

The Jones Family Cookbook

Original Family Edition (Archival Source)

This PDF is an archival compilation generated from the original Word documents. It is intended to serve as the reference source for the Jones Family Cookbook website.

Appetizers

Chex Mix

Description: From The Original Chex Party Mix Recipe

Sandy Jones

Ingredients:

6 tablespoons butter or margarine

2 tablespoons Worcestershire sauce

1 1/2 teaspoons seasoned salt

3/4 teaspoons garlic powder

1/2 teaspoon onion powder

3 cups Corn Chex cereal

3 cups Rice Chex cereal

3 cups Wheat Chex cereal

1 cup mixed nuts

1 cup pretzels

1 cup garlic-flavor bite size bagel chips or regular-size bagel chips, broken into 1-inch pieces

OVEN INSTRUCTIONS:

Heat oven to 250 degrees F. Melt butter in large roasting pan in oven. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Bake 1 hour, stirring every 15 minutes. Spread on paper towels to cool. Store in airtight container.

MICROVE DIRECTIONS:

Melt butter in large microwave bowl uncovered on High. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Microwave on high 5-6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.

Makes 12 cups

Crab Rangoon

Description: Asian Crab Appetizer

Jeff Jones

Ingredients:

1 can crab

1 cake cream cheese

1 package wonton wrappers

5 small green onions

2 tablespoons chicken bullion

Breads

Apple Swedish Ring

(Sandy Jones)

Ingredients: Icing

1 Pillsbury hot roll mix ½ cup sifted confectioner's sugar

1 cup hot water 2 teaspoons milk

2 tablespoons softened margarine ½ teaspoon vanilla

1 egg

¾ cup brown sugar

½ teaspoon cinnamon

½ cup raisins

1 egg yolk

2 tablespoons milk

Pre heat oven 350 degrees F.

Combine contents of box and yeast packet in large bowl. Mix well.

Stir in HOT water, margarine, sugar and egg and stir until dough pulls away from side of bowl.

Turn dough out into lightly floured surface. With greased or floured hands, shape dough into a ball. Knead dough for 5 minutes until smooth. (To knead, fold dough over towards you; press down and away with heels of hand. Rotate dough a quarter turn, repeat.) As you knead, sprinkle flour over surface to reduce stickiness.

Roll out into an oblong 14 x 12 inches.

Brush lightly with melted margarine.

Mix together brown sugar, cinnamon, and raisins. Sprinkle mixture on dough.

Roll up each piece lengthwise as for a jelly roll. Place on greased baking sheet, forming a circle. Make 1 inch slices/cuts into top of dough around circle. Turn each slice partly on its side, pointing away from center.

Cover with clean towel and let rise in a warm place.

Beat together egg and milk. Brush rings with eggs and milk mixture.

Bake in moderate oven 350 degrees F about 30 minutes.

Icing: Combine sugar, milk and vanilla until smooth. Ice top while hot.

Biscuits (Red Lobster)

(MomJones)

Ingredients:

2 cups Bisquick mix

¼ cup butter (melted)

2/3 cup sweet milk

½ cup grated cheese (sharp)

½ tsp. garlic (can use more)

Directions:

Mix Bisquick mix, milk and cheese until soft dough forms.

Beat vigorously for about 30 seconds.

Drop by spoonfuls onto cookie sheet.

Bake 8 – 10 minutes in preheated oven 450 degrees F. until brown.

Brush with melted butter and garlic when you take out of the oven.

Bread Sticks

Jennifer Wheeler

Ingredients:

1 3/8 slightly warm water

4 cups bread flour

2 Tbsp. dry milk

1 tsp salt

1 Tbsp butter

1 Tbsp active dry yeast

Directions:

Dump all the ingredients in order in the bread mixer.

Turn the bread mixer on dough mode and go play with your kids.

To make bread sticks, use the same dough.

Cut it into strips and brush melted butter on top.

Add garlic salt and Parmesan cheese to taste.

Cook at 400 degrees F. for 15 to 20 minutes.

Cinnamon Rolls

Julie Vander Wall

Ingredients: Filling:

Sweet bread Dough-Bread Machine: 2/3 c. brown sugar

3/4 cup water 4 t. cinnamon

2 T butter or oil 4 T softened butter

2 large eggs

1/2 t. salt Icing:

2 T sugar 6 T softened butter

3 cups flour 4 t. flour

2 1/4 t. yeast 2/3 c. powdered sugar

1/2 t. vanilla

Directions:

Mix in bread machine at dough setting.

Let stand 5 minutes after cycle is complete.

Roll out dough on a layered cutting board into a rectangle.

Sprinkle filling on top and roll the dough lengthwise.

Cut into 1 ¼ inch piece using thread.

Place rolls on a greased 9 X 13 cookie pan.

Cover with a towel and let sit in warm place for 1 hr.

Bake at 350 degrees for 15 – 20 minutes.

Let cool for five minutes then spread icing over rolls.

Christmas Morning Cinnamon Rolls

Marsha Jones

Ingredients:

Dough

3/8cup of milk

3/8 cup + 2 Tbsp water

1 egg

3 cups all-purpose flour

1 tsp salt

4 Tbsp butter

1/3 cup sugar

2 tsp yeast

Glaze

5 Tbsp melted butter

¾ cup brown sugar, packed

Filling

1 Tbsp melted butter

2 Tbsp granulated sugar

1 Tbsp ground cinnamon

2 Tbsp brown sugar

½ cup raisins (for Anthony and Jeff)

Directions:

Place dough ingredients in breadmachine, select dough setting, and press start.

When dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto a floured cutting board.

Pour melted butter for the glaze into one 9x13 inch pan; sprinkle with brown sugar.

With a rolling pin, roll dough into a 9x18 inch rectangle.

For filling, brush the melted butter on the dough.

In a small bowl, combine the granulated sugar, cinnamon, brown sugar, and raisins; sprinkle over dough.

Starting with the long edge, roll up dough; pinch seams to seal.

With a knife, lightly mark roll into 1 ½-inch sections.

Slide a 12-inch piece of dental floss or heavy thread underneath.

By brining the ends of the floss up and crisscrossing them at the top of each mark, you can cut through the roll by pulling the strings in opposite directions.

Place rolls cut side up in a prepared pan, flattening them slightly.

Cover and let rise in a warm oven 30 to 45 minutes until doubled. (Hint: To warm oven slightly, turn oven on Warm setting for 2 minutes, then turn it off, and place covered dough in oven to rise. Remove pan from oven to preheat.)

Preheat oven to 350°F. Bake 25 to 30 minutes until golden brown. Remove from oven and immediately invert rolls onto a large platter or serving dish. Serve warm.

Frogs..... Fried Bread

This recipe came from Vanila Phelps Moore (Sandy Jones' Grandmother)

Ingredients:

Hot Roll Mix (Pillsbury 1 pound)

1 cup of hot water 120-130o F (Hot to the touch)

2 TBS of softened butter or margarine

Directions:

Combine contents of box and yeast in a large bowl and mix well.

Sir in hot water and egg until dough pulls away from the sides of bowl. Turn dough out onto a lightly floured surface. With greased or floured hands , shape dough into a ball.

Knead dough for 5 minutes until smooth. To knead , fold dough over towards you, press down and away with the heel of your hand. Rotate dough ¼ turn; continue kneading. Sprinkle flour over the surface to reduce sticking.

Form again into a ball, place in a greased bowl ,cover with a towel , let rise overnight on the floor in front of the Fridge.

When ready to cook, break into serving size (approx. 2") and fry in a buttered pan until done inside and browned on the outside. Press and flatten to one inch thickness while cooking. Leave about 1" thickness.

Serve as bread with butter and jelly.

Spice Zucchini Bread

(Sherry Ashe)

Ingredients:

3 cups flour

2 cups sugar

2 teaspoons cinnamon

1 teaspoon allspice

1 teaspoon baking soda

¼ teaspoon baking powder

1 teaspoon salt

3 eggs

1 cup oil

2 cups raw grated zucchini or squash

1 8-oz can crushed pineapple with juice

1 cup chopped nuts

2 teaspoons vanilla

Directions:

Mix dry ingredients together.

In separate bowl combine eggs, oil, zucchini, pineapple, nuts and vanilla.

Fold in dry ingredients, adding small amount at a time, mixing well.

Grease two loaf pans well and pour mixture into loaf pans.

Bake at 325 degrees F. for 1 ½ hours.

Let bread cool to touch before removing.

Muffins - 20-25 minutes

Mini loafs - 45-55 minutes

Cakes

Deliciously Decadent Cake

Marsha Jones

Ingredients:

2 cups sugar

1 1/4 cup flour

1/4 cup Hershey's cocoa

1 1/2 teaspoon baking powder

1 1/2 teaspoon baking soda

1 teaspoon salt

2 eggs

1 cup milk

1/4 cup vegetable oil

2 teaspoon vanilla extract

1 cup boiling water

Instructions:

Preheat oven to 350 degrees. Grease and flour two 9" cake pans.

In large mixing bowl stir together sugar, flour, cocoa, baking powder, baking soda, and salt. Add milk, eggs, oil, and vanilla. Beat on medium speed of electric mixer for 2 minutes. Stir in water. (Batter will be thin.) Pour batter evenly into prepared pans. Bake 30-50 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes. Remove from pans to wire racks. Cool complete

Prepare one bowl butter cream frosting. Spread between layers, on top and sides of cake.

Hot Fudge Pudding Cake

Sherry Ashe

Prep Time: 10 Minutes Skill Level: Beginning

Ingredients:

original recipe

1-1/4 cups granulated sugar , divided

1 cup all-purpose flour

1/2 cup HERSHEY'S Cocoa , divided

2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup milk

1/3 cup butter or margarine , melted

1-1/2 teaspoons vanilla extract

1/2 cup packed light brown sugar

1-1/4 cups hot water

Whipped topping or ice cream(optional)

recipe doubled

2-1/2 cups granulated sugar , divided

2 cup all-purpose flour

1 cup HERSHEY'S Cocoa , divided

4 teaspoons baking powder

1/2 teaspoon salt

1 cup milk

2/3 cup butter or margarine , melted

3 teaspoons vanilla extract

1 cup packed light brown sugar

2-1/2 cups hot water

Whipped topping or ice cream(optional)

Directions

1. Heat oven to 350°F. Combine 3/4 (1 1/2) cup granulated sugar, flour, 1/4 (1/2)cup cocoa, baking powder and salt. Stir in milk, butter and vanilla; beat until smooth.

2. Spread batter in ungreased 9-inch square baking pan. Stir together remaining 1/2 (1) cup granulated sugar, brown sugar and remaining 1/4 (1/2) cup cocoa; sprinkle mixture evenly over batter. Pour hot water over top; do not stir.

3. Bake 35 to 40 minutes or until center is almost set. Remove from oven; let stand 15 minutes. Serve in dessert dishes, spooning sauce from bottom of pan over top. Garnish with whipped topping, if desired. Makes 9 (1/2 cup) servings or doubled makes 14 (3/4 cup) servings.

Yellow Pound Cake (Bundt)

Duncan Hines.

Sandy Jones

Ingredients:

1 package of yellow cake mix

1 package instant pudding

4 large eggs

1 cup water

1/3 cup vegetable oil

Instructions:

Preheat oven to 350 degrees.

Grease and flour 10" Bundt pan

Combine cake mix, pudding mix, eggs, water and oil in large bowl. Beat at medium speed with electric mixer for two minutes. Pour into pan.

Bake for 50-60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert and remove cake from pan, placing cake onto heat resistant serving plate. Cool completely.

For Glaze:

Mix confectionery sugar and water to a drizzle consistency. Drizzle over cake while cake is warm.

Variations:

Chocolate instant pudding with chocolate cake mix.

Lemon instant pudding with lemon cake mix.

Pistachio instant pudding with yellow cake mix. (Great for St. Patrick's Day.)

Butter Cream Frosting

Description: Delicious Chocolate Cake

Marsha Jones

Ingredients: 1 + 1/2 recipe increase

6 tablespoons butter, softened

2 2/3 cups powder sugar

1/2 cup Hershey's cocoa

1/3 cup milk

1 teaspoon vanilla extract

9 tablespoons butter, softened

4 cups powder sugar

3/4 cup Hershey's cocoa

1/2 cup milk

1 1/2 teaspoon vanilla extract

Instructions:

In small mixing bowl beat butter until fluffy. Blend in powder sugar and cocoa alternatively with milk, beating well after each addition until smooth and of spreading consistency. Blend in vanilla. Add additional milk if needed.

Marsha usually one and a half the frosting.

Candy

Almond Roca

Julie Vander Wall

Ingredients:

1 lb. butter

1 large package chocolate chips

2 cups of chopped almonds

Instructions:

In a 9x13" pan sprinkle half of almonds, then half of the chocolate chips.

Melt butter and sugar in medium saucepan. Cook on medium high and stir while it melts and boils. Cook until the mixture turns a medium brown.

Pour hot mixture on top of almonds and chocolate chips. Quickly put the rest of the chocolate chips on the candy. Spread the chips with a spatula while they melt. Sprinkle the rest of the almonds.

Microwave Peanut Brittle

Description: Very good homemade peanut brittle. Fun to make with kids

Sandy Jones

Ingredients:

1 1/2 cup sugar

1/2 cup water

3/4 cup light corn syrup

1 1/2 teaspoon baking soda

1 tablespoon unsalted butter

1/2 teaspoon salt

1 teaspoon vanilla

1 8 oz. can (2 cups) dry roasted peanuts

Instructions:

In a high-sided 2 quart glass dish, mix sugar, water, and light corn syrup

Microwave on HIGH until the syrup turns light brown (about 14 minutes).

Remove the caramelized syrup from micro and quickly stir in baking soda with a wooden spoon. The mixture will foam and bubble.

As soon as it begins to settle, immediately stir in butter, salt and vanilla. Then add peanuts.

Spread mixture onto a lightly greased baking dish with a wooden spoon.

Work quickly and spread it out as thin as possible.

As soon as the brittle is cold, break into serving pieces.

QUICKER CANDY

Maxine Levy

There's something wonderfully satisfying and old-fashioned about making homemade candy--particularly in autumn when the weather is cool and thoughts are turning to Halloween and the upcoming holiday season. Some of the easiest candies to make are sweet-salty nut brittles.

Using the microwave, you can make about a pound in less than half an hour and at a fraction of the cost of purchased brittle.

The only special tool you need is a paddle-shaped microwave safe candy thermometer that clips to the side of any dish.

Before you start to cook, assemble all equipment and pre-measure all ingredients in separate bowls. This is important, because once the caramelized sugar syrup comes out of the microwave, the remaining ingredients must be stirred in quickly before the syrup cools down too much and begins to set. Nut brittles take only about 20 minutes to prepare and an hour or less to harden. The following recipe is for peanut brittle; other nuts, such as cashews, walnut halves, and slivered, lightly toasted almonds, also work well.

Peanut Brittle: In a high-sided 2 quart glass dish, mix 1 1/2 cups sugar, 1/2 cup water, and 3/4 cup light corn syrup. Wipe the inside of the dish with a damp paper towel to remove any stray sugar granules. Clip the microwave candy thermometer onto the side. Microwave on HIGH until the syrup temperature of 315 degrees. (This takes about 14 minutes in a 700-watt oven.)

Remove the caramelized syrup from the micro--it must be golden in color--and quickly stir in 1 1/2 teaspoon baking soda with a wooden spoon. The mixture will foam and bubble; as soon as it begins to settle, immediately stir in 1 tablespoon unsalted butter, 1/2 teaspoon salt, 1 teaspoon vanilla extract, and one 8-oz can (2 cups) dry-roasted peanuts. Scrape the thick mixture out onto two lightly buttered baking sheets with a buttered rubber spatula. Working quickly, spread it out into a thin layer as possible.

As soon as the brittle is cool enough to handle, in 4-5 minutes, lightly butter your hands and carefully pick the candy up off the baking sheet, just high enough so that you can begin to pull and stretch it. The thinner you are able to stretch the candy, the more delicate the final results will be. Let the stretch brittle stretch uncovered or until it is completely cooled or about one hour.

To store, break into irregular pieces and stack in layers, each layer separated by waxed paper, in an airtight tin. The brittle will keep for weeks.

Taffy

Description: Fun to make with kids

Sandy Jones

Ingredients:

1 cup sugar

3/4 cup light corn syrup

1 tablespoon cornstarch

2 tablespoon margarine

1 teaspoon salt

2 teaspoon vanilla

Instructions:

Grease a square pan with margarine so it is ready.

Mix the sugar, corn syrup, water, cornstarch, butter and salt in a saucepan.

Let your mother cook the candy because it is very very hot. She will cook the candy over medium heat, stirring with a wooden spoon until the candy thermometer is 256 degrees. Then she will take it off the heat, stir in the vanilla and pour it into the buttered pan.

Let your mother check the candy to see when it is cool enough to pull. You pull and pull the taffy. If it gets sticky, put a little margarine on your hands. Pull the taffy until it is light in color and very stiff..

Cookies

Chocolate Chip Cookies

Description: Original Nestles Toll House Chocolate Chip Cookie Recipe

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) Nestle Toll House Semi-Sweet Chocolate chips

1 cup chopped nuts (optional)

Instructions:

Preheat oven to 375 degrees F.

Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in larger 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 teaspoon onto ungreased baking sheets.

Bake at 325 degrees for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Pan Cookie Variation: Grease 15x10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake 20-25 minutes or until golden brown. Cool in pan on wire rack.

Makes about 5 dozen cookies or 4 dozen bars

Gingerbread Boys

Description: From The Imperial Recipe Collection

Sandy Jones

Ingredients: Recipe tripled

1/3 cup shortening

1 cup brown sugar (packed)

1 1/2 cup molasses (1 jar)

2/3 cup cold water

7 cups flour

2 teaspoons baking soda

1 teaspoon salt

1 teaspoon allspice

1 teaspoon ginger

1 teaspoon cloves

1 teaspoon cinnamon
1 cup shortening
3 cups brown sugar (packed)
4 1/2 cup molasses (3 jars)
2 cups cold water
21 cups flour
6 teaspoons baking soda
3 teaspoons salt
3 teaspoons allspice
3 teaspoons ginger
3 teaspoons cloves
3 teaspoons cinnamon

Instructions:

Preheat oven to 350 degrees F.

Mix together (using large electric mixer) shortening, sugar and molasses.

Add water, flour, soda; mix well.

Add salt, allspice, ginger, cloves and cinnamon; mix well.

Bake 15 minutes.

Peanut Butter Cookies

Description: These cookies cook at a low temperature and take a long time to bake but are well worth the effort.

Marsha Jones

Ingredients:

2 cups flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cup dark brown sugar, packed
1 1/4 cup white sugar
1 cup butter, softened
3 large eggs
1 cup creamy peanut butter
2 teaspoon vanilla

Instructions:

Preheat oven 300 degrees.

In a medium bowl, combine flour, soda and salt. Mix well with a wire whisk. Set aside.

In a large bowl, blend sugars using an electric mixer set at medium speed. Add butter and mix until it forms a grainy paste. Add eggs, peanut butter and vanilla. Mix on medium speed until light and fluffy. Add flour mixture and mix at low speed until just mixed. DO NOT over mix.

Drop by rounded teaspoonfuls onto ungreased cookie sheet 1 1/2" apart.

With a wet fork gently press a crisscross pattern on top of cookie.

Bake 18-22 minutes or until slightly brown.

Makes 3 1/2 dozens.

Snicker Doodles

Marsha Jones

Ingredients:

1/2 cup butter

3/4 cup sugar

1 egg

1 1/4 cup flour

1/4 teaspoon salt

1/2 teaspoon baking soda

1 teaspoon cream of tartar

cinnamon and sugar combined

Instructions:

Preheat oven 400 degrees.

Cream butter and sugar. Add egg and beat until light and fluffy.

Sift dry ingredients together and add to creamed mixture. Stir until just blended. Refrigerate for 1 hour.

Roll dough into walnut size balls. Roll into cinnamon and sugar mixture. Place on ungreased cookie sheet. Bake for 10 minutes. Cool on wire rack.

Makes 24 cookies.

Sugar Cookies

Description:

Vanilla Moore (Gram) and Sandy Jones

Ingredients:

1 1/2 cup shortening

1 1/4 cup sugar

3 eggs

3 tablespoon milk

1 tablespoon lemon flavoring

3 3/4 cup flour

3/4 teaspoon baking powder

3/4 teaspoon salt

Raisins (optional)

Sugar

Instructions:

Preheat oven to 325 degrees F.

Mix shortening, sugar and eggs.

Stir in milk and lemon flavoring.

Stir in flour, baking powder and salt.

Chill dough.

Roll dough to no less than 1/4" thick. Cut with large biscuit cutter or large drinking glass (baked cookies are 3" to 3 1/2" in diameter). Sprinkle with granulated sugar and (optional) put raisin in center of cookie.

Bake at 325 degrees for 8-10 minutes.

Desserts

Apple Cobbler

Description: From The Imperial Recipe Collection

Sandy Jones

Ingredients:

TOPPING:

1/2 cup (1 stick) margarine, softened

1 cup sugar

1 egg

1 teaspoon vanilla extract

1 cup flour

1 cup old-fashioned rolled oats

3/4 teaspoon cinnamon

APPLE FILLING:

8 large Granny Smith apples, peeled, cored, and sliced

3/4 cup sugar

1 1/2 tablespoons cornstarch

1 1/2 teaspoons cinnamon

1/4 teaspoon allspice

Instructions:

Preheat oven to 350 degrees F.

Using an electric mixer on medium speed, beat margarine with sugar in a large bowl until creamy.

Blend in egg and vanilla.

Stir in flour, oats, and cinnamon thoroughly.

In a separate bowl combine sliced apples, sugar, cornstarch, cinnamon and allspice. Mix well.

Evenly spoon apple mixture into a shallow 3 quart casserole dish.

Spoon topping mixture evenly over apple filling.

Bake 1 hour or till golden brown.

Apple Crisp

Marsha Jones

Ingredients:

4 Granny Smith apples

1 cup brown sugar, packed

1/2 cup flour

1/2 cup rolled oats

1 teaspoon cinnamon

1 teaspoon nutmeg

6 tablespoons butter or margarine

Instructions:

Preheat oven to 400 degrees F.

Peel, core and slice apples. Place apples in a buttered 9x9 inch pan.

Combine melted butter, sugar, flour, oats, and spices and spread on apples. Bake 30 to 35 minutes or until apples are tender and top is brown.

Blackberry Jumble

Description: When baked, crust rises to top.

Lora Collier and Sandy Jones

Ingredients:

1 cup flour

1/4 teaspoon salt

1/2 cup margarine, softened

1/2 cup sugar

1 egg

1/2 cup milk

1 teaspoon vanilla

TOPPING::

1/4 cup sugar

1/4 c flour

1/2 teaspoon cinnamon

3 5ablespoon margarine

2 1/2 cup blackberries

Instructions:

Preheat oven to 375 degrees F. Grease baking dish.

Combine flour, baking powder and salt; set aside.

Combine milk and vanilla; set aside.

Combine margarine and sugar; beat until fluffy. Add egg and beat until smooth.

To margarine, sugar, egg mixture, add liquid (milk+vanilla) and dry ingredients (flour, baking powder, salt) alternating. Beat on low speed.

Pour batter into greased baking dish.

Combine and pour on top the topping ingredients (sugar, flour, cinnamon, margarine, and blackberries).

Bake 30-40 minutes.

Cannoli

Description: This is a Jeff Advent treat

Ingredients:

Shells

1 ¾ cups unsifted, all-purpose flour

½ tsp salt

2 Tablespoon granulated sugar

1 egg, slightly beaten

2 Tablespoons firm butter cut into small pieces

about ¼ cup dry Sauterne

1 egg white, slightly beaten

Vegetable oil

Filling

Powdered sugar

Jimmies

Instructions:

Sift flour with salt and granulated sugar. Make a well in the center; in it place egg and butter. Stir with fork, working from center out, to moisten flour mixture. Add wine, 1 tablespoon at a time, until dough begins to cling together. Use your hands to form dough into a ball. Cover and let stand for 15 minutes.

Roll dough out on floured board about 1/16 inch thick. Cut into 3 ½ inch circles. With rolling pin, roll circles into ovals/. Wrap around Cannoli Forms; seal edges with egg white. Turn out ends of dough to flare slightly. Fry two or three at a time in deep hot fat (350°F) for about 1 minute, or until lightly golden. Remove with tongs to paper towels to drain; let cool about 5 seconds; then slip out Cannoli Form, holding shell carefully. Cool shells completely before filling. Use pastry tube to fill. Sift powdered sugar over shell; garnish at ends. Makes 25.

Ricotta Filling.

2 pounds (4 cups) ricotta cheese

1 ½ cups unsifted powdered sugar

4 teaspoons vanilla

½ cup each finely chopped citron and orange peel

¼ cup chopped sweet chocolate

Whirl 2 pounds (4 cups) ricotta cheese in the blender, or press through wire strainer, until very smooth. Fold in 1 ½ cups unsifted powdered sugar and 4 teaspoons vanilla. Mix in ½ cup each finely chopped citron and orange peel, and ¼ cup chopped sweet chocolate. Chill several hours or overnight

Cannoli recipe, continued

Fluffy Ricotta Filling.

½ recipe Ricotta Filling

1-cup heavy cream

Prepare ½ recipe Ricotta Filling; then folds in 1-cup heavy cream which has been whipped until stiff.

Pistachio Filling.

1 recipe of Ricotta Filling

A few drops green food coloring

2 TBS chopped blanched pistachios

To either of the above fillings recipes, add a few drops green food coloring to tint pale green. Use chopped blanched pistachios for garnish

Marsha's Whip Cream Filling.

½ cup powdered sugar

2 cups whipped heavy cream

2 teaspoons Mexican Vanilla

Package of Tollhouse Mini Morsels.

Whip ½ cup powdered sugar into 2 cups whipped heavy cream. Add 2 teaspoons Mexican Vanilla. Fold in a package of Tollhouse Mini Morsels.

Lemon Bars

Marsha Jones

Ingredients for Crust:

1 1/2 sticks butter, melted

1 1/2 cup flour

1/3 cup sugar

1/4 teaspoon salt

Instructions for Crust:

Mix all ingredients until smooth and spreadable. Spread into bottom of greased 8x4" pan.

Ingredients for Filling:

3 eggs

1 1/2 cup sugar

1/8 teaspoon salt

1 tablespoon grated lemon peel

1/4 cup fresh lemon juice

Powdered sugar

Instructions for Bars

Preheat oven 350 degrees F.

Mix all filling ingredients except powder sugar until smooth. Pour over crust. Bake for 20-30 minutes or until set. Dust with powdered sugar. Cool on rack.

Strawberry Pizza

Description:

Sandy Jones

Ingredients:

CRUST:

1 cup flour

1/3 cup shortening

1/2 teaspoon salt

2-3 Tablespoons water

FILLING:

1 8-oz package cream cheese

2 tablespoons lemon juice

GLAZE:

1/2 cup strawberries (mashed)

1 cup sugar

1 cup water

3 tablespoons cornstarch

Dash salt

2 tablespoons lemon juice

Instructions:

Crust: Cut shortening into flour and salt until particles are the size of peas. Sprinkle water, tossing with fork. Roll into pie crust, poke with fork and bake at 375 degrees F. until slightly brown.

Filling; Mash cream cheese and 1/2 cup sugar with beater and spread thinly on pastry.

Glaze: Stirring constantly, heat mashed strawberries, sugar, water, cornstarch and salt until thickened. Once thickened, add lemon juice. Pour glaze over strawberries. Cool before serving.

Bake 30-40 minutes.

Easy Strawberry Pizza

Description: Cool, refreshing, delicious dessert

Sherry Ashe and Sandy Jones

Ingredients:

1 package prepared pie crust

Strawberry jell

Strawberries

1 8-oz-pkg. cream cheese, softened

1 tablespoon lemon juice

1/4 cup sugar

Whipped topping, optional

Instructions:

Roll pie crust out to fit pizza pan. Prick with fork and bake according to package directions until light brown. Cool.

Combine cream cheese lemon juice and sugar, beat until well mixed. Spread over cooled pie crust.

Wash, core and slice berries. Arrange in single layer on pie/cream cheese.

Spread jell over strawberries.

Chill.

Cut slices with pizza cutter. Garnish with whipped topping if desired.

Surprise Cobbler

Julie Vander Wall

Ingredients:

1 quart canned or fresh fruit

Sugar

1 stick butter

1 cup flour

1 cup sugar

2 teaspoons baking powder

2 teaspoons salt

1/4 cup milk

Instructions:

Preheat oven to 350 degrees.

Heat 1 quart canned or fresh fruit with sugar to taste. Bring to boil. Melt butter in 9x13" pan in which the cobbler will bake. Mix flour, sugar, baking powder, salt together. Add milk to dry ingredients. Pour into the melted buttered pan. Add fruit. Bake 30-40 minutes.

The surprise is that the crust on the bottom bakes on the top.

Fried Rice

Fried Rice

Jimmy Jones

Ingredients:

2 cups rice

4 cups water

1 lb sliced bacon

1 egg

2 tablespoons vegetable oil or bacon grease

1 bunch green onions, finely chopped with ends

1 Tablespoon margarine

Soy sauce

Garlic salt

Instructions:

Cook rice in water. Stir occasionally. Just as the water is about gone, fluff rice and remove from heat. Cook bacon until crispy and then chop into small pieces. I like to cook the bacon in the microwave. Slice and sauté onions with one tablespoon margarine in microwave. Scramble and fry egg, chopping into pea size pieces. Heat vegetable oil in a frying pan. Add rice and flip until the oil is incorporated into the rice. Add soy sauce until it is the color brown you like. Add white onions in first, then bacon, and eggs. Add green onions in last, makes it prettier. Add garlic salt to taste.

Main Dishes - Beef

Beef Pot Roast

James Jones

Ingredients:

- 1 large chuck roast (tough but tasty)
- 6 small white onions quartered (toothpick if necessary to keep together).
- 18 small (1 inch) red potatoes (quarter or half larger potatoes to make the same number of pieces.
- 20 carrot pieces, 2 inches long.
- 2 packages of good brown gravy mix.
- 4 Tbsp flour
- 1 Tbsp dried onion
- 2 beef bouillon, granulated
- 4 cups of water.

Directions:

Brown the roast, put in a large covered baking pan with $\frac{1}{2}$ cup of water, dry onion and one granulated beef bouillon on top. Cook until done.

Arrange veggies around and onions on top of the roast.

Cook until veggies are done, onion take the longest time to cook.

Collect the juices from the baking pan.

In a large frying pan prepare six cups of good brown gravy using the drippings and water to make 6 cups, flour and packages of brown gravy mix.

Pour gravy over the meat and veggies and bake uncovered until bubbly.

All you need is bread to go with healthy serving of this main dish.

Beef Stew

Marsha Jones

Ingredients:

- 1 lb stew meat
- $\frac{1}{2}$ onion, chopped
- 3 carrots, sliced 1 inch long
- 1 bay leaf
- $\frac{1}{8}$ cup ketchup
- $\frac{1}{8}$ cup red wine
- $\frac{1}{4}$ cup bouillon
- $\frac{1}{2}$ tsp Lawry's seasoning salt

Directions:

Combine all ingredients in crock-pot and cook for 7-8 hours on low.

Server over Lipton fettuccini alfredo noodles.

Beef Prime Rib Roast

Description: The name Prime Rib means that it comes from the beef rib section, which contains the most connective tissue, and the word "prime" is generally the top or highest grade of meat and contains the most marbling effect, both of which make it the most juicy and tender meat cuts.

Beef Prime Rib roast is considered one of the most elegant cuts of beef traditionally served during the Christmas holidays and it is preferred by many hotels and fine restaurants.

James Jones

Because beef rib cuts are more tender, "dry heat" roasting is preferred. This means you do not cover or add liquid which is called "moist heat" cooking, used to tenderize tougher cuts of meat.

Roasting :

There are several methods for cooking a beef rib roast. There is the slow method where the oven temperature is set around 200 to 225 degrees F. and the meat is cooked at a rate of 23 to 24 minutes per pound. This method is common where large upright ovens are used.

The second and probably the most popular is using a medium heat of 325 degrees F. and cooking for 17 to 20 minutes per pound. Another method, which I like the best, is a searing method where the roast is cooked at 450 degrees F. for 25 to 30 minutes and then at 325 degrees F. for 13 to 15 minutes per pound or until the meat thermometer reaches 5 degrees under desired temperature. This is because the internal temperature will continue to rise about 5 degrees after it is removed from the oven. Remember, if the meat thermometer is placed properly, it will tell you when your roast is ready.

Beef Stroganoff - Crock Pot Method

James Jones

Ingredients:

2 ½ lbs Lean Sirloin or Chuck Roast

Rice or wide egg noodles (Enough for your family)

3 medium white onions sliced and coarse chopped

1 cup sour cream

5 garlic cloves (pressed)

2 packages beef gravy mix (Or make your own)

Directions:

Cut beef into strips, ¼ x ¼ x 2 inches or there about.

Sauté beef in a large frying pan till brown.

Add onions and garlic and bring to boil.

Place boiling contents into Crock Pot cover with water and cook until beef can be cut with a fork.

Make 4 cups of thick gravy using the liquid in the crock pot, extra water as needed and the beef gravy mix. (1/8 cup of margarine, 1 heaping Tbsp of flour, 2 beef bullion and a cup of water makes a cup of gravy.)

Add gravy to cooked beef.

Add Sour Cream when ready to serve. Lightly mix.

Serve over cooked rice or cooked egg noodles.

Beef Stroganoff - Quicker Stove Top Method

James Jones

Ingredients:

2 ½ lbs Lean Sirloin Roast - (Use lean tender sirloin only)

Rice or wide egg noodles (Enough for your family)

3 medium white onions sliced and coarse chopped

1 cup sour cream

5 garlic cloves (pressed)

2 packages beef gravy mix (Or make your own)

Directions:

Cut beef into strips, $\frac{1}{4} \times \frac{1}{4} \times 2$ inches or there about.

Sauté beef in a large frying pan till brown.

Sauté onions in microwave until done.

Add cooked onion and pressed garlic to beef, cover with water and cook until beef can be cut with a fork.

Make 4 cups of thick gravy using the liquid in the crock pot, extra water as needed and the beef gravy mix. (1/8 cup of margarine, 1 heaping Tbsp of flour, 2 beef bouillon and a cup of water makes a cup of gravy.)

Add gravy to cooked beef.

Add Sour Cream when ready to serve. Lightly mix.

Serve over cooked rice or cooked egg noodles

Bulgoggy (Bulgogi, Bulgoki, Bulkogi.....)

(Jeff and Marsha)

Description: Korean Barbecue: There are many ways that this meat preparation is spelled. The preferred way seems to be bulgogi. One reference says the word means "fire beef".

Ingredients:

2 to 4 lbs of Beef prepared *Korean BBQ style

8 tablespoon sugar

1 cup soy sauce

8 tablespoon sesame or salad oil

8 tablespoon roasted sesame seed

1cup chopped green onion

5 cloves garlic (minced)

$\frac{1}{2}$ teaspoon black pepper

Instructions:

Place beef in freezer $\frac{1}{2}$ hour.

Select beef that can be thinly ($\frac{1}{8}$ th inch) sliced cross grain in strips preferably 1" X 8".

Meat must be lean with no grizzle.

You can use any beef that can be cut in this fashion. (sirloin, tri tip, boned and defatted chuck).

Brisket is the easiest to cut, but it can be tough.

Pound tough meats on both side to render tender

Mix ingredients and add meat.

Marinate 1 – 2 hours room temperature or in the refrigerator overnight.

Barbecue to desired doneness.

Chicken Fried Steak

Sandy Jones

Ingredients:

1 full round steak (double tenderized by the butcher)

2 cups flour

1 Tbsp of Lawery salt

4 - 6 beef bouillon cubes (granulated)

½ tsp of pepper

1 cup cooking oil

1 cup cracker meal

2 eggs beaten

2 patties of pork sausage

2 Tbsp dried onions

1 10 oz can of cream of chicken soup

3 cups of whole milk

Directions:

Cut steak into serving size pieces.

Mix Lawery salt, flour, bullion and pepper.

Pound flour mix into the tenderized meat.

Dip floured beef in eggs and cover with cracker meal.

Deep fry in a large frying pan and keep hot in the oven.

Rule of thumb is a cup of gravy per person.

Pour oil out of the frying pan leaving about 4 Tbsp.

Fry the sausage breaking it up in tiny bit.

Reconstitute dried onions in the cooked sausage adding water as needed.

Cook out all water and add 3 heaping Tbsp of the flour mix. Cook the flour mix a little and add can of soup.

Mix and slowly add 3 cups of milk, mixing until all lumps are gone.

Add more milk is needed to get the desired consistency.

Serve with mashed potatoes and a broccoli a dante..

Serves 4 to 6

Chipped Beef (Dads recipe)

Julie Vander Wall

Ingredients:

1 can dried beef

4 slices of white onion

4 (heaping) Tbsp flour

1 stick margarine

2 cubes of chicken bouillon

4 cups milk

Directions:

Slice dried beef in thin strips.

Rinse with warm water. (The more you rinse the less saltier the beef will be),

Chop and sauté onions in butter.

Melt butter and make a roux with the flour on a medium high heat.

Cook for about 1 minute.

Crush bouillon and add to rue.

Slowly add milk while stirring.

The mixture should be boiling.

Add more milk to thin.

Add dried beef.

Serve over toast immediately.

Variations: You can serve over biscuits or potatoes. You can use green onion sliced thin in place of white onion. You can dice and sauté green pepper to add to mixture as well. You can use 1 lb. browned ground beef in place of dried beef.

Chili

NOCC Chili Cookoff first prize winner

Jimmy Jones

Ingredients:

1 package Carroll Shelby Chili Kit

2 1/2 lbs ground beef, browned

1 large white onion, chopped and sautéed

5 cloves garlic, crushed

1 can (29 oz) Hunts tomato sauce

1 can (29 oz) pinto beans, drained

1 can (15 oz) black beans, drained

1 can (15 oz) kidney beans

1 can (29 oz) chili beans, DO NOT drain

Instructions:

Place the large package of Shelby seasonings and all the other ingredients in the crockpot. Add extra tomato sauce to fill pot. Cook on high 4-5 hours.

Serve with hot cornbread.

Curry Beef

Description: Veal, Pork, Chicken or any raw wild meats can be substituted for beef.

Loo Beow KuanAdrian Teo's Mother in law

Ingredients:

2 ½ pounds of Chuck Roast cut in bit size cubes

1 cup finely chopped onions

4 – 5 cloves garlic, peeled and thinly sliced

1 ½ inch cinnamon stick

3 – 4 cardamom seeds

2 segments star anise

¾ cup of coconut milk

4 –5 Tablespoons curry powder

Salt to taste

Instructions:

Heat enough oil to sauté onions, garlic, cinnamon, cardamom and anise until brown.

Add curry powder and continue to cook until oil seeps through (15 – 20 min).

Add meat and stir fry for another 15 – 20 min.

Place mixture and 1 cup of water in a crock pot and cook for 2 or 3 hours.

Add coconut milk and cook until meat is tender.

Enchiladas....red

Ingredients:

1 pound hamburger browned and drained

1 cup of chopped white onions sauted in micro 9min

1 2.25 oz can chopped olives

1 15 oz can spicy refried beans

16 oz cheddar cheese shredded

16 oz jack cheese shredded

1 28 oz can La Victoria red enchilada sauce mild

1 10 oz can Aunt Penny's white sauce

1 24 oz jar La Victoria red salsa mild

24 thin corn tortillas

Instructions:

Mix olives, onions and cooked beef.

Deep fry tortillas for three sec. and stack between napkins.

Mix and heat the two sauces.

Assembly:

Dip tortilla in sauce.

Add meat, beans, cheese and salsa

Roll and place in a greased pan face down.

Cover with two sauce mix

Bake until bubbly and heated through.

Cover with cheeses and bake till cheese is melted.

Serve with Spanish rice.

Filet Mignon

Marsha Jones

Ingredients:

1 beef filet

Sliced bacon

Lawry's Seasoning salt

Lemon pepper

Worcestershire sauce

Toothpicks

Directions:

Clean and cut filet into 1¼-inch steaks.

Wrap each steak with at least two strips of bacon.

Secure bacon with toothpicks.

Over season with Lawry's seasoning salt and lemon pepper, then drench with Worcestershire sauce (John taught me this). Cook on a HOT grill by putting the seasoned side down on the grill.

Apply the same seasoning to the steaks while they are on the grill.

The spilled sauce makes a nice smoke for the steaks.

Cook 4-5 minutes on each side twice for a total of 16-20 minutes.

Great with fresh bread and potatoes.

Green Chicken Enchiladas

Julie Vander Wall

Ingredients:

2 cooked chicken breasts, diced or shredded in small pieces

1 large can Ortega chiles

2 bunches of green onions, sliced thinly

2 lbs. grated jack cheese

2 large cans green enchilada sauce

Directions:

Completely wrap all corn tortillas in damp paper towels. Warm them in the microwave until they bend easily. Fill tortillas with a good amount of cheese and a small amount of the following: chicken, onions, and chiles. Roll the tortilla up tightly and place in greased 9x13 pan. Pour 1 can of green enchilada sauce over the top. Sprinkle with some cheese. Bake at 350 degrees for about 30-45 minutes. The dish should be bubbling and heated through.

This recipe usually makes two 9x13 pans and one 9x9 pan. I freeze the other two pans without the sauce on top and cook at a later time. This is great for entertaining or giving a meal to another family. Serve with Mexican or Spanish rice.

Italian Goulash

This has got to be a oxymorongoulash is Hungarian stew

James Jones

Ingredients:

- 1 pound of ground beef
- 1 15 oz can of Chef Boyardee Beefaroni
- 1 each medium green and red pepper
- 3 clove of fresh crushed garlic
- 1 can 15 oz can of Hunt tomato sauce
- 1 large white onion
- 1 Tbsp Italian seasoning

Directions:

Brown the beef and pour off excess fat leaving enough to sauté veggies.

Quarter the onion and then slice down to form crescents.

Cut peppers about the same size.

Sauté peppers, onions and garlic in the meat mixture.

Add seasonings, Beefaroni and tomato sauce and simmer for 15 minutes

Serve with Garlic Bread.

Liver and Onions

Matt Kuitunen's favorite

Ingredients:

- 4 slices of beef or calves liver thin sliced
- 1 large white onion thinly sliced (Sauté full slices)
- 1 box of button mushrooms sliced
- 3 beef bouillon cubes (Granulated)
- ½ cup of flour
- 1 tsp Lawery salt

Pepper

8 slices of cooked bacon (reserve the drippings)

2 servings of mashed potatoes

1 vegetable side dish (Steam spinach preferred)

2 packaged of brown gravy mix

Directions:

Peel, quarter and boil potatoes until done.

When done set aside and keep warm, cream just before serving,

Mix flour, two bouillon cubes granulated, Lawery salt and pepper. Cover liver with flour mix.

In a large frying pan place bacon dripping and extra oil as needed.

Fry liver done to a dark brown.

Remove liver and make at least three cup of brown gravy with drippings flour and brown gravy mix.
(See gravy recipe)

Place liver in gravy and cover with the sautéed onion.

Simmer for at least 15 minutes.

Garnish with bacon and sautéed mushrooms.

Serve with mashed potatoes, vegetables and cold buttermilk.

Meatball Sauce

Sauce for cocktail meatballs

Sherry Ashe

Ingredients:

2 jars Heinz chili sauce

10 ounce of grape jelly

Directions:

Combine ingredients for sauce. Simmer over low heat until jelly melts. (Or put in microwave and stir frequently). Pour sauce over meatballs. Can serve immediately or put in oven for 15-20 minutes. Freezes well.

Can also add hot dogs cut in 1/4's or sausages and pour sauce over to make larger amount of meat and add variety.

Comments:

She says after the sauce cooks up she sometimes "doctors" it up by adding mustard, ketchup and/or brown sugar. I did not doctor it up.

Meatloaf

Marsha Jones

Ingredients:

1 lb ground beef

1 egg

½ onion, diced

¼ cup bread crumbs

¼ cup ketchup

½ tsp salt

½ tsp pepper

Directions:

Combine all ingredients and mix together.

Put into a small greased baking dish, top with ketchup.

Bake at 424°F for 45 minutes.

Meatloaf

Sandy Jones

Ingredients:

3 lbs. ground beef

1 lb. ground pork

1 medium onion chopped

1 Tbsp of Worcestershire sauce

2 tsp celery salt

1/2 .25 oz can of chopped olives

4 slices of cubed white bread (3/4 inch pieces)

1 egg beaten

Directions:

With your hands mix all ingredients well.

Fold in cubed bread.

Make into two loaves. Freeze one and put one in a small loaf pan.

Bake uncovered at 350 degrees F. for 1.5 hrs.

Remove from oven, pour off grease and cover the top with Catsup.

Serve with baked potato and green vegetables.

Makes 2 loaves

Meat Marinade (London Broil)

Julie Vander Wall

Ingredients:

3 Tbsp sugar

2 Tbsp ketchup

1/4 c soy sauce

1 clove garlic, pressed

Directions:

Combine all ingredients and marinate meat at least 2 hours or even overnight.

Suggested meats to use: pork steak, round steak, London Broil, top sirloin, and spareribs.

Our family favorite would be London Broil.

Speedy Mexican Beef Skillet Dinner

Sharon Ashe

Ingredients:

1 lb lean ground beef

1 small onion, chopped

1 garlic clove, minced

1 (10 3/4-oz.) can condensed cream of mushroom soup

1 (4.5-oz) can Old El Paso chopped green chiles

1 (10-oz.) can Old El Paso enchilada sauce

2 cups tortilla chips, broken slightly

4 oz. (1 cup) shredded cheddar cheese

2 tablespoons chopped fresh cilantro, if desired

Directions:

In large skillet, cook ground beef, onion and garlic over medium-high heat until beef is thoroughly cooked, stirring frequently. Drain.

Stir in soup, chiles, enchilada sauce and chips. Reduce heat to medium; cook and stir 3 to 4 minutes or until thoroughly heated and bubbly.

Sprinkle with cheese . Cover; cook an additional 2 to 3 minutes or until cheese is melted. Sprinkle with cilantro (optional).

This recipe has the flavor of enchiladas, but is an easy one to prepare as a skillet dinner. The tortilla chips soften until their texture resembles that of corn tortillas. Use either white or yellow chips, and save a few to crush and sprinkle over the skillet for a crunchy garnish.

Team this skillet casserole with corn muffins and fresh orange and lime segments.

Pepper Steak

James Jones

Ingredients:

- 1 pound of ground beef
- 1 bunch of green onion
- 2 granulated beef bullion cubes
- black pepper
- 4 Tbsp dried onions
- 1 Box of Mushrooms (Optional)
- 1 package of brown gravy mix (or make your own)
- 1 medium green pepper
- 1 tsp Worcestershire Sauce

Directions:

Mix beef , Worcestershire sauce, pepper, dried onion and granulated beef bouillon.

Form two or three hamburger steaks about 3 inches wide 6 inches long and ¾ inches thick.

Fry steaks to desired doneness.

Make about three cups of brown gravy.

Simmer cooked steaks in gravy at least 15 minutes.

Sauté separately, sliced green onions including tops, mushrooms and sliced green pepper.

Serve steak and mashed potatoes covered with gravy and garnished with sautéed onions, mushrooms and peppers.

Provolone Ranger Burgers

Marsha Jones

Ingredients:

- 2 Tbsp. vegetable oil
- ¼ c. minced onion
- 2 cloves garlic, minced
- ¼ cup breadcrumbs
- ½ cup grated Romano cheese
- 1 large egg
- 1 ½ tsp. salt
- 1 tsp. pepper

6 slices provolone cheese

Directions:

Heat the vegetable oil in non-stick pan and sauté the onions until tender, about 2 minutes.

Add the garlic and cook for 1 minute.

Remove from heat and transfer to a dinner plate.

Place in refrigerator uncovered and allow to cool.

In a large bowl combine the onion mixture, and ground beef. Add the breadcrumbs, Romano, egg, salt and pepper and gently but thoroughly combine.

Form the mixture into 6 burgers.

Grill to desired doneness and top with provolone cheese.

Reuben Sandwich

James Jones

Ingredients:

2 slices of Jewish Deli Rye Bread

2 heaping Tablespoons sauerkraut

2 Slices of Swiss cheese

1/4 inch of thinly sliced corn beef or pastrami

Russian or thousand dressing

Instructions:

Lightly butter one of each slice of bread and put dressing on the other

Layer meat, cheese, and sauerkraut

Grill both sides until heated through and cheese is melted.

Variations:

Replace sauerkraut with thinly sliced pickle, use ham and replace dressing with mayo or Miracle whip.

Santa Maria Tri-Tip Sandwich

Santa Maria, California, is home to the Barbecue Hall of Fame and a passionate band of grillers who have perfected the art of cooking a relatively unknown but unbelievably delicious cut of meat. Also known as "bottom sirloin butt," tri-tip should be grilled no more than medium-rare, then cut into thin slices and served on French bread.

Marsha Jones

FOR THE SAUCE:

1Tbsp olive oil

½ cup finely diced red onion

1 tsp minced garlic

½ cup chicken broth

¼ cup ketchup

¼ cup steak sauce

1 Tbsp finely chopped fresh parsley

1 Tbsp Worcestershire sauce

1½ tsp ground coffee

¼ tsp freshly ground pepper

FOR THE RUB:

1 Tbsp cracked black pepper

2 t garlic salt

1 t dry mustard

1 t paprika

¼ tsp cayenne pepper

MEAT AND GRILL

2 to 2½ pounds tri-tip beef, about 1 ½ inches thick

12 slices of French bread

Oak, mesquite, or hickory chips soaked in water for at least 30 minutes

To make the barbecue sauce:

In a medium saucepan over medium-high heat, warm the olive oil.

Add onion and garlic and cook, stirring occasionally, until soft, about 5 minutes.

Add the chicken broth, ketchup, steak sauce, parsley, Worcestershire sauce, ground coffee and black pepper.

Bring the mixture to a boil, then reduce the heat to a simmer and cook, stirring occasionally, until reduced to half cup. About ten minutes.

Puree the sauce in a food processor or blender.

Allow to cool cover and refrigerate until ready to use.

Bring to room temperature before serving.

To make the dry rub:

In a small bowl, mix together the black pepper, garlic salt, mustard, paprika, and cayenne.

Press the mixture into the surface of the tri-tip, cover with plastic wrap, and refrigerate for 3 hours or as long as 24 hours.

Follow the grill's instructions for using wood chips.

Sear the tri-tip directly over medium heat, turning once, until both sides are seared., about five (5) minutes total.

Then grill the tri-tip indirectly over medium heat, turning once, until the internal temperature is about 140 degrees F; for medium-rare, 20 to 30 minutes more.

Allow to rest for five (5) minutes before slicing thinly on the diagonal against the grain.

Build each sandwich with slices of meat and a dollop of sauce.

Shish-Kabob

Description: Marinade Sauce for Shish-Kabob

Mark Wheeler

Ingredients:

Marinade: Mix the following : (Double if necessary)

½ cup oil

1 cup apple vinegar

1 cup of honey
2 large cans tomato sauce
½ cup diced onion
¼ cup ketchup
¼ cup mustard
4 cloves garlic
½ teaspoon pepper
4 beef bouillons crushed

Instructions:

Mix all ingredients together.

Soak goodies in sauce all night.

Skewer each item separately

Goodies: (Qty by how many you feed)

Cubed top sirloin. (1 stick per adult)

1 each Green, red and yellow peppers.

2 each White medium onions cut in 1/8.

1 Box of Whole Medium Mushrooms.

2 each Yellow squash and zuchinni.

1 whole Pineapple cut up. Don't Marinate

2 skewers Firm Cherry Tomatoes. Don't Marinate

Serves 8—10

Spaghetti Sauce

James Jones

Ingredients:

1 can (28 oz) crushed tomatoes
2 cans (28 oz) tomato sauce
1 can (4.26 oz) chopped black olives
5 cloves of garlic (crushed)
2 Tbsp sugar
3 bay leaves
1/2 tsp basil
1 Tbsp season all
1/2 tsp oregano
1/2 tsp rosemary
1/4 tsp nutmeg
1/3 cup parsley flakes
2 medium onions chopped and microwaved 9 minutes
2 pounds of ground beef, browned

Directions:

Crock Pot for at Least 4 hours.

Serves a Lot

Stuffed Peppers

Jimmy Jones

Ingredients:

6 green peppers

1 1/2 lbs. ground beef

1/4 cup chopped onion

Dash Worcestershire Sauce

1/8 teaspoon pepper

1 1/2 teaspoons beef bouillon

1 cup crackers, crushed

1/4 teaspoon oregano

1/4 teaspoon basil

1/4 teaspoon garlic powder

2 cans (8 oz) tomato sauce

Instructions:

Preheat oven to 350 degrees.

Carefully remove top of peppers, seeds and core. Combine other ingredients using only 4 tablespoons of tomato sauce to moisten mixture. Set aside remaining tomato sauce.

Pile mixture into peppers and place in baking dish. Pour remaining sauce over peppers.

Cover with foil and bake for 1 1/4 hours. Baste occasionally and add a little water if needed.

Serves 4-6

Sukiyaki(Japanese)

James Jones

Ingredients:

2 pound beef sirloin (thinly sliced - hint: slice meat when partially frozen)

1 bunch green onions (cut into 2" diagonal slices)

2 tofu cakes (cut into bite sized squares)

5 ounces harusame (clear filament noodle), (dried noodles - parboil for 1-2 minutes for precooked noodles found in the refrigerated section - rinse well with water)

10 ounces spinach (trim off ends)

1 package of fresh mushrooms (sliced) sautéed in butter

Chinese cabbage (cut into 2" pieces)

1 can bamboo shoots (drained and rinsed well)

1 can water chestnuts (drained and rinsed well)

2 cups of bean sprouts

Directions:

Arrange ingredients above in bundles on a large platter.

Sauce Ingredients:

1 ½ cup soy sauce

4 beef bullion

3 Tbsp sugar

1 cup water

Sauce Directions:

Mix all ingredients for the cooking broth and bring to a boil. Pour into a container and set on the dining table alongside meat and vegetables.

Warishita Cooking Broth Ingredients:

1 cup soy sauce

1 cup mirin

1 tsp sugar - if you like it sweet add more sugar to taste

1 cup dashi (* see below)

Warishita Cooking Broth Directions:

None Given

Continued on back

Basic Dashi (bonito fish stock broth) Ingredients:

1 cups water

2" long konbu (dried kelp)

1/4 cup dried bonito flakes

Directions:

Wipe konbu with a damp cloth.

Place water in a saucepan and soak the konbu for 30 minutes then heat.

As soon as the water begins to bubble and just before boiling, remove the konbu.

Do not overcook.

Add dried bonito flakes.

As soon as the water comes to a boil turn off the heat.

Allow the bonito flakes to settle to the bottom of the pan.

Strain broth through a cheese cloth.

Discard konbu and bonito flakes.

At the Dinner Table:

Heat the electric fry pan and place a tablespoon of vegetable oil in pan.

Add the beef spreading the thin slices, add a small amount of cooking broth.

Add a portion of the other ingredients from the platter in the pan in a decorative bundled manner.

The key to cooking this dish is to keep 1/4" broth in the pan at all times.

Add cooking broth as it boils off.

Guests then serve themselves from the pan. Add more ingredients as the food is eaten.

Serves 4

Swiss (Herbed) Steak

Grandma..... Jim Mother's Favorite

Ingredients:

1 full round steak (double tenderized by the butcher)

1 medium onion thinly slice and quartered

2 cups flour

1 TBS of Lawery Salt

4 – 6 beef bullion cubes (granulated)

2 bay leaves

1 TBS ground thyme

½ tsp of pepper

4 – 6 cups of water

3 TBS of cooking oil

Directions:

Cut steak into serving size pieces.

Mix Lawery salt, flour and pepper.

Pound flour mix into the tenderized meat.

Brown the coated meat in the cooking oil.

Place meat in a covered cooking dish.

For gravy one cup of water per one heaping TBS of flour mix per one granulated bouillon cube per person served.

Mix gravy mixture well and pour over meat.

Sprinkle with thyme and add bay leaves.

Cover and bake at 350o F for 1.5 hour.

Serve with mashed potatoes and a green vegetable.

Tamales

This a traditional Christmas and New Year Mexican Dish

Marsha Jones

For chili paste Ingredients:

4 packages Pasilla chile pods

4 packages California chili pods

3 cloves minced garlic

1/8 c. chili powder

2/3 c. water

3 t. ground cumin

1 Tbsp. chili water

2 ¼ tsp. salt

Chili paste Directions:

Cook chilies in boiling water until they puff up and are soft.

Remove from pan and carefully peel and discard skin, stems and inner seeds.

In food processor put chili pulp, and remaining ingredients.

Mix well.

For the Masa Ingredients

10 lbs prepared masa from specialty shop

Masa Directions:

Add 6 Tbsp. chili mixture to masa (to taste/look).

Mix well.

For the meat

1 large Pork shoulder

Meat Directions

Cook pork shoulder, remove fat, and grind meat in meat grinder (will be very fine).

Heat meat in a large frying pan using drippings from the roast to make the meat moist.

Add 2 t. salt, garlic powder, ground cumin, and chili paste to taste.

If needed, add water to make the meat moist.

Continued on back

For the Assembly

2 packages of Cornhusks

Assembly Directions

Soak cornhusks in water over night.

Rinse each husk to remove corn silk and debris.

Spread wide half of husk with a layer of masa.

Place a small spoonful of meat in center of husk, on top of masa.

Roll husk together and fold in half.

Stand up in steamer and steam for 2 ½ hours.

Take one tamale out and let it sit for a couple of minutes. Unwrap and test for doneness (make sure masa holds together well).

Make a lot to share with family and friends

Main Dishes - Cheese

Easy Cheesy Enchiladas

Marsha Jones

Ingredients:

1 can Las Palmas enchilada sauce

1 can Aunt Penny's white sauce

Corn tortillas

Shredded cheddar cheese

Directions:

Preheat oven to 350 degrees F.

In a saucepan heat enchilada sauce and white sauce until well blended.

Remove from heat.

On a microwave proof plate layer one paper towel, a stack of corn tortillas, and another paper towel.

Heat for two minutes, or until heated.

Dip one side of a tortilla in the sauce mixture.

Lay it on a plate and put shredded cheese along one edge.

Roll tortilla and put it in a casserole dish.

Repeat for remaining tortillas.

Pour the remaining sauce over the enchiladas.

Top with more shredded cheese and cook for 20 minutes.

Eggplant Parmesan

Jimmy Jones

Ingredients:

2 Japanese Eggplants

1/2 cup cooking oil

1 cup flour

1 cup cracker meal

2 eggs, beaten

1 cup spaghetti sauce

1 cup mozzarella cheese

Parmesan cheese

Instructions:

Peel and slice eggplant lengthwise 3/16" thick.

Flour, dip in egg and dip in cracker meal.

Fry in oil until golden brown.

Place cooked eggplant in a baking dish.

Cover with spaghetti sauce

Spread mozzarella cheese on top and sprinkle with parmesan.

Bake until bubbly

Serve with garlic toast and green salad.

Pizza

Jennifer Wheeler

Ingredients:

1 3/8 slightly warm water

4 cup. bread flour

2 Tbsp. dry milk

1 Tsp salt

1 Tbsp. butter

1 Tbsp active dry yeast

Directions:

Dump all the ingredients in order in the bread maker, turn it on dough mode and go play with your kids.

Toppings

1 lb. Mozzarella cheese

Your favorite canned sauce.

Pepperoni is the only topping acceptable. Andrew says so.

Olives are important to Brianna.

Jen likes sautéed mushrooms and sweet onions

On pizza night we like to make one pizza for the adults with half the dough and then break the other half into four pizzas that each child can cover their own way.

Cook on 400 degrees F. for twenty minutes.

Switch trays on racks after ten minutes.

Main Dishes - Pork

Baby Back Ribs

James Jones

Ingredients:

Baby Back Pork Rib (Half rack for each person)

1 bottle (28 oz) of Premium Bull's-Eye BBQ Sauce (Original)

4 heaping Tablespoons of brown sugar

1 tsp granulated chicken bouillon per rack of ribs

Pepper to taste

Directions:

Cut rack of rib in half or to fit well in pan.

Place ribs meaty side up in pan.

Sprinkle with pepper and granulated chicken bouillon.

Bake one hour covered at 350o F until done

Mix sauce and sugar.

Remove top when done and baste bottom of ribs.

Baste and broil until caramelized.

Do the same on the meaty side of ribs.

Serve with baked potato and green salad.

Chili Verdi

James Jones

Ingredients:

6 Pork Chops or loin cuts (remove bone, fat and gristle and cut into bit size cubes)

1 can (4 oz) of green chili peppers

2 cubes of chicken bullion

¼ teaspoon powdered cumin

1 tablespoon of dried onion

½ stick of margarine

1 large green pepper (Sliced ¼ / 1 ½ inch)

1 large white onion (Slice same size as peppers)

1 can (15 oz) whole tomatillas

1 can (7 oz) of Chili Verdi sauce (optional)

Directions:

Brown pork in a skillet with margarine.

Add green chili peppers, bullion, cumin, and dried onion.

Cook with enough water to keep wet until the meat is very tender (half hour or more).

Add remaining ingredients and cook until the veggies are as you like them.

Pepper and salt to taste.

Serve over rice.

Chili Verdi

James Jones

Ingredients:

1 pound pork loin

1 jar (24 oz.) of mild La Victoria Salsa Verde

10 uncooked Tomatillos or 1 15 oz can

1 large white onion

1 large green pepper

Box of Mushrooms Sautéed in butter and used as garnish.

2 cups of cooked rice

Directions:

Cut pork into bite size pieces, brown and then simmer in half the Salsa Verde sauce and water until the pork is very done.

If tomatillos are raw, cook with the meat at the end.

Quarter the onion and then slice down to form crescents.

Cut peppers about the same size.

Sauté in the meat mixture.

Add remaining Salsa and simmer for 15 to 20 minutes.

Serve over rice and garnish with sautéed mushrooms.

Use frijoles and melted cheese as a side dish.

Glazed Baked Ham

James Jones

Ingredients:

Farmer John Sugar Cured Ham (Whole, Butt and Shank)

1 20 oz can of Pineapple slices (reserve juices)

¼ cup of brown sugar.

Directions:

Cover the ham air tight with heavy duty aluminum foil.

Cook at 350o F (17 minutes or until thermometer reads 140o F)

For the last hour remove foil and remove excess fat.

Mix reserved juices and brown sugar for basting.

If you are preparing a whole ham, lightly (1/8 inch) score the ham in a diamond fashion,

Place the pineapple slices on the ham and secure with toothpicks if necessary.

Pack the pineapple area brown sugar.

If a butt or shank, prepare the cut area as explained above.

Put back in the oven and baste every 15 minutes for the last hour.

When done, let set 15 minutes before cutting.

Pork and Beans and Franks

Simple addition to Glorified Pork Beans make it a main dish.

James Jones

Ingredients:

½ pound of bacon cooked and crumpled

1 large white onion thinly sliced and chopped sautéed

1 large can of VanCamps or Campbells Pork and Beans

3 Tbsp brown sugar

1 or 2 hot dogs per person, Kielbasa may be substituted for hot dogs

Directions:

Mix all ingredients except hot dogs in crockpot and cook on high for 1 1/2 hours. Grill hot dogs and cut crosswise in 1/2" pieces. Add to glorified pork and beans and continue cooking for 30 more minutes.

Note: VanCamps Baked Beans, Original is a pretty good substitute for this recipe, Bushes is not sweet enough.

You can microwave for a faster meal.

Pork Chops Rice and Gravy

Jimmy Jones

Ingredients:

Pork chops with the bone adequate for guests

3 chicken bouillon cubes (smash cubes)

1/4 pound (1 stick) butter

1 can cream of chicken soup

2 Tablespoons dried onion

1 heaping tablespoon of flour per cup of water for gravy

1 cup cooked rice per guest

Instructions:

Brown pork chops in large frying pan with 1/4 stick of butter. Put granulated on chop and caramelize.

Steam in a little water until chops are done.

Cook out all water making sure chops are caramelized.

Remove chops, then simmer the dried onions in drippings with water until reconstituted.

Using the onions, flour, remaining butter, water as necessary, and chicken soup, make one cup of gravy per guest.

Simmer chops in gravy for at least 15 minutes.

Serve chops and rice with lots of gravy.

Variations: Sandra prefers fried rice or rice with sugar.

Stuffed Pork Chops

Harriet Ray

Ingredients:

6-8 thick boneless pork loin chops 1 pkg. stove top stuffing mix (pork) 3 stalks celery 1 small onion
5-6 mushrooms

Directions:

Brown chops in small amount of oil prepare stuffing mix according to package except add chopped celery, onion and mushrooms to liquid before adding bread crumbs in final step.

Mix might need a little more liquid to make moist enough (make liquid from the pan you browned the pork chops in) About 1 cup scrape all the brown from the pan add to dressing Cut chops in the middle leaving together just enough to stuff.

Put in dish and cover (loosely) Bake in oven for 350 degrees F. for 30 minutes; then uncover the other 15 minutes.

Juicy Pork Loin Roast

Description: This recipe was given to me by my mother, Lora Moore Collier. It was one of my favorites as a child.

Sandy Jones

Ingredients:

3 teaspoon lemon juice and pulp (1 lemon)

1 teaspoon grated onion

1 teaspoon marjoram

1 teaspoon salt

1 teaspoon pepper

Instructions:

Preheat oven 325F.

Baste top of meat with seasoning every 20 minutes.

Bake 2 to 2 ½ hours.

Serve with baked sweet potato, Waldorf salad, rolls, and pumpkin pie.

Juicy Pork Loin Roast

Description: This recipe was given to me by my mother, Lora Moore Collier. It was one of my favorites as a child.

Sandra Jones and Sherry Ashe

Changed recipe (Sherry Ashe)

Ingredients:

3-4 lb pork loin roast

3 Tablespoon lemon juice

3 Tablespoons grated onion

3 teaspoon ground marjoram

1 1/2 teaspoon salt

1 1/2 teaspoon pepper

Directions:

Preheat oven to 350 degrees.

Cut top of roast 1/4" deep diagonally in both direction (crisscross so you have squares on the top). Place roast cut side up in a shallow roasting pan.

Combine remaining ingredients. Baste roast before placing in oven.

Baste again every 20-30 minutes until all sauce is used up. Cover roast lightly with foil. Remove foil last 30 minutes.

Bake at 350 for 1.5 to 3 hours depending on size of roast. See directions on roast packaging for temperature and length of time to cook. (Usually 20-30 minutes per pound.)

Suggested serving with Waldorf Salad, Rolls and Pumpkin Custard (Lora Collier)

Suggested serving for Larry: mashed potatoes and gravy, green beans

Suggested serving: Corn on the cob, potato salad, green beans

Suggested serving: sweet potato, broccoli with cheese melted on top, lettuce/pineapple/banana/cheese salad/WaWa's salad

Sweet and Sour Pork

If you like sweet and sour you will love this.

James Jones

Ingredients:

1 egg yolk

2 teaspoon water

1 tablespoon each flour and cornstarch

2 boneless thick pork chops (1 pound) cut into 1-inch cubes

salad oil

1 clove garlic, minced

1 green bell pepper, cut into 1-inch squares

1 medium onion, cut into wedges with layers separated

1 can (13 oz.) pineapple tidbits, drained

Directions:

Prepare cooking sauce and set aside, In a bowl, beat egg yolk with water; blend in flour and cornstarch until smooth, Add cubes of pork and stir to coat.

In a deep pan, pour oil to a depth of about 1 1/2 inches and heat to 340 on a deep-frying thermometer. Add meat and fry, stirring occasionally, until golden brown (about 10-12 minutes). Remove with slotted spoon put on paper towel.

Heat wide frying pan or wok over high heat. When pan is hot, add 2 Tbsp. oil. Add garlic and stir once. Add green pepper and onion and stir-fry for 1 minute, adding a few drops of water if pan appears dry. Add pineapple and meat. Stir in cooking sauce, add to pan, and cook, stirring until sauce bubbles and thicken, Makes 4 servings. Serve over white rice. Add crunches on top

Cooking sauce, In a bowl combine 3/4 cup water with 1 tablespoon each cornstarch, catsup, and soy sauce 4 tablespoons each sugar and wine vinegar; and a few drops liquid hot pepper seasoning.

Vermicelli with Sausage and Eggplant

James Jones

Ingredients:

1 1/2 lbs sweet Italian sausage

1 Tbsp olive oil
1 med onion, sliced
1 clove garlic, minced
1 med eggplant, cut into ½ " cubes
2 cups water
1 can (14 ½ oz) whole tomatoes in juice, crushed
1 can (6 oz) tomato paste
1 tsp each: sugar, oregano leaves and salt
1/8 tsp pepper
1 pkg. (16 oz) vermicelli, cooked

Directions:

Discard casings, crumble sausage and brown in hot oil; remove from pan.

Cook onion and garlic in drippings.

Add sausage and remaining ingredients, except pasta; bring to boil.

Reduce heat and simmer uncovered for 20 minutes until thickened; stir often.

Pour sauce over hot paste and toss.

Makes 8 servings.

Variations:

Substitute tomato paste with 1 medium can tomato sauce.

If using Japanese eggplant (long slender) bread ¼" slices after peeling it.

Bread with seasoned flour, egg beaten with a little milk, and cracker crumbs.

Fry eggplant in ¼" oil. Place sliced eggplant over pasta and cover with sauce.

Substitute vermicelli with spaghetti.

White Bacon Sandwich

A real artery clogger

James Jones

Ingredients:

1 slab of streak of lean salted fat back or salt pork
1 slice of Wonder Bread
A few tablespoons of flour

Instructions:

If not sliced from the butcher, slice at least 1/8 inch (It helps to freeze it for a short shile).

Placae in a pan of water and soak overnight. Change water a couple of times to remove some of the salt.

Remove the rind and save.

Flour both rind and fat back.

Fry or microwave for 7 minutes until brown.

Drain on paper napkins.

Serve 1 or 2 pieces on a folded slice of bread

Wash down with lots of water or lemonade

People with good teeth can eat the crispy rinds

Crumbled up in biscuit dough this makes crackling bread.

Main Dishes - Poultry

Chicken Chunk Summer Salad

Description: It is a great salad for summer/spring showers.

Julie Vander Wall

Ingredients:

8 cups cooked and cubed chicken breasts (3/4 in. cubes)

11 oz. can of water chestnuts

2 lbs. red grapes washed and individually picked

3 lbs. celery chopped in good-sized chunks

3 cups slivered almonds toasted

1 Tbsp curry powder

2 Tbsp soy sauce

2 1/2 cups pineapple chunks (1 can)

Directions:

Mix the above ingredients in a large bowl.

Serve on a bed of romaine or green leaf lettuce alongside a crescent or roll and fresh fruit.

This is a huge salad.

It feeds close to 20.

Chicken and Dumplings

James Jones

Ingredients:

1 whole frying/baking chicken

3 pounds of chicken backs, wings and necks (the scrags)

2 cups Bisquick mix

2/3 cup milk

6 quarts of Chicken Stock (See Chicken Stock Recipe)

Directions:

Remove Chicken legs and breasts and bake at 350o F. 1 ¼ hr. or until done.

Use the scrags to make chicken stock.

Place 3 inches of stock in a large pot with cover and bring to a boil.

Stir milk and Bisquick until soft dough forms.

Drop spoonful of dough into boiling stock .

Cook uncovered for 10 min.

Cover and cook for 10 more minutes.

Serve dumplings with cut up bite size hunks of baked chicken.

Make chicken salad out of leftover baked chicken.

Makes about 10 dumplings

Chicken and Rice Dish

Jennifer Jones Wheeler

Ingredients:

2-3 lbs frying chickens, cooked (may be boiled or fried)

3 cans condensed cream of chicken soup

3 teaspoons salt

3 dashes of pepper

3 Tablespoons parsley flakes

1 1/2 teaspoons celery flakes

3/8 or 1/4 teaspoon thyme

2 onions, finely chopped

2 bell peppers, seed, finely chopped

2 1/2 cups Uncle Ben's rice

6 1/4 cups water

Directions:

Bone chicken and cut into small pieces. Saute onion and pepper in oil or margarine till soft. Mix soup, seasonings, onion, pepper and water. Heat till boiling, stirring. Mix rice, chicken and soup together. Place all ingredients in a large baking dish or pan. Garnish with paprika. Cover and bake at 350 degrees F. for 1 to 1 1/2 hrs. Coll until thicken and rice is done.

Note: This recipe has been tripled.

Serves 20

Chicken Stock

This is one of the most versatile stocks you can make. It is excellent served on its own, ladled over steamed rice or noodles. If you're not using all of it right away, freeze the unused stock in small containers. Stewing chicken parts make a particularly flavorful stock and are less costly than fryer or broiler parts.

James Jones

Comment:

Most soups rely upon stock—a rich essence of poultry, meat, fish or vegetables—for moistness and flavor. The stock you prepare at home will yield the finest-tasting soups of all.. Stock making is easy; and although time-consuming, it yields ample quantities, which can be refrigerated or frozen in small containers for future use. Do not, however, be deterred from making soup if you don't have time to make stock. Seek out a good brand of canned broth at your local supermarket, or look for frozen or concentrated broth at specialty-food stores. If you like, give it an even fuller and fresher flavor by briefly simmering it with aromatic vegetables.

Ingredients:

1 leek, trimmed and carefully washed

6 lb (3 kg) stewing chicken parts

1 large yellow onion, peeled, root trimmed

1 large carrot, cut into 1-inch (2.5-cm) chunks

1 celery stalk with leaves, cut into 1-inch chunks

6 fresh parsley sprigs

3 fresh thyme sprigs

1 bay leaf

5 qt water

1/2 teaspoon peppercorns

salt

Directions:

Cut the white portion of the leek into 1-inch chunks and place in a large stockpot; reserve the green tops.

Add the chicken, onion, carrot and celery to the pot.

the parsley, thyme and bay leaf between the reserved leek tops and securely tie with kitchen string.

Add to the pot along with the water.

Over low to medium heat, slowly bring the liquid to a simmer, regularly skimming off the scum that rises to the surface until no more forms.

Add the peppercorns, cover partially and continue simmering gently for about 2 hours, skimming occasionally.

Line a strainer with a double layer of dampened cheesecloth (muslin) and set it inside a large bowl.

Pour the contents of the pot into the strainer.

Discard the solids.

Season to taste with salt and let cool to room temperature; then refrigerate.

A layer of fat will solidify on the surface of the stock; lift or spoon it off and discard.

Stock may be stored in a tightly covered container in the refrigerator for up to several days or in the freezer for up to 6 months.

Makes about 4 qts.

Chicken Pie

Note: Chicken pie is made some what like Chicken and dumplings

James Jones

Ingredients:

1 whole frying/baking chicken

3 pounds of chicken backs, wings and necks (the scrags)

2 1/4 cups Bisquick mix

2/3 cup milk

6 quarts of Chicken Stock (See Chicken Stock Recipe)

Directions:

Remove Chicken legs and breasts and bake at 350o F 1 ¼ hr. or until done.

Use the scrags to make chicken stock.

Mix Bisquick and milk until soft dough forms.

Turn onto a surface sprinkled with bisquick.

Knead 10 times.

Form into to equal balls.

Roll out thin to fit your cooking pan.

Place one crust in the bottom side of cooking dish.

Place serving sizes of the chicken in the dish.

Layer in the vegetables. Fill near top with chicken stock., Cover with top pastry.

Slice hole in top pastry.

Bake at 350o F for 25 to 30 minutes until crust is golden brown.

Chicken Salad

James Jones

Ingredients:

2 cups cooked chicken, finely cubed (either dark or white meat)

1 1/2 cups finely chopped celery

1 cup thinly sliced green onions with tops

1 jar (22 oz) sweet pickles, finely chopped

2 teaspoons celery seed

Salt to taste

Pepper to taste

1/2 cup mayonnaise or Miracle Whip or Vegonnaise

2 Tablespoons prepared mustard

Instructions:

Mix all ingredients.

Add more mayo or Miracle Whip as necessary

Chill and serve with as a sandwich spread.

Company Chicken

Marsha Jones

Ingredients:

4 boneless, skinless chicken breasts

8 slices of bacon

2 ½ ounces dried beef

1-10 ¾ ounce cream of mushroom soup

½ pint sour cream

Directions:

Spread dried beef on bottom of greased baking dish (use a large enough dish to lay chicken breasts flat and not overlapped).

Wrap each half chicken breast with a slice of bacon and lay on top of dried beef – do not overlap chicken breasts.

Mix soup and sour cream together and pour over chicken. Bake uncovered for 3 hours at 275°F.

Egg Rolls

A Jones Feast - James Jones

Easy Chicken Enchiladas

Sherry Ashe

Ingredients:

½ cup MIRACLE WHIP or Miracle Whip light dressing
1 teaspoon ground cumin
1/4 teaspoon red pepper
2 cups chopped cooked leftover Mexican chicken
6 flour tortillas (6-inch)
1 jar (12-ounces) chunky salsa
1 cup (4 ounces) Kraft natural shredded monterey jack cheese
1 teaspoon chopped cilantro (optional)

Directions:

Heat oven to 350 degrees F.

Mix dressing, cumin and red pepper.

Stir in chicken.

Spoon 1/3 cup of the chicken mixture onto each tortilla; roll up. Place, seam-side down, in 12 x 8-inch baking dish.

Pour salsa over filled tortillas; sprinkle with cheese.

Bake 30 minutes; sprinkle with cilantro.

Serve over hot cooked rice with chopped red peppers, if desired

Makes 4 servings

Prep time: 10 minutes. Cooking time: 30 minutes.

Green Chicken Enchiladas

Julie Vander Wall

Ingredients:

Corn tortillas
2 cooked chicken breasts diced or shredding in small pieces
1 large can Ortega chilies
2 bunches of green onions sliced thinly
2 lbs. grated jack cheese
2 large cans green enchilada sauce

Directions:

Completely wrap all corn tortillas in damp paper towels. Warm them in the microwave until they bend easily.

Fill tortillas with a good amount of cheese and a small amount of the following: chicken, onions, and chilies.

Roll the tortilla up tightly and place in greased 9 X 13 pan. Pour 1 can of green enchilada sauce over the top.

Sprinkle with some cheese.

Bake at 350 degrees F. for about 30 to 45 minutes.

The dish should be bubbling and heated through.

This recipe usually makes 2- 9 X 13 pans and 1- 9 X 9 pan. I freeze the other two pans without the sauce on top and cook at a later time. This is great for entertaining or giving a meal to another family. Serve with Mexican or Spanish rice.

Quick Fajitas

James Jones

Ingredients:

8 pieces of El Polo Loco chickens and side dishes

2 cups of grated cheddar cheese

1 large white or red onion

1 large green pepper

1 large red pepper

Package of Fajita mix

Sour cream garnish

Guacamole for garnish

1 24 oz jar of red salsa (medium)

About 12 medium flour tortillas (fajita style)

Directions:

Remove chicken from the bones and break into small pieces.

Quarter the onion and then slice down to form crescents.

Cut peppers about the same size.

Sauté onions and peppers in Fajita mix.

Let your guests assemble their own Fajitas from the provided cooked ingredients.

Serve with the El Polo Loco side dishes.

Buy extra if you need it.

Fajitas Seasoning Mix

James Jones

Ingredients:

3 Tablespoon cornstarch

2 Tablespoon chili powder

1 Tablespoon salt

1 Tablespoon paprika

1 Tablespoon sugar

2 1/2 teaspoon crushed chicken bouillon cubes

1 1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/2 teaspoon cayenne pepper

1/4 teaspoon crushed red pepper flakes

1/2 teaspoon cumin

Instructions:

Combine all ingredients in a small bowl. Pour into small glass or plastic container, seal tightly and store in a cool, dry place. Makes the equivalent of 3 packets of commercial or purchased Fajita Seasoning Mix.

Mexican Chicken

Sherry Ashe

Ingredients:

½ cup Miracle Whip or Miracle Whip Light Dressing

1/4 cup lime juice

1 package (1 1/4 oz) taco seasonings mix

8 boneless skinless chick breast halves (about 2 ½ pounds)

Directions:

Heat Broiler

Mix dressing , juice and seasoning mix.

Place chicken on rack of broiler pan.

Brush with ½ of the dressing mixture.

Broil 5 to 7 minutes from heat 8 to 10 minutes.

Turn; brush with remaining dressing mixture.

Continue broiling 8 to 10 minutes or until tender.

Serve with twisted bread sticks and black beans with chopped red pepper, if desired.

Makes 8 servings (or 4 servings with enough left to make East Chicken Enchiladas).

Prep time 5 minutes. Cooking time 20 minutes

Southern Fried Chicken

This is the recipe used by the Kemp and Jones ladies

Ingredients:

Fresh frying chickens as many as you need. Shorten as much as you need to deep fry chicken Cup or so of flour Salt and pepper to taste Three eggs

Directions:

If not already done, disjoint the chicken pieces.

All parts are used, wings, drumsticks, thighs, breasts, backs, liver, heart and gizzard.

Leave the skin on each piece that has skin.

Wash all pieces in cold salted water.

Rinse several times.

Then dry a little bit.

Beat the eggs in two tablespoons of water.

Mix flour, salt and pepper.

Flour, egg and flour each piece of chicken.

Fry each piece of chicken in deep hot fat until golden brown and done. If you need to, keep cooked chicken warm in the oven.

Fried chicken is served with mashed potatoes and chicken gravy and any of the following; butter beans (a must), fresh green beans, stewed tomatoes, cranberry sauce and biscuits (a must).

Ham is also served when there is special feast. All kinds of pies and cakes go with the meal.

Cold fried chicken is great the next day, but keep it refrigerated.

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Stir Fry

For a lot of people with a lot of different tastes

James Jones

Ingredients:

2 pounds of beef sirloin, pork tenderloin or chicken breasts.

1 box of mushrooms cleaned, sliced and sautéed in butter.

2 small zucchini

2 small yellow squash

5 bunches of green onions with tops

1 pound of bean sprouts

½ pound of snow peas.

1 cup of cooked rice per person.

Crispy noodles

Cooking oil as required.

Roux

1 stick of margarine

4 heaping Tbsp of corn starch

4 cups of water

4 Tbsp of soy sauce

4 Tbsp of oyster sauce

Directions:

Note: Since presentation is a major part of any dish, proper preparation of the meat and veggies is very important. All items should be about the same size. Precooking of optional item accommodates large group of people with different tastes.

Cut the meat in ¼ x ¼ x 1 ½ inch strips and sauté in oil until done.

Continued on next page

The Optional Veggies

(Pre-prepare and serve on the side)

Cut zucchini and yellow into ¼ x ¼ x 1 inch strips and sauté.

Cut bottoms (white part) of the onion in 1 inch pieces and sauté. Reserve Tops

Cut off both tip of the peas and sauté.

Set these veggies aside and keep warm.

I use a microwave warmer.

The Roux

(You will need about four cups of sauce)

Melt margarine and mix in the cornstarch and cook until bubbly.

Slowly add water and mix and cook until smooth.

Add soy and oyster sauce and cook two or three minutes.

In the Wok

(Everyone likes these items)

Heat 3 Tbsp oil in the wok and cook bean sprouts until wilted and translucent.

Select the best of the onion tops, cut to 1 inch and place in the wok,

Add the meat to the bean and onion mixture.

Add the roux and bring to a bubble.

Serve hot over one cup of cooked rice per serving.

Allow each guest to select optional veggies.

Add noodles as desired,

Add extra soy sauce to taste.

Serves 6 or more

Teriyaki Chicken Wings

James Jones

Ingredients:

5 or 6 wing pieces per person

1 20 oz bottle of Kikkoman Teriyaki Marinade and Sauce

1 TBS garlic powder

1 tsp paprika

Directions:

Separate wings in three pieces and throw small tip away.

Mix other item and put chicken and mixture in a seal able plastic bag and marinate overnight.

Place wing pieces in a baking pan and cook covered for 1 hour or until done at 350o F.

Remove cover, turn on broiler and baste and broil until golden crispy brown.

Serve with green vegetable and Rice a roni..

Dad's Turkey Dressing

A traditional Thanksgiving , Christmas, New Years and Jeff's Birthday meal

Ingredients: for a large 24 lb- turkey and extra dressing in a casserole dish

3 onions diced – sauté until limp in a stick of oleo

2 medium stalks of celery diced – sauté as above in stick of oleo

1 – 2 cans diced black olives

3 packages of Jiffy corn bread cooked.

This gets cut in ½ inch squares and put in last. It should not crumble much

1 package of store bought bread seasoned dressing. Do not use corn bread.

4 eggs, beaten

4 – 5 chicken bullion crumbled up

2 Teaspoons of sage

24 pound Turkey

Directions for Dressing:

Mix together all ingredients except CORNBREAD and eggs.

Slowly fold in eggs.

Even more slowly fold in diced CORNBREAD.

Pack dressing in cavities as explained.

Put remaining dressing in a casserole dish and add a half cup of chicken bullion liquid or juice from cooked turkey.

Bake until well cooked 20 minutes @ 375 degrees F.

Directions on cooking the turkey.

Wash and dry turkey – remove giblets.

Put the neck, tail, and two joints of both wings in crock pot and cook it for gravy juice.

Throw away the liver, heart and gizzard if they bother you.

With your hand stretch the craw area so it can hold more dressing.

Stuff and secure with pins.

Salt the inside of the large cavity.

Stuff the large cavity, cover with a bread heel and secure with pins.

Cook in a covered cooking pan and using a thermometer cook until done (350o).

Uncover and continue to cook and baste until turkey is golden brown.

Approx. 60 minutes.

Let set ½ hour before carving.

Main Dishes - Seafood

Clam Chowder (Uncle Larry's)

Description: This is the classic Chesapeake Bay Clam Chowder....simple, but good

Larry Ashe

Ingredients:

40 clams **

25 potatoes

5 onions

1 whole stalk celery (Optional)

water

Salt and pepper to taste

½ pound fat back

(Use no milk)

Directions:

Peel and cube potatoes about potato salad size.

Chop onion, celery and place in kettle of water.

Add salt and pepper to taste.

Simmer an hour and a half or until veggies are done.

Clam Gathering and Shucking:

Go down to the beach and gather 40 or so clams. (If you can't, get them live at a fish market or butcher shop. They will be expensive.) **

Scrub off all the outside to get rid of sand and other bad stuff. If clam shells are open, they are bad.

Freeze. Remove frozen clams from freezer. When they unthaw the shells will pop open and they will be easier to open with a shucking knife.

Reserve the juice and remove the meat. It will have to be cut from the shell. Grind up the clam meat with a meat grinder or chop up finely.

When the veggies are done in the pot, add the ground/chopped clams and their juices.

Cook until clams are cooked and chowder is well-seasoned with the clam flavor.

**Larry buys frozen clams, already shucked and ground--just drop block of frozen clams in with potatoes. Bring to boil, then simmer for 30 minutes.)

Harriet's Shrimp Scampi

Harriet Jones Ray

Ingredients:

Angel Hair Pasta (enough for four servings) cooked

olive oil

Butter

2 large garlic cloves, crushed

Juice of 1/2 lemon

1/2 each red and green pepper, cut in thin strips

6 roma tomatoes, diced

2 teaspoons fresh chopped parsley

24 medium very fresh shrimp

1/4 pound Mung Fish or other mild fish

Instructions:

Cook the seafood in the olive oil, butter, and crushed garlic.

Add peppers and only heat, do not over cook.

Mix cooked seafood and peppers in hot cooked pasta.

Stir in uncooked diced tomatoes, lemon juices and parsley.

Toss and season with salt and pepper.

Serve with garlic toast

Salmon Patties

Ingredients:

1 can (15 oz) of pink salmon

1 tsp of Old Bay Seasoning

Juice of a half lime or lemon

20 crumbled soda crackers

1 beaten egg

2 tsp Worcestershire Sauce

1 granulated chicken bouillon

black pepper to taste

Cracker meal

Cooking oil

4 slices of American cheese.

Directions:

Pour off and save liquids in salmon.

Remove the skin, bones and black part of the salmon.

Feed juices, skin, bones and black stuff to the cat. Meow

Flake up the salmon with a fork.

Add bay seasoning, lemon juice, crackers, egg, Worcestershire sauce, chicken bouillon, pepper in a metal and mix.

Form four patties. Cover with cracker meal.

Fry to a golden brown. Place a slice of cheese on each patty and melt in the oven.

Serve with bake potato and asparagus.

Scampi all'aglio

Jimmy Jones

Ingredients:

6 tablespoons butter or margarine

1 tablespoon minced green onion (or more)

1 tablespoon olive oil (or more)

4-5 cloves garlic, minced or pressed

2 teaspoons lemon juice (or more)

1/4 teaspoon salt

About 3/4 pound medium-size (30-40) per pound raw shrimp. Shelled and deveined.

2 tablespoon minced fresh parsley

Dash of liquid hot pepper (or red pepper dried)

1/4 teaspoon grated lemon peel (optional)

1 tablespoon diced red pepper (mostly for looks)

Instructions:

Melt butter over medium heat, stir in onion, oil, garlic, lemon juice and salt. Cook until bubbly. Add shrimp to pan and cook stirring occasionally, until shrimp turns pink (about 5 minutes). Stir in parsley, lemon peel and hot pepper seasoning. Serve (over) cooked angel hair pasta.

Ingredients for Angel hair pasta:

2 roma tomatoes

2-3 teaspoons salt

pepper

parsley

2-3 tablespoon butter

Cook angel hair pasta el dente. Drain, add butter (as much as liked). Add chopped roma tomatoes, salt, pepper and parsley. Put in large platter and arrange scampi over pasta (don't mix together unless you want to). Add lots of lemon wedges. ENJOY!!

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lists

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Meatloaf

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Chili Verdi
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Jenn's Salsa

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Pies

Lemon Pie

Sandy Jones

Ingredients:

1 1/2 cups sugar

1/3 cup cornstarch

1 1/2 cup cold water

3 egg yolks, beaten

3 tablespoon butter

1/4 cup lemon juice

1 tablespoon margarine

1 tablespoon grated lemon rind

Instructions:

Bake Pie Shell*.

Preheat oven to 400 degrees F.

Mix sugar and cornstarch in saucepan. Stir in water gradually. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir at least half of the hot mixture gradually into egg yolks. Stir into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Stir in margarine, lemon peel, lemon juice. Pour into pie shell.

Cover with meringue if desired.

Meringue:

3 egg whites 1/3 cup sugar

1/4 teaspoon cream of tartar 1/2 teaspoon lemon (if desired)

Beat egg whites until frothy. Add cream of tartar. Continue beating until stiff. Add sugar, a little at a time. Add lemon if desired. Beat until sugar is completely dissolved. Pile meringue onto hot pie filling being careful to seal the meringue onto edge of crust to prevent weeping. Swirl for decorative top. Bake 400 degrees F. until lightly browned, about 8-10 minutes. To cut meringue pie, dip sharp knife into water then cut.

Pie Crust

Sandy Jones

Ingredients:

2 cups flour

1 teaspoon salt

1/4 cup plus 2 tablespoon shortening

1/4 cup water

Instructions:

Mix flour and salt. Cut shortening into flour mixture with pastry blender. Sprinkle in water and mix with a fork. Gather dough together with fingers to clean bowl.

Press into two balls.

Sprinkle rolling surface and dough with flour. Roll each ball with a rolling pin.

Place each in 9" pie pan.

Pumpkin Pie

Description: A favorite of the Jones boys

Sandy Jones

Ingredients:

1 1/2 cups sugar

1 can (20-oz) Libby's pure pumpkin

1 teaspoon salt

1 can sweetened condensed milk plus enough whole milk to make 3 cups

2 teaspoons ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon ground cloves

4 large eggs

Instructions:

Preheat oven to 425 degrees F.

Mix sugar, salt, cinnamon, ginger, and cloves in small bowl.

In large bowl, beat eggs. Stir in pumpkin, sugar spice mixture, gradually stirring in milk.

Pour into uncooked pie shells.

Bake in 425 degree oven for 15 minutes. Reduce heat to 350 degrees and bake for 40-50 minutes or until knife inserted in center comes out clean.

Cool for two hours.

Serve topped with whipping cream.

This makes two pies (16 servings).

Tollhouse Pie

Sandy Jones

Ingredients:

2 eggs

1/2 cup sugar

1/2 cup flour

1/2 cup firmly packed brown sugar

1 cup butter, melted and cooled

1 package (6 oz.) (1 cup) Nestle's Semi-sweet Chocolate morsels

1 9" unbaked pie shell at room temperature

Whipped cream or ice cream

Instructions:

Preheat oven to 325 degrees.

In large bowl, beat eggs until foamy. Add sugar, flour, brown sugar. Beat until well blended. Blend in melted butter. Stir in chocolate morsels.

Pour into pie shell.

Bake for 1 hour.

Remove from oven, serve warm with whipped cream or ice cream. Makes 1 9" pie.

Salads

Antipasto Pasta Salad

Description: " A delicious pasta, meat and cheese combination with a homemade dressing. It serves a crowd and is great for a picnic. "

James Jones

Ingredients:

1 pound rotini pasta
¼ pound Genoa salami, chopped
¼ pound pepperoni sausage, chopped
½ pound provolone cheese, diced
1 (6 ounce) can black olives, drained and chopped
1 red bell pepper, chopped
1 green bell pepper, chopped
3 tomatoes, chopped
4 flowers of cooked broccoli
1 jar marinated artichokes
Green or red onions optional
1 (.7 ounce) package dry Italian- style salad dressing mix

DRESSING

¾ cup extra virgin olive oil
¼ cup balsamic vinegar
2 tablespoons dried oregano
1 tablespoon dried parsley
1 tablespoon grated Parmesan cheese
Salt and ground black pepper to taste

Instructions:

Cook the pasta in a large pot of salted boiling water until al dente.

Drain, and cool under cold water.

In a large bowl, combine the pasta, salami, pepperoni, provolone cheese, black olives, red bell pepper, green bell pepper and tomatoes.

Stir in the envelope of dressing mix.

Cover, and refrigerate for at least one hour.

To prepare the dressing, whisk together the olive oil, balsamic vinegar, oregano, parsley, Parmesan cheese, salt and pepper.

Just before serving, pour dressing over the salad, and mix well.

Apple Pecan Salad

Sherry Ashe

Salad Ingredients:

2 medium tart apples, diced with skin on

6 cups spinach or mixed salad greens

1 1/2 cups pecan halves **

Dressing Ingredients:

1/4 cup honey

3 tablespoons olive oil

2 tablespoons apple cider vinegar

1/2 teaspoon dry mustard

1/4 teaspoon cinnamon

1 clove garlic, pressed

Instructions:

Place salad greens in large serving bowl. Wisk together dressing ingredients in medium bowl. Add apples to dressing and if necessary, toss to coat apples (this prevents apples from turning brown). Remove apples from dressing and place on salad greens. Sprinkle pecans on top of applies. Pour remaining dressing in cruet or small pitcher to offer as additional dressing to guests.

**I chop up the pecans and use less pecans.

Avocado Salad Dressing

James Jones

Ingredients:

2 avocados

1 cup of sour cream

2 Tablespoons dried onion

2 teaspoons Worcestershire Sauce

3 Tablespoons lemon or lime juice

2 granulated beef bouillon cub

Directions:

Remove the fruit from Avocados as follows:

Cut fruit in half to pit., twist and remove pit.

Cut fruit in 1/8th.

Skin should now easily peel off.

With a fork mash avocados to s smooth creamy consistency.

Add and mix cream, Worcestershire sauce, lemon juice and granulated cube.

Let set in the refrigerator for 2 hours.

Serve with your favorite green salad.

Broccoli Salad

Description: Crunchy vegetable salad featuring broccoli

Sandy Jones

Ingredients:

1 package fresh broccoli

4 stalks celery, chopped

1/4 cup red onion, chopped

1/2 cup raisins

1/2 cup sunflower seeds

6 – 8 crisp bacon slices, chopped

Dressing:

1 cup mayonnaise

1/2 cup sugar

1 tablespoon vinegar

Instructions:

Cut broccoli in bite size pieces.

Chop celery and onion.

Add raisins, sunflower seeds and bacon chips.

Mix all together.

Add dressing just before serving.

Matilda's Cucumber Salad

Description: Yummy crisp cucumber and peppers.

Ingredients:

1 onion, sliced thinly

4 cucumbers peeled and sliced

1 green pepper

1 red pepper

3 Table

spoon fresh dill, cut

3 cloves garlic

1 Tablespoon salt

1/2 cup sugar

1/2 cup vinegar

1 cups water

Instructions:

Thinly slice onion.

Peel cucumbers and slice.

Slice green and red pepper.

Mix above ingredients.

Chop fresh dill.

Crush garlic and mix with dill.

Add in salt, sugar, vinegar, and water and mix.

Cover with plastic wrap and refrigerator.

Serve in individual bowls with a dab of sour cream and a dash of paprika.

Serves 8-10

Deviled Eggs

Sandy Jones:.

Ingredients:

1 dozen eggs

3 Tbsp Miracle Whip or mayonnaise

1 tsp mustard

3 tsp sweet pickle juice

salt to taste

Instructions:

Boil eggs 10 minutes.

Remove from boiling water and cool in cold water.

Peel and cut in half lengthwise.

Remove the yolks, reserve the white halves and mash the yolks.

Mix the mayonnaise, mustard, pickle juice and salt to mashed yolks.

Fill egg white shells with the mixture.

Cover and refrigerate until ready to serve.

Fumi Salad

Description: Japanese Slaw

Sandy Jones

Ingredients:

1 head chopped cabbage

8 green onions chopped

2 packages top ramen (any flavor)

½ cup slivered almonds

Dressing:

1 cup salad oil

6 tablespoon rice vinegar

4 tablespoon sugar

1 teaspoon pepper

2 teaspoon accent

Seasoning packets from top ramen

Instructions:

Combine cabbage and onions.

Add top ramen and almonds just before serving.

Pour dressing on top and mix.

Guacamole

James Jones

Ingredients:

- 2 avocados (one ripe and one a little ripe)
- 1 medium tomato seeded, peeled and chopped
- 1 green chili chopped finely
- 1 clove garlic pressed
- Salt and pepper to taste (About 1 Tbsp) lemon juice
- 4 – 5 thin slices of white onion then chopped fine

Instructions:

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Mash the ripe avocado and mix in chilies, garlic, salt pepper, onion and lemon.

Chop other avocado, but leave chunky.

Fold chopped avocado and tomato.

Chill for one hour if you have time.

Serve with bite size chips. No double dipping!

Jen's Salsa

Jennifer Wheeler

Ingredients:

- 15 large tomatoes, peeled
- 2 Anaheim chilies
- 2 Jalapenos peppers
- 2 Serrano's peppers
- Add hot peppers like Haganeras, Cherry Bombs, and Hungarian wax, as you like
- 3 large sweet peppers, yellow or green
- 2 tablespoons balsamic or red wine vinegar
- 2 tablespoons lemon juice or lime juice
- 1/2 bunch parsley or cilantro
- 1 large clove of garlic
- 1 large white or sweet onion (Walla Walla is best)

Instructions:

Bring one large pot half filled with water to a boil.

Place five tomatoes in it. The water should cover the tomatoes. Before the skins pop, pull the tomatoes out. This takes about a minute. Let them cool. Repeat with remaining tomatoes, 5 at a time.

Puree garlic and 1/2 onion in mixer. Add lemon juice, cilantro/parsley, salt to taste and vinegar in large bowl. Stir. Add remaining ingredients, as they are ready. Dice chilies and sweet peppers. Mince hot peppers. Peel and dice tomatoes. Combine ingredients and stir gently. Refrigerate for two or more hours before serving.

Macaroni Salad

James Jones

Ingredients:

8 cups of cooked macaroni (1 cup per person) or gluten free macaroni

1 1/2 cups finely chopped celery

1 cup thinly sliced green onions with tops

1 jar (22 oz) sweet pickles, finely chopped

2 teaspoons celery seed

Salt to taste

Pepper to taste

1/2 cup mayonnaise or Miracle Whip or Vegonnaise

2 Tablespoons prepared mustard

Instructions:

Mix all ingredients.

Add more mayo or Miracle Whip as necessary

Chill and serve with ham, fried chicken or as a barbeque side dish.

May add boiled eggs or tuna.

Mexican Salad

Ingredients:

Romaine lettuce

Whole black olives

Peppitos

Mexican cheese

Tortilla chips

Avocado chunks

Cut up cilantro

Peppito Caesar dressing

(El Torito brand and it is a creamy green)

Instructions:

Mix and serve in chilled bowls.

Pea Salad Layered

Julie Vander Wall

Ingredients:

½ head of lettuce shredded

½ c chopped celery

10 oz. package of frozen peas

2 cup mayonnaise

½ cup green peppers chopped

1 Tbsp sugar

½ cup cheese grated

Sliced red onion

Cooked bacon bits

Directions:

Layer lettuce, celery, peas, and green pepper.

Spread mayonnaise over salad.

Sprinkle sugar, then cheese.

Sprinkle sliced onions and bacon bits.

Cover and refrigerate for 4 hours

Potato Salad

James Jones

Ingredients:

8 potatoes, washed and in the skins (1 medium potato per person)

1 1/2 cups finely chopped celery

1 cup thinly sliced green onions with tops

1 jar (22 oz) sweet pickles, finely chopped

2 teaspoons celery seed

Salt to taste

Pepper to taste

1/2 cup mayonnaise or Miracle Whip or Vegonnaise

2 Tablespoons prepared mustard

Instructions:

Mix all ingredients.

Add more mayo or Miracle Whip as necessary

Chill and serve with ham, fried chicken or as a barbeque side dish.

Can add 6 boiled eggs to 8 potatoes.

German Potato Salad

James Jones

Ingredients:

6 Medium red potatoes (2 pounds) and water

6 slices of bacon chopped in 1 1/2 inch pieces

1/2 cup of white onions chopped

1 teaspoon of flour

1/8 teaspoon of pepper

3 teaspoons red wine vinegar

1 1/2 teaspoons salt

Minced Parsley

Directions:

In a 4 quart sauce boil potatoes and simmer til done.

When done, allow potatoes to cool. Then peel, slice and dice with a sharp knife.

Microwave the onion and bacon separately. Remove bacon and crumble.

Using 2 tablespoons of bacon fat in a 10 inch frying pan, add onions, salt, pepper, flour and vinegar and mix until blended.

Add ½ cup of water and cook until slightly thickened.

Gently stir in potatoes and crumbled bacon.

Heat through and transfer to warmed serving dishes.

Garnish with minced parsley.

Warwick Salad

Marsha Jones

Ingredients:

mixed greens (leaf, romaine, bibb, purple)

4 ozs. blue cheese

½ can cashews

canned mandarin oranges drained

8 slices cooked bacon crumbled or about ½ can real bacon bits cooked

1 red onion, sliced

Dressing

½ cup vinegar

½ cup honey

1 cup canola oil or olive oil

salt

pepper

crushed clove of garlic

Instructions:

Salad: Toss together.

Dressing: Wisk together, chill and add when served.

Soups

Albóndigas with Beef- and- Tortilla Meatballs

The Mexican word albóndigas refers both to the savory meatballs and the vegetable soup in which they are cooked and served. Ground (minced) pork or turkey may be substituted for the beef. Serve with warm corn tortillas

James Jones

Meatball Ingredients.....

- 2 lb (1000 g) lean ground (minced) beef
- 4 eggs, lightly beaten
- 1 small red (Spanish) onion, finely chopped or ¼ cup dried onion
- 1 ½ cup (6 oz/180 g) crushed tortilla chips
- 8 tablespoons finely chopped fresh cilantro (fresh coriander), optional
- 2 Tablespoon dried oregano
- 2 teaspoon seasoned salt
- 1 teaspoon ground cumin
- 1/2 teaspoon freshly ground pepper

Soup Ingredients.....

- 10 cups of chicken stock (1 bullion cube per cup of water)
- 2 can (1 lb/500 g) tomatoes with their juice
- 4 teaspoons sugar
- 1 teaspoon red pepper flakes
- 2 carrots, coarsely chopped
- 2 celery stalks, coarsely chopped
- 1 onion, coarsely chopped
- 2 bay leaf

Cooking and Serving Directions

In a mixing bowl, stir together the beef, eggs, onion, tortilla chips, cilantro, oregano, salt, cumin and pepper.

Cover tightly and refrigerate for 1 hour.

Moistening your hands with cold water, form the beef mixture into balls 1 inches in diameter and fry in oil until done.

Put the stock in a large saucepan.

Add the tomatoes, crushing them slightly with a wooden spoon, along with the sugar, red pepper flakes, carrots, celery, onion and bay leaf.

Bring to a boil and reduce the heat to a simmer.

Add meatballs, cover and simmer gently until the meatballs are heated through and the vegetables are tender, about 20 minutes.

Discard the bay leaf.

Taste the stock and adjust the seasoning.

Ladle into warmed bowls and serve.

Anthony's Pinto Bean Soup

Marsha Jones

Ingredients:

2 cups dried pinto beans

1 onion, chopped

7 slices bacon

14 3/4 oz Italian ready-cut tomatoes

1 tablespoon balsamic vinegar

1/8 teaspoon crushed red pepper

8 cups water

8 beef bouillon cubes

Instructions:

Place all ingredients in large pot. Cook over medium high until it comes to a boil. Reduce heat and allow to simmer for 1 1/2 hours or until beans are tender. Serve topped with shredded cheddar cheese.

Clam Chowder (Uncle Larry's)

Description: This is the classic Chesapeake Bay Clam Chowder....simple, but good

Larry Ashe

Ingredients:

40 clams **

25 potatoes

5 onions

1 whole stalk celery (Optional)

water

Salt and pepper to taste

1/2 pound fat back

(Use no milk)

Directions:

Peel and cube potatoes about potato salad size.

Chop onion, celery and place in kettle of water.

Add salt and pepper to taste.

Simmer an hour and a half or until veggies are done.

Clam Gathering and Shucking:

Go down to the beach and gather 40 or so clams. (If you can't, get them live at a fish market or butcher shop. They will be expensive.) **

Scrub off all the outside to get rid of sand and other bad stuff. If clam shells are open, they are bad.

Freeze. Remove frozen clams from freezer. When they unthaw the shells will pop open and they will be easier to open with a shucking knife.

Reserve the juice and remove the meat. It will have to be cut from the shell. Grind up the clam meat with a meat grinder or chop up finely.

When the veggies are done in the pot, add the ground/chopped clams and their juices.

Cook until clams are cooked and chowder is well-seasoned with the clam flavor.

******Larry buys frozen clams, already shucked and ground--just drop block of frozen clams in with potatoes. Bring to boil, then simmer for 30 minutes.)

Cream of Asparagus Soup

Just a little onion, celery and basil are all that is needed to show off fresh asparagus in this luxurious, simple cream soup. It is also excellent served chilled, in which case be sure to add a little more salt and pepper to taste before serving.

Marsha Jones

Ingredients:

¼ cup (2 oz/60 g) unsalted butter

1 mild onion, finely chopped

1 celery stalk with leaves, finely chopped

4 cups (32 fl oz/1 l) chicken stock or vegetable stock

3 lb (1.5 kg) asparagus, trimmed and cut into 1-inch (2.5-cm) pieces, tips reserved

2 baking potatoes, peeled and cut into

1-inch (2.5-cm) chunks

2 Tablespoons finely chopped fresh basil or 1 teaspoon dried basil

2 cups (16 fl oz/500 ml) heavy (double) cream

salt and white pepper

Directions:

In a large saucepan melt the butter over low to medium heat. Add the onion and celery and sauté until translucent, 2—3 minutes.

Add the stock, all the asparagus stalks and about two-thirds of the tips, the potatoes and basil.

Raise the heat and bring to a boil, skimming away any froth from the surface.

Reduce the heat, cover and simmer gently until the vegetables are tender, about 20 minutes.

In small batches, purée the soup in a food mill.

Or use a food processor fitted with the metal blade or a blender, taking care to avoid splattering.

If you use a processor or blender, force the purée through a strainer with a wooden spoon to remove any fibers.

Return the purée to the pan.

Stir in the cream, season to taste with salt and white pepper, and warm over low heat.

Meanwhile, bring a small saucepan filled with water to a boil. Lightly salt the water and add the reserved asparagus tips. Cook just until tender-cusp, 3—4 minutes.

Drain well.

Spoon the soup into warmed bowls and garnish with the asparagus tips.

Cream of Broccoli with Aged Cheddar Broccoli Soup

Try cauliflower in place of broccoli and saute some chopped bacon along with chopped onion.

Jimmy Jones

Ingredients:

1 1/2 pounds broccoli trimmed and tough stems peeled

2 Tablespoons unsalted butter

1 yellow onion finely chopped

1/4 cup all-purpose flour

5 cups chicken or vegetable stock

1/2 teaspoon dried thyme

1 Tablespoon lemon juice

2 cups milk

1/2 pound aged sharp cheddar cheese, shredded

Salt

White pepper

Instructions:

Reserve 1/2 cup small florets from the broccoli

Coarsely chop the remaining broccoli and set aside.

In large saucepan melt butter over medium heat. Add onion and sauté until it begins to brown, 5-7 minutes. Sprinkle in the flour and sauté, stirring for about one minute or more. Whisking continuously, slowly pour in the stock. Add chopped broccoli, thyme, and lemon juice. Bring to boil. Reduce the heat to low, cover and simmer until broccoli is very tender, about 20 minutes.

About 5 minutes before the broccoli is done, bring a saucepan filled with water to a boil and lightly salt the water. Add the reserved florets and simmer until tender--crisp, 3-5 minutes. Drain and Keep warm.

In small batches, puree the soup in a food mill, a food processor fitted with a metal blade or in a blender, taking care to avoid splattering. Return the puree to the pan, stir in the milk and bring to a simmer over low heat.

Reserve a small handful of cheese. Sprinkle the rest into the soup. Stir over low heat until cheese melts and blends in. Season to taste with salt and pepper. Ladle the warmed bowls and garnished with the slightly cooked broccoli florets and reserved cheese.

Chicken Noodle Soup

(The next three recipes are a progression, one builds on the other and they all assume the chicken stock recipe)

James Jones

Ingredients:

1 whole frying or baking chicken

4 quarts of chicken stock (see recipe in MOSTLY MEATS)

Package of wide egg noodles or Won Ton wrappers

1 egg beaten

Firm Tofu (Optional)

1 box of mushrooms (Optional) sliced and sautéed in butter

1 bunch of green onions with tops for garnish

Crispy noodles

Directions:

Remove chicken legs and breasts and bake at 350 degrees F. 1 ¼ hours or until done.

Use the scrags to make chicken stock.

Cut up as much of the baked chicken as you desire to bite size for the soup and add to stock.

Use the rest for chicken salad later.

If you are using noodles, prepare per instructions of the package.

When done, drain and place in soup pot.

If you are using Won Ton wrappers for noodles, put them in at the end when soup is boiling.

Bring the stock to a boil.

Add the tofu and mushrooms.

Spoon in and swirl in beaten egg to make strings.

Serve with green onions and crispy noodles as a garnish.

Wonton Soup

Description: (Chicken Base) Wonton Soup is a chicken soup with stuffed wontons.

Jimmy Jones

Ingredients:

1 whole frying baking chicken

4 quarts chicken stock (see recipe in Soups)

1 egg beaten

Firm tofu (optional)

1 box mushrooms (optional), sliced and sauté in butter

1 bunch green onions with tops for garnish

Crispy noodles

Wontons:

2 packages wonton wrappers

Chicken from above

1 can water chestnuts

4 green onions with tops

1 rib/stalk celery

2 Tablespoons cornstarch

2 Tablespoons soy sauce

2 Tablespoons stir-fry sauce or oyster sauce

1 egg, beaten

Directions:

Bake chicken at 350 degrees 1 1/4 hour or until done. Remove chicken leg and breasts. Use scrags for chicken stock. Cut up as much of the baked chicken you desire and add to stock. Use dark meat for wonton as shown below. Use the rest for chicken salad later.

Wonton Soup Instructions Continued

Wonton Preparation:

Chop finely chicken, celery, green onions and water chestnuts. Mix in sauces and thicken with cornstarch, making sure not to lump. Chill if you have time.

On your preparation board facing you, as diamonds, as you can get on the board. Brush the egg mixture at the bottom of the wrapper. Place 1 packed teaspoon of the chicken mixture in the middle of each wrapper. Fold the wrapper towards you and press and seal in basted wrapper. Lightly cover the top with egg mixture and complete the wrapping in diaper fashion by folding the outer diamond points to the bottom point. Line a tray with wax paper. Place completed wonton on wax paper to prevent sticking. Store on a tray with wax paper. Continue until you have 60 or so wontons.

Bring the stock to a boil. Add tofu and mushrooms. Drop in as many wontons as you intend to serve. Simmer slowly so as not to boil them apart. Spoon in and swirl beaten egg to make strings. Serve with green onions and crispy noodles as a garnish.

Wor Wonton Soup

Description: (Chicken Base) Wor Wonton Soup is Wonton Soup with lots of veggies

Jimmy Jones

Ingredients:

1 whole frying baking chicken

4 quarts chicken stock (see recipe in Soups)

1 package wide egg noodles or wonton wrappers

1 egg, beaten

Firm tofu (optional)

1 bunch green onions with tops for garnish

Crispy noodles

Extra Veggies:

1 small yellow squash, sliced thin and sautéed

1 small zucchini, sliced thin and sautéed

1 box mushrooms, sliced thin and sautéed

1/2 can water chestnuts

1 cup broccoli florets, cut small and sauted

3 cups bean sprouts, sauted

2 cups uncooked bok choy cabbage

Directions:

Bake chicken at 350 degrees 1 1/4 hour or until done. Remove chicken leg and breasts. Use scraps for chicken stock. Cut up as much of the baked chicken you desire and add to stock. Use dark meat for wonton as shown below. Use the rest for chicken salad later

Wonton Preparation:

Chop finely chicken, celery, green onions and water chestnuts. Mix in sauces and thicken with cornstarch, making sure not to lump. Chill if you have time.

Wor Wonton Soup Instructions Continued

On your preparation board facing you, as diamonds, as you can get on the board. Brush the egg mixture at the bottom of the wrapper. Place 1 packed teaspoon of the chicken mixture in the middle

of each wrapper. Fold the wrapper towards you and press and seal in basted wrapper. Lightly cover the top with egg mixture and complete the wrapping in diaper fashion by folding the outer diamond points to the bottom point. Line a tray with wax paper. Place completed wonton on wax paper to prevent sticking. Store on a tray with wax paper. Continue until you have 60 or so wontons.

Bring the stock to a boil. Add tofu and mushrooms. Drop in as many wontons as you intend to serve. Simmer slowly so as not to boil them apart. Spoon in and swirl beaten egg to make strings. Serve with green onions and crispy noodles as a garnish.

Prepare extra veggies as indicated and serve separately. Serve the soup and allow your guests to select from the garnish and veggie tray.

Hot and Sour Soup

James Jones

Ingredients:

¼ cup (1 oz/30 g) small dried black tree fungus

2 Tablespoon dried lily buds

6 dried shitake mushrooms

1 boneless, skinless chicken breast (4 – 6 oz)

2 Tablespoon soy sauce

2 Tablespoon cornstarch (corn flour)

2 teaspoon soy sauce

2 teaspoon Asian sesame oil

½ Tablespoon freshly ground pepper

1 teaspoon Chinese rice wine or dry sherry

½ teaspoon sugar

5 cup (40 fl. oz.) chicken stock

½ lb firm bean curd (tofu), well drained, cut into ½ inch cubes

1/3 cup (3 fl oz) rice or cider vinegar

½ - 1 teaspoon hot chili oil

1 egg, beaten

2 large green (spring) onions, including tender green parts, thinly sliced

Directions:

One of the great specialties of Chinese cuisine, hot-and-sour soup may also be made with lean pork loin, beef steak or chicken breast in place of the chicken used here. All the special ingredients are readily found in Asian food shops.

A large bowlful makes a satisfying lunch in itself.

Put the tree fungus, lily buds and shitake mushrooms in separate bowls and cover each generously with cold water.

Leave to soak for about 30 minutes.

Using a sharp knife, cut the chicken breast lengthwise into thin slices. Cut the slices lengthwise into thin strips, and then cut the strips crosswise into pieces about 2 inches (5 m) long.

In a bowl combine half each of the soy sauce, cornstarch, sesame oil and pepper with the wine and sugar.

Add the chicken, toss and marinate at room temperature for 15-30 minutes.

Drain the tree fungus, lilybuds and shiitakes and rinse well to remove any grit. Cut off and discard the shiitake stems. Cut the tree fungus and shiitakes into thin strips; leave the lily buds whole.

In a large saucepan, bring the stock to a boil over medium heat; reduce the heat until the stock simmers.

Add the bean curd, tree fungus, lily buds and shiitakes. In a small bowl, stir together the vinegar, chill oil, the remaining soy sauce and cornstarch until smoothly blended; stir into the stock along with the chicken strips and their marinade and the remaining pepper.

Pour in the egg and stir immediately so it forms thin wisps.

Stir in the remaining sesame oil, ladle immediately into warmed bowls and garnish generously with the green onions

GUMBO easy

Basic Roux

2 cups high-grade vegetable oil 3-3 1/2 cups all purpose flour

Place the oil in a large heavy skillet over medium heat. Heat it to about 350 degrees F. You don't need to use a thermometer, just this simple test: Drop in a bit of flour. It should float and begin to sizzle away immediately. If the oil starts to smoke, it is too hot--remove from heat and let the temperature reduce, then proceed. Using~ a wooden spoon or a whisk, quickly stir in 3 cups of flour all at once, being careful not to splatter yourself. Once the flour is thoroughly mixed in, check the consistency: It should form a smooth paste that is neither runny nor clumpy or grainy.

Since the absorbency of flour varies greatly, as does the body oils, it is impossible to give an exact proportion of flour to oil. But after a while you'll be able to guess with greater accuracy. (We don't even measure.) If the roux is too thin, stir in a bit more flour; if it is too thin, stir in a little oil until it reaches the proper consistency. With the roux still over medium heat, stir continuously, being sure to scrape the sides and bottom of the pot. The flour will slowly begin to brown. Simply continue to cook and stir until it reaches desired stage of doneness.

Peanut Butter colored roux (which looks just like it sounds) will take 20-30 minutes A medium roux will take 30-45 minutes--it should be a solid medium brown with a hint of gold in it. A dark roux will take 50-70 minutes It should be dark brown, but not black. Judge your roux's doneness by the color, not the time, which will vary according to your equipment and ingredients. When it has reached the desired color, remove it from the heat and let it cool. The pot will still be very hot, so to keep the roux from cooking much more or from burning, stir it every few minutes until it has cooled enough to arrest the cooking process. As it continues to cool, some oil will inevitably separate out around the edges and on top. Don't worry about this--when the roux has cooled completely, simply pour off any excess oil. (if you like to add a little chopped onion, bell pepper, and celery-- about 1 cup in all--to a dark roux, even over and above the other ingredients called for in the recipe, to arrest its cooking immediately and to add additional flavor.)

GUMBO complicated

A couple of alternate versions: Some people really don't like okra. I feel sorry for these people. You can convert this from an okra gumbo into a filé gumbo by omitting the okra, and when the gumbo's finished turning off the heat, sprinkling 1 to 2 teaspoons of filé powder over the surface of the gumbo. Cover and let stand for 15 minutes, then stir the filé powder into the gumbo. Once this has been done, any leftover gumbo may only be gently reheated; if this is brought to a boil again, the filé will turn stringy and have an unpleasant consistency.

Also, if you want a more elegant-looking gumbo (rather than this version, which is rather rustic), remove the chicken from the bones, cut into chunks and add the meat back to the gumbo; also, instead of using whole crabs that you have to crack, omit them and add a pound and a half of good white crabmeat along with the shrimp near the end of cooking. DO NOT under ANY CIRCUMSTANCES use the artificial crab substitute known as "krab" or "surimi". If you served anything like this to a Louisianian, you'd better be prepared to run for your life.

FOR THE STOCK:

8 quarts cold water

8-10 pounds chicken parts (backs, necks, etc.) and bones, or a whole chicken, cut up and oven-browned

Shrimp shells and heads, reserved from the 4 pounds of shrimp that have been peeled for the final step of the gumbo (the heads are very important!)

8 ounces onions, chopped

4 ounces celery with tops, chopped

4 ounces carrots, chopped

2 heads garlic, cut in half horizontally

Sachet d'épices: In a small cheesecloth bag or tea ball, place:

1 teaspoon or so black peppercorns, cracked

A few parsley stems

1 bayleaf

1/2 teaspoon dried thyme leaves

1/2 teaspoon dried tarragon leaves

1/2 teaspoon dried oregano leaves

1/2 teaspoon dried basil leaves

(If at all possible, please try to get shrimp with the heads on. Shrimp heads impart a wonderful flavor to the stock, and it just ain't the same as a real gumbo without them. Do whatever you have to do. In many cities you'll have better luck at Asian seafood markets.)

Remove the skin from the chicken and chop into 3-4 inch pieces, making sure to cut through and expose the bones. Brown the chicken parts and bones in a 350°F oven for about 20 minutes. Put the chicken in the stockpot with the water and bring slowly to a simmer. Periodically skim off any scum that forms, and if you wish use a skimmer to skim off the fat. (This stock simmering process makes your house smell REALLY good!) Let this simmer for at least three, and preferably four hours. It is this long simmering process that extracts the maximum flavor from the chicken meat and bones, as well as the natural gelatin from the bones. When refrigerated, a good chicken stock will be clear and gelatinous (and in fact will set like Jello when refrigerated, if you've done it properly).

Add the onion, garlic, carrots and celery. Place the peppercorns, parsley sprigs and dried herbs into a 4-inch square piece of cheesecloth or large tea ball (making what's called a sachet d'epices) and tie it into a little sack; add the sack to the stock (you can tie the sack closed with some twine and tie the long end of the twine to the handle of the pot; this makes the bag easier to retrieve.) Simmer for one more hour, then add the shrimp shells and heads. Simmer an additional 30 minutes.

Remember that during the simmering process, it's best not to stir the stock. The end result will be much clearer if it is not agitated while simmering.

Strain thoroughly; the best way to do this is to ladle the stock out and pour it through a strainer which has been lined with a couple of layers of damp cheesecloth. If you're using the stock immediately, skim off as much fat as you can with a fat skimmer or a piece of paper towel, otherwise cool the stock right away by placing the container into an ice-water-filled sink, stirring to bring the hot liquid from the center to the sides of the container. Don't just put hot stock in the refrigerator; it won't cool enough to prevent possible multiplication of harmful bacteria. (A neat trick I learned recently -- fill Ziploc freezer bags with water and freeze them, then place the bags of ice into the stock; this will cool the stock without diluting it!) To defat the stock easily, refrigerate so that the fat solidifies on the surface, then skim off.

Makes about 5 quarts of stock.

(Except for the shrimp shells, this is an excellent general-purpose chicken stock. The shells and heads are added at the last minute for the additional seafood flavor for that I like especially for this dish; for general use, though, it's best to make separate chicken or fish stocks. The stock will keep for a few days in the refrigerator or 6 months in the freezer.)

FOR THE ROUX:

1-1/4 cups flour

1 cup oil

Blend thoroughly in a thick skillet and cook over medium-high to high heat, stirring **CONSTANTLY**. **BE VERY CAREFUL NOT TO BURN IT!!** If you see black specks in the roux, you've screwed it up. Dump it out and start over. Keep cooking and stirring until the roux gets darker and darker. It's best to use a very heavy bot or skillet for roux-making, especially cast iron. With a good cast iron Dutch oven or skillet, you can get a beautiful dark roux in only about 20 minutes.

people tend to like a blond or peanut butter colored roux, so feel free to make it that way if you like. Cajuns tend to like it dark, and so do I -- if you feel comfortable that you won't burn the roux, cook it until it's a dark, reddish-brown, almost but not quite as dark as milk chocolate. The roux, when finished, almost smells like roasted coffee ... yum!

If you prefer a blond or medium roux, cut down on the amount of roux you use; dark roux does not have as much thickening effect since the starch is so thoroughly cooked.

You should turn the fire down or off as the roux nears the right color, because the heat from the pan will continue cooking it. You can also add your onions, bell peppers and celery to the roux as it's near the end of cooking to arrest the cooking process and to soften the vegetables (this is the way I like to do it). **KEEP STIRRING** until the roux is relatively cool. Add the roux to the stock.

They don't call roux "Cajun napalm" for nothing. Don't let any splatter on you, or you'll get a nasty burn. Stir carefully.

If you don't have a heavy enough pan, or if you're nervous about cooking roux at high heat, remember that a dark Cajun-style roux will take about an hour of constant stirring at low heat, so if you're pressed for time, a nice blond Creole-style roux will still do nicely, and will take about half the time. Also remember that the roux can be prepared in advance, and refrigerated or frozen. With a little practice, you'll get good at it.

FOR THE REST:

1 chicken or guinea hen, without giblets, cut up

1 to 1-1/2 pounds andouille sausage, sliced about 1/4" thick on the bias (you may substitute hot or mild smoked sausage if good andouille isn't available) and/or fresh Creole hot sausage, browned

4 pounds shrimp, peeled and deveined

6 blue crabs, cleaned, broken in half and claws pulled off (or for a more elegant looking gumbo, omit and instead add 1-1/2 pounds lump white crabmeat, picked over for shells and cartilage)

3 pounds okra, sliced (leave out if you don't like okra, but be sure to add filé at the end if you leave out the okra)

2 onions, chopped

1 bunch green onions with tops, chopped

2 bell peppers, chopped

5 ribs celery, chopped

several cloves garlic, minced

3 bay leaves

1 bunch fresh parsley, chopped

Creole seasoning to taste, OR

black, white and cayenne peppers, to taste

Salt to taste

Few dashes , or to taste.

1 - 2 tablespoons filé powder (ONLY IF YOU DON'T USE OKRA!)

Steaming hot long-grain rice

Sprinkle the chicken pieces with Creole seasoning and brown in the oven. Slice the sausage and brown, pouring off all the fat (especially if you're using fresh Creole hot sausage).

Sauté the onions, green onions, bell pepper and celery if you haven't already added them to the roux, and add to the stock. Add the chicken and sausage(s). Add the bay leaves and Creole seasoning (or ground peppers) to taste and stir. Bring to a boil and immediately reduce to a simmer; let simmer for about 45 minutes. Keep tasting and adjusting seasonings as needed.

Add the okra and cook another 30 minutes or so. Make sure that the "ropiness" or "stringiness" from the okra is gone, add the parsley, crab halves and claws (if you're using them). Cook for another 15 minutes, then add the shrimp (and if you've omitted the hard-shell crabs, add the lump crabmeat now). Give it another 6-8 minutes or so, until the shrimp are just done, turning pink. Be very careful not to overcook the shrimp; adding the shrimp should be the very last step.

If there is any fat on the surface of the gumbo, try to skim off as much of it as possible.

Serve generous amounts in bowls over about 1/2 cup of hot rice -- claws, shells, bones and all (if you've made the original "rustic" version). Remember that the rice goes in the bowl first, and it is not an optional step, despite the trend among some restaurants to serve a riceless gumbo.

You may, if you like, sprinkle a small amount of gumbo filé in your individual serving for a little more flavor; just remember that if you're making a filé gumbo, it should be added to the pot off the fire for its proper thickening action.

I labored for years refining this recipe. If you make this gumbo and serve it to your guests without crediting me and singing my name, very VERY bad voodoo gris-gris will be sent in your direction (I've got a gris-gris daemon running as a background process) ... so watch it!

(Okay, just kidding ... all I really want is for you to enjoy it! :^)

French Onion Soup Gratinée

Description: The secret to a good onion soup is to cook the onions very slowly, so their sugar content can caramelize. In old bistros, this soup would be made with water—the deeply, caramelized onions providing the only flavor and color. Good meat stock makes it taste even better. For a more complex flavor still, sauté some thinly sliced leek or shallot with the onions. You can also sprinkle on grated Parmesan before adding the Gruyère or Swiss cheese.

Ingredients:

4 large yellow onions, thinly sliced salt

5 cups (40 Fl oz/1.25 l) meat stock

2 bay leaves freshly ground pepper

1/2 lb (250 g) Gruyère or Swiss cheese, shredded

4—6 slices French bread, 2 inch (12 mm) thick and toasted golden brown

1/2 cup (4 oz/125 g) unsalted butter

Instructions:

In a large saucepan, melt the butter over low heat. Add the onions and sprinkle to taste with salt. Stir to coat well with the butter, cover and cook, stirring occasionally, until very tender, 20—30 minutes. Remove the cover, raise the heat slightly and sauté, stirring frequently, until the onions

turn a deep caramel brown, about 1 hour; take care not to let them burn. Add the stock and bay leaves, bring to a boil, reduce the heat, cover and simmer about 30 minutes more. Meanwhile, preheat a broiler (griller). Discard the bay leaves. Taste the soup and adjust the seasoning with salt and pepper. Ladle the soup into heavy flameproof serving crocks or bowls placed on a baking sheet or broiler tray. Sprinkle a little of the cheese into each bowl, then place the toasted bread slices on top. Sprinkle evenly with the remaining cheese. Broil (grill) until the cheese is

bubbly and golden, 2—3 minutes. Serve immediately.

Serves 4—6

Top Secret Recipes Version of Olive Garden

Pasta

One of the most popular and hard-to-pronounce items on the Olive Garden menu is found in the soup column. But it's more like a thick chili than a soup, really, with all those beans and veggies and ground beef in there. The reduced-fat grams in this clone are especially important when we consider that this dish makes an excellent meal by itself, and you may want to eat more than the 1 1/2 cups serving size measured for the nutritional stats.

We'll keep the added fat to a minimum by sautéing the veggies in what little fat is not drained off from browning the super-lean ground beef. The soup will fill your mouth with so much flavor that it won't matter that we don't add any additional fat. You'll have a hard time distinguishing between this version and the original. Try it out and you'll see what I mean.

This recipe makes about eight 1 1/2-cup servings so if you can't eat it all within a few days, it freezes well.

1 pound super-lean ground beef (7% fat)

1 small onion, diced (1 cup)

1 large carrot, julienned (1 cup)

3 stalks celery, chopped (1 cup)

2 cloves garlic, minced

2 14½-ounce cans diced tomatoes

1 15-ounce can red kidney beans

(with liquid)

1 15-ounce can great northern beans

(with liquid)

1 15-ounce can tomato sauce

1 12-ounce can V-8 juice

1 tablespoon white vinegar

1½ teaspoon salt

1 teaspoon dried oregano

1 teaspoon dried basil

½ teaspoon pepper

½ teaspoon dried thyme

½ pound (½ package) ditali pasta

Brown the ground beef in a very large saucepan or soup pot over medium heat. Drain off the fat.

Add onion, carrot, celery and garlic and simmer for 10 minutes.

Add the remaining ingredients, except the pasta, and simmer for 1 hour.

After 50 minutes into the simmer time, cook pasta in 1½ to 2 quarts of boiling water over high heat. Cook for 10 minutes or until pasta is al dente or slightly tough. Drain.

Add the pasta to the large pot of soup. Simmer for 5 minutes and serve.

Serves 8 as an appetizer

TIBITS

Ditali pasta is a small 1/4 –inch tubes of pasta, short, little hollow cylinders. The may also go by the name salad-roni.

Nutritional Facts -- per serving size of 1½ cups

Calories (est) Lite = 312 Original =416

Fat (est.) Lite = 4 grams Original = 17.5 grams

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How Sherry cooked it. –

I was short on time and not home to start it so, at my request, Christie, while she was browning the meat, opened the cans (red kidney beans, great northern beans, and diced tomatoes) and dumped the ingredients in large stock pan (I doubled the recipe.) I had already prepared the carrots, celery and onion, so she dumped them in also and started the pot to simmer. I came home within 15 minutes and added everything except tomato sauce, hamburger and pasta. Brought soup to boil, cut back to a simmer. Took out Wendy's portion and added meat to large pot. Simmered about 45 minutes. Cooked pasta (could not find ditali pasta—used penne). Next time – I would like to eliminate the pasta (Larry doesn't need the extra carbs) and possibly the meat. I did not add any tomato sauce but would do so next time if I used pasta.

Have fun!

Pozole

From the kitchen of: LINDA SAENZ

#### INGREDIENTS

1-2 lbs pork shoulder 2 cloves of garlic, salt to taste 2 cans hominy drained 2 tablespoons chili powder 1 tablespoon oil 2 teaspoons cumin

2 teaspoons oregano

#### INSTRUCTIONS

Cut pork shoulder into 1 inch bite size pieces. Grind spices and garlic in food processor, add chili powder with a little bit of water to make a paste. Put the meat and spices into a big pot. Add oregano. Add about 5 cups of water, add salt. Cook for a couple of hours until the meat is tender . Add hominy about 20 minutes before the 2 hours is up.

#### Sizzling Rice Soup

This is a soup that I discovered in Clovis with my sister Harriet. I enhanced it with more veggies.

James Jones.

#### Ingredients

4 Cooked rice patties palm size

1 cup Baby spinach stemmed

1 cup Water chestnut thin sliced and halved

½ cup Green onion top cut half inch

½ cup Green onion bottoms cut 1 inch and quartered

2 cups Zucchini sliced thin and halved if necessary

1 handful of snow peas

1 large half chicken breast sliced thin and cut inch in length

2 quarts of Swanson chicken broth

Salt with chicken bullion to taste

Soy Sauce on the side

Vegetable oil for Sautéing

Directions

1. Sauté the chicken in the soup pot
2. Add chicken broth to pot and bring to a boil.
3. All enough chicken bullion to season, Add water if too much
4. In a separate fry pan or wok sauté/wilt zucchini, green onion bottoms, snow peas, water chestnuts and set aside in bowl..
5. In a hot frying pan, heat the rice patties until browned on both side and are sizzling hot
6. In four large soup bowls, place equal amounts of the heated veggies and uncooked spinach and onion greens
7. Fill bowls with boiling soup.
8. At the table, place sizzling rice patties in each bowl
9. Soy sauce too taste.

Servings : 4

Three Bean Tortilla Soup

\* Exported from MasterCook Mac

Ingredients:

1 large tomato

1 small onion -- finely chopped

2 cloves garlic -- minced

15 ounces black beans, canned -- drained and rinsed

15 ounces navy beans, canned -- drained and rinsed

15 ounces spicy chili beans -- undrained

14 1/2 ounces vegetable broth

4 (6-inch) corn tortillas -- cut in thin strips

Directions:

1. Heat oven to 425° F. Heat small nonstick skillet over medium-high heat until hot. Add tomato to skillet; heat tomato until skin is blistered and slightly charred, turning occasionally. Cool tomato slightly. Coarsely chop.
2. Spray large saucepan with nonstick cooking spray. Add tomato, onion and garlic; cook over medium heat for 3 minutes, stirring occasionally. Add black beans, navy beans, chili beans and broth; mix well. Bring to a boil. Reduce heat; simmer 15 to 20 minutes or until vegetables are tender.
3. Meanwhile, place tortilla strips in ungreased 15x10x1-inch baking pan. Bake for 5 to 8 minutes or until crisp.

4. To serve, place tortilla strips in soup bowls, ladle soup into bowls

Serving Size : 4 Preparation Time :0:45

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#### Tortilla Soup.....Simple

Marsha Jones

##### Ingredients:

1 onion, chopped

6 carrots, sliced

2 T. margarine

6 c. water

6 cubes chicken bullion

14  $\frac{3}{4}$  oz. can Italian ready cut tomatoes

small can tomato sauce

small can diced green tomatoes

Tortilla strips

Shredded Monterey Jack cheese

##### Directions:

Sautee onion, carrots and margarine in microwave

In large pot combine ingredients and sautéed veggies

Bring soup to a boil. Reduce heat to medium and cook for 30 minutes.

Meanwhile, cut corn tortillas into thin strips. Fry in vegetable oil until crispy.

Remove soup from heat. Add chopped cilantro and pour into individual bowls

#### Vegetable Beef Soup

##### Ingredients

(1) 1 can (29oz.) tomato sauce

(2) 1 can (29oz.) diced tomatoes

(3) 2 medium onions coarsely chopped and sautéed

(4) 3 or 4 medium potatoes coarsely chopped

(5) Equal amount of coarsely chopped carrots

(6) Equal amount of coarsely chopped celery

(7) Large chuck roast (diced and browned)

(8) 6 beef bouillon (Use more with water to get the right amount of liquid)

(9) Tablespoon of sugar

(10) 1 can (14oz.) corn (reserve liquids)

(11) 1 can (14oz.) string beans, cut in half (reserve liquids)

##### Directions

Place ingredients 1 thru 9 in crockpot along with reserved liquid in 10 and 11.

Add enough bouillon liquid to make the pot almost full. Leave enough room for the canned corn and string beans.

If you choose to use Vegall for vegetables reduce but do not eliminate raw veggies (Potatoes, Carrots and Celery) and handle like items 10 and 11.

Cook on High until soup boils, then on low for at least 6 hours. The meat should not be chewy.

Put the canned veggies (10 and 11) in after soup is done.

(My sister Harriet says that a small amount of Sweet Potato at the end will do a better job of sweetening.

She also says that no respectable vegetable soup is complete without a small turnip, butter beans and peas. My pot gets too full if I add all that extra stuff. The turnip kinda turns me off.)

## vegetables and side dishes

Deviled Eggs

Sandy Jones

Ingredients:

1 dozen eggs

3 tablespoons Miracle Whip

1 teaspoon mustard

3 teaspoon sweet pickle juice

Salt to taste

Instructions:

Boil egg for 10 minutes

Remove from boiling water and cool in cold water.

Peel and cut in half lengthwise.

Remove the yolks and put in bowl; reserve the white halves.

Mash yolks and mix in with other ingredients.

Don't make the mixture too wet. Use alternately sweet pickle juice and Miracle Whip until the right consistency.

Fill egg white halves with mixture.

Cover and refrigerate until ready to serve.

Makes 24 deviled eggs.

Glorified Pork and Beans

Jimmy Jones

Ingredients:

½ pound of bacon cooked and crumpled

1 large white onion thinly sliced and chopped sautéed

1 large can of VanCamps or Campbells Pork and Beans

3 Tbsp brown sugar

Directions:

Mix all ingredients in cast iron skillet and cook until heated through.

Note: VanCamps Baked Beans, Original is a pretty good substitute for this recipe, Bushes is not sweet enough.

Fried Rice

Jimmy Jones

Ingredients:

2 cups rice

4 cups water

1 lb sliced bacon

1 egg

2 tablespoons vegetable oil or bacon grease  
1 bunch green onions, finely chopped with ends  
1 Tablespoon margarine  
Soy sauce  
Garlic salt

Instructions:

Cook rice in water. Stir occasionally. Just as the water is about gone, fluff rice and remove from heat. Cook bacon until crispy and then chop into small pieces. I like to cook the bacon in the microwave. Slice and sauté onions with one tablespoon margarine in microwave. Scramble and fry egg, chopping into pea size pieces. Heat vegetable oil in a frying pan. Add rice and flip until the oil is incorporated into the rice. Add soy sauce until it is the color brown you like. Add white onions in first, then bacon, and eggs. Add green onions in last, makes it prettier. Add garlic salt to taste.

Gulliver's Cream Corn

2 packages (10 oz. each) frozen Corn  
8 oz whipping cream  
1 cup milk  
1/2 teaspoon salt  
2 Tablespoon sugar  
Pinch of white pepper  
2 tablespoon melted butter  
2 Tablespoon flour  
Parmesan cheese

Combine above in a medium sauce pan. Cook on high, stirring continually until corn mixture comes to a boil. Simmer 5 minutes. Blend melted butter and flour. Add to corn and mix well. Put in a casserole dish and sprinkle with parmesian. Place under broiler to brown.

Jenn's Salsa

Jennifer Wheeler

Ingredients:

15 large tomatoes, peeled  
2 Anaheim chilies  
2 Jalapenos peppers  
2 Serrano's peppers  
Add hot peppers like Haganeras, Cherry Bombs, and Hungarian wax, as you like  
3 large sweet peppers, yellow or green  
2 tablespoons balsamic or red wine vinegar  
2 tablespoons lemon juice or lime juice  
1/2 bunch parsley or celantro  
1 large clove of garlic  
1 large white or sweet onion (Walla Walla is best)  
Bring one large pot half filled with water to a boil.

Place five tomatoes in it. The water should cover the tomatoes. Before the skins pop, pull the tomatoes out. This takes about a minute. Let them cool. Repeat with remaining tomatoes, 5 at a time.

Puree garlic and 1/2 onion in mixer. Add lemon juice, cilantro/parsley, salt to taste and vinegar in large bowl. Stir. Add remaining ingredients, as they are ready. Dice chilies and sweet peppers. Mince hot peppers. Peel and dice tomatoes. Combine ingredients and stir gently. Refrigerate for two or more hours before serving.

#### Sweet Potato Casserole

Sandy Jones & D J

##### Ingredients:

2 eggs

2 cups grated sweet potatoes

1/2 teaspoon cinnamon

2 Tablespoon flour

1/2 teaspoon nutmeg

1/4 cup butter

1 can evaporated milk, fat free

##### Instructions:

Preheat oven to 350 degrees.

Mix together all ingredients in a bowl. Pour into 1 1/2 quart buttered casserole. Set in pan of water and bake at 350 degrees for about 1 hour or until center tests done.

#### Twice Baked Potatoes

Jones?

##### Ingredients:

Baked Potatoes

Garlic powder

Milk as required

Grated cheddar cheese

butter or margarine

salt to taste

Bacon bits .....garnish

Chopped green onion.....garnish

##### Instructions:

Bake potatoes

Remove slice at top (approximately 1/8 thick

Scoop out potato leaving shell intact.

Mash potatoes and add butter, milk, garlic powder and half cheese.

Spoon mixture into potato shells.

Sprinkle rest of cheese on top.

Bake at 350 degrees until heated through and cheese is melted.

Serve hot with bacon and onion garnish.