

Hobo Beans

Jean Keys

1 lb. can lima beans (drained)
1 lb. can kidney beans (drained)
1 lb. can pork & beans
½ lb. bacon
1 lb. ground meat
1 cup ketchup
1 chopped onion
1 cup brown sugar
1 T. vinegar
1 T. mustard

Brown bacon; drain; break up. Brown ground meat and onions. Put all together and bake for 1 hour at 350°.

Cheese Squash Casserole

Mackey McKenzie

6 small yellow squash – sliced
1 large green pepper – sliced
1 medium onion – sliced
1 can cream of chicken soup
½ cup grated cheese
Corn bread

Cook squash, pepper and onion in layers in slightly salted water until tender, must cook down low. Add soup and cheese. Pour into casserole and top with crumbled corn bread. Bake 30 minutes at 300°.

Stuffed Cabbage

Kathy Forsythe

1 large head green cabbage
1 medium carrot, diced
1 cup chopped onion
3 T butter
1 small clove garlic
¾ cup raw cashews
1 stalk celery
2 cups ricotta cheese
¼ cup raisins
1 cup chopped apple
Juice of 1 lemon
1-2 T tamari
1 T honey

Pan boil cabbage in water 15 minutes. Remove 1st 12 leaves. Sauté vegetables, nuts, and seeds in butter. Combine remaining ingredients and season. Place 4 T filling on leaf and roll. Cover and bake 25 minutes at 325°.

Pound Cake

Lucile Forsythe

2 cups flour
½ tsp. baking powder
¼ tsp. salt
1 cup butter
1 ½ cups sugar
5 eggs
2 T lemon juice

Combine flour, baking powder and salt. Cream butter while adding sugar, beat in eggs. Add flour mixture and lemon juice. Put batter in greased loaf pan and bake 1 hour and 10 minutes at 325°.

Molasses Cookies

Lucille Brickner

¼ cup shortening
1 cup sugar
¼ cup molasses
1 egg
2 cups flour
2 tsp. baking soda
1 tsp. cinnamon
½ tsp. cloves
½ tsp. ginger
½ tsp. salt

Cream together shortening and sugar, add molasses and egg, beat well. Sift together flour, soda, spices and salt. Add to first mixture. Mix well and chill. Form 1 inch balls and roll in sugar, place on greased cookie sheet, press down each ball with bottom of a glass.
Bake 8-10 minutes at 350°.

German Cookies

Arline Gurley

2 cups brown sugar
¾ cup shortening
1 cup sour milk
2 eggs
1 tsp. cloves
1 tsp. nutmeg
3 tsp. cinnamon
1 tsp. baking soda
½ tsp. salt
2 ½ cups flour
Chopped nuts
Confectioner's sugar

Add cloves, nutmeg, cinnamon salt and flour together and set aside. Cream shortening and sugar, add eggs and beat. Add sour milk and baking soda: add alternating with the dry ingredients. Add nuts.

Bake in 2 long pans making batter about ¼ inch thick. Bake at 350°. Ice with Confectioner's sugar.

Barbecued Chicken

Dottie Widick

2 – 2 ½ lbs. chicken
½ cup vinegar
¼ cup lemon juice
2 T prepared mustard
3 T sugar
2-3 drops Tabasco sauce
3 T Worcestershire sauce
Salt and pepper as desired

Cook chicken until tender. Take off bones and break into small pieces. Place in skillet. Stir in other ingredients and pour over chicken and simmer 30 minutes or more.

Salad Devine

Dottie Widick

24 oz. cottage cheese
12 oz. Cool Whip
3 oz. box of Cherry Jell-O (dry)
16 oz. can crushed drained pineapple
½ cup cherries and/or nuts (optional)

Mix all ingredients together. Place in refrigerator. Sets quickly and is ready to serve.

Cranberry Mold

Charlene Hankowitz

3 oz. package Wild Cherry Jell-o
½ cup sugar
8 oz. crushed pineapple with juice
1 cup raw cranberries
1 cup chopped celery
1 navel orange, ground with peel on
½ cup pecans (coarsely chopped)
1 T fresh lemon juice
Sauce:
1 cup mayonnaise
1 cup sour cream

Make Jell-O according to package. Add all other ingredients and pour into oiled 8 inch mold and refrigerate until set.

New Mexico Casserole

Bud Forsythe

5 chicken breasts, cooked and diced
1 large onion, diced and sautéed
1 cup chicken broth
½ ob. Longhorn cheese
1 can cream of chicken soup
2 small cans green chilies
1 package corn tortillas

Combine onions, soups and chilies. In a large casserole; layer tortillas, chicken, soup mixture and cheese. Repeat. Bake at 350° for 30 minutes.

Rum Raisin Cheesecake

Linda Keys

Crust

1 cup oats, uncooked
¼ cup chopped nuts
3 T margarine, melted
3 T packed brown sugar

Batter

2 - 8 oz. packages cream cheese, softened
1/3 cup granulated sugar
¼ cup flour
2 eggs
½ cup sour cream
3 T Rum

Topping

2 T margarine
1/3 cup packed brown sugar
1/3 cup raisins
¼ cup chopped nuts
2 T oats, uncooked

Combine oats, nuts, margarine and brown sugar: press into bottom of 9 inch spring form pan.

Bake 15 minutes at 350°.

Combine cream cheese, sugar, and 2 T flour, add eggs one at a time. Mix in sour cream and rum. Pour over crust. Cut margarine into remaining flour and brown sugar, stir in raisins, nuts and oats. Sprinkle over batter. Bake 50 minutes at 350°.

Apple Cake

Jean Keys

1½ cups oil
1 tsp. Vanilla
3 cups flour
1 tsp. Cinnamon
2 cups sugar
3 eggs
1 tsp. baking soda
1 cup chopped nuts
3 cups apples sliced thin
Confectioner's sugar

Mix flour, baking soda and cinnamon and set aside. Mix oil, sugar, and vanilla well, add eggs mixing well. Add dry ingredients to batter and mix well. Add nuts and apples and stir well.
Pour into greased 9 X 13 pan and bake 350° for 35-40 minutes. Remove from oven and sprinkle with Confectioner sugar while hot.

Lemon Bars

Carol Gurley

1 cup flour
½ cup butter or margarine
¼ cup Confectioner's sugar
Combine together and pack into 8 x 8 pan. Bake at 350° for 20 minutes.

2 beaten eggs
2 T lemon juice
1 cup sugar
2 T flour
½ tsp baking powder
Confectioner's sugar
Blend together and pour on top. Bake for 25 minutes. Serve with or without Confectioner's sugar

Fancy Pineapple Cake

Arline Curley

1 box cake mix (yellow or pineapple)
1 box vanilla pudding
1 cup milk
1 medium can crushed pineapple
3 T flour
¾ cup sugar
1 cup margarine
1 cup sugar

Cook pudding with 1 cup milk. Cool.
Cook pineapple, sugar and flour until thick. Cool Put into refrigerator until very cold.
Bake cake mix. Cool.
Cream 1 cup margarine and 1 cup sugar; add small amounts of pudding until all is added. Spread pudding mixture on cake. Spread pineapple mixture on top of pudding mixture. Sprinkle with nuts.

Chess Pie

Dottie Widick

½ stick butter, melted
2 eggs beaten
1 cup milk
1 ½ cups sugar
1 T vinegar
1 T corn meal
1 T flour

Mix flour, sugar, and corn meal together; stir in milk, beaten eggs, vinegar and melted butter. Pour into prepared pie crust and bake at 350° until solid.

Macaroni and Cheese

David Keys

4 T margarine
4 T flour
2 cups milk
1 lb. sharp cheese, shredded
1 lb. macaroni
1 tsp. dry mustard (optional)

Melt margarine in saucepan and gradually add flour until paste forms. Add milk and heat until thick. Stir in shredded cheese until sauce is smooth, add mustard if desired.

Cook macaroni until tender.

Mix macaroni and cheese sauce in casserole. Bake at 350° for 50 minutes.

Ham Loaf

Lucile Forsythe

2 lb. ground ham
2 lb. ground pork
3 eggs
2 cups rolled graham crackers
1 ½ cups milk

Mix all ingredients together and form into loaves.

Sauce:

1 can tomato soup
½ cup vinegar
½ cup water
1 tsp. dry mustard
1 cup brown sugar

Bring sauce to boil and pour over loaves. Bake at 350° for 1 ½ hours.

Thumb Prints

Karin Gurley

1 cup shortening
1 cup butter
4 egg yolks (beaten)
4 cups sifted flour
2 egg whites
Pinch of salt
1 ½ cups brown sugar
2/12/ cups nuts (chopped fine)

Cream shortening, butter, and brown sugar; add beaten egg yolks and vanilla. Add flour and salt and mix well. Roll dough into 1 inch balls. Dip in unbeaten egg white and then roll in nuts. Put on ungreased cookie sheet. Press thumb in middle of each cookie. Bake at 350° for 6 minutes, take out; press thumb in each cookie again. Return cookies to oven for 5 more minutes. After cookies cool, fill with jelly, apricot cookie filler or Hershey's kisses.

Corn Custard

Lucile Forsythe

4 eggs
1/3 cup sugar
½ tsp. salt
1 cup milk
1 can (17 oz.) cream corn with liquid
1 T melted butter

Beat eggs, then blend in sugar, salt, milk, corn and butter. Pour mixture into a shallow 9 inch dish. Set dish in pan or hot water. Bake at 300° for about 1 hour, or until custard is set.

Deviled Eggs

Dottie Widick

12 eggs hard boiled
1 T prepared mustard
1 tsp. sugar
1 T vinegar
salad dressing (Miracle Whip)
Paprika (optional)
Olives (optional)

Peel eggs and cut in half long ways. Mash yolks and add mustard, sugar, and vinegar. Add enough salad dressing to soften mixture; stuff mixture back into egg halves. Garnish with paprika or olive halves.

Mashed Potato Salad

Mackey McKenzie

6-8 potatoes (cooked and mashed)
¼ cup chopped onion
¼ cup chopped celery
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. celery seed (optional)
2/3 cup salad dressing or less

Mix all ingredients together. Refrigerate for a while or overnight.

Ham Ball

Diane Brown

1 6 oz. can chunk ham
1 8 oz. package cream cheese
¼ cup mayonnaise
1 T onion
½ tsp. dry mustard
½ tsp. Worcestershire Sauce
Parsley flakes

Mix cream cheese and mayonnaise well. Dry out chunk ham and crumble. Add all other ingredients and mix well. Form a ball and sprinkle parsley over formed ball. Chill until ready to serve.

Egg Custard Pie

Dottie Widick

2 cups milk
1/3 cup sugar
4 eggs
¼ tsp. nutmeg

Separate 2 eggs (use whites for meringue). Beat 2 eggs and 2 yolks. Heat milk and sugar (do not boil). Stir milk and sugar into egg mixture. Add nutmeg and pour into pie crust and bake at 350° until firm. Top with meringue.

Stuffing Mix

Diane Brown

2 bags bread crumbs
1 cup celery
1 cup yellow onion
1 lb. sausage (mild)
1 cup pitted prunes
2 apples
2 T parsley

Boil celery and onions in ½ cup water for 5 minutes. Fry sausage and drain fat. Chop up apples and prunes. Mix all ingredients together and bake at 350°.

Baked Salmon Loaf

Arline Gurley

1 lb. can red salmon
2 eggs, beaten
3 slices bread, cubed
1 tsp. salt
¼ cup butter, melted
1 ½ cups warm milk

Drain salmon, remove skin and bones; flake. Combine all ingredients and mix thoroughly. Place in greased 9 x 5 x 3 loaf pan. Bake at 350° for 1 hour.

Mama's Lemon Sponge Pudding

Mackey McKenzie

3 eggs, separated
2/3 cup sugar
3 T flour
¼ tsp. salt
1 tsp. baking powder
¼ cup lemon juice
½ tsp. grated lemon rind
1 cup milk
½ cup sugar

Sift 2/3 cup sugar, flour, salt, and baking powder together. Beat egg yolks adding lemon juice and rind. Add to sugar mixture. Stir until well blended. Add milk a little at a time. Beat egg whites until stiff adding ½ cup sugar gradually. Fold beaten egg whites into mixture. Pour into greased baking dish, and place dish in shallow pan of water. Bake at 350° for 45 minutes.

Poorhouse Cookies

Lucile Forsythe

½ cup butter
¾ cup sugar
1 egg
1½ cups flour
¾ tsp. baking soda
1/3 cup molasses
¾ cup chopped nuts

Cream butter and sugar and beat in egg. Combine flour and baking soda and add to butter mixture alternately with molasses. Stir in nuts. Drop dough onto greased cookies sheet. Bake at 350° for 10-12 minutes.

Sausage Casserole

Diane Brown

8 slices bread (crust off and buttered)
1 lb. sausage
1 ½ cups shredded cheddar cheese
6 eggs beaten
2 cups half and half
1 tsp. salt

Place the buttered bread in a 13 x 9 x 2 baking dish. Cook and drain sausage and spoon over bread. Sprinkle cheddar cheese over top. Combine eggs, half and half, and salt, mix well. Pour over cheese. Bake at 350° for 45 minutes.

Scheherezade Casserole

David Forsythe

¾ cup raw soybeans (soaked 4 hours)
1 cup raw bulghar (soaked 15 minutes in boiling water)
2 green peppers, chopped
4 tomatoes, chopped
1 ½ cups chopped onion
¼ cup parsley
3 T tomato paste
1 ½ cups crumbled feta cheese
2 cloves garlic
1 tsp. cumin
1 tsp. basil
Salt, pepper, Tabasco to taste

Puree soybeans in 1 ½ cups of water. Combine with soaked bulghar. Sauté onions and garlic in oil until soft then add peppers and sauté 5 minutes. Combine all ingredients except feta cheese and place in large, buttered casserole. Sprinkle feta cheese on top. Bake at 375° for 1 hour.

Muffins

Charlene Hankowitz

2 cups skim milk
2 T baking soda
2 T vinegar
4 cups bran flakes
2 cups wheat flour
3 egg whites
choice of: 3 mashed bananas
 1 medium can crushed pineapple
 2 cups apple sauce
 2 cups mashed peaches

Mix all ingredients (only one fruit choice). Bake in muffin pans for about 15min at 350°.

Cherry Cheese Coffee Cake

Linda Keys

1½ cups flour
1 cup oats uncooked
¾ cup sugar
 margarine
½ cup sour cream
1 egg
½ tsp. baking soda
1 8 oz. package cream cheese, softened
¼ cup sugar
¼ tsp. almond extract
1 egg
¾ cup cherry pie filling
1/3 cup sliced almonds

Mix flour, oats, and ½ cup sugar in bowl. Cut in margarine and reserve 1 cup of mixture for topping. Add sour cream, 1 egg and baking soda to mixture; mix well. Spread onto bottom and side of greased 9 inch spring form pan. Beat cream cheese, ¼ cup sugar and almond extract in small mixing bowl; blend in 1 egg. Pour into crust. Top with cherry pie filling and sprinkle with reserve mixture. Bake at 350° for 50 minutes.

Healthy Cookies

Kathryn Travis

2 cups apple sauce
2 cups wheat flour
2 cups oatmeal (quick)
2 tsp. baking soda
1 cup raisins
* sugar substitute to taste

Mix all ingredients together. Place dough in jelly roll pan. Bake at 350° for 20 minutes.

Jambalaya

Bud Forsythe

3 T unsalted butter
½ lb. smoked sausage (1/4 inch slices)
½ lb. diced lean smoked ham
¾ lb. diced boneless chicken
2 bay leaves
Cajun's Choice Creole seasoning (to taste)
1 cup chopped onion
1 cup chopped green pepper
1 T garlic
½ cup tomato sauce
1 cup peeled chopped tomatoes
2½ cups chicken stock
1½ cups uncooked rice

Brown sausage and ham in butter, add chicken and brown 5 minutes more. Stir in bay leaves, Cajun's choice and ½ cup onion, celery, and pepper. Add garlic, cook until vegetables are tender. Stir in remaining ingredients, mixing well. Bring simmer over low heat for 30 minutes.

Key Lime Pie

Lucile Forsythe

4 eggs
1 can sweetened condensed milk
½ cup lime juice
6 T sugar
½ tsp. cream of tartar

Beat egg yolks, add condensed milk and lime juice. Beat until thick. Pour into baked pie shell. Beat 4 egg whites, blend in sugar and cream of tartar until peaks form. Bake at 400° until brown.

Christmas Layer Cookies – *We fondly refer to these as Pain in the Butt Cookies*

Janet Norris

Wafer:

1 cup butter
3 T confectioner's sugar
½ tsp. vanilla
2 cups flour

Icing:

1 ½ cups confectioner's sugar
3 T butter
½ tsp almond extract
2 Tbsp half & half
red and green food coloring

Wafer:

Soften butter. Blend in confectioner's sugar vanilla and flour with pastry blender.

By hand (rolling does not work) form 1 to 1 ½ inch coin shaped wafers. Bake at 350° for 10 minutes. Do not let brown.

Icing:

Soften butter. Add rest of ingredients except coloring alternating between dry and wet ingredients. Separate icing into 2 bowls and color to desired hue. Ice cooled cookie half, flat side, then top with another wafer making a sandwich.

Spinach Artichoke Dip

Janet Norris

1 stick margarine
8 oz sour cream
¼ cup chopped onion
1 cup shredded Jack cheese
1 cup grated parmesan cheese
8 oz. cream cheese
2 boxes frozen chopped spinach
14 oz. can artichoke hearts, chopped

2 T Tabasco

Thaw spinach. Drain well by squeezing out excess moisture. In 4 qt saucepan melt margarine and sauté onion until translucent. Add rest of ingredients, reserving ¼ c each Jack and parmesan cheese. Blend cheese until melted. Transfer to baking dish and top with remaining cheese. Bake in casserole dish at 350° until cheese on top is melted. Serve with tortilla chips, lightly toasted French bread slices, or your favorite dipper.

Rich's Cranberry Pie

Richard Grove

Filling:

2 Cups whole cranberries – fresh or frozen
Wash, remove stems and bad fruit, leave wet
1 cup chopped pecans
½ cup sugar

Topping

1 cup all-purpose flour
1 cup sugar
½ cup melted butter or margarine
2 eggs
2 teaspoons almond extract

Preheat oven to 350°

Make filling:

Mix berries, nuts and sugar (coat berries and nuts with the sugar)
Place in 10 inch greased glass pie pan.
The pie will stick less if greased with butter (and

taste better)

Make topping:

Mix together, flour, sugar, melted butter, eggs and almond extract.
Pour over cranberry filling in pie pan.

Bake 45-50 minutes in over until top is golden brown.

Servings: 8 to 10 very rich but no unnecessary calories.

Holiday Fruit Drop Cookies

This recipe has been in our family since the early 1960's.

Barb Carmigiano

Reserve in a bowl

3 ½ cups of flour

1 tsp. baking soda

½ tsp. salt

In another bowl put:

1 cup soft butter or margarine

2 cups packed light brown sugar

2 eggs

Beat with mixer until mixture is light and fluffy

Add:

½ cup buttermilk

1 tsp. vanilla extract

Add flour mixture, mix well

Stir in:

1 ½ cups chopped walnuts

2 ½ cups maraschino cherries cut in halves

1 ½ cups of cut-up pitted dates.

Drop by teaspoonfuls on lightly greased cookie sheets.

Bake at 350° for 12 -15 minutes or until lightly browned.

Makes 6 to 7 dozen depending on how big you make your cookies.

I always prepare the walnuts, cherries and dates first, always drain cherries well.

Cherry Sheet Cake

Alan Norris

1 cup margarine

½ cup Crisco

1 1/3 cups sugar

1 egg

1 egg yolks

1 tsp. vanilla

Add these ingredients together and mix with flour mixture alternating with milk.

Flour Mixture

6 cups flour

1 tsp. baking soda

¾ cup milk Spread dough into 12 x 17 glass baking dish leaving enough dough for crisscross top. Spread with 2 cans of pie cherries and bake at 375° until top is lightly golden brown.

Hungarian Butter Horns

Pat Norris

1 oz. compressed yeast or dry active yeast

2 T warm water

4 cups flour

½ tsp. salt

1½ cups butter

3 egg yolks, beaten

½ cup sour cream

1 tsp. vanilla

Filling

3 egg whites

¾ cup sugar

1 cup chopped pecans

1 tsp. vanilla

Confectioner's sugar to use on the counter to roll the dough out and to sprinkle on cookies after they are baked.

Dough:

Dissolve yeast in water. Sift flour and salt into mixing bowl. Cut in butter to make coarse crumbs. Blend in dissolved yeast, beaten egg yolks, sour cream and vanilla. Roll into 12 equal balls flatten some and wrap in wax paper. Chill at least 1 hour or overnight.

Filling:

Beat egg whites until very foamy, gradually beat in sugar until stiff. Fold in vanilla and pecans.

Roll out dough into a circle and cut into eight triangles. Put a teaspoon of filling on each triangle and roll from large end. Place on parchment paper on cookie sheet with point down. Bake at 400° for approximately 15 minutes or just until lightly golden brown. When cool sprinkle with confectioner's sugar.

Sugar Cookies

Wendy Keys

1 cup margarine	
2 cups sugar	Mix these 4
3 eggs	ingredients together
2 tsp vanilla	
1 tsp salt	Mix together
1 tsp baking soda	and add to
4 ½ cups flour	above ingredients

Refrigerate batter for at least 1 hour (I refrigerate it overnight)
To refrigerate, I divide the batter into 3 equal parts and
Form each part into a flat patty and wrap in wax paper.

Roll dough out to 1/8 to ¼ inch thickness and cut into desired shapes. Put on
ungreased cookie sheet and bake at 350° until very lightly browned. Cool
and frost and decorate as desired.

Butter Cream Frosting for Sugar Cookies

Wendy Keys

1 tsp vanilla
3-4 T of milk (depending on how thick you want the frosting)
1 cup butter
1 lb. (approximately 4 cups) confectioner's sugar

Cream vanilla, milk and butter together and add confectioners sugar a little
at a time, until creamy. Use food coloring to color the frosting, it using drops
I would only use 3 tablespoons of milk, if using gel either 3-4 tablespoons of
milk depending on the consistency you want.

Vegetable Beef Stew/Soup. serves 8-10 or more.

Kathleen Norris

2-4 pounds of stewing beef (cut into bite size pieces.)
more or less can be added if desired.
4-5 cans of diced tomatoes. (any brand will due but I prefer del monte
italian style)
1-2 small yellow squash sliced.
1-2 small zucchinis slices
carrots
green beans
onion
green peppers
celery
8-10 medium size potatoes
I use all fresh vegetables and cut everything into bite size or smaller
pieces.
3-4 cubes beef bullion.
Spices.- parsley, basil, pepper. garlic (to taste) sometimes oregano and bay
leaves.

Brown the meat then throw everything into a big stew pot and cook. Add
water and stir as needed to keep it from burning. When all the vegetables
are tender its done. Sort of; this is one of those dishes that is better the
longer it sits and simmers. I usually like it a little 'watery' so I can dip bread
in it but to thicken it take 1/4 cup corn starch and mix it with cold water
till it is thick but liquid and dribble it into the pot stirring continuously until it
is the thickness you desire. This should be done after everything is
cooked. Spices are all to taste and you may want to add salt. (I don't
because the bullion is salty enough) And if it taste too tomato acidic add a
tablespoon of sugar.

Also experiment. My kids used to call this stone soup because we would just
throw anything from the fridge into it. Peas get mushy and corn take over
the taste, but any kind of beans work and you can make it without all the
vegetables listed.

I only know how to make a lot so you're on your own cutting it down. It
makes great leftovers however and freezes well.

Homemade White Bread

Kathleen Norris

2 packages dry yeast

2/3 cup HOT water

Mix these together till all yeast is dissolved.

Add

1 ½ cup Hot water

¼ cup sugar

2 tsp salt

3 T shortening (I like buttered flavored Crisco)

Mix together until salt and sugar are dissolved and shortening smooth.

(Shortening may be lumpy and not quite dissolved. That's ok)

Add Flour.

Start with 2-3 cups. This forms a paste and helps blend in the shortening.

Add more flour till mixture can be worked easily and is not sticky. About 4-6 cups more.

Turn mixture out onto flour covered board or counter and knead till smooth 10-15 minutes. Add more flour to the board if needed. Form into large ball.

Cover clean empty bowl with shortening thickly. Put mixture ball into bowl and then flip over so entire 'ball' is covered with shortening. Cover bowl with a cloth. (Not a lid, it has to breathe.)

Set in warm area and let rise about an hour. Mixture has risen when it is about twice the original size and you can poke it with a finger and see it deflate.

Turn ball onto floured board or counter and knead again. At least 10 minutes. Break into bread pan portions and roll into bread pan shapes.

Grease the bread pans with shortening, put the loaves into them and smear butter or margarine on the top of the dough. Cover and let rise in a warm area about 1 hour.

Depending on what size bread pans you are using you may make 2 large, 4 medium or 6-8 small loaves. Pan should be about half full of dough.

After rising Bake at 350° until bread starts to turn golden brown. Bread is done when it sounds hollow when tapped.

My Mom's Spaghetti Sauce

Wendy Keys

1 ½ lb. ground meat

1 lg. (64 oz.) bottle tomato juice

1 lg. (32 oz.) can tomato sauce

12 – 15 oz. tomato paste

1 lg. onion or dried onion

garlic powder to taste

chili powder to taste

Italian seasoning to taste

1 bay leaf

1 tsp. sugar

Brown ground meat in a skillet and drain grease. In a large stock pot, add in tomato juice, tomato sauce, tomato paste, onion, spices, sugar and ground meat. Cook on medium heat for about 1 hour. Lower heat and cook for about another hour. Serve over your favorite pasta.

Lasagna

Wendy Keys

1 batch of my mom's spaghetti sauce

1 lb. lasagna noodles, cooked

8 oz. ricotta cheese

1 lb. mozzarella cheese, shredded

8 oz. parmesan cheese

In baking dish, any size depending how many layers you wish to have, I use a 9 x 13 baking dish and usually get 4 layers in it.

Begin with sauce then layer noodles, more sauce and each of the three cheeses. The top layer should only have mozzarella and parmesan cheese on it. You may not use all of the ricotta cheese.

Bake at 350° for 30 – 45 minutes depending on the size of dish you used.

It is done when the cheese is bubbling but not burnt. If I can make this anyone one can.

I like to serve this with Parmesan bread.

Parmesan Bread

Wendy Keys

1 loaf of Italian bread
butter
parmesan cheese

Slice bread lengthwise and butter each half. Then sprinkle parmesan cheese on bread halves and place them in the broiler for a minute or 2. It doesn't take long for this to cook to keep an eye on it. It is done when it is lightly brown and cheese is bubbly. Slice into 2 inch slices. It is great with lasagna or any other pasta dish.

My Grandma Reba's Potato Soup

Wendy Keys

4 – 5 cups potatoes, cubed
2 small or 1 large onion
2 -3 stalks celery, cut up
1 can evaporated milk
 $\frac{3}{4}$ stick of butter
salt and pepper to taste

Place potatoes, onions and celery in stock pot or large saucepan and cover with water. Cook until all vegetables are tender. Once cooked, remove from heat and add 1 can evaporated milk and $\frac{3}{4}$ stick of butter, stirring while you add the milk. Salt and pepper to taste.