Five & Two

Recipes from the
Austin Global Methodist Church
2025

Cookbook Notes

Abbreviations Used in this Cookbook

tsp = teaspoon
Tbsp = tablespoon
lb = pound

Gluten-Free Baking and Cooking

Gluten is a protein found in certain grains, including wheat, barley, rye, and triticale (a hybrid of wheat and rye). For those with celiac disease, gluten sensitivity, or other dietary restrictions, gluten-free products are essential. Always check product labels for gluten-free certification, as cross-contamination (e.g., with oats) is common. If you can't find gluten-free products locally, online retailers like Amazon often carry a wide selection.

Substitute Flours: Replace wheat, barley, rye, or triticale flours with gluten-free alternatives like rice flour, almond flour, or gluten-free all-purpose blends.

Dairy-Free Baking and Cooking

Dairy-free products are made without ingredients derived from mammal milk (e.g., cow, goat, sheep). These are ideal for those with lactose intolerance, dairy allergies, or vegan diets. Always check labels to confirm products are dairy-free, as some may contain hidden dairy derivatives like whey or casein. Online and in-store options are widely available.

Substitute milks: For baking, use unsweetened plant-based milks to avoid altering flavors. Coconut milk works well for creamy textures, while almond or oat milk suits lighter recipes.

Nutritional Yeast for Cheese Flavor: Add nutritional yeast to dishes for a cheesy, nutty flavor in sauces, casseroles, or snacks.
Consider Allergies: Many dairy-free products are nut-based, so check for nut-free options (e.g., oat or rice milk) if allergies are a concern.

With the right ingredients and techniques, gluten-free and dairy-free baking and cooking can be delicious and rewarding!

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Basil Pesto

From: Linda Winn

Ingredients

2 cups basil, washed, dried, and cut off big stems
3 or 4 garlic cloves; use garlic press
1/4 to 1/2 cup grated parmesan cheese
1/4 cup pine nuts or walnuts
1/4 to 1/2 cup good quality olive oil
1/2 tsp kosher salt
1/2 tsp ground black pepper

Instructions

1. Put all in food processor and pulse until good consistency.
2. Taste for seasoning.
3. Refrigerate in glass jar or bowl.
4. Serve with tomatoes, pasta, or pita chips.

Buttermilk Scones

From: Cindy Dollar

Serves: 12

Ingredients

2 cups unsifted all purpose flour
1 Tbsp sugar
2 1/2 tsp baking powder
1/4 tsp baking soda
5 Tbsp butter
3/4 cup buttermilk

Instructions

1. Sift dry ingredients together.
2. Cut in shortening.
3. Add buttermilk and mix with fork.
4. Roll into 2” rounds about 1/2” thick.
5. Cut into triangles and place on greased baking sheet.
6. Bake at 400º for 20 minutes or until light brown.

Caramel Corn

From: Phyllis Cram

Ingredients

8 quarts (32 cups) popcorn (we used air popper) placed in large baking pan; foil disposable pans work great. At this time, add any nuts you want to add to your caramel corn.
2 sticks butter
2 cups brown sugar
1/2 cup white Karo corn syrup
Pinch of baking soda
nuts, if desired

Instructions

1. Cook the following in heavy pot on the stove: butter, brown sugar, & corn syrup.
2. Bring to boil & boil for about 5 minutes.
3. Add baking soda & syrup will become very foamy.
4. Pour VERY HOT syrup mixture over popcorn/nuts & mix together carefully using 2 wooden spoons.
5. Bake for 1 hour at 200 degrees, stirring 1/2 way through the baking.
6. Spread out to dry & you can break up clumps when cool. Store in sealed container.

Personal Story

Phyllis's mother made this recipe often for a great snack!

Cheese Ball

From: Linda Winn

Ingredients

2 8-oz packages cream cheese, softened
1 stick butter or margarine, softened
Small wedge blue cheese
1 1/2 medium jalapenos, chopped
1 Tbsp grated onion
1 tsp jalapeno juice
Juice of 1/2 lemon
Dash salt
Finely chopped pecans (to roll ball in)

Instructions

1. Mix all ingredients until well blended.
2. Chill until firm and shape into a ball.
3. Roll in chopped pecans (or parsley).
4. Refrigerate until serving with crackers.

Chocolate Chip Cookie Dough Protein Balls

From: Sarah White

Ingredients

1 cup powdered peanut butter
1/4 cup of water
2 cups of uncooked oats
1/3 cup of honey
4 Tbsp milk or milk alternative
25 grams of chocolate protein powder
1/4 cup of mini chocolate chips

Instructions

1. Mix powdered peanut butter and water until combined; mixture will be thick.
2. Add remaining ingredients and mix until combined.
3. Use a cookie or ice cream scoop to portion out onto parchment or wax paper on a cookie sheet. Refrigerate for at least two hours.
4. Remove tray from fridge and roll each portion into a ball shape.
5. Store in an airtight container in the fridge for up to one week.

Notes

Almond milk also works well. You can play around with the ingredients and flavors. Substitute fruit-flavored protein powder for a peanut-butter-jelly protein ball. Substitute white chocolate chips and pureed pumpkin for a fall-inspired treat. Use chocolate flavored peanut butter powder for extra-chocolatey treat.

Personal Story

I discovered this recipe when I was looking for an inexpensive alternative to protein bites I've seen tried from the grocery store. Once I got the hang of making them, I started experimenting with combinations and flavors. And it's a sweet treat with an extra protein punch that is a great substitute for unhealthier baked goods. And no oven needed!

Copycat Chuy's Green Sauce

From: Linda Winn

Ingredients

1 bunch cilantro; wash, dry, and take off stems
8 jalapenos; washed and seeded
2 pkgs Ranch dressing mix
1 cup sour cream
1 cup mayonnaise
1 pkg (8 oz) cream cheese, softened

Instructions

1. Put everything in a blender or food processor. Puree until smooth.
2. Store in fridge.
3. Serve with chips or eggs or any Mexican food dish.

Cucumber Salsa

From: Jean Smith

Ingredients

4-6 cucumbers (depending on size)
1 medium onion, diced
1/4 cup cider vinegar
1 pkg dry ranch dressing
1 can Rotel 10 oz tomatoes with green chilies (other brands will work)
Additional chopped tomatoes if desired.

Instructions

Mix ingredients together & chill before serving with chips.

Notes

"Scoops" chips work well for dipping!

Personal Story

From my friend Marie Walls

Dinner Rolls

From: Karen Goodman

Serves: 24

Ingredients

1 1/2 cups milk scalded
2 Tbsp yeast
1/2 cup lukewarm water
2 eggs
3/4 cup sugar
1 Tbsp salt
1/2 cup shortening
4-6 cups flour

Instructions

1. Dissolve yeast in lukewarm water.
2. Scald milk.
3. Add sugar, salt & shortening.
4. Beat eggs and add to yeast.
5. Add 1 cup flour, then add to milk mixture. Add enough flour for a soft dough.
6. Put dough into large, greased bowl. Let rise until doubled.
7. Knead a few times, Cut into rolls.
8. Bake at 450 degrees for 10 minutes.

Personal Story

Smile really big as you soak in the goodness!

Game Day Crispy Oven-Baked Chicken Wings!

From: Patti Breaux

Serves: 20

Ingredients

4 packs chicken wings (drumettes/ flappers)
Iodized Sea Salt
Tony Chachere's LITE Creole Seasoning
Any Brand Chicken Rotisserie Seasoning
Lemon Pepper
Garlic Powder
Cayenne Pepper for a spicier Cajun kick!

Instructions

1. Preheat oven to 425 degrees.
2. Wash & pat dry chicken wings & put in a large bowl.
3. Sprinkle all 6 seasonings on to chicken wings. (I don't measure, I just sprinkle until it looks right).
4. Sprinkle a couple of tablespoons of avocado or olive oil over the wings & seasonings.
5. Mix well by hand.
6. Lightly spray bottom of baking dish with avocado or olive oil. (Can use aluminum pan or pizza pan lined with aluminum foil.)
7. Lay wings 'skin side up' in rows or in circle.
8. Cook UNCOVERED for 1 hour and 15 minutes at 450 degrees.
9. Check often after 1 hour to make sure that they don't burn.

Notes

10 Minutes Prep Time - CRISPY & DELISH!

Personal Story

Whether it’s for July 4th; the Super Bowl; World Series; Basketball; Golf; etc., or your monthly game day with friends (dominoes/cards/board games), these will hit the spot and satisfy your munchies cravings!

Gazpacho

From: Linda Winn

Serves: 8

Ingredients

6 medium tomatoes, peeled and seeded
2 medium white onions
5 cups tomato juice
4 medium bell peppers (2 red, 2 green), seeded
2 small cucumbers, peeled and seeded
1 poblano chile, seeded and deveined
1/4 cup balsamic vinegar
1/2 cup olive oil
1 Tbsp minced garlic
1 tsp salt
1 tsp black pepper
1/2 tsp cayenne pepper
Garnish: coarsely chopped fresh cilantro, sour cream

Instructions

1. Puree tomatoes and 1 onion in a food processor or blender until smooth, adding some tomato juice to liquify.
2. Stir in diced peppers, cucumbers, chile and remaining onion.
3. Whisk vinegar, oil and garlic in another bowl.
4. Stir in diced vegetables and tomato puree.
5. Add remaining tomato juice, making sure ingredients are well-blended.
6. Whisk in seasonings, adjusting to taste.
7. Chill and serve in soup bowls, garnished with chopped cilantro and a dollop of sour cream.

Gluten-Free Banana Chocolate Chip Muffins

From: Phyllis Cram's Aunt Margaret

Serves: 24

Ingredients

1 1/3 cup canola oil
5 beaten eggs
2 cups sugar
2 cups mashed bananas
6 oz instant chocolate pudding mix (use regular pudding mix to avoid any milk)
2 1/4 cups gluten-free flour mix
1 tsp baking soda
1 tsp salt
1 tsp nutmeg
2 tsp cinnamon
Dairy-free mini-chocolate chips

Instructions

1. Beat oil, eggs & sugar together until fluffy.
2. Add all other ingredients in order.
3. Fill muffin liners 2/3rds full.
4. Bake 350 degrees for about 17 minutes.

Notes

I use the instant pudding mix even though it has some milk in it. My grandkids can tolerate that. However, I always use the dairy-free mini chocolate chips.

Personal Story

Favorite of grandchildren & their friends!

Grandma Gettler's Banana Bread

From: Jean Smith

Serves: 6

Ingredients

1 3/4 cup flour
1 1/4 tsp baking powder
1/2 tsp soda
3/4 tsp salt
2/3 cup sugar
1/3 cup shortening (I use Crisco)
2 eggs
1/2 cup nuts
1 tsp+ lemon rind
2-3 ripe bananas

Instructions

1. Cream shortening & sugar together.
2. Add other ingredients & mix well.
3. Pour into greased/floured 9x5 loaf pan.
4. Bake 350 degrees for 55 minutes.

Personal Story

From my friend Barbara Gordon.

Pat's Refrigerator Roll Dough

From: Cindy Dollar

Ingredients

1 cup warm water
1 package dry yeast
1/4 cup sugar
1 tsp salt
2 Tbsp salad oil
1 egg at room temperature
3 to 3-1/2 cups flour

Instructions

1. Dissolve yeast in water in large bowl.
2. Add sugar, salt and salad oil.
3. Beat egg and add.
4. Add flour until dough is stiffer than batter, but not as dry as biscuit dough.
5. Cover bowl with a damp cloth and put it in the refrigerator for at least 1-1/2 hours. It will keep for several days if you keep the cloth damp and punch the dough down once a day.

   Sweet Rolls or Dinner Rolls: take out as much dough as you plan to use a little over an hour before baking. Hand roll into a thick rope, cut, and tie each roll into a knot shape. Bake at 400º about 12-15 minutes or until light brown.

   Doughnuts: Roll out and cut on a floured cloth and let dough rest for 20-30 minutes. Fry in deep fat. Drain and dip into powdered sugar/milk/vanilla glaze or cinnamon/sugar mix.

Personal Story

From my mom, Pat Dollar

Peanut Butter Play Dough

From: Linda Winn

Ingredients

1 cup peanut butter
1 cup corn syrup
1 1/4 cup powdered sugar
1 1/4 cup powdered milk

Instructions

1. Measure powdered sugar and powdered milk in a bowl. Mix.
2. Add Karo and peanut butter and stir well.
3. Place your dough mixture onto a piece of waxed paper.
4. Divide your play dough so that each person in your group gets an equal amount.

Pineapple Corn Muffins

From: Cindy Dollar

Ingredients

Mix in Large bowl:
1 cup cornmeal
1/3 cup soy flour
1/4 cup wheat flour
2 tsp baking powder
1 tsp salt

Mix in small bowl:
1 egg
1 cup milk
3 Tbsp honey
3 Tbsp oil
1 8-oz can crushed pineapple (drained)

Instructions

1. Add liquid to dry mixture.
2. Beat until smooth.
3. Pour into greased muffin pan.
4. Bake at 375º 20 minutes.

Sausage Crescent Nuggets

From: Denise McDermott

Ingredients

1 lb highly seasoned Jimmy Dean sausage
1 8oz pkg cream cheese
2 pkgs Pillsbury crescent rolls
1 egg white, slightly beaten

Instructions

1. Preheat oven to 350.
2. Lightly brown sausage and drain.
3. While sausage is still hot add cream cheese and stir till melted and creamy.
4. Cool completely.
5. Separate crescent rolls into 2 rectangles. (You will have 4 rectangles with 2 pkgs of crescents.)
6. Form log of sausage mixture lengthwise down the center.
7. Fold over the long sides of the pastry to cover sausage.
8. Place on ungreased cookie sheet, seam down.
9. Brush with egg white.
10. Bake for 20 mins.
11. Cool completely - slice into 1 1/2 in. slices

Notes

Do not separate crescent rolls into triangles. Leave 2 triangles together to make a rectangle.
Can be made ahead and reheated or frozen.

Sausage Kolaches

From: Phyllis Cram

Serves: 36

Ingredients

1 package Rhodes frozen rolls (36 count)
36 cocktail sausages with cheese
1 egg & 1/8th cup milk beaten together
parchment paper
cookie sheets

Instructions

1. Place parchment paper on cookie sheets.
2. Place frozen rolls on cookie sheets & let them thaw just long enough until they are soft enough to handle. (about 30 minutes) Place rolls about 2" apart.
3. Pat sausages dry & place one in the middle of each roll, then wrap rolls around sausages, & place them seam down on cookie sheets.
4. Cover cookie sheets lightly with tea towels/wax paper & let rise about 1 hour.
5. Before baking, brush egg/milk wash on each roll.
6. Bake 375 degrees for about 16 minutes, watch carefully. Want light/ golden brown color.

Notes

Because I use small cocktail sausages with cheese, I seal the rolls completely so that the cheese doesn't leak out and burn. You can use any kind of sausage & if the sausages are bigger, you can leave the ends open if you wish.

Spicy Southern Cheese Crackers

From: Phyllis Cram

Serves: 55

Ingredients

8 ounces sharp cheddar cheese, shredded (about 2 cups)
1/2 cup salted butter, at room temperature
1 tsp Kosher salt
1/2 tsp cayenne pepper
1/4 tsp freshly ground black pepper
1/8 tsp garlic powder
1-1/2 cups flour
parchment paper

Instructions

1. Using an electric mixer on medium speed, beat together the cheese and butter until fluffy, about 3 minutes. Reduce mixer speed to low and mix in the salt, cayenne, black pepper and garlic powder.
2. Using a rubber spatula, stir in the flour 1/2 cup at a time, until the ingredients are well combined and a dough forms.
3. Turn the dough out onto a piece of parchment paper and shape it into a 1-inch diameter log. Twist the ends of the parchment paper to seal. Refrigerate for at least 30 minutes.
4. Preheat oven to 375 degrees. Line baking sheets with parchment paper. Remove dough from refrigerator, unwrap & place on cutting board. Cut the log into 1/8-inch-thick slices and place 1/4+ inch apart on prepared baking sheets.
5. Bake until light golden brown, about 12 minutes. Allow crackers to cool completely before storing in airtight container at room temperature if being used within a week.

Notes

If dough seems too stiff or dry, gradually add 1-2 Tab of ice water. Unbaked dough can be kept in refrigerator for up to 1 week or frozen when wrapped well for 2 months.

Spinach and Artichokes

From: Cindy Dollar

Ingredients

1/2 cup green onions, chopped with tops included
1/2 cup butter
2 10-oz. packages chopped spinach, cooked and drained
2 8-oz. cans of artichoke hearts
2 cups sour cream
Salt and pepper to taste
1/2 cup shredded parmesan cheese

Instructions

1. Preheat oven to 350 degrees.
2. Saute onions in butter.
3. Fold in spinach, artichoke hearts, and sour cream.
4. Add salt and pepper.
5. Pour in 2-quart baking dish and sprinkle with the cheese.
6. Bake 20-30 minutes.

Sugar 'n' Spice Nuts

From: Jean Smith

Serves: 6

Ingredients

3 cups unsalted nuts (I use pecans)
1 egg white
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground allspice
1/4 tsp salt
1 Tbsp orange juice
1/2 tsp ground ginger
2/3 cup sugar
1 Tbsp grated orange rind

Instructions

1. Heat oven to 275 degrees.
2. Place nuts in large bowl.
3. In small bowl, beat egg white & orange juice until frothy.
4. Add sugar, orange rind, spices & salt; mix well.
5. Pour over nuts & coat nuts well.
6. Spread in shallow roasting pan so nuts do not touch.
7. Bake 45-55 minutes, stirring every 15 minutes. Nuts will be light brown & crispy.
8. Cool & store in airtight container.

Personal Story

Recipe from my friend Barbara Gordon.

Tortilla Bites

From: Kay Berry

Serves: 15

Ingredients

Large package of flour tortillas
8 oz package cream cheese, softened
8 oz sour cream
1 + 1/2 tsp seasoned salt
about 1/2 tsp garlic powder
1/2 cup chopped fresh chives/green onions

Instructions

1. Mix all ingredients, except tortillas, in mixer. Mix well. Mixture will have a STRONG taste at this time.
2. Spread mixture thinly on each tortilla, covering tortilla completely.
3. Roll up each tortilla like cigars.
4. Store rolled tortillas in plastic bags tortillas came in.
5. Store in refrigerator at least overnight.
6. Slice tortillas into pieces about 1" wide before serving.
7. Place pieces on plate/tray, but don't let them dry out. Place container of toothpicks and salsa nearby. No double dipping, so have small plates for guests to place their Tortilla Bites and salsa!

Notes

Great as appetizer with Mexican food. The first time you make them, you could lay out all the tortillas, spread the mixture on them and get an idea how much mixture you have for each tortilla.

Turtle Pecan Treats

From: Phyllis Cram

Ingredients

Circular pretzels (regular or gluten-free)
ROLO caramel candies
Whole pecans

Instructions

1. Place circular pretzels on parchment paper on cookie sheets.
2. Place 1 ROLO candy in center of each pretzel.
3. Bake 4 minutes at 325 degrees.
4. Remove from oven & place whole pecan in center of melted ROLO candies.
5. Cool on parchment paper & store in refrigerator.

Personal Story

Our family LOVES turtle candies made with pecans, chocolate & pecans. This is a simple way to get the same tastes together!

Angus Barn Poppy Seed Dressing

From: Joann Leedy

Ingredients

1 cup honey
1 1/4 tsp salt
1/2 cup vinegar
1 1/4 tsp dry mustard
1 1/4 cups salad oil/vegetable oil
1 Tbsp grated onion
2 tsp poppy seeds

Instructions

1. Combine honey, salt, vinegar, salad oil, onion, mustard & poppy seeds in a jar.
2. Shake to mix.
3. Refrigerate.
4. Shake before serving on the salad.

Notes

Makes 2 1/2 cups.

Angus Barn Spinach Salad

From: Joann Leedy

Serves: 4

Ingredients

FOR SALAD - fresh spinach
2 purple onion rings
1 boiled egg, sliced
fresh mushrooms, sliced
crumbled cooked bacon
croutons

Instructions

1. Clean & dry spinach.
2. Add other salad ingredients just before serving.

Notes

Dressing is a separate recipe.

Asparagus and Prosciutto Salad

From: Becky Travelstead

Serves: 10

Ingredients

4 oz thinly sliced prosciutto
1 Tbsp olive oil
3 Tbsp each fresh lemon juice and olive oil
2 tsp minced fresh garlic
1 1/2 tsp Dijon mustard
Salt and black pepper to taste
2 bunches asparagus trimmed
1 cup shaved Parmigiano-Reggiano cheese
3/4 cup thinly sliced shallots

Instructions

1. Cook prosciutto in 1 Tbsp oil in a large skillet until crisp. Transfer to paper towel.
2. Whisk together lemon juice, 3 Tbsp oil, garlic and Dijon in a large bowl and season with salt and pepper.
3. Slice asparagus on the bias, keeping the tips intact.
4. Add asparagus, Parmigiano-Reggiano, shallots and prosciutto to vinaigrette, toss to coat and season with salt and pepper.

Notes

This is a lovely, refreshing salad that pairs with most anything.

Personal Story

Out of my Cuisine At Home cookbooks.

Baked O’Brien Potatoes

From: Sharon Luedecke

Ingredients

1 pkg frozen O’Brien potatoes
1 can cream of celery soup
1 carton sour cream
Grated sharp or extra sharp cheese

Instructions

1. Stir together ingredients.
2. Sprinkle with grated cheese.
3. Put in a 9 x 13 inch pan.
4. Bake at 350 for 1 hour.

Notes

I usually wait and add the grated cheese the last 20 minutes of baking.

Personal Story

One of my family’s favorites for the holidays.

Baked Onion

From: Joann Leedy

Serves: 3

Ingredients

Onion
Salt & Pepper
Brown Sugar
1 tsp Melted Butter
Parmesan Cheese
1 cup Au-Jus

Instructions

1. Peel onion and core it.
2. Place onion in baking dish.
3. Sprinkle with salt, pepper, brown sugar, melted butter. Top with Parmesan cheese.
4. Pour 1 cup Au-jus around onion and bake for one hour & 20 minutes at 350 degrees.

Balcones Country Club Honey Mustard Dressing

From: Phyllis Cram

Ingredients

4 cups mayonnaise
3/4 cup honey
1/4 cup apple cider vinegar
1/4 cup Dijon mustard
1/4 cup yellow mustard
1/4 tsp cayenne pepper
1/4 tsp paprika

Instructions

1. Whip all ingredients together until smooth.
2. Adjust spices to the taste you want.
3. Store in refrigerator when not using. Makes 5 1/2 cups.

Blueberry Gelatin Salad

From: Phyllis Cram

Serves: 15

Ingredients

1 package 6 oz black cherry Jello
1 can 16 oz blueberries, drained; could use fresh blueberries
1 can 16 oz crushed pineapple, drained
small bottle Maraschino cherries, drained
1/2 to 1 cup chopped pecans

Instructions

1. Drain pineapple, blueberries & cherries in one colander sitting on top of a bowl. Put pineapple in colander & press down to squeeze out juice. Add blueberries & cherries in colander to drain, but do not press down to keep the fruit from being crushed. Save juices to use when making the Jello.
2. Make Jello using 2 cups of hot water for the first step & 2 cups of drained juices (+ water if needed) for the cold liquid.
3. Place Jello in clear glass container & stir in the fruits & pecans.
4. Refrigerate so Jello can set.

Notes

Topping: 8 oz. very soft cream cheese, 8 oz. sour cream, 1/2 cup powdered sugar & 1 tsp. vanilla. Blend together until very smooth & pour on top the set Jello. Chill overnight before serving. For a dairy-free topping, use Cool Whip Dairy-Free topping.

Personal Story

Made many batches to feed teachers at Westwood High School when the PTA parents served the teachers!

Creamy Corn Mushroom Casserole

From: Cindy Dollar

Ingredients

1 8 oz. package of cream cheese
1/4 cup flour
1 tsp salt
1 17-oz. can cream-style corn
1/2 lb. fresh mushrooms, sliced
1/2 cup onion, chopped
2 Tbsp butter
1 16-oz. can whole kernel corn, drained
1/2 cup swiss cheese, shredded
1/2 cup bread crumbs

Instructions

1. Combine cream cheese, flour and salt, blending well.
2. Add cream-style corn and mix thoroughly.
3. Saute mushrooms and onion in butter until veggies are softened. Stir into cream cheese mixture.
4. Add whole corn and swiss cheese to cream cheese mixture.
5. Spread mixture into 1-1/2 quart casserole.
6. Sprinkle with bread crumbs.
7. Bake at 350º for 35-40 minutes.

Danish Cucumber Salad

From: Phyllis Cram

Ingredients

3 cucumbers sliced thinly
salt & pepper
onion slices, if desired
white vinegar
sugar

Instructions

1. Slice cucumbers to very thin slices. Do not peel them.
2. In saucepan, bring to a boil water, vinegar, sugar, salt & pepper. The amounts vary as you decide the taste you want.
3. Pour hot mixture to cover all the sliced cucumbers.
4. Store in covered container in refrigerator.
5. Drain most of liquid off to serve cucumber salad in a bowl.

Notes

Some recipes make this salad differently with sour cream.

Personal Story

Loved by our Danish family!

Dressing for Spinach Salad

From: Jean Smith

Ingredients

1 cup oil
3/4 cup sugar
1/3 cup ketchup
1/4 cup vinegar
2 Tbsp Worcestershire Sauce
1 tsp salt

Instructions

Wisk all together. Make the night before & refrigerate.

Notes

Enjoy!

Easy Spiced Peaches

From: Kay Berry

Ingredients

3 (29oz) cans of Cling Peaches (halves) or
4 cans of small half peaches
1 1/3 cups sugar
1 cup vinegar
4 cinnamon sticks
2 tsp whole cloves

Instructions

1. Drain peaches in a sauce pan.
2. Add other ingredients.
3. Bring to a boil and lower heat to simmer 2-3 mins.
4. Pour hot syrup over the peaches.
5. Let cool. Chill thoroughly.
6. Store in refrigerator. Better if made at least one day in advance.

Notes

We love this with ham or chicken. They are delish!

Family Reunion Beans

From: Joann Leedy

Serves: 8

Ingredients

2 cans pork & beans
1 can kidney beans
1 can black beans
1 cup ketchup
1/2 cup brown sugar
1 Tbsp Dijon mustard
1/2 onion, chopped & sauteed

Instructions

1. Drain all beans and place them in a large bowl.
2. Add brown sugar, mustard & onion.
3. Mix all ingredients together & marinate in refrigerator overnight.
4. Put in baking dish in a cold oven and bake 300 degrees for 45 minutes until hot and bubbly.

Frozen Cranberry Banana Salad

From: Sharon Luedecke

Ingredients

1 large can (20 oz) well-drained crushed pineapple
1 pint sour cream
1 9 oz Cool Whip
4 mashed bananas
1/2 cup sugar
1 cup chopped nuts (optional)
2 cans whole cranberry sauce

Instructions

1. Mix all ingredients well.
2. Spoon into cupcake holders placed in a muffin tin or a 9 x 13 pan.
3. Freeze.

Notes

This recipe makes a lot. It can be cut in half.

Personal Story

This recipe is from my aunt. She always made it for us when we would visit. Any leftovers, I eat as ice cream, so I tend to make the entire recipe!

Grandma Jeanine's Taco Salad

From: Phyllis Cram

Serves: 6

Ingredients

1 lb ground beef browned, drained
1 can kidney beans. drained
1 small onion, chopped into small pieces
1 bottle sweet & spicy salad dressing
1 head chopped/torn lettuce
Sharp shredded cheddar cheese
Broken up Doritos Nachos Cheese Chips

Instructions

1. Marinate the 1st three ingredients in the salad dressing & place in the re-frigerator.
2. At serving time, place the lettuce, cheese & chips in a large bowl & add the marinated hamburger mixture.

Notes

If you are NOT going to use the salad in one meal, keep the 2 parts separate for each time you eat the rest of the salad. You can also keep the chips (maybe different choices) separate for individuals to add.

Personal Story

Jeanine Wedekind, Austin 3Mer "adopted" our daughter Elizabeth as her granddaughter when we moved to Texas in 1985. She included all the neighbor children, too!

Lettuce Salad

From: Martha Robertson

Serves: 10

Ingredients

3 different kinds of lettuce torn in bite size pieces
1 cup grated carrots
1 bunch green onions, chopped
1 small red pepper - chopped
1 can mandarin oranges - drained
1 cup Fritos - crushed
Italian dressing

Instructions

1. Mix salad ingredients together.
2. Just before serving add Fritos and Italian dressing.

Marinated Carrots

From: Martha Robertson

Serves: 12

Ingredients

5 cups cooked sliced carrots
1 onion, thinly sliced
1 green pepper, thinly sliced
1/2 cup oil
3/4 cup sugar
3/4 cup vinegar
1 can tomato soup
1 tsp dry mustard
1 tsp salt
1/2 tsp pepper
1 tsp celery seed
1 tsp basil
1 tsp Worcestershire sauce

Instructions

1. Combine first three ingredients in a large bowl.
2. Mix remaining items for marinade.
3. Pour over carrot mixture.
4. Refrigerate at least 12 hours before serving cold.

Personal Story

A family favorite

Mexican Corn

From: Martha Robertson

Serves: 6

Ingredients

8 ounces cream cheese
1/4 cup milk
2 Tbsp butter
1/4 tsp garlic salt
2 cans (16 ounce) whole kernel corn, drained
2 cans (4 ounces each) chopped green chilies

Instructions

1. Melt cream cheese, milk, butter, and garlic salt over low heat.
2. Add corn and chilies.
3. Put in casserole and bake uncovered at 350 degrees for 20 to 25 minutes.

Notes

I sometimes substitute Mexican corn if I want it to be colorful for the holidays.

Mom's Crunchy Sweet Potatoes

From: Cindy Dollar

Ingredients

2 29-oz. cans of Sugary Sam's sweet potatoes, drained
1 cup sugar
3 eggs
1 Tbsp vanilla
3/4 cup butter, melted

Topping:
2 cups brown sugar
1 cup flour
1 cup pecans, chopped
2/3 cup butter, softened

Instructions

1. Mix ingredients well and put in 13 x 9 glass baking dish.
2. Mix topping ingredients with a fork until crumbly. Sprinkle over top of potato mixture.
3. Bake at 350º for 30 minutes.

Overnight Black-eyed Pea Salad

From: Kay Berry

Ingredients

3 (15oz) cans of blackeyes peas, drained
1/2 cup of each red and green bell pepper, chopped
3 or 4 cloves of garlic
1/4 cup of vegetable oil
1/4 cup of sugar
1/4 cup of vinegar
1/2 tsp salt
dash of black pepper
Several dashes of Tobasco Sauce or hot sauce of your choice

Instructions

1. Combine peas, onions, and bell peppers in a mixing bowl.
2. Stick toothpicks in the garlic cloves and add to the vegetables.
3. Combine the remaining ingredients in a sauce pan and heat to boiling.
4. Add to vegetables and toss lightly to coat.
5. Cover in refrigerate at least 12 hours or overnight.
6. Before serving remove the garlic with the toothpicks.

Notes

This is our News Years day black-eyed pea salad. It will keep in the refrigerator for several days and just gets better.

Party Time Beans

From: Joann Leedy

Serves: 15

Ingredients

1 1/2 cups ketchup
1 med. green pepper, chopped
1/2 cup water
2 bay leaves
1 tsp ground mustard
1 can (16 oz) Kidney beans, rinsed & drained
1 can Great Northern beans, rinsed & drained
1 can lima beans, rinsed & drained
1 can black beans, rinsed & drained
1 can black-eyed peas, rinsed & drained
1 medium onion, chopped
1 sweet red pepper, chopped
1/2 cup packed brown sugar
2-3 tsp cider vinegar
1/8 tsp pepper

Instructions

1. In a slow cooker, combine the first 10 ingredients: mix well.
2. Add all the beans & peas; mix well.
3. Cover & cook on low for 5-7 hours or until onion & peppers are tender.
4. Remove bay leaves before serving.

Notes

Sometimes I use different beans, because we don't particularly like black beans. It seems you can use any combination of beans you like as long as you use five cans!

Pistachio-Pineapple Salad

From: Vickie Koelling

Serves: 9

Ingredients

1 small box of instant pistachio pudding
1 large can crushed pineapple
1 cup miniature marshmallows
1/2 cup chopped nuts
9 oz container Cool Whip

Instructions

1. Put pudding in a bowl.
2. Add 4 tablespoons juice drained from the crushed pineapple.
3. Add remaining ingredients.
4. Mix well. Chill.

Notes

I sometimes add a can of mandarin oranges for color and flavor.

Potato Casserole Supreme

From: Gina Doolittle

Serves: 10

Ingredients

1 (32 oz) pkg frozen hash brown potatoes (cubes)
1/2 cup melted butter
1 tsp salt (or to taste)
1 tsp pepper (or to taste)
3/4 cup chopped onion
1 can Cream of Celery soup
1/2 pt sour cream
2 cups grated Cheddar cheese
2 cups crushed corn flakes
1/4 cup melted butter

Instructions

1. Defrost potatoes; combine in large bowl with butter, salt, pepper, onion, soup, sour cream and Cheddar cheese.
2. Stir thoroughly.
3. Pour into greased 3 qt casserole dish.
4. Bake at 350 degrees for 30-40 minutes; pulling out of oven every 15 minutes or so to stir all the ingredients to ensure even cooking.
5. With 10 minutes remaining cover the casserole with crushed corn flakes and drizzle butter over top.
6. Return to the oven and continue baking 10 minutes.

Notes

Add chopped jalapenos, serrano peppers or red pepper flakes for a spicier version.

Personal Story

My grandmother made this recipe every Christmas and now it is a staple at our family Christmas gathering.

Ratatouille

From: Cindy Dollar

Ingredients

1 eggplant (1-1/2 to 2 lbs.)
1/2 cup olive oil
2 zucchini cut into 1/4 " slices
1 large red bell pepper, seeded, cored and sliced
1 large green bell pepper, seeded, cored and sliced
1 large onion, sliced
2 cups tomatoes, chopped
1 6 oz. can tomato paste
1 Tbsp minced garlic
2 Tbsp dried basil
1 tsp dried thyme
1 bay leaf
Salt and pepper to taste

Instructions

1. Toss eggplant with salt in a bowl.
2. Preheat oven to 350 degrees.
3. In a large skillet, heat 2 tablespoons of olive oil until hot. Add half of the eggplant, stirring until hot and soft. Transfer to a 2-quart casserole dish.
4. Repeat with the other half of the eggplant in 2 tablespoons of heated olive oil and transfer to casserole dish.
5. Saute onion in one tablespoon of olive oil in the skillet for seven minutes until golden brown. Transfer onion to the ingredients in the casserole dish.
6. Add tomatoes, tomato paste, garlic and seasonings to the casserole dish and mix thoroughly.
7. Cover casserole and bake for 30 minutes.

Red Hots Cherry Applesauce Jello

From: Phyllis Cram

Serves: 8

Ingredients

6 oz package cherry Jello
3 cups boiling water
2-3 Tbsp cinnamon red hots
2 cups applesauce

Instructions

1. Dissolve red hots in hot water in 8"x8" dish.
2. Add Jello & stir to dissolve.
3. After Jello begins to set, add applesauce & stir to mix.
4. Takes a long time to set completely.

Notes

Can use black cherry Jello.

Personal Story

Phyllis grew up with this salad at all holiday meals & now it is loved by the grandchildren, too.

Rene's Coleslaw

From: Barbara Weiss

Serves: 8

Ingredients

5 cups shredded cabbage (I use the packaged kind).
1/2 cup almonds, toasted
1-1/2 cups dried cranberries
1/2 cup diced celery
1/4 cup chopped green onions, white & green parts
1/2 cup chopped green pepper

DRESSING:
1/2 cup mayonnaise
1 Tbsp sweet pickle relish
1 Tbsp honey mustard
1 Tbsp honey
salt & pepper to taste

Instructions

1. Combine cabbage, almonds, cranberries, celery, green onions, and green pepper in large bowl.
2. Combine all dressing ingredients, adding salt & pepper to taste.
3. Refrigerate until ready to serve.
4. Pour dressing over slaw just before serving. Toss well.

Notes

I did refrigerate the slaw & dressing before mixing, but I mixed it about an hour before serving and I really think it is better, because the flavors blend.

Sandy's Salad Dressing

From: Martha Robertson

Ingredients

1/2 cup extra virgin olive oil
3 Tbsp vinegar of choice (balsamic, red, white wine)
1 Tbsp Dijon mustard (I use country style)
1 Tbsp maple syrup or honey (I like honey)
2 medium cloves of garlic, pressed or minced (I use the chopped in jar)
1/4 tsp fine sea salt or to taste
Freshly ground pepper to taste

Instructions

Shake all together in a salad dressing bottle.

Notes

I usually double the recipe.

Seven Layer Salad

From: Joann Leedy

Serves: 6

Ingredients

1 head shredded lettuce
2 boxes frozen green peas, thawed, but uncooked
1 large onion chopped fine
3 hard cooked eggs, chopped
1/2 lb bacon cooked crisp & crumbled

Instructions

1. Layer salad in order of list in a clear glass bowl.
2. Spread mayonnaise on top to seal.
3. Put grated sharp cheese on top of mayonnaise.
4. Cover and refrigerate overnight.
5. Mix layers together before serving.

Personal Story

From Syble Goodwin, a friend.

Slow Cooker Green Beans

From: Barbara Weiss

Ingredients

8 slices thick cut bacon, chopped
1 medium yellow onion, chopped
3 garlic cloves, finely chopped
1/4 cup chicken broth
1 (15 oz) can diced tomatoes
1 (8 oz) can tomato sauce
2 1/2 tsp kosher salt
1 1/2 tsp paprika
1 tsp dried oregano
1 tsp ground black pepper
1/4 tsp crushed red pepper flakes
2 lb. fresh green beans, trimmed
1 1/2 Tbsp red wine vinegar

Instructions

1. In a medium skillet over medium-high heat, cook bacon until crispy, 7-9 minutes. Transfer to a paper towel lined plate, reserving the drippings in the skillet. Add the onion to the skillet & reduce the heat to medium. Cook, stirring frequently, until the onion is softened & lightly golden. Add the garlic & cook until fragrant, approximately 30 seconds. Add the broth & scrape up any browned bits. Add the mixture to a 6-quart slow cooker.
2. To the slow cooker, add the tomatoes, tomato sauce, salt, paprika, oregano, black pepper, red pepper flakes, and half of the bacon, stirring well to combine. Stir in the green beans.
3. Cover and cook on low for 6 hours or on high for 3 hours.
4. Stir vinegar into the green beans & taste for salt. Cover again & cook for 1 hour or until the beans are tender.
5. Hold on warm for up to 4 hours. Serve with remaining crispy bacon.

Notes

This dish can be made all the way through up to 2 days in advance. Remove the beans from the crock and allow to cool completely before refrigerating. Place back in the slow cooker and cook on high for 1-2 hours until hot. Crisp up the reserved bacon in a skillet, if you like.

Spinach Madeleine

From: Sydney Deitrick

Serves: 6

Ingredients

2 pkgs (10 oz) frozen chopped spinach
4 Tbsp butter
2 Tbsp all-purpose flour
2 Tbsp chopped onion
1/2 cup evaporated milk
1/2 tsp black pepper
3/4 tsp celery salt
3/4 tsp garlic salt
1 tsp Lea and Perrins (Worcestershire Sauce)
Salt if needed
Cayenne pepper per taste
6 oz pasteurized processed Mexican style cheese like Velveeta Mexican Mild cut into small pieces
Bread Crumbs

Instructions

1. Preheat the oven to 350 degrees.
2. Coat a 9 inch square casserole with non stick cooking spray.
3. Cook Spinach according to directions. Drain and reserve 1/2 cup of the liquid.
4. Melt butter in saucepan.
5. Add flour and stir until blended.
6. Add onions and cook until soft.
7. Add milk and reserved liquid. Cook until smooth and thick.
8. Add seasonings and cheese and stir until all blended.
9. Pour into casserole and top with bread crumbs.
10. Bake until bubbly - about 30 minutes.

Notes

Be careful with the salt. You may find that you do not need to add any.

Personal Story

Always a family favorite at Thanksgiving. You can double the recipe. You can also make ahead and freeze. Thaw when needed and bake as directed.

Tapioca Salad

From: Sarah Kitten

Ingredients

2 pkgs vanilla tapioca pudding
1 small 3oz pkg orange jello
1 can of mandarin oranges (drained juices to a separate bowl)
16 oz crushed pineapple (drained juices to a separate bowl)

Instructions

1. Cook tapioca and jello with juice from the oranges and pineapple and add water to make 3 cups liquid.
2. Stand and stir until mix at rolling boil; stir constantly. Remove heat and cool on counter for a while. After cool, add the fruits.
3. Prepare one package of Dream Whip.
4. Fold that into fruit and pudding
5. Pour all into 8x10 dish.
6. Let it set in the fridge overnight.

Wheatberry Salad

From: Joann Leedy

Serves: 5

Ingredients

Wheatberries (see prep info below)
Broccoli pieces
Craisins/Dried Cranberries
Slivered Almonds
1 cup Mayonnaise
1/4 cup Sugar
2 Tbsp Vinegar

Instructions

1. Prepare wheatberries.
2. Add broccoli, Craisins & almonds.
3. Add dressing made from a mixture of mayonnaise, sugar, & vinegar.

Notes

Be aware that the wheatberries take a few hours to soak & then boil & simmer.

Apple Cinnamon French Toast Casserole

From: Cindy Dollar

Ingredients

1 cup light brown sugar
1/2 cup butter, melted
1 tsp cinnamon
4 apples, cored and thinly sliced
1/2 cup dried cranberries
1/2 cup chopped pecans
1 loaf bread, sliced and cut into quarters
6 eggs
1 1/2 cups milk
1 Tbsp vanilla
2 tsp ground cinnamon

Topping:
1/4 cup brown sugar
1/4 cup pecans
2 Tbsp butter

Instructions

1. Spray a 13 x 9 pan with cooking oil spray
2. Mix brown sugar, butter, and 1 teaspoon cinnamon in the bottom of the pan.
3. Add apples, cranberries, and pecans, toss to coat. Evenly spread them in the pan.
4. Whisk eggs, milk, vanilla and 2 teaspoons cinnamon in a bowl.
5. Dip bread quarters in milk/egg mixture and arrange them on top of the apple mixture. Overlap them until apples are covered.
6. Pour remaining egg/milk mixture over the bread slices.
7. Cover with aluminum foil and refrigerate overnight. Skip this step if you prefer crisper bread.
8. Preheat oven to 375º and bake the covered pan for 40 minutes. Remove the foil and continue baking until lightly browned and egg mixture is set for about five more minutes. Let cool five minutes before serving.

Barbecued Beef Patties

From: Phyllis Cram

Serves: 4

Ingredients

PATTIES:
1 pound ground beef
1 cup breadcrumbs (Panko gluten-free crumbs)
1 cup milk (oat/almond milk)
salt & pepper

SAUCE - MIX TOGETHER:
4 Tbsp Worcestershire Sauce
2 Tbsp vinegar
4 Tbsp sugar
1 cup ketchup
minced onion

Instructions

1. Mix ground beef, crumbs, milk, and salt & pepper; form into 4 patties.
2. Brown patties in skillet using 4 Tab Crisco.
3. Drain any grease from skillet.
4. Pour sauce over patties and simmer for about 10 more minutes.

Notes

Gluten-free, dairy-free options in parentheses. Taste sauce to see if it is the right sweet/sour combination you like. Serve with mashed potatoes/French Fries/hash browns and green salad.

Personal Story

There were 5 children in my family, so my mother made 8 patties, and one of my hungry brothers got an extra one!

Beef and Barley Mulligan

From: Cindy Dollar

Ingredients

1 1/2 lbs. ground beef
1 medium green bell pepper, chopped
1 medium onion, chopped
2 cups water
1/4 tsp pepper
1 Tbsp finely packed brown sugar
1 garlic clove
1 15 oz. can whole tomatoes
1 6 oz. can tomato paste
1 beef bouillon cube
2 tsp salt
1 Tbsp vinegar
3/4 cup pearl barley

Instructions

1. Place beef in dutch oven (large soup pot). Break it up and brown it lightly. Drain most of fat, leaving a little to saute the vegetables.
2. Stir in green pepper, onion and garlic and saute lightly.
3. Mix in remaining ingredients and heat to boiling.
4. Reduce heat, cover, and let simmer for one hour or until barley is tender, stirring occasionally.

Best Quiche

From: Joann Leedy

Serves: 6

Ingredients

9" pie crust, baked at 400 degrees for 10 minutes
2 eggs
1/2 cup milk
1/2 cup mayonnaise (not Miracle Whip)
2 Tbsp flour
1 cup ham, chicken, or bacon
1 cup mushrooms
1 tsp chopped onion
1 cup each cheddar & mozzarella cheese, shredded

Instructions

1. Beat together eggs, milk, mayonnaise & flour.
2. Add meat, mushrooms, onion & chees-es.
3. Bake 350 degrees for 25 minutes or freeze and later bake 45 minutes at 350 degrees.
4. Let stand 10 minutes to set up before serving.

Blend of the Bayou Seafood Casserole (from Pirates Pantry Cookbook)

From: Becky Travelstead

Serves: 10

Ingredients

1 8 oz pkg cream cheese
1 stick butter
1 pound shrimp
1 bell pepper
2 ribs celery, chopped
1 large onion, chopped
2 Tbsp butter
1 can mushrooms, drained and sliced
1 can mushroom soup
1 Tbsp garlic salt
1/2 tsp red pepper
1 tsp tabasco
1 pint crab meat
3/4 cup cooked rice
Sharp cheese, grated
Cracker crumbs

Instructions

1. Melt cream cheese and butter using a double boiler.
2. Saute shrimp, onion, pepper, and celery in 2 tablespoons butter.
3. Add to the first mixture.
4. Add soup, mushrooms, seasonings, crab meat and rice.
5. Mix well, place in 2 qt casserole and top with cheese and cracker crumbs.
6. Bake at 350 degrees about 20-30 minutes until bubbly.
7. Let sit for 10 minutes before serving. Freezes well.

Notes

A green salad and garlic bread pair well with this.

Personal Story

My sister lived in Louisiana for many years and gave me the Pirates Pantry cookbook. Loads of fabulous recipes.

Blender Cottage Cheese Pancakes

From: Phyllis Cram

Ingredients

1/2 cup low-fat cottage cheese
1/2 cup oatmeal
3 eggs
Sugar, stevia, or honey to taste
vanilla, cinnamon & nutmeg to taste

Instructions

1. Mix all ingredients in the blender.
2. Cook on greased grill or pan until light brown.

Notes

1 cup batter makes 3 pancakes. Recipe can be doubled; & pancakes can be frozen in packs of 3.
Top with butter, syrup, fruit, etc.

Personal Story

Makes yummy, light pancakes.

Breakfast Sausage Muffins

From: Elizabeth Cram Morris

Serves: 12

Ingredients

one 12 cup muffin tin
1 box Jimmy Dean sausage or one box cooked sausage crumbles
spinach
shredded cheese
12 or 13 eggs

Instructions

1. Preheat oven to 350 degrees.
2. Grease muffin tins, if needed.
3. Cut sausage if needed, divide between tins.
4. Put spinach in tins.
5. Put cheese in tins.
6. Crack & beat eggs in bowl with spout; divide between tins.
7. Bake 25-30 minutes depending on your preference.
8. Let cool a bit. Refrigerate or freeze & heat in microwave when ready to eat.

Brined Pork Tenderloin

From: Cindi Deviney via Henry Mays

Serves: 4

Ingredients

Pork tenderloins (unseasoned, silver skin/tendons removed)
Kosher Salt
Water
Olive oil
Black pepper
Fischer Weiser Raspberry Chipotle sauce (optional)
Angel biscuits or Hawaiian slider rolls

Notes

THIS ALSO IS GREAT WITH TURKEY TENDERLOINS. Same method, cook time is 8-7-6 instead of 7-6-5. These are especially good over a spinach salad with strawberries, blueberries, red onion, pecans and poppyseed dressing.

Personal Story

Henry Mays served this at a home dinner he hosted during a church capital campaign and now this is the only way I make pork tenderloin.

Instructions

1. Put 1/4 cup kosher salt in a gallon pitcher (I have one dedicated just to brining pork tenderloins) and fill to gallon mark with water. Stir until salt dissolves.
2. Drop in as many tenderloins as your pitcher will hold and let brine for 45 minutes. IN THE MEANTIME, PREHEAT YOUR OVEN OR GRILL AS HIGH AS IT WILL GO (for me, that's 550 degrees F)
3. Remove tenderloins from brine and pat dry. (Can freeze at this point if you want them for later)
4. Rub olive oil over each tenderloin and cover with the fresh-ground black pepper you can stand.
5. Place the meat in a grill pan if cooking indoors, or directly on the oiled grill if outside.
6. Place meat in the oven/on the grill and cook for 7 minutes.
7. Turn over and cook for 6 more minutes.
8. Turn off the oven/grill and LEAVE IT without opening the door/lid for 5 minutes.
9. Remove from oven/grill and let rest for 5 minutes, serve with the Raspberry Chipotle sauce on angel biscuits/slider buns, or over mixed greens as a salad.

Brisket/Green Chile Stew

From: Curtis Sims

Ingredients

1/2-1 lb brisket (leftovers or from local joint) cubed
Hatch green chiles, chopped
4 medium red potatoes, cubed
1 can black beans, rinsed
1 can corn
1 can original Rotel
4 cups beef broth
2 cups chicken broth
2 cups water
salt & pepper
1 bunch cilantro, chopped
Tortilla chips
Pepperjack cheese

Instructions

1. In a large soup pot, heat brisket, potatoes, beans, corn, Rotel, broths, water, S&P to a boil, reduce to simmer.
2. Add green chiles and half of cilantro.
3. Simmer for a couple of hours to combine flavors.
4. Serve with remaining chopped cilantro, grated cheese, and lightly crushed tortilla chips for toppings.

Notes

Plan ahead! Get Hatch green chiles during season (typically August), roasted & chopped, portioned into 1/2-1 lb. servings, and frozen for use throughout the year. Beware - they are available in a variety of heat levels, from mild to extra hot.

Chicken and Rice Casserole

From: Sharon Luedecke

Serves: 6

Ingredients

1/2 stick butter
1 can cream of mushroom soup
1 can cream of chicken soup
1 1/2 cups Minute Rice
1/2 can water
1/2 cup chopped onion
1 chicken

Instructions

1. Boil chicken, debone and shred.
2. Melt butter and cook onions until see through in a casserole dish on the stove.
3. Combine chicken, soups, rice and water in the casserole dish until mixed.
4. Season with black pepper.
5. Cook at 350 degrees for 25-30 minutes.

Notes

Goes well with a tossed salad.

Personal Story

This recipe was given to me by my aunt. It is quick and easy.

Chicken Cheese Soup

From: Marty Land

Ingredients

3 or 4 skinless boneless chicken breasts, cooked
4 cans chicken broth
2 cups diced carrots
2 cups diced potatoes
1 cup uncooked rice
4 chicken bouillon cubes
1 cup chopped or minced onion
1 tsp salt & 1/2 tsp pepper
1 lb Velveeta cheese

Instructions

1. Cook over low heat for 1 & 1/2 hours.
2. Add 1 pound Velveeta cheese, cut into pieces. Heat until cheese is melted. Use Mexican Velveeta cheese to make it spicier!

Personal Story

Land family favorite!

Chicken Pecan Quiche

From: Gina Doolittle

Serves: 8

Ingredients

Crust:
1 c flour
1 c shredded Cheddar cheese
3/4 c finely chopped pecans
1/2 tsp salt
1/4 tsp paprika
1/4 c vegetable oil

Filling:
3 beaten eggs
1 8oz carton sour cream
1/4 c mayonnaise
1/2 c chicken broth
2 c cooked chicken, shredded
1/2 c shredded Cheddar cheese
1/4 c minced onion
1/4 tsp dill
1/4 c chopped pecans

Instructions

1. For the crust:
   Combine all ingredients until it forms a sticky dough. Flour hands and press into a 9" pie shell.
2. For the filling:
   Combine all ingredients and stir until mixture is evenly combined. Pour over crust and bake at 350 degrees for 45-50 minutes.

Notes

Top with pecan halves before baking if desired.

Chicken Rotel

From: Kay Williams

Ingredients

1 large fryer-cooked chicken, diced in bite size chunks
2 5 oz packages medium noodles
1 lb Velveeta, diced
1 large onion, diced
1 green pepper, diced
1 stick oleo
1 can of mushrooms (stems and pieces)
1 cup chicken broth
1 can Rotel tomatoes
1 small can English peas, drained

Instructions

1. Dice chicken and saute onions and pepper in skillet and add mushrooms and broth.
2. Add Rotel tomatoes and simmer for 20 min.
3. Add diced cheese and chicken. Cook until cheese is melted, add drained peas.
4. Cook noodles in chicken broth, mix with sauce.
5. Bake at 350 degrees.
6. Makes 1 large casserole or 2 small ones. Freezes well.

Personal Story

This is an old recipe, came from my dear mother-in-law.

Chicken Tetrazzini

From: Martha Robertson

Serves: 6

Ingredients

2 Tbsp butter
1 1/2 bunch green onions, chopped
1 medium green pepper, chopped
1/4 cup pimento, chopped
1 can cream of mushroom soup
1 cup chicken broth
1 egg, slightly beaten
1 cup evaporated milk
1/2 tsp salt
1/2 tsp garlic salt
2 cups boned chicken or 3 small cans chicken breasts
6 oz spaghetti
1 cup grated cheddar cheese

Instructions

1. Cook spaghetti.
2. While it's cooking, sauté green onions and pepper in butter.
3. Combine with other ingredients except cheese and spaghetti; mix in pot.
4. Add spaghetti and pour mixture in large greased casserole dish.
5. Bake uncovered for 45 minutes at 350 degrees.
6. Spread cheese on top and brown cheese for 5 minutes.

Personal Story

A family favorite.

Colt's Cowboy Stew

From: Colt Aitken

Serves: 4

Ingredients

1 lb Ground Venison or Beef
1 can of Corn
1 can of Baked Beans
1/2 sliced Onion (any Kind)
Handful of Pickles & Jalapenos
A1 Sauce or Worcestershire Sauce
Hot Sauce to taste.
Cheese, any kind or amount!

Instructions

1. Brown meat. Add corn, beans & onions.
2. Add any amount of the 3 sauces.
3. Mix in pickles & jalapenos to your taste.
4. Top with cheese!

Notes

You can also add tomato paste & noodles for a different taste.

Personal Story

Colt's Cowboy Stew really has no rules! You can use anything that you have on hand. This stew is perfect for camping or if your wife is not home to cook for you!

Cornbread Hamburger Casserole

From: Marty Land

Ingredients

1 pound ground beef
1/2 large onion chopped
salt & pepper to taste
One 6-oz package Jiffy corn bread mix
1 can cream style corn
1 egg, slightly beaten
1 can chopped green chiles
8 oz grated cheddar cheese

Instructions

1. Brown meat with onion, salt & pepper & drain grease.
2. In bowl combine corn bread mix, corn & egg. Mix well.
3. Pour 1/2 of batter into greased 10" pie plate.
4. Spread meat on top with chiles & sprinkle with cheese.
5. Top with remaining corn bread batter.
6. Bake at 350 degrees for 40-45 minutes.

Personal Story

Land family favorite!

Corn Flakes Chicken

From: Cindy Dollar

Ingredients

4 chicken breasts
Juice of one lemon (1/4 cup lemon juice)
Salt and pepper to taste
2 eggs
2 Tbsp milk
1 tsp paprika
2 cups crushed corn flakes
1 garlic clove
1/4 lb butter

Instructions

1. Remove skin from chicken and wash.
2. Rub chicken with lemon juice, salt, pepper and garlic.
3. Mix egg, milk and paprika in bowl.
4. Dip chicken pieces in the mix and roll them in the corn flakes.
5. Place in a buttered pan.
6. Bake at 350º for 45 minutes. Baste frequently.

C-6! (Courteous Curt's Classic Country Cowboy Casserole)

From: Curtis Sims

Serves: 6

Ingredients

1 lb hamburger meat
1 medium onion, chopped
4-5 garlic cloves, minced
2 fresh jalapenos (or Hatch green chilies, if available), chopped
2 - 15 oz cans Ranch Style Beans, not drained
1 can original Rotel
salt & pepper
2 cups raw Minute Rice = 4 servings cooked (per package directions)
+/- 2 cups sharp cheddar cheese, grated

Instructions

1. Brown meat until almost done, drain, add onion and jalapenos/chiles, cook until tender, add garlic.
2. Add beans, Rotel, S&P, mix in cooked rice.
3. Pour into casserole dish, cover with cheese, bake at 350 degrees until cheese is melted.

Notes

Serve with crusty or sourdough bread. Batch for kids, wimps, and Yankees can be made with mild Rotel and no jalapenos/chiles!

Cream Cheese Sausage Balls

From: Sandra Thompson

Serves: 12

Ingredients

1 Tbsp olive oil
1/2 cup (2.5 oz) finely chopped green bell pepper
1 lb hot bulk pork sausage
8 oz cream cheese, softened
4 oz sharp Cheddar cheese, shredded (about 1 cup)
2 cups (8 oz) all-purpose baking mix (such as Bisquick)
1 tsp onion powder
1/2 tsp garlic powder
1 medium (1 oz) scallion, thinly sliced (about 1/4 cup)

Notes

Recipe from Southern Living.

Personal Story

I made these for Mother's Day at church and they were a hit!!

Instructions

1. Preheat oven to 350 degrees.
2. Heat oil in a medium sized nonstick skillet over medium-high heat. Add bell pepper and cook, stirring occasionally, until tender, 2 to 3 minutes. Remove from heat and set aside.
3. Beat together sausage and cream cheese in a stand mixer fitted with a paddle attachment on high speed until well combined, about 2 minutes.
4. Add bell pepper and Cheddar; beat on medium speed until well incorporated, about 1 minute.
5. Whisk together baking mix, onion powder, and garlic powder in a medium bowl.
6. Gradually add mixture to the mixer and beat on low speed until well incorporated and mixture comes together, about 2 minutes.
7. Roll mixture into 1-inch balls; place balls 1 inch apart on 2 parchment paper-lined baking sheets.
8. Chill in refrigerator 15 minutes.
9. Bake in preheated oven, 1 baking sheet at a time, until golden brown and cooked through, about 20 minutes.
10. Transfer sausage balls to a platter, garnish with scallions.

Creamy Tortelloni Limone

From: Margaret White

Serves: 3

Ingredients

1 Lemon
3 servings tortelloni
2 Tbsp unsalted butter
2 Tbsp flour
1 1/2 cups of milk
1 tsp garlic powder
pinch of nutmeg
6 ounces of raw spinach
1/4 cup parmesan cheese
salt and pepper
chicken broth concentrate (optional)

Instructions

1. Bring a medium pot of salted water to a boil. Wash & dry produce. Quarter lemon.
2. While water is coming to a boil, start the bechamel sauce by melting butter in a nonstick skillet. Once melted, add flour and whisk together, letting flour cook a minute or two. Whisk in 1 cup of milk, adding more as needed for thinner sauce. Bring sauce to a simmer and let thicken. Add a pinch of ground nutmeg and teaspoon of chicken stock concentrate (optional).
3. Once water is boiling, add tortelloni and cook per package instructions. Add juice from half of a lemon and garlic powder to the bechamel sauce. Stir in spinach; cook until slightly wilted, 30-60 seconds. Remove pan from heat.
4. Once cooked, add drained tortelloni and half the parmesan cheese to cream sauce.
5. Divide pasta between bowls. Sprinkle with remaining parmesan. Serve with any remaining lemon wedges on the side.

Notes

Sauce also works great with diced chicken breast pieces and penne instead of tortelloni.

Personal Story

We first got this recipe from a meal delivery service. We've adopted it to our family's tastes and it's one of our favorites!

Easy Chicken Pot Pie

From: Joann Leedy

Serves: 6

Ingredients

1 package (6 oz) Stove Top Chicken Flavor Stuffing Mix
4 Tbsp Margarine
1 1/2 cups hot water
1 jar (12 oz) chicken gravy
2 cups cubed cooked chicken
1 package (10 oz) frozen mixed vegetables, thawed & drained
1/4 tsp thyme leaves (optional)

Instructions

1. Heat oven to 350 degrees.
2. Stir contents of vegetable/seasoning packet, margarine & water in a bowl.
3. Add stuffing crumbs, mix until water is absorbed.
4. Mix gravy, chicken, vegetables and thyme in 2 quart casserole. Spoon stuffing over chicken mixture.
5. Bake 45 minutes or until hot and bubbly.

Egg and Sausage Casserole

From: Kay Berry

Ingredients

6-7 slices of Thick bread, cubed
1 lb sausage, cooked
1 stick of butter
2 cups of half and half
5 large eggs
2 green onions chopped (all of the onions)
2 cups grated cheese
1/2 Red Bell Pepper, chopped
1/2 Green or yellow bell pepper, chopped
1/2 box mushrooms, chopped
1/4 cup pickled Jalapenos, chopped
salt and pepper to taste

Instructions

1. Toss bread in melted butter on bottom of 9x13 baking dish.
2. Sprinkle sausage over bread.
3. Add peppers, onion, mushrooms and Jalapenos to the beaten eggs.
4. Pour half and half over bread and sausage mixture. Sprinkle with the cheese.
5. Bake at 350 degrees for 30-35 mins.
6. Allow to set 10 mins before serving.

Notes

This casserole can be made the day before and put in the refrigerator. If made the day before, place in cold oven and allow to heat with the oven.

Personal Story

I never have any of this left when our son and his family come down. This is our favorite breakfast casserole.

Egg Cups

From: Barbara Weiss

Serves: 12

Ingredients

1 pound sausage (I use Jimmy Dean), cooked
12 eggs
1/2 red bell pepper, diced
1/4 cup chopped green onions
1/4 cup chopped cilantro (I omit that)
4 oz can chopped green chilies
1 tsp garlic salt
1 cup shredded cheddar cheese
1/2 cup shredded mozzarella cheese
S & P to taste

Instructions

1. Preheat oven to 350 degrees.
2. Brown sausage over medium heat until no pink remains & sausage is crumbled.
3. Spray a muffin tin with non-stick spray.
4. Divide sausage over 12 muffin wells.
5. Mix red pepper, onion & cilantro together, then divide over sausage.
6. Mix the cheeses, then divide over top of mixture.
7. In large bowl, whisk eggs and salt & pepper. Pour over mixture in each muffin well.
8. Bake for 22-25 minutes until a toothpick in the center comes out clean.
9. Remove from cups and serve warm or let cool completely and refrigerate or freeze.
10. To reheat from refrigerated, microwave about 30 seconds. To reheat from frozen, microwave 45-60 seconds.

Notes

For mini muffins, my recipe made about 40 and I cooked them about 20 minutes.

For standard muffins, I use a 1/4 cup measuring cup & slowly pour egg mixture into each well. It tends to run over if poured too fast. Slowly add remaining egg mixture equally.

Garlic Grits

From: Karen Goodman

Ingredients

1 cup grits - long cooking
4 cups water
8 oz sharp cheese
2 eggs
1/2 cup milk
1 Tbsp garlic powder

Instructions

1. Cook grits until thick.
2. Add 6 oz. cheese, stirring until blended.
3. Stir in the garlic powder.
4. Stir in the egg mixture.
5. Pour into 13x9 inch casserole pan.
6. Bake at 375 degrees until done (usually 35-40 minutes).
7. Grate 2 ounces of cheese on the top. Return to oven, until cheese is melted.

Personal Story

Served at AGMC Mother's Day Brunch & disappeared quickly!

Grandma Dorothy's Texas Tortilla Soup

From: Tana Reeve

Serves: 14

Ingredients

1/2 cup butter
1/2 cup olive oil
2 large onions, chopped
8 garlic cloves, minced
4 large carrots, diced
12 ribs celery, diced
2 fresh jalapenos, seeded & chopped
4 lbs boned, diced raw chicken
1 cup flour
1 tsp liquid hot pepper sauce
2 14 oz cans diced tomatoes
2 tsp ground cumin
2 tsp chili powder
2 tsp lemon pepper
8 10.5 oz cans chicken broth or equivalent homemade stock

Instructions

1. Heat oils in large stock pot and saute onion, jalapeno, garlic, carrots, celery and chicken; simmer 5 minutes.
2. Combine with cumin, chili powder, lemon pepper, hot pepper sauce and flour.
3. Add tomatoes and chicken stock and simmer 1 hour.
4. Good served with tortilla chips and grated cheddar cheese.

Notes

This soup freezes well and heats up in the microwave.

Personal Story

My mother, Dorothy Eastabrooks, took one of her soup recipes and modified it for me to make it a little less spicy and a little more hearty. I make this in the wintertime and freeze individual servings to have something quick, warm, and hearty available for dinner on cold days.

Grilled/Baked Salmon with Rub

From: Cindi Deviney

Serves: 3

Ingredients

salmon with skin, appx 1 pound filet
garlic powder
Lawry's Seasoned Salt
Paprika
Maple Syrup, optional

Instructions

1. Mix equal parts garlic powder, seasoned salt, and paprika to make the rub.
2. Preheat oven or grill to 425 degrees F.
3. Place salmon on sheet of heavy duty aluminum foil, brush with 2-3 Tbsp maple syrup if desired, then generously sprinkle with the rub mix.
4. Place in preheated oven or on grill and check for desired doneness at about 8 minutes.

Personal Story

We started brushing maple syrup on the salmon filet before adding the rub after attending a salmon bake on our Alaskan cruise. It elevates this seasoning pretty well, although we found it a little weird by itself, which is how we had it in Alaska.

Ham and Cheese Sliders

From: Becky Travelstead

Serves: 12

Ingredients

12 slider buns
12 slices deli ham
8 slices Swiss Cheese
2 Tbsp mayonnaise
1 Tbsp Dijon mustard
1/2 cup butter melted
1/2 Tbsp onion powder
1/2 tsp Worcestershire sauce
2 Tbsp poppy seeds

Instructions

1. Preheat oven to 350 degrees
2. Cut slider buns in half and place the bottoms in a greased 9x12 pan.
3. Mix together mayo and Dijon mustard then spread over the bottom buns.
4. Place the ham on the slider buns, overlapping.
5. Place Swiss cheese on the ham, then place the tops of the slider buns on top.
6. In a small bowl, combine melted butter, onion powder, Worcestershire sauce and poppy seeds.
7. Pour the butter mixture over the sliders and cover with aluminum foil.
8. Bake for 10 minutes, remove the foil and continue baking for 10 more minutes or until cheese melts.
9. Let set for about 5 minutes before serving.

Notes

This is so very easy and they go quickly. Never had a bad review.

Personal Story

I like good and easy. This definitely is. Always come home with a empty pan. You can change it up with sauerkraut/corned beef, roast beef/cheddar, etc.

Hamburger Soup

From: Marty Land

Ingredients

1 to 1-1/2 pounds hamburger meat
1 large, chopped onion
3 cans minestrone soup
1 can ranch style beans
1 can stewed tomatoes
1 can Rotel tomatoes
2 soup cans of water
Dash of sugar

Instructions

1. Brown hamburger & onion together & drain if necessary.
2. Add the other ingredients.
3. Simmer for 30 minutes to an hour.

Personal Story

Land family favorite!

Hannaman Chili

From: Sarah Kitten

Ingredients

1.5 lb ground beef
1 small onion
1 green bell pepper
1 can tomato soup
1 cup picante sauce
2 tsp chili powder
2 cans Wolf chili w/o beans (11 oz each)
1 can red kidney beans
1 can onion soup
1/2 bottle ketchup
5 Tbsp flour
1 tsp garlic powder
Cavender's seasoning (or any multi-spice)

Instructions

1. Dice veggies and microwave in covered bowl for 2 minutes or until soft.
2. Brown the meat with chili powder, garlic, and Cavender's.
3. Add flour and veggies to meat and let it simmer.
4. In a large pot, mix all remaining ingredients. Stir and heat to a bubble.
5. Add meat and veggie mix and lower heat.
6. Stir regularly while simmering on low heat for 15 minutes.

Notes

Tastes great served with saltine crackers.

Personal Story

This was a regular staple at my house growing up. In middle school, I entered a chili cook-off, but didn't have this recipe handy. I basically threw in a little of every spice in our cabinet and won first place!

Hearty Bacon and Spinach Quiche

From: Anita Bradberry

Serves: 8

Ingredients

1 frozen or refrigerated pie crust
4 eggs
1 c shredded cheddar cheese
6 slices pre-cooked bacon (or cook your own), chopped
1/2 cup milk
1 cup spinach, chopped
1 roma tomato, chopped
1/4 cup green onion, chopped (optional)
1/4 tsp seasoned salt
1/2 tsp chicken bouillon granules
black pepper to taste

Instructions

1. Whisk egg and milk.
2. Stir in other ingredients and pour mixture into crust.
3. Bake 45 minutes at 350 degrees.

Notes

Can substitute chopped ham for bacon, and chopped broccoli for spinach.
Can cut to serve 6 or 8.

Personal Story

My daughter Kristen McCurdy's recipe. So easy to make and very attractive to serve.

Honey-Baked Barbecued Chicken

From: Cindy Dollar

Ingredients

2-3 lbs. chicken
2 egg yolks
2 tsp salt
1/8 tsp pepper
5 Tbsp soy sauce
1 Tbsp lemon juice
4 Tbsp melted butter
1/2 cup honey

Instructions

1. Mix all ingredients except chicken together.
2. Dip chicken pieces in sauce.
3. Place chicken pieces in 13 x 9 baking pan. Pour rest of sauce over chicken.
4. Bake at 375º for 30 minutes.
5. Turn chicken pieces over and bake an additional 20-30 minutes.

Italian Sweet Sausage

From: Brenda Lander

Serves: 6

Ingredients

1 lb Italian sausage links
1/2 Tbsp ground black pepper
1 12 oz can tomatoes, broken up
garlic as desired (minced)
1 6 oz. can tomato paste
1 Tbsp sugar
1/2 cup water
2 Tbsp basil leaves
1/2 cup instant minced onions
2 Tbsp oregano leaves
1/2 Tbsp salt

Instructions

1. Cut sausage into 1/4-inch slices.
2. Saute 10 minutes until brown. Drain off fat.
3. Add tomatoes, tomato paste, garlic and salt and bring to boiling point.
4. Reduce heat and simmer 35 minutes.
5. Add oregano, basil, sugar and black pepper.
6. Simmer 10 minutes or longer. Pan should be covered while cooking.
7. Serve over spaghetti or gluten-free pasta.

Personal Story

This recipe started with my sister and came down through the family. It has always been one of my son's favorite meals and he always requested it when he came home from college.

King Ranch Chicken

From: Cindy Dollar

Serves: 6

Ingredients

1 3-lb. chicken boiled until tender, then remove bones and shred
1 large package of tortillas
1 can cream of chicken soup
1 can cream of mushroom soup
1 can Rotel tomatoes/chiles (your choice of spice level)
1 1/2 cups grated cheddar cheese

Instructions

1. Mix soup and tomatoes.
2. Tear up tortillas into approximately 2-3” pieces.
3. In a baking dish, layer soup, then tortillas, then chicken, then cheese.
4. Repeat layers.
5. Bake at 350º until bubbly.

King Ranch Chicken

From: Denise McDermott

Ingredients

1 pkg chicken breast
1 can cream of chicken
1 can cream of celery
1 can Rotel diced tomatoes
10 corn tortillas
1 10oz can of chicken broth
2 cups grated cheddar cheese

Instructions

1. Boil chicken and then cut/shred into small pieces.
2. Mix all soups and Rotel into a pot and slowly bring to a boil then simmer. Be sure to stir the mixture to smooth it out. Do not cook longer than it takes to get the lumps out.
3. In a 9x13 dish layer the following (You will do this twice so ration ingredients accordingly:
   1st layer - 6 corn tortillas (tear them into quarters & spread across dish.
   2nd layer - spread half the chicken across tortilla layer.
   3rd layer - spoon soup mixture across chicken layer.
   4th layer - spread grated cheese across soup mixture.
4. Repeat layers - tortillas, chicken, soup mixture, cheese.
5. Bake @ 375 for 45mins

Lasagna

From: Martha Robertson

Serves: 12

Ingredients

1 pound Italian sausage or ground beef
1 clove garlic, minced
1 Tbsp basil
1 Tbsp tarragon
1 tsp salt
1 - 1 pound can (2 cups) tomatoes
2 - 6 ounce cans (1 2/3 cups) tomato paste
10 ounce lasagna noodles (about 10-12)
3 cups Ricotta or creamy cottage cheese
1/2 cup grated parmesan cheese
2 Tbsp parsley flakes
2 eggs, beaten
1 tsp salt
1/2 tsp pepper
1 pound Mozzarella cheese, thin sliced or grated

Instructions

1. Brown meat slowly, spoon off excess fat.
2. Add next 6 ingredients. and simmer uncovered 30 minutes, stirring occasionally. Add some water if it gets too thick.
3. Cook noodles in large amount boiling salted water, drain & rinse.
4. Combine remaining ingredients, except Mozzarella cheese.
5. Place half the noodles in 13X9X2 inch baking dish.
6. Spread with half the cheese filling, add half the Mozzarella cheese, and half the meat sauce. Repeat layers.
7. Bake at 375 degrees about 30 minutes. Let stand 10 minutes to let filling set slightly before cutting in squares.

Notes

You can assemble early and refrigerate or freeze. Allow about 15 minutes longer in the oven if cold.

Linguine in Summer Sauce

From: Marsha Breaux

Serves: 6

Ingredients

2 cans diced tomatoes
4 garlic cloves, chopped
1-2 Tbsp fresh, chopped basil
1 lb. linguine
3-6 Tbsp butter
1/2 cup fresh parmesan cheese

Instructions

1. Heat tomatoes & chopped garlic in a medium saucepan over medium to medium-low heat. Stir occasionally for 30-40 minutes.
2. Put pasta on to boil during the last 10 minutes of cook time for the tomatoes.
3. When pasta is done, transfer to a strainer. Reuse the pasta pot to melt butter over medium-low heat. Add basil & sauté for a few minutes (until butter turns green from the basil).
4. Add the drained pasta to the butter & basil mixture, tossing to coat thoroughly.
5. Add the tomato & garlic mixture & stir thoroughly.
6. Add about 1/4 cup of parmesan cheese & stir. Reserve remainder of cheese for diners to sprinkle on top of their pasta.

Notes

The tomatoes, garlic, basil & butter amounts can be changed to suit your taste. Also, grilled shrimp are a good addition on top.

Personal Story

Marsha's recipe for a summer dish we love, and we add the grilled shrimp!

Marinated Flank Steak

From: Cindi Rogers Deviney via Barbara Ashby Rogers via Aileen Eigenberg

Serves: 4

Ingredients

Beef flank steak, 3-4 packages depending on size of your marinade container
Soy Sauce, 2 cups
Sugar, 1/2 cup (ok to try Stevia)
Garlic cloves, 2 large - minced, or 1 T jarred minced garlic
Onion, 1/2 chopped or 1/4 cup dehydrated
Ginger, thumb-size knob of fresh ginger peeled and grated, or 2 Tbsp jarred ginger (same place in grocery store as jarred minced garlic)

Instructions

1. Mix all marinade ingredients together (sometimes I nuke it for 30 seconds or so until warm to insure the sugar dissolves--let cool completely before adding to meat).
2. Add to your meat in either a gallon ziploc bag or dedicated meat marinater (such as Tupperware).
3. Marinate in the refrigerator up to 24 hours before cooking. The longer the better, so plan for at least 12 hours.
4. Broil for 7 minutes on a side, let rest, then slice at an angle across the grain.
5. This will marinate up to 5 pounds of steak. Sometimes I buy 2-3 packages from HEB and marinate them all, cook them all, then freeze all but the one we're eating that night.

Personal Story

I grew up on this. My mother could cook any kind of meat to perfection. I remember sneaking this to work for lunch in the summers, so glad I got it before anyone else, and would just eat the steak out of a baggie, with no sides. So good! I always thought my mother came up with this marinade, but after she died, I found her recipe card and it showed it came from a dear friend, Aileen Eigenberg, whose husband survived D-Day and later worked with my dad at his first posting, maybe before I was born. When they arrived at Fort Sam a decade later, their family shared Thanksgiving with us for years. We never ate this flank steak together, though, and I always thought Aileen's kitchen skills were limited to baking. Silly me!

Meat Loaf

From: Cindy Dollar

Ingredients

1 egg
1/2 cup milk
1/3 cup dry bread crumbs
1/4 tsp garlic salt
1/2 cup finely chopped onion
1/2 tsp salt
1/8 tsp pepper
1/4 tsp mustard
1 tsp Worcestershire sauce

Instructions

1. Mix all ingredients thoroughly.
2. Shape into greased loaf pan.
3. Bake at 350º for 45 minutes.
4. If desired, top with catsup at 40 minutes and return to oven for the last 5 minutes.

Mexican Meatballs

From: Brenda Lander

Serves: 6

Ingredients

1 pound ground beef
1/4 cup corn meal
1 egg
1 clove garlic (minced)
1 small onion (finely chopped)
1 1/4 tsp salt
1/2 tsp pepper
Chili Tomato Sauce
1 Tbsp oil
1 small onion, chopped
3 cups tomato juice
3 Tbsp chili powder
1 clove garlic (minced)

Instructions

1. Make sauce first. Heat oil in large saucepan, add onion and garlic and cook slowly until lightly browned.
2. Add chili seasoning and tomato juice and cook 10 minutes.
3. While that is cooking mix ground beef, corn meal, egg, onion, garlic and salt and pepper.
4. Shape into tiny balls 1/2" in diameter and drop into boiling sauce.
5. Cover and cook 15 minutes or longer. (I usually cook for at least an hour)

Notes

For our family of 10 (at Christmas) I usually double it. If you like your food a little spicier add more chili powder. This is pretty mild.

Personal Story

This is the meal we usually have on Christmas Eve when we are all together. Recipe has been in our family forever. I still have the handwritten copy that my dad wrote.

Mississippi Roast

From: Martha Robertson

Serves: 8

Ingredients

4 pounds chuck roast
1/2 stick butter
5 pepperoncini peppers
1 package dry mix ranch dressing
1 package au jus gravy mix

Instructions

1. Place roast in slow cooker, top with butter, peppers, and sprinkle mixes on top.
2. Cook on low 6-8 hours

Notes

More peppers can be added of you like it spicier/hotter.

Mom's Spaghetti Bake

From: Anita Bradberry

Serves: 12

Ingredients

1 cup chopped onion
1 cup chopped green pepper
1 tablespoon butter
1 28 oz can chopped tomatoes with liquid
1 can (2 1/4 oz) ripe olives
1 small can mushrooms (drained)
1 lb ground meat (browned and drained)
2 tsp dried oregano
12 oz spaghetti (cooked and drained)
1 can cream of mushroom soup
8 oz grated cheddar cheese
1/4 cup grated Parmesan cheese

Instructions

1. Saute onions and green pepper in butter.
2. Add tomatoes, mushrooms, olives, ground beef, and oregano.
3. Simmer uncovered about 10 minutes.
4. Place half the spaghetti in a greased baking dish (13x9x2).
5. Top with half the vegetable meat mixture.
6. Sprinkle with grated cheese.
7. Repeat the layers.
8. Mix the soup with about 1/4 can water.
9. Spread over the casserole. Sprinkle with Parmesan cheese.
10. Bake uncovered at 350 degrees about 30 minutes.

Notes

This dish freezes well before baking so can easily divide into 2 dishes, freezing one until later.

Personal Story

My mother-in-law's recipe which is still one of our favorites today.

Oven Brisket

From: Sherrie Arnold

Serves: 12

Ingredients

1 5-6 lb well-trimmed boneless beef brisket
3/4 cup soy sauce
6 oz pineapple juice
1/3 cup brown sugar
1/3 cup chopped onion
1 tsp ground ginger
1/2 tsp celery seeds
1 tsp garlic powder
1/2 tsp lemon pepper

Instructions

1. Mix all ingredients together (except brisket).
2. Soak the brisket fat side up overnight in the mixed ingredients.
3. Bake uncovered fat side up in a pre-heated 300-degree oven for 4-5 hours. Baste occasionally.

Notes

May replace the regular soy sauce for low sodium soy sauce. A substitution of a small 6 oz. can of pineapple (chunks and juice), may be made for the pineapple juice.

Personal Story

A longtime favorite for family gatherings.

Parmesan Chicken

From: Cindy Dollar

Ingredients

One sleeve saltine crackers
1 cup grated parmesan cheese
1 stick butter
1 3-lb. chicken cut in pieces

Instructions

1. Melt butter in a 13 x 9 baking dish.
2. Mix crackers and cheese.
3. Wet chicken pieces with water, roll them in cracker/cheese mix, and place them in the baking dish.
4. Bake uncovered at 325º for one hour. Turn chicken once during baking.

Poppy Seed Chicken Casserole

From: Michele Gregory

Serves: 8

Ingredients

2 sleeves Ritz crackers
4 cups cooked chicken, shredded
1 Tbsp poppy seeds
8 Tbsp melted butter
10.5 oz can cream of chicken soup
1 Cup sour cream
1/2 cup chicken broth (optional for thinner sauce - I don't use)
salt & pepper to use (I don't use)

Instructions

1. Preheat oven to 350 degrees.
2. In a mixing bowl, combine cream of chicken soup, sour cream, poppy seeds and chicken broth (if using). Whisk until smooth.
3. Add shredded chicken to the creamy mixture and stir until the chicken is evenly coated.
4. Season with salt and pepper to taste.
5. Melt half of the butter.
6. Crush the first sleeve of Ritz crackers. Mix cracker crumbs with the melted butter.
7. Pour butter and cracker mixture in the 9x13 pan to form a crust in the bottom of the pan.
8. Pour the chicken soup mixture over the Ritz crackers.
9. Melt the other half of the butter.
10. Crush the 2nd sleeve of Ritz crackers.
11. Mix butter and crushed crackers and pour mixture on top of the casserole.

Notes

Total Prep Time - 40 minutes. Use 9"x13" baking dish. Bake the casserole in preheated 350 degrees oven for 25-30 minutes or until the topping is golden brown and the casserole is bubbling around the edges. Let casserole cool for a few minutes before serving. This can be frozen. I leave off the top crackers and put them in a zip lock bag to be added when ready to cook.

Pork Roast

From: Curtis Sims

Ingredients

Boston Butt Roast (aka Pork Shoulder), typically 8-12 pounds
1 bulb garlic
1 package fresh rosemary
Kosher salt
coarse ground black pepper
rubbed sage
1/4 cup olive oil
1/2 stick butter

Instructions

1. Peel garlic, cut larger cloves length-wise to make smaller spears.
2. Stab roast with sharp knife on all sides and insert small garlic cloves and sliced spears (probably couple dozen times).
3. Liberally sprinkle/rub entire roast with salt, pepper and sage.
4. Melt butter with olive oil; mince re-maining garlic cloves, chop rosemary needles and add both to butter/oil.
5. Pour/rub mixture over entire butt, place fat side up in roasting pan or casserole dish.
6. Bake uncovered 275 degrees, 10-12 hours. There will be plenty of drip-pings for au jus or to make gravy.

Puchero

From: Cindy Dollar

Ingredients

1/4 lb. salt pork or bacon, diced
1-1/2 lb. stew meat
1-1/2 tsp garlic salt
1-1/2 tsp onion salt
1/2 head of cabbage, chopped
1 tsp oregano
1/2 tsp cumin
1 15 oz. can of tomatoes, chopped
2 Tbsp parsley (dried)
1 can garbanzo beans
1/2 cup uncooked rice
Salt and pepper to taste

Instructions

1. Brown salt pork or bacon in cooking pot.
2. Add remaining ingredients and cook on low heat for 1 to 1-1/2 hours, stirring occasionally so rice and beans do not stick.

Rarebit Cheesy Burgers

From: Phyllis Cram

Serves: 4

Ingredients

BURGER PART:
4 hot grilled hamburgers on toasted buns & hot crispy French fries

RAREBIT CHEESE SAUCE:
1/3 cup cooking oil
1/3 cup all-purpose flour
1 tsp paprika
1/4 tsp salt
1/4 tsp dry mustard
2 cups milk
1 tsp Worcestershire Sauce
1/4 tsp bottled hot pepper sauce
1 cup shredded American or Cheddar Cheese

Instructions

1. For Rarebit sauce, place oil in medium saucepan.
2. Stir together flour, paprika, salt & dry mustard.
3. Add flour mixture to oil; cook and stir for 1 minute.
4. Stir in milk all at once. Cook and stir over medium heat until thickened and bubbly.
5. Cook and stir 1-minute more.
6. Remove from heat; stir in Worcestershire sauce and hot pepper sauce.
7. Add cheese and stir until melted. Makes 2 cups

Notes

Since the Rarebit cheese sauce needs to be served on hot hamburgers and French Fries. I have often made the sauce, set it aside; and made sure the burgers and fries are ready. Burgers are best when served immediately after hot Rarebit sauce is poured on burger.

Personal Story

Younkers Tea Room in Iowa was famous for their Rarebit burgers. They were a hot grilled hamburger on a toasted bun, served with crispy French Fries. The hot rarebit cheese sauce was poured over the burger & partially onto the fries. YUM! The restaurant closed and the stores disappeared. This recipe given to me by another Iowan is pretty close! Served with a knife & fork.

Salmon with Leeks and Sweets

From: Sarah Kitten

Serves: 2

Ingredients

Salmon for two
1 sweet potato
1 leek stalk
1 lemon
1 green onion
Olive Oil
Salt and pepper

Instructions

1. Preheat oven to 350.
2. Line sheet pan with parchment paper.
3. Use mandolin to thinly slice sweet potatoes, leeks, and lemon.
4. Layer sweets and leeks and drizzle with olive oil, salt and pepper.
5. Layer lemon slices, salmon, and drizzle more oil and salt and pepper.
6. Spread sliced green onion on top.
7. Use an extra sheet of parchment paper on top and fold in sides to make a packet.
8. Cook time depends on thickness of fish-- if thick and starting from 38 degree temp, then cook time is 28 minutes. If thin, then start at 23 minutes. Fish should be 145 degrees when done.

Personal Story

This is a favorite for our house--the steam packet makes everything so delicious and tender.

Sausage and Egg Casserole

From: Cindy Dollar

Ingredients

2 cans crescent rolls
2 lbs sausage (Jimmy Dean makes a good one in a variety of spice levels)
1/2 lb grated cheddar cheese
6 eggs
2 cups milk

Instructions

1. Line bottom of 13 x 9 pan with one can of the crescent rolls spread out with seams sealed (press with your fingers).
2. Saute sausage in skillet and drain fat.
3. Spread sausage over rolls, then layer with cheese and repeat sausage and cheese layers.
4. Top with remaining can of rolls.
5. Seal edges.
6. Beat eggs and milk in a bowl and pour over entire pan.
7. Refrigerate overnight.
8. Bake in the morning at 350º for 30 minutes.

Shrimp & Grits

From: Curtis Sims

Ingredients

SHRIMP MIXTURE:
4-5 shrimp per person
1 bunch green onions, chopped
3 large cloves garlic, chopped
4 slices thick bacon, chopped
1 tsp red pepper flakes
1 tsp kosher salt
1 tsp coarse ground black pepper
Cajun or old bay powder
1 Tbsp Worcestershire Sauce
1 cup white wine

GRITS:
1 cup raw grits makes 4 cooked servings (quick grits are fine)
1 Tbsp garlic powder
1 Tbsp onion powder
1 Tbsp Worcestershire Sauce
1 Tbsp Tabasco Sauce
1 tsp cayenne pepper
1 stick butter
1 cup grated sharp cheddar cheese

Instructions

1. Shrimp can be cooked (rinse & dry) or raw (peel & devein; rinse & dry). Dust shrimp with Cajun or old bay seasoning.
2. Brown bacon, when nearly done, add onions until tender, then garlic. Add all seasonings, Worcestershire & wine.
3. Cook on high to reduce liquid to half. Raw shrimp go in before reduction, cooked shrimp afterwards (be careful not to overcook shrimp - they get rubbery).
4. Cook grits per package directions. Add all seasonings, butter & cheese. Stir until butter and cheese is melted.
5. Spoon grits into individual bowls; spoon shrimp mixture on top.

Sloppy Joe Sandwiches

From: Phyllis Cram

Serves: 20

Ingredients

Hamburger buns
5 pounds ground beef
7 cans chicken gumbo soup
1 3/4 cups quick oatmeal
2-3 diced onions
1 15 oz bottle of Ketchup
3/4 cup mustard
salt & pepper
1 envelope dried onion soup mix

Instructions

1. Brown ground beef, drain off all fat.
2. Simmer with other ingredients added.
3. Serve on hamburger buns.

Notes

Meat mixture can be frozen for later use.

Personal Story

Served at funeral receptions at Wesley Methodist Church in Des Moines, Iowa.

Southwestern Chicken Chili

From: Rev. Lauren Green Yates

Serves: 4

Ingredients

1 lb diced chicken
1 sweet potato
1 can Rotel tomatoes
1 can southwestern corn
1 can black beans
1 mini can green chilis
2 cups quinoa
1 packet of McCormick's chili spice
Oil, salt, pepper

Instructions

1. Fully cook diced chicken in oil with salt and pepper to taste and set aside.
2. Cube sweet potato and set aside.
3. Put canned ingredients in large stew pot and bring to boil (do not drain liquid).
4. Add in sweet potato and McCormick's chili spice. Add 1/2 cup of water. Simmer until sweet potato is soft but not mushy.
5. Add in quinoa and one cup of water. Add water as necessary and cook quinoa until you can see the "tail" of the grain (white circle around the grain).
6. Add in cooked chicken.
7. Simmer until sweet potato is fully soft.

Notes

Corn or green chilis is optional. For some reason, none of the Yates boys like corn!

Personal Story

I've been making this recipe for about 12 years now. It's a fan favorite. You can add or take away anything you'd like. The key is a soft but not mushy sweet potato cube and fully cooked quinoa.

Tater Tot Casserole

From: Michele Smith

Serves: 6

Ingredients

1 bag frozen tater tots
1 lb ground beef
1 can cream of mushroom soup
1 can cheese soup
1 can onion rings
1 soup can milk

Instructions

1. Brown ground meat, season well. Drain.
2. Add soups and milk and simmer till bubbly.
3. Line the bottom of a casserole dish with 1/2 of meat mixture, top with a full layer of frozen tater tots, layer remaining meat mixture, top with canned onion rings.
4. Bake uncovered 30 minutes at 350 degrees.

Texas Hash

From: Cindy Dollar

Ingredients

1/2 pound ground beef
2 medium onions, sliced
1 small bell pepper, chopped
1 can stewed tomatoes
1/4 cup uncooked rice
1 tsp chili powder
1 tsp salt

Instructions

1. In skillet, cook and stir beef, onions and pepper until meat is brown and vegetables are tender. Drain fat.
2. Stir in remaining ingredients and heat through.
3. Place in ungreased, one-quart casserole dish.
4. Cover and bake at 350º for 30-35 minutes.

Texas-Style Enchilada Casserole

From: Denise McDermott

Ingredients

1 lb ground beef (ground chuck)
1/2 medium red onion, chopped
1 4oz can diced green chiles
12 (6in) corn tortillas, cut into 1-in. pieces
1 (10 3/4 oz) can cream of mushroom soup
1 (2 1/4 oz) can sliced ripe black olives
1 cup mild enchilada sauce
1/2 cup sour cream
1 (8oz) shredded cheddar cheese, divided
Toppings: shredded lettuce, diced tomatoes, finely chopped red onions

Instructions

1. Cook first 3 ingredients in a large skillet over medium-high heat, stirring until beef crumbles and is no longer pink. Drain well.
2. Place beef mixture in a large bowl.
3. Stir in tortilla pieces, next 4 ingredients, and 1 cup cheese.
4. Spoon mixture into a lightly greased 9x13 baking dish.
5. Sprinkle evenly with remaining cheese.
6. Bake @ 400 for 20-25mins. or until bubbly.
7. Serve casserole with desired toppings.

Notes

Instead of using ground chuck, I usually use ground turkey.
I will also sometimes delete the red onions & black olives from the recipe.
If you would like a lightened version of the recipe, you can use fat-free cream of mushroom soup, light sour cream, 2% reduced fat cheddar cheese.

Tortellini Soup

From: Curtis Sims

Ingredients

1 lb spicy Italian sausage
9 oz package Buitoni 3 cheese tortellini
1 medium onion, diced
1 bell pepper, diced
6-8 cloves garlic, minced
9 oz package fresh spinach
8-10 leaves fresh basil
4 cups chicken broth + 2 cups water
15 oz can diced tomatoes
1 egg
1/2 cup Parmesan cheese
salt & pepper

Instructions

1. In a large pot, brown sausage until almost done.
2. Drain and add onion and bell pepper - cook until tender, add garlic.
3. Add broth and water, bring to boil.
4. Add tortellini, cook halfway (per package directions), reduce to simmer, add tomatoes with liquid.
5. Stir in spinach and basil, cover, finish cooking time for pasta (if you overcook pasta, cheese filling will float out).
6. Whisk together egg, cheese, salt & pepper - drizzle/stir into soup.
7. Serve hot with good bread & wine!

Yummy Chicken Casserole

From: Phyllis Cram (from friend Jeanine Wedekind) Serves: 8

Ingredients

3 cans white chicken
1 cup margarine
2 cups skim milk
2 cups low-fat chicken broth
1/2 cup plus 2 Tbsp flour
1/2 pound Velveeta cheese
1 can low-fat cream of mushroom soup
extra grated cheddar cheese, if desired
10 oz package uncooked low-fat crinkle cut noodles
crushed soda crackers

Instructions

1. Make Sauce: margarine, skim milk, chicken broth, flour. Cook until thickened. Stir constantly.
2. Add cheese & cream of mushroom soup.
3. Add chicken & uncooked noodles.
4. Pour mixture into greased 9"x12" casserole pan.
5. Top with crushed soda crackers.
6. Bake for one hour at 350 degrees.

Notes

Can be made ahead of time, refrigerated & then baked when needed. Can be doubled.

Personal Story

Neighbor Grandma Jeanine "adopted" our daughter Elizabeth as a granddaughter when we moved to Austin with 3M in 1985.

Almond Crunch

From: Jean Smith

Serves: 10

Ingredients

1 cup butter
1 cup sugar (see note below)
1 1/2 cup slivered blanched almonds
1 cup of milk-chocolate chips

Instructions

1. Melt butter in heavy skillet. Stir in sugar & add almonds.
2. Stir constantly over medium heat until golden brown. (10-15 minutes).
3. Pour into jelly roll pan, spreading quickly.
4. Immediately sprinkle with chocolate chips. Spread evenly to glaze the whole pan.
5. Chill.
6. When chocolate is set, crack candy into pieces. Store in covered container in refrigerator.

Notes

In 2016, I made 4 recipes together & added another 1/2 cup sugar. All was absorbed.

Blonde Brownies

From: Linda Winn

Ingredients

4 eggs, slightly beaten
1 box light brown sugar
2 cups bisquick
2 tsp vanilla
1 cup pecans, chopped
1 Tbsp milk

Instructions

1. Mix well and bake in 13x9x2 inch greased pan in a 325 degree oven for 35 minutes.
2. Cut when cool.

Buckeyes

From: Martha Robertson

Serves: 90

Ingredients

7 cups sifted powdered sugar (about 1 1/2 pounds)
1 1/4 cups butter, softened
1 (18-ounce) jar crunchy peanut butter (I prefer creamy)
3 cups semi-sweet chocolate morsels
1 1/2 tablespoons shortening (I substitute about 1/3 stick paraffin wax)

Instructions

1. Position knife blade in food processor bowl; add half each of first 3 ingredients. Process until thoroughly blended.
2. Shape mixture into 1-inch balls; cover and chill.
3. Repeat procedure with remaining powdered sugar, butter and peanut butter.
4. Combine chocolate morsels and shortening in top of double broiler; bring water to a boil. Reduce heat to low, cook until chocolate melts.
5. Dip each ball in chocolate, coating three-fourths of ball; place on wax paper, and let stand until chocolate hardens.
6. Store in an airtight container in refrigerator.

Notes

You don't have to use a food processor. I mix the ingredients in a big bowl. The mixture is pretty stiff and is hard to stir.

Personal Story

A Christmas tradition at our house.

Butter Streusel Cake

From: Barbara Weiss

Serves: 10

Ingredients

1 package yellow cake mix (Duncan Hines Butter Cake Mix)
1 package Instant French Vanilla Pudding Mix
3/4 cup water
3/4 cup corn oil
4 eggs
1 tsp vanilla
1 tsp butter flavoring

Mixture of 1/4 cup sugar & 1-1/2 tsp. cinnamon (I don't actually measure this as I have cinnamon-sugar mixture in my pantry & I probably use more.)

Instructions

1. Spray bundt pan with Bakers Joy spray.
2. Beat the 1st 7 ingredients together for 8 minutes. VERY IMPORTANT!
3. Layers are next. Sprinkle inside of bundt pan with cinnamon/sugar mixture. Spread some of the batter in the pan. Repeat these 2 layers 2 more times. Top mixture with more cinnamon/sugar mixture.
4. Bake according to directions on cake mix box.

Notes

I use a dark coated bundt pan, so I bake @325 degrees about 45 minutes. Test for doneness. Be careful not to overcook. This is a moist cake and is actually better the next day, if covered well.

Buttermilk Pie

From: Cindy Dollar

Ingredients

1/4 cup flour
1 1/2 cups sugar
1/2 tsp salt
1/4 cup butter, melted and cooled
3 eggs
1/2 cup buttermilk
1 tsp vanilla

Instructions

1. Mix and pour into 9” pie shell.
2. Bake 10 minutes at 450º for 10 minutes.
3. Reduce heat to 300º and bake until set.

Notes

From Mary Lou Morris, First Methodist Church, Corpus Christi

Butterscotch Slices

From: Mary Richter

Serves: 120

Ingredients

3 1/2 cups sifted flour or cake flour
1/2 tsp salt
2 1/2 tsp baking powder
1 1/2 cups brown sugar
2 eggs
1 1/2 tsp vanilla
1 cup butter (2 sticks)
1 1/2 tsp lemon juice
1 cup pecans

Instructions

1. Sift flour once, add baking powder & salt, & sift again.
2. Cream butter, add sugar & cream together well.
3. Add eggs one at a time & beat mixture between each. Add nuts & flavoring, too.
4. Add flour, mixing well. Shape into 2" rolls or small loaves & roll in waxed paper to chill overnight or until firm enough to slice.
5. Bake on ungreased baking sheet in hot oven (425 degrees) for 5-6 minutes. Makes 10 dozen.

Notes

From Phyllis Cram - could be made gluten-free by using gluten-free baking mix instead of flour.

Personal Story

Mary Richter's mother!

Buttery Swedish Almond Cookies

From: Phyllis Cram

Serves: 40

Ingredients

1 cup softened butter
1 cup powdered sugar
1 egg
2 1/2 cups flour
1 tsp. cream of tartar
2 tsp almond extract
1/2 tsp baking soda in 1 Tbsp cream/milk
1/2 cup crushed almonds

Instructions

1. Cream together butter & powdered sugar & then add egg & mix well.
2. Add the rest of the ingredients & mix well.
3. Roll dough into small balls about the size of a walnut shell & place on parchment paper on cookie sheets.
4. Flatten cookies with wet fork dipped in sugar.
5. Bake 350 degrees for about 15 minutes until bottom lightly browned.
6. Cookies are fairly soft & they rise quite a bit when baked.

Notes

Alternative: Use 1 Hershey's Kiss candy to flatten cookies.

Personal Story

Cram family favorite!

Carrot Cake

From: Denise McDermott

Ingredients

2 cups flour
2 cups sugar
1 tsp cinnamon
2 tsp baking soda
1 1/3 cups oil
4 eggs
2 cups grated carrots
2 1/2 cups powdered sugar
8 oz cream cheese (room temp.)
1/4 cup butter
1 tsp Vanilla

Instructions

1. Combine flour, sugar, cinnamon, baking soda.
2. Stir in oil & eggs.
3. Mix and add carrots.
4. Pour into an ungreased 9x13 pan and bake on 350 for 50 mins.
5. Once done, leave in pan and cool.
6. Frost cake.

   Frosting:
7. Blend cream cheese, butter, and vanilla.
8. Add powdered sugar.

Notes

I usually use Canola oil.
Instead of grating carrots, I chop them in my mini chopper.

Cherries in the Snow

From: Sarah Kitten

Ingredients

1 angel food cake
2 packages Dream Whip
4 eggs
1 cup milk
1/4 cup cold water
1 small bottle maraschino cherries, halve the cherries
3/4 cup sugar
1/8 tsp salt
1 package knox gelatin, unflavored
1/4 cup sugar
1 cup chopped pecans
1 bag shredded coconut

Instructions

1. Whip the Dream Whip and refrigerate.
2. Break angel food cake into 2 halves, one half each in its own bowl. Tear up the angel food cake into small chunks in each bowl.
3. Make custard: 4 egg yolks, milk, 3/4 cup sugar, salt. Mix and cook on low until mixture coats spoon.
4. Remove from stove and add mixture of gelatin and 1/4 cup cold water.
5. Beat 4 egg whites until stiff, add sugar, and pour mixture into custard. Stir together.
6. Layer in 8x11 dish: 1/2 cake chunks, 1/2 custard, 1/2 whip, pecans, cherries, coconut. Repeat.
7. Refrigerate.

Personal Story

This is another Hannaman staple. It comes from my paternal grandmother, Frances Mason. It is almost always served at Christmas and is an all-time favorite for my Dad, Jim.

Cherry Cream Cheese Pie

From: Cindy Dollar

Ingredients

9” graham cracker crust
1 can cherry pie filling

Filling:
1 8 oz. package of cream cheese
1 can Eagle Brand milk
1/3 cup lemon juice
1 tsp vanilla

Instructions

1. Whip cream cheese until fluffy.
2. Add Eagle milk, lemon juice and vanilla.
3. Mix until smooth and pour into graham cracker crust.
4. Spread cherry pie filling on top.
5. Chill.

Chocolate Candy Bar Dessert

From: Joann Leedy

Serves: 8

Ingredients

1 frozen (1 lb) Sarah Lee Pound Cake
2 Boxes Instant Chocolate Pudding, prepared
Kahlua (Chocolate liquor)
1 large container Cool Whip
2 Heath candy bars
1 cup chopped pecans

Instructions

1. Layer in a deep bowl the following ingredients: 1/2 cubed cake; 1/4-1/3 cup Kahlua; 1 chocolate pudding mix; 1 Heath bar pieces; 1/2 the Cool Whip; and 1/2 the pecans.
2. Repeat the layers again & refrigerate.

Chocolate, Chocolate, Chocolate Chip cake

From: Tana Reeve

Ingredients

1 devil's food cake mix
1/4 cup vegetable oil
2 eggs
1 1/4 cups water
1 pkg 4-serving size instant chocolate pudding mix
1 cup semi-sweet chocolate chips

Instructions

1. Preheat oven to 350 degrees F.
2. Pour oil into a 9x13 pan and tilt until the bottom of the pan is completely covered.
3. Dump the remaining ingredients into the pan and mix with a fork (yes, it will be a little lumpy).
4. Bake at 350 degrees F for 35-45 minutes.

Notes

This cake is so rich, it does not need frosting. Sprinkle a little confectioner's sugar on top to make it look prettier if you like.

Personal Story

This was one of those "extra" recipes on the box of cake mix. I gave it a try and we were all hooked. It is my husband's favorite cake and we make it every year on his birthday. I love the fact that you mix the entire cake up in the pan you cook it in, so hardly any mess..

Chocolate Mousse

From: Gina Doolittle

Serves: 8

Ingredients

8 oz chocolate - (I use semi-sweet chocolate chips because they melt easily; You can use any type of chocolate you want. If you use dark chocolate I would not go over 62%.)

1/4 c heavy cream
4 beaten egg whites (beat until stiff peaks form)
4 c heavy cream
6-8 decorative bowls or glasses to serve in

Instructions

1. Melt the chocolate over hot water in a double boiler. Let cool.
2. Stir in 1/4 cup heavy cream.
3. Fold in beaten egg whites with a spatula scraping from the bottom gingerly so as not to deflate the egg whites too much.
4. Whip the 4 cups heavy cream until soft peaks form and fold into chocolate mixture.
5. Use a pastry bag, or spoon, to transfer mousse into individual decorative serving bowls or glasses.

Personal Story

The summer after I graduated college I worked at The Black Dog Bakery on Martha's Vineyard and we made this dessert for the bakery's sister restaurant. I have tweaked the recipe a bit.

Chocolate Whiskey Ice Cream

From: Sherrie Arnold

Ingredients

6 large egg yolks
1 cup sugar
1 cup heavy cream
2 cups cold whole milk
1 vanilla bean, split lengthwise
6 oz semi-sweet chocolate
1/4 cup Whiskey, whisky or bourbon

Instructions

1. Combine egg yolks and sugar in mixer, beating until smooth and lemon colored. Set aside.
2. Place cream, milk, and vanilla bean in a small saucepan over medium heat and bring to a boil. Immediately remove from heat and cool slightly.
3. Remove the vanilla bean and add a small amount of the cream to the yolk mixture, stirring briskly.
4. Slowly add yolks to remaining cream, stirring constantly.
5. Strain through cheesecloth or a fine sieve.
6. Melt chocolate in double-boiler or microwave.
7. Stir into cream mixture and strain once more.
8. Stir in whiskey and chill.
9. When chilled, pour into an ice cream maker. Freeze according to manufacturer's directions.

Notes

Make with your favorite whiskey, whisky or bourbon. This recipe makes approximately 1 1/2 quarts of a custard style ice cream.

Personal Story

The difference between "whiskey" and "whisky" relates to the origin of the spirits. Whiskey with and 'e' is used for American and Irish spirits, while whisky without an 'e' is used for Scotch and Canadian spirits. Sherrie being originally from Dallas had to include this recipe from the Mansion on Turtle Creek.

Coconut Pound Cake

From: Linda Winn

Ingredients

1 cup Crisco
2 cups white granulated sugar
5 eggs
2 cups flour
1 1/2 tsp baking powder
1 tsp salt
1 cup buttermilk
1 1/2 tsp coconut flavoring
1 can flake coconut

Instructions

1. Cream Crisco and sugar.
2. Add eggs one at a time, beating well.
3. Sift dry ingredients and add alternately with buttermilk.
4. Add flavoring and coconut.
5. Bake in a greased and floured bundt or tube pan at 350 for one hour.
6. GLAZE: Stir 1 cup sugar and 1/2 cup water in a small saucepan. Bring to a boil and cook for one minute. Add one tsp coconut flavoring. Drizzle hot glaze over cake while cake is still in pan. Let cake cool in pan for five or ten minutes.

Notes

Bring to church on non-returnable plate/cardboard/etc.

Cram Family Chocolate Cake

From: Dick Cram

Ingredients

1/2 cup soft butter
2 cups sugar
2 eggs
1/2 cup buttermilk (almond milk)
2 1/2 cups flour (gluten-free baking mix)
6 Tbsp Cocoa powder
1 cup boiling water
1 tsp vanilla extract
1 tsp baking soda
1 tsp salt

Instructions

1. Stir cocoa into boiling water & set aside.
2. Beat butter & sugar until creamy.
3. Add beaten eggs, buttermilk, vanilla, baking soda & salt.
4. Add flour & beat until mixed.
5. Slowly add cocoa-water mixture as it will splatter.
6. Pour into 12x13 pan for cake or about 24 lined cupcake pans.
7. Bake at 325 degrees for 40-45 minutes for cake. About 17-20 minutes for cupcakes. Gluten-free cakes may need to be baked longer, so make sure a toothpick in the middle comes out clean.
8. Frost with Cram Family Frosting which can be poured on the hot cake.

Notes

Gluten-free & dairy-free ingredients are shown in the parentheses of the ingredients list. I add dairy-free mini chocolate chips to the batter before the cupcakes or cake are baked.

Personal Story

This is the Cram family chocolate cake that started with my Swedish great-grandmother & has been a part of birthdays for 6 generations. When I was growing up my grandfather lived with us & Mom baked 2 cakes almost every weekend. When family members needed to go gluten-free/ dairy-free, Phyllis made the changes, and no one can tell the difference!

Cram Family Chocolate Frosting

From: Dick Cram

Ingredients

Bowl & mixing spoon
Glass measuring cup
Milk (Almond Milk)
Powdered Sugar
Hershey's Cocoa
Vanilla
Lump of soft butter

Instructions

1. Warm about 1/4 cup milk in glass container in microwave & set aside.
2. In large bowl, dump a pile of powdered sugar. Add some cocoa and mix the two items until powdered sugar is a light brown color.
3. Add vanilla & lump of butter & mix together with the dry ingredients.
4. Slowly add small amounts of warm milk & mix until you have the consistency that you want. Too dry, add a bit more milk. Too thin, add a bit more powdered sugar. It will set nicely on the hot cake!

Notes

This recipe ALWAYS turns out right, even when you vary the amounts of ingredients. Pour on to hot cake right out of the oven. Sets up to be a very fudgy topping!

Personal Story

This frosting recipe is always used on the Cram Family Chocolate Cake! Any leftover frosting gets put on graham crackers for snacks!

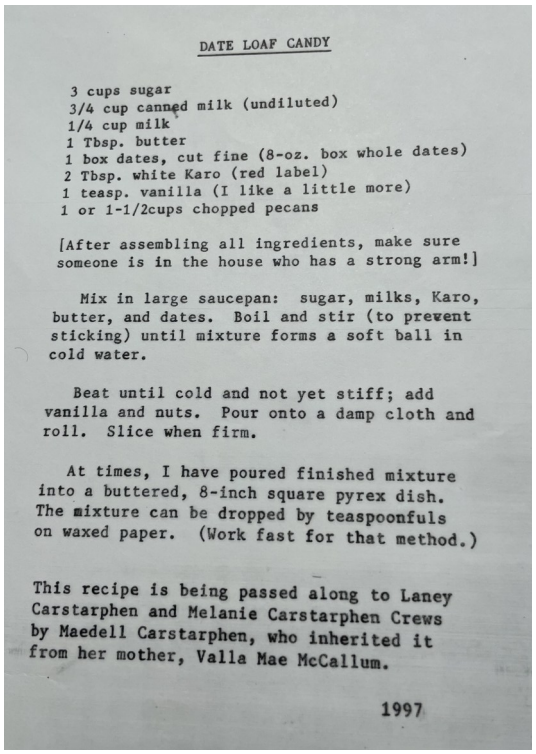
Date Loaf Candy

From: Melanie Carstarphen

Serves: 15

Ingredients

3 cups sugar
3/4 cup canned milk (undiluted)
1/4 cup milk
1 Tbsp butter
1 8-oz box dates, cut fine
2 Tbsp white Karo syrup (red label)
1—1 1/2 cups chopped pecans
1 tsp vanilla



DATE LOAF CANDY

3 cups sugar
3/4 cup canned milk (undiluted)
1/4 cup milk
1 Tbsp. butter
1 box dates, cut fine (8-oz. box whole dates)
2 Tbsp. white Karo (red label)
1 teasp. vanilla (I like a little more)
1 or 1-1/2cups chopped pecans

[After assembling all ingredients, make sure someone is in the house who has a strong arm!]

Mix in large saucepan: sugar, milks, Karo, butter, and dates. Boil and stir (to prevent sticking) until mixture forms a soft ball in cold water.

Beat until cold and not yet stiff; add vanilla and nuts. Pour onto a damp cloth and roll. Slice when firm.

At times, I have poured finished mixture into a buttered, 8-inch square pyrex dish. The mixture can be dropped by teaspoonfuls on waxed paper. (Work fast for that method.)

This recipe is being passed along to Laney Carstarphen and Melanie Carstarphen Crews by Maedell Carstarphen, who inherited it from her mother, Valla Mae McCallum.

1997

Instructions

1. Mix in large saucepan the sugar, milks, Karo, butter and dates.
2. Boil and continuously stir (to prevent sticking) until mixture forms a soft ball in cold water.
3. Beat until cold and not yet stiff.
4. Add vanilla & nuts.
5. Pour onto damp cloth and roll.
6. Cut into slices when cooled.
7. Alternatively, you can pour mixture into buttered 8 inch square Pyrex dish OR spoon drops onto wax paper and allowed to dry.

Personal Story

Passed along to me from my mother, MaeDell McCallum Carstarphen who received it from her mother Valla Mae Bennet McCallum.

Dump Cake

From: Vickie Koelling

Serves: 20

Ingredients

1 box white cake mix
1 large can crushed pineapple
1 can cherry pie filling
2 sticks butter

Instructions

1. Dump crushed pineapple into a rectangular cake pan.
2. Dump the pie filling on top of that.
3. Dump the cake mix on top of that.
4. Slice up the butter and place on top of the cake mix.
5. Bake at 350 degrees for 1 hour.

Notes

A variation is Black Forest Dump Cake using a large package of chocolate chips, cherry pie filling, and chocolate cake mix, dotted with 2 sticks of butter.

Easy Fruit Cobbler

From: Martha Robertson

Serves: 8

Ingredients

2 cups fruit (fresh peaches are the best)
1 cup sugar
1 stick butter (1/2 cup)
3/4 cup sugar
1 1/4 cups flour
2 tsp baking powder
3/4 cup milk
Pinch of salt

Instructions

1. Mix fruit and 1 cup of sugar. Best if you let it set and make some juice unless the fruit has been frozen.
2. Put the stick of butter in baking dish and let it melt while oven is preheating.
3. Prepare batter from remaining ingredients.
4. Pour over melted butter. Do not stir.
5. Put fruit mixture on top. Do not stir.
6. Batter will rise to the top during baking.
7. Bake at 350 degrees for 45 minutes - 1 hour until top is brown and crisp.

Fruit Swirl Coffee Cake

From: Barbara Weiss

Ingredients

1 1/2 cups sugar
1/2 cup softened oleo
1/2 cup shortening
1 1/2 tsp baking powder
3 cups flour
4 eggs
1 tsp vanilla
1 tsp almond extract
1 can (21 oz) cherry or other pie filling

GLAZE: 1 cup powdered sugar & 1-2 Tbsp milk until smooth and desired consistency. Add vanilla & almond flavoring to glaze.

Instructions

1. Heat oven to 350 degrees. Grease jelly roll pan (15 1/2 x 10 1/2 x 1).
2. Beat sugar, oleo, shortening, baking powder, vanilla, almond extract, and eggs in large mixing bowl constantly, until blended.
3. Beat on high speed, scraping bowl occasionally about 3 minutes.
4. Stir in flour. Spread 2/3 of batter in pan. Spread pie filling over batter. Drop remaining batter by tablespoons onto pie filling. Bake until light brown, about 30 minutes. Drizzle with glaze while warm.

Fudge Scotch Squares

From: Tana Reeve

Ingredients

1 1/2 cup graham cracker crumbs
1 can Eagle Brand Sweetened Condensed Milk
1 cup Semi-Sweet Chocolate morsels
1 cup Butterscotch Morsels
1 cup coarsely chopped walnuts

Instructions

1. Mix well and press mixture into very well greased 9" square pan.
2. Bake at 350 degrees for 30-35 minutes.
3. Cool for 45 minutes and cut into 1½ inch squares

Notes

This works well in a silicone pan because the treats really stick to the pan.

Personal Story

This was one of my Dad's favorites. My Mom would make them every year at Christmas. My Dad was killed in an accident in 2008, and Mom stopped making them because they were his favorite, not hers. I begged her for the recipe. When I make them now at Christmastime, they are a memory of my dad.

Furr's Pineapple Millionaire Pie

From: Cindy Dollar

Ingredients

Filling:
2 cups powdered sugar
1 stick butter
2 large eggs
1/8 tsp salt
1/4 tsp vanilla extract
2 baked 9" pie shells

Top layer:
1 cup heavy cream (1 pint)
1/2 cup powdered sugar
1 cup crushed pineapple (well drained)
1/2 cup chopped pecans

Instructions

Filling:

1. Cream together powdered sugar and butter.
2. Beat in eggs, salt and vanilla until light and fluffy.
3. Spread evenly in baked pie shells and chill. (Do not cook)

Top layer:

1. Whip cream until stiff.
2. Blend in powdered sugar.
3. Fold in pineapple and pecans.
4. Spread over filling and chill thoroughly.

Gingersnaps

From: Marty Land

Ingredients

3/4 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1/4 cup molasses
1 egg
2 cups flour
1/4 tsp salt
2 tsp soda
1 tsp ginger
1 tsp cinnamon

Instructions

1. Cream shortening & sugars.
2. Add egg & molasses. Mix well.
3. Add flour, salt, soda & spices. Mix well.
4. Roll into small balls & roll the balls in white sugar.
5. Bake on greased cookie sheets for about 15 minutes at 350 degrees.

Personal Story

Land family favorite!

Helen's Coffee Cake

From: Jo Nell Morris

Serves: 30

Ingredients

2 1/2 cups sifted flour
1 cup brown sugar
3/4 cup white sugar
1 3/4 tsp cinnamon
3/4 cup oil
1 cup milk
1 egg
1 tsp baking powder
1 tsp soda
1 tsp vanilla
1/2 cup pecans, chopped (optional)
1/2 tsp salt

Instructions

1. Mix flour, sugars, salt, cinnamon, and oil until crumbly.
2. Measure out 1 cup and set aside for topping.
3. Mix remaining ingredients, except pecans, with rest of flour-sugar mixture.
4. Pour into greased and floured 9 x 13 inch pan and sprinkle with topping mixture and pecans.
5. Bake at 375 degrees for 30 to 35 minutes.

Notes

Servings are approximate, depending on serving size.

Personal Story

This recipe was given to me by Helen Miller who hired me and became my first supervisor at age 19. She was a treasured Christian friend and amazing cook who died on April 22, 2021 from COVID in rehab after hip replacement. God got a special angel on that day.

Hot Fudge Pie

From: Vickie Koelling

Serves: 6

Ingredients

1 stick butter (melt in pie pan while pre-heating oven)
2 eggs
1/2 cup flour
1 cup sugar
1/3 cup cocoa (I like dark chocolate)
1 teaspoon vanilla

Instructions

1. Mix ingredients together.
2. Pour in greased pie pan.
3. Bake at 325 degrees for 25 minutes.

Personal Story

I take this to neighbors or serve to friends as a quick and easy dessert.

Key Lime Pie

From: Joann Leedy

Serves: 6

Ingredients

1 Cup whipping cream
1 can condensed milk (Eagle brand)
1/2 cup lime juice
unbaked graham cracker crust
Can whipped cream
Slice of lime

Instructions

1. Beat whipping cream until stiff.
2. Add condensed milk & mix.
3. Add lime juice, slowly.
4. Mix only until combined well.
5. Pour into pie crust shell & place in refrigerator.
6. Pipe whipping cream around the edges & place lime slice in center of pie to decorate.

Lemon Blossoms

From: Becky Travelstead

Serves: 24

Ingredients

1 pkg Yellow cake mix
1 3.5 oz pkg. instant lemon pudding
4 eggs
3/4 cup vegetable oil

Glaze:
4 cups confections sugar
1/3 cup fresh lemon juice
grated zest of one lemon
3 Tbsp vegetable oil
3 Tbsp water

Instructions

1. Preheat oven to 350 degrees.
2. Coat miniature muffin pans with cooking spray.
3. In a large bowl, combine cake mix, pudding mix, eggs and oil and blend with electric mixer for 2 minutes.
4. Spoon 1 tablespoon of mix into each muffin cup and bake for 12 minutes then turn onto tea towel.
5. To prepare glaze, sift confectioners sugar into a medium bowl. Add lemon juice, zest, oil and water and mix until smooth.
6. Dip cupcakes into glaze while still warm, covering as much of the cake as possible.
7. Place on a wire rack with wax paper underneath to catch drips. Let glaze set thoroughly.

Personal Story

I try to keep some of these in the freezer so that they are available when needed.

Lemon Chess Pie

From: Kay Berry

Ingredients

2 cups sugar
4 eggs
1 Tbsp flour
1 Tbsp cornmeal
1/4 cup of melted Butter
Juice and grated rind of 1 1/2 lemons

Instructions

1. To well-beaten eggs, add sugar slowly until smooth, add other ingredients.
2. Pour into unbaked pie shell.
3. Bake in hot oven (400) for about 15 mins.
4. Lower temperature to 350 degrees and bake about 30 mins or until golden brown.

Personal Story

My Mother was an amazing cook. This was her recipe. We all love this pie.

Lime Charlotte Russe

From: Sandra Thompson

Serves: 12

Ingredients

1 box lime Jello
1 envelope unflavored gelatin
1 cup milk
4 eggs, yolks and whites separated
1/2 cup sugar
1/4 tsp salt
1 tsp vanilla
1 cup heavy cream
1 dozen lady fingers

Instructions

1. Prepare lime jello and pour into a 2 quart mold. Chill until firm.
2. In top of double boiler, soften unflavored gelatin in milk.
3. Add beaten egg yolks, 1/4 cup sugar, and salt.
4. Cook over simmering water until thickened.
5. Cool and add vanilla.
6. Make meringue with egg whites and 1/4 cup sugar.
7. Fold meringue into custard mixture.
8. Whip heavy cream and add to mixture.
9. Line mold above gelatin with split lady fingers.
10. Pour custard mixture on top of lime jello and chill until firm.
11. Un-mold.

Notes

Can be made in a glass bowl and spooned out.

Personal Story

I put this in the cookbook of Madison, NJ Women of Episcopal Church.

Mama's Italian Holiday Cheesecake

From: Ben and Michele De Bellis

Ingredients

Filling:
3 extra large eggs
1 lb of whole milk ricotta
1 cup sugar
2 Tbsp of very softened cream cheese
1/2 -1 tsp mandarin orange zest (or more to taste) or use candied mandarin peel
Juice of one mandarin
1 tsp vanilla

Crust:
2 eggs
1/2 cup sugar
1/2 cup milk (as much as needed to bring dough together)
1/2 cup butter
3 tsp baking powder
1-1 1/2 cups flour

Instructions

1. Combine eggs and sugar and beat well.
2. Add remaining filling ingredients and combine.
3. Combine the crust ingredients either by hand or in a food processor.
4. Set aside to chill for 30 minutes.
5. Roll out about half the crust for a thin crust to be placed in a pie pan. The remaining crust can be used for lattice strips on top.
6. Add the filling to the pie shell.
7. Cook in a preheated 375 degree oven for about 45 minutes.
8. Let it sit and set. Refrigerate and serve or serve at room temperature.

Personal Story

This is a special Italian cheesecake made every Pasqua/Easter and Natale/Christmas.

Maple Syrup Pie

From: Cindy Dollar

Ingredients

1 cup maple syrup
1 1/2 pounds brown sugar
1 1/2 cups cream
2 Tbsp soft butter
4 eggs

Instructions

1. Beat together and pour in three pie shells.
2. Bake 40 minutes at 350º.

Notes

From Aux Anciens Canadiens, Quebec City

Million Dollar Pie

From: Sherrie Arnold

Serves: 6

Ingredients

23 Ritz crackers
1 cup pecans, chopped
4 egg whites (no yolks)
1 cup sugar
Optional: 1/2 cup semi-sweet chocolate chips
Toppings: Whipped cream, or vanilla ice cream with chocolate syrup.

Instructions

1. Crush ritz crackers into crumbs and mix with pecans.
2. In a separate bowl, beat egg whites. While beating egg whites, slowly add sugar. Beat egg whites until stiff.
3. Gently fold the cracker and pecan mix into the stiff egg whites.
4. Pour into a light greased pie pan and bake at 350 degrees for 20 minutes.
5. Serve plain or with toppings.

Notes

Optional semi-sweet chocolate chips may be stirred in with the crackers and pecans prior to folding into the egg whites.

Personal Story

Sherrie's childhood favorite, she preferred it served with whip cream. Luby's cafeteria had a very similar version.

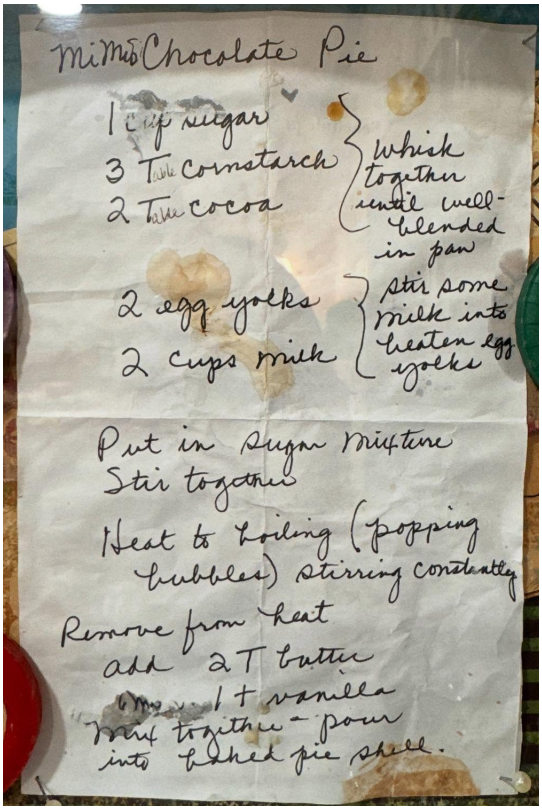
Mimi's Chocolate Pie

From: Rev. Lauren Green-Yates

Serves: 30

Ingredients

1 cup sugar
3 Tbsp cornstarch
2 Tbsp cocoa
2 egg yolks, beaten
2 cups milk
2 Tbsp butter
1 tsp vanilla



Instructions

1. Whisk together sugar, cornstarch, and cocoa until well-blended in pan.
2. Stir some of the milk into the beaten egg yolks.
3. Add sugar mix into egg and milk mix and stir together.
4. Heat to boiling (popping bubbles), stirring constantly.
5. Remove from heat.
6. Add butter and vanilla. Mix together.
7. Pour into baked pie shell.

Personal Story

Mimi's famous chocolate pie in Aunt Merissa's handwriting. A treasure shared by my cousin, Abby.

Mom's Best Ever Banana Bread

From: Ben and Michele De Bellis

Ingredients

2 very ripe medium to large bananas
2 eggs
1 3/4 cups flour
1 1/2 cups sugar
1 c nuts, chopped (optional)
1/2 cup oil- sunflower, canola, vegetable
1/3 cup buttermilk (or 1/4 cup milk with 1 Tbsp vinegar)
1 tsp baking soda
2 generous tsp vanilla
1/2 tsp salt
1/2 - 3/4 cup dark/semi sweet chocolate chips
1 tsp cinnamon

Instructions

1. Combine bananas and other wet ingredients and set aside.
2. Mix flour, soda, salt in a bowl.
3. Slowly add dry and wet ingredients until combined.
4. Add chopped nuts and or chocolate chips.
5. Pour in a greased loaf pan.
6. Cook in a pre-heated oven at 350 degrees for 1 hour and 20 minutes to 1 hour and 30 minutes.
7. Cool slightly and enjoy.

Personal Story

Mom made this often. It was my favorite after school snack. She loved adding walnuts and pecans from their tree. Her secret was never measuring the vanilla.. just a big splash or two!

Monkey's Tea Cakes

From: Barto Arnold

Ingredients

2 cups plus extra sugar
1/2 cup butter
1/2 cup lard
1 cup whole milk
2 eggs
1 heaping tsp baking powder
1/4 tsp salt
2 tsp vanilla or almond extract
2 1/2 cups estimated flour (read notes)

Notes

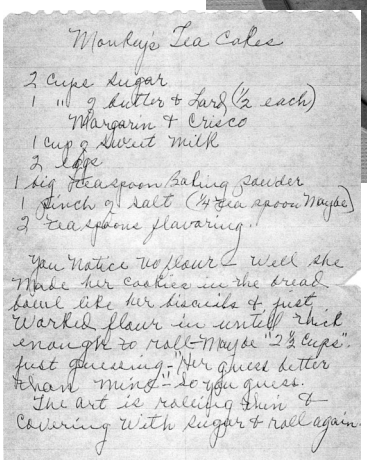
Notice the flour--she made her cookies in the bread bowl like her biscuits and just worked flour in, just enough flour to roll-- maybe "2 1/2 cups flour" just guessing, her guess. The art is rolling thin and covering with sugar and then rolling out again. Just like biscuits, overworking the dough will make the cookie -like cakes tough. May substitute butter with margarine, and substitute lard with Crisco shortening.

Personal Story

Recipe of Iva Barton, "Monkey" (1884-1976), Burnet County, TX. She was Barto Arnold's maiden maternal great aunt. This recipe came with the Barton family from Tigerville, SC to Texas by wagon train in 1852. As children, his numerous cousins and he were constantly pestering Monkey for one of her cookies. Photo of Iva (on right) and Norah Barton, great aunts of Barto Arnold. Recipe from family archives.

Instructions

1. Mix together all ingredients, except flour, in bread/biscuit bowl.
2. Work in enough flour until thick enough to roll.
3. Thinly roll out dough and cover with extra sugar.
4. Form ball with dough and roll out dough again and cut with round cookie cutter.
5. Bake at 350 degrees for 10-11 minutes.
6. Serve with various jams and jellies.



Monkeys Tea Cakes
2 cups sugar
1 " g butter & Lard (½ each)
Margarin & Crisco
1 cup g sweet milk
2 eggs
1 big teaspoon baking powder
1 pinch of salt (½ tea spoon Maybe)
2 teaspoons flavoring
You notice no flour & well she
Make her cookies in the bread
bowl like her biscuits & just
Worked flour in until thick
enough to roll-Maybe "2½ cups"
just guessing" Her guess better
than mine-do you guess.
The art is rolling thin &
Covering with sugar & roll again

Mother's Best Sand Tarts

From: Mary Richter

Serves: 48

Ingredients

1 cup butter
2 cups sifted flour
1/4 cup sifted powdered sugar
1 tsp double acting baking powder
1 cup chopped pecans
2 tsp vanilla
additional 1 cup sifted powdered sugar for later use.

Instructions

1. Cream butter until light and fluffy.
2. Sift together & stir in: flour, powdered sugar & baking powder.
3. Add pecans & vanilla.
4. With fingers, shape into crescents & place on an ungreased baking sheet.
5. Bake in moderate oven (350 degrees) for 10-12 minutes, or until delicately browned.
6. While tarts are still hot, roll in the extra 1 cup powdered sugar.

Personal Story

Mary Richter's mother!

Nana's Easy Creamy Icing

From: Martha Robertson

Ingredients

1 cup sifted confectioners' sugar
1/4 tsp salt
1/2 tsp vanilla or other flavoring
3 Tbsp heavy whipping cream (add more as needed)

Instructions

1. Blend sugar, salt, and flavoring (can use lemon, almond or peppermint flavoring for variety.)
2. Add cream to make easy to spread.
3. If desired, tint with a few drops of food coloring.
4. Spread on cookies with spatula or pastry brush.
5. Makes icing for 3 to 5 dozen cookies, depending on size.

Notes

I always double the recipe so that we can have at least 4 or 5 different colors.
For professional looking iced drop cookies, place 1 teaspoon icing on center of each cookie. With small icing spatula, spread icing with circular motion.

Personal Story

Always use this recipe with Nana's Sugar Cookies.

Nana's Sugar Cookies

From: Martha Robertson

Serves: 48

Ingredients

3/4 cup shortening (part butter or margarine)
1 cup sugar
2 eggs
1 tsp vanilla flavoring or 1/2 tsp lemon
2 1/2 cups flour
1 tsp baking powder
1 tsp salt

Instructions

1. Mix shortening, butter, sugar, eggs and flavoring thoroughly.
2. Measure flour by dipping method or by sifting.
3. Stir flour, baking powder, and salt together; blend in.
4. Chill at least 1 hour.
5. Heat oven to 400°.
6. Roll dough 1/8" thick on a lightly floured board.
7. Cut with 3" cookie cutter. Place on ungreased baking sheet (I cover pan with parchment paper).
8. Bake 6 to 8 minutes, or until cookies are a delicate golden color.

Notes

Do not use self-rising flour in this recipe. I use about half & half shortening and butter. You can use any size or shape cookie cutter. I chill at least over night or dough can be frozen for later use.

Personal Story

Family recipe for about 50 years.

No Bake Cookies

From: Cindy Dollar

Ingredients

2 cups sugar
1/2 cup cocoa
1 stick butter
1/2 cup milk
1/2 tsp vanilla
1/2 cup peanut butter
3 cups oats

Instructions

1. Mix and heat sugar, cocoa, butter and milk in saucepan for two minutes.
2. Remove from heat and add vanilla, peanut butter, and oats.
3. Stir until oats are coated.
4. Drop by spoonfuls onto waxed paper. Cool.

Oatmeal Crunch Bars

From: Phyllis Cram

Serves: 15

Ingredients

2 sticks butter, softened
1 cup brown sugar, packed
1 tsp vanilla
3/4 tsp salt
1 1/2 cups flour
1/2 tsp baking soda
1 cup quick oatmeal
1 cup+ chocolate chips

Instructions

1. Cream together butter, sugar, vanilla, and salt.
2. Add flour, baking soda, and oatmeal.
3. Press into 9x13 lightly greased glass container with waxed paper or parchment paper between your hand & the dough. Doesn't raise very high.
4. Bake 350 degrees, for about 20 minutes; do not overbake. Should be light brown.
5. Remove pan to wire rack.
6. Immediately, sprinkle chocolate chips on the dough. Smooth over dough as chips melt. This is not a frosting, it is chocolate chips & they take a long time to set. Keep that in mind, so make ahead of when you need the bars.
7. Cut in squares when chocolate sets. Don't refrigerate as the chocolate will change color.

Notes

Can be made gluten-free if you use gluten-free/dairy-free chocolate chips & gluten-free baking mix instead of the flour.

Personal Story

Recipe from my cousin in Minnesota. We took the recipe to Texas & other family members took the recipe to Oregon, California, Iowa, Norway & Belgium!

Orange Date Nut Cake

From: Sandra Thompson

Ingredients

1 cup butter
2 cups sugar
4 eggs
1 1/3 cup buttermilk
1 tsp baking soda
4 cups plain flour
2 Tbsp grated orange rind
1 pkg pitted dates
1 cup pecans, chopped
1 1/2 cups granulated sugar
1 cup orange juice
2 Tbsp grated orange rind

Instructions

1. Cream butter and sugar.
2. Add eggs, one at a time.
3. Dissolve baking soda in buttermilk.
4. Add Flour and buttermilk mixture (alternately) 3 parts.
5. Beat batter until smooth.
6. Add orange rind, dates, and nuts (do not flour dates).
7. Bake in 325 degree oven for 1 1/2 hours in tube pan.
8. Stir the granulated sugar with orange juice and remaining orange rind. Do not heat.
9. While the cake is still hot in the pan, pour the juice mixture over cake.
10. Let cool in the pan.

Padre Island Sand Dollars

From: Cindy Dollar

Ingredients

1/2 cup softened butter
2 cups flour
1/2 cup powdered sugar
1 tsp vanilla
1/4 tsp salt
Granulated sugar and cinnamon mix for coating

Instructions

1. Beat butter and powdered sugar until fluffy.
2. Gradually mix in flour.
3. Add vanilla and salt.
4. Shape dough into balls.
5. Press into cinnamon/sugar mix and place on ungreased baking sheet with sugared side up.
6. Bake at 400º for about 10 minutes.

Peach Cobbler

From: Sydney Deitrick

Serves: 6

Ingredients

1 Stick margarine or butter
Filling
1 1/2 cups sugar
2 Tbsp flour
Pinch of Salt
8 ripe peaches pelled and sliced
1/2 cup water or brandy

Crust
1/2 stick margarine or butter
1/2 cup sugar
1 cup flour
1 tsp baking powder
1/2 tsp salt
1/2 cup milk

Instructions

1. Preheat over to 350 Degrees.
2. **Filling**: Melt the margarine in medium sized sauce pan over medium heat.
3. Stir in sugar, flour and salt-mix well.
4. Add peaches and water or brandy.
5. Stir and heat for about 5 minutes.
6. Pour into a greased 9 inch square casserole-set aside.
7. **Crust**: In mixing bowl, cream the margarine with the sugar.
8. Add flour, baking powder, salt and milk-mix well.
9. Spoon batter over the peaches and bake for about 1 hour until golden brown.

Notes

I use 1/4 cup water and 1/4 cup brandy in the filling.

Pineapple Cake

From: Sharon Luedecke

Ingredients

Yellow cake mix
1 pkg vanilla pudding
1 pkg softened cream cheese
1 1/2 cups milk
1 20 oz can crushed pineapple (drained)
Large cool whip

Instructions

1. Make cake according to package directions. Cool.
2. Mix together pudding, softened cream cheese and milk until thick.
3. Ice cake.
4. Sprinkle drained crushed pineapple on top.
5. Ice with Cool Whip. Chill until ready to eat.

Notes

I usually chill it overnight.

Personal Story

This recipe has been a favorite. A friend that worked with Garland in Odessa invited us for dinner one night. We had just moved up there after we got married. This was the dessert she served.

Pineapple Pie

From: David Richter, in honor of his mother Leona

Serves: 8

Ingredients

3 eggs
1 1/2 cups sugar
Pinch of salt
Lump of butter
2 level Tbsp flour
1/2 cup milk
1 small can crushed pineapple
Pie crust, pre-baked a little.

Instructions

1. Beat eggs & sugar together until smooth.
2. Add salt, butter, flour, milk & pineapple.
3. Pour into pie crust.
4. Bake 30-40 minutes at 350 degrees.

Notes

Jiggle pie after 45 minutes to see if firm. It should be firm in middle like a pecan pie. No jiggling!

Personal Story

Original recipe from Leona's friend. David likes to add 1 cup of coconut to the pie filling. He also uses 4 eggs, instead of 3.

Pumpkin Bars

From: Linda Winn

Ingredients

4 eggs
1 cup vegetable oil
2 cups sugar
1 can pumpkin
1/2 tsp salt
2 tsp cinnamon
1 tsp baking soda
1 tsp baking powder
2 cups flour
1 cup pecans
1 cup raisins (optional)

Icing:
3 oz cream cheese
6 Tbsp butter
1/2 box powdered sugar
1 tsp vanilla
1 tsp milk (more if needed)

Instructions

1. Mix all ingredients together using mixer.
2. Pour in a large greased cookie sheet with sides about 1 inch high.
3. Bake 20 minutes at 350 degrees.
4. Cool and then put on icing.

Raisin Pecan Pie

From: Kay Berry

Ingredients

1/2 cup butter (not margarine)
1 cup sugar
2 eggs
1 cup raisins
1 cup pecans, coursely chopped
1 tsp vanilla

Instructions

1. Cream butter until fluffy, add sugar, beat until very fluffy.
2. Add eggs, one at a time beating very well after each egg.
3. Mix in (with a spoon) nuts, raisins and vanilla.
4. Pour into a 9" or 10" unbaked pie shell.
5. Bake at 325 degrees for 30 mins.
6. Let cool one hour before serving.
7. If desired, top with a dollop of whipped cream

Personal Story

This is Randy's mother’s pie recipe. We all have enjoyed this at Thanksgiving and Christmas and all other get togethers through the years.

Rice Krispie Confections

From: Sandra Thompson

Ingredients

1 cup Butterscotch morsels (6 oz pkg)
1/2 cup Peanut Butter
3 cups rice krispies

Instructions

1. Melt butterscotch morsels and peanut butter in pan over low heat, stir until well-blended.
2. Remove from heat.
3. Add rice krispies, stirring until well-coated with butterscotch mixture.
4. Drop by teaspoonfuls onto waxed paper or foil-lined baking sheets.
5. Cool in refrigerator.
6. Store in boxes and put in refrigerator until used.

Personal Story

Honestly, I have not made these, but a friend did and they were good!

Sopapillas

From: Cindy Dollar

Ingredients

2 cups flour
1 tsp baking powder
1 tsp salt
1 beaten egg
3 Tbsp salad oil
1/2 cup water

Instructions

1. Mix dry ingredients.
2. Add liquid ingredients.
3. Knead well. Dough may be sticky.
4. Let it sit for 20 minutes.
5. Roll thin on floured cloth.
6. Cut into pieces.
7. Fry in hot deep fat.
8. Drain on paper towel.
9. Serve with honey or dust with powdered sugar.

Sour Cream Coffee Cake

From: Brenda Lander

Serves: 12

Ingredients

2 cups flour
1 cups sour cream
1/4 tsp salt
2 eggs
2 sticks butter
1 tsp vanilla
2 cups sugar
1 tsp baking powder

Topping:
1/2 cup pecans
1 tsp cinnamon
2 Tbsp brown sugar

Instructions

1. Cream together sugar, eggs, and butter.
2. Fold in sour cream and vanilla.
3. Fold in flour, salt, and baking powder which has been sifted together.
4. Put half of batter in greased tube pan.
5. Sprinkle with half of the topping, then remaining batter and rest of topping.
6. Bake 350 degrees for 1 hour.
7. Let stand in pan until cool.
8. Remove and sift powdered sugar on top.

Personal Story

This coffee cake helped sell two of our houses when we were moving to a new state. The aroma of the coffee cake throughout the house helped overlook everything else.

Stevie's Sinful Treats

From: Cindy Dollar

Ingredients

2 squares graham cracker
2 sticks of butter
1/2 cup brown sugar
1 cup pecans, chopped

Instructions

1. Line a cookie sheet with foil.
2. Break graham crackers into two-square pieces. And spread the pieces on the foil.
3. In a saucepan, bring to a boil the other ingredients for two minutes.
4. Pour mixture over the graham crackers.
5. Bake at 350⁰ for eight minutes.
6. Cool and eat.

Sugar Cookies

From: Mary Richter

Ingredients

1 cup butter or oleo
1 cup Crisco oil
1 cup granulated sugar
1 cup powdered sugar
2 large eggs
1 tsp vanilla
4 cups flour
1 tsp salt
1 tsp baking soda
1 tsp cream of tarter

Instructions

1. Cream 1st four ingredients together until light.
2. Add eggs & vanilla & mix thoroughly.
3. In a 2nd bowl, sift together the flour, salt, baking soda & cream of tartar.
4. Stir dry ingredients into sugar mixture & mix well.
5. Roll a tsp of soft dough into a ball. Roll ball in sugar. Place balls on ungreased cookie sheet and press down with a glass tumbler dipped in sugar.
6. Bake at 375 degrees about 11 minutes or until edges are brown.

Texas-Sized Almond Crunch Cookies

From: Jean Smith

Serves: 24

Ingredients

1 cup sugar
1 cup powdered sugar
1 cup oil
1 cup butter or margarine
1 tsp almond extract
2 beaten eggs
3 1/2 cups white flour
1 cup whole wheat flour
1 tsp soda
1 tsp salt
1 tsp cream of tartar
2 cups sliced almonds
1 package almond brickle chips (Heath)

Instructions

1. Blend together 2 sugars, butter & oil until smooth & fluffy.
2. Mix together almond extract & 2 eggs in a bowl & add to other mixture.
3. Add all other ingredients (except almonds & chips) & blend together at low speed in mixer. Add almonds & chips.
4. Chill mixture until very firm.
5. Shape dough into golf ball sized balls. Roll in sugar & place on ungreased cookie sheet.
6. Flatten cookies with glass bottom dipped in sugar.
7. Bake 350 degrees for 12-18 minutes.

Notes

Cool one minute before removing from cookie sheet.

Watergate Cake

From: Vickie Koelling

Serves: 12

Ingredients

3 eggs
1 box white cake mix
1 box instant pistachio pudding
1 cup vegetable oil
1 cup ginger ale or club soda
1/2 cup chopped nuts

Watergate Icing
2 envelopes Dream Whip
1 1/2 cups cold milk
1 box instant pistachio pudding

Instructions

1. Mix cake ingredients well and bake in greased and floured bundt pan at 350 degrees for 40-50 minutes.
2. For icing, whip altogether until stiff. Spread on the cake.
3. Cover with coconut, chopped nuts and maraschino cherries.
4. Refrigerate cake.

Personal Story

Because of the green color, I like serving this cake at Christmas and Easter.

Wedding Cookies (Tea Cakes)

From: Cindy Dollar

Serves: 36

Ingredients

1 cup butter
1/2 cup granulated sugar
2 tsp water
2 tsp vanilla
2 cups sifted all-purpose flour
1 cup chopped pecans
Powdered sugar for coating

Instructions

1. Cream butter and sugar.
2. Add two teaspoons water and vanilla. Mix well.
3. Blend in flour and nuts.
4. Chill four hours.
5. Shape into balls.
6. Bake on ungreased cookie sheet at 325º for about 20 minutes.
7. Remove from pan and cool slightly.
8. Roll in powdered sugar.

Wine Cake

From: Sandra Thompson

Ingredients

1 pkg yellow cake mix
1 pkg vanilla instant pudding mix
4 eggs
1 tsp nutmeg
3/4 cup Crisco salad oil
3/4 cup sherry (not cooking sherry)

Instructions

1. Put all ingredients together in a bowl.
2. Mix at medium speed for 3 minutes.
3. Pour into greased and floured tube pan.
4. Cook for 50 minutes at 325 degrees.
5. Let cool in pan 10 min.
6. After cake is cool, sprinkle generously with powdered sugar.

Personal Story

Included this in NJ Episcopal Church Women's cookbook. My grandmother made this!


AUSTIN
GLOBAL
METHODIST
CHURCH