. Cook on medium heat for 20 minutes or until done. Place chicken on platter and top with cranberry sauce mixture.

Marlene A. Gustin

CHICKEN CASSEROLE

*2 chickens, boiled & take off bone
(save broth)*

2 cans cream of chicken soup

1 sm. sour cream

1 lg. Stove Top stuffing mix

Cheese

Mix chicken, soup and sour cream together. Salt and pepper as desired. Pour into a large baking dish. Sprinkle stuffing on top, pour chicken broth over stuffing. Mix enough to make it real moist. Top with cheese and bake at 350° till bubbles.

Rhonda Bryan

CHICKEN & STUFFING CASSEROLE

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|--|-----------------------------------|
| <i>1 pkg. Stove Top stuffing</i> | <i>2 c. cooked chicken, cubed</i> |
| <i>1 (10¹/₂-oz.) can cream of chicken soup</i> | <i>1/4 c. milk</i> |

Prepare stuffing as directed on package. Pour into 2¹/₂-quart casserole dish. Press some of the stuffing up onto sides of dish to make a well or hollow. Arrange cooked chicken pieces in hollow. Blend cream of chicken soup with 1/4 cup milk. Pour over chicken. Cover and bake for 35 minutes at 350°. Serves 4-6 people.

Anne Hawn Smith

CHICKEN & RICE CASSEROLE

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| <i>3 c. cooked chicken</i> | <i>1 sm. jar pimentos</i> |
| <i>1 pkg. wild rice</i> | <i>1 can French green beans, drained</i> |
| <i>1 c. chopped celery</i> | <i>1 c. mayonnaise</i> |
| <i>1 c. chopped onions</i> | <i>1 can chopped water chestnuts, drained</i> |
| <i>1 can cream of chicken</i> | |

Mix together. Bake for 30 minutes at 350°.

Carolyn Johnson

CHILI

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|---|--|
| <i>2 lbs. hamburger meat</i> | <i>1¹/₂ c. water</i> |
| <i>2 pkgs. Carroll Shelby's chili kit</i> | <i>1 onion</i> |
| <i>3 cans Ro-Tel tomatoes</i> | <i>Garlic salt</i> |
| <i>21-oz. can tomato sauce</i> | <i>Salt & pepper</i> |

Brown hamburger meat with onion, add seasoning, garlic, salt and pepper. Mix tomatoes, tomato sauce, 1¹/₂ cup water with 2 packages Carroll Shelby chili kit. Cook in big pot or crockpot on low 4-5 hours.

Marlene Cauley

CRAB QUICHE

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| <i>1 (9-inch) deep dish pie shell</i> | <i>1 c. sour cream</i> |
| <i>3 eggs, beaten</i> | <i>1 c. shredded sharp cheddar cheese</i> |
| <i>1 (6-oz.) can crab meat, drained</i> | |
| <i>1 (2.8-oz.) can French-fried onions, crushed</i> | |

Combine eggs, crab meat, onions, sour cream and cheese. Pour into pie shell and bake at 350° for 35 minutes. Let stand 10 minutes before serving.

Nancy McDuffie

CRAB SOUFFLÉ

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| <i>8-12 slices bread</i> | <i>$\frac{3}{4}$ c. mayonnaise</i> |
| <i>2 c. fresh crab meat</i> | <i>4 eggs, beaten</i> |
| <i>1 lb. shrimp, peeled & deveined</i> | <i>1 tsp. salt</i> |
| <i>1 c. chopped onion</i> | <i>$\frac{1}{2}$ tsp. pepper</i> |
| <i>1 c. sliced celery</i> | <i>2-4 c. grated cheddar cheese</i> |
| <i>1 c. chopped green pepper</i> | <i>1 can cream of mushroom soup</i> |
| <i>3 c. milk</i> | |

Mix fish, vegetable and spices. Add milk, mayonnaise and eggs. Butter 9 x 13-inch pan. Line with half the bread, then add the crab mixture. Continue with another layer of bread and the rest of the crab mixture. Refrigerate overnight. Let stand 1 hour at room temperature before baking. Top with cream of mushroom soup and cheddar cheese. Bake at 350° for one hour; until bubbly and cheese is lightly browned.

Linda LaBell

CREAMED CHICKEN & BISCUITS

<i>1/2 lg. onion</i>	<i>1 c. sour cream</i>
<i>1 1/2 tsp. butter</i>	<i>1/2 c. milk</i>
<i>4 c. chopped cooked chicken</i>	<i>1/2 c. shredded mild cheese</i>
<i>1 (10 3/4-oz.) can cream of chicken soup</i>	<i>6 frozen biscuits, thawed</i>

Preheat oven to 350°, grease the bottom and sides of an 11 x 7-inch baking dish. Chop the onion, heat butter in a small non-stick skillet over medium-high heat until melted. Stir in onion; sauté until tender. Combine onion, chicken soup, sour cream, milk into a medium bowl. Bake for 15 minutes. Sprinkle bake layer with 3/4 cup of cheddar arrange biscuits in single layer over top. Sprinkle with remaining cheese. Bake until biscuits are gold brown and the sauce is bubbly about 20 minutes longer.

Linda Williams

CURRY CHICKEN

<i>3 lbs. chicken, bone or boneless</i>	<i>Salt</i>
<i>5 tsp. curry</i>	<i>Pepper</i>
<i>1 tsp. chopped garlic</i>	<i>Herbs (minced celery, onions,</i>
<i>1 pot-spoon oil</i>	<i>garlic, scallions, etc.)</i>

Cut the chicken into 2-inch pieces. Season the chicken with salt and pepper to taste; adding herbs as desired. Marinate for 2-4 hours out of the refrigerator or overnight in the refrigerator. On high temperature, heat a pot with the oil and the teaspoon of chopped garlic. Stir occasionally. When the garlic is brown, add the curry with 2 pot-spoons of water. Stir for a minute or so. Add the seasoned chicken. Stir, cover and reduce the heat to medium. Let the chicken cook for 45 minutes, stirring every 10 minutes. Serve with steamed white rice to 4 people.

Rosalie Abraham

CURRY-CRUSTED SHRIMP WITH CILANTRO & LIME

1½ lb. lg. shrimp, peeled with tails on, deveined

1 tsp. dark rum

⅛ tsp. salt

1 tsp. sugar

⅓ c. mild curry powder

3 T. olive oil

Cilantro sprigs

2 limes, cut into wedges

Pat shrimp dry with paper towels. Sprinkle them with the rum; let stand for 20 minutes, then pat dry again. Sprinkle shrimp evenly with salt and sugar. Dust each shrimp with curry to form light coating. Shake off excess. Heat large non-stick skillet over medium heat. Add 1 tablespoon oil; heat 30 seconds. Add enough shrimp to cover bottom of pan in single layer. Cook until shrimp are brown and crisp; about 2 minutes per side. Transfer to warm plate; repeat cooking process with remaining shrimp. Arrange shrimp on bed of cilantro leaves and garnish with lime wedges. Serves 4. Good with cucumber/yogurt salad.

Teen Peterson

DEEP DISH TACO SQUARES

½ lb. ground beef

½ c. sour cream

⅓ c. mayonnaise

½ c. shredded sharp cheddar cheese

1 T. chopped onion

1 c. Bisquick baking mix

¼ c. cold water

1 to 2 med. tomatoes, thinly sliced

½ c. chopped green pepper

Heat oven to 375°. Grease square 8 x 8 x 2-inch baking dish. Cook and stir ground beef until brown; drain. Mix sour cream, mayonnaise, cheese and onion; reserve. Mix baking mix and water until soft dough forms. Pat in pan, pressing dough ½-inch up sides. Layer beef, tomatoes and green pepper in pan; spoon sour cream mixture over the top. Sprinkle with paprika if desired. Bake until edges of dough are light brown, 25 to 30 minutes. Yields 5-6 servings.

Patti Thirsk

ENCHILADAS ACAPULCO

28 oz. *enchilada sauce*

3 c. *shredded cooked chicken breast*

1 sm. can *diced olives*

1-2 c. *cheddar cheese, shredded*

1 pkg. *burrito tortillas shells*

2 T. *butter*

In a saucepan, combine 1 cup sauce, chicken, olives and ½ cheese with 2 tablespoon butter. Heat until butter is melted and ingredients are warm. Pour 1 cup (more or less) of sauce into skillet and heat till warm. Dip burrito tortillas into sauce, place a strip of filling into center and roll. Place in greased 9 x 13-inch dish. Pour any remaining sauce over enchiladas and sprinkle top with remaining cheese. Bake at 350° for 15 minutes. Can top with sour cream if desired or onions. Serves 4.

Stacy Ward

CHICKEN & RICE CASSEROLE

Whole *cut-up chicken, washed & drained*

1 c. *uncooked rice*

1 c. *cream of mushroom soup*

1 pkg. *onion soup mix*

Butter

2 cans *water*

Salt & pepper

Butter the bottom and sides of a 9 x 13-inch casserole dish. Sprinkle onion soup mix all along the bottom. Pour the uncooked rice covering the onion soup mix. Place the chicken pieces over the rice. Mix the cream of mushroom soup with 2 cans of water and pour over the chicken. Add salt and pepper to taste. Bake, uncovered for 1 to 1½ hours at 350°.

Joyce Edmonds

EASY BAKE MANICOTTI

<i>1 lb. ground beef</i>	<i>2 c. lg. curd cottage cheese</i>
<i>1/4 c. chopped parsley</i>	<i>1 c. shredded Monterey Jack cheese</i>
<i>2 T. minced onions</i>	<i>1/2 c. shredded Parmesan cheese</i>
<i>1/2 tsp. salt</i>	<i>12-16 manicotti shells</i>
<i>1 tsp. dried basil leaves</i>	<i>28 oz. tomato sauce or spaghetti sauce</i>
<i>1/4 tsp. ea. dried oregano & marjoram leaves</i>	

One can tomato sauce seasoned to taste, then set aside. Mix ground beef, parsley, onions, salt, herbs, cottage cheese, Jack cheese and 1/4 cup Parmesan cheese. Stuff shells with mixture. Pour 1 cup sauce into 9 x 13-inch baking dish and place shells into dish. Pour remaining sauce evenly over shells and sprinkle with remaining cheese. Cover tightly with foil. Bake at 350° until shells are tender, 1 1/4 hours. Uncover. Bake additional 5 minutes to brown lightly. Serve with additional Parmesan cheese.

Stacy Ward

EASY CHEESY CHICKEN & BISCUITS

<i>1 (10 3/4-oz.) can condensed cream of chicken soup</i>	<i>1/2 c. diced green pepper</i>
<i>2/3 c. evaporated milk</i>	<i>1/4 c. diced pimento</i>
<i>1/4 tsp. salt and pepper</i>	<i>1 tsp. poultry seasoning</i>
<i>2 c. shredded sharp cheddar cheese</i>	<i>3 c. diced cooked chicken or turkey</i>
<i>1 c. diced celery</i>	<i>1 (8-oz.) can refrigerated biscuits</i>

Preheat oven to 425°. Combine soup, milk, salt and pepper in a large non-stick saucepan. Heat, stirring constantly. Add cheese; stir until melted. Add remaining ingredients, EXCEPT biscuits and heat through, stirring well. Pour into a greased 2-quart casserole dish. Top with biscuits and bake at 425° for 15 minutes or until biscuits are lightly browned. Serves 4.

Marlene A. Gustin

*G*ARLIC & ROSEMARY CHICKEN

5-7 lb. chicken or baking hen
8 cloves garlic, crushed
2 sprigs fresh rosemary, cut fine

1 T. oil
Salt & pepper, to taste

Crush garlic and mix with rosemary and oil to make a paste. Cut chicken skin to allow your hand to slide under skin to spread paste over chicken. Salt and pepper outside of chicken. Bake 30 minutes on a rack at 450°. Reduce temperature to 350° and bake for 1 hour and 15 minutes or until juices are no longer pink.

Pat Stores, Nursing

*H*AMBURGER CASSEROLE

1 lb. ground beef (or venison),
browned
1 can cream of mushroom soup
1 c. shredded cheese

Milk
Salt & pepper
1 (8-oz.) box macaroni noodles,
boiled & drained

Mix browned beef, boiled macaroni noodles, can of mushroom soup, cheese, salt and pepper and milk to your desired consistency. Place in casserole dish and bake at 350° until browned on top (about 35 to 40 minutes).

Joyce Edmonds

*O*NE POT DINNER

1 lb. ground beef
 $\frac{3}{4}$ lb. bacon, cut into small pieces
1 c. chopped onions
2 (15-oz.) cans pork & beans
1 can kidney beans, drained

1 can butter beans, drained
1 c. ketchup
 $1\frac{1}{2}$ c. brown sugar
3 T. white vinegar
1 tsp. salt

Brown hamburger and drain. Brown bacon and onions (drain), add remaining ingredients. Cook 2 hours on low in crockpot.

Carolyn Johnson

1 c. diced pork, bite size
1 c. diced chicken, bite size
1/2 c. carrots
1/2 c. celery
1/2 c. pole beans
1/4 cabbage

1 onion
1 to 2 T. fresh diced garlic
1 (16-oz.) pkg. Oriental rice sticks
Black pepper
Soy sauce

Brown garlic in a little oil. Add meat when garlic is brown. Cook until meat is almost completely done, adding soy sauce, garlic and black pepper while cooking. Add onions also. Then add vegetables (cut julienne-style). Do not overcook the vegetables. Before you start to cook, soak the rice sticks in a big bowl of hot water. When they are soft, cut in short strips and put in colander to drain. When rice sticks have drained, stir them into the meat and vegetables, adding more soy sauce to taste.

Gloria Cardona

MAPLE BRINED PORK

5 lbs. pork roast
6 c. water
1/2 c. packed brown sugar
1/2 c. Kosher salt
1/2 c. plus 2 T. maple syrup,
divided

2 tsp. vanilla
3 c. ice cubes
1 T. chopped fresh rosemary
1 T. fresh ground pepper

In a 2-gallon Ziploc bag, combine water, sugar, 1/2 cup maple syrup and vanilla. Stir until completely dissolved. Stir in ice cubes. Place pork and brine in bag and put in refrigerator for 24 hours. Remove pork and discard brine. Heat oven to 350°. In a small bowl, stir together rosemary and pepper. Sprinkle over roast. Roast in a shallow pan. Bake 1 hour to 1 hour and 15 minutes until temperature reaches 140°. Remove from oven and increase temperature to 425°. Brush with remaining 1 tablespoon maple syrup. Cook additional 5 minutes. Let stand 15 to 20 minutes before serving.

Jo Ann Faulk

*M*EET-ME-AT-THE-BORDER-CHICKEN

8 skinless, boneless chicken
breasts
2 qt. water
2 c. cooked rice
1 (16-oz.) jar thick & chunky
salsa, hot or mild

1 (8-oz.) jar med. taco sauce or to
taste
Salt & pepper to taste
Pinch of crushed red pepper, opt.

In large pot, boil chicken in water until tender. Remove from broth and cut into cubes. Return chicken to pot of broth and add cooked rice. Add salsa and taco sauce. Season to taste. Serves 6-8. Also good for stuffing bell peppers.

Marlene A. Gustin

*P*EACHIE CHICKEN

4 boneless, skinless chicken breast
halves
 $\frac{3}{4}$ c. chopped onion
1 T. flour
2 tsp. paprika
 $\frac{1}{4}$ tsp. salt

1 (15-oz.) can sliced peaches,
reserve juice
1 c. chicken broth
1 c. light sour cream
Hot cooked egg noodles

In skillet coated with non-stick cooking spray, brown chicken on both sides. Remove. Spray again and add onion; sauté until soft. Add flour, paprika and salt; stir until well blended. Gradually add peach juice and chicken broth; stirring until smooth and thickened. Remove from heat; stir in sour cream and peaches. Arrange chicken in 9 x 13-inch baking pan coated with non-stick cooking spray. Pour sauce over chicken. Bake uncovered at 350° for 1 hour or until chicken is tender. Place hot noodles in serving dish. Arrange chicken over noodles. Top with sauce. Serves 4.

Marlene A. Gustin

POPPY SEED CHICKEN

8 chicken breasts
1 (8 oz.) sour cream
3 T. poppy seed

2 cans cream of chicken soup
2 c. crushed Ritz crackers
1/2 stick margarine

Simmer chicken, cut up in bite sizes. Place in 9 x 13-inch buttered casserole dish. Mix soup and sour cream. Heat and pour over chicken. Mix poppy seed and crackers. Sprinkle on top. Melt margarine and pour over top and bake 350° for 30 to 40 minutes until crunchy.

Mary E. Calhoun

RUTH-A-RONI

(Created for my daughter, Ruth Connor)

16-oz. pkg. penne pasta (Barilla is a good brand)
1 batch of pesto (recipe follows)
Favorite veggies (eggplant, squash, zucchini, corn, onion, mushrooms)

1 box Pomi brand chopped tomatoes (available at Publix)
OR favorite brand 28 oz. canned tomatoes
1 sm. can tomato sauce

Pesto Sauce (in a food processor, blend):

1 bunch of fresh basil leaves, minus stems
Peeled cloves of garlic to taste (I use about 6 or more if I don't have class next day)

1/4 c. grated Parmesan cheese
Salt & pepper to taste
Olive oil to moisten to smooth, creamy consistency

Cook the pasta "al dente" in pot of salted boiling water. Don't over-cook pasta as it becomes mushy. In the meantime, sauté the vegetables of your choice in olive oil. Add salt, pepper and oregano to taste. Cook the denser vegetables first, adding the more tender vegetables as you go. For example, zucchini takes longer to cook than mushrooms or fresh corn kernels. When the vegetables are almost tender, add the chopped tomatoes and tomato sauce and the pesto. Stir well and heat everything through. Add to the cooked pasta and serve. Garnish with fresh basil leaves and grated Parmesan, if desired.

Nancy Bullard-Conner

SLOPPY JOES

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| <i>1 lb. ground beef</i> | <i>2 T. catsup</i> |
| <i>2 T. cooking oil</i> | <i>2 T. prepared mustard</i> |
| <i>½ c. chopped onions</i> | <i>½ tsp. salt</i> |
| <i>1 (10½-oz.) can chicken gumbo soup</i> | <i>Dash of pepper</i> |

Brown ground beef in hot oil. Add remaining ingredients and simmer over low heat 20 to 30 minutes. Serve over hamburger buns. Serves 6.

Pat Walls

SHEPHARD'S PIE

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| <i>2 lbs. ground beef or turkey, seasoned</i> | <i>1 pkg. frozen broccoli</i> |
| <i>1 box instant mashed potatoes (flavor of choice)</i> | <i>2-3 pkgs. shredded sharp cheese</i> |

Cook meat, add seasonings; drain. Cook mashed potatoes (follow instructions on box). Cook broccoli and add butter. Place a layer of meat into a baking pan, sprinkle some cheese, add a layer of mashed potatoes. Add broccoli and sprinkle cheese. Then a layer of meat and repeat the process until everything is layered, leave some mashed potatoes for the top and cheese. Place in oven and bake for 20 minutes (until cheese melts and browned).

*S*HERYL'S CHICKEN & WILD RICE CASSEROLE

2 (6.2 oz.) fast cooking wild rice mix	4 c. shredded cheddar cheese (try Swiss)
$\frac{1}{4}$ c. margarine	2 (10 $\frac{3}{4}$ oz.) cream of mushroom soup
2 med. onions, chopped	2 (8 oz.) sour cream
4 celery ribs, chopped	1 c. milk
2 (8-oz.) cans water chestnuts, sliced	$\frac{1}{2}$ tsp. salt and pepper
5 c. cooked chicken	1 c. dressing mix on top

Cook rice and set aside. Melt margarine in skillet. Sauté onions, celery, water chestnuts. Stir in rice, chicken, part of cheese and next 5 ingredients. Spoon into 15 x 10-inch greased baking pan. Top with dressing. Bake 350° for 1 hour. **Optional:** More cheese on top.

BJ Hausman

SHRIMP CREOLE

<i>2/3 c. flour</i>	<i>4 whole bay leaves, crushed</i>
<i>1/2 c. flour</i>	<i>6 whole allspice</i>
<i>1 3/4 c. thinly sliced shallots, scallions</i>	<i>2 whole cloves</i>
<i>3/4 c. chopped celery</i>	<i>2 tsp. salt</i>
<i>1 c. chopped onion</i>	<i>3/4 tsp. freshly ground black pepper</i>
<i>1/2 c. chopped green bell pepper</i>	<i>1/2 tsp. cayenne</i>
<i>4 tsp. finely minced garlic</i>	<i>1/4 tsp. chili powder</i>
<i>3 T. finely minced fresh parsley</i>	<i>1/4 tsp. mace</i>
<i>1 (1-lb.) can Italian-style whole peeled tomatoes, drained</i>	<i>1/4 tsp. dried basil</i>
<i>1 (8-oz.) can tomato sauce</i>	<i>1/2 tsp. dried thyme</i>
<i>1 T. minced chives</i>	<i>4 tsp. fresh lemon juice</i>
<i>4 T. dry red wine</i>	<i>2 c. water</i>
	<i>2 whole lbs. fresh shrimp, peeled</i>

In a heavy 6- or 8-ounce pot or kettle, heat the oil and gradually add the flour, stirring constantly. Cook over low heat, stirring constantly, until a medium brown roux (the color of peanut butter) is formed. Remove from heat and add fresh vegetables and parsley. Mix well with the roux, then return to low heat and cook, stirring constantly, until the vegetables begin to brown. Mix in the canned tomatoes and tomato sauce, then add the chives, wine, seasonings and lemon juice and mix again. Raise the heat under the pot and bring to a low boil. Add the water and mix thoroughly. When the mixture boils again, reduce the heat and simmer for 45 minutes. Add the shrimp and allow to come to a low boil again, then cover, reduce the heat slightly and simmer for 20 minutes. Remove the pot from the burner and allow to stand, covered at room temperature for about 10 minutes before serving. Serve over boiled rice. Serves 4.

Nancy Richard-Lany

SKILLET CHICKEN & RICE

1/2 c. dried mushrooms, sliced
1 sm. bone-in-chicken, leg-thigh
portion
1/4 tsp. salt, opt.
1/4 tsp. ground black pepper
1 tsp. unsalted butter

1 tsp. olive oil
1 lg. shallot, minced
1/3 c. chicken broth or more if
needed
1 bay leaf
1/4 c. converted long-grain rice

Makes 1 serving. Place dried mushrooms in small bowl; stir in 1 cup hot water. Let stand about 20 minutes. Meanwhile, season chicken with salt and pepper. In small non-stick skillet with lid, melt butter with olive oil. Add chicken skinside down; brown nicely, about 5 minutes. Turn chicken; push to side. Add shallot. Cook 2 minutes. Discard any fat. Pour in broth; add bay leaf. Bring to boil; cook about 4 minutes. Add rice evenly in pan. Pour in mushrooms and their liquid; bring to boil. Cover and reduce heat to low; simmer until rice is tender and chicken is cooked through, about 18 minutes (add more broth, if needed).

Alice Campbell

SPARE RIBS WITH MINCEMEAT SAUCE

4 lbs. country style spare ribs
1 c. water
1 1/2 c. mincemeat

2 T. vinegar
1 can beef broth

Place ribs meaty side up in roasting pan. Add water. Sprinkle with a little salt. Cover with foil. Bake at 350° for 1 1/2 hours. Drain. Combine mincemeat, beef broth and vinegar. Pour over ribs in pan. Bake uncovered 30-45 minutes longer. Baste occasionally. Remove ribs from pan and arrange attractively on platter. Spoon mincemeat sauce over the meat and serve. Serves 8.

Linda LaBell

SPINACH STUFFED MUSHROOMS

1 lb. firm, cultivated open-cup mushrooms	2-3 tsp. thyme
3-5 T. butter or olive oil	3 oz. freshly shredded Parmesan
3-5 garlic cloves, roughly chopped	1 egg, lightly beaten
6 oz. cooked, chopped spinach	Bread crumbs for binding
3-5 scallions, thinly sliced	Salt & pepper, to taste
2-3 tsp. fresh marjoram	3 oz.+ pecorino cheese for sprinkling
2-3 tsp. fresh basil	

Preheat oven to 375°. Break stems off of all the mushrooms and chop finely. In the butter or oil, lightly sauté the mushroom stems with the garlic, the spinach, scallions and fresh herbs. Remove from heat and mix in the remaining ingredients, using just enough bread crumbs to hold the mixture together. If the filling doesn't seem mushroomy enough, take a few of the mushroom caps, chop them finely, then add to filling. Arrange caps on a baking sheet and fill each one with the filling, pressing in firmly. Sprinkle with cheese, then bake for 10-15 minutes or until the mushrooms are juicy and the cheese are lightly browned. Serve immediately.

Jonathan Wingate

TERRIFIC OVERNIGHT CHICKEN

Crust:

1 (8-oz.) pkg. seasoned stuffing mix	1 c. chicken broth
	½ c. butter, melted

Mix together all ingredients and put half of the mixture on the bottom of a 9 x 13-inch casserole dish. Save the other half for the top.

2½ c. diced cooked chicken	1 c. shredded cheese
1 tsp. salt	2 eggs
½ c. chopped onion, celery & mayonnaise	1½ c. milk
	1 can cream of mushroom soup

Mix chicken, salt, onion, celery and mayonnaise together and spread over crust. Then cover with remaining crust mixture. Beat together eggs and milk. Pour on top; cover and refrigerate overnight. Spread mushroom soup over dish and bake 350° for 1 hour. During last 10 minutes of bake time, spread shredded cheese on top and leave in oven until melted. Serves 6.

Marlene A. Gustin

*T*EX-MEX ENCHILADA LASAGNA

1 lb. lean ground beef
1 (13-oz.) can Members Mark
chicken breast
1 (16-oz.) can mushrooms
1 (13-oz.) can Manwich sauce
1 (16-oz.) jar Alfredo sauce
12 corn tortillas

1 onion
Cumin, garlic, Spanish paprika
1 lg. pkg. shredded cheddar cheese
Cooking spray
Corn oil
Homemade Tex-Mex chili with red
beans

Skillet fry corn tortillas in corn oil until soft (not more than 1 minute each); set aside and cool to room temperature. Sauté ground beef, chicken, cut up onion and mushrooms; add cumin, garlic and Spanish paprika to taste. Mix sautéed ingredients with homemade Tex-Mex chili with red beans to make a thick sauce. Roll this mixture into the fried tortilla shells making 12 enchiladas. Spray a 15 x 9 x 2-inch baking dish with cooking spray and place the enchiladas in the bottom of the dish, topping the enchiladas with 1 can of Manwich sauce. Layer with 1 jar of Alfredo sauce, layer with homemade Tex-Mex chili, cover with shredded cheddar cheese. Bake 375° for 1 hour.

Peter Mullen

*T*URKEY STEW

10 lbs. leftover Thanksgiving
chopped turkey
7 lbs. potatoes
3³/₄ lbs. chopped onions
6 sticks margarine
1 c. mustard
1 c. vinegar

1 c. Worcestershire sauce
21 oz. tomato sauce
3 oz. Texas Pete hot sauce or
season to taste
4 (15-oz.) cans creamed corn
Salt & pepper to taste

Combine all the ingredients in a very large pot. Simmer on low heat for 1 to 1½ hours. Serves an Army.

Pat Walls

WRAP AROUND & ROLL STUFFED FLANK STEAK

2 (1-lb.) beef flank steaks	1 med. box raisins
$\frac{1}{4}$ lb. ground pork	$\frac{1}{4}$ c. olives, cut in half
1 lb. ground beef	1 (8-oz.) can tomato sauce
1 c. chopped ham	$\frac{1}{2}$ c. dry red wine
$\frac{1}{2}$ c. chopped sweet pickles	$\frac{1}{2}$ c. chopped onion
2 boiled eggs, sliced in 4 pieces lengthwise	1 clove garlic, minced
1 beaten egg	1 tsp. nutmeg
4 pieces Vienna sausage	2 T. all-purpose flour
$\frac{1}{2}$ c. shredded American cheese (2 oz.)	2 T. soy sauce
$\frac{1}{4}$ tsp. salt	2 c. water
Dash pepper	Thick strings
	Meat mallet

Marinade:

1 c. cooking wine	$\frac{1}{2}$ tsp. ground nutmeg
1 whole lemon squeeze	$\frac{1}{2}$ c. soy sauce
$\frac{1}{2}$ tsp. ground ginger	$\frac{1}{4}$ tsp. ground cloves

Prepare a day ahead: pound each steak with a meat mallet to $\frac{1}{4}$ -inch thickness. Set aside. **Marinade:** Combine the wine with spices, lemon and soy sauce in a bowl. Add the steaks, stir to coat well, cover and marinate overnight in refrigerator. **Stuffing:** Combine ground beef, pork, ham, beaten egg, cheese, nutmeg, salt, pepper, pickles and raisins in large mixing bowl. Mix well. Lay meat flat on a platter. Spread stuffing on steaks. Arrange boiled egg slices. Vienna sausage and olives on top of stuffing. Starting from narrow side, roll up steak as for a jelly roll. Tie securely with string all around starting from one end to the other end of the rolled meat. Place rolled steaks in large baking dish (10 x 6 x 2-inch). Combine water, soy sauce, tomato sauce, wine, onion, garlic, nutmeg and salt in bowl and mix well. Pour over meat and cover with foil. Bake at 350° about 1½ to 2 hours until tender. Transfer meat to serving platter and keep warm. Remove strings from meat rolls. Slice crosswise into about $\frac{1}{2}$ -inch thickness (to reveal the decorative patterns in the stuffing). Pass meat sauce or ketchup. **Meat Sauce:** Pour pan juices into a quart saucepan. Combine $\frac{1}{4}$ cup cold water and flour. Stir into pan. Cook and stir over medium heat until thickened and bubbly. Makes 8 servings.

*Fred Oca, Sr.
Phyllis Oca's husband*

Recipe Favorites

Breads & Rolls

ANGEL BISCUITS

5 c. self-rising flour
2 c. buttermilk
2 pkgs. yeast

$\frac{3}{4}$ c. Crisco
3 T. sugar
 $\frac{1}{2}$ c. warm water

Dissolve yeast in warm water. Let set 1 to 2 minutes; mix Crisco and flour. Mix yeast water with buttermilk. Pour into Crisco and flour mixture. Mix together well. Store in bowl with tight lid in refrigerator. Use as needed, up to 2 weeks.

Joyce Edmonds

CHEESE DROP BISCUITS

2 c. biscuit mix
 $\frac{2}{3}$ c. milk

1 c. grated cheese

Mix all items together until dough is soft. Beat very hard for about 30 seconds. Drop by the teaspoon onto ungreased cookie sheet. Bake until golden brown 8 to 10 minutes at 450°. Makes 8 to 10 biscuits.

Joyce Edmonds

CHEESY GARLIC BREAD

1 med. loaf French bread, unsliced
 $\frac{1}{2}$ c. butter or margarine, softened
1 T. garlic powder or 2 cloves
garlic/halved

1 tsp. dried parsley
 $\frac{1}{3}$ c. grated Parmesan cheese

Preheat oven to 375°. Cut slices down the length of loaf bread at 1 inch. Sprinkle or rub garlic powder/cloves halves over bread. Combine butter, garlic, parsley and Parmesan in small bowl. Spread butter mixture between bread slices and on top of loaf. Wrap bread in foil leaving top partially uncovered. Bake until heated through, about 15 minutes.

Linda Williams

HARVEST BREAD

Combine dry ingredients:

2 c. sifted self-rising flour
 $\frac{1}{2}$ tsp. cinnamon

$\frac{2}{3}$ c. sugar

Add:

2 eggs, slightly beaten
2-3 sm. bananas
 $\frac{1}{2}$ c. crushed pineapple
 $\frac{1}{2}$ c. shredded carrots

$\frac{1}{2}$ c. ea. raisins & nuts
 $\frac{1}{2}$ c. margarine
 $\frac{1}{4}$ c. milk

Pour batter into Treasures in Earthen Vessels Bread Baker and bake 60-70 minutes at 350°.

LUSCIOUS ORANGE ROLLS

1 env. yeast
 $\frac{1}{4}$ c. warm water (105°-115°)
 $\frac{1}{2}$ c. sour cream
 $\frac{3}{4}$ c. sugar, divided
1 tsp. salt
 $\frac{1}{4}$ c. plus 2 T. butter, melted

2 eggs, beaten
3 to 3 $\frac{1}{2}$ c. all-purpose flour,
divided
3 T. grated orange rind
2 T. butter, softened

Dissolve yeast in warm water; let stand 5 minutes. Combine sour cream, $\frac{1}{4}$ cup sugar and salt in a bowl. Mix well. Add melted butter, eggs, 2 cups flour and yeast mixture; mix well. Add flour to make soft dough. Turn out and knead. Place in well greased bowl. Cover, let rise until doubled. Punch down and divide in half. Roll each half into 12-inch circle on floured surface. Combine remaining $\frac{1}{2}$ cup sugar and orange rind. Spread each circle with 1 tablespoon butter; sprinkle with half orange-sugar mixture. Cut into 12 wedges and roll up each wedge tightly and place point side down on greased baking sheet. Cover and let rise. Bake 350°, 18-20 minutes. Drizzle Orange Glaze over rolls, remove immediately from sheets.

Orange Glaze:

$\frac{1}{4}$ c. sugar
2 T. butter

$\frac{1}{4}$ c. sour cream
1 T. orange juice

Combine all ingredients in small pan; bring to boil and cook 3 minutes stirring constantly. Yields $\frac{1}{2}$ cup.

Pat Stores

MANDARIN ORANGE BREAD

Combine all ingredients:

2 c. sifted self-rising flour

$\frac{2}{3}$ c. sugar

Add:

2 eggs, slight beaten

$\frac{1}{2}$ tsp. orange flavoring

2 (11-oz.) cans mandarin oranges,
drained & chopped

$\frac{1}{2}$ c. margarine, melted

$\frac{1}{4}$ c. milk

Pour batter into Treasures in Earthen Vessels Bread Baker and bake 60-70 minutes at 350°.

MEXICAN CORN BREAD

2 eggs

$\frac{1}{2}$ pt. ctn. sour cream

1 chopped green pepper, small

$\frac{3}{4}$ c. vegetable oil

1 chopped onion, small

2 c. corn meal

1 sm. can cream-style corn

Cooking time: 30 to 40 minutes. Temperature 350°. Beat eggs then add all ingredients together except corn meal. Mix well. Add corn meal. Bake 30-40 minutes at 350°. Wait 5 minutes before removing from pan.

Phyllis D. Oca

PUMPKIN BREAD

3 c. sugar

4 eggs

$3\frac{1}{2}$ c. flour

$\frac{1}{3}$ c. cooking oil

1 tsp. nutmeg

$\frac{1}{3}$ c. water

1 tsp. cinnamon

2 c. canned pumpkin

$1\frac{1}{2}$ tsp. salt

$1\frac{1}{2}$ c. nuts

1 tsp. baking soda

Blend dry ingredients; mix in eggs, oil, water and pumpkin. Pour mixture into loaf pan and bake at 350°, approximately one hour. Serves 8.

Pat Walls

SOUR CREAM CORNBREAD

1 c. self-rising cornmeal
2 eggs

1 c. sour cream
 $\frac{1}{2}$ c. margarine, melted

Preheat oven to 450°. Grease cast iron skillet. Mix all ingredients well. Bake 25 to 30 minutes

Joyce Edmonds

SWEET POTATO BREAD

4 lg. sweet potatoes
2 eggs
1 tsp. nutmeg

1 c. self-rising flour
1 c. sugar
 $\frac{3}{4}$ stick butter or margarine

Mix all ingredients together. Bake at 350° for about 20 minutes (in loaf pan).

Joyce Edmonds

ZUCCHINI BREAD

2 c. sugar
1 c. shortening
3 eggs
3 tsp. vanilla
2 c. zucchini, unpeeled, grated
3 c. flour

1 tsp. salt
1 tsp. baking soda
 $\frac{1}{4}$ tsp. baking powder
2 tsp. cinnamon
 $\frac{1}{2}$ c. chopped walnuts

Cream sugar, shortening and eggs. Add vanilla and zucchini. Blend dry ingredients and add to creamed mixture. Stir in nuts. Spread into well greased 13 x 5 x 3-inch loaf pans or 2 bread pans. Bake one hour at 350°.

Brenda Simmons

Desserts

APPLE-CHEESE CASSEROLE

- | | |
|---|------------------------------------|
| <i>1 can sliced apples, not filling for pie</i> | <i>1 c. sugar</i> |
| <i>1 sm. pkg. Velveeta cheese</i> | <i>1 c. flour</i> |
| | <i>1 stick margarine, softened</i> |

Melt cheese. Combine margarine, sugar and flour. Mix together. Put apples in Pyrex dish and sprinkle cheese mixture on top. Bake at 350° for 45 minutes.

Joyce Edmonds

BANANA PUDDING

- | | |
|--|---|
| <i>1 (14-oz.) can sweetened condensed milk, not evaporated milk</i> | <i>2 c. (1 pt.) whipping cream (in the ctn.), whipped</i> |
| <i>1½ c. cold water</i> | <i>38 vanilla wafers</i> |
| <i>1 (4-serving size) pkg. instant vanilla pudding & pie filling</i> | <i>3 bananas, sliced & dropped in lemon juice</i> |

In large bowl, combine sweetened condensed milk and water. Add pudding mix and beat well. Chill 5 minutes. Fold in whipped cream. Spoon 1 cup of the pudding mixture into a 2½-quart serving bowl. Top with ⅓ of the wafers, bananas and pudding. Repeat layering twice, ending with pudding. Chill thoroughly. 8-10 servings.

BJ Hausman

BLACK FOREST PIE

- | | |
|--|---------------------------------|
| <i>Oreo pie crust</i> | <i>12 oz. Cool Whip</i> |
| <i>1 sm. box instant chocolate pudding</i> | <i>1 c. milk</i> |
| | <i>1 can cherry pie filling</i> |

Mix chocolate pudding with milk until set. Layer chocolate pudding, Cool Whip and top with cherry pie filling. Refrigerate.

Joyce Edmonds

*B*BLUEBERRY CRUNCH

1 lg. can crushed pineapple
1 c. sugar
2 sticks butter

3 c. blueberries
1 box yellow or lemon cake mix
1 c. chopped pecans

Put pineapple with juice in bottom of 9 x 13-inch pan. Top with blueberries; sprinkle $\frac{3}{4}$ cup sugar over blueberries. Spread dry cake mix and pour melted butter on top of cake mix. Add nuts and $\frac{1}{4}$ cup sugar. Bake at 325° for 55-60 minutes.

Nancy McDuffie

*B*BLUEBERRY YUM YUM

1½ c. self-rising flour
½ c. firmly packed brown sugar
¾ c. margarine, melted
1½ c. chopped pecans
1 (12-oz.) ctn. Cool Whip, thawed

1 (8-oz.) pkg. cream cheese, softened
¾ c. powdered sugar
1 can blueberry pie filling

Stir together first 4 ingredients; press into a lightly greased 9 x 13-inch pan. Bake at 375° for 15-20 minutes. Cool. Beat Cool Whip, cream cheese and powdered sugar. Spoon over crust. Top with a can of blueberry pie filling.

Chloe Sims

CARAMEL APPLE CAKE

<i>1½ c. vegetable oil</i>	<i>½ tsp. nutmeg</i>
<i>1½ c. sugar</i>	<i>1 tsp. baking soda</i>
<i>½ c. packed brown sugar</i>	<i>½ tsp. salt</i>
<i>3 eggs</i>	<i>3½ c. diced, peeled apples</i>
<i>3 c. all-purpose flour</i>	<i>1 c. chopped walnuts</i>
<i>2 tsp. cinnamon</i>	<i>2 tsp. vanilla extract</i>

In mixing bowl, combine oil and sugars. Add eggs, one at a time, beating well after each addition. Combine dry ingredients; add to batter and stir well. Fold in apples, walnuts and vanilla. Pour into a greased and floured 10-inch tube pan. Bake at 325° for 1½ hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Caramel Icing:

<i>½ c. packed brown sugar</i>	<i>Dash of salt</i>
<i>⅓ c. half & half cream</i>	<i>1 c. confectioners' sugar</i>
<i>¼ c. butter or margarine</i>	<i>Chopped walnuts</i>

In the top of a double boiler over simmering water, heat brown sugar, cream, butter and salt until sugar is dissolved. Cool to room temperature. Beat in confectioners' sugar until smooth. Drizzle over cake. Sprinkle with nuts.

Jan Locker
Retiree,
Campus President Office

CARIBBEAN CHOCOLATE ICE CREAM

<i>3 eggs</i>	<i>½ tsp. ground cinnamon</i>
<i>1 c. sugar</i>	<i>1 T. vanilla extract</i>
<i>2 qt. half & half</i>	<i>¼ tsp. almond extract</i>
<i>1 (16 oz.) chocolate syrup</i>	

Beat eggs until frothy. Gradually add sugar until thickened. Heat half and half over low heat until hot. Add to egg mixture and continue cooking at low heat until slightly thickened. Remove from heat. Stir in chocolate syrup and remaining ingredients. Cool in refrigerator. Freeze in ice cream maker.

Joe Davis

CHOCOLATE BUTTER CRUNCH CAKE

1½ c. *chopped walnuts*
1½ c. *vanilla wafer crumbs*
1½ c. *light brown sugar*

1 c. *melted butter*
1 pkg. *Devils food cake mix*

Preheat oven at 350°. In large bowl, mix butter, nuts, vanilla wafers and sugar. Measure evenly into 4 cake pans. Prepare cake mix according to directions and pour into pans. Bake 30 minutes or until done. Cool in pan before turning out.

Icing:

1 box *powdered sugar*
8 oz. *cream cheese*
2 tsp. *vanilla*

1 stick of *softened butter*
1 c. *chopped nuts*

Stack layers mixture side up and spread with icing.

Pat Stores, Nursing

GRANBERRY RELISH MOLD

1 (6-oz.) pkg. *raspberry gelatin*
12-oz. can *crushed pineapple,*
drained, save juice
1½ T. *lemon juice*
1 (14-oz.) ctn. *cranberry orange*
relish

1 c. *diced apple*
½-¾ c. *broken pecans*
1 c. *chopped celery*

Dissolve gelatin in 1 cup of boiling water. Add reserved pineapple juice and enough cold water to make 1 cup. Add lemon juice. Chill until slightly thickened. Add rest of the ingredients and pour into a bundt pan. Chill 24 hours before serving. To unmold, top bundt pan with serving platter and immerse pan in sink of hot water for 10 seconds. Immediately turn upside down so gelatin falls onto platter. Garnish with green grape clusters and orange kumquats for a striking presentation.

Linda LaBell

DEVILS DELIGHT

1½ c. chopped pecans

1 stick butter

1 c. flour

1 c. milk

8 oz. Philadelphia cream cheese

16 oz. whipped cream

1 box instant chocolate pudding

1 box instant vanilla pudding

1 c. powdered sugar

Crust: Mix 1 cup of chopped pecans with 1 stick of melted butter. Mix in 1 cup flour. Once thick, spread on bottom of greased glass pan. Be sure to spread crust thin. Cook for 30 minutes at 350° or until starts to brown. Do not mix other layers until you are ready to add them.

1st layer: Mix 8 ounces of whip cream with 1 cup powdered sugar. Soften cream cheese then fold into whip cream and sugar. When all lumps are gone, spread evenly over crust. **2nd layer:** Mix 2 boxes of instant pudding with 1 cup milk. This is ½ the milk required for the pudding but it should be thick. Spread evenly over 1st layer. **3rd layer:** Evenly spread 8 ounces of whip cream over pudding then sprinkle chopped pecans over top. Refrigerate until you're ready to eat.

April Harris

GIRDLE BUSTER

1 box yellow cake mix

1 stick melted butter

1 egg

1½ c. chopped nuts

Mix all ingredients together put in pan. Spray pan with Pam before adding ingredients.

Mix together:

1 (8 oz.) cream cheese

1 box powdered sugar

2 eggs

1 tsp. vanilla

Pour over top of first mixture and bake for 1 hour.

Carolyn Johnson

ITALIAN CREAM CAKE

<i>1 stick margarine</i>	<i>1 c. buttermilk</i>
<i>1/2 c. Crisco</i>	<i>1 tsp. vanilla</i>
<i>2 c. sugar</i>	<i>1 c. chopped nuts</i>
<i>5 egg yolks</i>	<i>1 (3 1/2-oz.) can coconut</i>
<i>2 c. plain flour</i>	<i>5 egg whites</i>
<i>1 tsp. baking soda</i>	

Cream margarine and shortening. Add sugar and beat until smooth, add egg yolks and beat well. Combine flour and baking soda, add to creamed mixture alternately with buttermilk. Stir in vanilla, add coconut and nuts. Fold in beaten egg whites. Bake in 3 greased 8- or 9-inch pans at 350° for 25 minutes.

Frosting:

<i>1 (8-oz.) pkg. cream cheese</i>	<i>1 c. nuts</i>
<i>1 stick margarine</i>	<i>1 box 10X powdered sugar</i>
<i>1 tsp. vanilla</i>	

Beat cream cheese and margarine. Add sugar a little at a time, then vanilla; mix well. Cover with nuts.

Carla Jenkins

K AHLUA CAKE

<i>1 Duncan Hines devils food cake mix</i>	<i>1 c. oil</i>
<i>1 sm. instant chocolate pudding</i>	<i>1/3 c. Kahlua, liqueur</i>
<i>4 eggs</i>	<i>1 c. brewed coffee</i>

Mix all ingredients together for two minutes. Bake at 350° in well-oiled (Pam) bundt pan. (I mean dripping with Pam or Mazola non-stick). **Do not flour it.** Bake for about 45 minutes. Or until a toothpick comes out clean. Remove from oven and remove from bundt pan **while it is still hot.** Pour Glaze over the cake while it is still hot.

Glaze:

<i>1 c. powdered sugar</i>	<i>1/4 c. Kahlua</i>
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Beat together, add some sugar or Kahlua for consistency. Consistency should be a little thick as it will melt over the cake. Pour over cake while it is hot. Let cool and cut. Enjoy.

BJ Hausman

LEMON SUPREME CAKE

1 pkg. lemon supreme cake mix
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. oil

1 c. apricot nectar
4 eggs

Mix. Bake in tube pan for approximately 50-55 minutes at 350°. While cake is still hot, prick holes in top and ice with 2 cups confectioners' sugar and $\frac{1}{3}$ cup lemon juice.

Karen Marr
John Marr's wife

MELON BALLS WITH RUM

$\frac{2}{3}$ c. sugar
 $\frac{1}{3}$ c. water
1 tsp. grated lime rind
6 T. fresh lime juice, 2-3 limes
 $\frac{1}{2}$ c. rum
4 c. cantaloupe balls, about 1
cantaloupe

4 c. honeydew melon balls, about
 $\frac{1}{2}$ - $\frac{2}{3}$ of a honeydew
4 c. watermelon balls, seeds
removed (about $\frac{1}{4}$ of a
watermelon)
1 c. fresh blueberries, opt.

Bring sugar and water to a boil in small saucepan. Reduce heat and simmer 5 minutes. Next add grated lime rind and remove from heat. Cool. When cooled, add lime juice and rum. Mix well and pour over melon balls. Chill for at least an hour before serving; stir several times to distribute the rum syrup. Garnish with fresh blueberries if desired. Serves 10-12.

Linda LaBell

NEVER FAIL CHOCOLATE CAKE

2 c. flour	1/2 c. oil
2 c. sugar	2 eggs
1/2 tsp. salt	1/2 c. buttermilk
1 c. water	1 tsp. vanilla
3 T. cocoa	1 tsp. soda
1 stick margarine	

Combine flour, sugar and salt in a bowl. In a pot mix together margarine, water, cocoa and oil and bring to a boil. Pour over flour mixture and stir until well blended. In a bowl mix together eggs, buttermilk, vanilla and soda. Add to flour mixture. Pour into greased 9 x 13-inch pan and bake at 350° for 30 minutes. Frost cake while hot.

Icing:

1 stick margarine	1 box powdered sugar
3 T. cocoa	1 tsp. vanilla
6 T. buttermilk	1 c. chopped nuts, if desired

In a pan, combine margarine, buttermilk and cocoa and heat on low (but don't boil) until margarine has melted. Add powdered sugar, vanilla, chopped nuts and stir until well blended. Pour icing over hot cake.

Pat Walls

PEACH TRIFLE

1 angel food cake	3 1/4 c. Cool Whip, lite
1/4 c. orange juice	1 c. (16 oz.) peach slices, drained & chopped
2 c. cold 2% low-fat milk	
1 (4-serving size) pkg. Jello vanilla flavored instant pudding	

Slice cake into 1-inch cubes. Sprinkle with orange juice. Pour milk into medium bowl. Add pudding mix. Beat with wire whisk 30 seconds. Let stand 2 minutes or until thickened. Gently stir in 2 cups of the Cool Whip until smooth. Layer 1/2 of the cake cubes, peaches and pudding mixture in 2 1/2-quart serving bowl. Repeat layers once. Garnish with remaining Cool Whip. Refrigerate 1 hour or until ready to serve. Store leftover dessert in refrigerator.

Patti Thirsk

*P*ERFECT PIE CRUST

<i>1½ c. instant flour</i>	<i>¼ tsp. salt</i>
<i>¼ c. chilled unsalted butter, cut into 1-inch cubes</i>	<i>¼ c. cold liquid, water, orange or apple juice</i>
<i>¼ c. chilled solid vegetable shortening (Crisco)</i>	<i>All-purpose flour for the board & rolling pin</i>

In a food processor, blend the instant flour, butter, shortening and salt until mixture is crumbly and pieces are the size of small peas. Stop the food processor now. Add liquid and mix until dough comes clean from bowl and forms a ball. Remove dough from bowl of food processor. Flatten dough into a small circle on plastic wrap and place in refrigerator to rest for at least thirty (30) minutes. Flour the board and rolling pin with all-purpose flour. Roll out dough into a circle larger than the pie pan you intend to use. Roll dough onto the rolling pin. Place rolling pin (with dough on it) over the pie pan. Gently press dough down into the pie pan with your hands. With a knife, cut off any excess over the outside edge of the pie pan.

Saramae Richardson
Faculty member, Math Dept
N. Campus-FL Comm College

*P*INEAPPLE RIGHT-SIDE UP CAKE

<i>1 (8-oz.) can crushed pineapple, undrained</i>	<i>⅓ c. milk</i>
<i>2½ c. all-purpose flour</i>	<i>⅓ c. butter or margarine, melted</i>
<i>1 T. baking powder</i>	<i>2 lg. eggs</i>
<i>¼ tsp. salt</i>	<i>½ tsp. vanilla extract</i>
<i>¾ c. sugar</i>	<i>⅓ c. firmly packed brown sugar</i>

Drain pineapple, reserving ⅓ cup juice; set both aside. Combine flour and baking powder, salt, sugar; make a well in center. Stir together reserved pineapple juice, milk, butter, eggs and vanilla extract. Add to dry ingredients, stirring until just moistened. Spoon into a lightly greased 9 x 13-inch pan. Top with pineapple and brown sugar. Bake at 350° for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on a wire rack. Yields 15 servings.

Jan Locker, Retiree
Campus Presidents' Office

PORT WINE CAKE

1 box yellow Duncan Hines cake mix	4 eggs
1 (8-oz.) ctn. sour cream	$\frac{1}{2}$ c. Wesson oil
3.4 oz. Jello instant vanilla pudding	1 c. Port wine or red wine
	$\frac{1}{2}$ c. cane sugar
	1 to 2 tsp. cinnamon powder

Icing:

1 can ready made white frosting	$\frac{1}{2}$ c. sugar
1 stick butter	$\frac{1}{4}$ c. water

Mix together: Cake mix, pudding, sour cream and wine; add eggs and oil; mix well. Pour approximately $\frac{1}{3}$ of batter in greased, floured bundt pan. Sprinkle $\frac{1}{3}$ of cinnamon and sugar mix. Add remainder of batter. Sprinkle remainder of cinnamon mix over top of batter. Bake 50 minutes at 350° (based on your oven). **Icing:** Bring all ingredients in a pot to boil. Let cool and pour over converted bundt cake. Cake is better served the next day! Also good while it's warm.

Dr. Lois D. Gibson

PUNCH BOWL CAKE

1 box yellow cake mix	1 bag coconut
1 lg. pkg. instant vanilla pudding	2 c. chopped nuts
2 lg. cans cherry pie filling	2 lg. ctns. frozen whipped topping, thawed
1 lg. can fruit cocktail, drained	
1 lg. can crushed pineapple, drained	

Make cake in 2 layers; cool completely. Make pudding; crumble 1 of the cake layers into bottom of punch bowl, then spoon in $\frac{1}{2}$ the pudding, $\frac{1}{2}$ cherry filling, $\frac{1}{2}$ fruit cocktail, $\frac{1}{2}$ pineapple, $\frac{1}{2}$ coconut, $\frac{1}{2}$ nuts and 1 carton of whipped topping. Repeat. Refrigerate 2 hours. Serves 36.

Robin Grace

*P*UMPKIN CAKE

2 c. self-rising flour
2 c. sugar
4 eggs
1 c. Wesson oil

2 c. pumpkin, I prefer fresh cooked
2 tsp. cinnamon
2 tsp. baking soda
1 tsp. vanilla

Mix all ingredients except the pumpkin; add last. Bake at 350° approximately 45 minutes. Can use 9- or 10-inch cake pans or make as a sheet cake.

Frosting:

1 box confectioners' sugar
1 stick butter

8 oz. cream cheese
1 c. pecans, chopped

Mix sugar, butter and cream cheese until smooth. Add pecans.

Jo Ann Faulk

*S*OCK-IT-TO-ME CAKE

1 box Duncan Hines butter recipe
cake mix
 $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. oil, opt.
8 oz. sour cream

4 eggs
 $\frac{1}{4}$ c. water
Confectionary sugar glaze use
milk

Preheat oven to 375°. Bundt pans are best to use. Blend together in large bowl all ingredients. Use electric mixer on medium for 4 minutes. Butter and flour bundt pan. Pour mixture into pan (will be fluffy and creamy). Bake for 33 to 43 minutes (depending on oven). I remove cake to plate while cake is still warm. Place plate over bundt pan and turn upside down and cake will come out nicely. When cake cools; glaze. Use as much or less glaze as you want. Nuts (optional) to mix in glaze.

Nathalie Weatherly-Foster

STOLLEN

1 qt. whole milk	6 lg. eggs
$\frac{1}{2}$ lb. (or 15-oz. box) white raisins	1 lb. butter plus an extra $\frac{1}{2}$ lb., the extra to brush on top
$1\frac{1}{2}$ lb. dark raisins	$\frac{1}{4}$ c. brandy, plus some extra for the top
$\frac{1}{2}$ lb. chopped walnuts	2 pkgs. dry yeast
2 oz. almonds, slivered	5 lbs. (plus) all-purpose flour
1 lb. mixed fruit	
2 oz. citron	
4-6 oz. cherries, cut in half	
1 c. sugar, plus some to set aside to sprinkle on top	

Warm milk (do not make hot or boil it). Mix yeast (2 packages dry) with 1 teaspoon sugar in $\frac{1}{2}$ cup warm water (check to make sure yeast raises). Combine yeast mixture, milk and 4 cups flour. Set to raise in a bowl for about 1 to $1\frac{1}{2}$ hours. While mixture is rising, melt 1 pound butter (it should not be hot). Mix together both kinds of raisins, both kinds of nuts, mixed fruit, citron, cherries with 1 cup of sugar. Mix together the yeast flour mixture, the fruit and nuts, 6 eggs, the melted butter, brandy and slowly add the remainder of the 5 pounds flour. If mixture gets too much to handle with a spoon, turn out on the table and knead. Form 8 round cakes (place 2 on each greased cookie sheet with a raised edge) and let raise about 1 to $1\frac{1}{2}$ hours. Knead again and form into oblong loaves with a crease down the middle and set to raise about 1 to $1\frac{1}{2}$ hours again. Preheat oven to 300° . Depending on the size of the oven either bake 2 or 4 at the same time. If cooking on two shelves, change the stollens to the other shelf after 30 minutes and continue to bake for another 30 minutes. Check stollen with toothpick. For every 4 stollens, melt $\frac{1}{4}$ pound butter and add a splash of brandy. Brush top of the stollens with the combination of melted butter and brandy and sprinkle with granulated sugar. Wrap well when cool. Freezes well and can be frozen for months.

Emily Kuschner

SWEET POTATO CAKE

<i>1³/₄ c. sugar</i>	<i>2 scant tsp. baking soda</i>
<i>1¹/₂ c. salad oil</i>	<i>2 tsp. cinnamon</i>
<i>4 unbeaten eggs</i>	<i>1 tsp. salt</i>
<i>2 c. flour</i>	<i>3 c. grated sweet potatoes</i>
<i>2 tsp. baking powder</i>	<i>2 c. chopped nuts</i>

Blend sugar and oil. Add eggs one at a time; beat until light and fluffy. Sift dry ingredients; add slowly to first mixture. Fold in carrots and nuts. Pour into bundt cake pan. Bake 25-30 minutes at 350°.

Icing:

<i>1 pkg. confectioners' sugar</i>	<i>1 lg. can crushed, drained pineapple</i>
<i>1 (8-oz.) pkg. cream cheese</i>	
<i>1/4 stick margarine</i>	

Cream margarine and cheese; gradually add sugar and pineapple. Place in refrigerator; when cake is cooled, spread over top and sides of cake.

Brenda Simmons

*T*EXAS CHOCOLATE CAKE

2 c. self-rising flour
2 c. sugar
2 sticks margarine
1 c. water

4 T. cocoa
 $\frac{1}{2}$ c. sour cream
2 eggs

Combine flour and sugar. Bring to boil margarine, water and cocoa. All at once add this to flour mixture. Add sour cream and eggs. Mix well. Pour into greased sheet cake pan. Pan should be shallow enough so cake will be about 1-inch high when done. I use a 11 x 15 x 2-inch pan. Bake 30 minutes at 350°.

Icing:

1 stick margarine
4 T. cocoa
6 T. milk

1 box 4X confectioners' sugar
1 c. pecans, chopped
1 tsp. vanilla

Bring to boil margarine, cocoa and milk. Add at once confectioners' sugar. Mix well. Add pecans and vanilla. Have icing ready to pour on cake when it comes out of the oven.

*Susie Keen
FCCJ, Nassau Center
Enrollment Services*

Recipe Favorites

Cookies & Candy

AUNTIE'S BROWN SUGAR BROWNIES

- | | |
|-----------------------------------|------------------------------|
| <i>2 sticks butter</i> | <i>4 eggs</i> |
| <i>2 c. brown sugar (#1 box)</i> | <i>2 tsp. vanilla flavor</i> |
| <i>1 1/3 c. all-purpose flour</i> | <i>1 c. pecans</i> |
| <i>1 tsp. baking powder</i> | |

Melt butter; combine sugar and eggs. Beat well. Add butter and continue to mix until well blended. Add flour, baking powder, nuts and vanilla. Mix well and pour into an 11 1/2 x 8-inch baking pan. Bake at 350° for 40-40 minutes. Cool and remove from pan while still warm.

Brenda Simmons

CHOCOLATE COCONUT BARS

- | | |
|--|--|
| <i>2 c. graham cracker crumbs</i> | <i>1/2 c. chopped pecans</i> |
| <i>1/2 c. butter or margarine</i> | <i>1 (7-oz.) plain chocolate candy bar</i> |
| <i>1/4 c. sugar</i> | <i>2 T. creamy peanut butter</i> |
| <i>2 c. flaked coconut</i> | |
| <i>1 (14-oz.) can sweetened condensed milk</i> | |

Combine the crumbs, butter and sugar. Press into a greased 13 x 9 x 2-inch baking pan. Bake at 350° for 10 minutes. Meanwhile, in a bowl combine coconut, milk, and pecans; spread over the crust. Bake at 350° for 15 minutes; cool completely. In a small saucepan, melt candy bar and peanut butter over low heat; spread over bars. Cool until set. Yields about 32 dozen.

Rhonda Bryan

CONGO SQUARES

2 sticks butter or margarine,
melted

1 box light brown sugar

2½ c. self-rising flour

3 eggs

1 tsp. vanilla

1 bag chocolate chips

Nuts

Melt margarine in 9½ x 13-inch pan. Put eggs in bowl and pour in margarine, beating eggs with fork as you pour. Stir in sugar and vanilla. Add flour then chips and nuts. Pour in pan and bake at 300° for 30 minutes or until done.

Rhonda Bryan

EASTER EGG COOKIES

1 c. butter

½ c. brown sugar

1 egg

1 tsp. almond or vanilla flavoring

½ tsp. salt

3 c. sifted flour

1 c. Quaker oats

Beat softened butter and sugar until creamy. Add flavoring and egg. Sift flour and salt and mix in butter mixture. Stir in oats. Shape dough into 36 "eggs". Bake on ungreased sheet for 20-25 minutes at 325°. Cool and decorate with confectioners' sugar frosting.

Pat Stores

HOMEMADE HEATH BARS

1 pkg. (1/4 box) saltine crackers
Cooking spray
1 c. dark brown sugar
1 c. butter (margarine will not
work)

1 pkg. milk semi-sweet chocolate
chips

Preheat oven to 400°. Line a rimmed 9 x 11-inch cookie sheet with foil. Spray with cooking oil spray. Line cookie sheet with crackers. Combine dark brown sugar and butter in a saucepan over medium heat, stirring constantly. Bring to a boil and let boil for 3 minutes, until marbelized. Remove from heat and pour over saltine crackers, spreading to cover crackers completely. Bake at 400° for 5 minutes, until bubbling. Remove from oven and pour chocolate chips evenly over the crackers. Press chips onto crackers until melted. Spread the softened chocolate like cake icing. Place in refrigerator for 3 hours or in the freezer for 1 hour. Break into desired sized pieces. Refrigerate to keep.

Steve Park

LEMON CHEESE BARS

1 Duncan Hines yellow pudding
cake mix
1 (8 oz.) cream cheese, soft

2 eggs
1/3 c. sugar
1 tsp. lemon juice

Mix cake mix, egg and 1/3 cup oil until crumbly; reserve 1 cup. Pat remaining mixture into ungreased 9 x 13-inch pan. Bake 15 minutes at 350°. Beat cheese, sugar, juice and egg until smooth. Spread on baked layer and sprinkle with reserved cup. Bake 15 minutes more. Cool. Cut into bars.

BJ Hausman

*P*EANUT BUTTER FINGERS

Cream together:

$\frac{1}{2}$ c. *butter*

$\frac{1}{2}$ c. *packed brown sugar*

$\frac{1}{2}$ c. *white sugar*

Blend in:

1 *egg*

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

$\frac{1}{3}$ c. *peanut butter*

$\frac{1}{2}$ *tsp. vanilla*

$\frac{1}{2}$ *tsp. soda*

Stir in:

1 c. *flour*

1 c. *rolled oats*

Spread in 9 x 13-inch pan. Bake at 350° for 15 minutes. Sprinkle while warm with 1 (6-ounce) package chocolate chips and let stand 5 minutes; spread when melted. Combine $\frac{1}{4}$ cup sifted powdered sugar, $\frac{1}{4}$ cup peanut butter and 2 to 4 tablespoons of milk. Drizzle over chocolate. Cut in fingers or squares.

Pat Stores, Nursing

*S*NICKERDOODLES

1 c. *soft shortening such as Crisco*

1 *tsp. soda*

$\frac{1}{2}$ c. *sugar*

$\frac{1}{2}$ *tsp. salt*

2 *eggs*

2 *T. sugar*

$2\frac{3}{4}$ c. *flour*

2 *tsp. cinnamon*

2 *tsp. cream of tartar*

Cream shortening, sugar and eggs. Sift dry ingredients and add to sugar mixture. Chill dough for at least one hour. Mix remaining sugar and cinnamon. Next roll dough into balls the size of a small walnut and roll in the cinnamon sugar mixture. Place 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes until lightly browned, but still soft. These cookies puff up at first, but then flatten out with crinkled tops.

Linda LaBell

WORLD'S BEST COOKIES

1 c. *butter or margarine*
1 c. *brown sugar*
1 c. *sugar*
1 *egg*
1 c. *oil*
1 c. *regular oatmeal*

1 c. *cornflakes, crushed*
1 *tsp. vanilla*
 $\frac{1}{2}$ c. *coconut*
 $\frac{1}{2}$ c. *pecans, chopped*
 $3\frac{1}{2}$ c. *self-rising flour*
12 oz. *chocolate chips, opt.*

Combine the following ingredients one at a time; butter, sugar, brown sugar, egg, oil, oatmeal, cornflakes, coconut, nuts, flour. Mix together. Add chocolate chips in desired. Form into balls the size of a small walnut and place on ungreased cookie sheet. Flatten with a fork dipped in water. Bake 12-15 minutes at 325°. Allow to cool on cookie sheet before removing. Makes about 120 cookies.

BJ Hausman

Recipe Favorites

Recipe Favorites

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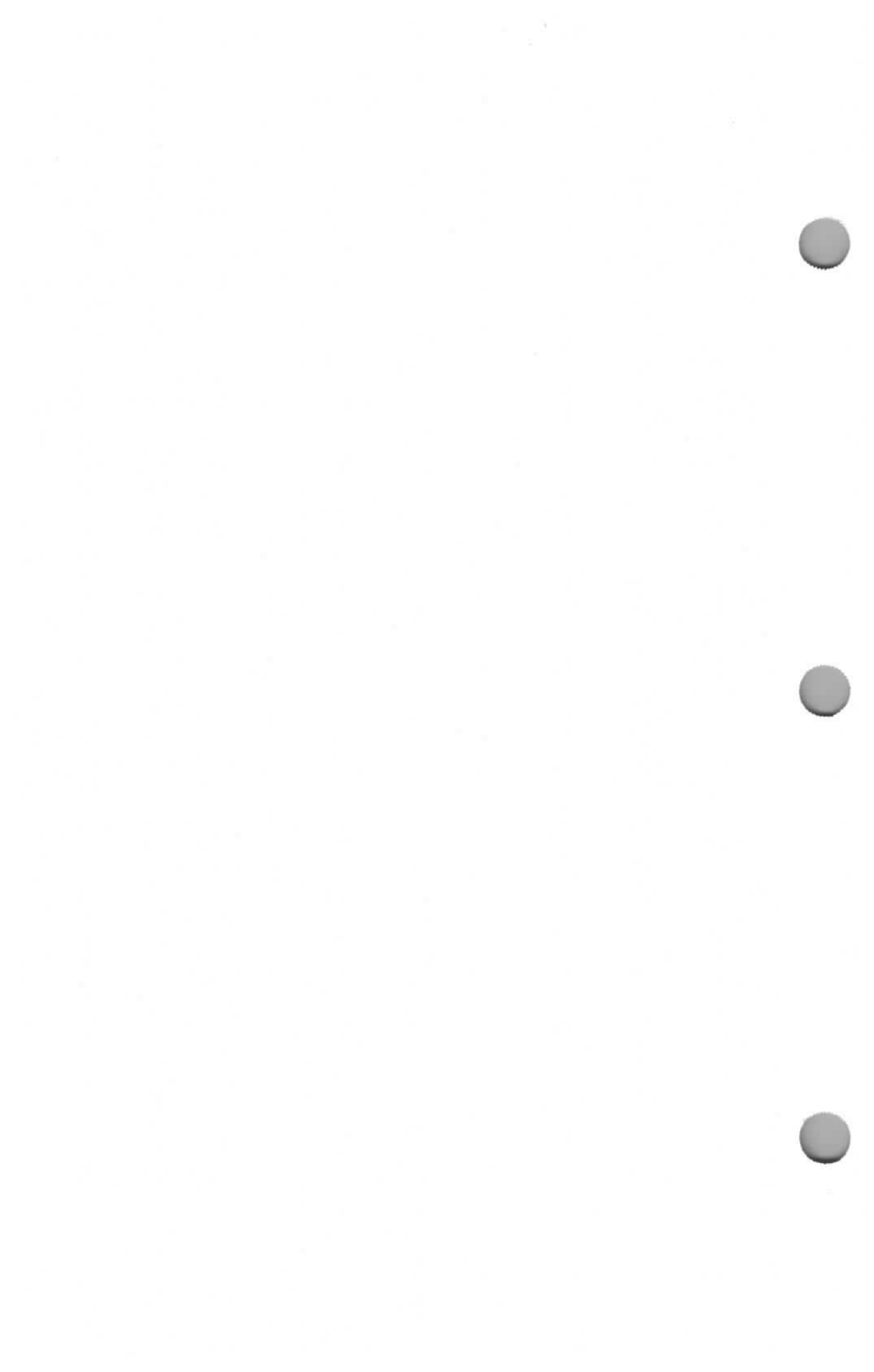
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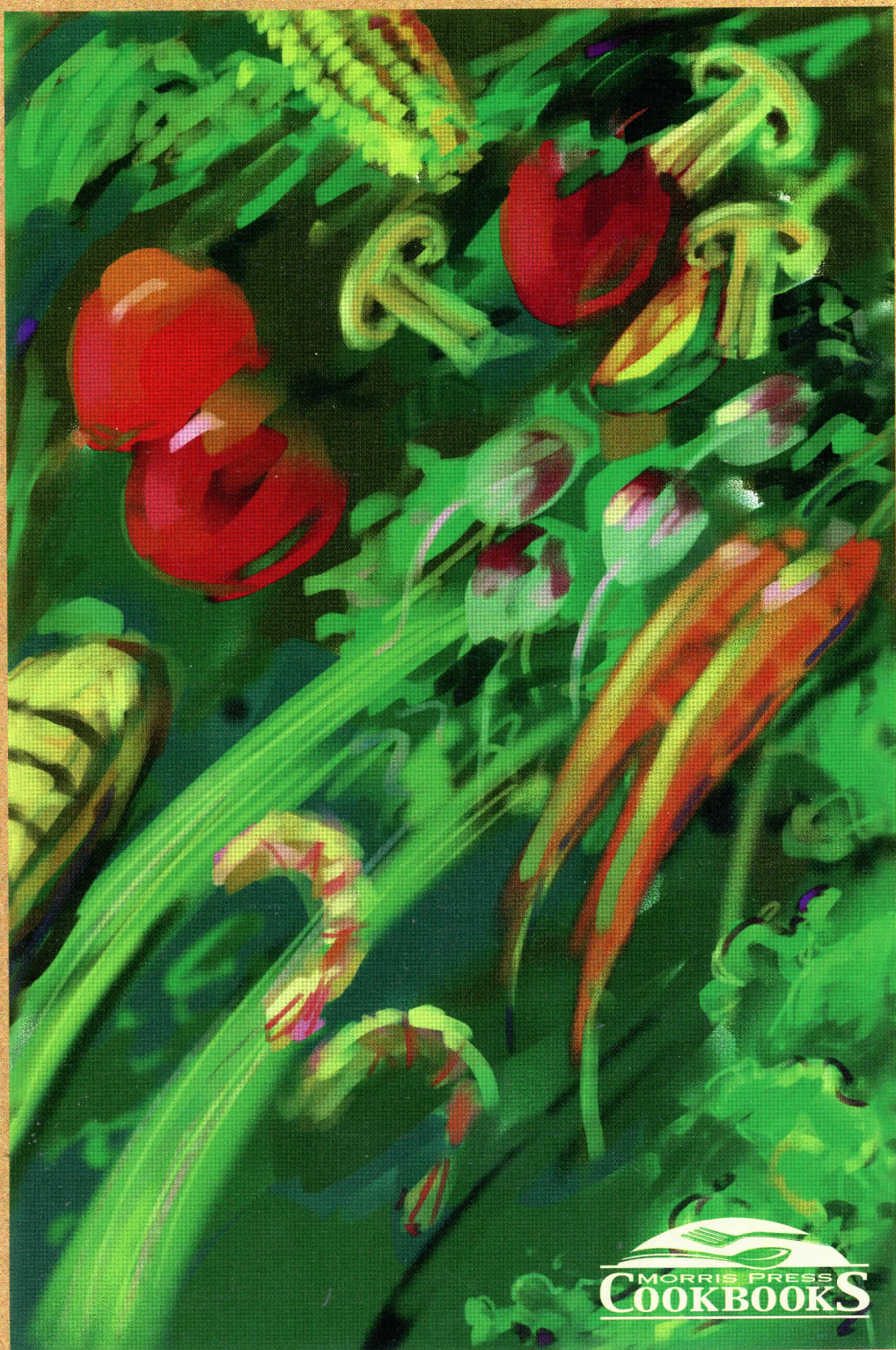
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