

Holiday Cookbook 2018



Presented By:

Fort Bend & Herald
AND TEXAS COASTER

Many delicious recipes from Fort Bend County • November 20, 2018

Appetisers & Beverages



BAKED BISCUIT WREATH DIP FIRST PLACE

Ingredients:

1 can refrigerated biscuits (such as Pillsbury)
Olive oil, for brushing biscuits
1/2 cup plus 1 T. crumbled Parmesan
2 cups shredded mozzarella
1 cup ricotta

1 (10 oz.) small bag of finely chopped spinach, defrosted and use paper towels to squeeze out moisture
1/4 cup mayonnaise
2 tsp. garlic powder
1 tsp. kosher salt
crushed red pepper flakes, for garnish

Directions:

Preheat oven to 350 degrees. Halve biscuits and flatten each one out, then roll into a ball and place in an oven-proof skillet seam side down. Arrange in a ring around the skillet. Brush biscuits with olive oil and sprinkle with 1 tablespoon Parmesan.

In a large bowl, combine mozzarella, ricotta, spinach, Parmesan, mayonnaise, garlic powder, and salt and mix until combined.

Spoon dip into center of skillet and sprinkle with red pepper flakes.

Bake until warmed through, bubbly, and golden, 25 to 30 minutes. Serve hot.

Linda Vazquez

WINE CELLAR CHEESE

SECOND PLACE

24 ozs. grated Cheddar cheese
1 cup sour cream

1 1/4 tsp. salt
1/4 tsp. cayenne pepper
1/4 tsp. ground mace
1/2 cup red wine
1/2 cup butter, melted

Mix cheese, sour cream, and seasonings. Combine wine and butter; add alternately into cheese mixture and blend with a mixer until well blended and smooth. Chill at least 24 hours before serving with crackers or thinly sliced French bread.

Beverly Richard

STUFFED FIGS

THIRD PLACE

Ingredients:

8 figs
1/2 cup ricotta
1/4 cup chopped pistachios
4 T. local honey
fresh mint, chopped

Instructions:

1. Using a food processor or blender, roughly chop the pistachios. You can also do this by hand, but just be careful not to cut yourself. Transfer the pistachios to a plate.

2. Slice the figs, keeping them connected at the very bottom.

3. Spoon honey onto a plate. Dip the figs into the honey, then the chopped pistachios.

4. Place the figs on a serving platter. Repeat with the remaining figs.

5. Carefully spoon a tablespoon of ricotta into the middle of each fig.

6. Drizzle honey and more pistachios on top of the figs. Add the chopped mint and serve immediately.

Linda Vazquez

PARMESAN PULL-A-PARTS

3 T. butter
1/4 tsp. celery seed
1/4 tsp. dill weed
1/4 tsp. onion powder
1 pkg. refrigerator biscuits (not Grand size)

Parmesan cheese

Melt butter in an 8-inch round cake pan. Sprinkle celery seed, dill weed, and onion powder over butter. Cut biscuits in quarter and arrange in pan on top of melted butter and seasonings. Sprinkle Parmesan cheese over biscuits. Bake at 425 degrees until browned (about 10 minutes). Serve upside down on a round serving plate/platter.

Beverly Richard

BRUNCH PUNCH FOR BUSY PEOPLE

2 pkgs. lemon gelatin or Jell-O (3 oz.)
3 cups water per pkg. of gelatin or Jell-O
1 pkg. orange pineapple gelatin or Jell-O (3 oz.)

3 cups water per pkg. of gelatin or Jell-O
Boil Together:

4 cups sugar
4 cups water

1 (16 oz.) bottle lemon juice
2 (46 oz.) cans pineapple juice
2 large bottles Ginger Ale
Mix gelatin with water until dissolved.

Add other ingredients, except Ginger Ale.

Freeze in ice-cube trays.

About 4 hours before using remove from freezer and allow to partially thaw.

When ready to serve, put partially thawed mixture in punch bowl.

Stir and mash frozen particles with wooden spoon.

Add (room temperature) Ginger Ale just before serving punch.

Serves: 50 servings

Jean DeGregorio

BAKED ARTICHOKE SPINACH DIP

Ingredients:

2 cups frozen spinach, chopped and thawed
1 (6 oz.) jar Artichoke Hearts, drained and chopped

1/2 tsp. minced garlic

2 T. grated Parmesan cheese

4 ozs. cream cheese, softened

3/4 cup shredded mozzarella cheese, divided

1/2 tsp. garlic salt

pepper, to taste

1 can seamless crescent rolls or small miniature rolls

Instructions:

Preheat oven to 375 degrees.

In a bowl, combine spinach, artichoke hearts, garlic and Parmesan cheese. Blend in cream cheese and half of your mozzarella cheese. Season with salt and pepper and set aside.

Using a rolling pin, lay out dough on a cutting board and lightly stretch to a 8x12 rectangle. Cut dough into 2-inch squares, so you have 24 squared total.

Lightly grease a mini muffin tin and place a square in each slot, gently pushing down to create an indent. (You don't need to mold to the cup.)

Scoop one teaspoon of your spin-



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WHITE TEXAS SHEET CAKE

Ingredients

1 cup butter
1 cup water
2 cups all-purpose flour
2 cups sugar
2 eggs, beaten
1/2 cup sour cream
1 teaspoon almond extract
1 teaspoon baking soda
1 teaspoon salt

Frosting

1/2 cup butter
1/4 cup milk

4 1/2 cups confectioner's sugar
1/2 teaspoon almond extract
1 cup chopped pecans

Directions

In a large saucepan, bring butter and water to a boil. Remove from heat; stir in the flour, sugar, eggs, sour cream, almond extract, baking soda, and salt until smooth.

Pour into a greased 15 in. by 10 in. by 1 in. baking pan. Bake at 375 degrees F for

20 to 22 minutes, or until a toothpick inserted near the center comes out clean and cake is golden brown. Cool for 20 minutes.

For frosting, in a large saucepan, combine butter and milk. Bring to a boil. Remove from the heat; stir in sugar and extract. Stir in pecans; spread over warm cake.



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ach mixture on top of each crescent square and gently push in, (bites will mold to your tin while baking). Spread the remaining mozzarella cheese over the tops of each cup.

Bake at 375 degrees for 15-17 minutes, until golden brown. Let cool for 5-10 minutes before moving from tray.

Linda Vazquez

“LICK YOUR LIPS” QUESO DIP

1 large cafeteria can of cheese sauce
1 jar chunky picante' sauce
1 hot & spicy Owens ground sausage
1 large can of Rotel tomatoes
2 bags of chips
pkg. of small paper bowls

Pour large cafeteria can of cheese sauce in large Crock pot.

Cook up the hot ground pork sausage in a skillet. Drain.

Stir in the chunky picante' sauce and Rotel tomatoes to Crock pot.

Add cooked ground sausage to Crock pot. Simmer at low.

Add Queso dip to bowls.

And, plenty of your favorite dipping chips for everyone.

Kathleen Qualia

SPINACH BISQUE

2 boxes frozen chopped spinach
1 can condensed chicken broth and 1/2 can water
large carton Half & Half
8-9 oz. jar Cheese Whiz
1/4 lb. butter
shredded cheddar cheese and Parmesan cheese, to taste
Combine spinach, chicken broth and water together until spinach is done.

Add Half & Half, cook on low heat, will burn easily.

Stir occasionally.

Add Cheese Whiz and 1/4 pound butter.

Add cheddar cheese and Parmesan cheese to taste.

Stir well.

Heat on low until cheese melts.

Makes a lot and freeze well.

Ginger Johnson

SPINACH DIP

1 pkg. frozen spinach, thawed and drained
1 cup sour cream
1 cup mayonnaise
1 pkg. Knors vegetable soup mix
garlic powder, to taste
1 green bell pepper, seeded and chopped
1 can water chestnuts, drained and chopped

5 green onions, chopped (including tops)

Squeeze all water out of spinach. Mix sour cream, mayonnaise, vegetable soup mix and garlic powder. Chop and add the green peppers and water chestnuts and green onions. Add spinach, mix well and refrigerate until serving.

Great with any kind of chips or crackers.

Kathleen Qualia

Breads



APRICOT NUT BREAD

FIRST PLACE

1/2 cup dried apricots
1 egg, beaten
3/4 cup white corn syrup
1/4 cup sugar
2 T. shortening
2 cups flour
1/4 tsp. salt
3 tsp. baking powder
1/4 tsp. baking soda
1/2 cup orange juice
1/4 cup water
1/2 cup chopped nuts

Soak apricots for 1/2 hour; drain, and cut up fine.

Combine egg, corn syrup, and sugar; beat well. Add shortening.

Sift salt, flour, baking powder and baking soda. Add to egg mixture alternately with mixed orange juice and water. Add nuts.

Pour into greased loaf pan. Bake at 350 degrees for one (1) hour. Yield: 1 loaf.

Kathleen Qualia

BLUEBERRY ZUCCHINI BREAD

SECOND PLACE

3 eggs

1/3 cup vegetable oil
2 cups sugar
2 cups grated zucchini
3 tsp. vanilla
3 cups sifted flour
1 tsp. salt
1 tsp. baking soda
3 tsp. cinnamon
dash of nutmeg
1 tsp. baking powder

1/2 cup chopped nuts
1 cup blueberries

Beat eggs until light and foamy. Add oil and sugar; zucchini and vanilla. Mix lightly, but well. Add flour, salt, baking soda, spices, and baking powder which have been sifted together; blend well. Add nuts and blueberries. Spray pan with Pam and coat with flour (one loaf pan for large loaf or 2 loaf pans for smaller loaves). Pour bat-

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ter in prepared loaf pan. Bake at 325 degrees for 1 hour or until toothpick inserted into loaf comes out clean.

Beverly Richard

HEALTHY 5 MINUTE GLUTEN

FREE PALEO BREAD

THIRD PLACE

1 cup almond flour
3/4 cup arrowroot flour (or you can use tapioca flour)
1/2 cup golden milled flax meal
1/3 cup coconut oil (Solid - not melted)
4 medium eggs
1/4 cup water (room temp)
2 T. maple syrup
1 tsp. apple cider vinegar
1/2 tsp. sea salt
2 tsp. baking powder

Preheat oven to 350 degrees. Line a standard bread pan with parchment paper.

In a blender or food processor, combine all of the ingredients for the bread.

Pour the batter into the loaf pan. Bake on 350 degrees for 35 minutes until golden on top.

Serve with honey butter, jam or jel-

ly.

You may also slice and make a sandwich. Healthy, gluten free 5 minute sandwich bread. Grain free, paleo, and soft.

Gloria Henrichsen

BROCCOLI CORNBREAD

Ingredients:

1 cup plus 1 T. cornmeal, divided
1/3 cup all-purpose flour
1 1/2 tsp. baking powder
3/4 tsp. salt
1/4 tsp. baking soda
5 large eggs, beaten
1 (16 oz.) pkg. frozen chopped broccoli, thawed and drained
1 1/2 cups shredded cheddar cheese
1 1/2 cups 4 percent cottage cheese
1 medium onion, chopped
3/4 cup butter, melted

Directions:

In a bowl, combine 1 cup of cornmeal, flour, baking powder, salt and baking soda. In another bowl, combine the eggs, broccoli, cheese, onion and butter. Add to cornmeal mixture; mix just until moistened. Sprinkle remaining cornmeal in a greased 13x9 inch pan. Pour batter into pan. Bake at 350 degrees for 30-40 minutes or until a toothpick inserted in the center comes out clean. Serve warm.

Bernice Meyer

MANDARIN MUFFINS

1 1/2 cups flour
1 3/4 tsp. baking powder
1/2 tsp. salt
1/4 tsp. allspice
1/4 tsp. nutmeg
1/2 cup sugar
1/3 cup shortening
1 egg, slightly beaten
1/4 cup milk
1 (8 oz.) can mandarin oranges, drained
1/3 to 1/2 cup mandarin orange juice (from the drained oranges)

Topping:

1/4 cup melted butter
1/4 cup sugar
1/2 tsp. cinnamon

Sift flour with dry ingredients. Cut in shortening. Combine egg and milk; add all at once to dry ingredients, mixing only until moistened. Fold in oranges and juice. Fill greased muffin cups 3/4 - full. Bake at 350 degrees for 22 to 25 minutes. Remove from pans while still hot. Dip tops in melted butter and roll in cinnamon sugar.

Beverly Richard

BAVARIAN BREAKFAST ROLLS

2 cups flour
1 cup butter
8 ozs. sour cream
16 ozs. apricot jam
1 cup coconut
1 cup finely chopped nuts
Blend flour, butter, and sour cream as you would pie dough. Wrap in wax paper; refrigerate overnight. Divide dough in half. Roll each half in a 12x18-inch rectangle. Spread each half with jam; sprinkle with coconut and nuts. Starting with shorter end, roll up each piece; pinch ends together and seal seam. Bake on greased cookie sheet for 40 to 45 minutes at 350 degrees. Slice and serve. This may be wrapped in foil and reheated, or may be frozen.

Beverly Richard

SSSHHHH! HUSHPUPPIES

1 1/2 cups corn meal
1/2 cup flour
1/8 tsp. salt
2 T. baking powder
1/2 tsp. baking soda
1 egg, beaten
1 cup buttermilk
4 T. bacon drippings, melted (or vegetable oil)
1 onion, chopped
Mix all ingredients and drop by teaspoonfuls into hot oil/fat. Cook until done. Serve with fried fish.

Jean DeGregorio

"EVERY MORNING" MUFFINS

(This recipe will let you make a few muffins every morning!)

1 (15 oz. or 8 cups) box Raisin Bran Cereal
1 quart buttermilk
1 cup vegetable oil
2 1/2 cups sugar
4 slightly beaten eggs
2 tsp. salt
5 cups flour
5 tsp. baking soda

Combine ingredients. Cover and refrigerate at least 6 hours before using.

Fill muffin tin 2/3 full and bake at 375 degrees for 15 to 20 minutes.

Mixture will keep for six weeks in the refrigerator.

Makes 6 dozens.

Kathleen Qualia

TEXAS STYLE JALAPENO CORNBREAD

3 eggs
2 cups milk

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3 cups yellow cornbread mix
1/4 cup corn oil
1 (#303) can cream style corn
1 cup grated cheddar cheese
1 large onion, grated
1 (4 oz.) can jalapenos, drained and chopped (OK to use less for tender palates)

Beat eggs lightly. Blend in remaining ingredients. Bake in well greased pan at 425 degrees for 30-40 minutes. Remove from oven immediately.

Tom Wilson

Cakes



HONEY BUN CAKE FIRST PLACE

Cake:

yellow cake mix
1 cup sour cream
3/4 cup vegetable oil
4 large eggs

Filling:

1/3 cup honey
1/3 cup brown sugar
1 T. ground cinnamon
1/2 cup chopped pecans

Sugar Glaze:

2 cups confectioners' sugar
1/3 cup milk
1 tsp. vanilla

Preheat oven to 350 degrees. Spray a 13x9 baking pan with vegetable oil spray. Set the pan aside.

Place the cake mix, sour cream, oil and eggs in a large mixing bowl. The batter should look thick and well blended. Pour the batter into the

prepared pan, smoothing out with a rubber spatula. Drizzle the honey on top of the batter, then sprinkle on the brown sugar, cinnamon, and pecans. With a butter knife, swirl through the ingredients to blend them slightly. Place the pan in the oven.

Bake the cake until it is golden brown and springs back when lightly pressed with your finger, 38-40 minutes. Remove from the oven and let it cool while you prepare the glaze.

For the glaze, place the confectioners' sugar, milk, and vanilla in a small mixing bowl and stir until the mixture is well combined. Pour the glaze over the top of the hot cake in the pan, spreading it to the sides with a spoon. Allow the cake to cool for 20 minutes before cutting and serving warm.

Can be stored covered up to one week or wrap in aluminum foil for up to 6 months in freezer.

Gloria Henrichsen

ROOSEVELT'S ROUGH-RIDING RUM CAKE

SECOND PLACE

2 sticks butter (or oleo)
2 cups sugar
4 eggs
3 cups of flour
1 cup buttermilk
1/2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1 tsp. vanilla flavoring
1 tsp. rum flavoring
1/2 tsp. butter flavoring (optional)

Mix butter (oleo) and sugar thoroughly. Add eggs one at a time, mixing well after each addition. Add flavorings to egg mixture.

Mix all dry ingredients together and add eggs mixture alternately with buttermilk. Mix well.

Bake in greased and floured tube pan between 335 degrees about 1 hour. When toothpick comes out of cake clean, the cake is done.

Topping:

Boil (cook slowly):

1 cup sugar
1/2 cup water
2 tsp. butter
1 tsp. rum flavoring
1/4 tsp. vanilla
1/4 tsp. butter flavoring

Slowly cook until of soft ball consistency.

Pour over cake while still hot.

Punch holes in cake with fork so

syrup will soak in cake.

Jean DeGregorio

EARL GREY TEA CAKES

THIRD PLACE

3 Earl grey tea bags
1 cup milk
1 1/2 cups sugar
3/4 cup butter
2 1/4 cup all-purpose flour
1/2 tsp. vanilla
1/2 tsp. salt
3 eggs

Earl Grey Glaze:

2 cups powdered sugar
1 cup Earl Grey milk
purple food dye (optional)

Directions:

Begin by steeping your tea bags in your milk over medium to low heat in a small sauce pan. Let steep for about 10 minutes and when done squeeze out

remaining liquid from bags with the back of a spoon.

For the cake, cream together your butter and sugar. Add in eggs one at a time and vanilla once eggs are well incorporated. Next, combine all your dry ingredients in a bowl and start to add the dry and milk mixtures, making sure to alternate between the two. Once all mixed together prepare a small baking pan and let bake for 10 - 15 minutes. Once cakes are done pull them out of the oven to cool for about 20 - 25 minutes.

Now for the icing, mix together the powdered sugar and Earl Grey milk (gradually). Mix till light and silky.

Finally, cut yourself a square of cake, drizzle over a generous amount of the delectable icing and you're done. Heaven in a bite. Enjoy!

Brittany Carmona

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COCONUT CAKE

Ingredients:

5 eggs
 1/2 cup butter
 2 cups all-purpose flour
 1 tsp. baking soda
 1/2 tsp. salt
 1/2 cup shortening
 2 cups sugar
 1 tsp. vanilla
 1 cup buttermilk
 1 2/3 cups shredded coconut
 1/2 cup chopped pecans
 Cream Cheese Frosting (recipe follows)
 1 cup shredded coconut (optional)
 1/2 cup chopped pecans (optional)
 Shredded coconut and/or whole or chopped pecans (optional)

1. Separate eggs. Allow egg yolks, egg whites and butter and to stand at room temperature for 30 minutes. Meanwhile, grease three 9x1 1/2-inch round baking pans. Line the bottom of the pans with parchment paper. Grease the paper; flour the pans. Set pans aside. In a medium bowl, stir together flour, baking soda and salt; set aside.

2. In a large mixing bowl, beat butter and shortening with an electric

mixer on medium to high speed for 30 seconds. Gradually add sugar, about 1/4 cup at a time, beating on medium speed until light and fluffy (4 to 5 minutes), scraping sides of bowl occasionally. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla. Alternately add the flour mixture and buttermilk, beating on low speed after each addition just until combined. Stir in the 1 2/3 cups coconut and 1/2 cup chopped pecans.

3. Thoroughly wash beaters. In a medium mixing bowl, beat egg whites on medium to high speed until stiff peaks form (tips stand straight). Gently fold about one-third of the stiffly beaten egg whites into cake batter to lighten it. Fold in remaining egg whites. Pour batter evenly into the prepared pans, spreading evenly.

4. Bake in a 350 degrees oven for 22 to 28 minutes or until a wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks for 10 minutes. Remove layers from pans; remove parchment paper. Cool thoroughly on wire racks.

5. To assemble, place the first cake layer, bottom side up, on a serving plate. Using a flat-bladed spatula, spread about 3/4 cup of the Cream

Cheese Frosting over the first cake layer. If you like, sprinkle with 1/2 cup of the coconut and 1/4 cup of the pecans. Add second cake layer, bottom side down. Spread with additional 3/4 cup frosting. If using, sprinkle with the remaining 1/2 cup of the coconut and the remaining 1/4 cup of the pecans. Add third cake layer, bottom side up. Add a thin coating of frosting to entire cake to seal crumbs, preventing them from mixing with frosting. Beginning with the sides and finishing with the top, evenly spread remaining frosting over cake, swirling and sculpting as you go. If you like, garnish top and sides of cake with additional coconut and/or whole or chopped pecans.

Cream Cheese Frosting

Ingredients:

1 (8 oz.) pkg. cream cheese
 1/2 cup butter, softened
 1/8 tsp. salt
 4-5 cups powdered sugar
 1-2 T. milk (optional)

Directions:

1. Cut cream cheese into small pieces (do not soften). In a large mixing bowl, beat the chilled cream cheese pieces, the butter, and salt with an

electric mixer on medium speed until smooth. Gradually add powdered sugar, about 1/2 cup at a time, beating well after each addition. If needed, gradually add 1 to 2 tablespoons milk to reach spreading consistency.

Erin Hecox

JAMMIN' SPICE CAKE

1 box spice cake mix
 3 (3/4 oz.) pkgs. butterscotch instant pudding
 1 cup water
 3/4 cup oil
 4 eggs
 1/2 cup seedless black raspberry or strawberry preserves
 1 cup nuts, chopped

Glaze:

1 1/2 cups powdered sugar
 juice of 1 lemon

Blend cake and pudding mixes with water and oil. Add eggs one at a time, beating well after each addition. Fold in preserves and nuts. Bake in a greased and floured tube or Bundt pan at 350 degrees for 50 to 60 minutes. Test cake with toothpick. Cool cake for 5 minutes; remove from pan; glaze cake while still warm with powdered sug-



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Chutney Cheese Spread

1 8oz Block Cream Cheese – room temperature
 2c Shredded Mild Cheddar Cheese
 1/2 c Mayonnaise
 1 tsp Curry Powder or less depending on your taste
 1/2 tsp Garlic Salt
 1/4 c Chopped Green onions plus more for garnish
 1 Jar Sliced Mango Chutney (can be found at Kroger)

Directions:

Blend all ingredients except Chutney with mixer until well combined. Spread in shallow serving dish(I like to use a pie plate) and put in refrigerator for at least 8 hours. When ready to serve, spread chutney on top and garnish with chopped green onions. Best served with Mini Toasts(can be found at cheese counter) or Water Crackers and, of course, Champagne



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ar/lemon juice mixture.

Beverly Richard

CRUNCH-CROWNED BROWNIE CAKE

1 large pkg. brownie mix, family size
2/3 cup oatmeal
1/2 cup brown sugar
1/4 cup butter, melted
1 tsp. cinnamon
1 1/2 cups M&M's

Make brownie mix as per package directions for cake-like brownies. Spread batter into greased 9x13-inch pan. Combine oatmeal, brown sugar, butter and cinnamon. Spread on top of batter. Sprinkle top with M&M's. Bake at 350 degrees for 40 to 45 minutes.

Beverly Richard

EASY NO BAKE CHIPS AHOY! ICEBOX CAKE

Ingredients:

45 Original Chips Ahoy Cookies approximately 2 pkgs. plus 2 extra for garnish
6-8 cups of whipped topping (such as Cool Whip)

Instructions:

Lay cookies out to cover the bottom of a 9x13 pan. (My rows were 3x15 cookies). Spread 1/3 of the whipped topping on top of the cookie layer. Repeat two more times finishing with a layer of whipped topping.

Crush remaining cookies and sprinkle on top of cake. Cover and refrigerate for 6 hours or overnight.

Gloria Henrichsen

ALMOND JOY CAKE

1 (18.5 oz.) pkg. devil's food cake mix
1 (12 oz.) can evaporated milk
2 1/2 cups white sugar
25 large marshmallows
14 oz. flaked coconut
1/2 cup butter
2 cups semisweet chocolate chips
3 oz. toasted sliced almonds

Mix cake mix and bake as directed for one 9x13 inch cake.

In a saucepan, combine 1/2 can of milk, and 1 1/2 cups sugar. Bring mixture to rapid boil. Quickly remove from heat and add marshmallows. Stir until melted. Stir in coconut. Pour mixture over top of cake.

In saucepan combine remaining sugar and remaining milk. Bring to a boil. Remove from heat and add butter and chocolate chips. Stir until melted. Mix in almonds. Pour mixture over

top of coconut topped cake.

Chill for at least 2 hours before serving. Cake tastes best if baked the day before.

Gloria Henrichsen

CREAM CHEESE POUND CAKE

1 box Duncan Hines yellow butter cake mix
Mix the cake as directed. Pour the batter in a greased and floured 9x13-inch pan.

Mix Together:

1 stick butter, softened
1 (8 oz.) pkg. cream cheese, softened
2 cups powdered sugar

Beat the mixture until smooth. Spread on top of the batter. Bake at 350 degrees about 45 minutes or until the top is brown.

Ms. Marty Wilson

Desserts



WHITE CHOCOLATE PUMPKIN CHEESECAKE

FIRST PLACE

Ingredients:

Crust:

15 oz. crushed oreo cookies

Filling:

4 (8 oz.) pkgs. of cream cheese
8.8 oz. white chocolate
1 cup pumpkin puree
3/4 cup white granulated sugar
1/2 cup heavy whipping cream
4 large eggs

Spices:

1/2 tsp. ground cinnamon
1/4 tsp. ground ginger
1/4 tsp. ground nutmeg
pinch of ground cloves
pinch of salt

Directions:

Preheat oven to 350 degrees. Using a food processor crush the cookies until you get a fine texture. Butter your cheesecake pan. Place the crushed cookies in the pan using a cup flatten the cookies until it becomes even and smooth. Bake for 10 minutes. Remove from the oven and let it cool completely.

Using a stand mixer, mix the cream cheese until creamy do not over beat. Make sure cream cheese is at room temperature. Add sugar, melted white chocolate, and heavy cream while continuing mixing at low speed. Add the spices, vanilla extract, pumpkin puree continue mixing add the eggs, one egg at a time, continue mixing until all ingredients are mixed.

Wrap the bottom of the cheesecake pan with heavy duty foil. Wrap it enough so that no water gets in as you are baking the cheesecake.

Pour the cheesecake filling over the crust even the surface with a spatula.

Tap the cheesecake pan on the surface to even out the filling and air bubbles. Place the cheesecake pan on a larger baking pan. Place the pans in the oven and place boiling water in the larger pan until it reaches half the height of the cheesecake pan. Bake the cheesecake at 350 degrees in a preheated oven. For 50 minutes.

After 50 minutes turn off the oven and let the cheesecake set in the oven for one hour. Remove cheesecake from the water bath and let it set on the counter till cooled down. Cover the cheesecake lightly with foil so that it don't touch the surface. Put the cheesecake in the refrigerator overnight. The next day remove the rim around the cheesecake. Decorate as you wish.

Bernice Meyer

CREME DE MENTHE PIE SECOND PLACE

Crust:


15 chocolate cookies, crushed
1/2 cup butter, melted
Mix cookie crumbs with melted butter and press into a 9- or 10-inch pie pan.

Filling:

24 marshmallows, large

Happy Thanksgiving!



Larry P. McDougal
Attorney at Law




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4 T. milk
4 T. crème de menthe, green
1/2 pint (8 ozs.) whipping cream, whipped
1 chocolate bar, small

Melt marshmallows and milk in double boiler. Cool. Add crème de menthe and fold in whipped cream. Pour into prepared cookie crust and refrigerate overnight. Shave chocolate bar on top before serving. (Can use shavings from Andes mints for additional flavor.

Beverly Richard

CREAMY CHEESECAKE WITH RASPBERRY SAUCE

THIRD PLACE

1 1/2 cups finely crushed chocolate sandwich cookies. I use Oreos, and just scrape out the white filling.

3 T. margarine or butter, melted

3 (8 oz.) pkgs. cream cheese

1/2 cup sugar

2 T. all-purpose flour

1 tsp. vanilla

2 egg whites

1 cup whipping cream

1 (12 oz.) pkg. unsweetened red raspberries, thawed

1/2 cup sugar

1 tsp. lemon juice

For crust, in a small bowl combine cookie crumbs and margarine or butter. Press into bottom of greased 8-9-inch springform pan.

Combine, cream cheese, sugar, flour, and vanilla in a mixer bowl. Beat with electric mixer till fluffy. Add egg whites, beating on low speed just till combines. Stir in cream. Pour into crust-lined pan.

Place, on a shallow baking pan in oven. Bake in a 375 degree oven for 40-45 minutes for 8-inch pan or 30-35 minutes for 9-inch pan or until center appears nearly set when shaken.

Cool 15 minutes. Loosen crust from sides of pan. Cool 30 minutes more; remove sides of pan. Cool completely. Chill at least 4 hours.

For sauce, in a blender container blend raspberries just till smooth. Press through sieve to remove seeds. In a sauce pan combine pureed raspberries, sugar and lemon juice. Heat just till sugar dissolves; cool. Pour into small container; cover and chill.

To serve, garnish with fresh raspberries, if desired, and serve with sauce.

Ginger Johnson

TOLL HOUSE CHOCOLATE CHIP PIE

1 unbaked 9-inch deep-dish pie shell

2 eggs

1/2 cup all-purpose flour

1/2 cup granulated sugar

1/2 cup packed brown sugar

3/4 cup (1 1/2 sticks) butter, softened to room temperature

1 cup semi-sweet chocolate chips

1 cup chopped walnuts

Directions:

Preheat the oven to 325 degrees. Line a deep dish pie plate with the unbaked pie crust, crimping the edges. Set aside.

In a mixing bowl, beat the eggs on high speed until light and foamy. Add the flour and both sugars to the bowl and mix again until combined. Then add the softened butter and mix one more time until completely mixed. Stir in chocolate chips and walnuts and mix until the chocolate and nuts are evenly mixed throughout the batter. Spoon the batter into the prepared pie crust. Bake for 50 to 60 minutes or until a sharp knife inserted halfway between the edge and the center of the pie comes out clean. Cool on wire rack for about 30 minutes.

Bernice Meyer

TURTLE CHEESECAKE

2 cups vanilla wafer crumbs

1/2 cup butter or margarine, melted

1 pkg. rolo candies

1 can (5 oz.) evaporated milk

2 cups chopped pecans, toasted, divided

4 pkgs. (8 oz. each) cream cheese, softened

1 cup sugar

2 tsp. vanilla extract

4 eggs

1 cup (6 oz.) semisweet chocolate chips, melted and slightly cooled
whipped cream, optional

Directions:

Combine crumbs and butter; blend well. Press into the bottom of 2-inches up the sides of a 10-inch springform pan. Bake at 350 degrees for 8-10 minutes or until set; cool. In a saucepan over low heat, melt candies in milk, stirring until smooth. Cool 5 minutes. Pour into crust; top with 1 1/2 cups of pecans. In a mixing bowl, beat cream cheese until smooth. Add sugar and vanilla; mix well. Add eggs, one at a time, beating well after each addition. Add eggs, one at a time, beating well after each addition. Add chocolate; mix just until blended. Carefully spread over pecans. Bake at 350 degrees for

55-65 minutes or until filling is almost set. Cool to room temperature. Chill overnight. Garnish with remaining pecans and miniature chocolate chips over whipped cream topping.

Bernice Meyer

ISLAND DREAM COCONUT CREAM DESSERT

1 cup flour

2 T. sugar

1/2 cup cold butter

1/2 cup chopped pecans

Filling:

1 (8 oz.) pkg. cream cheese, softened

1 cup confectioners' sugar

1 (12 oz.) container frozen whipped topping, thawed and divided

4 cups cold milk

3 (3.4 oz.) pkgs. instant coconut cream pudding mix

1/2 cup flaked coconut, toasted

In a bowl, combine the flour and sugar. Cut in butter until crumbly. Stir in the pecans. Press into a greased 9x13 baking dish. Bake at 325 degrees for 20 to 25 minutes, or until edges are lightly browned. Cool on a wire rack.

In a small mixing bowl, beat the cream cheese and confectioners' sugar until smooth. Fold in 1 cup whipped topping. Spread over the crust.

In a bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes, or until soft-set. Spread over cream cheese mixture. Top with remaining whipped topping. Sprinkle with coconut. Refrigerate overnight.

Beverly Richard

CHRISTMAS HAPPY "HO HO HO" HOLIDAY COOKIES

1 cup shortening

1 cup brown sugar

1 cup sugar

2 eggs

2 cup corn flakes

2 cups raw oats

2 cups flour

1/2 tsp. salt

1 tsp. baking powder

2 tsp. soda

1 tsp. vanilla

1 cup chopped pecans (or your choice)

1 cup drained and chopped maraschino cherries

2 cups chocolate chips

1 cup coconut flakes

Cream shortening and sugars well. Add eggs, beating well after each. Stir in vanilla. Mix separately the flour, oats, salt, baking powder, soda, cher-

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ries and nuts. Gradually add dry ingredients until creamed, just to moisten. Then stir in crushed cornflakes and chocolates chip.

Jean DeGregorio

RAW APPLE PIE

Crust Ingredients:

1/2 cup almonds
1/2 cup pecans
1 cup dried, unsweetened coconut
1/2 cup dates
1/4 tsp. sea salt
Add a little water

Apple Pie Ingredients:

3 medium apples
1 cup dates
2 T. lemon juice
1 tsp. cinnamon
1/8 tsp. sea salt

Recipe Directions:

1. Place all crust ingredients in the food processor. Process until the mixture sticks together and the dates are well processed.

2. Dump crust mixture into your pie crust/glass dish. Press the crust down firmly in your dish with your hands. (Crust is now done.)

3. Roughly chop two apples, get rid of core/seeds. (Leave one apple alone).

4. Place all filling ingredients (EXCEPT THAT ONE APPLE, LEAVE ONE APPLE ALONE) in the food processor. Process until it's well mixed - a wettish mixture with a few small date chunks or apple peel that might not disappear. (You might have to pause and scrape the sides and then process again.)

5. Throw wet appley-mixture into a big bowl.

6. Slice the last apple into thin slices or small chunks. Throw these apple slices/chunks into the wet appley mixture. Stir gently.

7. Dump appley-mixture (wet plus sliced apples) on top of crust. Smooth out with spoon.

8. Cover and throw in freezer. Ready in half-an-hour!

9. This raw apple pie recipe should always be kept in the freezer. (It'll get soggy if in the fridge.)

Gloria Henrichsen

MEYER LEMON PIE

1 1/4 cups white sugar
3 large eggs
3-3/4 fluid ounces Meyer lemon juice
1/4 cup butter, melted
1 (9-inch) pastry shell, unbaked

Directions:

1. Preheat oven to 350 degrees.
2. Place sugar, eggs, and lemon juice in a blender; blend until smooth, about 3 minutes (or beat for several minutes with a hand mixer).

3. Pour melted butter into the blender (bowl) and blend for 30 seconds more.

4. Transfer lemon filling to the pastry shell.

5. Bake in the preheated oven until filling is just set, 30 to 35 minutes. Allow pie to rest until completely set before serving, about 15 minutes.

Notes: I cool baked pie in the refrigerator for several hours and top with whipped topping. The Best!!

Martha Kveton

DEVIL'S CHOCOLATE CAKE

(Looks as good as it tastes!)

1 pkg. chocolate devil's food cake mix
1 1/3 cup water
1/2 cup vegetable oil
3 eggs
12 crème-filled chocolate sandwich cookies

1 large (12 oz.) Cool Whip, thawed
Heat oven to 350 degrees. Grease jelly roll pan. 15 1/2x10 1/2x1-inch.

Beat cake mix, water, oil, and eggs in large bowl on low speed for 2 minutes. Put in pan. Bake 25 to 35 minutes or until toothpick comes out clean when put into the center. Cool.

Crush 6 of the cookies to fine crumbs and fold into Cool Whip.

Cut cake crosswise in half. Slide one half from pan carefully onto serving plate.

Spread with 1/2 Cool Whip mixture. Top with second half and spread with remaining Cool Whip.

Cut last 6 cookies into 1-inch pieces. Garnish cake with cookie pieces. Refrigerate until served.

Kathleen Qualia

21ST CENTURY FLAN

1 "family size" pkg. Royal (or Jell-O) Flan mix
1 quart of milk
3/4 cups chopped pecans, toasted
2 T. butter

1 medium pkg. Cool Whip
Empty contents of caramel sauce (Royal (or Jell-O) Flan mix) packet into large "heat proof" pie pan. Set aside.

In sauce pan add milk to Flan mix. Stirring to keep it smooth. Cook over a medium heat, stirring constantly until mixture comes to a full bubbling boil. Remove from heat and slowly

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and carefully pour onto caramel in pie pan. Mixture will thicken as it cools.

Refrigerate at least 3 hours, preferably over night.

In meantime, melt butter and toast chopped pecans. Cool. Stir Cool Whip.

When ready to serve Flan cover pie plate with larger platter and carefully flip it over.

Sprinkle Flan with toasted pecans. Decorate Flan with spoonfuls of Cool Whip.

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Kathleen Qualia

CROCK POT PEANUT, CHOCOLATE CANDY

- 1 (16 oz.) jar dry roasted salted peanuts
- 1 (16 oz.) jar dry roasted "unsalted" peanuts
- 1 (12 oz.) pkg. semi-sweet chocolate morsels
- 1 (4 oz.) German chocolate bar
- 16 oz. white almond bark
- 16 oz. dark almond bark



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Broccoli-Rice Casserole

- | | |
|-----------------------------------|------------------------------|
| 1 ¾ c. raw rice | 2 oz. Velveeta |
| 1 c. chopped onion | 1 can cream of mushroom |
| 1 c. chopped green pepper | 1 can cream of chicken |
| 1 c. chopped celery | 1 sm. can mushrooms, drained |
| 4 T. butter | 1 tsp. garlic salt |
| 2 10 pkg. frozen chopped broccoli | 1 tsp. garlic powder |
| | Pepper |

Cook rice according to package and set aside. Saute veggies in butter til soft. Cook broccoli and drain, stir in sautéed veggies, cheese, seasonings & soups to combine. Fold in cooked rice and turn into greased 3 qt. casserole dish. Bake 350 til hot & bubbly. Can make day ahead and bake just before serving. Serves 10 - 12.

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Put peanuts on bottom of crock pot, then add chocolate morsels, break up German chocolate bar and add on top of morsels. Break up into squares the white almond bark and add, then the dark almond bark.

Crock pot on low setting for 2 hours (no longer). Do not stir during the cooking time. After the 2 hours, stir and mix all together.

While hot - place rounded teaspoonful onto wax paper allow to cool. Makes approximately 100 pieces so have a large area to cool candy.

Ginger Johnson

BANANA PUDDING

- 4-5 bananas
- 2 small boxes French vanilla instant pudding mix
- 1 large tub Cool Whip
- 4 cups milk
- 1 can sweetened condensed milk
- 1 box Nilla Wafers

Mix milk and pudding together. Add in condensed milk and mix. Stir in 1/2 tub of Cool Whip.

Layer 9x13 pan with Nilla Wafers, next layer banana slices, pour pudding mixture over banana slices. Top with rest of Cool Whip and top that with Nilla Wafers.

Note: Kroger brand Nilla Wafers are very good too.

Ginger Johnson

FROSTED PUMPKIN BARS

- 2 cups flour
- 1 1/2 cups sugar
- 2 tsp. baking powder
- 2 tsp. cinnamon
- 1/2 tsp. salt
- 1 tsp. baking soda
- 1/4 tsp. ground cloves
- 1 (15 oz.) can pumpkin (1 3/4 cup)
- 4 eggs, slightly beaten
- 1 cup vegetable oil
- 1 recipe Browned Butter Frosting (recipe below)

Directions:

1. Preheat oven to 350 degrees.
2. In large bowl stir first seven ingredients.
3. Stir in pumpkin, eggs, and oil.
4. Spread in greased 15x10-inch pan.
5. Bake 25-30 minutes. Cool in pan.

Browned Butter Frosting

- 1/3 cup butter
- 3 cups powdered sugar
- 2 T. milk
- 1 tsp. vanilla

Directions:

1. Melt butter. Beat until golden brown.
2. Cool slightly.
3. Add powdered sugar, milk and vanilla and beat until spreading consistency.
4. Ice cake. Cut into bars. Makes 36 bars.

Will keep in refrigerator up to 3 days.

Kathleen Qualia

Meats & Main Dishes



SHRIMP SCAMPI

FIRST PLACE

Ingredients:

- 2 T. butter
- 2 T. extra-virgin olive oil
- 4 garlic cloves, minced
- 1/2 cup dry white wine or broth
- 3/4 tsp. kosher salt, or to taste
- 1/8 tsp. crushed red pepper flakes, or to taste
- fresh ground black pepper
- 1-3/4 lbs. large or extra-large shrimp, shelled
- 1/3 cup chopped parsley
- freshly squeezed juice or half a lemon
- cooked pasta or crusty bread

Preparation:

1. In a large skillet, melt butter with olive oil. Add garlic and saute' until fragrant, about 1 minute. Add wine or broth, salt, red pepper flakes and plenty of black pepper and bring to a simmer. Let wine reduce by half, about

2 minutes.

2. Add shrimp and saute' until they just turn pink, 2 to 4 minutes depending upon their size. Stir in the parsley and lemon juice and service over pasta or accompanied by crusty bread.

Recommendation: Double the recipe! So Good. And, you can make this sauce with the shrimp and serve it over grilled fish – tilapia or red fish – for an awesome entree!!

Martha Kveton

CRAB PIE

SECOND PLACE

1/2 (14.1 oz.) pkg. refrigerated pie crusts
1/2 T. olive oil
1 small leek (about 5 oz.) finely chopped
4 oz. baby spinach, chopped (about 3 cups)
3 large eggs
1 cup heavy cream
4 oz. cream cheese, softened
1 T. finely chopped fresh chives
1 T. finely chopped garlic (about 2 garlic cloves)
1 T. Dijon mustard
2 tsp. finely chopped thyme
1 1/2 tsp. kosher salt
1/2 tsp. lemon zest (from 1 lemon)
8 oz. fresh lump crab meat drained and picked over

Preheat oven 350 degrees. Fit pie crust into a 9-inch plate according to package directions. Set aside.

Heat oil in a skillet over medium-high; add leek and cook, stirring often, until soft and slightly golden, about 10 minutes. Add spinach to skillet, and cook, stirring often, until spinach is wilted and all water has evaporated, about 5 minutes. Remove spinach-leek mixture from skillet.

Whisk together eggs, heavy cream, and cream cheese in a large bowl until smooth. Whisk in chives, garlic, mustard, thyme, salt, and lemon zest. Gently fold in spinach leek mixture and crab meat; carefully pour mixture into prepared pie middle rack of preheated oven, and bake until set in middle, about 50 minutes. Cool pie on a wire rack 15 minutes before cutting.

Linda Vazquez

HARDY 3 BEAN BAKE

THIRD PLACE

1. Saute together until cooked:
1 medium onion, chopped
1/2 lb. bacon, diced
1 lb. ground beef
2. Drain off excess oil.
3. Add:
1/2 cup brown sugar, very scant

1/2 cup white sugar
1/2 cup catsup
1/2 tsp. mustard
4. Open, drain, then add:
1 can baked beans
1 can butter beans
1 can kidney beans
5. Mix well.

6. Place in baking dish. Cover thinly with extra catsup.

7. Bake at 325 degrees for about one hour.

Note: Good with biscuits and cold lettuce and tomato salad.

Kathleen Qualia

CHEESY BEEF AND NOODLE CASSEROLE

Ingredients:

1 medium onion
2 stalks celery
1 small green bell pepper
1 T. butter
2 lbs. ground beef
2 (10 3/4 oz.) cans tomato soup
1 T. Worcestershire sauce
1 bay leaf
salt and pepper, to taste
1 (6 oz.) pkg. egg noodles
1/2 cup sharp cheddar cheese shredded

Directions:

Preheat your oven to 325 degrees. Saute your onion, celery and pepper in butter and set aside. In the same skillet, brown your beef, then drain. Add tomato soup, sauces and seasonings, then add cooked onion, pepper and celery back into mixture. Cook noodles as directed on package; drain. Remove bay leaf. In a large bowl, mix sauce with noodles, then transfer mixture to a 9x9 inch baking dish; top with cheese. Bake for 20 minutes or until top is bubbly.

Bernice Meyer

CHICKEN CASSEROLE

Ingredients:

2 (10 oz.) pkgs. broccoli (chopped/frozen)
2 cups rice, uncooked
1 (8 oz.) jar Cheese Whiz
2 (10 3/4 oz.) cans cream of chicken soup
1/2 cup milk
1/2 cup chopped onions
4 T. butter
4 cups chicken, cooked and diced (about 8 breasts)
1 1/2 T. Worcestershire sauce

Directions:

Preheat oven to 350 degrees. Cook your broccoli and your rice, according

to directions on their respective packages. Then, in a large bowl, combine these with remaining ingredients; blending well. Transfer mixture to a pre-greased (or buttered) 2 quart baking dish, and bake for 35-40 minutes.

Bernice Meyer

'GUS-SED UP CHICKEN

2 T. butter

1 cup uncooked rice
4 to 6 boneless skinless chicken breasts
salt and pepper, to taste
10 oz. can asparagus soup
8 oz. carton sour cream
1/2 cup white wine
3 oz. can mushrooms
Parmesan cheese
2 (14 oz.) cans asparagus
Melt butter in bottom of 9x13 pan;

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put in uncooked rice; lay chicken breasts on top; salt and pepper to taste. Mix soup, sour cream, wine, and mushrooms; pour half of mixture over chicken and sprinkle Parmesan cheese over all. Place drained asparagus on top and cover with remaining soup mixture. Bake 55 minutes at 350 degrees.

Beverly Richard

CAN IT BE THIS EASY POTLUCK CASSEROLE

2 cans beef tamales (reserve the sauce)
4 chicken breasts, baked and shredded
1 small can green chilies
1 small onion, chopped
2 cups cooked rice
1 can cream of chicken soup
1 small jar mild salsa
2 cups shredded cheese (best with Monterey Jack and Cheddar mix)

Layer in a 9x13-inch pan:

1. Tamales cut in half lengthwise to cover all of the pan with one layer of split tamales. (Make sure to remove all paper from the tamales before cutting.)
 2. Spoon the reserved tamale sauce over the tamales.
 3. Next, layer the shredded chicken.
 4. Spread the green chilies for the next layer.
 5. Layer the chopped onion.
 6. Spread on the cooked rice.
 7. Cover with the salsa.
 8. Finally, sprinkle with the shredded cheese.
- Bake at 350 degrees for 40 minutes, until cheese is browned and bubbly. Can be served with a salad, corn and/or flour tortillas.

Beverly Richard

FANCY FISH FILLETS

6-8 favorite fish fillets

1 box saltine crackers (estimate 1 pkg. finely crushed)
Good Seasons Italian salad dressing mix (estimate 1 pkg.)
eggs (estimate 2)
milk (estimate 1/3 cup)
flour (estimate 2 cups in a bowl or Ziploc bag to shake fish fillets in)

In the bowl or Ziploc bag place the crushed saltine crackers. In the second bowl mix the season mix, eggs and milk. In the third bowl or Ziploc bag place the flour.

Shake fish fillets in the bag of flour or cover the fish fillets with the flour in a bowl.

Then dip the fish fillets into the egg, milk or/and eggs depending on how many fish you are frying. Then coat the fish with the finely crushed cracker crumbs. Then fry in oil at high heat for about 10 minutes. Fish should be done at thermometer temperature 165.

Yum. Yum.

Jean DeGregorio

APRICOT GLAZED SALMON

2 tsp. balsamic vinegar
1/4 cup apricot preserves
2 tsp. garlic powder
2 tsp. seasoned salt
2 (6-oz) salmon filets

1. Heat skillet to medium heat.
2. Mix vinegar, preserves, garlic powder and seasoned salt in small bowl to make a glaze. Brush over salmon.
3. Grill salmon, covered, 3 to 4 minutes each side, or until fish flakes easily with a fork.
4. Serve!

Martha Kveton

SALMONETTES

1 (15 oz.) can pink salmon
1 whole egg
1 heaping tsp. baking powder

1/4 cup salmon juice
1/2 cup flour

Open can of salmon. Pour juice into measuring cup and set aside. Dump drained salmon in mixing bowl and add egg. Use fork to break up salmon and mix egg real good. When it is gummy, add flour. Stir flour thoroughly with fork again. Mixture will be real thick. Don't add any salt, but pepper is okay. Take 1/4 cup of salmon juice and pour out any excess and add 1 teaspoon baking powder to juice and beat with fork until it foams. This is what makes the difference in your recipe. If it doesn't foam, your baking powder may be old. Pour into salmon mixture and mix again; mixture will be thin. Pick up two ice tea spoons and dip a half spoonful of mixture and scoop it out with other spoon into a deep fryer or pan, half full of oil; fry until golden. Batter cannot be made ahead of time; it must be cooked within 15 minutes after mixing in the foaming baking powder and juice.

Note: I have used avocado oil or canola oil

Gloria Henrichsen

UNCLE JACK'S MEATLOAF

1 1/2 lbs. ground beef
1 cup medium cracker crumbs
2 beaten eggs
1 can Rotel tomatoes with chilies
1/2 cup chopped onions
1 tsp. salt
1/2 tsp. pepper (to taste)
2 T. chopped green bell pepper, optional
1 cup spicy catsup

Mix and put in 9x5 loaf pan. Pour catsup over loaf. Bake at 350 degrees for 1 hour.

Kathleen Qualia

"NO TIME, NO MONEY, NO IDEAS, JUST HUNGARY" STEW

1 onion, chopped
1 green pepper, chopped
1-2 T. oil or oleo
1 can stewed tomato (with or without chilies)
1 can Ranch Style beans
6 hot dogs, cut into chunks

Saute onion, green pepper, in oil or oleo. Add tomatoes. Stir. Heat. Add can of beans. Stir and heat. Meantime in separate skillet heat and sear hot dog chunks. (It add's flavor.) Add hot dogs to veggies. Stir, heat and eat.

Kathleen Qualia

Salads



HOLIDAY MACARONI SALAD

FIRST PLACE

1 (7 1.4 oz.) pkg. macaroni and cheese
1 (10 oz.) pkg. frozen peas

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SANDY JONES, RMT, MTI, CEP.

1/2 cup celery, chopped
 1/2 cup onion, chopped
 1 small jar pimientos, drained and chopped
 3/4 cup mayonnaise
 1/2 tsp. salt
 dash of pepper
 6 eggs, hard-boiled and chopped

Cook macaroni until done, drain well. Add only the powdered cheese from the macaroni and cheese, mix well. Cool thoroughly. Add peas, celery, onion, pimientos, mayonnaise, salt, pepper and eggs. Mix well. Cover and refrigerate overnight.

Beverly Richard

SUNDAY DINNER FRUIT SALAD

SECOND PLACE

1 can mandarin oranges (2 cups)
 1 cup coconut
 1 cup pecans, chopped
 1 cup pineapple tidbits, well drained
 1 cup maraschino cherries, well drained and cut in halves
 1 cup mini marshmallows (white)
 1 cup sour cream (plus 3/4 cup if recipe is doubled)

Combine all ingredients. Refrigerate 24 hours. (Make sure no juice is in the salad.) Serves 10 or 25 if doubled.

Note: This can be served with Tea

Cookies as a light dessert.

Kathleen Qualia

MANDARIN SPINACH SALAD

THIRD PLACE

10 cups torn spinach
 2 (11 oz.) cans mandarin oranges, drained
 4 green onions, chopped
 1/2 cup slivered almonds, toasted*
 1/4 cup chopped celery
 2/3 cup avocado oil (vegetable oil may be used)
 1/2 cup sugar
 1/4 cup vinegar
 1 T. plus 1 tsp. poppy seeds
 1 tsp. prepared mustard

1/2 tsp. salt

Combine first 5 ingredients in a salad bowl; toss gently. Cover; chill thoroughly. Combine oil, sugar, vinegar, poppy seeds, mustard, and salt in a jar. Cover tightly; shake vigorously. Drizzle dressing over salad; toss gently. Yield: 8 servings.

* sliced almonds can be used as well.

Note: I use avocado oil because it is healthier than vegetable oil.

Gloria Henrichsen

STUFFED CUCUMBERS

2 cucumbers
 French dressing
 2 cups diced, cooked ham



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2 T. cream cheese
4 T. Half and Half
horseradish, to taste
pepper, to taste
Optional garnish: halved grape tomatoes
and tiny cooked salad shrimp
Peel cucumbers, cut in half lengthwise; scoop out seeds and discard; leaving boat-shaped cases. Marinate cucumbers in dressing for at least one hour. Combine cream cheese, Half and Half, horseradish, and pepper; add ham; fill cucumbers with mixture, Garnish with tomatoes and shrimp if you wish.

Beverly Richard

HARRY AND MEGHAN'S ROYAL ENGLISH PEA SALAD

1 head lettuce chopped or torn in bite size
1/2 cup of red or green bell pepper
1/2 medium diced red onion
1/2 cup diced celery
1 (10 oz.) pkg. frozen (or) 2 cans of well drained peas
5 strips of bacon, cooked and crumbled
1 cup mayonnaise
2 T. sugar
1 cup grated cheese
Layer the first five ingredients in

large bowl. Spread mayonnaise over all...to seal. Sprinkle with sugar. Top with cheese and bacon crumbles. Cover with lid or foil. Refrigerate several hours or over night. Before serving, toss the pea salad.

Note: For a festive occasion, I sometimes add well drained black olives on top.

Jean DeGregorio

KABOCHA *(JAPANESE PUMPKIN) SALAD

Ingredients:

1 lb. kabocha squash/pumpkin
1 Persian/Japanese cucumbers (or 1/2 of an English cucumber)
1/4 tsp. Kosher salt
2 slices bacon
3 T. Japanese mayonnaise
freshly ground black pepper

Instructions:

- Gather all the ingredients.
1. Scoop the kabocha seeds with spoon and discard them and cut into 1-inch slices.
 2. Remove the kabocha skin and cut into 1-inch cubes.
 3. Put the kabocha in saucepan and

cover with water. Boil the kabocha until soft.

4. Drain water and mash half of the kabocha. It's better to leave some big chunks unmashed for texture.

5. In a frying pan, cook bacon slices over medium high heat until crispy. Drain excess oil on the paper towel and then cut into small pieces.

6. Partially peel the cucumber lengthwise so that it will look like a stripe pattern and then thinly slice it.

7. Put the cucumber slices in a bowl and sprinkle salt. Massage and cucumber and let it stand for 5 minutes. Then squeeze water out.

Combine all the ingredients together in a bowl. Add mayonnaise and freshly ground black pepper. Mix all together. Serve it cool or at room temperature.

Linda Vazquez

MEXICAN GREEN RICE

1 T. Olive oil
1 large chopped poblano chile
1/2 cup chopped white onion
2 chopped garlic cloves
1/2 tsp. cumin
Heat olive oil, poblano chile, onion about 8 minutes add garlic cloves, cumin.

Food Processor:

1/2 cup fresh cilantro
1 tsp. Kosher salt
1/2 tsp. black pepper
2 T. Olive oil
Boil 4 cups of water. Once boiling add (5 oz. baby spinach.) Let stand 1 minute. Remove spinach; squeeze spinach between paper towels. Remove excess moisture. Add spinach to mixture in food processor. Process until smooth about 45 seconds.

Heat (2) 8.8 ounces packages pre-cooked microwaveable rice according to package directions. Transfer hot rice to a large bowl, and stir in cilantro mixture. Top with 1 ounce crumbled queso fresco (fresh Mexican cheese, optional). Serve immediately.

Linda Vazquez

QUICK PICKLED SLAW

1/2 cup rice vinegar
1/2 cup water
1 T. granulated sugar
1 T. mustard seeds
1 1/2 tsp. salt
Combine the above in a saucepan bring to a boil; over high. Boil stirring until sugar dissolves, 1 minute.
Place (3) cups angel hair cabbage (*I use the pre-packaged Cole slaw mix),

3 radishes cut into match sticks. In a medium bowl. Pour vinegar mixture over slaw mixture; stir to combine. Chill uncovered 12 minutes. Drain and serve.

Linda Vazquez

Vegetables



NEW CREAMY ASPARAGUS DELIGHT

FIRST PLACE

1 can cream of mushroom soup
1/2 cup milk
2 (1 lbs.) can whole asparagus
1 cup cheese cracker crumbs or Hi Ho or Ritz crackers
2 T. butter

Blend soup and milk in saucepan. Heat to boiling. Place half of asparagus in butter 1 1/2 quart casserole. Top with half of soup mixture. Sprinkle with half of cracker crumbs. Repeat layers. Dot with butter.

Bake at 350 degrees for 20-25 minutes. Makes 6 to 8 servings.

Jean DeGregorio

SWEET POTATO TART WITH PECAN CRUST AND TOASTED MARSHMALLOWS

SECOND PLACE

Crust:
1 cup chopped pecans
1 cup graham cracker crumbs
1/4 cup firmly packed light brown sugar
1/2 tsp. ground cinnamon

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5 T. butter, melted

Filling:

- 1 cup cooked mashed sweet potato (about 1 large potato)
- 2 large eggs, lightly beaten
- 1/4 cup firmly packed light brown sugar
- 3 T. butter, melted
- 3 T. heavy whipping cream
- 1 T. honey
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground cloves

Topping:

- 1 cup miniature ground cloves

Directions:

Preheat oven to 350 degrees. In a food processor, combine pecans, graham cracker crumbs, brown sugar, and cinnamon for crust. Pulse until mixture is crumbly. Add melted butter, pulsing just until mixture is moistened. Press mixture into bottom and up sides of 5 (4 1/2-inch) removable-bottom tart pan. Place on a baking sheet. Bake for 10 minutes.

In a large bowl, combine sweet potato, eggs, brown sugar, melted butter, cream, honey, cinnamon, nutmeg, and cloves for filling. Beat at medium speed with a mixer until combined. Divide mixture evenly among cooled crusts. Bake until filling sets, approximately 25 minutes for individual tarts or 35 minutes for 9-inch tart. Remove from oven, and let cool on a wire rack for 15 minutes.

Increase oven to broil. Arrange marshmallows on tart. Broil, watching carefully, until lightly toasted, 1 to

2 minutes.

Bernice Meyer

GERMAN BAKED BEANS

THIRD PLACE

- 2 (15 oz.) cans pork and beans
- 1 (14 oz.) can sauerkraut, rinsed and well drained
- 1 cup unsweetened applesauce
- 1/2 cup packed brown sugar
- 1/2 tsp. salt
- 1/2 tsp. ground mustard

In a large bowl, combine all ingredients. Transfer to a 2-quart baking dish coated with nonstick cooking spray. Bake, uncovered, at 400 degrees for 1 to 1 1/2 hours or until bubbly.

Beverly Richard

SURPRISE INSIDE TWICE BAKED POTATOES

- 4 medium baking potatoes
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 T. chopped chives
- 1/4 cup butter
- Half and Half, to soften potatoes
- 12 oz. can whole kernel corn, drained
- grated cheese, for garnish

Bake potatoes in a 350 degree oven for about 1 1/2 hours, or until done. While hot, halve potatoes and scoop pulp out, placing it in a mixing bowl. Beat in salt, pepper, chives, butter, and enough Half and Half to soften. After potatoes are mashed well, fold in corn with a spoon. Place filling back

in shells; garnish with grated cheese. Return to a 325 degree oven for about 20 minutes, or until cheese is melted.

Beverly Richard

GOLDEN SQUASH CASSEROLE

- 2 lbs. yellow squash
- 1 onion
- 1 1/2 tsp. salt
- 1/2 cup water
- pepper, to taste
- 4 T. butter
- 2 eggs
- 3/4 cup bread crumbs (toasted)
- 1 cup grated cheese

Wash squash and cut into pieces. Cook squash and onion into salted water for about 20 minutes or until done. Drain. Remove from stove and let cool. Add egg and crumbs. Beat all ingredients. Place in casserole and top with grated cheese. Bake at 350 degrees for 30 minutes until bubbly and hot. Can serve hot or cold. Serves 6-8.

Kathleen Qualia

HASH BROWN POTATO CAROUSEL CASSEROLE

- 2 lb. bag hash brown potatoes
- 1 can creamy chicken mushroom soup
- 1 small carton sour cream
- 1 stick oleo
- 1 medium onion, chopped
- 1 red bell pepper, seeded and diced
- 2-3 ribs of celery, sliced in 1/3-inch slices
- 1 1/2 cups grated cheese
- potato chips or corn flakes for top

Directions:

1. Melt oleo and saute onion, red pepper and celery.
 2. Add soup, sour cream and cheese. Mix well.
 3. Pour hash brown potatoes in large baking dish.
 4. Pour Nos. 1 and 2 mixture over potatoes.
 5. Salt and pepper to taste, optional.
 6. Crush potato chips or corn flakes and sprinkle on top.
 7. Bake at 325 degrees for 45 minutes to 1 hour.
- Serves 6-8.

Kathleen Qualia

EASY PEASY CREAM OF POTATO SOUP

- 3-4 medium potatoes, peeled and diced
- 1 large onion, chopped
- water
- 1 cup milk
- salt
- pepper
- 1 T. butter
- 1 cup chopped ham
- 1-2 cups green peas, drained

Directions:

1. Cover potatoes and onion with water and boil until tender. Drain and mash (or use blender.)
2. Put back into pan and add milk and salt, pepper, butter and ham.
3. Stir in peas.
4. Serve hot.

Kathleen Qualia

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