

Grandma’s Kitchen

Recipes & Memories



In Loving Memory

Marie Lennen

November 1938 – September 2026

These are the recipes she cooked, baked, and canned for the people she loved. Each one comes with her own words, her hints, and the story of who gave it to her. May every kitchen that uses them feel a little warmer.

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Banana Nut Bread

This recipe is in the Peninsula Baptist Cookbook published in 1985. Terri Tallman submitted this recipe and I have made it many times. It turns out perfect.

INGREDIENTS

- 1/2 Cup Butter
- 1 Cup Sugar
- 3 or 4 Ripe Bananas, mashed
- 2 Cups Flour
- 1 Teaspoon Salt
- 2 Eggs
- 1 Teaspoon Soda
- 3/4 Cup Chopped Nuts (Optional)

DIRECTIONS

Cream Butter and Sugar, add mashed bananas and eggs. Sift together Flour, Salt, and Soda and add to first mixture. Mix well. Add nuts if desired. Grease and Flour loaf pan. Bake at 350 degrees for 1 hour or until toothpick inserted comes out clean.

> *Hint: I think it turns out best when you use really ripe-black looking bananas. I always put four in but you could get by with three.*

Cornbread

I have used the recipe for Cornbread off the Albers Cornmeal box.

INGREDIENTS

- 1 Cup Cornmeal
- 1 Cup Flour
- 2/3 Cup Sugar
- 4 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 2 Eggs
- 1-11/4 Cup Milk
- 1/4 Cup Melted Butter or Margarine

DIRECTIONS

Combine dry ingredients, Cornmeal, Flour, Sugar, Baking Powder and Salt. Beat Eggs and add to milk and melted butter or margarine, then mix with dry ingredients just until moist. Put in 9 by 9 greased pan. Bake at 425 degrees for 20-25 minutes.

Hint: I have doubled this recipe and put it into a 9 by 13 pan but have not thought it turned out as well as when I used this recipe and put in a smaller pan.

Hint: I like this recipe because it is sweeter and has a little more sugar than other recipes I have seen.

Dumplings

I decided to use this recipe from Betty Crocker because it sounds Really good on top of Beef Stew.

INGREDIENTS

- 3 Tablespoons Shortening
- 1 1/2 Cups All-Purpose Flour
- 2 Teaspoons Baking Powder
- 3/4 Teaspoon Salt
- 3/4 Cup Milk

DIRECTIONS

Cut shortening into flour, baking powder and salt with pastry blender until mixture resembles fine crumbs. Stir in milk. Drop dough by spoonfuls onto hot meat or vegetables in boiling stew (do not drop directly into liquid). Cook uncovered 10 minutes. Cover and cook 10 minutes longer. 10 dumplings: 105 Calories per dumpling.

Variations:

CHEESE DUMPLINGS: Add 1/4 cup shredded sharp cheese (1 ounce) with the flour.

HERB DUMPLINGS: Add 1/2 teaspoon herbs (such as dried sage leaves, celery seed or dried thyme leaves) with the flour.

PARSLEY DUMPLINGS: Add 3 tablespoons snipped parsley or chives with the flour.

French Toast

This recipe is from my Son-in-law Larry Seymour. It is very good And whenever I have made it for church people want to know How it is made.

INGREDIENTS

- 1/4 Cup Flour
- 3 Eggs
- 1 Cup Milk
- 3 Teaspoons Sugar
- 1/8 Teaspoon Salt
- Vanilla

DIRECTIONS

1. Mix the above ingredients together. I think it is best made the night before so the flour can be absorbed by the eggs and milk.

2. Use whatever bread you want. A nice thick French bread is nice. Coat both sides of bread with egg mixture. Cook on hot griddle, turning to both sides. Serve with hot syrup and butter.

3. This recipe will make about 6 slices of French Toast but if you need more it will double or triple nicely depending how many are eating.

Pillow Soft Rolls

I found this recipe in Taste of Home 2004 Annual Recipes. It is a Very nice roll recipe and the family liked it a lot.

INGREDIENTS

- 7 1/2 to 9 Cups of all Purpose Flour
- 1 Cup Sugar
- 4 Packages (1/4 ounce each) dry
- Active yeast
- 2 1/2 Teaspoons Salt
- 2 Cups(16 ounces) Sour Cream
- 1 Cup Water
- 4 Eggs
- 2 Tablespoons butter or margarine
- melted

DIRECTIONS

In a large mixing bowl, combine 2 1/2 Cups Flour, 1 Cup Sugar, 4 Packages of Yeast and Salt. In a saucepan, heat the sour cream and water to 120-130

Degrees. Add to dry ingredients; beat until blended. Beat in eggs until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; kneed until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and refrigerate overnight.

Punch dough down. Turn onto a lightly floured surface; roll out to 1/2 inch thickness. Cut with a floured 2 1/2 inch biscuit cutter. Using the dull edge of a table knife, make an off-center crease in each roll. Fold along crease so the small half is on the top; press along folded edge.

Place on a greased 15 inch x 10 inch x 1 inch baking pan, allowing edges to touch. Cover and let rise in a warm place until doubled, about 25 minutes. Brush tops with butter. Bake at 375 degrees for 12-15 minutes or until golden brown. Yield 4 Dozen.

HINT: Be careful how much flour you use. The rolls are lighter when the dough is a little sticky. Add enough flour to handle easily.

HINT: Be careful to not heat liquids too hot or the yeast can become inactive.

HINT: Since I have had my heat pump my radiators do not put off warm air so I heat oven to 170 degrees and then shut if off and put dough or rolls in to help raise.

Rhubarb Crumb Coffee Cake

I was given Rhubarb from my friends Sandy and Rick Isaacson that I know from Burley Bible Church. I found this recipe in a recipe Book made from Fox Island Alliance Church. They had given it to Larry Anderson when he visited their church. Larry is the Living Connection leader that I attend from Burley Church.

INGREDIENTS

- 1 1/2 Cup Brown Sugar
- 1/2 Cup Butter
- 1 Egg
- 2 Cup Sifted Flour
- 1 Teaspoon Soda
- 1 Cup Sour Cream
- 1 1/2 Cup Raw Rhubarb finely cut
- 1 Teaspoon Vanilla
- TOPPING:
- 1/2 Cup Brown Sugar
- 1 Teaspoon Cinnamon
- 1 Tablespoon Butter
- 1/2 Cup Chopped Nuts

DIRECTIONS

Cream Brown Sugar and Butter, add egg. Sift Flour and Soda together, add to sugar mixture alternately with sour cream. Stir in Rhubarb and Vanilla. Pour into 9 by 13 inch greased pan. Top with topping. Bake at 350 degrees for 35-40 minutes. Serves 12-15.

Simple Scones

I first ate these scones at Burley Bible Church. They were made by Dale Lamphere and he gave me the recipe he used from Allrecipes. Com. He used a biscuit cutter and then cut them in half so they made A large number of small scones, just right for coffee hour at church.

INGREDIENTS

- 2 Cups All Purpose Flour
- 1/3 Cup Sugar
- 1 Teaspoon Baking Powder
- 1/4 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 8 Tablespoons Butter, Frozen
- 1/2 Cup Raisins (or dried currents)
- 1/2 Cup Sour Cream
- 1 Large Egg

DIRECTIONS

1. Adjust oven rack to lower-middle position and preheat oven to 400 degrees.

2. In a medium bowl, mix flour, sugar, baking powder, baking soda and salt. Grate butter into flour mixture on the large holes of a box grater; use your fingers to work in butter (mixture should resemble coarse meal),then stir in raisins,

3. In a small bowl, whisk sour cream and egg until smooth.

4. Using a fork, stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. (the dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press the dough will come together.)

5. Place on a lightly floured surface and put into a 7-8 inch circle about 3/4 inch thick. Sprinkle the remaining 1 tsp. of sugar. Use a sharp knife to cut into 8 triangles, place on a cookie sheet (preferably lined with parchment paper). About 1 inch apart. Bake until golden, about 15-17 minutes. Cool for 5 minutes and serve warm or at room temperature.

> *Hint: I used this recipe for strawberry shortcake and left out the raisins and used a biscuit cutter instead of making them in triangles.*

VARIATIONS:

1. CRANBERRY–ORANGE SCONES: Follow recipe for Simple Scones and add a generous teaspoon of finely grated orange rind (zest) to the dry ingredients and substituting dried cranberries for the raisins.

2. LEMON-BLUEBERRY SCONES: Follow the recipe for Simple Scones, adding a generous teaspoon of finely grated lemon rind (Zest) to the dry ingredients and substituting dried blueberries for the raisins.

3. CHERRY-ALMOND SCONES: Follow the recipe for Simple Scones adding 1/2 Teaspoon almond extract to the sour cream mixture and substituting dried cherries for the raisins.

NUTRITIONAL INFORMATION:

Amount Per Serving: Calories: 319: Total Fat: 15.5g: Cholesterol 63 mg.

Soft Rye Bread

I received this recipe from Harold Lauridsen my first cousin (His Mother Maren Sofie was my Father Carl's oldest sister)

RIGTIG GODT DANSK RUGBROD

INGREDIENTS

- 4 1/2 Level Teaspoon yeast
- 1 1/2 Cup Water
- 2 level Teaspoon sugar
- 2 Cups Buttermilk
- 2 Tablespoons Molasses
- 3 1/2 Cups Rye Meal
- 3 1/2 -4 1/2 Cups Whole Wheat Flour
- 1 Tablespoon Salt

DIRECTIONS

Grease two pyrex loaf pans.

Dissolve yeast in 1 1/2 Cup Water (warm 110-115 degrees). Add sugar, buttermilk, salt, molasses, rye meal and whole wheat flour. Dough will be sticky. Knead about 10 minutes on well floured board. Shape into two loaves.

Let rise in pans until center just comes even with sides of pans, about 30 to 40 minutes. Bake in 325 degree oven 55 minutes.

Top of loaves should sound hollow when tapped.

Applesauce Cake

I found this recipe in "The Tacoma General Hospital Family Cook- Book". I can not find a date it was published but I note that many Who contributed have died so I know it was quite awhile ago. I am Not sure who gave me the book or how I happen to have it. Margaret Sandison Ross contributed the recipe and she says "This is a real good cake" And I agree. Margaret Ross is School of Nursing graduate, class of 1905.

INGREDIENTS

- 1 Cup Shortening
- 2 Cups Sugar
- 2 1/2 Cups Hot Applesauce
- 3 1/2 Cups Flour
- 4 Level Teaspoons Soda
- 1 Teaspoon each—Cinnamon, Nutmeg, and Cloves
- 1/2 Teaspoon Salt
- 2 Cups Raisins
- 1 Cup Nuts

DIRECTIONS

Mix ingredients in the order they are given, except I added the hot applesauce last, just before the raisins and nuts.

Bake an hour or until done in moderate oven 350 degrees. Put in large 9 by 13 inch pan.

> *Hint: I used Yellow Transparent apples and made the applesauce and then the cake when the applesauce was still hot. The Yellow Transparent apple makes an awfully good sauce or pie.*

Carrot Cake

This recipe comes from Vic Lennen's partner Dick Carl. I believe It is one of their families favorite recipes and comes from his Daughter.

INGREDIENTS

- 2 Cups Flour
- 2 Teaspoons Baking Powder
- 1 1/2 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 2 Teaspoons Cinnamon
- 2 Cups Sugar
- 1 1/2 Cups Oil
- 4 Eggs
- 2 Cups grated Carrots
- 1 Large Can Crushed Pineapple
- 1 Cup Chopped Nuts

DIRECTIONS

Mix Sugar, Oil, and eggs together. Add dry ingredients sifted together. Mix all together. Fold in pineapple, nuts, and carrots. Do not beat.

Bake at 350 degrees for 45 minutes to one hour.

FROST WITH CREAM CHEESE FROSTING:

2 Cups Powdered Sugar

1/4 Pound Butter

1/2 Teaspoon Vanilla

8 Ounces Cream Cheese.

Cream above together and frost cake.

Moist Chocolate Cake

I got this recipe from Betty Obendorf in Soldotna, Alaska. The Roger Williams Group from First Baptist Church were guests in Their home and this was one of the delicious desserts she prepared For us.

INGREDIENTS

- 2 Cups Flour
- 1 Teaspoon Salt
- 1 Teaspoon Baking Powder
- 3 Teaspoon Baking Soda
- 2 Eggs
- 1 Tablespoon Vanilla Extract
- 3/4 Cup Unsweetened Cocoa
- 2 Cups Sugar
- 1 Cup Vegetable Oil
- 1 Cup Hot Coffee
- 1 Cup Milk

DIRECTIONS

Sift together dry ingredients in a large bowl. Add Oil, coffee, and milk, mix at medium speed for 2 minutes. Add eggs and Vanilla, beat for 2 minutes more. Pour into 2 greased and floured 9 inch cake pans. Bake at 350 degrees for 25-30 minutes.

ICING:

1 Cup Milk; 5 Tablespoons Flour; 1/2 Cup Soft Butter; 1/2 Cup Shortening; 1 Cup Sugar; 1 Tablespoon Vanilla; and 1 Cup Coconut (Optional).

Combine milk and flour in saucepan and cook until thick. Cover and refrigerate. In medium bowl beat butter, shortening, sugar, and vanilla until creamy. Add chilled mixture and beat for 10 minutes. Add Coconut and Frost cooled Cake.

Hint: I usually freeze cake before frosting and afterwards because I think it keeps it fresh. I take out of freezer an hour or so before serving.

Hint: for Dairy and gluten free folks; you can use coconut milk and rice flour.

Pear Cake

I found this recipe in the Tacoma News Tribune dated September 26, 2012. I had quite a few nice pears on my tree so I made this Cake and took it to my small group from Burley Bible Church and they Thought it was a keeper.

INGREDIENTS

- 1 3/4 Cups All Purpose Flour
- 1 Cup Granulated Sugar
- 2 1/2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 2 Large Eggs
- 1 Cup Sour Cream
- 1/2 Cup Unsalted Butter
- 1 1/2 Teaspoons Vanilla Extract
- 2 1/2 Cups Coarsely Chopped Firmly Ripe Pears

DIRECTIONS

In a bowl, whisk together flour, sugar, baking powder and salt. Add eggs, sour cream, butter and vanilla to dry ingredients. Using an electric mixer on medium-low speed, beat for 1 minute, until blended. Scrape sides and bottom of bowl with a spatula. Beat on medium for 1 minute. Gently stir in pears.

Spread batter evenly in 13 by 9 inch baking pan sprayed with nonstick baking spray with flour. Bake in preheated oven at 350 degrees for 45 to 50 minutes or until a toothpick inserted in the center comes out with a few moist crumbs attached.

This cake is delicious not too sweet without a crumb topping but the author, Camilla V. Saulsbury suggests a crumb topping made with 1/2 Cup all purpose flour, 1/2 Cup Packed light brown sugar, 1 Teaspoon ground Cinnamon 1/3 Cup Cold unsalted butter, cut into small pieces and 1 1/2 Cups Chopped Walnuts. Using fingertips, blend ingredients until crumbly and sprinkle evenly on batter before baking.

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Pumpkin Dump Cake

I found this recipe in the Thanksgiving edition of the Tacoma News Tribune November 14, 2012. I made it and it tastes like Pumpkin Pie and I was hungry for Pumpkin Pie.

INGREDIENTS

- 4 Eggs
- 1 12 Ounce Can Evaporated Milk
- 3/4 Cup Sugar
- 2 Teaspoons Cinnamon
- 1/2 Teaspoon Nutmeg
- 1 Teaspoon Cloves
- 1 Teaspoon Ginger
- Pinch of Salt
- 15 Ounce Can Pumpkin Puree
- 1 1/2 Cups Chopped Walnuts
- 1 Box Yellow Cake Mix
- 1 Cup Margarine or Butter Melted.

DIRECTIONS

Mix first nine ingredients and pour into greased 9 by 13 inch pan. Sprinkle one box yellow cake mix over pumpkin mix. Drizzle melted margarine or butter over cake mix. Cover with chopped walnuts.

Bake at 350 degrees for one hour or until toothpick comes out clean. Best served warm with vanilla ice cream or whipped cream.

> *Hint: I thought 1 Cup Butter or Margarine was too much so I only put 1/2 Cup on top. Wherever the butter did not cover on the cake mix, the cake mix stayed dry so it does need the full cup of butter.*

Rhurbarb Upside Down Cake

This recipe is from Peninsula Baptist Church Cookbook published in 1985. Diane Felthouse provided the recipe for the book.

INGREDIENTS

- 5 Cups Rhubarb cut in one inch pieces
- 1 3/4 Cup Sugar
- 1 3 Ounce Package Strawberry Jello
- 3 Cup Miniature Marshmallows
- 1 Package White Cake Mix prepared as on the Box.

DIRECTIONS

Grease 10 by 14 or 9 by 13 pan. Spread Rhubarb in bottom of pan. Layer Sugar on top, then Jello, and Marshmallows over the rhubarb. Prepare white cake mix as on package. Pour over the ingredients in the pan. Bake at 350 degrees for 50-60 minutes. Serve upside down with whipped cream.

Hint. You can use a yellow cake mix instead of the white.

Zucchini Chocolate Cake

I received this recipe from my good friend Mary Lou Blankenbeker

INGREDIENTS

- 1/2 Cup Butter Softened
- 1/2 Cup Vegetable Oil
- 1 3/4 Cup Sugar
- 1/2 Cup Sour Milk
- 2 Eggs
- 1 Teaspoon Vanilla
- 2 Cups Zucchini Grated
- 2 1/2 Cup Flour
- 4 Tablespoons Cocoa
- 1/2 Teaspoon Baking Powder
- 1 Teaspoon Soda
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Cloves
- 2/3-1 Cup Chocolate Chips

DIRECTIONS

Cream Butter, Oil, and Sugar. Add Eggs, Vanilla, and Sour Milk. Beat Well.

Stir in dry Ingredients and add Zucchini. Mix Well. Pour into greased 9 by 13

Pan. Sprinkle Chocolate Chips over the top. Bake at 325 degrees for 40-

50 Minutes.

Caramel Brownies

This Recipe come from Joanne Adams, a nurse I worked with on the Short Stay Unit at Tacoma General Hospital. They are often called Killer Brownies.

INGREDIENTS

- 14 Ounce Package Caramels
- 2/3 Cup Evaporated Milk
- 3/4 Cup Margarine
- 12 Ounce Package Chocolate Chips
- One Package German Chocolate Cake Mix
- One Cup Chopped Pecans

DIRECTIONS

MELT: 14 Ounce Package Caramels with 1/3 Cup Evaporated Milk in a double boiler and Set aside.

MELT: 3/4 Cup Margarine and mix into German Chocolate Cake Mix and then add 1/3 Cup Evaporated Milk and One Cup Chopped Pecans and mix altogether.

Press 1/2 of Cake Mixture into 9 by 13 greased pan and bake at 350 degrees for 13 minutes. Remove from oven and put 12 ounces of Chocolate Chips on top and then drizzle the caramel mixture over that and press remaining cake mixture over it and bake 16 minutes longer.

Remove from oven. This must be cooled before you cut into squares for serving.

I have seen a plain Chocolate Cake Mix used but I didn't think they turned out as well as the German Chocolate Cake Mix.

Chocolate Bunny Nests

This recipe was in the Tacoma News Tribune, Wednesday, April 4, 2012 in their Easter Food Section. I made them for our Easter Dinner and everyone seemed to enjoy getting them.

INGREDIENTS

- 3 Tablespoons Butter
- 10-Ounce Package Mini marshmallows
- 6 Ounces Semisweet Chocolate Bits
- 2 Cups thin Chow Mein Noodles
- 11/2 Cups Square Corn Cereal such as Corn Chex.
- 2 Cups Crispy Rice Cereal such as Rice Krispies.

DIRECTIONS

Line a baking sheet with waxed paper.

In a large saucepan over medium-low heat, melt the butter. Add the marshmallows, peanut butter, and chocolate bits. Stir continuously until completely melted and blended.

Remove the pan from the heat and stir in the chow mein noodles, corn cereal and rice cereal. Allow the mixture to cool until safe to handle.

For small nests, scoop by the tablespoonful onto the prepared baking sheet. For larger nests, use about 1/2 cup. Use your thumb or the back of a spoon (coated with cooking spray) to create an indentation at the center of each mound to form a "nest". Allow to finish cooling until firm.

Chocolate Chip Cookies

I always use the Original Nestle Toll House Chocolate Chip Cookie recipe found on the package but I don't always use Nestle Chips.

INGREDIENTS

- 2 1/4 Cups all-purpose Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 1 Cup (2 Sticks) Butter or Margarine
- Softened
- 3/4 Cup Granulated Sugar
- 3/4 Cup Packed Brown Sugar
- 1 Teaspoon Vanilla Extract
- 2 Large Eggs
- 2 Cups (12-oz pkg.) Semi-Sweet
- Chocolate Morsels
- 1 Cup Chopped Walnuts (Optional)

DIRECTIONS

PREHEAT oven to 375 degrees

COMBINE flour, baking soda and salt in a small bowl. Beat Butter, granulated Sugar, Brown Sugar and Vanilla Extract in a large mixer bowl until creamy. Add Eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded Tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely.

HINT: I usually add a few move chips than the recipe calls for. I also double the recipe each time I make them and freeze them to use later.

Hint: Do not add too much flour. If you do they will not flatten out. Do not overcook or they will be crisp instead of soft.

Christmas Crisps

This recipe was in the Tacoma New Tribune, December 13, 2006. It was offered from Bev Schroetlin of Puyallup and Michelle Galaz Of Lakewood and were considered the most festive and creative by News Tribune judges. I tried the recipe and it is one of my favorites.

INGREDIENTS

- 2 Cups Butter
- 2 Cups Sugar
- 4 Tablespoons milk
- 3 Teaspoon Vanilla
- 5 Cups Flour
- 3/4 Cup Chopped Red Cherries
- 3/4 Cup Chopped Green Cherries
- 1 1/2 Cup Chopped Pecans
- 2 Cup Flaked Coconut

DIRECTIONS

Cream Butter and Sugar. Stir in milk and vanilla. Stir in Flour, Cherries and

Pecans. Shape into 8-inch logs, and sprinkle coconut over waxed paper. Place each log on the wax paper and roll in coconut. Wrap in plastic wrap and

Refrigerate for 4 hours or until firm. (I usually do overnight)

Cut into 1/3 inch slices and place 2 inches apart on ungreased cookie sheets. Bake at 375 degrees for 10-12 minutes or until the edges are brown. Cool on rack.

Hint: These cookies puff up quite a bit and almost double in size when baked.

Hint: You could use just red or just green cherries but I like them mixed. I have doubled this recipe.

Hint: The only time you can get candied cherries in the grocery store is just before thanksgiving until the store runs out sometime between Christmas and New Year's.

Colonial Pumpkin Bars

This recipe comes from longtime friend Diane Felthouse

INGREDIENTS

- 3/4 Cup Margarine
- 2 Cups Sugar
- 1 (16 oz.) Can Pumpkin
- 4 Eggs
- 2 Cup Flour
- 2 Teaspoon Baking Powder
- 1/2 Teaspoon Soda
- 1 Teaspoon Cinnamon
- 1/4 Teaspoon Nutmeg
- 1 Cup Chopped Nuts
- 1 (3 Oz.) Cream Cheese
- 1/3 Cup Margarine
- 1 Teaspoon Vanilla
- 3 Cup Confectioners' Sugar

DIRECTIONS

Cream 3/4 Cup Margarine and sugar. Blend in the pumpkin, eggs, flour, baking powder, soda, cinnamon, nutmeg and chopped nuts. Spread in a greased and floured jellyroll pan. Bake at 350 degrees for 30-35 minutes. When cool, frost with frosting.

FROSTING: Mix cream cheese, 1/3 Cup Margarine, Vanilla and Confectioners' Sugar.

Ethel's Sugar Cookies

I found this recipe in my Betty Crocker Cookbook I received as a Wedding gift in 1962. I make these for Halloween, Christmas and Easter and any other time that is appropriate. I frost some and put sugar crystals on others.

INGREDIENTS

- 3/4 Cup Soft Butter (you can use 1/2 Shortening)
- 1 Cup Sugar
- 1/2 Teaspoon Flavoring (Vanilla or lemon or a combination of the two.
- 2 1/2 Cups Sifted Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 2 Eggs

DIRECTIONS

Mix thoroughly Butter, Sugar, eggs and Flavoring. Sift together Flour, Baking Powder, and Salt and stir into Butter Mixture.

Chill at least 1 hour. Roll out 1/8 inch thick. Cut into desired shapes. Place on ungreased baking sheet. Sprinkle with sugar if desired. Bake until delicately golden. Then you can frost and sprinkle with sugar or not.

TEMPERATURE: 400 Degrees

TIME: Bake 6 to 8 Minutes

Amount: About 4 Dozen 3 inch Cookies

> *HINT: I usually double this recipe and once in awhile triple it.*

These are very good!

I usually make one day, chill overnight, and then make the cookies

the next day.

Sugar Crystals can be colored or you could use granulated sugar but

I usually used the colored. You can buy Sparkling Sugar from India

Tree which is found in high end grocery stores. It is more expensive

but you get brighter and larger crystals.

Gingersnaps Molasses Sugar Cookies

I do not remember where I got this original recipe. My long time Nurse friend Betty Schadt gave me a similar recipe from Phyllis Graves another nurse we worked with years ago. Actually, Phyllis Took my place as Head nurse when I had Jennifer.

INGREDIENTS

- 3/4 Cup Shortening
- 1 Cup Sugar
- 1 Egg
- 1/4 Cup Molasses
- 2 Cups all-purpose Flour
- 2 Teaspoons Baking Soda
- 1 1/2 Teaspoons Ground Ginger
- 1 Teaspoon Ground Cinnamon
- 1 Teaspoon Ground Cloves
- 1/2 Teaspoon Salt
- Additional Sugar

DIRECTIONS

1. In a large mixing bowl, cream the shortening and sugar until light and fluffy. Beat in egg and molasses. Combine the flour, baking soda, ginger, cinnamon, cloves, and salt; gradually add to creamed mixture and mix well.

2. Shape teaspoonfuls of dough into balls. Dip one side into sugar; place sugar side up 2 inches apart on greased baking sheets. Bake at 350 degrees for 12-15 minutes or until lightly browned and crinkly. Remove to wire racks to cool. Yield 3-4 dozen cookies

3. I usually double my cookie recipes and I would double this one. I always like to have a supply of a variety of cookies on hand to take wherever it seems appropriate.

Gingersnaps Recipe # 2

Jill Seymour asked me to include this Gingersnap recipe. She makes It and likes it very much. It is similar to the first one. This one has a cup of brown sugar and the other white. She finds it in her Betty Crocker's Cookbook.

INGREDIENTS

- 1 Cup Packed Brown Sugar
- 3/4 Cup Shortening
- 1/4 Cup Molasses
- 1 Egg
- 2 1/4 Cups all-purpose flour
- 2 Teaspoons Baking Soda
- 1 Teaspoon Ground Cinnamon
- 1 Teaspoon Ground Ginger
- 1/2 Teaspoon Ground Cloves
- 1/4 Teaspoon Salt
- Granulated Sugar

DIRECTIONS

Mix brown sugar, shortening, molasses, and egg. Stir in flour, baking soda, cinnamon, ginger, cloves, and salt. Cover and refrigerate at least 1 hour. (I would sift all dry ingredients together before adding to sugar mixture.)

Heat oven to 375 degrees. Shape dough by rounded teaspoonfuls into balls. Dip tops in granulated sugar. Place sugared sides up, about three inches apart on lightly greased cookie sheet. Bake cookies just until set-10-12 minutes. Immediately remove from cookie sheet. Makes about 4 dozen cookies; 85 calories per cookie.

Note: If using self-rising flour, decrease baking soda to 1 teaspoon and omit salt,

Lemon Bars

This recipe comes from my longtime friend Joanne Montstream. She has given me a gift of bars on occasion and they are a favorite Of mine.

INGREDIENTS

- 2 Cup Flour
- 1/2 Cup Powdered Sugar
- 1 Cup Butter or Margarine
- 4 Eggs Beaten
- 2 Cup Sugar
- 1/3 Cup Lemon Juice
- 1/4 Cup Flour
- 1/2 Teaspoon Baking Powder

DIRECTIONS

Sift together flour and powdered sugar. Cut in soft margarine or butter until mixture holds together. Press into 13 x 9 x 2 pan. Bake at 350 degrees for 15 minutes. Beat eggs, sugar, and lemon juice. Add 1/4 Cup Flour and baking powder. Pour over baked crust. Bake for 25 minutes. Sprinkle with powdered sugar.

Macadamia White Chip Cookies

I use the recipe on the Ghirardelli Classic White Chip Package but I don't always use Ghirardelli White Chips. I buy whatever is Cheapest at the time I need them. Mary Means my friend I go to Cannon Beach with requests macadamia nut and white chocolate cookies and I make Them for her and for everyone else.

INGREDIENTS

- 1 Cup Butter
- 1 1/2 Cups Granulated Sugar
- 1 Cup Brown Sugar Packed.
- 2 Eggs
- 1 1/2 Teaspoon Vanilla Extract
- 3 Cups Flour
- 1/2 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 2 Cups or one 11 Ounce Package White Chips
- 1 1/2 Cups Macadamia Nuts Chopped

DIRECTIONS

Preheat oven to 350 Degrees F. Cream butter and sugars until fluffy. Add Vanilla and Eggs one at a time, and beat well. Blend in Flour, Baking Soda and Salt. Stir in White Chips and Nuts. Drop by teaspoon onto ungreased cookie sheet. Bake for 10-12 minutes.

Macaroons

I received this recipe from one of the women in my Bible Study Fellowship Group, year 2011-2012. Her name is Colleen Carlaw and We studied Acts and the Epistles. I also had them at Lisa Hammitt's Memorial service and I liked them but had never had a recipe to make them.

INGREDIENTS

- 2 14 Ounce Bags Sweetened Flaked Coconut
- 1 14 Ounce Can Sweetened Condensed Milk
- 2 Tablespoons Sour Cream
- 1 Tablespoon Heavy Cream
- 1 1/2 Teaspoon Vanilla

DIRECTIONS

Mix all above ingredients together. Press Dough into soup spoon or ice cream scoop. Make them a nice size but you can get them pretty big. I will make mine a little smaller. Put on parchment paper on a cookie sheet and bake 20 minutes at 325 degrees. Remove from oven and let cookies cool thoroughly.

Melt Chocolate Chips in the microwave and dip macaroon 1/2 side and put on parchment paper. This recipe makes 30-40 Cookies depending on the size.

> *Hint: I did not have any heavy cream so I used three tablespoons Sour cream and they seemed to turn out fine.*

Mariner Moose Mojo Bars

This recipe comes from 2001 Mariner's wives cookbook entitled Starters and Closers. Proceeds to benefit Fred Hutchinson Cancer Research Center in support of Pediatric Oncology Fellowships. The Mariner Moose provided this recipe. Kathy Mercelle, ward secretary at Tacoma General brought them to work and we all enjoyed them and I had To have the recipe and bought the cookbook. This recipe is similar to the 7 layer bars but I like this recipe best.

INGREDIENTS

- 1/2 Cup Butter
- 1/2 Package Oreo Cookies Crumbled
- 2 Cup Shredded Coconut
- 12 Ounce Package Chocolate Chips
- 10 Ounce Package Reese's Peanut Butter Chips
- 1 1/2 Cup Sliced Almonds
- 1 14-ounce Can Sweetened Condensed Milk

DIRECTIONS

Preheat oven to 350 degrees. Layer ingredients in order in a sprayed 9 by 13 inch pan. Bake for 30 Minutes and let cool. Makes 48 Bars.

> *Hint: I don't really measure the ingredients I just put the amount that covers each layer. I do start with 1/2 Cup Butter and the Reese's I only use one package and one can of Sweetened Condensed Milk.*

7 LAYER BARS VARIATION: Instead of Oreo Cookies use Graham Crackers

Crumbled, Butterscotch Chips instead of Peanut Butter Chips, and Walnuts

Instead of Almonds, although Almonds would be fine too.

Nordy Bars

This recipe is from Nordstrom's but Chris Hoerner (first cousin on my father's side) made them for our Arboretum Garden Tour in 2010 and she shared the recipe with us.

INGREDIENTS

- 1/2 Cup Butter
- 1/2 Cup firmly Packed Brown Sugar
- 2 Eggs
- 1 1/2 Cups Flour
- 2 Teaspoons Baking Powder
- 2 Teaspoons Vanilla
- 1 Package (12 0z) Chocolate Chips
- 2 Cups Miniature Marshmallows
- 1 Cup Chopped Pecans
- 1 (11 oz.) Package Butterscotch Chips

DIRECTIONS

In a medium saucepan (2 1/2 Qt.) , melt butter over LOW heat; add butterscotch chips and brown sugar, stirring until melted. Remove from heat and stir in eggs; add flour and baking powder, mixing thoroughly. Stir in vanilla. Set aside until cool.

When cool, stir in chocolate chips, marshmallows, and pecans. Spread into a greased and floured 9 x13 pan.

Bake at 350 degrees for approximately 30 minutes. Remove from oven; cool thoroughly. Cut into squares. Enjoy!

O'Shea's Market Cookies

I received this recipe from my friend Betty Schadt and she in turn got it from O'Shea's Restaurant in downtown Tacoma. The owner was an R.N. that worked with us at Tacoma General Hospital. This is a variation on Cowboy Cookies. I like it because the recipe is already doubled for me.

INGREDIENTS

- 4 Cups Flour
- 2 Teaspoons Baking Powder
- 2 Teaspoons Soda
- 1 Teaspoon Salt
- 1 Pound Butter
- 2 Cups Brown Sugar
- 2 Cups White Sugar
- 4 Eggs
- 2 Teaspoons Vanilla
- 1 Cup Coconut (optional)
- 2 Cups Rolled Oats
- 2 Cups Corn Flakes (Crushed)
- 2 Cups Chocolate Chips
- 2 Cups Raisins or chopped dates
- 1 Cup Chopped Walnuts

DIRECTIONS

Cream Together Butter and Sugars. Beat in Eggs and Vanilla. Sift together flour, baking powder, soda, and salt and add to Sugar mixture. Mix in Coconut, Rolled Oats, Corn Flakes, Chocolate Chips, Raisins and Walnuts.

Drop golf ball sized on greased cookie sheet.

Bake at 350 degrees about 12 minutes. Do not over bake. Best when they are a little soft inside.

> *Hint: I usually use 1/2 light and 1/2 dark brown sugar in recipes, although one kind of either works fine as well.*

Peanut Butter Chocolate Chip Cookies

I received this recipe from Kathy Mercelle a ward secretary at Tacoma General. It is her Mother Jean Mercelle's recipe and 40 Years ago I worked with her Mother in IV Therapy. My Son-In-Law, Larry Seymour doesn't think chocolate chips belong in Peanut Butter Cookies So I always bake a few without chocolate chips for him.

INGREDIENTS

- 1 Cup Butter
- 1 Cup Peanut Butter
- 1 Cup Brown Sugar
- 1 Cup White Sugar
- 2 Eggs
- 1/2 Teaspoon Vanilla
- 2 1/2 to 3 Cups Flour
- 1 Heaping Teaspoon Baking Soda
- 1 Large package Chocolate Chips
- (2 large cups or 12 ounce package)

DIRECTIONS

Cream Well; Butter, Peanut Butter, Brown Sugar, White Sugar, Eggs, and Vanilla. Sift together Flour and Baking Soda and combine with rest of ingredients. Add Chocolate Chips. Drop by teaspoons the size of a walnut on

Cookie Sheet.

BAKE at 325 Degrees for 12-15 Minutes.

> *HINT: I always double this recipe and freeze to have on hand when I need to make a cookie platter for some event.*

Rhubarb Bars

I received this recipe from Winona Lauridsen, my Mother's long Time friend. She was such a good cook and gave me rhubarb from Her garden.

INGREDIENTS

- 2 Cups Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Vanilla
- 1 Tablespoon Cinnamon
- 1 3/4 Cup Sugar
- 3 Eggs
- 1/2 Cup Vegetable Oil
- 2 Cups Finely Chopped Rhubarb
- 1 Cup Chopped Nuts

DIRECTIONS

Beat Three Eggs, add sugar, Flour, Baking Powder, and Cinnamon. Add Oil and Vanilla, then Rhubarb and nuts.

Put in 9 by 13 greased pan. Bake at 350 degrees for 45 Minutes. Cut into bars and enjoy.

> *Hint: You could use apples instead of Rhubarb.*

Snickerdoodles

This recipe is found in my old Betty Crocker Cookbook I received for My wedding in 1962. Larry Seymour, my son-in-law loves them and I make them for him.

INGREDIENTS

- 2 Cups Butter
- 3 Cups Sugar
- 4 Eggs
- 5 1/2 Cups Flour
- 4 Teaspoons Cream of Tarter
- 2 Teaspoons Soda
- 1/2 Teaspoon Salt
- 3 Tablespoons Sugar
- 3 Teaspoons Cinnamon

DIRECTIONS

Mix thoroughly Butter, Sugar, and Eggs. Sift together and stir in Flour, Cream of Tarter, Soda, and Salt.

Roll into balls the size of small walnuts. Roll into a mixture of 3 Tablespoons Sugar and 3 Teaspoons Cinnamon. Place 2 inches apart on ungreased baking sheet. Bake until lightly browned but still soft. (These cookies puff up at first but then flatten out.)

TEMPERATURE: 400 degrees (Moderate oven).

TIME: 8 to 10 Minutes

AMOUNT: About 10 Dozen 2 inch Cookies.

> *Hint: This recipe is doubled. I usually double my cookie recipes and then I have them stored in my freezer for future use. The freezer keeps them fresh and I rotate them so they are not in there too long. I then have a variety to give if there is a funeral or some other occasion that requires cookies.*

Vanishing Oatmeal Raisin Cookies

This recipe comes from the Quaker Oats Box top only I add some Nutmeg. I don't always use Quaker Oats, but sometimes the store Brand of Oats, which ever is cheaper. I usually buy the Old Fashioned Rather than the Quick Oats. Dan Todd Sr. likes them without raisins so I usually bake a few at the beginning before I add the raisins.

INGREDIENTS

- 2 Cups Butter
- 2 Cups Firmly Packed Brown Sugar
- (I use 1 light & 1 Dark Brown Sugar)
- 1 Cup Granulated Sugar
- 4 Eggs
- 2 Teaspoons Vanilla
- 1/2 Teaspoon Nutmeg
- 3 Cups All-Purpose Flour
- 2 Teaspoons Baking Soda
- 2 Teaspoons Cinnamon
- 1 Teaspoon Salt (Optional)
- 6 Cups Quaker Oats (Quick or old fashioned), Uncooked
- 2 Cups Raisins

DIRECTIONS

1. Heat Oven to 350 Degrees F.

2. Beat together Butter and Sugars until Creamy.

3. Add Eggs and Vanilla; Beat Well.

4. Add Combined Flour, Baking Soda, Cinnamon, Nutmeg and Salt; Mix well.

5. Stir in oats and Raisins; mix well.

6. Drop by Rounded Teaspoons onto greased Cookie Sheet.

7. Bake 10-12 Minutes or until Golden Brown.

8. Cool 1 Minute on Cookie Sheet; Remove to Wire Rack.

MAKES ABOUT 8 DOZEN

Hint: I have doubled this recipe and I usually make a double recipe whenever I make cookies.

Blackberry Pie

I use this recipe from my Betty Crocker Cookbook I received for My wedding in 1962. You can also use this recipe for any berry Pie you want to cook. Loganberry, Boysenberry, and Marionberry can Be used as well as Blackberries.

INGREDIENTS

- 1 Cup Sugar
- 1/3 Cup Flour
- 4 Heaping Cups Berries

DIRECTIONS

Make Pastry for Two Crust 9 inch pie. Roll out 1/2 of crust and line pie pan.

Mix Sugar, Flour, and Berries together and put into pastry-lined pan. Dot with 1 1/2 Tablespoon Butter if desired. Cover with top crust. Ruffle the edge of the pie crust which also seals the two crusts together. Use fork to put holes in the top of the crust. Bake until crust is nicely browned and juice begins to bubble through the slits in the crust. Bake at 425 degrees for 20 minutes and then reduce heat to 350 degrees for another 40-50 minutes. I cook until there is good juice bubbling.

I use a pie crust shield over the edge to keep it from getting too brown.

> *Hint: Directions on how to do ruffle is in Sour Cherry Recipe.*

Fresh Peach Pie

My Mother loved making this pie for her friends.

INGREDIENTS

- 1 Cup Sugar
- 1 Cup Water
- Pinch of Salt
- Lump of Butter (2-4Tablespoons)
- 4-6 PEACHES
- Cornstarch to Thicken (I would use 3-4 Tablespoons)
- 1 Egg Yolk
- 1 Teaspoon Vanilla

DIRECTIONS

In Saucepan, combine Sugar and Cornstarch, add Egg Yolk beaten, Water, Salt, and Butter. Stir over medium heat until thickened. Add Vanilla.

Make single pie crust and bake in oven. Heat boiling water and pour over peaches and remove skins. Cut up peaches and add to cooled mixture and put whole thing into the baked pie crust. Serve with whipped cream and Enjoy!

> *Hint: Orange Juice could be used instead of water. Orange Juice adds a nice flavor to peaches.*

Fresh Raspberry Pie

This recipe comes from Lynda and Mike Roberts who grow Raspberries and Blackberries out on the Orting Highway. Mike Brings them to Gig Harbor every July to sell and gives out this recipe.

INGREDIENTS

- At least 4 Cups Fresh Raspberries
- 1 Keebler Shortbread Pie Crust
- 1 Cup Water
- 1 Cup Sugar
- 4 Tablespoons Raspberry Jello
- 3 Tablespoons Cornstarch

DIRECTIONS

Mix water, sugar, Jello, and Cornstarch in a pan. Heat on medium heat stirring constantly until mixture starts to get thick. Cool. Pour 1/2 Cup of mixture into pie crust. Then add berries into pie crust. I pile the berries as high as they will go. Pour remaining mixture over berries, slowly. Refrigerate several hours until set. Serve with ice cream or whipping cream. ENJOY!!

Hint: This is equally good using fresh Blackberries. It doesn't work as well with strawberries because strawberries react adversely with Jello.

Hint: I have used fresh peaches and used orange juice instead of water and peach jello. I like the flavor of my Mother's Fresh Peach Pie recipe better and I have included it in this cookbook.

Hint: I would not use frozen berries to make this. If I only had frozen berries I would use a cooked version to make the pie not fresh.

Hint: I make my own shortbread pie crust using Girl Scout Cookies. They are the same price as in the grocery store and I help out the Girl Scouts. I find the shortbread pie crusts are hard to find in the grocery store. The last I got was at Albertson's. The Oreo Cookie Pie Crust is really good with fresh raspberries.

Hint: This glaze doubles nicely and you can make two pies out of 1/2 flat of raspberries.

Graham Cracker & Shortbread Crust

I got the idea for this recipe from Mike Robert's Fresh Raspberry Pie because it calls for a shortbread crust. I buy Girl Scout Cookies From Savannah Todd. I buy the shortbread cookies and use them to make Shortbread Pie Crust. I looked up the Graham Cracker crust in my Betty Crocker cookbook and used that recipe and it works great. I am often asked what the crust is made of.

INGREDIENTS

For 9 Inch Pie

- 1 1/2 Cups Graham Cracker Crumbs or
- Shortbread Cookie Crumbs
- 3 Tablespoons Sugar
- 1/3 Cup Butter Melted

DIRECTIONS

Crush with rolling pin and make Graham Crackers or Shortbread into crumbs.

Mix thoroughly in 9 inch pie pan the crumbs, sugar, and Melted butter.

Press mixture firmly in an even layer against bottom and sides of pie pan.

Bake in moderate oven 350 degrees for 10 minutes. Use for whatever filling desired. I make fresh Raspberry, Strawberry, or peach using this recipe.

Ice Cream Pie

I received this recipe from my long time friend Jean Lyle-Roberton. I have used it mostly as a Christmas Dessert.

INGREDIENTS

- 1-6 ounce Package Chocolate Chips
- 1/2 Cup Butter or Margarine
- 3 Cups Rice Krispies
- 3 Quarts Ice Cream Divided in half

DIRECTIONS

Melt Chocolate and butter in large saucepan over low heat. Mix in Rice Krispies. Spray two pie pans with pam. Press Chocolate mixture into pie tins. Chill. Fill each pie shell with 1 1/2 quarts softened ice cream. Freeze. To serve, cut pies in wedges, drizzle each serving with chocolate sauce and sprinkle with nuts or crushed candy depending on ice cream used.

- For Christmas use peppermint stick ice cream and decorate with crushed peppermint or small candy canes.

- Baskin Robbins "Jamoca Almond and Fudge is good. Sprinkle with nuts.

Killer Raspberry Lemon Pie

This recipe comes from my longtime friend Mary McClellan Aronen. She has made this for us many times for our Gag gatherings.

INGREDIENTS

- 1 9 inch Graham Cracker Crust
- 1 10 oz pkg. of Frozen Raspberries in light syrup, thaw (If use fresh Raspberries, use 8 ounce Berries, 1/4 Cup Water and 1/4 Cup Sugar)
- 1 Tablespoon Corn Starch
- 3 Egg Yolks
- 1 Can Sweetened Condensed Milk
- 1/2 Cup Real Lemon Juice Concentrate
- 1 Cup Whipped Topping, or Sweetened Whipped Cream

DIRECTIONS

Preheat oven to 350 degrees. Combine Raspberries and Corn Starch in sauce pan. Cook over medium heat until thickened. Beat egg yolks, add condensed milk and lemon juice, blend. Pour this mixture into crust and bake 10 minutes. Spoon Raspberries over top of pie. Chill for four hours. Top with whipped topping or whipped cream.

Lemon Pie

My friend Jean Lyle Roberton gave me this recipe. It is the way her Mother made Lemon Pie. I have combined a couple items from Joanne Montstream's another friend, whose recipe is found in the Peninsula Baptist Cookbook.

INGREDIENTS

- 1/2 Cup Cornstarch
- 1 1/2 Cup Sugar
- 1 1/2 Lemons (at least 1/2 Cup)
- 4 Eggs
- Pinch of Cream of Tarter
- 1 1/2 Cups Boiling Water
- 2 Tablespoon Butter
- 1 Teaspoon Grated Lemon Peel
- 1/2 Teaspoon Salt
- 1 9 inch baked pie shell

DIRECTIONS

Divide the eggs and set aside egg whites, be careful to not get any of the yolk mixed with the whites. Mix together cornstarch, salt, and sugar, add grated lemon rind and lemon juice, and add beaten egg yolks. Add boiling water and butter, cook until thick, stirring constantly to prevent scorching.

Beat Egg whites until foamy, add pinch of cream tarter. Beat until stiff and slowly add 6 Tablespoons of sugar. Add 2 heaping Tablespoons of the egg white mixture to the lemon filling and fold in. Pour lemon filling into baked 9 inch pie shell. Spread egg whites over filling.

Bake in slow oven 300 degrees F. for 15-20 minutes until meringue is browned.

I feel they should be eaten the day they are made. This recipe doubles nicely and you can make two pies at the same time.

I have found a dried lemon peel and I add 1 Teaspoon of that which gives a little more lemon flavoring but if you can't find, it is not necessary.

No Fail Pie Crust

My Mother gave me this recipe many years ago and it was so easy I have been using it for the most part since then.

INGREDIENTS

- 1 Egg
- About 3/4 Cup Shortening
- 2 Cups Flour
- 1 Teaspoon Salt
- 1 Teaspoon Sugar (I got idea of sugar from Martha Stewart).
- 1 Tablespoon Vinegar
- 2 Tablespoons Cold Water

DIRECTIONS

Take egg and put it into bottom of one cup measuring cup. Beat, add enough shortening to fill the cup. Sift together Flour, Sugar, and Salt and add to egg and shortening mixture. Crumble into fine pieces. Add Vinegar and cold water and mix until it forms a ball. Cut ball in half and roll out on floured surface. This makes two nine inch pie crusts, for one 9 inch pie.

Perfect Apple Pie

I recently received this recipe from my long time friend Jean Lyle- Roberton. It was one her Mother used. I like the addition of Lemon juice to the apples.

INGREDIENTS

- 5-7 Tart Apples
- 3/4-1 Cup Sugar
- 1 Tablespoon Lemon Juice
- 1 Teaspoon Cinnamon
- 1/4 Teaspoon Nutmeg
- 2 Tablespoons Flour

DIRECTIONS

Make No Fail Pie Crust for 9 inch pie. Roll out 1/2 of dough and put into bottom of 9 inch pie plate. Mix Sugar, Flour and Spices together and put half in the bottom of pie plate on top of pie crust. Peel apples and slice, add lemon juice and put into pie plate. Add the other half of sugar and spice mixture. Roll out other half of pie dough and add to top of pie. You can dot with butter before adding pie crust if desired but I usually don't because I don't want the calories.

Bake at 400 degrees F. for 20 minutes. Reduce heat to 350 degrees F. and bake for at least 40 minutes longer. Sometimes I do an additional 10 minutes.

> *Hint: I think the apple is what makes a good pie. I have liked Transparent, or Gravenstein when you can find them in August or September. During the winter I have used a mixture of Jonagold, Braeburn, or Gala. I personally do not like Granny Smith. They are too hard and do not cook up.*
>
> *Hint: I always use the largest amount and pile the apples as high as they will go*

Pumpkin Pie

I use the recipe on the Libby's Pumpkin Can. It makes two 9 inch Deep dish pies.

INGREDIENTS

- 1 1/2 Cups Sugar
- 4 Eggs
- 1 29 ounce Can Pure Pumpkin
- 2 Cans (12 Fl. Oz. each) Evaporated Milk
- 1 Teaspoon Salt
- 2 Teaspoon Ground Cinnamon
- 1 Teaspoon Ground Ginger
- 1/2 Teaspoon Ground Cloves
- I also add 1/2 Teaspoon Ground Nutmeg or Allspice

DIRECTIONS

Beat eggs in large bowl. Mix dry ingredients together and add to eggs. Add Pumpkin and Evaporated Milk.

Pour into two unbaked 9 inch deep dish pie shells.

Bake in preheated 425 degree F. oven for 15 minutes. Reduce temperature to 350 degrees F. Bake 40-50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

> *Hint: I have two very deep pie dishes and I make this recipe using 1 1/2 recipes. I use a 16 ounce can of pumpkin and a 29 ounce size. This makes a thick custard which is very nice.*
>
> *NOTE: Do not freeze as this will cause the crust to separate from the filling.*

3 1/2 Teaspoons Pumpkin Pie spice may be substituted for the cinnamon, ginger and cloves, however the taste will be slightly different.

Rhubarb Pie

I love Rhubarb Pie and I used the recipe on Minute Tapioca Box

INGREDIENTS

- 1 1/3 to 2 Cups Sugar
- 1/4 Cup Tapioca
- 4 Heaping Cups Cut Up Rhubarb
- Pastry for Two-Crust 9 Inch Crush

DIRECTIONS

Mix Rhubarb, Tapioca, and Sugar together in bowl and let stand 15 minutes. Line 9-inch pie plate with pie crust. Fill with fruit mixture. Dot with 1 Tablespoon Butter if desired (I never do because of calories and fat). Cover with top crust; seal and flute edge. Cut several slits in crust. Bake in preheated 425 degree oven for 20 minutes. Reduce heat to 350 degrees and cook another 40-50 minutes until juice form bubbles.

VARIATION: If you want a Strawberry-Rhubarb Pie use 2 Cups Strawberries and 2 Cups Rhubarb and 1 1/4 Cup Sugar.

Hint: I use Lattice Top for this pie described in the Sour Cherry Pie Recipe.

Sour Cherry Pie

I make this pie for my two long time friends Eleanor Block and Patti Jarvis. They both like it and request it for their birthdays. I Have a sour cherry tree in my yard and sometimes get enough cherries to make 2-3 pies if the birds don't get them. I also have made this for my brother Arnold Hansen for Christmas.

INGREDIENTS

- 1 1/3 Cups Sugar
- 4 Heaping cups cherries
- (Pitted Sour or Pie Cherries)
- 1/4 Cup Minute Tapioca
- 4 Drops Almond Flavoring
- Recipe of pie crust for 9 inch pie

DIRECTIONS

Put cherries in bowl with sugar, almond flavoring and tapioca and let sit for about 20 minutes. Then I make the pie crust for a Two Crust Pie 9 inches.

Line pie pan with crust leaving one inch hanging over the edge and then add the cherry mixture. Roll out the rest of the pastry cut into 1/2 inch strips. (Pastry wheel makes a nice edge although I usually do not use one). Lay half of pastry strips across filling 1 inch apart. Weave first cross strip through center. Add another cross strip, first folding back every other strip going the other way. Continue weaving until lattice is complete. I then make a ruffle edge around to seal strips to the edge. To make a ruffle edge, place left thumb and index finger 1/2 inch apart on outside of pastry rim. With right index finger, pull pastry between fingers and repeat.

Bake at 425 degrees for 20 minutes and then reduce heat to 350 degrees and bake at least another 40 minutes. I sometimes bake a little longer until I see juice bubble up.

Hint: I use a Pie Crust Shield over the outer edges of the crust. It keeps the crust from getting too dark in color. Aluminum foil folded over the edge works as well but hard to put around.

Hint: I heap the cherries up and they cook down but make a nice thick filling.

Strawberry Bottom Cheesecake Pie

This recipe was on the Keebler Ready Crust Pie. You can buy Graham Cracker or Shortbread Crusts already made or you could Make them yourself. I have included Shortbread Recipe elsewhere In this cookbook. This is great in the spring and for Easter.

INGREDIENTS

- 4 Ounces Cream Cheese Softened
- 1/4 Cup Sugar
- 1/2 Cup Sour Cream
- 1 1/2 Cups Frozen Non-Dairy Whipped Topping, Thawed
- 3/4 Cup Strawberry Glaze
- 2 Cups Sliced Fresh Strawberries

- 1 Keebler Ready Crust
- Shortbread Pie Crust
- Or
- Graham Cracker Crust

DIRECTIONS

1. In small mixing bowl beat cream cheese and sugar on medium speed of electric mixer until fluffy, add sour cream. Beat until combined. Fold in whipped topping.

2. Spread half of glaze in crust. In medium bowl gently stir together strawberries and remaining glaze. Spoon into crust. Spread cream cheese mixture over berries.

3. Cover with inverted dome. Refrigerate at least 4 hours or until set. Garnish as desired. Store in refrigerator.

Note: Soften cream cheese in microwave on high for 15-20 seconds.

Hint: This recipe doubles easily.

Andes Cheesecake Supreme

This is a recipe Jill Seymour has made for our Christmas Dessert the Past few years. She found it on the internet at Tootsie Roll Industries.

INGREDIENTS

- 1 Cup Chocolate Cookie Crumbs
- 2 Teaspoons Vanilla
- 3 Tablespoons Sugar
- 1 Cup Andes Baking Chips or 1 Package (4.67 oz.) Andes Crème de Menthe thins chopped (28 Candies)
- 3 Tablespoons Butter Melted
- 4 Packages (8 ounces each) Cream Cheese softened
- 1 Package (4.67 oz) Andes Crème de Menthe Thins (28 candies)
- 1 Cup Sugar
- 4 Eggs
- 3 Tablespoons Whipping Cream or Milk.

DIRECTIONS

1. CRUST: Mix crumbs (Jill usually crushes Oreo cookies) and 3 tablespoons sugar in a small bowl. Add melted butter, and mix well. Press onto bottom of 9-inch Springform pan. Bake at 325 degrees for 10 minutes.

2. FILLING: Beat cream cheese and 1 cup sugar in large bowl with electric mixer at medium speed until well blended. Add eggs and vanilla. Mix on low speed just until well combined. Add 1 Cup Andes Baking Chips or 1 package of chopped Andes Candies (28 Pieces) and fold in. Pour into crust.

3. BAKE: Bake at 325 degrees F. 1 hour and 5 minutes or until center is almost set. Run knife between rim of pan and cheesecake. Cool to room temperature.

4. TOPPING: Set aside 10-12 candy pieces, any flavor, for decorating of cake. Place remaining Andes Candies and whipping cream in a microwaveable bowl. Microwave on high 45 seconds. Stir candies until melted and mixture is smooth. Pour over cheesecake, spreading to cover surface and drizzle down side of cheesecake. Decorate with reserved Andes Candies.

> *Hint: At Christmas time you can find the Andes Baking Chips in the grocery store and mostly year around you can find the Andes Crème de Menthe Thins but not all grocery stores carry them.*

Apple Bars or Fruit Bars

Joanie Craven gave me this recipe. She is a 1956 graduate of Snohomish High School and we were classmates. Carol Valentine Gave me almost the same recipe and we graduated from Nurse's Training the same year, 1959.

INGREDIENTS

- 3 Cups Flour
- 1 Teaspoon Salt
- 1 1/2 Cups Butter Crisco (Needs to be the butter flavored kind.)
- 1 Cup Sugar
- 1 Teaspoon Cinnamon
- 1 Egg
- 2/3 Cup Milk
- Several Handfuls Corn Flakes or Rice Krispies
- 8-10 Apples
- 1 Cup Powdered Sugar

DIRECTIONS

1. Peel and quarter the apples

2. Crumple the flour, salt, and Crisco together. Separate egg and set whites aside. Beat egg yolk in 2/3 cup of milk. Add to flour mixture and mix well.

3. Divide dough in half and roll out to fit 17 inch by 12 inch Jelly Roll Pan. It is o.k. if dough comes up on sides a little.

4. Sprinkle handful of corn flakes or rice Krispies over dough. I make sure and cover it all.

5. Slice apples on top of corn flakes. I cover completely and even a little thick doesn't hurt.

6. Sprinkle 1 Cup of Sugar over top and then 1 Teaspoon Cinnamon.

7. Put second crust on top.

8. Take egg white and beat until foaming and brush over top of crust.

9. Bake at 350 degrees for 40-45 minutes and I do a little longer.

ICING: Mix 1 cup powdered Sugar, 1 Tablespoon Water and 1 Teaspoon

Vanilla together.

10. Drizzle over the top.

Hint: This is wonderful with any kind of berry and rhubarb. If I use rhubarb I would add a little more sugar.

Apple Crisp Topping

I received this recipe from Dick Carl who is Vic Lennen's Partner. It is delicious and I like it better than the traditional apple crisp Recipe.

INGREDIENTS

- 10 Apples
- 1 Yellow Cake Mix
- 2 Tablespoon Cinnamon
- 1 Cup Melted Butter
- 1 Cup Nuts Chopped
- 4 Tablespoons Sugar (you can make some of it brown sugar)

DIRECTIONS

Use a 9 by 11 pan. Peel and Core the Apples and slice them into the pan. Put sugar and cinnamon on top. Melt butter and mix cake mix, nuts and butter together and then add to the top of the apple mixture. Bake 45-60 minutes at 350 degrees.

If you want to only make an 8 by 8 pan buy a 9 oz package of yellow cake mix and cut rest of ingredients in half. I may not have used a full cup of butter for the 9 by 11 pan.

Black and Blueberry Cobbler

I found this recipe in Woman's Day Magazine, August 2007 that my Friend Mary McClellan brought to Cannon Beach. This has particularly good flavor. It is a nice combination.

INGREDIENTS

- DOUGH
- 2 Cups all-purpose Flour
- 1/4 Cup plus 2 Tbsp Sugar
- 1 1/2 Tsp Baking Powder
- 1/2 Tsp Baking Soda
- 1/4 Tsp Salt
- 1 Stick (1/2 Cup) Cold Unsalted
- Butter, Cut in Bits
- 3/4 Cup Buttermilk

- FILLING:
- 1 Cup Sugar
- 1 Tsp Grated Lemon Zest
- 2 Tbsp each Lemon Juice and
- Water Mixed
- 4 Cups each Fresh Blueberries
- And Blackberries (8 Cups Total)
- 2 Tbsp Cornstarch Mixed with
- 3 Tbsp Water
- 1 Tsp Vanilla Extract

DIRECTIONS

1. Place oven rack in lower third of oven. Heat to 450 Degrees F. You'll need a 13 by 9 inch Baking dish or a shallow 3 Quart baking Dish.

2. DOUGH: Whisk flour, 1/4 cup sugar, the baking powder, baking soda and salt in medium bowl until blended. Cut in butter with a pastry blender until coarse crumbs form. Refrigerate flour mixture and buttermilk separately until ready to top cobbler.

3. FILLING: Mix sugar, zest and lemon juice mixture in a large deep skillet over high heat. Stir in 2 cups blueberries and cook, stirring, about 10 minutes until hot and bubbly. Stir in cornstarch mixture, bring to a boil and boil 1 minute or until thickened. Stir in remaining blueberries, blackberries and the vanilla. Spread in baking dish. I make sure the berry mixture is hot before putting in baking dish.

4. Stir flour mixture and buttermilk with a fork until a biscuit-like dough forms. Drop eight 1/4-cupfuls, evenly spaced, over hot filling. Sprinkle biscuits with remaining 2 Tbsp. Sugar. I make biscuits smaller than 1/4 Cup and make more of them.

5. Bake 15 to 20 minutes or until biscuits are golden and filling is bubbly. Cool in dish on a wire rack. Serve warm or at room temperature.

Rhubarb Crisp

I received this recipe from my friends Sandy and Rick Isaacson From Burley Bible Church.

INGREDIENTS

- 8 Cups Chopped Rhubarb
- 1 1/2 Cups Sugar
- 6 Tablespoons Tapioca

TOPPING

- 1 Cup Sugar
- 1 Cup Flour
- 2 Cups Oatmeal
- 1/2 Cup Butter melted

DIRECTIONS

This recipe is for a 9 X 13 pan. You could cut it in half and make an 8X8 or a 9X9.

Grease bottom of pan. Chop Rhubarb into One inch pieces and place in pan. Add the 1 1/2 cup sugar and sprinkle the 6 Tablespoons of Tapioca over the rhubarb. Mix together.

Mix the topping and put that over the rhubarb mixture.

Bake at 350 degrees for one hour.

> *HINT: My daughter Jill puts the rhubarb mixture in the oven for 1/2 hour and then adds the topping and cooks for another 1/2 hour. She feels the topping gets to brown otherwise.*

Rhubarb Dessert

This recipe comes from Betty Obendorf from Soldotna, Alaska. Her Husband Chuck was stationed at Fort Lewis in the early 60's and He came to the Roger Williams Group at First Baptist Church in Tacoma. Several from that group visited Chuck and Betty in Soldotna and they entertained us and it was during this visit she gave me this recipe.

INGREDIENTS

- 7-8 Cups Cut up Rhubarb
- 2 Cups Sugar
- 6 Tablespoons Butter
- 1 Cup Milk
- 2 Cups Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- TOPPING;
- 1 1/2 Cups Sugar
- 1 1/2 Tablespoon Cornstarch
- 1/2 Teaspoon Salt
- 1 Teaspoon Cinnamon
- 1 1/2 Cup Boiling Water

DIRECTIONS

Place cut up Rhubarb in 9 by 13 pan. Mix 2 Cups Sugar, Butter, Milk, Flour, Baking Powder and 1/2 Teaspoon Salt together and then put over the cut up Rhubarb.

Mix together 1 1/2 Cups Sugar, Cornstarch. 1/2 teaspoon Salt, and Cinnamon, then sprinkle over the batter.

Pour over everything 1 1/2 Cups Boiling Water. If using frozen rhubarb use only one cup water.

Bake in 350 Degree oven for One Hour.

This is delicious, served warm with whipped cream or ice cream.

Swedish Cream

This recipe Jill Seymour found on the internet. She had it at a Restaurant and then looked it up. She has brought it to many of Our Christmas Dinners for dessert.

INGREDIENTS

- 2 Cups Whipping Cream
- 1 Envelope Unflavored Gelatin
- 1 Cup Sugar
- 1/2 Pint Sour Cream
- 1 Teaspoon Vanilla

DIRECTIONS

1. Heat cream, gelatin and sugar together slowly (do not boil). Stir until slightly thickened. Remove from heat.

2. Mix in sour cream and vanilla. Spoon into sherbet glasses and chill.

3. Top with strawberries, raspberries or other fresh fruit.

SERVES 10

> *Hint: You can use 9 ounce plastic drink cups instead of sherbet glasses. This*

Travels well.

> *Hint: You can use Lemon Sauce or a raspberry sauce made by thickening raspberries but using only small amount of sugar on top of Swedish Cream instead of fresh berries. (Lemon Sauce recipe is found in the miscellaneous section.*

Beef Stuffed Pumpkin

Jill Seymour asked me to include this recipe. She got the idea from Jennifer Todd, her sister, who had brought it to our family Pumpkin carving party. She found the recipe on the internet and has made it several times, serving it for company.

INGREDIENTS

- 1 Pumpkin: (5-6 lb) or (2-3 lb) pumpkins.
- 2 Teaspoon Salt: Divided Use
- 2 Tablespoon Vegetable Oil
- 2 Cloves Garlic Minced
- 1 Onion Chopped
- 1 Pounds Ground Beef
- 3 Eggs
- 2 Teaspoon Crushed dried Sage
- 1 1/2 Teaspoon Dried Thyme
- 1/2 Teaspoon Freshly Ground Pepper
- 2 Cup Cooked Rice, preferably a mixture of white and wild rice
- 2/3 Cup Raisins
- 1/2 Cup Pine Nuts

DIRECTIONS

Preheat oven to 350 degrees. Cut top from pumpkin and remove seeds and strings. Prick cavity with fork and sprinkle with 1 teaspoon salt. Heat pot or large skillet.

2. Add oil to pot or skillet. When hot, add garlic and onion and sauté until onion is transparent. Add beef and continue sautéing until browned. Remove from heat and add remaining ingredients.

3. Stuff pumpkin with mixture. Place 1/2 inch water in bottom of a shallow baking pan large enough to hold the pumpkin.

4. Put pumpkin in the pan and bake 1-1 1/2 hours. Cut pumpkin into wedges (or if small pumpkins used into halves) and serve giving each person both pumpkin and stuffing. Yield 8 Servings at 372 Calories.

Best Chicken Casserole Ever

This recipe comes from my long time friend Jean Lyle Roberton.

INGREDIENTS

- 2 Cups Pepperidge Farm Herb Stuffing Mix
- 1 Cube Butter
- 1 Can Cream of Celery Soup
- 2 T Minced Onion
- 2 T Minced Green pepper
- 1/2 Cup Blanched Almonds (Optional)

- This recipe is for an 8 by 8 pan.
- 1 Cup Chopped Celery
- 2 T minced Pimento (small jar)
- 2 1/2 Cup Cooked Chicken cut bite size (Turkey can be used)
- 1 Small can mushroom pieces
- 1/2 Cup Canned Milk

- I double this recipe for 9 by 11 by 13 pan except I don't double the butter

DIRECTIONS

Melt Butter and mix with stuffing mix. Press half of mixture in the bottom of pan. Saute' onions, green pepper, celery, and mushrooms using vegetable oil cooking spray. Add milk to soup. Add chicken, onion mixture, and pimento. Pour over stuffing mix in casserole. Top with remaining stuffing mix. Sprinkle with Blanched Almonds. Bake 40 minutes at 350 degrees.

> *Hint: I usually make the Tablespoons heaping with the onion and green pepper. I use a little more stuffing mix to make sure it covers.*

Chicken Divan

This recipe comes from my long time friend Mary Means. It has Always been a favorite for my Gag Group Friends, and it was often Requested for a Birthday Dinner.

INGREDIENTS

- 6 Chicken Breasts Cut in Half
- 4 Package 10 oz. Frozen Broccoli Spears
- 3 Cans Cream of Chicken Soup (Campbells)
- 1 1/2 Cup Mayonnaise (Low Fat OK)
- 1 1/2 Teaspoon Lemon Juice
- 3/4 Teaspoon Curry Powder
- 1 1/2 Cup Shredded Sharp Cheese
- 1 Cup Soft Bread Crumbs
- 1/4 Cup Melted Butter

DIRECTIONS

1. Cook Chicken Breasts gently in Fry Pan.

2. Thaw Broccoli to remove liquid or I use fresh broccoli and blanch it for a couple minutes.

3. Mix together Chicken Soup, Mayonnaise, Lemon Juice, Curry Powder.

4. Combine melted butter and Bread Crumbs.

5. Assemble in 9 by 13 pan. Put broccoli on the bottom, next the Chicken Breasts, sprinkle with the shredded Sharp Cheese, then cover with the soup mixture. Then put buttered bread crumbs on top.

6. This is better made the day before. Cook 30 minutes or longer until heated through in a 350 degree oven.

Chicken Enchiladas

I got this recipe when I was a nurse out at Camp Burton on Vashon Island. The cook at the time made this for an evening meal for the Campers.

INGREDIENTS FOR 12 SERVINGS

- 1/3 Cup Butter
- 1 Cup Chopped Onions
- 1/2 Cup Large Bell Pepper Chopped
- 2 Cups Cooked Chicken, Chopped
- 4 Ounces Green Chili Peppers, Chopped
- 1/4 Cup All Purpose Flour
- 1 Tablespoon Chili Powder
- 1/2 Teaspoon Coriander Seed Ground
- 1/2 Teaspoon Cumin Seed, Ground
- 2 1/2 Cups Chicken Broth
- 1 Cup Sour Cream
- 1 1/2 Cups Monterey Jack Cheese Shredded (Use quite a bit more)
- 12 6 Inch Tortillas

INGREDIENTS FOR 96 SERVINGS

- 2 1/2 Cups Butter
- 2 Quarts Chopped Onions
- 1 Quart Large Bell Peppers, Chopped
- 1 Gallon Cooked Chicken, Chopped
- 2 Pounds Green Chili Peppers Chopped
- 2 Cups All-Purpose Flour
- 1/2 Cup Chili Powder
- 1 1/3 Tablespoons Coriander Seed, Ground
- 1 1/3 Tablespoon Cumin Seed Ground
- 1 1/4 Gallons Chicken Broth
- 2 Quarts Sour Cream
- 3 Quarts Monterey Jack Cheese, Shredded (I use quite a bit more)
- 96 6 Inch Tortillas

DIRECTIONS

Melt two tablespoons butter and cook onions and green pepper in it until softened. Remove to a bowl. Stir chopped chicken and green chili's into onion-pepper mixture. Melt remaining 3 tablespoons of butter, Blend in flour and seasonings. Whisk in chicken broth. Cook, stirring until sauce boils. Remove from heat; stir in sour cream and 1/2 Cup Cheese. Stir 1/2 Cup sauce into chicken mixture.

Dip each tortilla in remaining hot sauce to soften and spoon chicken mixture into center of tortilla. Roll up and arrange in 13 x 9 x 2 inch pan. Repeat with all tortillas. Pour remaining sauce over tortillas. Sprinkle with remaining cheese. Bake uncovered at 350 degrees for about 25 minutes.

I also added cheese in the center before rolling it up, that is why I used more cheese.

Use these same directions for the 96 Servings—they just need to be multiplied.

Note: 10 Pounds of Chicken will yield 1 1/2 Gallon Chicken Chopped.

Chili Egg Puff

I received this recipe from my friend Mary Means. I have made it For church breakfast and we always had it when we went to Cannon Beach. It is always a hit.

INGREDIENTS

- 5 Eggs
- 1/4 Cup Flour
- 1/2 Teaspoon Baking Powder
- 1/4 Teaspoon Salt
- 1/4 Pint Cottage Cheese
- 1/2 Pound Jack Cheese Grated
- 1/4 Cup Melted Butter
- 4 Ounce Can Diced Green Chiles

DIRECTIONS

Beat Eggs until light, Add Flour, Baking Powder, Salt, Cottage Cheese, Jack Cheese Grated, and Butter. Stir in Chiles.

Pour in 8 by 8 Pan. Bake for 35 minutes at 350 degree oven.

If you make a double recipe put in 9 by 11 pan.

Classic Macaroni and Cheese

I found this recipe in the Tacoma News Tribune on Wednesday, March 28, 2012. I made this recipe and found it to be very good. Yield: Makes 10-12 Side Dish Servings or 8-10 Main-Course Servings.

INGREDIENTS

- FOR THE TOPPING
- 5 Slices good-quality white
- Sandwich Bread (About 5 Ounces
- Total), torn into rough pieces
- (About 4 1/2 Cups) 4 Tablespoons
- (1/2 Stick) Cold Unsalted Butter,
- Cut into 8 Equal Pieces
- FOR THE PASTA AND CHEESE
- 1Pound dried Elbow Macaroni or
- Other small, shaped Pasta.
- 1 Tablespoon, plus 1 Teaspoon
- Salt
- 5 Tablespoons Unsalted Butter
- 6 Tablespoons Flour
- 1 1/2 Teaspoons Powdered Mustard
- 1/4 Teaspoon Cayenne Pepper (Optional) I did use it.
- 5 Cups Whole, Low-Fat or nonfat Milk, Warmed or at room temperature
- 8 Ounces Monterey Jack Cheese Shredded (2 Cups).
- 8 Ounces Sharp Cheddar Cheese, Shredded (2 Cups).

DIRECTIONS

Note: The recipe can be halved and baked in an 8 or 9 inch square casserole dish. You also can bake the full recipe in two smaller dishes with different add-ins in each one.

MAKE AHEAD: The topping can be made a day in advance. The Casserole also can be assembled a day in advance, brought to room temperature and baked. Don't add the topping until just before baking.

FOR THE TOPPING: Combine the bread and butter in a food processor; pulse 10 to 15 times to yield a course crumb mixture. I took bread and cut into small pieces and dried in the oven on 350 degrees for 10-20 minutes until crisp and then rolled out into crumbs and then combine with melted butter.

FOR THE PASTA AND CHEESE: Preheat oven to 375 degrees. Have a 9 by 13 glass or ceramic baking dish at hand. Bring 4 quarts of water to a boil in a large pot over high heat. Add the macaroni and 1 Tablespoon of the salt; cook following the package directions, and pour into a colander to drain.

Heat the butter in a large saucepan over medium-high heat until it foams. Add the flour, powdered mustard and cayenne pepper (if using); stir well to combine, continuing until the mixture becomes fragrant and deepens in color, about 1 minute, then gradually stir in the milk. Bring to a boil, constantly scraping the bottom of the pan to prevent scorching; this step will take 10-15 minutes depending on the temperature of the milk. (The mixture must reach a full boil to fully thicken).

Reduce the heat to medium or medium-low, so that the mixture is barely bubbling around the edges; cook for about 5 minutes, stirring occasionally, until it has thickened to the consistency of heavy cream.

Remove from the heat. Add the cheeses and the remaining teaspoon of salt, stirring until the cheeses are completely melted. Add the cooked pasta, stirring to incorporate.

Transfer the mixture to the baking dish, spreading it in an even layer. Sprinkle evenly with topping. Bake until the mixture is bubbling and the crumbs are golden brown, about 20 minutes. (If the topping appears to be browning too quickly, cover loosely with aluminum foil).

Cool for about 5 minutes before serving.

NUTRITION INFORMATION: per serving (based on 10 main-course serving, using low-fat milk): 550 Calories, 23 g protein, 52 g carbohydrates, 28 g fat, 17 g saturated fat, 80 mg cholesterol, 640 mg sodium, 2 g dietary fiber, 2 g sugar

SOURCE: Adapted from the May-June 2004 issue of Cook's Illustrated.

Crustless Crab or Ham Quiche

I was looking for a Quiche Recipe to make for Susan Whorton's Birthday and one without flour. I found this in Jill's Garden Club Cookbook published in 2003. Eleanore Curtis is responsible for this recipe.

INGREDIENTS

- 1/2 Pound Fresh Mushrooms, thinly sliced
- 2 Tablespoons Butter or Margarine
- 4 Eggs
- 1/2 Teaspoon Tabasco Sauce
- 4 Tablespoons Flour
- 1 Cup Sour Cream
- 1/4 Teaspoon Salt
- 1 Cup Small Curd Cottage Cheese
- 1/2 Cup Grated Parmesan Cheese
- 1/4 Cup Minced Onion
- 2 Cups Shredded Monterey Jack Cheese
- 6 Ounce fresh or frozen crabmeat thawed and well drained or 1/2 Pound Cooked Ham cut in small pieces.

DIRECTIONS

Preheat Oven to 350 degrees. Saute' mushrooms in butter or margarine until tender. Remove and drain on paper towels. In a blender or food processor, blend eggs, sour cream, cottage cheese, Parmesan Cheese, Flour, onions, salt and Tabasco Sauce. Pour mixture into a large bowl and stir in sautéed mushrooms, Jack cheese and crabmeat or ham. Pour into a 9 or 10 inch porcelain or a 91/2 inch deep-dish pie plate. Bake 45 minutes or until knife inserted near center comes out clean. Quiche should be puffed and golden brown. Let stand for 5 minutes before cutting into.

Hint: I substituted a rice flour for the flour to make it Gluten Free.

Crustless Salmon Quiche

Jill Seymour wanted this recipe included. She found it in her Betty Crocker's Cookbook and enjoys making it.

INGREDIENTS

- 1 Can (15 1/2 ounces) Salmon, drained and flaked
- 1 Cup Shredded Swiss Cheese (4 ounces)
- 1 Medium onion, chopped (about 1/2 Cup)
- 2 Tablespoons all-purpose Flour
- 4 Eggs
- 1 Cup Milk
- 3/4 Teaspoon Salt
- 1/8 Teaspoon Red Pepper Sauce (Tabasco Red Pepper Sauce)

DIRECTIONS

Toss Salmon, cheese, onion, and flour. Spread in greased pie plate or quiche pan, 9x1 1/4 inches. Beat eggs slightly: beat in remaining ingredients. Pour egg mixture over salmon mixture. Bake uncovered in 350 degrees oven until knife inserted in center comes out clean, 35 to 40 minutes. Let stand 10 minutes before cutting. 6 Servings: 280 Calories per serving.

Nice with Tossed green salad and bread of your choosing.

CRUSTLESS TUNA QUICHE: Substitute 2 cans (6 1/2 ounces each) Tuna in water, drained, for the salmon.

Easy Baked Beans

My friend Eleanor Block made these beans for her husband Michael Block's 50th Birthday and I liked them so well I asked for the recipe and they are easy to make.

INGREDIENTS

- 4 Slices Bacon
- 1/2 Cup Chopped Onion
- 2 16 Ounce Cans Pork and Beans in
- Tomato Sauce.
- 1 Tablespoon Worcestershire Sauce
- 1 Teaspoon prepared Mustard
- 2 Tablespoons Brown Sugar

DIRECTIONS

Cook 4 Slices bacon till crisp; Drain, reserving 2 tablespoons drippings. (I drain off all of bacon grease). Crumble bacon. Cook 1/2 Cup chopped onion in drippings till tender; add with bacon to two 16 ounce cans pork and beans in tomato sauce, brown sugar, Worcestershire Sauce, and Mustard; Mix Well. Bake uncovered in 1 1/2 –Quart casserole at 325 degrees for 1 1/2 to 1 3/4 Hours. Makes 6 Servings.

HINT: This recipe is easily doubled, tripled, or quadrupled. One pound of bacon has approximately 16 slices of bacon.

Hash Brown Potato Casserole

I received this recipe from Lydia Netsch a member of Peninsula Baptist Church. She died several years ago. She always hosted Sunday Night Bible Study and I went to her home. She was a great comfort To me when I went through my divorce. I have seen the recipe in magazines and in other places so I know it is a popular recipe.

INGREDIENTS

- 32 Ounce Package Frozen Hash Brown Potatoes
- 1/4 Cup Finely Chopped Onion
- 2 Cups Grated Cheddar Cheese
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Can Undiluted Cream of Celery Soup (Cream of Mushroom may be used)
- 1 Pint Sour Cream
- 2 Cups Crushed Corn Flakes
- 1/2 Cube Melted Butter

DIRECTIONS

Mix Hash Brown Potatoes, Onion, Cheddar Cheese, Salt, Pepper, Soup and Sour Cream together and put in 9 by 13 Pan. Melt butter and add to Crushed Corn Flakes and add to the top of Hash Brown Potato Casserole.

Bake at 350 Degrees for 1 hour uncovered or until hot throughout.

"mother's Day Out" Chicken Casserole

Diane Felthouse brought this casserole to a potluck and it is such A good casserole I asked her for the recipe and I have been making It often since then. This recipe serves 6 and doubled

INGREDIENTS

- 1 Package long grain and wild rice
- Mix with seasoning
- 1 Can Cream of celery soup
- 1/2 Cup Mayonnaise
- 2 Cups Cooked and diced Chicken
- 1 Nine ounce package frozen French-Style Green Beans, Partially thawed
- 1/2 Cup Sliced Water Chestnuts
- 1 Four ounce jar Pimento pieces
- 1/2 Pound sliced fresh mushrooms, or one 4 ounce can sliced mushrooms, drained
- 1/2 Teaspoon Pepper
- 3/4 Cup Grated Cheddar or Gruyere Cheese

DIRECTIONS

Preheat Oven to 350 Degrees. Cook Rice according to package directions. Combine soup and mayonnaise in a large bowl. Add rice and remaining ingredients except cheese. Fold into an ungreased 2 Quart Casserole. Sprinkle cheese on top. Bake 30 minutes, until piping hot.

Hint: I use I can of French cut Green Beans or 1 Can of cut Green Beans will work as well.

Hint: I double this recipe and put it in a 9 by 11 Casserole.

Savory Rice

I got this recipe from Lorraine Arnold. She is a member of our Old Roger William's Group. She served it when we gathered at Her home. I have made it many times and people ask for the recipe.

INGREDIENTS

- 2 Cups Uncooked Regular Rice
- 2 Cups Condensed Chicken Broth
- 1 Soup Can of Water (Need 4 Cups of liquid total)
- 2 Medium Onions Chopped
- 1/2 Cup Butter or Margarine Softened
- 1 Teaspoon Salt
- Optional: 1/2 Cup (6 ounce each) sliced Mushrooms Drained

DIRECTIONS

In greased 3 quart casserole mix all ingredients. Cover, Bake 1 Hour at 350 degrees. Stir once or twice.

Sunday Brunch Casserole

My Mother's Cousin Jewel Roman gave me a subscription to Taste Of Home Magazine and I found this recipe in the 1998 April/May Edition. I have made this for brunch at church or for Easter Breakfast and got rave reviews.

INGREDIENTS

- 1/2 Pound Sliced Bacon
- 1/2 Cup Chopped Onion
- 1/2 Cup Chopped Green Pepper
- 12 Eggs
- 1 Cup Milk
- 1 16 Ounce Frozen Hash Brown
- Potatoes Thawed
- 1 Cup (4 Ounces) Shredded Cheddar
- Cheese
- 1 Teaspoon Salt
- 1/2 Teaspoon Pepper
- 1/4 Teaspoon Dill Weed

DIRECTIONS

In a skillet, cook bacon until crisp. Remove with a slotted spoon; crumble and set aside. In the drippings, sauté onion and green pepper until tender; remove with a slotted spoon. Beat eggs and milk in a large bowl. Stir in hash browns, cheese, salt, pepper, dill, onion, green pepper and bacon. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake uncovered, at 350 degrees for 35-45 minutes or until a knife inserted near the center comes out clean. Yield 6-8 servings.

Zucchini Quiche

This recipe comes from an Arboretum Friend Elaine Walters. I Made it for Susan Whorton's Birthday and it turned out very well.

INGREDIENTS

- Pie Shell 9 inch, unbaked
- Margarine 1 Tablespoon, softened
- Bacon 8 Slices
- Zucchini 3 Cups Cubed (Can be firm flesh of large one, peeled and center pulp discarded)
- Eggs 4
- Cream or undiluted canned milk 1/2 Cup
- Marjoram 1/2 Teaspoon
- Basil 1/2 Teaspoon
- Onion or Garlic Salt 3/4 Teaspoon
- Cayenne Pepper Dash
- 1/2 Cup Onion steamed or sautéed
- 1 Tablespoon Flour
- Swiss or Medium Cheddar Cheese or a combination of the two, 2 Cups Shredded

DIRECTIONS

1. Spread pie shell with soft margarine, sprinkle with bacon that has been fried crisp, drained on absorbent paper, and crumbled.

2. Steam zucchini until tender, then drain well. Combine zucchini with eggs in blender container and blend until smooth. Add cream or undiluted canned milk, blend briefly to mix.

3. Stir in seasonings, fold in onions and cheese. Pour into the prepared pie shell.

4. Bake at 425 degrees for 30-40 minutes or until center is set, and a knife inserted halfway between edge and center comes out clean. Let stand 10 minutes before cutting to serve. Serves 6.

NOTE: These can be made in little foil pie tins for individual servings. In individual pies, bake at 375 degrees for about 30-35 minutes.

Hint: I used the no fail pie crust recipe in the pies section. When I was making pies previously I had extra crust I did not use and had frozen a shell for future use and it freezes well and I didn't have to make a crust.

Beef Stew

Jill Seymour asked me to include this recipe she has used from her Betty Crocker's Cookbook. She has made it so often now she can Do it without a recipe. We made Beef Stew for Larry's Dad's Funeral and were told it was the best funeral food ever.

INGREDIENTS

- 1 Pound Beef boneless chuck, tip, or round roast, cut into 1 inch cubes
- 1 Tablespoon Shortening
- 3 Cups Hot Water
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 medium Carrots, cut into 1 inch pieces (about 1 cup)
- 1 Large Potato, cut into 1 1/2-inch pieces (about 1 1/4 Cups)
- 1 medium turnip cut into 1 inch pieces (about 1 Cup)
- 1 Medium Green Pepper, cut into 1 inch pieces (about 1 Cup)
- 1 Medium Stalk Celery. Cut into 1 inch pieces (about 1/2 Cup)
- 1 Small Onion, Chopped (about 1/4 Cup)
- 1/2 Teaspoon Browning Sauce if desired
- 1 1/2 Teaspoons Salt
- 1 Beef Bouillon Cube
- 1 Bay Leave
- 1/2 Cup Cold Water
- 2 Tablespoons all-purpose Flour

DIRECTIONS

Cook and stir beef in shortening in 12-inch skillet or Dutch oven until beef is brown, about 15 minutes. Add 3 Cups Hot water, 1/2 teaspoon salt and the pepper. Heat to boiling: reduce heat. Cover and simmer until beef is almost tender. 2 to 2 1/2 hours.

Stir in carrots, potato, turnip, green pepper, celery, onion, browning sauce, 1 1/2 teaspoons salt, the bouillon cube and bay leaf. Cover and simmer until vegetables are tender about 30 minutes. Remove bay leaf.

Shake 1/2 Cup cold water and the flour in tightly covered container: gradually stir into stew. Heat to boiling, stirring constantly. Boil and stir 1 minute: reduce heat. 5 Servings: 220 Calories per serving.

If desired you could put parsley Dumplings on top and I have included that recipe under breads. Drop dumpling dough, 10 to 12 spoonfuls onto hot stew, (do not drop directly into liquid). Cook uncovered 10 minutes, cover and cook 10 minutes longer.

I would probably add a rutabaga to the stew as well as the turnip. Wally Seymour always put rutabaga's in his stew.

Beef Stroganoff

Jill Seymour, my daughter asked me to include this recipe that she Uses out of her Betty Crocker's Cookbook.

INGREDIENTS

- 1 1/2 Pounds Beef Tenderloin or boneless Top Loin Steak about 1/2 inch thick.
- 2 Tablespoons Margarine or Butter
- 1 1/2 Cups Beef Broth
- 2 Tablespoons Catsup
- 1 Teaspoon Salt
- 1 Small Clove Garlic, finely Chopped or 1/8 Teaspoon instant minced Garlic
- 8 Ounces Mushrooms, sliced
- 1 Medium Onion, chopped (about 1/2 Cup)
- 3 Tablespoons All-Purpose Flour
- 1 Cup Dairy Sour Cream

DIRECTIONS

Cut beef tenderloin across grain into strips, each about 1 1/2 x 1/2 inch. (For ease in cutting partially freeze beef) Cook and stir beef in margarine in 10 inch skillet over low heat until brown. Reserve 1/3 cup of broth. Stir remaining broth, the catsup, salt, and garlic into skillet. Reduce heat. Heat to boiling: Reduce heat. Cover and simmer until beef is tender, about 10 minutes.

Stir in mushrooms and onion. Cover and simmer until onion is tender, about 5 minutes. Shake reserved broth and the flour in tightly covered container: gradually stir into beef mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute; reduce heat. Stir in sour cream: heat through. Serve over hot cooked noodles or rice if desired. 6 Servings: 320 Calories per serving.

ECONOMY BEEF STROGANOFF: Substitute 1 1/2 pounds beef stew meat, cut into 1/8 inch slices for the beef tenderloin. Increase first simmering time to 1 to 1 1/2 hours.

Chicken Oscar

This recipe is from Jill Seymour. She has made it for a nice dinner Party. It will serve 12 so you could cut the recipe in half easily. It's best if you can find fresh Dungeness crab, but even canned crab will work. This is a popular dish served in restaurants on the West Coast.

INGREDIENTS

- 12 Boneless Skinless Chicken Breast Halves
- 1 1/2 Cups Flour
- Salt and Pepper to taste
- 3/4 Cup Butter
- 3 Cups Crabmeat
- 36 Asparagus Spears, cooked
- 3 (1 1/4 Ounce) Packages Hollandaise Sauce Mix

DIRECTIONS

1. Place chicken between 2 pieces of wax paper on a cutting board and pound very thin.

2. Combine the flour, salt and pepper in a shallow bowl.

3. Heat the butter in a heavy skillet. Dip the chicken pieces lightly in the seasoned flour and shake off excess.

4. When the butter stops foaming, add the chicken and cook 3 to 4 minutes until golden and the chicken is done. Remove to a heated serving platter as the remaining pieces are cooked.

5. While the chicken is cooking, make the hollandaise sauce per package directions. Keep warm.

6. Steam the Asparagus al dente.

7. Cover each slice of chicken with crabmeat and top with 3 asparagus spears.

8. Drizzle Hollandaise sauce over asparagus and serve.

Green Pepper Flank Steak

I received this recipe from my long time friend Betty Schadt. The Nurse's we worked with had many pot lucks at Betty's home. She Loved to have us and made this for one of our gatherings.

INGREDIENTS

- 1 1/2 Pound Thinly sliced Flank Steak
- (I used Petite Steak sliced thinly)
- !/2 Cup Soy Sauce
- 1/2 Cup Water
- 1 Clove pressed Garlic
- 1/4 Cup Oil
- 2 Green Peppers Diced
- 1 Onion Sliced
- 5 Stalks Celery Sliced
- 2 Tablespoon Corn Starch

DIRECTIONS

Slice Flank Steak into thin strips. Mix Soy Sauce with Water and Garlic and pour over Flank Steak. Marinate several Hours. Drain Marinate, reserve liquid, and brown meat in Oil. Then cook the Green Peppers, Onion and Celery for 2 Minutes, (Do not overcook). Mix reserve liquid with 2 Tablespoons Corn Starch. Pour over Steak and Vegetables and Cook Until Thick. Serve over Rice.

Ham Royale

This recipe comes from my friend Jean Lyle-Roberton. She got it From her Southern Cooking Cookbook. We have used it for several Years and like the sauce it makes to put on the Ham. Jennifer Todd Has had Christmas Eve at her home and usually serves Ham with this sauce.

INGREDIENTS

- 3/4 Cup Orange Juice
- 1/2 Cup Dry Sherry
- 1 Cup Firmly Packed Brown Sugar
- 2 Tablespoons Prepared Mustard
- 1/4 Teaspoon Ground Cloves
- 1 Tablespoon Cornstarch
- 1 Tablespoon Water
- 1 (5-6 Pound) Fully Cooked Ham Half

DIRECTIONS

Combine first five ingredients in a small bowl, stirring well. If I have a 10-12 pound Ham I double these ingredients. Place Ham in a shallow baking pan; prick thoroughly with a fork. Pour Orange Juice Mixture over Ham. Marinate at least two hours or overnight in the refrigerator, turning occasionally.

Place Ham, Fat side up, in baking pan along with marinade; insert meat thermometer, making sure it does not touch fat or bone. Bake uncovered, at 325 degrees for 1 1/2 to 2 Hours or until meat thermometer registers 140 degrees; basting every 30 minutes with marinade.

Remove Ham from baking pan; Reserve 1 Cup Marinade. Combine Cornstarch and Water in a small saucepan, mixing well. Add the reserved Marinade, and bring to a boil. Boil one minute and remove from heat. Serve Sauce with Sliced Ham.

> *Hint: I usually use 2-3 Cups of Marinade and 3 Tablespoons Cornstarch with 3 Tablespoons Water. This makes enough sauce to use for left overs.*

Meatloaf with Secret Sauce

I feel like I have always known how to make meatloaf but I am sure I watched my Mother and did what she did. The Secret Sauce Recipe came from my long time friend Jean Lyle-Roberton. She Always put bacon on top of meat loaf but I think it causes too much grease.

INGREDIENTS

- 2 Pounds Hamburger (I use 93/7 %)
- 4-5 slices of Bread cut into cubes
- 2-3 Eggs
- 1 Large Onion chopped in small pieces
- 1/4 -1/2 Cup Milk
- Salt and Pepper to Taste
- SECRET SAUCE
- 1/4 -1/2 Cup Brown Sugar
- 1/4 -1/2 Cup Ketchup
- 2-3 Tablespoons Soy Sauce

DIRECTIONS

Mix Hamburger, Bread, Eggs, Onion, and Milk together. Add Salt and Pepper

to taste. Mix thoroughly and place in loaf pan or skillet. Bake at 350 Degrees for 50-60 minutes until center is done. Mix Brown Sugar, Ketchup, and Soy Sauce together and put on top of Meatloaf. Cook for 10 minutes more, until a glaze like appearance.

I usually make secret sauce using estimates and I don't think you can go wrong.

Hint: The Danes had a meat dish called Frikadeller and my Mother would make similarly as to meat loaf and make into hamburger patties and fry on the top of the stove. They added some ground pork as well as the ground beef. I don't usually add the ground pork but it would be good.

Hint: This Meatloaf Recipe could also be used to make meatballs. Shape using a tablespoon as a base and then bake in a 350 degree oven until crusty. You could have sweet and sour meatballs or Meatballs and Gravy.

Poached Salmon

I found this recipe on the internet. I wanted a good recipe to use For Eleanor and Michael Block's wedding. I have also used it at Other reception's I have done.

INGREDIENTS

- Salmon enough for 4-6 ounces per person
- 1/2 Cup dry white wine (a good Sauvignon Blanc)
- 1/2 Cup Water
- Salt
- Lemon Juice
- A few thin slices of yellow onion and or 1 Shallot, peeled and sliced thin.
- Several sprigs of fresh dill or sprinkle of dried dill
- A sprig of Fresh Parsley
- Freshly Ground Black Pepper

DIRECTIONS

Put wine, water, dill, parsley, onion, salt, and lemon juice in a sauté pan, and bring to a simmer on medium heat. Place salmon fillets, skin-side down on the pan. Cover, Cook 5 minutes or to desired done-ness. Do not overcook. Serve sprinkled with freshly ground black pepper.

The last time I made this I used a combination of these. I used same amount of wine and water 1/2 and 1/2. Add 1 Tablespoon salt to every quart of liquid and quite a bit of lemon juice. (Don't overdue it on lemon juice). Then slice yellow onion, parsley and dried dill and add it to the skillet.

This is very good made the day before and served with lemon wedges. I have served it several times for wedding receptions etc.,

Pulled Pork Barbeque

My friend Eleanor Block's Mother makes good Pulled Pork and she Served it at her wedding. It is very good and I wanted to know How to make it. She told me generally and I found a recipe on the Internet and have made it several times and like it.

INGREDIENTS

- 3 Tablespoons Paprika
- 1 Tablespoon Garlic Powder
- 1 Tablespoon Brown Sugar
- 1 Tablespoon Dry Mustard
- Sliced Onions and whole garlic several pieces.
- 3 Tablespoons Coarse Salt
- 1 5-7 Pound Pork Roast (preferably shoulder or Boston butt)
- Bottle of Barbeque Sauce (Kraft or Baby Rays)
- Can of Root Beer or other carbonated pop

DIRECTIONS

1. Combine Paprika, Garlic Powder, Brown Sugar, Dry Mustard, and Course Salt in a small bowl. Put rub on Roast.

2. Put in slow cooker with sliced onions and whole garlic. Cover with Root Beer or Carbonated Pop. Cook for 6 hours or until meat is tender and pulls away from the bone.

3. Let it cool but not all the way and then pull into strings. Empty juice and onion and garlic out of slow cooker. Put back into slow cooker and add bottle of Barbeque Sauce. Mix and Heat.

4. Serve on Buns.

Total Time to make 9 hours: Prep 20 Minutes: Cook 6-8 Hours: Yield 12 Servings.

Salt Encrusted Ribeye Roast

I was looking for a good recipe to make a roast for Christmas Dinner and I found this recipe at one of the stores where I was Shopping and it comes from Washington State Beef Commission, Seattle, Washington. Several in my family like Ribeye well done and this makes it moist and very tasty.

INGREDIENTS

- 4-8 lb. well trimmed beef ribeye roast, small end.
- 1 Tablespoon Vegetable Oil
- 2-3 Teaspoons Cracked Black Pepper
- SALT CRUST
- 1 Box (3 Pounds) Course Kosher Salt
- 1 1/4 Cups Water

DIRECTIONS

1. Heat Oven to 425 degrees F. Line shallow roasting pan with heavy-duty aluminum foil. Combine salt crust ingredients; mix well. (Mixture may appear dry, but do not add additional water.) In roasting pan, pat 1 1/2 cups salt mixture into a rectangular shape about 1/2 to 1 inch larger than the size of the beef roast.

2. Brush roast with oil; press pepper evenly into surface. Insert ovenproof meat thermometer into thickest part of roast, not resting in fat; center roast on salt layer. Starting at base of roast, pack remaining salt mixture onto sides and top of roast to encase roast in salt. (Occasionally some salt mixture may fall off exposing small areas of the roast. This will not affect cooking.)

3. Roast in 425 degree F. oven approximately 1 1/2 to 1 3/4 hours for medium rare; 1 3/4 to 2 hours for medium doneness. Remove from oven when meat thermometer registers 130 degrees F. for medium rare; 145 degrees F. for medium. Transfer pan with roast to cooling rack; let stand, uncovered, 15 minutes.

4. Remove and discard salt crust from roast, brushing off any remaining salt. Carve roast into 1/2 thick slices.

COOK'S TIP: Salt crust should be slightly thicker at the base of roast than at the top. For Easier packing of salt onto vertical surfaces, use one hand to hold the salt crust in place while using the other hand to pack an additional salt to cover. Salt crust should be applied to roast just before roasting. Occasionally, a small amount of liquid may collect in the bottom of roasting pan during packing process—this is normal.

Hint: For well done I increased temperature a bit and cooked for 3 Hours.

Saucy Chicken Bake

I got this recipe from my cousin Esther Justin. She prepared it For me when I went to her home for dinner. It was so good I Asked for the recipe and have made it several times.

INGREDIENTS

- 6 Chicken Breast halves, skinned and boned (Can use any pieces of chicken, fryer's quarters etc.)
- 1/2 Cup All Purpose Flour
- 1/4 Cup Vegetable Oil
- Mandarin Orange Slices
- Parsley sprigs
- 2 Cups Orange Juice
- 1 Cup Chili Sauce
- 4 Tablespoons Soy Sauce
- 2 Tablespoon Dark Corn Syrup
- 2 Teaspoon Prepared Mustard
- 2-4 Cloves Garlic Crushed
- 1 Large Green Pepper Cut into Strips

DIRECTIONS

1. Dredge Chicken in flour and brown in oil in a heavy skillet, turning and browning well. Place chicken in a baking dish.

2. Combine next 7 Ingredients in a saucepan, mixing well. Bring to a boil. Reduce heat and simmer for 5 minutes. (Esther adds a little cornstarch to thicken it a little bit).

3. Pour over Chicken, cover and bake at 350 degrees for 30-35 minutes or until tender.

4. Garnish with Orange Slices and Parsley.

Steak with Mushroom Gravy

This recipe is one of my own.

INGREDIENTS

- 2-4 Pounds Round Steak
- 1/4 to 1/2 Cup Flour
- Salt to Taste
- Fat
- 1-2 Cans Cream of Mushroom
- Soup
- 1-2 Cans of Water
- 1 Large Onion Sliced

DIRECTIONS

Pound steak with sharp knife. Cut into serving size pieces. Coat with flour and brown in hot fat. Put in baking dish and top with large onion sliced. Mix Mushroom soup with water and pour over meat. Salt to taste and put left over flour on top of meat and stir in. Bake at 350 degrees for approximately 1 hour until meat is tender. As meat cooks liquid will be a nice consistency for gravy.

Hint: If only have 2 pounds of meat use one can mushroom soup and if 4 pounds use two cans. You could also use Cream of Chicken or Cream of Celery instead of Cream of Mushroom.

Asher Pickles

I wanted to include this recipe because the Danes use these pickles On their sandwiches as a garnish. I have not made any recently Because I don't have enough family to eat them.

INGREDIENTS

- Cucumbers 12 large
- One Teaspoon Celery Seed
- 16 Tiny White Onions
- One Teaspoon Mustard
- 2 Cups Vinegar
- One Cup Sugar
- One Teaspoon Ginger
- One Teaspoon Salt
- 1/2 Teaspoon Pepper
- 1/2 Teaspoon Turmeric
- 2 Cups Water

DIRECTIONS

Peal Cucumbers, slice in half the long way, take the seeds out, salt lightly and let set overnight. In Morning, wash cucumbers and dry or let drain.

Combine Celery Seed, tiny onions, mustard, vinegar, sugar, ginger, salt, pepper, turmeric, and water. Bring these ingredients to a boil. Cut cucumbers to desired size (in half or quarters). Put in boiling syrup and bring to a good rolling boil, about one minute or until looks clear. Don't boil to long, they get soft. Put into hot jars and seal.

> *Hint: I would probably can one jar at a time to prevent the cucumbers from being in the hot liquid too long and getting soft.*

Beet Pickles

This is an old family recipe I got from my Mother Lois Hansen.

INGREDIENTS

- Beets Large Number
- 2 Cups Water
- 2 Cups Sugar
- 2 Cups Vinegar
- 1 Teaspoon Whole Cloves
- 1 Teaspoon Whole Allspice
- 1 Tablespoon Cinnamon
- Cheesecloth

DIRECTIONS

Cook beets until partially tender. Peel off skins. Make a brine of water, sugar, and vinegar. Bring to boil with 1 teaspoon of whole cloves, 1 teaspoon whole allspice, 1 Tablespoon cinnamon stick tied in cheesecloth bag . Add beets to brine and bring to boil. After boiling for 5 minutes I pack into pint jars and seal.

> *Hint: If I have a large number of beets I double the amount of Water, Sugar, and Vinegar so I have enough brine to can all the beets.*

I also think the kind of beets and or how fresh they are have a great deal to do with their flavor. I plant Burpee Detroit Dark Red Medium top.

Blackberry Syrup

I received this recipe from my brother Arnold Hansen. We pick the Local blackberries that are ripe in September and then make juice Out of them. (I have a special pan that juices them easily using hot steam) The blackberries are either Himalaya or Evergreen.

INGREDIENTS

- 2 Cups Juice
- 1/2 Cup White Corn Syrup
- 3 Cups Sugar
- 1-2 Teaspoons Lemon Juice

DIRECTIONS

Measure Juice, Corn Syrup, Sugar and Lemon Juice into a large saucepan.

Bring mixture to a rolling boil and boil for 15 minutes. Take from heat and

Let bubbles die down. Skim off foam and pour into sterilized jars and seal with a two part lid.

HINT#1 I found if I boiled it longer than 15 minutes the syrup was a little too thick.

HINT#2 I think this recipe would be good with any kind of berries such as strawberry or raspberry.

HINT#3 I have used this syrup with fresh strawberries to make a strawberry Julius. I have that recipe elsewhere in this book.

HINT#4 This recipe can be doubled, tripled or quadrupled. Only be careful that you have a pan big enough because when it comes to a boil it can boil over easily.

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Dill Pickles

I received this recipe from my brother Melvin Hansen. It is similar to the one my Mother used to make.

INGREDIENTS

- Dill Heads
- Garlic 8-10 cloves per Quart
- Cucumbers 8-10 Medium per Quart
- Alum 1 Teaspoon per Quart
- Mustard Seed 1 Teaspoon per Quart
- Red Cayenne Pepper 1/2 Teaspoon
- Per Quart

- BRINE:
- 3 Quarts Water
- 1 Quart Vinegar
- 1 Cup Salt

DIRECTIONS

In each quart jar put one-three heads of dill including the stock. Add 8-10 cloves of garlic in the bottom of the jar. Put the cucumbers to top of the jar, leaving 1/2 inch at the top. Add 1 teaspoon alum, 1 teaspoon mustard seed, and 1/2 teaspoon of Red Cayenne Pepper.

Heat the brine to boiling and pour over the dills and seal. If the jar does not seal you can reheat brine and do a second time or you can put in refrigerator and eat them first.

My brother Arnold Hansen does everything above but instead of using Cayenne Pepper he will put a Serrano pepper cut in half and put the whole thing in the quart. He says you could also experiment using jalapeno's and do a variety of combinations and see what you like best.

My grandchildren love these pickles and eat them often as a snack.

> *HINT: You can buy a bulk jar or package of peeled garlic at Costco or Grocery Cash and Carry.*

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Refrigerator Pickles

This Recipe comes from my brother Melvin Hansen. He got it from the farm he buys his cucumbers from. They are similar to a bread and butter pickle.

INGREDIENTS

- Cucumbers
- Onions
- Garlic Cloves
- Alum

BRINE

- 4 Cups Vinegar
- 1/2 Cup Salt
- 4 Cups Sugar
- 1 1/2 Teaspoon Turmeric
- 1 1/2 Teaspoon Mustard Seed

DIRECTIONS

You can use any kind of jar. Select one or two for the amount of pickles you

Want to make. Slice onions thin and put several slices in the bottom of the jar. Slice cucumbers 1/4 inch thick or desired thickness and fill the jar full. Then add garlic cloves (several per jar—they are good pickled as well). Add alum a shy teaspoon per quart. Mix Brine and pour over cucumbers cold. Keep in refrigerator. They will keep for up to one year.

HINT: Melvin says he pours brine off the next day and is able to fill to top again with cucumbers. Overnight they shrink some so you have more room to add a few more.

Salsa Canned

I found this recipe in the Peninsula Baptist Cookbook published in 1985. Diane Huffman contributed the recipe, however I have made many changes.

INGREDIENTS

- 10 Pounds Tomatoes (approximately 30 medium tomatoes.)
- 12 Jalapenos Peppers
- 9 Serrano Peppers
- 2 Anaheim Peppers
- 6 Green Peppers
- 1 Pablano (Large Dark Green Pepper)
- One each of Yellow, Orange, and Red Peppers (added for color).
- 4 Large Onions
- Pepper to taste
- 2/3 Cup Lemon Juice
- One Tablespoon Salt

DIRECTIONS

Chop tomatoes, all the various peppers, and onions, (If chopping with a knife, wear plastic gloves, Peppers will burn hands), Mix with salt, pepper, and lemon juice. Heat to simmer on stove and simmer 3-5 minutes until real hot. Can in hot jars and put lids on and seal. One recipe makes about 7 quarts.

I use a quart of this in my Taco Soup Recipe found elsewhere in this book. However, I use a quart in hamburger soup, and chicken soups. This provides a lot of flavor for any soup.

> *HINT: I cut all hot peppers in half and remove all the seeds, otherwise I think it would be too hot. Be careful not to rub your eyes or anywhere else on your body because it will really sting even when wearing gloves.*

Sweet Green Relish

I received this recipe from Florence Lennen, Vic Lennen's step- mother. She gave it to me when Vic and I visited her in Kansas early in our marriage.

INGREDIENTS

- 4 Cups Ground Onions
- 4 Cups Ground Cabbage
- 4 Cups Ground Green Tomatoes
- 4 Cups Ground Green Peppers
- 4 Sweet Red Peppers Ground
- 1/2 Cup Salt
- 6 Cups Sugar
- 4 Cups Vinegar
- 2 Cups Water
- 2 Tablespoon Mustard Seed
- 1 Tablespoon Celery Seed
- 1 1/2 Teaspoon Turmeric

DIRECTIONS

Grind onions, cabbage, tomatoes, green peppers, and red peppers using a course blade. Sprinkle with 1/2 cup salt and let stand in refrigerator overnight. Next day, drain and rinse with water. I try to get all liquid out.

Combine remaining ingredients and pour over vegetables. Heat to boiling on medium heat and simmer for 3 minutes. Be careful because this could scorch easily. Seal in hot, sterilized jars. I put in 1/2 pint jars and it will make about 16 jars or 8 pints.

Zucchini Relish

This recipe comes from a nurse I knew a long time ago at Tacoma General Hospital.

INGREDIENTS

- 10 Cups Ground Zucchini
- 2 Sweet Red Peppers
- 4 Cups Ground Onion
- 2 Green Peppers
- 1/3 Cup Rock Salt

ADDITIONS

- One Teaspoon Turmeric
- One Teaspoon Nutmeg
- One Teaspoon Celery Salt
- 1/2 Teaspoon Pepper
- One-Four Tablespoon Cornstarch
- 2 1/2 Cups Vinegar
- 4 1/2 Cups Sugar

DIRECTIONS

Grind Zucchini, Red Peppers, Onion, and Green Peppers course. Sprinkle with rock salt and let stand overnight in the refrigerator. The next morning drain and rinse in cold water.

Add Turmeric, Nutmeg, Celery Salt, Pepper, Cornstarch, Vinegar and Sugar. Heat until simmering and put immediately into hot jars and seal.

Great in potato salad, on hamburgers, hot dogs, or tuna salad sandwiches.

> *Hint: Watch this very carefully, stirring often because it could scorch easily.*

The recipe calls for one tablespoon corn starch but the owner of the recipe adds three more tablespoons so depending on thickness of finished product.

I have grated the zucchini instead of grinding it and I think the grinding may make a nicer relish. The grating makes small strings.

If you do not have rock salt, you could use non iodized table salt.