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Grapevine Garden Club Recipe Book 2002

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OUT OF THE GARDEN . . .

AND INTO THE KITCHEN

RECIPES FROM YOUR GARDENING FRIENDS

December, 2002

APPETIZERS & BEVERAGES

SOUPS AND SALADS

**DESSERTS—BREADS, CAKES,
COOKIES, PIES**

EASY CASSEROLES & SIDE DISHES

HERBAL VINEGARS

FOOD FOR THE BIRDS

APPETIZERS & BEVERAGES

HOT ARTICHOKE DIP

Linda Krimm

My daughter-in-law brought this to a family gathering and now everyone won't let her bring anything else!

- 1 can artichoke hearts (drained)
- 1 c. Miracle Whip
- ¼ to ½ c. sliced green onions (save some for top)
- 1 c. grated parmesan cheese
- 1 clove garlic crushed
- ¼ to ½ c. chopped tomatoes (save some for top)

Mix all ingredients and pour into 9" pie pan. Bake 350° for 20 to 25 minutes or until lightly brown on top. Before serving, sprinkle saved green onions & tomatoes on top. Serve with bread, crackers or celery.

If you would be happy all your life, plant a garden.

Chinese Proverb

ASPARAGUS ROLL-UPS

Ruth Nichol

Cut ham on diagonal
Mix cream cheese (either pineapple cream cheese or strawberry cream cheese) with finely chopped pecans.
Spread cheese mixture on ½ ham slice.
Lay asparagus spear on slice, and roll up—wide end first. It is best to clean asparagus the day before and put in bowl with ice cubes and water. Put in refrigerator overnight. Keeps asparagus crisp.
If made the day before, put in air-tight container and keep in refrigerator.

ANTIPASTA WEDGES

Sherry Schultz

- 2 cans Pillsbury crescent rolls
- ¼ lb. Honey ham--sliced thin but not shaved
- ¼ lb. Provolone cheese—thin, not shaved
- ¼ lb. Genoa salami—thin, not shaved
- ¼ lb. Baby Swiss cheese—thin, not shaved
- ¼ lb. Pepperoni—thin, not shaved
- 3 eggs slightly beaten with 3 T Parmesan cheese

Preheat oven to 325°. Spray 13 x 9 pan with cooking spray. Carefully place 1 can of crescent rolls in pan, pinching dough to cover bottom. Begin layering ham, provolone, salami, Swiss, and pepperoni. Carefully pour eggs with parmesan. Finish with second can of crescent rolls, pinching edges to seal. Sprinkle 3 T parmesan on top.

Cover with foil and bake for 25 minutes. Remove cover and bake an additional 20 minutes until top is slightly brown and dough is cooked. May be made one day ahead. Warm in 300° oven for 20 minutes.

CHEESE TWISTS

Barb Munn

Makes 2 dozen

- 1 full sheet puff pastry dough
- ¾ c. Parmesan cheese, grated
- ¼ c. sesame seeds
- Dash cayenne
- 1 egg, beaten with 1 T. water

Place puff pastry dough lengthwise on work surface. Beginning on long side of dough, slice dough into 24 strips about ¾ " wide and 6" long.

Combine cheese, sesame seeds, and cayenne pepper in a pie plate. In a separate bowl, mix the egg and water.

Place each strip of dough into egg, then into cheese mixture, coating well. Twist each piece one or twice. Place on an ungreased baking sheet and bake at 350° for 15-20 min. or until puffed and brown. Cool on wire racks

CORN/CHEESE DIP

Barbara Munn

2 11-oz. cans of Mexican corn
1 c. Miracle Whip
1 c. sour cream
2 green onions, sliced thin
10 oz. cheddar cheese, grated
1 small can green chilies
½ jar jalapenos

Mix all together and chill before serving with Fritos.

CRUNCHY SPINACH DIP

Valerie Reed

10 oz. pkg. spinach frozen in butter sauce, thawed
8 oz. can water chestnuts, drained, finely chopped
¾ c. chopped green onions
1 envelope country vegetable soup mix
1 ½ c. dairy sour cream
½ c. mayonnaise

In medium bowl. Combine all ingredients; mix well. Cover and chill overnight to blend flavors. If desired, pour into hollowed out unsliced sourdough bread and serve with pieces of bread, assorted raw vegetables and crackers. Makes 4 cups.

ARTICHOKE DIP

Barbara Williams

2 cans artichokes (not marinated)
1 cup mayonnaise
1 cup parmesan cheese
8 oz. shredded cheddar cheese
garlic powder to taste

Drain and mash artichokes. Mix all ingredients and bake in shallow casserole pan at 350° for 30 minutes

BRIE WITH CREAMY CARAMEL AND ALMONDS

Barb Munn

1 lb. wedge of Brie cheese
2 T. butter
¾ c. brown sugar
¼ c. light corn syrup
1 ½ T. flour
¼ c. milk
½ c. sliced almonds, toasted

Melt butter in saucepan over medium heat. Add brown sugar, corn syrup, and flour; stir. Bring mixture to a boil; reduce heat, and simmer, stirring constantly for 5 min. Remove from heat and cool to slightly warm. Slowly stir in milk. Add almonds. Pour over Brie and serve with fresh fruit or crackers.

In every failure is the seed of success.

LIGHT PEPPER NUT SANDWICHES

Barbara Williams

16 oz. Low-calorie cream cheese, softened
1 medium bell pepper, diced
¼ cup diced onion
½ cup chopped pecans
½ cup low-calorie sour cream
¼ cup low-calorie mayonnaise
whole wheat thin-sliced bread

Mix first 6 ingredients together. Trim crusts from bread. Cover half of the slices thickly with spread; top with remaining slices. Cut into finger sandwiches
Yield: 5 doz.

BOUSIN WITH FRESH HERBS

Beth Patterson

This spread is easy to make and goes over well served on water crackers or fresh French bread slices. We make one big batch and then split it into four to make four different herb combinations.

Basic Bousin Recipe:

½ pound cottage cheese
½ pound ricotta cheese
8 oz. cream cheese, softened
1 stick butter, softened
4 large cloves garlic, minced
2 medium shallots, minced
½ cup finely minced parsley, tightly packed
3 T minced chives
1 tsp. ground black pepper
¼ tsp. cayenne pepper
salt to taste (optional)

In a medium-sized bowl, blend the cheeses and butter; mix in other ingredients. Divide cheese mixture into four bowls and make variations. Make a couple of days ahead prior to serving for flavors to blend well. Bousin will last in the refrigerator a couple of weeks.

Variations:

Dill: 3 T fresh dill plus 2 tsp. fresh chives

Lemon Thyme: 3 T fresh lemon thyme, chopped

Italian blend: 3 T chopped basil, ¼ tsp. crushed dried red chili pepper, 2 tsp. onion chives, 2 T freshly grated Parmesan cheese.

Experiment with what is in your herb garden, even rosemary spread with a little orange zest is tasty on turkey. Recipes from *The Herb Garden Cookbook* by Lucinda Hutson, currently out of print.

SPICED PECANS

Shari Stanfield

1 egg white
1 tsp. cold water
1 lb. Pecan halves
½ cup sugar
½ tsp. salt
½ tsp. cinnamon
Beat egg white and water in large bowl until foamy, but not stiff. Add pecans and mix until all nuts are coated. Mix sugar, salt and cinnamon. Add to nuts and mix thoroughly. Place on buttered cookies sheet (10 x 15) and bake at 225° for 1 hour, stirring every 15 minutes. Cool; store in air-tight container.

TEA SYRUP

Boil 6 cups water. Add 15 family-sized tea bags. Cover and let set for 5 minutes. Remove tea bags and add 4 cups sugar. Simmer for 10 minutes. Make tea by adding 1 cup tea syrup to 1 (2-qt.) pitcher cold water. Keeps for weeks in refrigerator.

HOMEMADE KAHLUA

3 c. water
3 c. sugar
1 T vanilla
10 T. freeze-dried instant coffee
1 liter vodka (the cheapest)

Put water in pot; bring to a boil. Add sugar, one cup at a time, stirring to dissolve. After it starts to boil again, turn down to simmer. Add instant coffee and let simmer for approximately an hour, stirring occasionally, until it is slightly syrupy. Turn off and let cool. Add vanilla and vodka. Stir until blended well and pour into glass containers and let ferment for at least 3 months. Enjoy. It seems that the cheaper the vodka, the better it ferments!

FROZEN BERRY LIQUEURS

Suzi Guckel

Many frozen fruits are sugared; non-sugared fruits are preferable. Reduce water in the sugar syrup because of the water content in the fruit.

Sugar Syrup:

1 c white granulated sugar

½ c water

Bring to boil, stir until all sugar is dissolved and the mixture is clear. Makes 1 cup.

1 pkg. (10 oz.) frozen berries, raspberries, black berries

1 ½ c. vodka or part brandy

¼ c sugar syrup

In a canning jar (I use the jars with the attached glass lid and rubber seal) add juice and berries to alcohol. Stir and steep for 1 week. Strain and filter. Taste. Add sugar syrup as necessary. Yields about 2 cups.

PEAR LIQUEUR

Suzi Guckel

In a canning jar, add brown sugar to the bottom, about 1/10-th of the way up. Throw in 1 stick of cinnamon and a dash of vanilla. Add peeled, cut up chunks of fresh pear half way up the jar, then fill with cheap, clear rum. Invert once a day for 3 weeks. Enjoy!.

SIMPLY ELEGANT PUNCH

Barb Munn

Makes 12-16 servings

1 bottle white grape juice

1 qt. Ginger ale

Fresh fruit slices

Combine grape juice and ginger ale in punch bowl with crushed ice. Garnish punch with fruit of your choice. (Kiwis and strawberries are nice at Christmas).

STRAWBERRY CHAMPAGNE PUNCH

Barb Munn

Makes 10 cups

1/3 c. sugar

10 oz. Frozen strawberries in syrup, thawed

½ c. lime juice, freshly squeezed

½ c. brandy

½ c. ginger ale

2 bottles chilled champagne

garnish: fresh strawberries and fresh limes, thinly sliced

Combine sugar and ½ c. water in a small saucepan and simmer until the sugar is dissolved. Let sugar and water cook completely. In a blender, puree strawberries and their juice and the lime juice. Place pureed strawberry mixture in a punch bowl. Stir in the sugar mixture, the brandy and ginger ale. Chill until cold. Just before serving, slowly add the champagne. Add crushed ice or a frozen ice form and garnish punch with fresh strawberry and lime slices.

SUMMER PEACH TEA PUNCH

From the Governor's Mansion in Austin, Texas

3 family-sized tea bags

1 12-oz can lemonade concentrate

4 cups fresh mint, firmly packed

4 cups water

2 bottles Knudsen's Peach Nectar (available at Whole Foods Markets)

2 liters ginger ale

2 liters club soda

Boil water, then steep teas and mint for about 15 minutes. Remove tea bags, leaving mint in solution until cool. Strain into a 2-gallon container. Add lemonade and peach nectar. To finish, add ginger ale and club soda. Add ½ to 1 cup simple syrup** to taste. Serve over ice. If served in a punch bowl, garnish with fresh mint leaves and thin lemon slices.

**Simple syrup: 2 parts sugar to 1 part water. Bring to a slow boil until clear, about 4 minutes. Cool.

SOUPS AND SALADS

TOMATO BASIL SOUP

Barb Munn

4 T butter
½ onion, chopped
2 cloves garlic, chopped
2 16 oz. Cans diced tomatoes
1 8-oz. Can tomato paste
2 tsp. Fresh basil, chopped
½ tsp. Marjoram
½ tsp. Tarragon
8 cups water
salt and pepper to taste

Melt butter in large saucepan. Add onion and garlic and saute until tender. Add remaining ingredients. Simmer until slightly reduced and flavors are blended.

MARILYN'S BEAN SOUP

Barbara Atkins

Serves 8-10

In large soup pot, saute:
½ c. onion, chopped
3-4 cloves garlic, chopped

Add the following and do not drain liquid from cans:

1 can hot pinto beans (hot is optional)
1 can kidney beans
2 cans chicken broth
1 can Mexican stewed tomatoes
1 can corn
1 large can green chilis
½ pkg. taco seasoning
½ pkg. dry Hidden Valley Ranch dressing
½ c. cilantro, chopped (more to taste)

Bake 3-4 skinless, boneless chicken breasts in separate dish until tender—approx. 35 min. at 350°--chop in chunks and add to soup.

Simmer soup for 1-2 hours. Serve with tortilla chips in bottom of bowl. Great when served with Mexican cornbread!

TORTILLA SOUP

Barb Munn

4 corn tortillas
2 tsp. Peanut oil
2 14 ½-oz. Cans chicken broth
2 ½ c. water
1 c. Rotel tomatoes
1 small yellow summer squash
2 small zucchini squash
1 ear fresh corn
1 bay leaf
1 clove garlic, minced
¼ tsp. Ground cumin
1/8 tsp. Crushed red pepper
12 oz. Boneless chicken breasts, cut into ½-inch strips
2 green onions
¼ c. fresh cilantro, chopped
2 T fresh lime juice
avocado, mild cheddar cheese, grated cheese and sour cream for garnish (all optional)

Brush 1 side of tortilla with oil. Cut in half. Stack halves and cut crosswise into ¼-inch strips. Spread strips on a baking sheet and bake at 350° until golden brown. Cool.

Combine broth, water, tomatoes, squashes, corn, bay leaf, garlic, cumin, and red pepper in a large saucepan. Bring to a boil. Reduce heat and simmer 5 minutes. Add chicken and simmer until chicken is cooked through, about 5 minutes. Stir in green onion, cilantro and lime juice. Season with salt and pepper. Garnish soup bowls with tortilla chips. We like to top this soup with a few chopped avocados, mild cheddar cheese grated and a dollop of sour cream.

We must never lose our sense of awe at the magnificence of our planet.

CREAM OF POTATO SOUP

Barb Munn

3 diced potatoes
1 finely chopped onion
6 T flour
6 T margarine
¾ tsp. Salt
3 c. milk

Boil potatoes and onion for 10 to 15 minutes. Melt margarine in saucepan over low heat. Blend in flour, salt, and dash of pepper. Add milk all at once, stirring constantly, until mixture begins to thicken. Remove from heat and add potatoes and onions. Heat and serve. Garnish with chopped chives, bacon bits, and cheese.

GOURMET POTATO SOUP

Barb Munn

7 medium potatoes
3 medium onions
3 T butter
4 cups chicken stock
1 T salt
¼ tsp. pepper
1 cup light sweet cream or whole milk
¼ cup snipped chives
5 strips bacon

Peel and slice onions and potatoes. Melt butter in large saucepan; add onions and cook until tender but not brown. Add potatoes, chicken stock, salt, and pepper. Cut bacon into small pieces and saute until crisp. Drain on paper towel. When soup has cooked for 1 hour, mash with potato masher; add cream or whole milk and heat. Garnish with bacon and chives.

Good character, like good soup, is usually homemade.

ARTICHOKE PARMESAN PASTA SALAD

Sarah Erickson

3 c. shell or farfalle pasta, cooked & drained
1 c. artichoke hearts, quartered
½ c. fat-free Italian or Peppercorn Ranch salad dressing
½ c. red pepper, cut in strips
½ c. green pepper, cut in strips
¼ c. grated Parmesan cheese
¼ c. pitted ripe olives, sliced
¼ c. chopped onions (optional)
In a large bowl, mix together the pasta, artichoke hearts, salad dressing, peppers, onion, Parmesan cheese and olives. Refrigerate covered for at least one hour before serving. Makes 6 cups or about 12 servings.

The first hour of waking is the rudder that guides the whole day.

Henry Ward Beecher

BROCCOLI RAISIN SALAD

Joetta King

1 c. Hellmann's mayonnaise (can use reduced fat Miracle Whip)
1 1/2 cup granulated sugar (may use less)
1 T vinegar
2 bunches fresh broccoli, cut into florets
½ lb. cooked and crumbled bacon (not used for GGC luncheon)
1 small onion, finely diced
7 ½ oz. raisins
To prepare the dressing, blend mayonnaise, sugar and vinegar. Combine broccoli florets, crumbled bacon, diced onion and raisins in mixing bowl and gently fold in dressing. Serve salad slightly chilled. Tastes best when served the same day. Yields 3-4 pints.

SWEET PASTA SALAD

Roxanne Shinkle

1-4 serving pkg. cook-and-serve Vanilla pudding
2/3 c. nonfat dry milk powder
2 c. canned pineapple chunks in own juice—reserve liquid
1 tsp. vanilla
2 c. cooked acini de pepe macaroni
1 can mandarin oranges—drained
¾ c. lite Cool Whip
½ c. mini marshmallows

Combine dry pudding mix and dry milk powder. Add enough water to juice to make 1 ½ c. liquid. Add to dry mix and cook until mixture thickens and starts to boil. Remove from heat and add vanilla and cooked macaroni. Mix gently and cool 10 minutes. Fold in oranges and pineapple. Chill 1 hr. Fold in Cook Whip and marshmallows.

Most smiles are started by another smile.

JALAPEÑO COLE SLAW

Barb Griggs

1 large head cabbage
1 yellow, red & green bell pepper
1 Jalapeno pepper
1 small red onion

Slice all and mix with
Vegetable oil, vinegar, salt, pepper, and a dash of sugar
Better if made one day ahead.

SPRING SALAD

Lou Milner

Various leaf lettuces (fresh from the garden)
Mustard greens (fresh from the garden)
Cucumbers (fresh from the garden)
Variety of baby squash (fresh from the garden)
Onions (fresh from the garden)
Parsley (fresh from the garden)
Crisp bacon bits
Wedges of boiled eggs
Toasted pine nuts
Wedges of tomatoes

Dressing of choice (good with bacon/vinegar dressing or raspberry/pecan)

SUPER EASY CRUNCHY ORIENTAL SALAD

1 pkg. broccoli slaw mix
1/3 c. sunflower seeds
1 pkg. oriental ramen noodles
¼ c. oil
3 T apple cider vinegar
dash of salt and pepper

Mix oil and vinegar and ramen noodle flavoring packet. Add mixture to slaw. Add sunflower seeds and salt and pepper. Let sit for an hour or so for flavors to mix. Add dry ramen noodles at last minute to keep crunchy.

CARROT-RAISIN SALAD

2 lbs. Carrots, grated
2 cans crushed pineapple (20 oz.)
¾ c. plump raisins
Save pineapple juice and mix small amount with mayonnaise and about 1 T sugar for dressing. Chill.

ORIENTAL COLE SLAW

Lanette Hosey

1 pkg. beef ramen noodle soup
½ c. sunflower seeds (salted and shelled)
½ c. slivered almonds
1 bunch green onions (sliced—tops)
1 lb. coleslaw mix
½ c. Wesson vegetable oil
¼ c. sugar
3 tsp. red wine vinegar
Season packet from soup mix

Blend oil, sugar, vinegar, and seasoning packet. Crunch noodles in bag before opening. Mix coleslaw, almonds, sunflower seeds, and onions. Pour dressing over the cole slaw mix, toss well. (Don't add noodles until serving time or they will get soft!)

JOETTA'S FRUIT SALAD

Joetta King

Select your favorite fruit that is in season
Bananas & apples (soak both in pineapple juice to avoid discoloring)
Strawberries
Green grapes
Kiwi
Pineapple
You might wish to add melon & blueberries
Mix everything or layer fruit in bowl.

DRESSING:

½ cup mayonnaise or miracle whip
½ cup marshmallow crème
2 tsp. grated orange rind (fresh)
1 tsp. ground ginger (does not have to be fresh)
Drizzle the dressing across top and decorate with sliced fruit, pansy blooms or mint leaves.
Or serve the dressing on the side for guests to spoon over their serving.

WINTER FRUIT BOWL

Joetta King

4 medium grapefruit (pink is nice)
1 cup sugar
½ cup orange marmalade
2 cups (8 oz.) fresh whole cranberries
3 medium bananas

Pare and section grapefruit, reserving juice. Set grapefruit sections aside. Add enough water to juice to measure 1 cup liquid; combine with the sugar and marmalade. Heat to boiling, stirring to dissolve sugar. Add cranberries, cook and stir until skins pop, 5-8 minutes. Remove from heat; cool. Add grapefruit. Cover and chill.

Just before serving, slice bananas and stir into chilled grapefruit mixture. If you dip the sliced bananas into pineapple juice, they will not darken)
Makes 10 servings.

ARTICHOKE PASTA SALAD

Shari Stanfield

2 jars marinated artichoke hearts, drained
4 – 5 T fresh dill
Diced fresh vegetables: green onions, celery, broccoli, green pepper, as desired
1 pkg. multi-colored shell pasta
1 pkg. cheese-stuffed tortellini
1 can (12 oz.) ripe olives
Italian or Ranch dressing
Parmesan cheese, shredded

Cook pastas according to package directions and cool. In a large bowl, combine the cooled pasta, the remaining ingredients, except dressing and Parmesan cheese, and toss well. Add dressing to coat and toss again. Sprinkle with grated Parmesan and serve. Serves 12.

FUMI SALAD (CHINESE COLE SLAW)

Joyce Quam (Cook's, Inc.)

1 head savoy cabbage, chopped
8 green onions, chopped
½ c. almonds, slivered or chopped
½ c. sesame seeds
2 pkg. ramen noodles—oriental
Dressing:
2 pkg. seasoning from ramen
4 T sugar
1 tsp. pepper
1 tsp. salt
1 c. salad oil
½ c. rice vinegar
1 tsp. dark sesame oil (seasoned)

Combine cabbage & onions in bowl. Brown almonds, sesame seeds in dry skillet. Crush noodles. Add dressing just before serving.

BROCCOLI SALAD

Suzi Guckel

1 stalk raw broccoli (about 3-4 cups) cut into little pieces, using only the broccoli florets
½ c. finely chopped onion
4-6 bacon slices, cooked and cut into small pieces
1 ½ c. grated cheese (Swiss, cheddar, etc.)
Sauce:
¾ c. mayonnaise
¼ c. sugar (or 1 envelope sugar substitute)
4 T white vinegar
(I sometimes add a little horseradish to change the flavor)
Blend sauce ingredients together and add to broccoli mixture one-half hour before serving. Serve chilled.

*Recipe for having friends: Be one.
Elbert Hubbard*

BROCCOLI SALAD

Carolyn Ernst

1 lb. fresh mushrooms, sliced
1 bunch green onions, diced
2 bunches broccoli, florets only, cut in bit-sized pieces
½ c. sugar
1 tsp. salt
1 tsp. celery seed
1 T onion powder
¼ c. tarragon vinegar
1 c. salad oil
Chill the mushrooms, onion and broccoli. Mix the remaining ingredients and let stand at room temperature for 1 hour. Pour the dressing over the salad 1 hour before serving. Toss several times. Serves 12.

CABBAGE SALAD

Margo Young

1 lb. shredded cabbage
chopped onions
1 c. sunflower seeds
2 pkgs. chicken ramen noodles crumbled
¾ c. oil
1/3 c. vinegar
½ c. sugar
2 pkg. noodle seasonings
1 T soy sauce
1 tsp. dry mustard
Combine first 4 ingredients
Combine second 6 ingredients. Pour over salad and toss.
Refrigerate at least 4 hours before serving
Optional ingredients: almonds & water chestnuts

CURRIED MANGO/CHICKEN RICE SALAD

Lynn Kugler

Chill 2 hours; makes 6 servings

½ c. mayonnaise or salad dressing
½ c. plain yogurt
2 tsp. curry powder
½ tsp. salt
3 c. cold cooked rice
2 c. cut-up cooked chicken
2 large mangoes—peeled & diced (2 c.)
2 stalks celery, sliced (1 c.)
1 small bell pepper, chopped (1/2 c.) can use red or combination

Mix mayonnaise, yogurt, curry powder and salt in large bowl. Stir in remaining ingredients.

Cover and refrigerate about 2 hours or until chilled.

You can substitute flavored yogurt, like Apricot/Mango, but add the juice of one lime to the salad.

COPPER PENNIES

Jimmie Nell Cook

2 lbs. carrots, sliced crosswise
1 small onion, finely chopped
1 medium bell pepper, finely chopped
3 stalks celery, chopped
1 c. tomato soup undiluted
1 c. sugar
¼ c. oil
¾ c. apple cider vinegar
1 T dry mustard
1 T Lea & Perrin Worcestershire Sauce

Cook carrots in salted water until fork tender. Add chopped onion, bell pepper and celery to drained carrots. Set aside. Mix and bring to boil soup, sugar, oil, vinegar, mustard & Lea & Perrin. Pour this hot mixture over the vegetables. Refrigerate overnight. Serve on lettuce. Serves 10-12.

WHITE CORN AND BABY PEA SALAD

Marion Brekken

1 16-oz. pkg. frozen white whole kernel corn (shoe peg) thawed
1 16-oz. pkg. frozen baby peas, thawed
1 c. chopped, peeled jicama
2/3 c. chopped celery
½ c. thinly sliced green onion
¼ c. chopped red and/or orange sweet pepper
½ c. seasoned rice vinegar
2 T brown sugar
1 T snipped fresh parsley
½ tsp. salt
¼ tsp. ground white pepper
1 T snipped fresh mint

In a large mixing bowl combine corn, peas, jicama, celery, green onion, and sweet pepper. For dressing, in a screw-top jar combine vinegar, brown sugar, parsley, salt, and white pepper. Cover and shake well. Pour over salad; toss gently to coat. Stir in fresh mint. Cover and chill up to 2 hours.

Makes 10-12 servings.

Refreshing and Fat Free

DILL POTATO SALAD

Ellen Bell

2 lbs. small new potatoes, cut into wedges
1 10-oz. pkg. frozen tiny sweet green peas, thawed & drained
½ c. reduced-fat mayonnaise
½ c. plain low-fat yogurt
1 T Dijon mustard
½ tsp. garlic powder
½ tsp. cracked pepper
1 small sweet onion, chopped
3 T minced fresh dill

Boil or steam potatoes until tender, drain and add peas. Stir together mayonnaise and next 6 ingredients in a large bowl. Add potato mixture, toss to coat. Cover and chill at least 2 hours. Salt to taste.

EGGNOG CHRISTMAS SALAD

Rachel Clark

1 envelope unflavored gelatin
1 8-oz. can crushed pineapple (do not drain)
3 T lime juice
1 ½ c. eggnog
1 ½ c. apple juice or cranberry juice cocktail
1 3-oz. pkg. raspberry Jell-o
8-16 oz. cranberry sauce, or 14-oz. jar cranberry-orange relish
Soften unflavored gelatin in the undrained pineapple and lime juice for 5 minutes. Cook and stir over medium heat until gelatin dissolves. Cool to room temperature. Stir in eggnog. Chill until partially set. Turn into a 12 x 7 ½ x 2-inch pan. Chill until almost firm. Heat apple juice or cranberry juice to boiling. Stir in raspberry gelatin until dissolved. Chill until partially set. Fold in sauce or relish. Carefully spoon over eggnog mixture. Chill until firm. To serve, cut into squares. Makes 12 servings.

CHICKEN MELON SALAD

Joetta King

3 cups cooked chicken chunks
2 ½ cups seedless grapes (can be cut in half)
2 cups diced celery
1 ½ cups mayonnaise
6 T milk
1 ½ T chutney
1 ½ tsp. Curry powder
¼ tsp. Salt
1 ½ large cantaloupes
lettuce leaves

Early in day or about 2 hours before serving:
In medium bowl combine chicken, grapes and diced celery.
In covered blender container at low speed (or in medium bowl with slotted spoon) blend mayonnaise, milk, chutney, curry powder and salt until smooth; pour over chicken mixture. Mix well. Cover and chill.
About 10 minutes before serving:
Cut melons into 6 wedges; remove seeds and cut off rind.
Spoon chicken salad on top of wedges. Place wedges on lettuce leaves on individual plates. Makes 6 servings.

BLACK BEAN AND CORN SALAD

Serves 6

Barb Munn

1 lb. dried black beans
4 ears of corn, boiled
2 ripe tomatoes, diced
½ c. finely minced scallions or sweet onions
1 cucumber, peeled, seeded and chopped
1/3 c. chopped, flat-leaf parsley
1/3 c. minced, fresh cilantro
2 t. salt (kosher salt, if possible)
2 t. freshly ground pepper
1/3 c. olive oil
¼ c. fresh lemon or lime juice
Soak the beans in cold water overnight; drain and place in large pot and cover with 2" of water. Bring to a boil, then reduce heat and simmer for 45-60 min. The beans should be tender, but not mushy.
Drain beans and place in a bowl with corn, tomatoes, scallions, cucumber, herbs, salt and pepper.
Whisk the olive oil into the lemon juice. Pour this mixture into the bowl of vegetables. Stir gently to moisten. Can be refrigerated up to a day in advance of serving.

ORIENTAL COLE SLAW

Vickie Scott

2 pkg. cole slaw
1 c. sliced almonds
2 pkgs. Ramen noodles, chicken flavor
Put 1 bag of cole slaw in bowl. Brown noodles and almonds in frying pan—no oil needed. I find it easier to break the noodles apart when they are a little warm. Set this mixture aside. You will not need again until you serve.
Dressing:
2 pkgs. Seasoning mix from noodles
6 T red wine vinegar
½ c. sugar
1 c. peanut oil
salt and pepper to taste
Mix together and toss over cole slaw. Let chill. Add second bag of coleslaw and as many of the crunchies as you want just before serving.

DESSERTS—BREADS, CAKES, COOKIES, PIES

BOSTON BROWN BREAD

Linda Krimm

An old family recipe passed down for several generations.

Mix and let sit for 30 minutes:

2 c. milk mixed with 2 T. vinegar (makes milk sour)

2 c. All Bran cereal

Add to cereal mixture:

2 eggs

2 c. brown sugar

2 c. flour

¼ tsp. salt

Mix 2 tsp. baking soda with 2 tsp. water; then add to mixture.

Add 1 c. nuts or raisins (optional). Pour into greased & floured bundt pan.

Bake 350° for 45 to 60 minutes.

BANANA NUT BREAD

Linda Krimm

Passed on to me as a new bride from a good friend

Cream:

¾ c. margarine

1 ½ c. white sugar

Add:

1 ½ c. mashed, over-ripe banana

½ tsp. vanilla

1 tsp. banana flavoring

2 eggs

In separate bowl mix:

2 c. flour

1 tsp. baking soda

¾ tsp. salt

Mix in separate bowl ½ c. milk and 1 tsp. vinegar (milk will turn sour and curdle)

Alternate adding flour mixture and sour milk to banana mixture. Mix well. Add ¾ c. pecans. Bake 1 ¼ hours at 325° or until done.

PARMESAN HERB BREAD

Linda Krimm

I found this recipe in *Taste of Home*. We like to dip it in a roasted garlic pesto.

1 c. water (70 to 80°)

3 T. butter or margarine

1 egg beaten

2 T sugar

1 tsp. Salt

3 c. bread flour

1 pkg. active dry yeast (approx. 2 ¼ tsp.)

1 tsp. Garlic powder

1 tsp. Dried oregano

½ tsp. Dried basil

¼ tsp. Dried marjoram

¼ tsp. Dried tarragon

¼ tsp. Dried dill weed

1/8 tsp. Dried thyme

2/3 c. grated Parmesan cheese

In bread machine, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available.

Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 T. of water or flour if needed) Yield: 1 loaf

Note: If your bread machine has a time delay feature, I recommend that you not use it for this recipe.

BOTANICAL GARDEN DUMP CAKE

Edith Pewitt

Mix 1 can cherry pie filling and 1 can crushed pineapple. Place in 9 x 14 baking pan. Sprinkle 1 box white or yellow cake mix evenly on top of mixture. Using 1 ½ to 2 sticks of butter or margarine, cut thin squares. Arrange the squares solidly on top of cake mix. Bake at 350° for 1 hour. Serve with ice cream or whipped cream.

PUMPKIN CRUNCH CAKE

Pauline Robbins

Beat until well mixed. Then pour into 13 x 9-inch greased pan.

1 16-oz. can pumpkin
1 12-oz. can evaporated milk
1 ½ c. white sugar
1 tsp. pumpkin pie spice
1 tsp. salt
4 eggs

Sprinkle 1 box yellow cake mix over pumpkin mixture and 1 c. chopped pecans over cake mix. Thinly slice 1 to 1 ½ sticks of butter over the pecans.

Bake at 350 for 50 minutes. Top crust is softer on the second day.

SOUR CREAM POUND CAKE

(Low fat dessert!)

Jenny Capone

3 cups sugar
¾ cup margarine, softened
1 1/3 cups frozen egg substitute, thawed
1 ½ cups low-fat sour cream
1 tsp. baking soda
4 ½ cups sifted cake flour
¼ tsp. salt
2 tsp. vanilla extract
Vegetable cooking spray

Cream sugar and margarine at medium speed until combined. Gradually add egg substitute, beating well. Combine cream and baking soda; stir well, and set aside. Combine flour and salt; with mixer running at low speed, add to creamed mixture alternately with sour cream mixture, beginning and ending with flour mixture. Stir in vanilla. Spoon batter into a 10-inch tube pan coated with cooking spray. Bake at 325° for 1 hour and 35 minutes or until a pick inserted in center comes out clean. Cool in pan for 10 minutes; remove from pan and cook on wire rack.

Yield: 24 1-inch slices

DUMP CAKE

Marci Junge

1 large can cherry pie filling
1 can crushed pineapple (not drained)
1 yellow cake mix—dry
2 sticks butter—room temperature
1 c. coconut
1 c. chopped pecans
1 T cinnamon
2 T sugar

Grease 13 x 9 x 2 pan—pour in pie filling. Spread undrained pineapple over it. Sprinkle dry cake mix over fillings. Cut up and evenly add butter. Sprinkle cinnamon & sugar; then coconut & pecans. Bake at 325° for 60 minutes 'til crusty on sides. Serve with whipped cream or Cool Whip.

CHOCOLATE PEPPERMINT BUNDT CAKE

Linda Norman

1 pkg. devil's food cake mix
½ c. sugar
1 large package chocolate instant pudding mix
1 c. vegetable oil
4 large eggs
1 8-oz. container sour cream
1 tsp. peppermint extract
1 c. powdered sugar
2 T milk
½ c. coarsely crushed hard peppermint candies

Combine first 7 ingredients in large mixing bowl. Beat at low speed until combined. Beat at high speed 2 minutes. Pour batter into greased bundt pan and bake at 350° for 50 minutes or until toothpick comes out clean. Cool on wire rack. Stir together powdered sugar and enough milk to make a glaze. Drizzle over cake and sprinkle with crushed candies. ENJOY!

GINGERBREAD-APPLE CAKE

Lynn Kugler

1 cup dark molasses
1 tsp. Baking soda
2 cups all-purpose flour
1 T baking powder
2 tsp. each ground cinnamon and ground ginger
¼ tsp. Ground cloves
3 T butter or margarine
6 cups peeled, sliced tart apples (Granny Smith)
¼ cup granulated sugar
¼ cup bourbon or apple juice
1 cup firmly packed brown sugar
½ cup butter or margarine at room temperature
2 large eggs

1. In a 1-2 qt. pan, combine molasses and 1 cup water. Bring to a boil over medium-high heat. Remove pan from heat and stir in baking soda; let cool completely.
2. In a small bowl, stir together flour, baking powder, cinnamon, ginger and cloves. Set aside.
3. Melt the 3 T butter in a wide non-stick frying pan over medium-high heat. Add apples; cook, turning often with a spatula, until slices are just tender when pierced (about 5 min.). Stir in granulated sugar and bourbon; continue to cook, stirring occasionally until liquid has evaporated and apples have begun to brown (about 6 more min.) Spoon apple mixture into a well-greased 9 x 13 nonstick baking pan; spread out mixture evenly. Set aside.
4. In a food processor or large bowl, combine brown sugar, the ½ cup butter and eggs. Beat until smooth. Alternately add flour mixture and molasses mixture; add about half of each at a time, and beat until well blended. Pour batter evenly over apple mixture.
5. Bake at 350° until cake just begins to pull away from sides of pan and center springs back when gently pressed (about 40 min). Let cake cool in pan on a rack for 15 min. Run a knife around pan sides; then invert pan onto a platter. Lift off pan. If any apple slices remain in pan, remove them and arrange atop cake. Serve warm or cool.

BLACK RUSSIAN CAKE

R'Lene Winters

Use a very large bowl.

1 pkg. yellow cake mix without pudding (Duncan Hines)
½ c. sugar
1 large package instant chocolate pudding
1 c. oil
4 eggs
¼ c. vodka
¼ c. kahlua
¾ c. water

Glaze:

½ c. powdered sugar
¼ c. kahlua

Grease and flour bundt or tube pan. Preheat oven to 350. Beat all ingredients except the glaze for 4 minutes at medium speed. Pour into pan. Bake 45-50 minutes or until cake tests done. Cool in pan 10 minutes. Turn cake onto plate. With skewer, poke about 3 dozen holes in cake. Drizzle glaze over cake. Cook cake completely. Cover with plastic wrap and refrigerate. Will stay fresh for a month. Freezes well.

AMBROSIA CAKE

Linda Krimm

One of my favorite deserts because it is so light and refreshing.

Stir together for cake filling:

1 box instant vanilla pudding
1 medium can crushed pineapple & juice.
Refrigerate until thick.

Mix:

1 box yellow butter cake mix
½ c. oil
1 tsp. vanilla
4 eggs
1 can Mandarin oranges & juice

Pour cake mixture into 3 round 9" cake pans. Bake 325° for 15 minutes. Cool. To filling mixture, add ½ c. finely chopped pecans and 9 oz. Cool whip. Keep refrigerated until ready to frost cake. Spoon filling between each layer and on top of cake. Sprinkle chopped pecans on top layer for appearance. Keep refrigerated until ready to serve.

MOM'S CHOCOLATE CAKE

Barbara Atkins

This cake is a special one from my Mom.

2 c. flour

2 c. sugar

2 stick margarine

3 ½ T cocoa

1 c. water

Boil water, margarine, cocoa together to melt margarine. Add to flour and sugar.

Then add:

½ c. buttermilk

2 eggs

1 tsp. Baking soda

1 tsp. Vanilla

Mix well and pour into greased 13 x 9 x 2 casserole. Bake at 350° for 25-30 minutes. OR spread on deep-sided cookie sheet and bake at 400° for 25 minutes.

Frosting for cooled cake:

1 stick margarine, softened

½ box powdered sugar

2 T cocoa

1 tsp. Vanilla

Soften with cream or milk

Frosting for hot cake:

1 stick margarine

1/3 c. milk

3 ½ T cocoa

Simmer to melt margarine and add 1 lb. Powdered sugar.

Pour onto sheet cake while cake is still warm. This is not low-calorie cake!

Happiness held is the seed; happiness shared is the flower.

PUMPKIN CAKE ROLL

Linda Krimm

We enjoy this at Thanksgiving even if we're having pumpkin pie!

3 eggs

1 c. sugar

2/3 c. canned pumpkin

1 tsp. lemon juice

¾ c. flour

1 tsp. baking powder

½ tsp. Salt

2 tsp. Cinnamon

½ tsp. Nutmeg

1 tsp. Ginger

1 c. finely chopped walnuts or pecans

Filling: (may want to double)

1 c. powdered sugar

4 T. butter or margarine

1 8-oz. Cream cheese

½ tsp. Vanilla

Beat eggs on high speed for 5 minutes. Gradually add sugar.

Stir in pumpkin and lemon juice.

Sift flour with baking powder, salt, cinnamon, nutmeg and ginger. Fold into pumpkin mixture.

Spread mix into well greased & floured 15x10 cookie sheet or jellyroll pan.

Top with nuts and bake 375° for 15 minutes.

While cake is still in pan, sprinkle cake heavily with sifted powdered sugar. Place towel over cake pan and turn out onto board or kitchen counter. Starting at narrow end, roll towel and cake together.

Cool, then unroll cake. The cooler the cake, the easier to handle & less likely to crack or break.

Filling: Combine and beat until smooth powdered sugar, butter, cream cheese and vanilla. Spread filling over cake, re-roll in towel and chill 2 or more hours.

To serve, unroll and slice. Great with vanilla ice cream and brittle pieces sprinkled on top.

WHITE PECAN CAKE

Linda Whistler

1 Duncan Hines yellow cake mix
1 pkg. instant vanilla pudding—3 oz.
¾ c. water
¾ c. oil
¼ c. white wine
4 eggs
¼ c. brown sugar
¼ c. sugar
2 tsp. cinnamon
½ c. ground pecans

Glaze:

1 stick butter
¼ c. wine
1 c. sugar
¼ c. water

Cake:

Mix all ingredients, except pecans. Grease & flour bundt pan. Sprinkle pecans in bottom of pan, pour cake into pan. Bake 1 hour & 10 min. at 325°

Glaze: Boil 2-3 min. butter, sugar & water. Add wine. Pour ½ glaze over hot cake in pan. Let stand 10 min. Remove to plate. Make holes in top with fork and add rest of glaze.

KALOCKEY

Amy Calkins (Ruth Nichol's daughter)

¾ cup milk—scalded}
1 pkg. yeast} Melt yeast
½ cup water}
1 stick butter
1 tsp. salt
½ tsp. nutmeg
1/3 c. sugar
1 egg
4 c. flour

Mix well--let rise—punch down—let rise—punch down—let rise; roll out on slightly floured surface; cut into rounds—let rise.

Make thumbprint in each round. Add filling—apricot, prune, poppy seed, cream cheese, or whatever you want.

Bake 400° for ½ hour. Sprinkle with powdered sugar.

RANGER COOKIES

1 c. shortening (butter and/or margarine)
1 c. brown sugar, packed
1 c. white sugar
2 eggs
2 c. flour (white or wheat)
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 tsp. vanilla
2 c. oatmeal (can be part oat bran or wheat germ)
2 c. flake cereal (Total, corn flakes)
1 c. raisins
2/3 c. coconut
1 c. pecans or walnuts (optional)

Assemble in the usual way—beat shortening and sugar, eggs; combine flour with baking soda, b. power, salt. Mix well. Mix in oatmeal, cereal. Stir in raisins, coconut & nuts. Bake 350°, 12-20 min. to taste. This cookie is granola bar-like, and open to experimentation!

BROWNIES!!

Paula Jones

Heat Oven 350°

Melt 4 heaping tablespoons cocoa with 2 sticks margarine. In separate bowl mix:

2 c. sugar
4 eggs
1 tsp. Vanilla

Combine cocoa mixture & sugar mixture.

Add and mix 1 ½ c. flour

Add 2 c. chopped pecans

Bake in large buttered cookie sheet (with sides) for 20 minutes. They will not look done, but take out of oven anyway!

Icing:

Melt ½ stick margarine

4 level T cocoa

¼ c. milk

Add 1 box powdered sugar

1 T vanilla

Mix and frost when brownies are cool.

KAHLUA CHOCOLATE BROWNIES

Barbara Atkins

1 box fudge brownie mix (Duncan Hines)

Bake according to directions in a 9 x 13 pan and let cool.

Mix together and spread on top of brownies:

2 c. powdered sugar

½ c. butter—melted

2 T Kahlua * (can use Crème de Menthe)

Pour onto brownies when slightly warm.

Melt together:

1 c. chocolate chips

6 T butter

After melting, beat over a bowl of iced water until spreading consistency (but not too stiff). Spread over sugar layer.

Cut into 1-inch squares and enjoy!

PEACH COBBLER

Susan Green

Crust:

2 ¾ c. flour

3 T sugar

1 ½ tsp. Salt

12 T butter, chilled

8 T shortening, chilled

6-8 T iced water

In food processor, mix flour, sugar and salt until blended. Add butter cut into slices and process about 5 1-second pulses.

Add shortening cut into chunks and process 4-5 more pulses.

Turn into mixing bowl and add iced water just until it holds together. Turn out on floured board, but in half and roll to fit 9 x 13 deep dish.

Filling:

4 c. fresh or frozen peaches (you can substitute canned freestone)

¾ c. sugar

1 tsp. cinnamon

dashes of cloves and nutmeg

3 T flour

Mix dry ingredients and stir into peaches. Turn into prepared crust. Roll out remaining half of pastry, topping it solid or as a lattice. Bake in 375° oven about 45 minutes.

FRENCH LEMON PIE

Barb Munn

Makes 2 pies

2 unbaked pie crusts

Juice of 3 lemons

6 eggs

2 c. sugar

3 T flour

2 c. Karo syrup

½ c. butter, melted

Mix together all ingredients. Stir or whisk together. Pour into pie crusts. Bake at 350° for 1 hour or until set and lightly brown. Cool.

Strangers are friends that you have yet to meet.

Roberta Lieberman

BUTTERMILK PIE

Barb Munn

1 unbaked pie crust

3 eggs

2 c. sugar

3 T flour

½ c. melted butter

1 c. buttermilk

Set prepared crust aside. In a mixing bowl, place all ingredients in order. Mix by hand with spoon or wire whisk. Pour into pie crust and bake at 350° for about 45 minutes or until pie is lightly golden and firm. Serve warm or chilled.

PRALINE ICE CREAM PIE

Joetta King

½ cup crunchy peanut butter
½ cup white Karo syrup
2 cups Rice Krispies
1 qt coffee ice cream (mocha)
3 T butterscotch topping
1 medium size carton Cool Whip
½ cup chopped pecans

Mix peanut butter and Karo syrup. Add Rice Krispies and mix well. Press into bottom of 9-inch square pyrex dish or pan which has been well buttered. Put in freezer for 15 minutes. Remove from freezer and spread ice cream onto Krispies. Drizzle from spoon the butterscotch topping all over ice cream. Cover with Cool Whip and sprinkle pecans on top. Freeze until ready to serve. Cut into squares desired size and serve.

QUICK CHERRY DESSERT

Susan Brooker

1 c. butter or margarine
1 ½ c. sugar
4 eggs
1 tsp. almond extract
2 c. flour
2 tsp. baking powder
1 can (21 oz.) pie filling (cherry or your choice)
powdered sugar to dust on top

Cream together butter and sugar. Add eggs—beat until light and fluffy. Add almond extract. Stir in flour and baking powder. Mix until smooth. Butter a 13 x 9 cake pan. Turn mixture into pan. Spoon the pie filling into the case in 16 spots, spacing 4 spoonfuls evenly in each direction. Bake at 350° for 45-50 min. or until golden and cake tests done. Filling will sink into cake while baking. Cut into 16 pieces; place bottom-side up on plate and dust with powdered sugar.

MOLDED FRENCH CREAM

Camille Kissell

2 small pkg. lemon Jell-o
2 c. hot water
Stir with whip—not electric mixer—until dissolved. Add one 8-oz. pkg. cream cheese and allow to melt in hot liquid. Continue using whip to break up completely until blended smoothly. Add 2 small containers lemon yogurt. Add 1 medium container of Cool Whip. Continue using whip until all is blended and smooth. Pour into mold that has been sprayed with Pam. Allow to firm several hours or overnight. Unmold onto a tray. Garnish with seasonal fruit or flowers

CRANBERRY JELL-O DESSERT

Barbara Atkins

2 pkg. small raspberry jell-o
1 can small (20 oz.) crushed pineapple
1 can whole jellied cranberries (not cranberry sauce)
1 ¾ c. hot water
Topping:
½ c. sour cream
4 oz. Philadelphia cream cheese
1 c. slivered pecans

Dissolve jell-o in water. Add crushed pineapple and juice, and whole jellied cranberries. Mix well. Transfer to serving dish and chill.
For topping, cream cheese and sour cream together. Spread over chilled jell-o mold. Top with pecans.

CRANBERRY JELL-O

Rene' Herndon

2 small packages. Cherry Jell-O
1 small can crushed pineapple *undrained)
½ c. nuts
1 can whole cranberry sauce
2 c. boiling water

Dissolve Jell-O in hot water. Add cranberry and dissolve. Add undrained pineapple and nuts. Let set.

APRICOT JELL-O DESSERT

Barbara Atkins

In large bowl--
2 3-oz. Pkg. apricot jell-o
2 c. boiling water
1 can lemon pie filling

Dissolve jell-o in boiling water. Add pie filling and stir.
Add 1 large can sliced peaches, cut into bite-sized pieces.
Add juice.
Transfer to serving bowl and refrigerate to allow jell-o to set.
To serve, cover with Cool Whip and nuts, if desired.

*I have never had so many good ideas, day after day, as when
I worked in the garden.*

John Erskine

LIME JELL-O DESSERT

8 oz. Whipped cream
1 15-oz. Or smaller can of pineapple
1 6-oz. Box of lime Jell-O

Drain pineapple. Make Jell-O according to package. For water requirement on box, use pineapple juice, then add water to meet the required liquid. Refrigerate jell-o until it begins to thicken. Use mixer and beat well. Add whipped cream and beat until well mixed. Add pineapple and mix with spoon. Can also add marshmallows or nuts. Chill in 9 x 9 x 13 pan.

AUNT NITA'S CANDY

Linda Krimm

12 oz. Semi-sweet chocolate chips
20 oz. White Almond Bark
4 c. pecan halves
(You may also add Toffee chips with the pecans for variety)
In a large microwave safe bowl, place chips and almond bark. Set for 1½ minutes. Stir and heat for one more minute. Stir again. Heat at 30-second intervals if needed (being careful not to burn the chocolate mixture). Stir in pecans and drop by teaspoonfuls on waxed paper. Let harden. Store in airtight container.

MICROWAVE TOFFEE

Peggy Reyher

½ c. finely chopped pecans
½ c. butter or margarine
1 c. sugar
1 tsp. Salt
¼ c. water
¾ c. semisweet chocolate morsels
¼ c. finely chopped pecans

Sprinkle ½ c. pecans in a 9-inch circle on a greased cookie sheet. Set aside. Coat only the top two inches of a 2 ½ qt. glass bowl with butter. Place remaining butter in the bowl. Add sugar, salt, and water. Do not stir. Microwave at High for 11 minutes or until mixture begins to turn light brown. Pour over pecans on cookie sheet. Sprinkle with chocolate morsels. Let stand one minute to soften the morsels. Spread softened morsels evenly over mixture and sprinkle remaining ¼ c. chopped pecans over the chocolate. Chill until firm. Break into bite-sized pieces. Yield: about 1 pound.

UNCOOKED FRUIT CAKE or CHRISTMAS FUDGE

Barbara Williams

1 lb. raisins
8 oz. package chopped dates
16-22 large (not mini) marshmallows
1 lb. box graham crackers (approx. 5 cups) crushed
1 can Eagle Brand milk
1 pint nuts (half walnuts and half pecans chopped)

Mix dates, raisins, nuts & graham crackers together in a very large bowl. Melt marshmallows and milk slowly in a double boiler. Mix liquid mixture and dry mixture together a little at a time. Have fingers buttered so won't stick to hands. Mix well. Butter bottom of tube pan or foil loaf pans. Press using wax paper or parchment paper if needed—so can pack tightly and not stick to fingers.

Keeps well in refrigerator, or may be frozen.
Refrigerate at least overnight before serving. Great with coffee!

CRUNCHY GRANOLA CEREAL

3 cups Quick-cooking oatmeal
1 cup Wheat germ
½ cup Coconut, flaked and/or
Shelled sunflower seeds
1 cup nuts, coarsely chopped
½ cup oil
½ cup honey
2 tsp. vanilla

Preheat oven to 275°

Mix all dry ingredients together in large bowl. Mix oil, honey and vanilla (and I add a little cinnamon sometimes). Pour over oat mixture; and stir until evenly mixed. Spread on a 15 x 10 baking pan. Bake 1 hour, stirring at each 15 minute intervals. Cool and store in airtight container. (De-lish & Nu-trish)!! Also add some white raisins.

EASY CASSEROLES & SIDE DISHES

SCALLOPED PINEAPPLE

Rachel Clark

4 c. white bread crumbs, fresh and take off crust
1 20-oz. Can of pineapple chunks, drained
Toss above ingredients and put in 2-qt. Dish

Mix together:

3 beaten eggs

2 c. sugar

1 c. melted butter

Pour over pineapple and crumbs

Bake at 350° for approx. 40-60 min. until brown and crusty on top. May refrigerate overnight before baking. Makes a very rich and tasty dish that complements baked ham.

LEMON CHICKEN WITH MUSHROOM SAUCE

Linda Vick

4 boneless, skinless chicken breasts

2 lemons

½ stick butter

3 c. chopped mushrooms

1 tsp. Tarragon, parsley, salt and freshly ground pepper

1 T olive oil

2 cans chicken broth

2 T flour

Coat breasts with oil, squeeze juice of lemon over them. Season with salt and pepper and place 1 to 2 slices of lemon over each. Bake @ 350° for 30-40 min.

SAUCE: Melt butter in skillet, add mushrooms and tarragon. Saute' until golden brown (6 minutes) Stir in flour; add chicken broth; stir while gradually increasing heat. Boil until thick and creamy. Add juice from half of lemon. Spoon over breasts and garnish with parsley.

BUTTERMILK PECAN CHICKEN

Barb Munn

1 c. flour
1 c. pecans, toasted and ground in blender
1 T paprika
½ tsp. Salt
1/8 tsp. Pepper
1 egg, lightly beaten
1 c. buttermilk
6 skinless, boneless chicken breast halves
1/3 c. butter, melted

Combine flour, pecans, paprika, salt and pepper in a pie pan. Set aside. Combine egg and buttermilk. Dip chicken breasts into buttermilk mixture and dredge in flour mixture. Pour the melted butter into a baking dish. Add chicken, turning once to coat with butter. Bake at 375° for 30 minutes. Chicken should be golden brown. Garnish with fresh parsley, thyme, or sage.

Chicken can be cut into strips and prepared the same way to use as an appetizer. Use a honey mustard or Ranch dressing for dipping.

SUSAN'S CHICKEN

Barb Munn

Serves 6

12 bacon strips
6 boneless chicken breasts
1 ½ c. sour cream
1 ½ c. cream of chicken soup
1 ½ c. bread crumbs
4 T melted butter
Fry bacon until crisp. Place bacon in bottom of buttered baking dish. Place uncooked chicken on bacon. Mix together sour cream and chicken soup. Spread over chicken. Mix bread crumbs and melted butter and spread over soup mix. Bake uncovered at 275° for no less than 3 hours. Serve with rice or noodles.

EASY QUICHE

Linda Krimm

This is a no crust quiche that is so easy!

Mix with fork:

2 eggs
2 T. flour
1 c. evaporated milk (mixture will be lumpy)

Add to egg mixture:

1 cup grated Monterey jack cheese
1 cup grated cheddar cheese

Add to egg & cheese mixture various combinations of any of the following ingredients. Amount depends on what you choose.

- Broccoli
 - Chopped tomatoes
 - Spinach
 - Green onions
 - Black olives
 - Canned chopped green chilis
 - Canned mushrooms
 - Cooked ham, sausage, bacon, or other meat
- Pour into 9" pie pan and bake 350° for 60 minutes or until firm. Cool slightly before serving.

FLAT ENCHILADAS

Barbara Williams

Brown 1 lb. Hamburger with onions. Drain.
Add 2 cans (10 oz. each) mild enchilada sauce
Add 16 oz. can chopped tomatoes with liquid and 1 can (8 oz.) tomato sauce. Simmer 10-15 minutes. If not thick enough, add 1 16-oz. can warm water mixed with 1 T flour.
Using corn or flour tortillas, place tortilla into meat mixture and gently push into mixture. Then take out and lay flat on a plate. Add meat mixture to top of tortilla. Then top with grated cheese, lettuce, tomatoes, and any other thing you like. May stack 2 or more meat tortillas for hungrier appetites.

POPPY SEED CHICKEN

Barb Munn

Serves 8

4 lbs. boneless chicken breasts, cooked & chopped
2 cans cream of chicken soup
2 c. sour cream
½ c. dry white wine
1 ½ c. Ritz cracker crumbs
1 c. almonds, toasted and finely crushed
½ c. butter, melted
Poppy seeds

Place chicken in a buttered 9 x 12 baking pan. Set aside.
Combine soup, sour cream and wine. Pour soup mixture over chicken. Combine cracker crumbs, almonds and butter.
Sprinkle over casserole. Cover with poppy seeds and bake at 350° for 30-40 minutes. Serve with rice or noodles.

Happiness is knowing a flower will grow where you've planted a seed.

POTATO CASSEROLE

Barbara Atkins

1 large bag frozen hashbrowns (cubed)
2 cups grated cheddar cheese
1 8-oz. Sour cream
1 can cream chicken or cream mushroom soup
½ cup chopped onion
½ cup butter or margarine, mixed in (not melted)
salt/pepper

Mix all and place in greased casserole. Top with 2 cups crushed corn flakes and ¼ cup melted butter drizzled on top.
Bake at 350° for 45-55 min. until bubbly. Serves 6-8. Great side dish with ham or brunch.

ENCHILADA BLANCO

Lynn Kugler

4 chicken breasts, cooked
8 oz. Cream cheese
1 ½ T margarine
1 medium onion, chopped
4 oz. Diced green chilis
½ tsp. Pepper
8 flour tortillas
1 ½ cup shredded cheddar cheese

Debone chicken, dice, place in large bowl. Add softened cream cheese. Brown onions and chilis in margarine. Combine with chicken and cream cheese, mix well and add pepper.

Fill tortillas with mixture; roll up; place seam side down in a greased flat baking dish. Pour on sauce (recipe below) top with grated cheese. Bake at 350° for 25-30 minutes.

SOUR CREAM SAUCE (I like to double the sauce!)

2 T oil
½ T onion, diced
¼ T bell pepper, diced
½ T carrot, shredded
1 clove garlic, minced
2 T flour
1 cup chicken stock
4 oz. Diced green chilis
1 cup sour cream
½ tsp. Cumin
salt

Heat oil in sauce pan, saute onion, garlic, pepper, carrot. Stir in flour, cook 1 minute. Add chicken stock and chilis. Cook until thick. Stir cumin into sour cream. Add a little of the thickened sauce, then stir the sour cream into the sauce. Cook over low heat until thoroughly heated. Salt to taste.

HERBAL VINEGARS

Beth Patterson

Herbal vinegars are some of the easiest gifts to make. Start with a sterilized wide-mouth jar and fill it with herbs of choice. Make sure the herbs are clean and dry or they will mold. Fill the jar to the top with herbs and then fill with vinegar. I personally like white wine vinegar. Apple cider vinegar is OK but not as exciting, and the white vinegar is too acidic. Place in a cool, dry dark place for two weeks, turning the jar once a day to make sure the essential oils are infusing the vinegar.

After two weeks, strain out the vinegar and toss the spent herbs in the compost pile. Start with clean bottles or jars with air-tight lids. Place fresh herbs and spices just enough for interest in each container and fill with the vinegar. I like to finish mine off with ribbon and sealing wax for a professional look. Here are some blends to try:

Garlic Basil Vinegar

½ cup fresh basil
1 clove garlic crushed
2 cups white wine vinegar
1 T mixed peppercorns

Fiver Herb Vinegar

½ cup chopped rosemary
¼ cup chopped chive blossoms
½ cup chopped lemon thyme
¼ cup chopped oregano
1 spring of parsley
1 T peppercorns

The combinations are endless. I love adding shallots, red peppers, and pearl onions. Think about what is aesthetically pleasing as well as flavorful.

*These recipes are based on a publication from the North & Central Texas Unit of the Herb Society of America, of which I am a member.

FOOD FOR THE BIRDS

CUCKOO COCONUT

1 coconut
1 hammer and/or saw
2 screw eyes

Split the coconut in half. Drain the milk. Insert a screw eye at the edge of each half and hang from a tree or feeder post.

TEXAS SUET

1 c. crunchy peanut butter
1 c. lard
2 c. quick cooking oats
1 c. whole wheat flour
1/3 c. sugar

Melt the peanut butter and lard in the microwave or on the stovetop. Add oats, flour, and sugar. Pack into containers and freeze until ready to use. This mixture will not melt even in a Texas winter.

HUMMER FOOD

1 c. water
1/4 c. white sugar

Bring water to a boil and add sugar. Stir until dissolved. Cool and fill hummingbird feeder. Do not use food coloring. Be sure to clean your hummingbird feeders regularly.

BUNTING BISCUITS

1 c. cornmeal
1 c. flour
1 c. bread crumbs
1/2 t. soda
23/4 c. raisins
1/2 c. bacon drippings
1 c. water.

Mix all ingredients and press into muffin tins. Bake at 350° for 15 minutes. Serve on feeder trays.

SANDPIPER PIE

2 c. graham cracker crumbs
1 c. raisins
1 c. shelled peanuts
1 1/2 c. lard, melted

Stir all ingredients and press into pie plate. Refrigerate until firm, then cut into wedges.

FLICKER FRITTERS

1 c. Grape-nuts cereal
1 c. raisins
1 c. shelled raw peanuts
1 t. grit
1 1/2 c. lard, melted

Combine all ingredients and place in 8 x 8 pan. Refrigerate until firm. Cut in pieces to serve.

ORIOLE COCKTAIL

A shallow cup of orange or apple juice on a feeder tray will be popular with your nectar-feeding birds.

CARDINAL COOKIES

1 c. sugar
1 c. raisins
1/2 c. shortening
1/2 c. water
2 c. flour
1/2 t. baking powder
1 t. baking soda
1/3 c. nuts

Mix flour, baking powder, soda, and nuts. Boil sugar, raisins, shortening, and water for 5 minutes. Add to dry ingredients and stir. Spoon onto greased cookie sheet and bake for 10 minutes at 350.