

MORE TO
LIFE THAN
BEING HAPPY
YKNOW



THE MIDWESTERN
COOKING OF

NANCY PIPER

(AKA KELLI DUNHAM'S MOM)

Beef Burgundy Stew

(Fritzie Hill)

6 oz. bacon chunk - cut in cubes (cut off rind)
Simmer bacon rind in 1-1/2 quart water - drain.

Saute bacon in olive oil

3 lbs. beef stew
1 carrot, diced
1 onion, diced
1 t. salt.
1/4 t. pepper
2 T. flour
3 C. burgundy wine
2 or 3 C. beef bouillon
1 can tomato paste
2 cloves of garlic
1/2 t. thyme
bay leaf
bacon rind
18 small onions - browned
1 lb. fresh mushrooms - sauteed

Brown meat and vegetables. Pour off fat. Put beef and bacon in large casserole. Season and flour. Put in oven - toss and stir meat to crust. Stir in wine and stock. Add paste and remaining ingredients. Cover and cook in 300° oven for at least four hours.

Bits 'O Brickle Cookies

1 6 Oz. package (1 cup) Bits 'O Brickle
1 1/2 T. liquid shortening
6 T. flour, unsifted
1/2 C. butter
6 T. sugar
6 T. brown sugar (packed)
1/2 t. vanilla
1 egg
1/2 t. salt
1/2 t. baking soda
1 1/4 C. plus 2 T. flour, unsifted

Preheat oven to 325°. In a small bowl, mix Bits 'O Brickle & liquid shortening until evenly coated, then stir in 6 tables flour until well coated; set aside. In a large bowl, combine butter, sugar, brown sugar and vanilla; beat until creamy. in egg. Gradually add salt, baking soda and flour; mix well. Stir in coated "Bits 'O Brickle. Drop by rounded teaspoons on greased cookie sheets. Bake at 325° for 10 to 12 minutes. 50 two inch cookies.

Beefy Buns

★ ★ ★ ★ ★ ★ ★ ★
Pinwheels Good Now—or Freeze Some

BY KAY SAVAGE
Free Press Food Writer

Some for supper tonight and the rest for the freezer — that's the Tower Kitchen's suggestion for biscuit pinwheels made with ground beef.

Make twice the amount and freeze the extra portion for a future dinner with little more trouble than cooking the meal for tonight.

Ground beef freezes well; so does biscuit mix. The meat is spread over a rectangle of dough and rolled up jelly-roll fashion, then cut into three-fourth inch slices.

Those headed for the freezer can be placed on squares of aluminum foil then wrapped together, dated and placed immediately in the freezer. When needed, place the slices on a shallow baking pan and bake until pastry is browned.

Beef Pinwheels

3 c prepared biscuit mix
Milk

1½ t Tabasco sauce

1½ lbs ground beef

1 c corn flakes

1 T instant onion flakes

2 t salt

1 T minced parsley

1 egg, slightly beaten

1—Prepare rolled biscuit dough according to package directions; add one-half teaspoon Tabasco to milk to mix in biscuits.

2—Knead dough lightly and roll into rectangle 10x15 inches.

3—Sprinkle remaining spoonful Tabasco over meat and combine with corn flakes, onion, salt, parsley and egg; spread evenly over dough and roll as for a jelly roll.



Beef pinwheels: Some for dinner, some for freezer

4—Cut into 12 slices about three-fourths inch thick and place on shallow baking pan; bake in moderate 375-degree oven about 30 minutes or until pastry is browned.

5—Serve with a sauce made by combining one can condensed cream of mushroom soup, one-half cup milk and one beef bouillon cube heated through.

Serves six.

HAMBURGERS WITH THE BLUES

- ¼ lb. blue cheese**
- 2 lbs. ground beef**
- ¼ cup green onions, including tops**
- ¼ tsp. hot red pepper sauce**
- ¼ tsp. Worcestershire sauce**
- 1 tsp. salt**
- ½ tsp. black pepper**
- ¼ tsp. red pepper or less to taste**
- 8 hamburger buns**

Crumble blue cheese into ground beef. Add minced onions, pepper sauce, Worcestershire, salt and peppers. Mix lightly to blend. Be gentle. Let stand in refrigerator for hour or two for flavors to blend. Gently press meat into 8 patties. Broil, pan fry or grill over moderate coals to desired degree of doneness. Serve on toasted hamburger buns. Serves 8.

Chronicle Publishing Co.

Apricot Nibble Bread

2 3 oz. pkgs. cream cheese,
softened
1/3 C sugar
1 T flour
1 egg
1 t. grated orange peel
1 beaten egg
1/2 C orange juice
1/2 C water
1 17 oz. pkg. apricot-nut
quick bread mix

Blueberry Nibble Bread

Omit

Omit

Substitute 14 oz. blueberry-
nut quick bread mix

Combine cream cheese, sugar and flour; beat in first egg and grated orange peel. Set aside. Combine the beaten egg, orange juice and water. Add apricot-nut quick bread mix, stirring until moistened. Turn 2/3 of the apricot batter into a greased and floured 9 x 5 x 3 inch (8-1/2 x 4-1/2 x 2-1/2 works better) loaf pan. Pour cream cheese mixture over top of batter in pan; spoon on remaining apricot batter.

Bake and 350° for 1 hour. Cool for 10 minutes; remove from pan and cool on rack. Store in refrigerator, wrapped in foil after completely cooled.

SECRET CENTER NUT BREAD

Carolyn Crawley's Recipe

Filling

2 small pkgs. cream cheese
1 egg
2 Tbsp. flour
1 Tbsp. orange peel
3/4 cup sugar

Bread

2/3 cup honey
2/3 cup milk
2 1/2 cups all purpose flour
1 tsp. soda
1/3 cup sugar
1 tsp. salt
1/2 cup vegetable shortening
1 egg
1 cup nuts

For filling combine softened cream cheese, egg, flour, grated orange peel and sugar in small mixer bowl. Blend at low speed until well mixed. Set aside. In medium sized bowl combine honey and milk. Add flour, sugar, soda, salt, shortening and egg. Blend at low speed until smooth, about one minute. Scrape sides of bowl frequently. Stir in chopped nuts. Spread 1/2 batter in greased and floured 9x5 inch loaf pan. Pour filling over batter. Carefully spoon remaining batter over filling and gently spread. Bake at 325 for 1 hour 15 minutes. Cool 15 minutes. Remove from pan. Cool on wire rack. Wrap tightly in aluminum foil; store in refrigerator. This also freezes well. Makes 1 loaf.

Grandma Schoonover's Brown Bread Recipe

July 21, 2015 at 7:08am

Heather Geidel asked for this recipe, but thought others in the family would like it again:

You'll need a double boiler to make this!

- 2 cups whole wheat flour
- 1 cup raisins
- 1 1/3 cup buttermilk
- 1/4 cup dark brown sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 tablespoons unsulphured molasses
- 1 egg

Mix everything together.

Put water in bottom half of double boiler, place top half over water and spray with nonstick baking spray. Put mixture in top half, cover, and bring water to a boil. You'll have to:

1) Check water occasionally to make sure it doesn't boil away.

2) Check the bread. I find it takes between an hour – 90 minutes to steam fully.

Yum.

Like

Comment

Share

Patt Dunham Worsham likes this.



Write a comment...

Caesar Salad

- 1 Clove garlic
- 1/2 C. salad oil
- 1/2 Head lettuce
- 1/2 Bunch curly endive
- 1 C. croutons
- 1 2-oz. can anchovy fillets (optional)
- 3 Tomatoes, wedged

Dressing:

- 1 Beaten egg
- 1/2 C. grated Parmesan cheese
- 1/4 C. lemon juice
- 1 t. Worcestershire suace
- 1/2 t. pepper
- 1/2 t. salt

Mash garlic and add to salad oil; let stand. Break lettuce in bowl; tear endive. Add croutons, anchovies, and diced tomatoes.

Strain salad oil to remove garlic. Pour over vegetables. Combine remaining ingredients; beat well. Pour over salad and toss lightly. Trim with tomato wedges. Makes 6 servings.

Croutons:

Leave crusts on bread slices. Cut bread into tiny cubes. Toast in slow oven, stirring frequently, 'till dry and golden brown. Melt butter in skillet with a peeled clove of garlic. Take out garlic when it is golden brown. Add croutons, toss until they are butter-coated. Sprinkle over green salad.

Store a supply of croutons in a covered jar in the refrigerator. Heat them just before using.

Bran Muffins

- 1 Box (15 oz) Kelllogg's Raisin Bran Cereal
- 5 C. flour
- 3 C. sugar
- 5 t. baking soda
- 2 t. salt

Mix all in large bowl. To this mixture add:

- 1 C. Wesson oil
- 4 eggs (beaten)
- 1 qt. buttermilk

Mix well. Store covered in refrigerator. Do not restir. Will keep about 5 weeks. Bake at 400° - 20 minutes in greased muffin tins. Makes 5-1/2 dozen.

Mother's Chocolate Sheet Cake

Mix together in bowl:

- 2 C. sugar
- 2 C. flour

In saucepan place:

- 2 sticks margarine
- 4 T. cocoa
- 1 C. water

Bring to boil, then pour over sugar and flour. Mix well and add:

- 1/2 C. buttermilk (or milk and vinegar - 1 C. milk & 1 t. vinegar)
- 2 eggs
- 1 t. soda
- 1/2 t. cinammon
- 1 t. vanilla

Bake in 10 x 15 pan for 20 minutes at 400°.

While hot, frost with Fudge Frosting

- 1 stick margarine (8 T's)
- 4 T. cocoa
- 6 T. milk

Bring to boil in saucepan and add:

- 1 box (1 lb.) 10X sugar
- 1 t. vanilla
- 1/2 C. chopped nuts (optional)

CINNAMON APPLES

Ingredients:

6 to 8 Jonathan apples
1 large package cinnamon candies
oil of cinnamon
1 - 8 oz. package Philadelphia cream cheese
1 small jar maraschino cherries
English walnuts
red food coloring

Directions:

Peel and core apples. In large fry pan place cinnamon candies, a few drops of oil of cinnamon and enough water to cover the apples about half way. Stir until candies are dissolved and then add the apples to the hot mixture. Cook on low temperature, basting well until the apple portion in the liquid is "just" tender. Turn the apples and continue to baste so that the color is uniform. (If the liquid is not red enough from the candies, I add several drops of red food coloring.) Don't overcook the apples, they need to remain firm.

Drain on paper towels when cooked. Cut up maraschino cherries and a few walnuts and stir into soften cream cheese. Add a little powdered sugar so lightly sweet. Stuff apples and place on bed of leaf lettuce for festive appearance and yummy eating.

Family recipe from Nancy Dunham

Grandma Dunham's Cream Cheese Cookies

- 1 C. sugar
- 1 C. shortening
- 1 small package cream cheese
- 2 egg yolks
- 2½ C. flour (depends on size of egg yolk)
- 1 t. vanilla
- pinch of salt

*Add other flavoring
lemon, almond etc*

Cream sugar and shortening along with cream cheese; add egg yolks. Add balance of ingredients to this mixture. Start with 2 cups of flour, adding gradually until mixture can be rolled in ball. Place 1" balls on cookie sheet and mark with fork.

Refrigerate cookie mixture at least two hours before placing in balls on cookie sheet to be marked with fork. Bake 10 to 15 minutes in 375° oven. (usually about 11 minutes)

For more festive appearance food coloring may be added.

Special K Fruit Cookies

- 2 C. flour
- 1 t. baking powder
- ½ t. soda
- ½ t. salt
- 1 C. margarine
- 2 C. brown sugar
- 2 eggs
- 1 t. vanilla
- 1 C. coconut
- 1 C. nuts
- ½ C. dates
- 4 C. Special K cereal
- cutup marschino cherries

Sift together flour, baking powder, soda and salt. Set aside.

Place margarine and sugar in large mixing bowl and beat until fluffy. Add eggs and vanilla and beat well. Add dry ingredients and mix thoroughly.

Add coconut, nuts, dates, cherries and Special K.

Bake at 350° or 375° about 12 minutes.

Cucumbers in Sour Cream

- 1 T. sugar
- 1½ t. salt
- 1 C. dairy sour cream
- 3 T. grated onion
- 2 T. lemon juice
- 4½ C. cucumbers

Feel may be added too

Blend all ingredients and slice cucumbers into mixture and let marinate in refrigerator for at least two hours before serving.

Cranberry Salad

- 1 6 oz. package cherry jello
- 2 C. boiling water
- 2 C. finely chopped pecans
- 1 No. 2 can whole cranberry sauce
- 1 No. 2 can crushed pineapple (drained)

*1 C boiling water
use 1 C burgundy
1 C nuts
½ apple
1 t lemon juice*

Dissolve jello in boiling water. Add cranberry sauce and stir to dissolve. Add pineapple and nuts. Put in mold to congeal.

Serve topped with mayonnaise.

Six Cup Salad

- 1 C. mandarin orange sections
- 1 C. pineapple chunks
- 1 C. green grapes (optional)
- 1 C. coconut
- 1 C. miniature marshmallows
- 1 C. sour cream

Mix together and chill.

10 lb. turkey

42 far family

1 C minced onion

$\frac{1}{3}$ C butter

$\frac{3}{4}$ t. powdered thyme

$\frac{3}{4}$ t. sage

$1\frac{1}{2}$ t. white pepper

$\frac{1}{4}$ t. powdered bay leaf

$\frac{1}{2}$ C diced celery

$\frac{1}{2}$ C. celery leaves

$\frac{1}{2}$ C peeled tart apple

Onion / added spices, &
Cook 30 S men

Million Dollar Fudge

4½ C. sugar
pinch of salt
2 T. butter
1 large can evaporated milk

Boil six minutes (rolling boil)

Put in large bowl:

12 ozs. semi-sweet chocolate pieces (2 cups)
12 ozs. German sweet chocolate
1 pt. marshmallow cream (2 jars) (1 JAR - 7oz)
2 C. coarse nuts
2 t. vanilla

Pour boiling syrup over ingredients in bowl; beat until chocolate is all melted, and pour into buttered pan. Let stand a few hours before cutting. Store in tin box.

Brown Sugar Pecan Rounds

½ C. butter or margarine, softened
1¼ C. brown sugar (packed)
1 egg
* 1¼ C. flour
¼ t. soda
1/8 t. salt
½ C. coarsely chopped pecans

stir - add enough flour to make somewhat stiff

Heat oven to 350°. Mix butter, brown sugar and egg. Stir in remaining ingredients. Drop dough by teaspoonfuls about 2 inches apart onto ungreased baking sheet. (Dough will flatten and spread.) Bake 12 to 15 minutes or until set. About 3 dozen.

Chewy, crisp - good eating!

Basic Gingerbread

- 1 C. all-purpose flour
- 1-3/4 tsp. ground giner
- 1-1/4 tsp. cinammon
- 1/4 tsp. cloves
- 2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1/3 C. shortening
- 1/3 C. sugar
- 1 egg
- 3/4 C. milk
- 3/4 C. molasses

Combine the sifted flour with ginger, cinammon, cloves, baking powder, baking soda, salt and sift again. Place the shortening in a largr bowl and heat it lightly. Add the sugar and blend with the shortening. Add the egg and beat the creamed mixture until light and fluffy. Combine the milk and molasses. Add the dry ingredients, a little at a time, alternating with the milk and molasses to the creamed mixture. Stir well after each addition, but only until blended. Pour the batter into a well-greased 8-inch square baking pan. Bake for 45 minutes in a preheated 350° oven. Cool in the pan after removing it from the oven. Cut into squares and serve warm or cold with whipped cream.

Brandy Alexander Pie

- 1 C. whipping cream
- 1/2 C. sifted powdered sugar
- 1/4 C. brandy
- 4 egg yolks

Whip cream, blend in sugar and add brandy. At a low speed, in separate bowl, beat yolks until ight in color and thick, then fold into cream mixture. Pour into graham cracker crust. Top with crumbs and freeze.

Gourmet Potatoes

6 medium potatoes
2 C. shredded cheddar cheese
1/4 C. butter
1-1/2 C. sour cream (at room temperature)
1/3 C. chopped green onions
1 t. salt
1/4 t. pepper
2 T. butter

Cook potatoes in skins. Cool. Peel and shred coarsely. In sauce-pan over low heat combine cheese and 1/4 cup butter, stirring occasionally until almost melted. Remove from heat and blend in sour cream, onions, salt and pepper. Fold in potatoes and turn into greased 2-quart casserole. Dot with 2 T. butter. Bake 25 minutes or until heated through. Serves 8.

Sweet Potato Casserole

3 C. mashed, cooked sweet potatoes
1 C. sugar
1/2 C. melted butter or margarine
2 eggs, well beaten
1 t. vanilla extract
1/3 C. milk
Topping (recipe follows)

Combine sweet potatoes, sugar, butter, egg, vanilla, and milk; mix well. Spoon into a 2-quart casserole. Cover with topping. Bake at 350 degrees for 25 minutes. Yield: 8 servings.

Topping:

1/2 C. firmly packed brown sugar
1/4 C. all-purpose flour
2-1/2 T. melted butter or margarine
1/2 C. chopped pecans

Combine all ingredients, mixing well; sprinkle on top of potato mixture before baking. Yield: about 1 cup.

Hot Fudge Sauce

- 1 12 oz. pkg. chocolate chips *-OR 2 CUPS*
1 C. butter or margarine

Heat together and add:

- 4 C. powder sugar
2 cans evaporated milk

Bring to boil for 8 minutes and then add 1 t. vanilla.

Salad Side

*Good -
Bob doesn't like it*

■ Swiss Vegetable Medley

Makes 6 servings

- 1 bag (16 ounces) frozen vegetable
combination (broccoli, carrots,
cauliflower), thawed and drained
1 can (10³/₄ ounces) condensed cream of
mushroom soup
1 cup (4 ounces) shredded Swiss cheese
¹/₃ cup sour cream
¹/₄ teaspoon DURKEE Ground Black Pepper
1 jar (4 ounces) diced pimiento, drained
(optional)
1 can (2.8 ounces) DURKEE French Fried
Onions

Preheat oven to 350°. In large bowl, combine
vegetables, soup, ¹/₂ cup cheese,
pepper, pimiento.
Pour into

P
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Meat Loaf with Brown Sugar-Ketchup Glaze
Serves 6 to 8

Brown Sugar - Ketchup Glaze

- 1/2 cup ketchup or chili sauce
- 4 tablespoons brown sugar
- 4 tablespoons cider vinegar or white vinegar

Meat Loaf

- 2 teaspoons vegetable oil
- 1 medium onion, chopped medium
- 2 medium cloves garlic, minced
- 2 large eggs
- 1/2 teaspoon dried thyme
- 1 teaspoon table salt
- 1/2 teaspoon ground black pepper
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon hot pepper sauce
- 1/2 cup whole milk or plain yogurt (even non-fat milk tastes fine)
- 2 lbs meatloaf mix (I usually use 1 lb gr beef and 1 lb gr pork)
- 2/3 cup Saltine crackers, crushed (about 16) (this is what I use), or quick oatmeal, or 1 1/3 cups fresh bread crumbs
- 1/3 cup minced fresh parsley leaves

1. For the glaze: Mix all ingredients in small bowl; set aside.

2. For the meat loaf: Heat oven to 350 degrees. Heat oil in medium skillet. Add onion and garlic; sauté until softened, about 5 minutes. Set aside to cool while preparing remaining ingredients.

3. Mix eggs, thyme, salt, black pepper, mustard, Worcestershire sauce, hot pepper sauce, and milk in a

medium bowl. Add the egg mixture to the meat in large bowl along with crackers, parsley, and cooked onion and garlic; mix with fork until evenly blended and meat mixture does not stick to bowl. (If mixture sticks, add more milk, a couple tablespoons at a time until the mixture no longer sticks.)

4. Turn meat mixture onto a foil-lined rimmed baking sheet. With hands, pat the mixture into a loaf shape approximately 9 by 5 inches. Brush with half of glaze.

5. Bake 45 minutes, then brush on remaining glaze and bake another 15 minutes. Cool at least 20 minutes before serving.

**CHARCOAL GRILLED
MEAT LOAF**

**Foil wrapping keeps the meat
juicy. Sliced cold, leftovers
make great sandwiches**

- 2 pounds ground beef
- 1 1/2 cups catchup
- 1 cup dried bread crumbs
- 1/2 cup sour cream
- 3 tablespoons Parmesan cheese
- 1 tablespoon instant minced onion
- 1 1/2 teaspoons salt
- 1/4 teaspoon thyme leaves
- 2 eggs
- 1 3- to 4-ounce can mushroom pieces and stems, drained

ABOUT 2 HOURS BEFORE SERVING:

Prepare outdoor grill for barbecuing. Meanwhile, in large bowl combine ground beef, 1/2 cup catchup and remaining ingredients. With hands, shape meat mixture into an 8-inch loaf. Place loaf on a sheet of double-thickness heavy-duty foil; top loaf with remaining catchup. Wrap loaf, being sure seam is folded several times to seal in juices.

Place meat loaf packet on grill over medium coals. Cook 1 1/2 hours (adding more briquettes if needed), turning packet with tongs every 10 to 15 minutes, being sure not to puncture foil (if juices leak out, flame may get too high and char meat loaf). Makes 6 servings.

TO BAKE IN OVEN: About 1 hour and 45 minutes before serving, prepare and shape meat mixture as above but do not wrap in foil. Place meat loaf in 9" by 9" baking pan; top with remaining catchup. Bake in 350°F. oven 1 hour and 15 minutes. ♦

Beer Baked Casserole

Preparation: 30 minutes; total time, 1 hour, 45 minutes

Ingredients for 6 servings

1 Tbs. vegetable oil
1½ lbs. Polish sausage,
diagonally cut into 1"-thick
slices
¼ cup coarsely chopped
green pepper
¾ cup chopped
onion
1 cup brown rice
1 Tbs. prepared spicy brown
mustard
1 12-oz. can beer
¾ cup chicken
broth

Preparation: Preheat oven to 350°. In large skillet, heat oil. Add sausage and cook over medium-high heat 5-7 minutes until browned. Remove sausage, and drain on paper towels. Add green pepper and onion to skillet. Cook, stirring frequently, 2-3 minutes or until soft. Stir in rice and mustard until thoroughly combined.

Place rice mixture in 13 x 9" baking dish. In medium saucepan, bring beer and broth to a boil. Pour over rice; stir well. Arrange sausage over rice. Cover dish tightly with foil. Bake 1 hour. Uncover,

and bake 15 minutes or until rice is tender.

Calories/serving: about 530

A different sausage recipe:
SAUSAGE AND KRAUT
Ingredients for 6 servings

2 27-oz. cans sauerkraut
3 cloves garlic, minced
¼ tsp. celery seed
¼ tsp. pepper
1 medium red onion, sliced
2 medium, tart cooking
apples, cored and sliced
1 lb. bratwurst or sausage,
sliced
1 13¾-oz. can chicken broth
1 cup dry white wine
2 Tbs. gin

Preparation: Place sauerkraut in colander. Press with back of spoon until well-drained. In bowl, combine kraut, garlic, celery seed and pepper. Place half of mixture in bottom of 3-qt. saucepan. Top with half each of onion, apple and bratwurst. Repeat layers. Pour broth, wine and gin into pan. Cover and cook over medium heat 50 minutes.

Calories/serving: about 360

Excellent

Mushroom Barley Soup

Serves 8. Serve as a soup course or with thick slices of Challah.

In Dutch oven place a:

- 4 lb. fresh brisket of beef
- 8 envelopes George Washington brown broth and 4 qts. cold water
- 1 t. salt

Bring up to boiling, skimming off fat.

Add a mirepoix of:

- 2 large onions, chopped
- 4 carrots, sliced
- 2 C. celery, sliced
- 1/2 C. chopped fresh parsley

Simmer 3 hours or until brisket is tender. Cool and refrigerate brisket in broth overnight.

In morning:

Skim fat off surface. Remove brisket from broth and strain broth. Toss out mirepoix. Add fresh celery, carrots, onions and 1 pound *sliced mushrooms and 1 cup fine barley. Simmer 40 minutes or until barley is tender. (*Add mushrooms last 20 minutes.)

Brisket can be served cold or hot. Wrap in foil and heat in oven. Slice thin across the grain for sandwiches.

Gazpacho Soup

Combine and chill 4 hours:

- 2 C. tomato juice
- 1/2 t. Worcestershire sauce
- 1/4 t. ground pepper
- 1 t. salt
- 1 T. olive oil
- 2-3 T. red wine vinegar
- 1 clove of garlic, minced
- 2 t. snipped parsley
- 1 t. snipped chives
- 1/4 C. chopped onion
- 1/2 C. chopped cucumber
- 1/2 C. chopped celery
- 1/2 C. chopped green pepper
- 1 C. peeled and chopped tomatoes

Serves 4.

Pretty Punch

- 1 lg. can pineapple juice
 - 1 lg. can Hawaiian punch
 - 1 12 oz. can orange juice concentrate
 - 2 bottles gingerale (32 oz)
- Float sherbet on top.

They'll Never Guess

- 1 frozen lemonade with recommended amounts of water added.
- 1 pre-sweetened Kool-Aid packet (large) (don't use cherry-it masks fla

Golden Glow Punch

- 1 3 oz. package orange gelatin
- 1 6 oz. can frozen pineapple--orange juice
- 4 C. apple juice
- bottle gingerale, chilled (1 pt. 12 oz.)

ssolve gelatin in 1 cup boiling water. Stir in juice concentrate;
d apple juice and 3 cups cold water. Carefully pour in gingerale.
es 25 - 4 oz. servings.

vinegar, salt and pepper, toss
to blend. Cook 1 to 2 more minutes.
Sprinkle with parsley; serve hot.

ROMAN LAMB STEW

Made with an inexpensive cut of lamb,
this stew is perfect for family and com-
pany dinners.

Makes 6 servings.

- 3 pounds shoulder of lamb, cut into
1½-inch pieces
- 3 tablespoons flour
- 2 teaspoons salt
- ¼ teaspoon ground pepper
- 2 teaspoons ground sage
- 4 tablespoons olive or vegetable oil
- 2 garlic cloves
- 1 cup chicken or beef bouillon or
broth
- ½ cup red or white wine vinegar
- 1 teaspoon leaf rosemary,
crumbled
- 3 carrots, cut into 1-inch chunks
- 12 small onions, peeled
- 1 tablespoon lemon juice
- 1 cup frozen green peas

1. Trim excess fat from meat. Combine flour, salt, pepper and sage; sprinkle over meat; toss to coat completely with flour mixture.
2. Heat oil and garlic in a large skillet until garlic is browned; remove and discard garlic.
3. Brown meat in oil, about ¼ at a time. Remove meat to a flame-proof casserole as it browns. Pour oil from skillet; add broth, vinegar and rosemary to skillet; bring to boiling, scraping browned bits from bottom; pour over meat. Add carrots and onions.
4. Cover; simmer over low heat 45 minutes or until meat is tender. Skim off excess fat. Stir in lemon juice; add peas; cover. Simmer 10 minutes longer. Sprinkle with parsley, if you wish. ■

TOLL HOUSE® CHEESE CRUNCHERS

One 12-oz. pkg. (2 cups) NESTLÉ TOLL
HOUSE butterscotch flavored morsels
6 tablespoons butter
2 cups graham cracker crumbs
2 cups chopped walnuts

Two 8-oz. pkgs. cream cheese, softened
 $\frac{1}{2}$ cup sugar
4 eggs
 $\frac{1}{4}$ cup all-purpose flour
2 tablespoons lemon juice

Preheat oven to 350°F. Combine over hot (not boiling) water, NESTLÉ TOLL HOUSE butterscotch flavored morsels and butter; stir until morsels are melted and mixture is smooth. Transfer to large bowl; stir in graham cracker crumbs and nuts with fork until mixture resembles fine crumbs. Reserve 2 cups crumb mixture for topping. Press remaining mixture into 15½x10½x1-inch ungreased baking pan. Bake 12 minutes.

In large bowl, combine cream cheese and sugar; beat until creamy. Add eggs, one at a time, beating well after each addition. Blend in flour and lemon juice. Pour mixture evenly over hot baked crust. Sprinkle reserved crumb mixture on top. Bake for 25 minutes. Cool completely; cut into 2x1-inch bars. Chill before serving. Makes: 6 dozen bars.

be sure to use only $\frac{1}{2}$ of crumb
mixture for bottom crust - rest
should go on top of cream cheese
mixture

Seven Layer Salad

Use a 9 x 13 glass pan. Line the pan with 1 head of lettuce chopped in bite size pieces. Add layers of the following:

- 1 C. chopped celery
- 1 C. chopped onion
- 1 chopped green pepper
- 1 can, drained and sliced water chestnuts
- 1 (10 oz) box frozen green peas
- 4 hard boiled eggs, sliced or chopped
- 2 grated carrots
- bacon bits

Sauce: 2 C. Miracle Whip, thinned with one small can evaporated milk and 2 T. sugar. Pour over the top of all the layers.

Sprinkle 4 oz. grated cheddar cheese on top. Chill 24 hours.

Marinated Antipasto

- 2 cans (3-4 oz) sliced mushrooms
- 1 can (14 oz) artichoke hearts
- 1 regular size frozen baby carrots
- 2 T. chopped pimento
- 2/3 C. white vinegar
- 2/3 C. olive oil
- 1 t. salt
- 1/4 C. minced onion
- 6 t. Italian seasoning
- 1/8 t. black pepper
- 1/4 t. finely minced garlic

Drain mushrooms, artichokes and carrots; cut large artichokes in half. Place vegetables in small bowl. Add pimento and set aside. Combine remaining ingredients in small sauce pan and bring to boiling point. Cool slightly and pour over vegetable mixture. Cover and refrigerate at least 12 hours.

MARINATED SALAD

- 17 1/2 oz. can garbanzo beans
- 16 oz. can pitted black olives
- 8 1/2 oz. can artichoke hearts
- 8 oz. can green beans
- 4 oz. jar diced pimientos
- 1 cucumber
- 16 oz. Italian dressing
- 1 tsp. dried dill
- 1 tsp. dried oregano
- Freshly ground pepper

Drain beans, olives, artichoke hearts, green beans and pimientos. Combine in large bowl. Toss with sliced cucumber and enough Italian dressing to moisten all ingredients. Add herbs and pepper and toss again. Refrigerate overnight and toss before serving.

Note: Fresh broccoli and cauliflower

Sloppy Joe's

3 Lbs. ground beef
1 Large onion

Fry onion and meat together.

Meanwhile, mix together:

2 t. vinegar
2 t. prepared mustard
2 Bottles chili sauce (12 oz.)

Add salt and pepper and 1/4 C. water. Add meat and cook until thick.

(Part catsup and part tomato juice or tomato soup if the chili sauce is too rich.)

Pizza



HERE'S WHAT'S COOKIN' 12 servings

Florentine Spagetti Sauce

Sauce Ingredients

- 3 (6 oz.) cans tomato paste
- 1 (1 lb.) can Italian tomatoes
- 1 (8 oz.) tomato sauce
- 1 (2 oz.) pimento, chopped
- 2 cups water, 1/3 cup sugar
- 1 medium onion, finely chopped

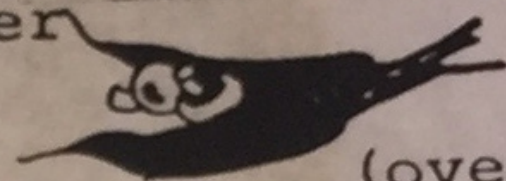
1 t. each: oregano, garlic salt; 1/4 t. pepper

Meatball Ingredients:

- 1 lb. each of pork, veal and beef ground
- 3 eggs, beaten
- 1 t. oregano and garlic salt
- 1/2 t. baking powder
- 1/4 t. pepper

FROM THE KITCHEN OF

NANCY DUNHAM



(over)

Combine ingredients for sauce in a large kettle; heat to boiling. Lightly mix meats with remaining ingredients. Form into balls using 1 rounded tablespoon per ball. Place meatballs in sauce; simmer for 2 hours. Serve over spaghetti.

Special note: If you lightly grease your hands before forming the meatballs it will make it go faster and you'll have less meat left on your hands.

Taco Salad

- 1 lb. ground beef
- 1 pkg. taco seasoning
- 1 medium onion, chopped
- 1 can kidney beans
- 4 tomatoes, diced
- 1 medium head lettuce, shredded
- 4 oz. shredded cheddar cheese
- 1 medium bag taco chips (broken up)

Brown meat; drain and stir in taco seasoning, recommended amount of water, and kidney beans. Simmer 10 minutes. Mix onions, tomato, lettuce and cheese in large salad bowl. Add meat mixture and taco chips and toss together.

Makes enough for at least 8 servings.

Marinated Carrot Salad

- 2 lbs. carrots (sliced)
- Boil 14 minutes in plain water. Drain and cool.

Marinate carrots in the following mixture for at least 24 hours before serving.

- 1 C. sugar
- 3/4 C. oil
- 1 Can tomato soup
- 1 t. dry mustard
- 1/4 t. pepper
- 1 medium sweet onion - diced
- 1 green pepper - diced

Honey Lime Dressing

To be used on fruit salads

- 2 eggs
- 1/2 C. honey
- 1/2 C. lemon juice
- 1/2 C. lime juice
- 1/2 C. heavy cream
- 2 tsp. lime zest

Beat eggs in small saucepan; stir in honey, lemon juice and lime juice. Place saucepan over low heat. Cook, stirring constantly, until mixture coats back of spoon. Remove from heat; cool to room temperature. Fold in whipped cream and lime zest. Chill 1 to 2 hours; serve in sauceboat.

*use
no lime
honey &
poppy seed*

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Wine Jelly

By: Juanita
"This jelly is a lovely accompaniment to crackers and cream cheese. You can use any kind of wine, red or white."

Rating: ★★★★★ Read Reviews (70)

Rate/Review | 2,036 people have saved this

Servings (Help)

40 ☒ US ☐ Metric

Calculate

Original Recipe Yield 5 half-pint jars

Ingredients

- 3 1/2 cups wine
- 1/2 cup fresh lemon juice
- 1 (2 ounce) package dry pectin
- 4 1/2 cups white sugar

Directions

1. Combine wine, lemon juice, and pectin in a large saucepot. Bring to a boil, stirring frequently. Add sugar, stirring until dissolved. Return to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam off top, if necessary.
2. Ladle hot jelly into hot, sterilized jars, leaving 1/2 inch headspace. Tighten 2 piece lids. Process for 5 minutes in boiling water bath.

Nutritional Information

Amount Per Serving Calories: 111 | Total Fat: 0g | Cholesterol: 0mg

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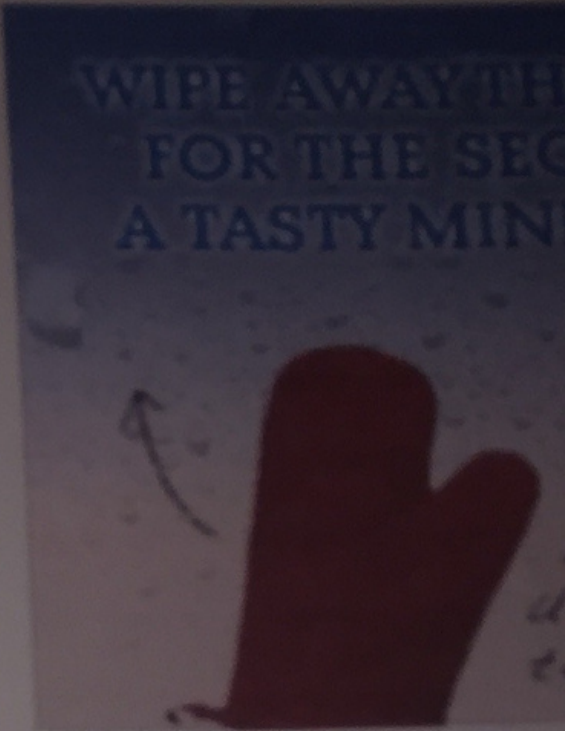
★★★★★

Reviewed on May 29, 2006 by DMVINTAGE

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FRUIT OR COB

2 tbsp. sugar
2/3 c. milk (about 7/8)
drop biscuits

Joan LaRoe
Friend of Kimberly Cooper

ZUCCHINI BREAD

1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt
3 tsp. cinnamon
1/2 c. (or more) nuts

Joan LaRoe
Friend of Kimberly Cooper

3 eggs
2 1/2 c. sugar
1 c. oil
3 tsp. vanilla
2 c. zucchini squash, grated
3 c. flour (I use 2 1/2 c. whole wheat flour)
3 c. flour plus 1/2 c. whole wheat flour

Grease and flour 2 loaf pans. Bake at 350 degrees for 1 hour until done. Good with jam.