



# **Cookbook for Disaster Project Sites**

*Featuring recipes from BDM Cooks!*

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## **BREAKFAST**

### **Breakfast Casserole**

8 cups of bread cubes	12 eggs
3 cups milk	½ tsp. salt
4 oz. sour cream	½ cup chopped onions
½ cup chopped green peppers	
1 package (8 oz) shredded cheese (choose type)	

Toss bread cubes, cheese, onions, and peppers. Beat eggs, milk, sour cream, and salt. Add mixture to bread and stir. Pour into a greased pan and bake 1 hour at 350 degrees.

### **Morning Glory Muffins** (Susan Taylor)

2 c. Flour	1/2 c. Walnuts or pecans, chopped
1 1/4 c. Sugar	1/2 c. Unsweetened flaked coconut
2 t. Baking soda	1 apple, cored and shredded with cheese grater
2 t. Cinnamon	3 eggs
1/4 t. Salt	1 c. Vegetable oil
2 c. Shredded carrots	2 t. Vanilla extract
1/2 c. Dried cherries (roughly chopped) or raisins	

Preheat oven to 350 degrees F. Grease 12 large muffin tins, or approximately 20 regular size, or line with paper liners.

In a large bowl, mix together flour, sugar, baking soda, cinnamon, and salt with a wire whisk. Stir in carrots, dried cherries or raisins, nuts, coconut and apple.

In a separate bowl, beat together eggs, oil, and vanilla.

Stir egg mixture into flour/carrot mixture, just until moistened.

Fill each prepared muffin cup two-thirds full with batter.

Bake in preheated oven about 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

## **Raisin Bran Muffins**

1 box (15 oz.) Raisin Bran	3 cups sugar
5 cups flour	5 tsp. baking soda
2 tsp. salt	4 eggs (beaten)
1 quart buttermilk	1 cup vegetable oil
Raisins (optional)	

Mix all ingredients. Sprinkle with cinnamon and sugar if desired. Put in muffin tins and bake at 400 for 18 to 20 minutes.

## **Overnight French Toast**

½ cup butter	2/3 cup brown sugar
2 tsp. cinnamon (more if desired)	3 eggs
1 cup milk	
1 loaf French bread sliced into 1" thick pieces	

Mix butter, brown sugar, and cinnamon and put in a 9x13" pan. Beat the eggs and the milk together in a bowl. Dip bread slices into egg mixture and lay in the top of the sugar/cinnamon mixture in the pan. Cover and refrigerate overnight. In the morning bake uncovered at 375 degrees for 30 minutes. Remove from the oven. Loosen sides from pan and invert it onto a tray so the sugar mixture is on top. Cut and enjoy!

## **Hash Brown Quiche**

12 oz. hash browns thawed (to remove excess moisture, place between paper towels)	
1 cup grated cheddar cheese	1 cup diced ham
1 cup grated Swiss cheese	¾ cup milk
3 eggs	¼ tsp. seasoned salt

Place hash browns in a greased 10" plate, form a solid crust and brush with melted butter. Bake at 425 degrees for 25 minutes. Remove from oven and fill with cheese and ham. Beat together milk, eggs, and seasoned salt. Pour over cheese and ham. Reduce heat to 350 degrees and bake about 25 minutes.

## **Swedish Eggs** (Nancy Fahnestock)

12 slices bread	½ cup butter
1 lb. Velveeta Cheese	12 eggs
2 cups chopped ham	1 tsp. dry mustard
½ tsp. salt	4 cups milk

Break bread into cubes & put in 9 x 13" pan. Cut cheese into cubes and place on top of bread. Melt butter and spread over top. Sprinkle meat over top.

Beat eggs, milk, mustard and salt. Pour over cheese, bread and ham.

Bake 350 degrees for 1 hour or until set.

Can be prepared ahead and refrigerated overnight.

Serves 12

## **Baked Oatmeal**

1 ½ cups light brown sugar	¾ cup melted butter
3 eggs	4 ½ cups oatmeal
3 tsp. baking powder	1 ½ tsp. salt
1 ½ cup milk	1 ½ tsp cinnamon

Cream together the brown sugar and the butter. Mix the remaining ingredients together into a greased 9x13" glass dish. Bake ½ hour at 350 degrees, uncovered.

Optional: add 1 to 2 cups fruit: apples, blueberries (fresh or frozen), etc.

## **Baked Oatmeal (Using leftover cooked oatmeal)**

1 cup oil	4 eggs
2 cups sugar	3 cups oats
6 cups left over oatmeal	4 tsp. baking powder
2 tsp. salt	2 cups milk

Mix everything together in dish. Bake at 350 degrees for approximately 45 minutes. Serves 20

## **Baked Oatmeal**

1 cup brown sugar	1 cup white sugar
4 eggs (beaten)	6 cups oatmeal (raw)
1 tbsp. and 1 tsp. baking powder	2 tsp. salt
2 cups milk	½ cup cooking oil

Mix everything together. Sprinkle with cinnamon before baking if desired. Bake at 350 degrees for 30 minutes. Can be baked the night before and reheated.

## **Crockpot Oatmeal**

2 cups milk

1 tbsp. butter

½ tsp. cinnamon

1 cup chopped apples

½ cup chopped walnuts (optional)

¼ cup brown sugar

¼ tsp. salt

1 cup rolled oats

½ cup raisins

Grease or spray inside of the Crockpot. Put all ingredients in and stir. Turn on low before going to bed. Ready in the morning.

## **SOUPS, SALADS & SIDES**

### **Chicken Velvet Soup**

3/4 cup butter	3/4 cup flour
1 cup warm milk	1 pint hot chicken stock
1 cup warm cream	1 quart chicken stock
1 ½ cup chopped cooked chicken	Salt /pepper

Combine butter and flour, blending well. Add warm milk, pint of hot chicken stock, and warm cream. Cook well; add remaining ingredients: continue to simmer. Yields: 2 quarts

### **Taco Soup**

1-2 lbs ground beef	1 med. chopped onion
1 can corn (15 oz)	1 can tomato soup
1 pkg. taco seasoning mix	1 cup water
1 pkg. shredded Mexican cheese	1 bag taco chips
1 can black beans (15 oz) *if possible with cumin and chili spices	
1 can diced tomatoes with green chilies (14 oz)	

Cook hamburger and onions together until done. Drain Well. In a large pot open all cans (juice and all), taco mix, and water. Mix in the hamburger and onions. Cook until heated. Serve with cheese and crushed chips on top.

### **Warm Bacon Dressing**

4 slices lean bacon	½ cup sugar
½ tsp salt	1 tbsp cornstarch
1 beaten egg	¼ cup vinegar
1 cup water	

Fry bacon until crisp, drain and crumble. Combine sugar, salt, and cornstarch. Mix in beaten egg and vinegar. Add water. Cook to desired thickness. Add crumbled bacon and serve on greens

### **Frozen Pea Salad**

1 package frozen peas (12 oz)	½ cup mayonnaise
½ package ranch dressing mix	1 small finely chopped onion (or one bunch of green onions including tops)
½ cup grated jack or cheddar cheese	

Mix mayonnaise and dressing mix. Put the frozen peas in a bowl and let stand for 30 minutes. Add chopped onion, cheese and dressing. Serve cold.

Note: Bottled ranch dressing can be used instead of mayo and dry mix.

## **Cole Slaw** (Nancy Fahnestock)

1 extra large head cabbage – shredded  
2 cups sugar  
1 cup mayonnaise  
¼ tsp. salt  
½ cup vinegar

## **Brookville Cole Slaw** (Susan Taylor)

1 ½ lbs. shredded cabbage  
1 c. whipping cream  
1 t. salt  
2/3 c. sugar  
1/3 c. vinegar

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

## **Fresh Broccoli Mandarin Salad** (Susan Taylor)

### Salad:

4 c. broccoli flowerettes (1") (can use some cauliflower)  
6 slices bacon, cooked and crumbled  
2 c. sliced fresh mushrooms  
½ c. slivered almonds, toasted  
11 oz. can mandarin oranges, drained  
½ of medium red onion, thinly sliced  
½ c. raisins (optional)

### Dressing:

1 egg + 1 egg yolk, lightly beaten  
½ c. sugar  
1 ½ t. cornstarch  
1 t. dry mustard  
¼ c. vinegar  
½ c. water

Toss salad ingredients. Combine dressing ingredients and cook over medium heat until thickens. Remove from heat and stir in 3 T. butter and ½ c. mayonnaise. Chill before adding to salad.

## **Green Salads with Fruit** (Susan Taylor)

I often use some combination of the following three recipes. I use any combination of greens available. Sometimes I use bleu cheese. I found a white balsamic raspberry blush vinegar I like.

## **Spinach Pecan Salad** (Susan Taylor)

### Salad:

1 T. butter  
1 T. brown sugar  
½ c. pecan halves  
1 6 oz. package baby spinach  
1 large Granny Smith apple (sliced)  
½ c. crumbled blue cheese

### Dressing:

¾ c. oil  
1/3 c. sugar  
¾ t. dry mustard  
1/3 c. raspberry, red wine, or apple  
cider vinegar  
1 t. salt  
1 T. grated onion  
2 t. poppy seeds

Salad: Melt butter in small skillet and add brown sugar until mixed well and starting to bubble. Mix in pecans with spinach, apple and bleu cheese.

Dressing: Mix all salad dressing ingredients except poppy seeds in blender; add poppy seeds and stir by hand.

## **Berry Delicious Salad** (Susan Taylor)

### Salad:

1 pkg. baby spinach  
½ red onion, sliced thin  
½ pint strawberries, sliced  
3 oz. Gorgonzola cheese, crumbled  
1/3 cup cashews

### Berry Vinaigrette:

1 T. seedless strawberry or raspberry  
jam  
½ T. Dijon mustard  
¼ c. raspberry vinegar  
6 T. extra-virgin olive oil  
Salt and pepper to taste

Toss salad ingredients together in a large bowl. In another bowl, mix together jam, mustard, vinegar, salt and pepper. Gradually add olive oil, whisking until all ingredients are blended together. Adjust seasonings to taste and pour vinaigrette over salad ingredients; serve immediately. Serves 4-6.

## **Spinach Salad** (Susan Taylor)

8 c. torn fresh spinach  
1 c. fresh raspberries (or strawberries), half on top  
¾ c. chopped pecans  
3 kiwi, sliced

### Dressing:

2 T. raspberry vinegar or red wine vinegar  
2 T. raspberry jam  
1/3 c. oil



### **Dressing for Spinach or Bean Salad** (Alice Petry)

1 c. oil  
1/3 c. vinegar  
1/3 c. ketchup  
1/4 c. sugar  
1 T. Worcestershire sauce  
1 small onion (chopped fine)

Mix together and shake well.

### **Vegetable Marinade** (Alice Petry)

Use Italian dressing (Pkg. or bottle)	Celery
Tomatoes	Peppers (all colors)
Onions (green)	Carrots
Cabbage	(other vegetables)

Marinate several hours or overnight. Serve over favorite greens.

## **BREADS**

### **Cinnamon Rolls**

½ Traditional Raised Dough recipe (see recipe below)

#### Filling:

1-2 tbsp melted butter                      ½ cup sugar  
1 tsp. cinnamon                                ¼-½ cup chopped nuts or raisins (optional)

#### Topping:

1/3 cup flour                                      ½ cup sugar  
2 tbsp butter                                    1 ½ tsp cinnamon

#### Icing:

1 cup powdered sugar                      1 tbsp milk                      ½ tsp vanilla  
Combine and set aside.

Roll dough into an 18" x 9" rectangle. For filling, brush with melted butter. Combine sugar and cinnamon, and sprinkle over dough. Sprinkle nuts and/or raisins if desired. Roll up, beginning at wide end. Pinch dough together to seal edges. Stretch roll to make it even. Cut 1" slices. Place on greased cookie sheet. Combine topping ingredients until crumbly. Sprinkle over rolls. Let rise until double.

Bake 12 minutes at 375 degrees. While still warm, drizzle with icing.

### **Traditional Raised Dough Recipe**

2 pkg. dry yeast                                      1 tsp salt  
½ cup warm water                                2 eggs  
½ cup sugar    4 ½ - 5 cups flour  
½ cup shortening or margarine  
½ cup lukewarm milk (scalded and cooled)

Dissolve yeast in water. Stir in milk, sugar, salt, eggs, shortening, and 2 ½ cups flour. Beat until smooth. Mix in enough flour to make dough easy to handle. Knead on floured board until smooth and elastic (about 5 minutes). Place in greased bowl; roll dough so that it is greased too. (Dough can now be refrigerated 3-4 days if desired) Cover and let rise until double (about 1 ½ hours). Punch down and shape.

## Easy French Bread

3 Tbsp yeast	4 cups hot water	4 Tbsp sugar
1 tsp sugar	4 tsp salt	8 cups flour
1 cup warm water	4 Tbsp olive oil	7 cups of flour

Combine yeast, 1 tsp sugar, and 1 cup warm water, set aside to proof (approximately 5 minutes).

Mix hot water, salt, olive oil and remaining sugar and stir to dissolve the sugar. Combine the two mixtures. Add 8 cups of flour. Mix everything together with large mixer for 3 minutes. Slowly work in the remaining flour for a soft dough. Knead until smooth. Allow to double (approximately 1 hour).

Punch down. Divide dough into 4 parts. Roll each part into a 12x18" rectangle. Roll up (jelly roll style) into an 18" loaf. Pinch to seal seams. Slash top every inch or so. Allow to rise.

Bake at 400 degrees for 20-25 minutes. Yield: 4 loaves.\*

\*Note - unless you have a large Kitchen Aid mixer (6 quart), I would suggest you cut the recipe in half to make two loaves, or in fourths to make four loaves.

## French Bread

2 pkg. dry yeast	½ cup warm water
½ tsp. sugar	2 tbsp sugar
2 tbsp fat	2 tsp salt
2 cups warm water	
7 ½-8 cups flour (Occident or bread flour)	
1 egg	2 tbsp milk

Sesame seeds or poppy seeds

In a small bowl dissolve yeast, ½ cup warm water, and ½ tsp sugar. In a separate bowl, combine remaining sugar and warm water, fat, and salt. Stir in flour. Knead for 10 minutes or till smooth and elastic, place in greased bowl. Let rise till double. Divide dough in half on floured surface; roll each half into 12x15" rectangle. Roll up long way. Place on cookie sheet and make 5-6 slashes diagonally across top. Let rise till the dough is double. Mix and brush on egg and milk. Sprinkle on sesame seed or poppy seeds. Bake at 350 degrees for 22 minutes. Yield: 2 loaves

## Easy Hardly-Ever-Fails Rolls

2 cups warm milk	6 ½ - 7 cups flour
2 pkg. yeast	1 egg
½ cup sugar	2 tsp salt
¼ cup soft shortening (or cooking oil)	

Dissolve yeast in warm water and set aside. In large mixing bowl, combine sugar, salt, and ½ of the flour. Add yeast mixture, egg, and shortening. Beat smooth. Cover and place in refrigerator. Punch down occasionally about two hours before, shape rolls and place in baking pan and let rise. Bake at 350 degrees for 30 minutes or until golden brown. This is a great recipe for mixing the night before.

## Crescent Dinner Rolls

1 cup milk	1 pkg. cake yeast (2 oz.)
1/3 cup shortening	¼ cup lukewarm water
¼ cup sugar	2 eggs beaten
1 tsp salt	4 cups sifted flour

Topping: 1 beaten egg, poppy seeds

Add shortening, sugar and salt to hot milk. Let cool to lukewarm.

Crumble yeast into water. Let stand for 5 minutes.

Combine milk and yeast mix, add eggs and half of the flour; beat well.

Add remaining flour.

Turn dough onto a lightly floured board; knead until smooth and elastic. Place dough in a greased bowl, cover and let rise until double in bulk. Punch down, turn onto lightly floured board and knead tightly.

Divide into quarters. Roll each quarter 9" in diameter rounds. Cut each round into 12 wedge shaped pieces. Roll up each triangle starting at the wide end and rolling to the point. Place on greased cookie sheet. Cover and let rise.

Brush top with beaten egg and sprinkle with poppy seeds.

Bake at 425 degrees for 8-12 minutes. Yield: 4 dozen.

## **Focaccia Italian Bread** (Alice Petry)

1 envelope dry yeast

2 c. water

3 T. sugar or honey

1 t. salt

Flour – start with 1 ½ c. and add as needed

Mix ingredients together adding flour and kneading until dough is soft to the feel.

Do NOT over flour. Dough needs to be soft. Let rise about 1 hour.

Make 4 round flat loaves and put on sprayed pan(s). After a few minutes make indentations with fingers and spread with olive oil or Italian dressing and your choice of herbs.

Bake for 20 to 30 minutes in hot (375-400) oven.

Serve hot with olive oil and parmesan cheese or garlic for dipping.

## **MAIN DISHES**

### **Homemade Hamburger Helper**

1 lb hamburger	2 cups elbow macaroni (or any noodle)
1 can tomato sauce	2 cups warm water
Onion	Onion powder
Ground pepper	6 slices of Velveeta cheese

Cook hamburger and onion until browned; about 15 minutes. Add in warm water, tomato sauce, onion powder, ground pepper, and macaroni. Let boil, then simmer for 15 minutes or until noodles are tender. Add in cheese; let melt, then serve.

### **Homemade Hamburger Helper Alternative 1**

1 lb cubed boneless chicken breast (or turkey, or hamburger)	
2 cups elbow macaroni (or any noodle, or rice)	
2 cans Cream of Chicken soup	2 cups warm water
Ground pepper	6 slices Velveeta cheese

Cook chicken until browned; about 15 minutes. Add in soup, pepper, water, and macaroni. Let boil, then simmer for 15 minutes or until noodles are tender. Add in cheese, let melt, then serve.

### **Homemade Hamburger Helper Alternative 2**

1 lb hamburger	2 cups elbow macaroni
1 pkg. taco seasoning	2 cups warm water
6 slices of Velveeta cheese	

Cook hamburger until browned; about 15 minutes. Add in taco seasoning, water, and macaroni. Let boil, then simmer for 15 minutes or until noodles are tender. Add in cheese, let melt, then serve.

### **Macaroni & Cheese**

2 ½ cups uncooked macaroni	2 tbsp butter
1 lb cheese (cubed or shredded)	1 qt milk

Melt butter in a casserole dish. Toss macaroni in butter. Cover with cheese. Pour milk over top. Bake at 350 degrees for 1 hour. Stir after 30 minutes. Cook until bubbly and golden.

## **Baked Macaroni**

2 ½ cups uncooked macaroni                      2 tbsp butter

1 lb cheese (shredded or cubed)              1 qt milk

Smear butter on bottom of a 9x12" pan. Add in all ingredients. Salt and pepper to taste. Bake at 350 degrees for 1 hour, stirring after 30 minutes.

## **Chalmette's Mac-N-Cheese**

6 lbs macaroni                                      5 sticks butter (or more)

2 ½ cups flour                                      20 cups milk

1 lb block cheddar cheese                      1 can of cheese sauce

Cook macaroni, salt to taste. Melt butter. Add flour. Gradually add (pre-heated) milk. Cook until it thickens (it will take a little less than forever if you have warm milk). Be careful not to scorch. Add cheese and cheese sauce. Add garlic powder if desired or a touch of cayenne pepper. Bake at 375 degrees for 1 ¼ hour. Yields: 60 servings.

## **Slow-Cooked Pulled Pork**

4 lb. boneless pork shoulder roast              1 c. ketchup

1 T. vegetable oil                                  ¼ c. cider vinegar

10 oz. can Campbell's condensed              3 T packed brown sugar  
French Onion Soup

Stir the soup, ketchup, vinegar and sugar in a 5 quart slow cooker.

Add the pork and turn to coat.

Cover and cook on low 8 to 9 hours, until pork is fork tender.

Serve in buns.

Serves 15

## **Pork or Chicken Bake** (Alice Petry)

Pork chops or chicken breast                      Apples

(enough for group)                                  Sweet Potatoes

Flour    Apple Juice

Seasonings for browning

If using chicken, pound; then brown chops or chicken. Place in a 9 x 13 or larger pan. Put sliced apples and sweet potatoes on top and pour apple juice over. Bake @ 350 till tender. (Chops take longer than chicken.)

## **Chicken Cordon Bleu Casserole** (Nancy Fahnstock)

1 lb. chipped ham  
½ lb. grated Swiss Cheese  
3 cups cooked diced chicken  
1 can cream of chicken soup  
½ cup milk

Filling:  
½ cup butter  
1 ½ cup celery  
Onion  
8 cups cubed bread  
2 eggs  
1 ¾ cup milk  
Salt & pepper to taste

Saute celery and onion in butter; then mix with other filling ingredients. Layer ham, cheese, filling, then chicken on top. Mix soup with milk and pour over top. Cook on high for 3 hours in crock pot or bake at 350 degrees in oven until brown.

## **Baked Spaghetti Casserole** (Nancy Fahnstock)

2 lbs. ground beef  
1 – 26 oz jar spaghetti sauce and add water to make 6 cups  
½ tsp. salt  
10 oz spaghetti, broken into about 3” pieces  
Optional: stir in a can of drained kidney beans

In a skillet over medium heat, cook beef until it is no longer pink. Drain. Transfer to a large greased baking dish. Stir in spaghetti pieces and pour spaghetti sauce mixture over top. If using beans, stir them in with spaghetti pieces. Cover and bake at 350 degrees for 65 to 70 minutes. Let stand, covered, for 10 minutes. Makes 6-8 servings

## **Parmesan Chicken** (Alice Petry)

2-3 lbs. chicken, cut up

### Butter mix:

½ c. butter  
2 t. soy sauce  
½ t. garlic powder

### Crumb mix:

1 c. bread crumbs  
½ c. dry Parmesan cheese  
¼ c. parsley

Salt & pepper chicken. Dip in butter mix first. Then roll in crumbs. Place in baking dish or pan, sprinkle with paprika. Bake @ 350 for ½ hour.



## **Chicken Enchilada Casserole** (Susan Taylor)

4 chicken breasts	Garlic salt
2 cans chicken soup	¼ lb. Monterey Jack cheese
8 oz. green chilies	1 diced onion
½ t. oregano	1 # cheddar cheese
¼ t. cumin	Salt and pepper
¼ t. sage	1 package corn tortillas
¼ t. chili powder	1 c. sour cream

Cook and bone chicken (or use boneless). Mix soups, spices, onion, salt, pepper. Layer soup, chicken, torn tortillas, cheese. Repeat. Spread sour cream on top. Bake at 350 degrees for one hour.

## **Hamburger Stroganoff** (Susan Taylor)

1 pound ground beef	¼ t. pepper
1 medium onion, chopped	1 8 oz can mushroom stems and pieces, drained
¼ c. butter or margarine (optional)	1 can cream of chicken soup
2 T. flour	1 c. sour cream
1 t. salt	2 c. hot cooked noodles
1 t. garlic salt or 1 clove garlic, minced	Snipped parsley

In large skillet, cook and stir ground beef and onion; drain off most fat and/or add butter if desired. Stir in flour, salt garlic, pepper and mushrooms, cook 5 minutes, stirring constantly. Remove from heat. Stir in soup; simmer uncovered 10 minutes. Stir in sour cream; heat through. Serve over noodles. Sprinkle with parsley. 4-6 servings

## **Meat Loaf**

1 cup tomato juice	½ tsp salt	<u>Topping:</u>
¾ cup oatmeal	¼ tsp pepper	2 T brown sugar
1 egg	1 ½ lbs ground beef	2 tbsp ketchup
¼ cup onion		1 tbsp mustard

Cream together ingredients, shape into a loaf. Pour topping over top. Bake at 350 degrees for 1 hour. Yield: 6 servings

## **Chicken Squares** (Alice Petry)

1 8-ounce package cream cheese	3 cans crescent rolls
4 T. butter	½ c. seasoned crumbs
5 c. cubed chicken	3 T. butter
2 T. chives or onion	
½ t. salt	
¼ t. pepper	
5 T. cream or whole milk	
1 T. parsley	

Blend cream cheese and butter. Add next 6 ingredients and mix well.

Make 12 squares of crescent rolls, putting 2 together to form a sort of square and pinch together. Put 1/12 of the filling on each square pulling all corners up to top and pinch together all seams. Brush with butter and sprinkle with bread crumbs. Bake @ 350 for 20 to 30 minutes till golden brown. Serve with gravy (chicken soup works fine). Makes 12.

## **Spaghetti Sauce** (Alice Petry)

1 or 2 lbs. ground meat (turkey, beef, pork, or chicken)	1 pkg. mushrooms (sliced)
1 pepper (any color)	1 lg. can chopped tomatoes
1 c. chopped onion	1 lg. jar inexpensive spaghetti sauce
1 c. chopped carrots & celery	Spices - garlic, basil, oregano, parsley, salt & pepper as desired
1 or 2 zucchini, chopped fine	

Brown meat, add and brown celery, carrots & onions. Add in rest of ingredients EXCEPT spices. Add water and cook a long time to desired consistency. Add the spices in the final few minutes.

2 lbs. Spaghetti  
Parmesan cheese  
Hot sauce or red pepper flakes as desired.  
Cook spaghetti and serve.

## **DESSERTS**

### **Fresh Berry Pie**

6 cups fresh berries  
3 tbsp. cornstarch

1 cup sugar  
½ cup water

Mash enough berries to make 1 cup. Mix sugar and cornstarch in a saucepan. Stir in the water and crushed berries. Cook over medium heat, stirring constantly until the mixture thickens and boils. Boil 1 minute. Cool. Fill a baked pie shell with the rest of the berries and pour the cooked mixture over all. Chill 3 hours or until set.

### **Refrigerator Pie Crust**

4 cups flour  
2 tsp salt  
1 tbsp sugar  
1 ¾ cup shortening

1 egg beaten  
1 tsp vinegar  
½ cup water

Cut shortening into dry ingredients until well blended. Add egg, vinegar and water. Mix until dough forms a ball; roll out as needed. Yields: 2 large double crusts pies or for single crust pies. Dough can be refrigerated for up to 2 weeks.

### **Banana Cream Bars**

½ c butter  
1 ½ c sugar  
2 eggs  
2 tsp vanilla  
¾ c sour cream

2 c flour  
¼ tsp salt  
1 tsp. soda  
2 large bananas, mashed

Cream butter and sugar together. Add 2 eggs and beat well. Mix in the vanilla. Mix the smashed bananas and the sour cream together. In another bowl mix the dry ingredients together. Alternately add the banana mixture and the dry mixture to the sugar mixture. Bake in greased 15 x 10" pan at 350 degrees for 30 minutes. Yield: 30 servings.

#### **Frosting:**

3 oz cream cheese  
1 T. cream  
2 c powder sugar

6 T butter  
1 tsp vanilla

Mix all together and frost cake. May top with chopped walnuts (1/2 c) if desired.

## Pecan Pie Bars

1 ¼ cups butter softened and divided  
3 cups flour  
4 eggs  
2 tsp. vanilla  
1 ½ cups corn syrup (light and dark)

1 ½ cups sugar (divided)  
½ tsp. salt  
2 ½ cups pecans (10 oz.)

In a large bowl, with mixer at medium speed, beat 1 cup butter and ½ of the sugar till creamy. At low speed, blend in flour and salt until creamy. Press dough firmly on the bottom of a lightly greased Jelly Roll pan. Bake at 350 degrees until edges turn golden. Melt remaining butter, set aside; with whisk beat eggs, corn syrup, remaining sugar, melted butter, and vanilla. Stir in the pecans. Pour mixture evenly over hot crust. Bake at 350 degrees for 25 minutes until filling is firm around edges.

## Aunty Olive's Tarts

2/3 cup butter  
2 tbsp powdered sugar  
2 egg yolks

1 tbsp water  
2 cups flour  
pie filling

Blend sugar and flour. Add butter. Mix like pie crust. Beat egg yolks with water. Add to flour mixture and mix well. Roll out, and cut with scallop cookie cutter. Put into mini muffin tins and bake at 350 degrees until lightly brown. Fill with blueberry or cherry pie filling. Yields: approximately 3 dozen.

## Apple Cake

3 cups flour  
1 cup vegetable oil  
2 ½ tsp vanilla  
1 tbsp baking powder

1 ½ cup sugar  
¼ cup orange juice  
4 eggs  
Apples\*

\*Prepare 5 or more medium apples, diced, with ½ cup sugar and cinnamon to taste. Mix everything together and put in a 9x13" pan. Bake at 350 degrees for 1 ¼ hours. Drizzle with icing.

## **Chocolate Zucchini Cake** (Susan Taylor)

½ c. soft margarine	2 ½ c. flour
½ c. vegetable oil	½ t. baking powder
1 ¾ c. sugar	1 t. baking soda
2 eggs	½ t. ground cloves
1 t. vanilla	½ t. cinnamon
½ c. sour milk	¼ c. cocoa
2 c. grated zucchini	Chocolate chips

Cream margarine, oil and sugar. Add eggs, vanilla, and milk. Beat well with mixer. Add dry ingredients. Stir in zucchini. Pour in greased pan. Bake at 325 degrees for 40-45 minutes (I think this is for bundt pan; takes less for smaller pan or cupcakes). You can make a glaze with chocolate chips, butter, and milk, or simply place some chips on top before baking.

## **Yogurt Cake** (Susan Taylor)

1 white cake mix	<u>Topping:</u>
¾ c. water	8 oz. whipped topping (Cool Whip)
1/3 c. oil	8 oz. of same flavor yogurt as in cake
2 eggs	

8 oz. yogurt, any flavor

Mix cake mix, water, oil, eggs, and yogurt. Bake per box's instructions. When cool, blend the whipped topping and yogurt, and frost the cake. Keep refrigerated. We have used this at showers at church, with each bringing a different flavor.

## **Soft Peanut Butter Cookies**

1 cup granulated sugar	½ tsp. salt
1 cup brown sugar	1 ½ tsp. baking soda
2 cup butter	¼ tsp baking powder
1 cup peanut butter (chunky)	2 ½ cups flour
2 eggs	1 tsp. vanilla

Cream sugars, butter, and eggs in a large mixing bowl. Add peanut butter and blend. Sift dry ingredients and stir into creamed mixture. Add vanilla and mix well. Dough will be very sticky so flour your hands to make the walnut sized balls. Flour may be added by ¼ cup. Place cookies on greased cookie sheet and cross with a fork. Bake at 350 degrees for 10 minutes. Recipe makes 4 dozen fairly large cookies. Cookies may be rolled in chopped peanuts before baking.

## Soft Oatmeal Cookies

2/3 cup butter	2 cups flour
1 cup sugar (half white/half brown)	½ tsp. baking soda
2 eggs, beaten	1 tsp. baking powder
1 cup nuts	1 tsp. cinnamon
1 tsp. vanilla	¼ tsp cloves
2 cups rolled oats	¾ tsp. salt
½ cup sour milk	1 cup raisins

Cream butter and sugar; add well beaten eggs, nuts, vanilla and oatmeal. Mix and sift dry ingredients. Combine dry ingredients alternately with milk with the creamed mixture. Flour the raisins and add them to the cookie mixture. Drop onto greased cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Yields: 4 dozen cookies.

## Crunchy Oatmeal Cookies

1 c shortening	1 ¾ c brown sugar
1 egg	1 tsp vanilla
1 tbsp water	2 c flour
2 tsp baking powder	1 tsp baking soda
¾ tsp salt	1 ½ c rolled oats
1 c coconut	¾ c chopped nuts

Cream shortening and sugar. Add egg and vanilla and water. Add flour that has been sifted with baking powder, soda, and salt. Gradually stir in rolled oats, coconut, and nuts. Drop onto greased cookie sheet. Bake at 375 degrees for 12 min. Yields: 5 ½ dozen.

## Chocolate Chip Cookies

3 cups oil	8 eggs
2 cups sugar	4 cups brown sugar
2 tbsp vanilla	1 tbsp water
4 tsp baking soda	2 tsp salt
9 cups flour	3 cups choc chips

Mix everything together. Drop onto greased cookie sheet. Bake at 350 degrees for 11 minutes. Yield: 9 dozen.

## No-Bake Cookies

1 stick butter                      2 cups sugar

½ cup milk                          ½ cup cocoa

Mix all ingredients above in pan and bring to a boil. Let cook for two minutes.

Then add:

1 tsp of vanilla                      ½ cup peanut butter

3 cups instant oats

Add peanut butter and vanilla to above ingredients. Then add oats and stir.

Quickly drop by spoonful onto wax paper or parchment paper. Makes 50 cookies

## Oreo Cookie dessert

1/3 cup butter

1 package (15 oz.) Oreo cookies

1 large container of cool whip

Nuts (optional)

½ gallon ice cream (softened)

1 large jar (10-12 oz.) chocolate fudge

topping

Melt butter in a 9x13" pan. Crush cookies (in plastic bag with a rolling pin). Lightly press cookies into pan (save some crumbs for the top), layer ice cream, fudge topping, cool whip and then sprinkle leftover cookie crumbs and nuts on top.

## Éclair Dessert (Nancy Fahnestock)

1- 16 oz. box graham crackers

3 ½ cups milk

2 small boxes instant vanilla pudding

9 oz Cool Whip

Mix pudding with milk until a little thick; fold in Cool Whip.

Make 1 layer of graham crackers in a 9 x 13" pan. Put half of

Pudding on top nest. Repeat with crackers, then the rest of

Pudding. Put another layer of crackers on the very top. Refrigerate

For 2 hours, then top with chocolate frosting. You can use frosting below or you can thin a can of bought frosting

### Chocolate Frosting:

1 ½ cups 10X sugar

3 tbsp softened butter

6 tbsp. cocoa

2 tsp. corn syrup

2 tbsp. vegetable oil

2 tsp. vanilla

3 tbsp. milk

## Fried Ice Cream

1 stick melted butter

1 cup flaked coconut

1 tsp. cinnamon

½ gallon ice cream

2 ½ cups rice krispies

1 cup chopped pecans

¾ cup brown sugar

Combine rice krispies, coconut, pecans, cinnamon, and melted butter. Add brown sugar. Divide the mixture in half; spread ½ mix into a 9x9" pan. Slice ice cream and put over the mixture. Layer the remaining mixture on top. Freeze until firm.