

USS Cleveland CL-55 Reunion Association Cook Book

Eugenia Bautista Dressing

½ cup sugar
1 teas. Dry mustard
½ teas. Salt
1/3 cup cider vinegar
½ cup minced onion
1 cup oil
celery seed to taste

Mix in blender

Annan Seifert

Bacon Dressing

Mix: 1 Cup Hellman's Mayonaise
½ Cup Sugar
¼ Cup Vinegar

Fry ½ LB Bacon and cut into pieces
Add 4 TBS Bacon Fat and mix

Annan Seifert
Mechanicsburg PA

Chipped Beef Dip

8 oz Package Cream Cheese
Package or jar dried beef
1 cup Sour Cream
¼ cup minced onion
¼ cup minced green pepper
Garlic powder to taste
Mix all ingredients together and pour into baking dish. Bake at 350 until bubbly.

Maggie Secord

Olive Spread

Mix this sandwich spread for cold cut sandwiches, cold chicken sandwiches or use as a dip at parties with your favorite crackers or chips.

1 8 oz Pkg. Cream Cheese
2 Tbsp liquid from olives
1 cup chopped olives and pimentos
1 cup mayonnaise
1 dash black pepper
½ cup chopped pecans optional

Mix cream cheese and mayonnaise well. Add liquid of olives and black pepper. Fold in olives and pecans. Refrigerate until thick. Can be kept in refrigerator for up to 2 weeks.

Harold Lukinovich
"M" Division

Crab Meat Appetizers

1 pkg. (6) English Muffins
1 stick butter softened
1 jar Old English Sharp Cheese
1 can crabmeat
2 Tbsp mayonnaise

Mix all ingredients together and spread on each muffin half. Place muffins on cookie sheet and freeze. Remove frozen muffins and cut each half into 8 pieces, return to cookie sheet and freeze again. This keeps the pieces from sticking together. Remove and place into plastic bags and place in freezer. Place frozen pieces on cookie sheet when ready to serve. Bake at 400 for 10 minutes.

Ed Carson

Crab Ball

1 8 oz cream cheese
1 6 oz can crabmeat, drained
1 medium onion chopped
A little lemon juice

Mix together; refrigerate overnight then roll in nuts
Joan Allen

Olive or Shrimp Mold

1 cup tomato soup - Olives
1 L. Cream Cheese - Shrimp
1 cup onion and celery chopped and G. pepper
2 Tbsp Knox Gelatin and ½ cup water
1 cup Miracle Whip

Melt cheese in soup. Bring to boil. Set aside.
Dissolve gelatin in water add to soup while still hot. Then cool - add Miracle whip
and other ingredients. Put in mold. Chill
Betty McPhaul

Armadillo Eggs

1 11 ounce can split Jalapeños
1 lb Monterey Jack cheese, grated
1 cup Bisquick
1 lb hot sausage
3 eggs
Shake and Bake for pork

Remove seeds from jalapenos and stuff with half the cheese. Make a dough by combining the other half of the cheese with Bisquick and sausage. Mix well. Roll dough 1/8 inch thick. Cut into small squares (20-22 or how ever many jalapeño halves you have). Place a stuffed jalapeno on each square and roll up into an egg shape. Dip "eggs" in beaten eggs then roll in Shake and Bake. Place on a cookie sheet lined with no stick foil.

Salsa (mild)

16 cups peeled chopped roma tomatoes
3 cups chopped white sweet onion
1 cup red/green bell pepper seeded and chopped
½ cup jalapeno pepper seeded and chopped (increase or use hotter peppers for hot salsa)
½ cup fresh cilantro chopped
3-4 cloves garlic pressed
¾ cup cider vinegar
4 tsp salt (omit if using canned tomatoes)
2 tsp chili powder
1 tsp cumin
5 Tbsp cornstarch
½ cup water

Place all ingredients except cornstarch and water in a large pot and bring to a boil over medium heat stirring occasionally. Reduce heat and simmer slowly uncovered, stirring every 10 minutes or so until salsa is thick and tomatoes are no longer in pieces (2-3 hours). Prepare sterilized jars. Mix water and cornstarch into a paste, increase heat to medium high and add paste to salsa stirring constantly. Bring to rolling boil, stirring until salsa is glossy looking. Remove from heat and pour into sterilized jars and seal. Boil bath 5 minutes.

Remove from boil bath and let sit for 24 hours. Place any jars that did not seal into the refrigerator.
Make about 7 pints.

Mozzarella Cheese Spread

16 oz grated or finely shredded cheese
1 Pint of mayonnaise
8 oz sour cream
1 teas. Garlic salt or powder
1 teas. Celery salt
2 Tbl. Dried onion
1 Tbl. Parsley
1 Teas. Accent

Mix all together and make a day ahead. Spread on bread or your favorite cracker

Annan Seifert

Broccoli Ham Ring

¼ pound ham
¼ pound fresh broccoli
1 small onion
½ cup fresh parsley
6 oz Swiss cheese, shredded
2 Tbsp Dijon mustard
1 tsp lemon juice
2 cans (8 oz each) refrigerated crescent rolls

Preheat oven to 350 degrees. Coarsely chop ham, broccoli, onion and parsley. Coarsely grate cheese (1 ½ cups). Mix all ingredients except crescent rolls and set aside. Arrange crescent triangles in a circle on 13 inch Baking Stone with bases overlapping in center and points to the outside. There should be a 3 inch diameter circle in the center. Use rolling pin to smooth edges at center section. Evenly spoon filling over base. Fold points of triangles over filling and tuck under base at center. Filling will not be completely covered. Bake 20-25 minutes or until golden brown. Serves 6-8

Elsie S. and Malcolm Macquarrie

Egg and Bacon Casserole

1 lb bacon
6 eggs
2 cups milk
1 tsp mustard powder
1 tsp salt

1 cup cheddar cheese
6 slices bakery fresh bread

Grease 9 x 13 baking dish and set aside. Fry bacon, drain on paper toweling, and cut into 1 inch pieces. Cube bread into $\frac{3}{4}$ inch pieces and set aside. In a large bowl, beat the eggs. Add the milk, powdered mustard, salt and blend well. Stir in bacon, cheese and bread cubes.. Stir well to combine. Pour mixture into baking dish, cover with plastic wrap and refrigerate overnight. Preheat oven to 350 remove plastic wrap and bake for 1 hour. Serves 8

Gourmet S.O.S.

$\frac{1}{4}$ lb dry beef or dry venison torn into one inch or smaller pieces
Or $\frac{1}{4}$ lb Sliced Sweet Bologna diced
4 Tbsp flour
 $\frac{1}{2}$ stick butter (or margarine)
1 quart half and half
Salt and pepper to taste

In a medium saucepan on medium high heat, melt butter; add meat and cook until brown or all butter is absorbed. Sprinkle flour and mix in well. Slowly pour in half and half stirring constantly. Continue stirring until mixture comes to a boil. Remove from heat and cover. Toast good bakery bread. Cut toasted bread into cubes. Uncover and stir S.O.S. and serve over toast cubes.
Makes 2-4 servings.

Breakfast Casserole

Layer in Crock pot
32 Oz southern style hash browns
1 lb bacon (cooked and cut into 1 inch pieces)
 $\frac{1}{2}$ Cup onions
 $\frac{3}{4}$ LB diced cheddar cheese
Beat remaining ingredients and pour over hash brown mixture
1 Dozen eggs
1 Cup milk
 $\frac{1}{2}$ teas. Dry mustard
Salt & pepper

Cook on low heat in crockpot for 12 hours. This is great for holidays when you don't want to spend your time in the kitchen for breakfast.

Barb Murray

Potato Soufflé

8 Servings Potato buds cooked from directions
Stir in:
1 Cup sour cream
1 cup cottage cheese
garlic salt
separate 3 eggs, mix in yellows

Beat egg whites till stiff and fold into mixture. Dot with paprika & butter
Bake 1 hour @ 325 uncovered.

Barb Murray (really Cindy's)

Scalloped Potatoes

3-4 lbs potatoes peeled and sliced
1 stick butter
¼ cup flour
1 quart half and half
Salt and pepper to taste

Spray large casserole with Pam. Place half the potatoes in casserole, slice half the butter in thin pieces and dot over potatoes, sprinkle half the flour over this layer, salt and pepper. Repeat with remaining potatoes, butter flour, salt and pepper. Pour half and half slowly over all. Bake at 375 for 45-50 minutes, uncovered, top should be brown. Remove from heat and let set a few minutes before serving. Make 8-10 servings.

To make this healthier, use margarine instead of butter and canned fat free milk instead of half and half.

Potato Casserole

2 Lb hash brown potatoes (defrosted)
1 pint sour cream or half & half
1 can cream of chicken soup
½ cup shredded cheddar cheese
½ cup chopped onion
1 stick melted butter
2 cups corn flakes
...Ham optional

Melt butter in large skillet, stir in potatoes until coated.

Add all other ingredients and mix. Put into 9 x 13 pan

Melt 1 stick butter and stir in 2 cups corn flakes...spread on top

Bake 1 hour at 350

Rita Kremer

Oven Brownd Red Potatoes

3-4 lbs red skinned potatoes
1/3 cup oil
1 pkg Lipton Savory Herb/Garlic Soup Mix
1 large zip lock bag

Wash potatoes and remove eyes, cut in 1 inch pieces.

Place everything in bag, close well and squish to mix.

Line cookie sheet (with sides) with no stick foil
Spread potatoes over cookie sheet.
Bake 400 for about 20- 25 minutes. Check between 10-15 minutes and turn if they are browner on one side.

Corn Casserole

1 can whole kernel corn (drained) 14-15 Ounces
1 can cream style corn
½ cup butter or margarine (1 stick)
1 cup sour cream
1 jiffy corn muffin mix (small box)

Mix all together and pour into a 2 QT. greased casserole dish
Bake at 350 degrees for one hour.
Check at 40 or 45 minutes,

Harold Lukinovich

Harold recommends that anyone interested in Cajun Cooking Recipes go to www.realcajunrecipes.com. I did and found a great recipe for gumbo. Thanks Harold!

Oriental Slaw

Mix together:

1 lb slaw mix
1/ cup slivered almonds
1 bunch green onions
2 packages Ramon noodles
¾ cup sunflower seeds
Dressing:
½ cup oil
3 Tbsp white vinegar
3 to 4 tsp sugar (or 2 packs Equal)
Seasoning packets from noodles
1/ tsp salt and pepper

Mix dressing and pour over at serving

Mary Taylor

Cowboy Mashed Potatoes

1 pound red potatoes
1 pound Yukon gold (yellow potatoes)
1 fresh jalapeno pepper, sliced
10 oz Baby Carrots
4 cloves garlic
1 10 oz package frozen white corn thawed
¼ cup butter
½ cup shredded cheddar cheese
Salt and pepper to taste.

Place Red, and yellow potatoes, jalapeno pepper, carrots and garlic cloves in a large pot. Cover with water, and bring to a boil over high heat. Cook 15-20 minutes, or until potatoes are tender. Drain water from pot. Stir in corn and butter. Mash the mixture with a potato masher until butter is melted and potatoes have reached desired consistency. Mix in cheese, salt and pepper. Serve hot.

Margaret Albrecht

Easy Baked Potatoes for a crowd

1 (2 lb) package frozen hash browns or Potatoes O'Brien, thawed
1 stick butter
1 8 oz carton sour cream (can use non fat)
12 oz grated Cheddar cheese
1 bunch green onion, finely chopped
1 (10 ¾ oz.) can of condensed cream of chicken or cream of celery soup
Salt and freshly ground pepper
Mix all ingredients and put in large casserole, bake at 350 for 1 hour
Mary Kearney

Rice Consommé

1 can beef broth
1 can beef consommé
1 cup uncooked white or brown rice\1 small can mushrooms, drained
1 cup onion, chopped
1 green bell pepper chopped
1 red bell pepper chopped
Salt and pepper to taste
1 stick butter or margarine

Place all ingredients except butter in a casserole. Mix well. Arrange slice of butter over top. Bake uncovered for 1 hour

Mary Kearney

Red Beans and Rice

1 lb turkey kielbasa, cut at an angle ½ inch thick
1 Tbsp Canola or vegetable oil
¾ tsp dry minced garlic rehydrated in 1 Tbsp water
1 medium onion, chopped
1/8 tsp cayenne pepper
14 oz can of diced tomatoes with juice
1 tsp oregano
½ tsp thyme
¼ cup water
2 15 oz cans red Kidney beans, drained and rinsed
1 cup uncooked rice prepared according to package directions

In a nonstick skillet, cook the kielbasa over medium high heat until browned. Remove sausage from the pan and set aside. Heat the oil in the skillet. Add garlic, onion and cayenne pepper. Cook 4-5 minutes until onion softens. Stir in tomatoes, oregano, thyme and water. Simmer 3-4 minutes. Add the kielbasa back to the pan. Add kidney beans and cook until heated through, about 5 minutes. Serve over cooked rice.

Chicken Broccoli Casserole

Cook 2 boxes of frozen chopped broccoli until it separates.

Butter a baking dish and put a layer of broccoli in the bottom.

Then put a layer of cut up chicken on top of that.

The chicken should be cooked. Then cover with sauce.

Sauce:

2 cans cream of mushroom soup (or 1 each of cream of mushroom and cream of chicken)

½ cup mayonnaise

1 cup milk

1 cup grated cheddar cheese

Mix all together.

Cover top with crumb mixture

1 stick butter (melted)

2 cups Pepperidge Farms Bread Crumbs

Bake 350 for about 40 minutes.

Frances Gillooly

Chicken Vegetable Casserole

1 12 oz. can boned chicken breast, drained
1 can mushroom soup
1 cup sour cream
2 ½ cups uncooked wide egg noodles
1 ½ cups broccoli
½ cup sweet onion, chopped
2/3 cup red bell pepper, diced
2/3 cup orange or yellow bell pepper, diced
2/3 cup cheese (your choice), grated

Cook noodles, drain and place in large bowl. Sauté the peppers and onion in a small amount of olive oil. Steam broccoli. Add vegetables and chicken to noodles in bowl. Mix mushroom soup and sour cream together and stir into noodle mixture. Pour into 8x8x2 inches baking dish. Sprinkle with grated cheese.

Bake in 350 degree oven for 30 minutes

Serves 4

Enchiladas a la Joyce

2 dozen corn tortillas
2 cans with juice or 2 cups shredded Meat (Beef, Chicken etc.)
1 cup Jack cheese shredded
1 cup Cheddar cheese shredded
1 can sliced black olives
1 cup chopped cabbage
1/2 cup chopped onion
1 large can enchilada sauce
1 can tomato sauce
Flour
Butter

Open and pour enchilada sauce and tomato sauce into medium sized saucepan; add 2 Tbsp butter and 1 Tbsp flour. Stir while heating and thickening. Hold on low heat while mixing all other ingredients (except tortillas). Reserve a little of the cheese for on top.

Fry each tortilla quickly on both side to soften, dip in sauce, place mixture in center of each tortilla and roll up, place in large baking pan (seam side down so they don't unroll), continue until you run out of mixture . Cover with remaining sauce and top with reserved cheese. Bake in 350 over for 20-25 minutes. Serve and enjoy.

Joyce Brockett

Pasta e Fagioli (Pasta and Beans)

2 cans Great Northern Beans (or pintos)
4 slices bacon
1 large onion - chopped
1 cup pastina or ditalini or tubettini
¼ cup grated parmeiggiano cheese
3-4 cans chicken broth
¼ cup tomato sauce

Cook bacon until soft not brown. Sauté onion in ¼ cup or less of olive oil. Add 1 can of beans - undrained; put the other can thru food mill, blender or food processor and add to soup pot. Add broth and tomato sauce and bacon which has been crumbled. Season with salt and pepper. Cook at low heat for 30 minutes. In a separate pot, cook pasta, drain and add to soup. Serve hot with a sprinkle of grated cheese.

Ann Mineo

Chuck's Chili

2 medium onions chopped
5 lb hamburger
salt and pepper to taste (garlic salt)
5 small cans Chili beans
3 small cans Kidney beans
2 large cans Tomato juice
2 small cans tomato paste

Heat onions in frying pan until juicy. Add hamburger, salt and pepper and fry until well done. In a large pan combine and heat tomato juice, Chile and Kidney beans.

Add hamburger and heat all together cook thoroughly.

Add tomato paste and continue heating awhile.

Keeping heated awhile will increase flavor.

Chuck Naffziger

Tennessee Chili

2 tsp butter or margarine
3 lb Beef chuck, cut into ½ inch pieces
1 large onion, chopped
1 Green pepper, chopped
1 glove garlic, crushed
4-6 Tbsp. chili powder
2 Bay leaves
2 tsp each oregano, and sugar
1 tsp each Cumin and salt
½ tsp freshly ground pepper
1 (16 oz) can stewed tomatoes
1 (14 ½ oz) can beef broth

1 (16 oz.) can red Kidney beans, drained and rinsed
1 cup water
1 Tbsp Cornmeal

In Dutch oven melt butter or margarine over high heat. Add beef and brown. Drain excess fat. Stir in, green pepper and garlic; sauté until vegetables are softened, 3 minutes. Stir in next 7 ingredients; cook 2 minutes. Add remaining ingredients. Bring to a boil; reduce heat, cover and simmer 1 hour. Simmer uncovered 1 to 1 ½ hours more. Discard garlic and bay leaves

Hungarian Goulash

3 Tbsp Vegetable oil
2 lb boneless beef chuck cut into 1 inch cubes
1 can Beef broth (14 oz)
1 cup chopped onion
1 small green pepper slivered
2 Tbsp Tomato paste or ketchup
2 Tbsp paprika
2 tsp Caraway seeds
½ tsp Salt
¼ tsp black pepper
1/3/cup cold water
3 Tbsp Flour

In a Dutch oven, heat oil.

Brown Beef cubes in oil; add beef broth, onion, green pepper, tomato paste, paprika, caraway seeds, salt and pepper. Blend cold water into flour and stir into beef mixture. Simmer, covered approximately 1 ½ hours or until meat is tender; stir occasionally. Serve over noodles. Serves 5 or 6

Mary Kearne

Barbecued Hamburger

4 pounds hamburger (I use ground sirloin)
1 pkg. frozen chopped onions (or about 3 onions)
1 ½ cups ketchup
6 Tbsp brown sugar
6 Tbsp vinegar (I use apple cider vinegar)
6 tsp prepared mustard (I use Gulden's brown)
3 tsp Worcestershire sauce
3 tsp salt

Fry onion and hamburger in 2-4 Tbsp hot fat until it has lost its raw red color and the onion is somewhat transparent. (I do not pour off the fat because there is almost no fat with ground sirloin).

Stir and then add all the other ingredients. (I measure all of the other ingredients in a quart sized measuring cup while the hamburger is cooking - then I pour the ingredients into the pot when the meat is ready).

Simmer about 20 minutes and serve with hamburger rolls.

This also freezes well. I usually make extra so that I can put it in the freezer - then defrost, heat and serve. It makes a great quick meal.

Elsie S. and Malcolm Macquarrie

Barbecue Sauce

1 medium onion - diced

½ cup chopped celery

2 Tbsp fat

2 Tbsp brown sugar

2 Tbsp prepared mustard

1 Tbsp Worchester sauce

1 cup water

1 8 oz can tomato paste

3 lb Beef and or Pork cooked and chopped

Cook onions and celery in fat until soft and yellow. Add other ingredients and mix. Add chopped meat and cook until thick

Peg Peterson

Spicy Bar-B-Que Sauce

1/3 cup brown sugar (light)

1/4 cup light corn syrup

3/4 cup Ketchup

1 Tbsp minced onion (dry)

3 Tbsp Worcestershire sauce

3 Tbsp Vinegar

1 tsp pepper

1 tsp Tabasco

1/8 tsp chili powder

1/8 tsp liquid smoke (no more)

Mix all ingredients.

Cindy Laskowsky

Barbara Bush's Barbequed Chicken

1 3 lb fryer cut up
1 large clove garlic, crushed
1 tsp salt
1/2 tsp freshly ground pepper
1 tsp oil
3 Tbsp lemon juice
Barbeque Sauce

Place all ingredients except barbeque sauce in a plastic bag. Shake to coat well. Refrigerate 24 hours if possible, turning bag several times. When coals are ready, place chicken on grill, skin side up, basting with marinade. Cook until browned before turning. If baking in an oven, bake at 400, skin side down first. About 20 minutes before chicken is done, baste with barbeque sauce. Serves 6.

Barbara Bush's Barbeque Sauce

1/4 cup cider vinegar
2 1/4 cups water
3/4 cup sugar
1 stick butter or margarine
1/3 cup yellow mustard
2 onions, coarsely chopped
1/2 tsp salt
1/2 tsp pepper
1/2 cup Worcestershire sauce
2 1/2 cups catsup
6-8 Tbsp lemon juice
Cayenne pepper to taste

Combine vinegar, water, sugar, butter, mustard, chopped onions, salt and pepper in a saucepan. Bring to a boil and cook on low 20 minutes or until onion is tender. Then add Worcestershire sauce, catsup, lemon juice and cayenne pepper. Simmer slowly for 45 minutes. Taste for seasoning. Freezes well. Bake at 350 for 20-25 minutes. Serve Warm

Ham Barbeque

Sauce
1 cup water
1/2 cup brown sugar
3 Tbsp ketchup
1 Tbsp vinegar
1 Tbsp Worcestershire sauce
1 tsp mustard

small onion minced (optional) - instant minced onion may be used

Directions:

Bring ingredients to a boil. Put in approximately 2 - 2 1/2 lbs chipped boiled ham.

Cook until ham is warm.

Serve on small Italian rolls or rolls of your choice.

Sauce can be made ahead of time and frozen,

This recipe works especially well in a crock pot.

Elsie S. and Malcolm Macquarrie

Deluxe Meat Pie

Pan Fry:

1/4 cup shortening

1/2 cup finely chopped onion

Add: 1 pound ground beef

1 tsp salt

1/8 tsp pepper

Cook until lightly browned

Add:

1 cup tomato juice

3 stalks celery finely chopped

2 medium sized carrots finely diced

3 drops Tabasco

Simmer for 5-10 minutes

Combine:

1/2 cup tomato juice

1/3 cup flour

1/2 cup catsup

Add to cooked mixture; stir until thickened

Pour into deep 9 inch baking dish or 6 x 10 inch oblong pan. Top with biscuit topping

Biscuit Topping:

Sift together:

1 cup flour

1 1/2 tsp baking powder

1/4 tsp salt

Cut in 2 Tbsp shortening with pastry blender until

Mixture resembles coarse meal

Add 1/3 cup milk, mix until flour is dampened

Knead gently on floured board a few seconds

Roll to fit baking dish, place over filling and cut gashes to allow steam to escape

Bake 450 degrees for 12-15 minutes

Rita Kremer

Chicken - Ritz Casserole

6 Chicken breasts
1 8 oz carton sour cream
2 cans Cream of Chicken soup
1 stack Ritz crackers
2 tsp poppy seeds
1 ½ sticks margarine or butter

Boil chicken until tender. Remove skin and bones. Cut into chunks. Place on bottom of large greased Pyrex casserole dish.

Combine sour cream and soup. Spread over chicken.

Crush Ritz crackers and mix in poppy seeds. Spread over soup mixture.
Melt margarine and drizzle over top
Bake 30-35 minutes at 350.
Elsie S. and Malcolm Macquarrie

Spaghetti & Meatballs

1 lb hamburger
2 eggs (enough cracker crumbs to mix well)
2 cloves garlic
½ cup grated cheese

Add water if needed. Brown, form into balls and add to sauce. Cook in sauce the last ½ hour.

Sauce:

1 medium onion, browned in grease from ground beef
2 cloves of garlic browned
1 qt sweet tomatoes
2 cans tomato paste
1 ½ tsp salt
1 tbsp sugar
Pepper (to taste)
Cook sauce slowly for 2 hours.
Peg Peterson

Crabmeat Casserole

2 cups Half and Half
1 stick butter
1 1 lb 8 oz carton pimento cheese
4 green onions chopped
1 or 2 cans or jars of (4 ½ oz) sliced mushrooms, drained
1 12 pkg. medium egg noodles
2 lbs crabmeat or imitation crabmeat chopped

Combine half and half, butter, pimento cheese, onions and mushrooms in top of double boiler to make a sauce (cook on medium low until ready to add to casserole) Cook noodles in salted water as directed on package. Chop Crabmeat - drain noodles, (add small amount of cooking oil to keep from sticking together). Spray a large casserole dish with Pam - then layer noodles, crabmeat and sauce.

Cook in a preheated oven at 350 for 45 minutes. Yields: 12-16 servings

Alberta L. Robinson

Fried Tacos

2 cups shredded chicken
2 cups shredded Monterey Jack cheese
1 package (10-12 count) flour tortillas
Green Taco sauce
1 cup chopped sweet onion

Place 2-3 Tbsp Chicken on tortilla in center

Place 1 Tbsp Green Taco sauce and 1Tbsp onion on chicken. Then top with 2-3 Tbsp Cheese

Roll end closest to you over everything and tuck and roll over. Some of the filling usually falls out.

A pair of good pinchers work best for working with hot tacos

Heat oil in large skillet about 1/4 inch deep

3 tacos should fit in at a time. Brown and turn on 3 sides. When tortillas are brown all over remove and place on brown paper or paper towels to drain off oil. Repeat until all are fried. Serve with rice and beans. Great leftover either warm or cold

Freezes well.

Cindy Laskowsky

Baked Liver

1 pound liver
4 potatoes peeled and diced
4 carrots peeled and diced
2 ribs celery diced
1 sweet onion diced
1 can V-8 Juice
Salt and Pepper to taste

Use a Dutch Oven or any ovenproof pan with an oven proof lid (I use cast iron)
Coat liver with flour and fry in a little oil on both sides until just done. Remove from pan and set aside to cool. Prepare vegetables. When liver is cool enough to handle. Trim off skin and dice.

Place meat and vegetables in Dutch oven that was used to fry liver. Pour V-8 over all add Salt and Pepper to taste. Bake at 350 Covered for 1 1/2-2 hours. Our kids never knew this was liver we just called it stew and they loved it.

Sweet Potato Biscuits with Cheese

2 cups flour
4 tsp baking powder
2 tsp salt
2 cups cooked, mashed sweet potato
1 stick(1/2 cup) margarine or butter
Colby Jack or Pepper Jack Cheese cut into 1 inch cubes

Mix flour, baking powder and salt. Cut in butter and sweet potato. If mixture is dry add a Tbsp or 2 of milk, enough to hold dough together. Knead on floured surface cover with plastic wrap and let it rest 5 minutes. Divide dough into 24 even pieces. Wrap each piece of dough around a cheese cube, roll in palms to form a ball. Place on cookie sheet with edges, lined with no stick foil. Bake at 350 for 20 - 25 minutes. Biscuits should be slightly brown and cheese will start coming out. Great with Chili.

Quick Peach Cobbler

4 Tbsp margarine
10-20 ounces of slice peaches
1/2 cup sugar
1/2 cup water
1/2 cup flour
1 1/2 tsp baking powder
1/2 tsp salt 1/2 c sugar
1/2 cup milk

Place margarine in baking dish and melt in oven. Heat peaches with ½ cup sugar, and ½ cup water in saucepan until the sugar is dissolved. Bring to a boil. Mix flour, baking powder, salt, ½ cup sugar, and milk together in mixing bowl and stir until smooth.

Remove baking dish from oven when the margarine has melted. Add flour mixture, then peach mixture. Bake 20-30 minutes at 375. Crust will rise to the top and brown.

Mary Kearney

Peach Cobbler

5 cups fruit

¾ cup sugar

2 Tbsp flour

½ tsp vanilla

¼ cup water

Combine all ingredients

Put in 9 or 10 pan ungreased

Batter:

½ cup flour

½ tsp Baking Powder

½ cup sugar

¼ tsp salt

2 Tbsp soften oleo

1 egg slightly beaten

Combine batter ingredients; beat with wooden spoon until smooth

Drop batter in 9 positions on fruit. Batter will spread.

Bake at 350 for 50-55 minutes.

Velma Garner

Carrot Cake

Sift together:

2 cups flour

2½ tsp baking soda

2 tsp cinnamon

1 tsp salt

Beat:

1 cup oil

2 cups sugar

3 eggs

Add 1 8 oz can crushed pineapple with juice

2 cups grated carrots

1 1/3 cups coconut flakes

1/2 cup chopped nuts (pecans or walnuts)

Stir in dry ingredients. Pour into greased oblong pan. Bake in 350 degree oven for 50-60 minutes.

Icing:

Toast 1 cup coconut, set aside

Mix:

3 oz pkg. cream cheese

1/2 stick butter softened

3 cups sifted powdered sugar

1 Tbsp milk

1/2 tsp vanilla

1/2 cup of the toasted coconut

Spread frosting on cooled cake, sprinkle remaining toasted coconut on top

Randy and Lisa Whitley

Carrot Cake

2 cups Flour

2 tsp soda

2 cups Sugar

1 tsp salt

2 tsp cinnamon

Sift and mix

Add:

1 1/4 cup oil

4 Eggs

3 cups grated carrot

Bake 350

Betty McPhaul

Apple Cake

1/2 tsp vanilla 1 tsp baking soda

3 eggs 1 tsp cinnamon

1 cup oil

4 apples cut up or 1 can apple slices

(I use canned apples)

1 ½ cup sugar 1 cup chopped walnuts

¼ tsp salt 2 cups flour

Mix together oil, eggs, sugar and vanilla. Sift flour, salt, baking soda and cinnamon and combine with other mixture. Add apples and nuts. Cover with crumb topping. Bake in 350 degree oven for 40-45 minutes.

13 x 9 x 2 pan.

Crumb Topping:

½ cup butter or margarine ½ cup flour

½ cup sugar

Combine all ingredients in a bowl. Knead with fingers until mixture is crumbly. (I use a pastry blender).

Variation: omit apples and substitute 1 tsp nutmeg and 5 grated carrots - one of the fastest and tastiest carrot cake you've ever tasted.

Rita Kremer

Dutch Apple Cake

Blend:

2 cups white sugar

2 cups Flour

1 tsp baking soda

½ tsp salt

Add:

1/3 cup oil

3 eggs beaten

2 tsp vanilla

Beat together (will be dry)

Add 4 cups thinly diced apples

Mix well, spread in greased and floured 9"x 12" pan. Top with

¾ cup brown sugar and

¾ cups chopped nuts

Bake 1 hour at 350

Joan Allen

Lightning Cake

4 eggs

½ cup margarine

5 Tbsp sweet milk

1 cup flour

1 tsp baking powder

1 tsp vanilla

1 cup sugar

½ cup chopped nuts

Dash of salt

1 can pie filling (blueberry, peach or strawberry)

Separate eggs. Mix together 4 egg yolks, margarine, milk, flour, baking powder, vanilla and salt.

Spread in a 9 x 13 inch pan and spread pie filling over dough evenly.

Beat egg whites stiff add sugar and beat well. Spread evenly on pie filling

Sprinkle nuts over egg whites.

Bake in a 325 oven for 45 minutes. There is no sugar in the bottom cake dough.

Betty McPhaul

Harvey Wallbanger Cake

1 box orange cake mix (about 18 ½ oz)

1 box instant vanilla pudding mix (3 ¾ oz)

4 eggs

½ cup vegetable oil

4 oz. LIQUORE GALLIANO

1 oz vodka

4 oz orange juice

Glaze:

1 cup confectioner's sugar

1 Tbsp LIQUORE GALLIANO

1 Tbsp orange juice

1 tsp vodka

Combine Cake mix and pudding in a large bowl. Blend in eggs, oil 4 oz LIQUORE GALLIANO, 1 oz vodka and 4 oz orange juice. Mix batter until smooth and thick. Pour into greased and floured 10' bunt pan*. Bake at 350 for 45 minutes. Let cool in pan 10 minutes, then remove and place on rack. Have glaze ready to spoon on while cake is still warm.

Glaze: Combine confectioner's sugar, LIQUORE GALLIANO, vodka and orange juice. Blend until very smooth.

*or use 2 greased and floured 9' cake pans.

Bake 350 for 30 minutes.

Mary Kearney

Chocolate Cake

Mix: 2 Cups Flour

2 Cups Sugar

¾ Cup Cocoa

1 ¼ tsp. Baking Soda

½ tsp. Salt

¾ Cup Oil

1 ½ tsp. Vanilla

Add: 2 Eggs

1 ½ Cups Hot Water
Bake 350 for 30 minutes

Barb Murray
Chocolate Cake

2 cups Sugar
2 cups Flour
2 tsp baking soda
1 tsp baking powder
¾ cup cocoa
1 cup coffee (black, liquid)
1 tsp vanilla
¼ lb butter, melted
2 eggs
1 cup milk

Mix all, bake at 350 for 30 minutes in 9 x 13 prepared pan.

Icing

½ cup Crisco
½ cup butter
3 cup Confectioners sugar
1 tsp vanilla
½ tsp almond extract
1/8 cup water

Cream Crisco and butter, add vanilla, almond extract and water, blend.
Gradually add sugar.

This cake won 2nd place nationally in a girl scout contest.

Deb Nattress

Crumb Cake

1 box yellow Duncan Hines Cake mix
2 eggs
Crumbs
2 pkg. Jiffy Pie Crust mix
1 cup sugar
1 Tbsp cinnamon
5 Tbsp butter or Margarine melted
Powdered sugar

Prepare cake mix using 2 eggs and 1 1/3 cup water. Beat for 2 minutes. Use a 17" x 11" cookie sheet with raised sides. Bake at 350 for 15 minutes.

Prepare the crumbs combining the pie mix, sugar, cinnamon and melted butter or margarine. Mix with a fork. Place on top of cake. Bake for 25 minutes. Cool. Sprinkle powdered sugar on top.

Elsie S. and Malcolm Macquarrie

Banana Bread

1 cup sugar
½ cup Crisco
2 eggs well beaten
2 cups flour
1 tsp salt
1 tsp baking powder
½ tsp soda
3 tsp buttermilk or milk
3 bananas mashed
1 cup chopped nuts (I use Pecans)
1 tsp vanilla

Cream sugar, Crisco, add eggs. Sift flour, add salt, baking powder and soda. Add to first mixture, add remaining ingredients. Pour into greased loaf pan. Bake 350 for 30-40 minutes.

Gaytha Lorenz

Cheese Cake

Use a large pie plate at least 11"

Prepare greased graham cracker shell following the directions on the graham cracker crumb box.

Filling:

1 lb cream cheese
2 eggs
¾ cup sugar
½ tsp vanilla

Beat all together for 15 minutes with electric mixer. Pour cheese mixture into shell and bake for 20 minutes at 350. Remove. Then change oven temperature to 475.

Topping:

½ pint sour cream
2 Tbsp sugar
½ tsp vanilla

Stir ingredients together by hand.

Spread the topping over pie. Top with a few remaining crumbs and bake for 5 minutes only (no longer) at 475. Refrigerate 3-4 hours.

I make the topping while the filling is being mixed and then keep it in the refrigerator until I am ready for it. I also increase the sour cream to 1 pint.

Elsie S. and Malcolm Macquarrie

Mississippi Mud Cake

Sift together in a large bowl the following:

2 cups flour
2 cups sugar

In a saucepan or microwave bowl mix:

1 stick margarine
4 Tbsp powdered cocoa
1 cup water
½ cup Crisco

Bring to boil and pour over flour and sugar mixture. Mix well. Let mixture cool slightly before adding the following

½ buttermilk in which
1 tsp soda has been dissolved

Add 2 eggs
1 tsp vanilla

Bake at 400 for 20 minutes (no longer) in 9 x 13 or 11 x 15 pan

After cake has cooled slightly, place 1 16 oz bag of small marshmallows on top of cake

Then Spread with Chocolate Icing over marshmallows

Chocolate Icing:

1 stick margarine
4 Tbsp powdered Cocoa
6 Tbsp Milk

Bring to boil (I use microwave)

Add:

1 box powdered sugar
1 tsp vanilla
1 cup chopped pecans
Gaytha Lorenz

Chop Suey Cake

2 Cups flour
2 Cups sugar
2 eggs
2 teas. Baking soda
1 large can crushed pineapple (20 oz. do not drain)
1 cup chopped pecans

Put all ingredients in mixing bowl and mix with spoon. DO NOT BEAT. Pour into 9 x 13 inch greased and floured pan.

Bake at 350 for 40 minutes

Frosting:

- 1 8 oz cream cheese
- 1 stick butter or margarine
- 1 cup powdered sugar
- 1 teas. Vanilla

Rita Kremer

Cherry or Apple Crunch Layered Desert

- 2 cans Cherry or Apple Pie Filling
- 1 Yellow Butter Recipe Cake Mix (dry)
- 2 stick margarine melted
- 1 small can Baker's Angel Flake Coconut
- 1 cup finely chopped Pecans

Spread pie filling in the bottom of oblong Pyrex dish (9" x 13")
Sprinkle dry cake mix over filling. Pour melted margarine over cake mix as evenly as possible. Layer coconut next and top off with chopped Pecans.

Bake at 325 for 45 minutes. If pecans start to get too brown before time is up, cover lightly with a sheet of aluminum foil for remainder of cooking time.

Gaytha Lorenz

Apricot Nectar - Orange and Jello Salad

- 2 small boxes or 1 large box orange jello
- 2 cups hot water (boiling)
- 3 cups Apricot nectar - divided 1 cup and 2 cups
- ½ cup sugar
- 2 Tbsp Flour
- 2 egg yolks or egg substitute
- 1 carton cool whip
- ½ cup grated cheddar or Colby cheese (enough to sprinkle on top)
- 1 oblong casserole dish

Dissolve jello in boiling water; add 2 cups apricot nectar; pour into oblong casserole dish and chill in refrigerator until cool, In sauce pan combine sugar, flour, and 1 cup apricot nectar; cook on medium heat stirring until thick; remove from heat and pour small amount into 2 beaten egg yolks; blend well and return egg mixture to sauce pan mixture; cook 1 minute stirring. Remove from heat and pour into chilled jello mixture - blend with wire whip. Return to refrigerator - chill until jelled. Before serving cover top with cool whip, sprinkle with grated cheese and serve.

Alberta L. Robinson

Lemon Frosted Coconut Bars

½ cup margarine
1½ cups brown sugar
1¼ cups flour
2 eggs
1 tsp vanilla
1 tsp baking powder
½ tsp salt
1 cup flaked coconut
¾ c finely chopped nuts (walnuts or pecans)
Lemon frosting
2 cup XXX sugar
¼ cup half and half or light cream or evaporated milk
Grated rind of 1 lemon
2 tsp lemon juice

Cream butter or margarine and ½ c brown sugar until light and fluffy. Add 1 cup flour and mix well. Press mixture over bottom of 9"x13"x2" pan. Bake at 350 for 10 minutes. Beat eggs, vanilla and remaining 1 cup of brown sugar until light and fluffy. Sift together remaining ¼ cup flour, baking powder and salt. Fold into egg mixture. Add coconut and nuts. Spread on top of first baked mixture. Bake at 350 until light brown.

Frosting:

Mix XXX sugar, milk and lemon. Heat and stir over simmering water until smooth and shiny. Cool a little - Pour over coconut mixture - when cold cut into 24 bar shaped pieces.

Sally Manley

Chocolate Bars

1 cup sugar
1 cup flour
1 stick soft butter or margarine
1 tsp vanilla
4 eggs
1 cup chopped nuts
16 oz Hershey chocolate syrup

Mix butter and sugar. Add eggs. Add syrup, flour and vanilla and nuts. Bake 13"x 9" pan 30-35 minutes in 325 degree oven.

Cool and frost with the following:

¾ cup sugar
3 Tbsp butter or margarine
3 Tbsp milk

Boil 1 minute (no longer) add ¼ tsp vanilla and ½ cup chocolate chips. Beat until thick enough to spread on top.

Rita Kremer

Family Favorite Oatmeal Cookies

Cream:

1 cup shortening
1 cup brown sugar
1 cup granulated sugar

Add and beat:

2 eggs
2 tsp vanilla

Mix together:

1 1/2 cups flour
1 tsp salt
1 tsp baking soda

Add slowly to above mixture

Stir in :

3 cups oatmeal
Add chocolate chips, raisins and/or nuts
Bake in 350 oven for about 8 minutes.

Joyce Brockett

Fruit and Nut Oatmeal Cookies

Cream:

2 cups packed brown sugar
2 sticks butter or butter flavored Crisco
1/2 cup buttermilk
1 tsp vanilla

Sift together:

1 3/4 cups flour
1 tsp baking soda
3/4 tsp salt

1 tsp cinnamon
1 tsp nutmeg

Add dry mixture to creamed mixture a little at a time until well blended.

Mix in by hand:

4 cups whole oats
1 cup yellow raisins or craisins (dried sweet cranberries)
1 cup chopped walnuts

Roll in one inch balls, place on cookie sheet lined with parchment paper or no-stick foil. Flatten with bottom of glass dipped in water. Bake at 375 degrees for 9 minutes. Allow to cool just a little before removing from paper or foil. There are no eggs in this recipe, so if you try to remove them while hot they fall apart.
Carol Yost

Pay Day Cookies

Heat oven to 350. Mix until crumbly:

1 pkg. yellow cake mix

1/3 cup oleo

1 egg

Press lightly into cake pan. Bake until brown (approx 15 min)

Sprinkle with 3 cups miniature marshmallows. Put back into oven until they puff up

Remove from oven and while this cools

Cook beating until smooth:

2/3 cup light corn syrup

1/4 cup oleo

2 tsp vanilla

1 12 oz bag peanut butter chips

Remove from heat - Add

2 cups rice crispies

2 cups salted peanuts

Spoon over cookies, cover and chill - store covered

Mary Taylor

Frost on the Pumpkin Cookies

1 1/4 cup flour

1 1/2 tsp salt

1 tsp baking powder

1/4 tsp baking soda

3/4 cup oatmeal

3/4 cup sugar

1/2 cup brown sugar

1/3 cup shortening

1 tsp cinnamon

1/2 tsp nutmeg

1 egg

1 cup pumpkin

1 6 oz pkg. chocolate chips

1 cup raisins

Mix dry ingredients and set aside. Cream shortening, sugars and egg; add spices. Alternately add pumpkin and dry ingredients to creamed mixture. Stir in chocolate chips and raisins. Drop by teaspoon full onto ungreased baking sheet. Bake at 375 for 12-14 minutes.

Peg Peterson

Pumpkin Bars

Mix well

4 eggs

1 2/3 cups sugar

1 cup oil

2 cups pumpkin

Mix together and add to above:

2 cups flour

2 tsp baking powder

1 tsp baking soda

1 tsp salt

2 tsp cinnamon

Use Sheet cake pan sprayed with Pam. Spread mixture into sheet cake pan.

Bake 350 preheated oven 25-30 min.

Icing:

8 oz cream cheese

1 stick butter or margarine

2 cups powdered sugar

1 tsp vanilla

Mix well and chill. Spread on cooled caked. Cut into 1 x 2 inch bars.

Pumpkin Roll

Mix together:

1 cup pumpkin

3 eggs

1 cup sugar

1 tsp vanilla

Mix dry ingredients together, then add to above:

1 tsp baking powder

1 cup flour

1 tsp cinnamon

1 tsp ginger

1/2 tsp cloves (optional)

Use a cookie sheet with sides or a jelly roll pan

Spray with Pam, then line with wax paper, spray wax paper with Pam. Or use no stick renolds foil instead of Pam and wax paper.

Spread mixture evenly into pan. Bake in 350 preheated oven for 15 minutes. Remove.

Turn onto damp cloth sprinkled with powdered sugar. Carefully remove wax paper or foil. Roll up in dampened cloth. Chill 1 hour in a cool place.

Mix Filling

8 oz cream cheese
2 Tbsp butter or margarine
1 cup powdered sugar
1/2 tsp vanilla
Mix well and chill

Carefully unroll cake enough that you can spread filling. Spread filling evenly as possible leaving a little space at the end. Re-roll. Wrap in wax paper and foil. Freeze until ready to use.

Pumpkin Pie

2 cups pumpkin
1 cup brown sugar
Pinch of salt
1 tsp cinnamon
1 tsp ginger
2 eggs
1 can evaporated milk scalded

Scald milk in microwave in a glass 2 cup measuring cup. About 30 seconds. It should have a "skin" on top

Mix above. Pour into 9 inch pie shell. Bake 400 for 10 min. Reduce to 350 for 35 min. Inserted knife in center comes out clean.

Perfect Pecan Pie

1 cup white corn syrup
1 cup dark brown sugar
1/4 tsp salt
1/4 cup melted butter
1 tsp vanilla
3 eggs slightly beaten
1 1/2-2 cups pecan halves
9 or 10 inch unbaked pie crust

Combine syrup, sugar, salt, butter and vanilla. Mix well. Add slightly beaten eggs. Pour into pie shell. Sprinkle pecans over the pie. Bake in preheated oven at 350 degrees for approximately 45 minutes.

No Roll Pie Crust

1½ cups Flour
1½ Tbsp Sugar
½ cup oil
2 Tbsp Milk
¾ tsp salt
Combine – Press in Pan

Streusel

½ cup sugar
¾ cup Flour
½ cup oil
Mix till crumbly
Betty McPhaul

Cracker Candy

Salty Saltines on foil tray
2 sticks butter
¾ cup brown sugar
Chocolate chips - regular size bag
Heath bar toffee bits
Heath bar milk chocolate bits

Line tray with foil. Use a tray with raised edge. Place saltines salt side up on tray, one next to each other. Melt butter and brown sugar together and pour over crackers

Place in oven for 5 minutes at 400 degrees until bubbly. Take out of oven. Pour chips and brickle (Heath bar bits) over top. Use a spatula to smooth out chocolate bits - may need to place in oven a little to soften chocolate.

Put tray in freezer. Once candy is frozen, remove and break into chunky pieces. Keep extra candy frozen,

Elsie S. and Malcolm Macquarrie

