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APPETIZERS & BEVERAGES

SOUPS AND SALADS

**DESSERTS—BREADS, CAKES,
COOKIES, PIES**

EASY CASSEROLES & SIDE DISHES

APPETIZERS & BEVERAGES

WASSAIL

Terry Rudd

2 quarts Apple cider
2 cups orange juice
½ cup sugar
2 ½ cups pineapple juice
1 cup lemon juice
3-4 cinnamon sticks
1-2 tsp. whole cloves

Combine all ingredients in a Dutch oven (5-qt.); bring to boil. Cover, reduce heat and simmer 30 min. Uncover and simmer an additional 30 min. Strain and discard spices. Serve hot. Yield: about 11 cups.

CRANBERRY FRAPPE'

Terry Rudd

1 quart cranberry juice cocktail, chilled
1 quart unsweetened pineapple juice, chilled
1 ½ cups sugar
1 to 2 tsp. almond extract
½ gallon strawberry ice cream, softened
1 pint whipping cream
1 quart ginger ale, chilled
½ cup sugar

Combine first 5 ingredients in a large punch bowl, stirring well. In separate bowl, beat whipping cream until foamy; gradually add ½ cup sugar, beating until soft peaks form. Fold whipped cream mixture into ice cream mixture in punch bowl. Gently stir in ginger ale just before serving. Yield: about 5 quarts.

SOUPS AND SALADS

CHERRY JELL-O SALAD

Billie Jo Runyon

2 small boxes cherry or strawberry Jell-o
1 cup hot water
½ cup pecans (optional)
1 No. 2 can crushed pineapple (do not drain)
1 can cherry pie filling

Topping:

1 8-oz. pkg. cream cheese
½ cup powdered sugar
Coconut
1 tsp. vanilla

Mix ingredients and let set overnight in refrigerator. Mix together topping ingredients (except coconut) and spread on chilled Jell-o mixture and cover with coconut.

POTATO SALAD

Dianne Moroukian

6 potatoes, boiled in skin, peeled, diced
1 tsp. salt
1 tsp. celery salt
1 bunch spring onions, chopped
1 ½-2 sweet pickles chopped
4 stalks celery, chopped
1 bunch radishes, sliced
1 cup mayonnaise
½ cup sweet pickle juice
4 hard-boiled eggs
1 tsp. mustard

Mix warm potatoes with everything except mayonnaise and pickle juice. Mix these two ingredients well and blend well with vegetables.

BAKED CHICKEN SALAD

Elaine Cary (From Best Recipes)

2 T corn oil margarine
1 cup thinly sliced celery
½ cup chopped onion
½ cup mayonnaise
½ cup dairy sour cream
1 T lemon juice
½ tsp. salt
1/8 tsp. pepper
2 cups cubed cooked chicken
½ cup pecans
1 can (6 oz.) sliced mushrooms, drained
¼ cup crushed potato chips

In large skillet melt margarine over medium heat. Add celery and onion; cook about 4 minutes or until tender. Remove from heat. Stir in next 5 ingredients until well blended. Add chicken, pecans and mushrooms; toss to coat well. Spoon into 1 ½-quart casserole. Sprinkle top with potato chips. Bake in 325° oven 25 to 30 minutes until hot.

Serves 4 to 6

BLUEBERRY CONGEALED SALAD

Ann Moore

- 1 14-oz. can blueberries, drained (save juice)
- 1 8-oz. can crushed pineapple, drained
- 2 3-oz. pkgs. Raspberry Jell-O
- 1 3-oz. pkg. cream cheese, room temperature
- 1 cup sour cream
- ½ tsp. vanilla

To reserved juice, add water to make 3 ½ cups liquid. Heat and dissolve Jell-O. Cool. Add blueberries and pineapple. Congeal.

Mix remainder of ingredients until cheese is smooth. Spread over congealed mixture and chill.
Serves 20

MOLDED CHICKEN SALAD

Colleen Feighner

- 2 cups chicken, cooked, cut up
- 1 ½ cups Cool Whip
- 1 cup mayonnaise
- 1 pkg. lemon Jell-O
- ½ cup pecans, coarsely chopped
- 1 can chicken rice soup, undiluted

In sauce pan over medium heat, dissolve Jell-O in chicken rice soup. Pour into mixing bowl and cool, allowing mixture to jell slightly. Mix remaining ingredients together (Cool Whip and mayonnaise may be adjusted to taste) and pour into a loaf pan or an 9" square pan. Chill until firm and cut into squares. May be frozen. Serves 8.

CRANBERRY SALAD MOLD

Joetta King

- 1 qt. or a pound of cranberries
- 1 small can crushed pineapple, drained
- ¼ orange, ground (including zest)
- 1 cup chopped pecans
- 1 cup sugar
- 1 cup gelatin
- 6 oz. pkg. raspberry gelatin
- 1 ¾ cup hot water
- 1 ¾ to 2 cups cool water (depending on mold size)

Grind cranberries and the ¼ orange. Add crushed pineapple and sugar. Mix gelatin with water and add to cranberry mix, along with chopped nuts. Do not use juice from canned pineapple. Place in individual molds and refrigerate until firm.

Molding tips: Coat the sides of your mold with Miracle Whip or mayo salad dressing. Chill the gelatin until very thick, not set, before adding the other ingredients. If the gelatin isn't thick enough, the fruit may float to the top. Before unmolding gelatin, run a knife tip about the top, or pull from edge of mold gently with moist fingers. Dip mold just to rim in warm water for 10 seconds. Lift from water and shake gently to loosen gelatin. Better yet, buy a Tupperware jell-o ring mold that has removable center section. Decorate jell-o mold with orange slices, sprigs of mint and red leaf lettuce.

TACO SOUP

Bobbie Cherry

1 large onion, chopped and sautéed in
2 lbs. lean ground beef. Put in large pot and add:
1 can Ranch style beans
1 can Navy beans
1 can pinto beans
1 can kidney beans
1 can whole kernel corn
(use liquid from all beans and corn)
1 can Rotel tomatoes with green chilies
1 can chopped tomatoes
3 beef bouillon cubes to 1 ½ cup boiling water
1 pkg. taco seasoning mix
1 pkg. Ranch style dressing mix (1.4 oz.)

Simmer to mix seasonings. Serve with chips or corn bread. Makes about ¾ gallon. Wonderful!

SPINACH AND RED LEAF LETTUCE SALAD

Libby Buuck

1 head red leaf lettuce, washed, dried, torn into bite-sized pieces
1 lb. fresh spinach, tough stems removed, washed and dried
Raspberry Vinaigrette (recipe follows)
1 cup raw cashews, toasted
1 red onion, sliced paper thin
1 slightly firm ripe pear, preferable red-skinned, cored and finely diced.

Combine lettuce and spinach on 4-6 chilled salad plates. Drizzle lightly with bright ribbons of vinaigrette. Divide cashews, onion and pear among the plats. Pass remaining vinaigrette. 4 to 6 servings.

RASPBERRY VINAIGRETTE

¾ cup frozen unsweetened raspberries (thawed)
¼ cup raspberry vinegar
1 clove garlic, peeled
2 T honey
½ tsp. salt
1 cup corn or peanut oil

Puree' raspberries in food processor. Press puree through fine sieve to remove seeds. Place the puree and remaining ingredients except oil in the food processor and process until blended. Put the machine's pusher tube in place. With the machine running, add the oil through the little hole in the pusher tube and process until emulsified. Taste for seasonings adding more honey if necessary. Makes about 1 1/3 cups.

EGGNOG CHRISTMAS SALAD

Rachel Clark

1 envelope unflavored gelatin
1 8-oz. can crushed pineapple
3 T lime juice
1 ½ cups eggnog
1 ½ cups apple juice or cranberry juice cocktail
1 3-oz. pkg. raspberry Jell-O
8-16 oz. cranberry sauce or 14-oz. jar cranberry-orange relish

Soften unflavored gelatin in the undrained pineapple and lime juice for 5 minutes. Cook and stir over medium heat until gelatin dissolves. Cool to room temperature. Stir in eggnog. Chill until partially set.

Turn into a 12 x 7½ x 2-inch pan. Chill until almost firm. Heat apple or cranberry juice to boiling; stir in raspberry gelatin until dissolved. Chill until partially set.

Fold in sauce or relish. Carefully spoon over eggnog mixture. Chill until firm. To serve, cut into squares. Finely chopped nuts may be added into either layer. Makes 12 servings.

DESSERTS—BREADS, CAKES, COOKIES, PIES

UNCOOKED CRANBERRY SAUCE

Ann Moore

3 cups fresh cranberries
Pinch salt
2 red skinned apples, cored, but unpeeled
1 orange, quartered and peeled (reserve peel)
1 cup sugar
1/3 cup orange liqueur, such as Grand Marnier

Wash the cranberries and grind with coarse blade or chop in food processor along with salt, cored apples, orange and its peel. (Use only outer peel, remove white inner skin.) Combine with sugar and orange liqueur and stir.

Makes 4 half pints

VANILLA DREAM BARS

Joan Stewart (from Wild About Texas Cookbook)

Crust:

1 yellow cake mix (18.25 oz.)
1/2 cup butter, melted
1 egg slightly beaten
Mix and press into 13 x 9" baking pan

Topping:

2 eggs
1 T vanilla extract
1 8-oz. pkg. cream cheese, softened
Dash salt
1 16-oz. box powdered sugar

Blend topping ingredients. Pour over crust. Bake at 300° for 50 minutes. Cool before cutting. Yield 20.(very rich—small pieces are fine!) May be frozen.

CRANBERRY CHEESE BARS

Billie Jo Runyon

2 cups unsifted flour
3/4 cup plus 1 T firmly packed brown sugar
1 cup margarine, softened
1 8-oz. pkg. cream cheese, softened
1 14-oz. can Eagle Brand milk
2 T cornstarch
1/4 cup lemon juice
1 1/2 cups oats
1 16-oz. can whole berry cranberry sauce

Preheat oven to 350°. In large mixing bowl, combine flour, oats, 3/4 cup brown sugar and margarine; mix until crumbly. Reserving 1 1/2 cups crumb mixture, press remainder firmly on bottom of greased 13 x 9" baking pan. Bake 15 minutes. Meanwhile, in small mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth; stir in lemon juice. Spread evenly over prepared crust. In small bowl, combine remaining 1 T brown sugar and cornstarch; stir in cranberry sauce. Spoon evenly over cheese layer. Top with reserved crumb mixture. Bake 40 minutes or until golden. Cool. Chill. Store covered in refrigerator. Makes 24 to 36 bars.

ALABAMA COOKIES

Susan Peabody

1 cup shortening
1 cup firmly packed brown sugar
1 cup sugar
1 tsp. vanilla
2 eggs
1 tsp. salt
2 cups chopped pecans
2 cups regular oats, uncooked
1 cup crisp rice cereal
1 cup flaked coconut
1 ½ cups all-purpose flour

Cream shortening and gradually add sugars, beating well. Add eggs and vanilla beating well. Combine flour and salt. Add to creamed mixture, mixing well. Stir in oats and remaining ingredients. Drop dough by heaping teaspoonfuls onto greased cookie sheet. Bake at 325 for 10 to 12 minutes. Let cool slightly on cookie sheet. Remove to wire rack to cool completely.
Makes 6 dozen

RASPBERRY COOKIES

Ruth Nichol

1 lb. butter
4 cups flour
1 cup sugar
1 egg yolk
Raspberry preserves
1 cup walnuts, chopped finely

Mix butter, flour sugar and egg yolk, form into small balls, roll in walnuts and poke dent in middle of ball. Bake at 225° for 1 ½ hours. Take out of oven; put raspberry preserves in dent and put back in oven to cool.

TOFFEE SQUARES

Ruth Nichol

1 cup butter
1 cup brown sugar
2 cups flour, sifted
1 egg yolk
1 tsp. vanilla
1 pkg. milk chocolate morsels
1 4-oz. pkg. pecans, chopped

Cream butter, add brown sugar and blend well. Add egg yolk, vanilla and sifted flour. Spread on cookie sheet and bake at 350° for 15 minutes. Spread chocolate chips on cookies surface while still warm. Sprinkle nuts on top and cut into squares while warm.

OATMEAL JUMBLE BARS

Lora Jones

3 cups Quaker Oats or Quick Oats uncooked
1 ½ cups all purpose flour
1 cup firmly packed brown sugar
1 cup butter or margarine, melted
¾ tsp. salt (optional)
½ tsp. baking soda
1 10- to 12-oz. jar preserves (I like apricot)

Heat oven to 400°. Grease 13 x 9" baking pan. In large bowl, combine all ingredients except preserves; mix well. Reserve 1 cup mixture; press remaining onto bottom of prepared pan. Spread preserves evenly over base to within ½ inch of edge of pan; sprinkle with reserved mixture. Bake 25 to 30 minutes until golden brown. Cool completely; cut into bars.

TRIPLE LAYER CHOCOLATE BARS

Joan Stewart

1 ½ cups graham cracker crumbs
½ cup cocoa
¼ cup sugar
½ cup margarine or butter, melted
1 14-oz. can Eagle Brand Sweetened Condensed Milk—
NOT evaporated milk
1 egg
1 tsp. vanilla extract
½ tsp. baking powder
¾ cup chopped nuts
1 12-oz. pkg. semi-sweet chocolate chips

Preheat oven to 350°. Combine crumbs, ¼ cup cocoa, sugar and margarine; press firmly on bottom of 13 x 9" baking pan. In mixer bowl, beat remaining ingredients except nuts and chips. Stir in nuts. Spread over prepared crust. Top with chips. Bake 25 minutes or until set. Cool. Store tightly covered.

PECAN PIE SQUARES

Sylvan Sigler (from Mel Mooneyham, Colleyville Garden Club)

3 cups flour
¼ cup plus 2 T sugar
1 cup butter
¾ tsp. salt

Mix with pastry blender. Press into jelly roll pan (11 x 16 1/2") sprayed with PAM. Bake 20 minutes at 350°.

4 eggs
1 ½ cup sugar
1 ½ cup Karo Syrup
½ stick margarine, softened
1 T vanilla
3 cups pecans

Beat eggs; add remaining ingredients. Pour over cooked crust. Bake 25 minutes more. Cool a long time before cutting. May serve with whipped cream, ice cream or Cool Whip. Will freeze.

CRÈME de MENTHE SQUARES

Edie Williams

½ cup margarine or butter
4 eggs
1 cup sugar
1 cup flour
1 tsp. vanilla
½ tsp. salt
1 16-oz. can Hershey syrup

Mix all of the above ingredients together. Pour into ungreased 13 x 9" baking pan and bake at 350 for 30 minutes. Cool.

½ cup margarine or butter
2 cups powdered sugar
2 T Crème de Menthe

Mix these three ingredients and spread on top of cake. Refrigerate until firm.

Then mix:

1 cup (6-oz.) chocolate chips
6 T melted margarine or butter
Ice cake and refrigerate again until set.

PEANUT BRITTLE

Lora Jones

1 cup sugar
½ cup white corn syrup
In 1 ½-qt. casserole, stir together sugar and syrup. Microwave at High for 4 minutes.

*1 cup roasted, salted peanuts
Stir in peanuts. Microwave at High for 3 to 5 minutes until light brown.

1 tsp. butter
1 tsp. vanilla
Add butter and vanilla to syrup, blending well. Microwave at High for 1 to 2 minutes more. Peanuts will be lightly browned and syrup very hot.

1 tsp. baking soda
Add baking soda and gently stir until light and foamy.

Quickly pour mixture onto lightly greased cookie sheet or unbuttered non-stick coated cookie sheet. Let cool ½ to 1 hour. When cool, break into small pieces and store in airtight container. Makes about 1 pound.

***NOTE:** If raw peanuts are used, add before microwaving to the sugar-syrup mixture along with 1/8 tsp. salt. Follow each step of recipe above.

EASY CASSEROLES & SIDE DISHES

LIPTON POTATOES

Glen Cornman

6-8 potatoes, peeled and cubed
1 pkg. Lipton onion soup mix
 $\frac{3}{4}$ cup water
Salt, pepper, seasoned pepper, lemon pepper, garlic pepper, garlic powder to taste

Mix all together in skillet and cook on stovetop with lid on until potatoes are almost cooked. Then remove lid to brown potatoes nicely. Cooking time approximately 30 minutes. (perhaps add a bit of olive oil to skillet before cooking)

POTATO CASSEROLE

Barbara Atkins

1 large bag frozen Southern-style hashbrowns
2 cups grated cheddar cheese
1 8-oz. carton sour cream
1 can cream of chicken **or** cream of mushroom soup
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ cup margarine, cubed, not melted
Salt/pepper to taste

Topping: $\frac{1}{4}$ cup melted margarine; 2 cups crushed corn flakes

Mix ingredients in large bowl. Place in greased 13" casserole. Sprinkle crushed corn flakes on top; drizzle on melted butter. Bake at 350° for 45-55 minutes, 'til bubbly.

Great to serve with egg brunch or ham.

YAM SOUFFLE

Barbara Jensen

3 cups cooked, mashed, yams (about 4 medium)
 $\frac{1}{2}$ cup sugar
2 eggs, beaten slightly
1 cup milk
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{2}$ tsp. cinnamon

Topping:

1 cup pecans, chopped
1 cup brown sugar
 $\frac{1}{2}$ cup margarine, melted
 $\frac{1}{2}$ cup flour

Beat first seven ingredients together with electric mixer and pour into greased casserole. Bake 40 minutes at 350°. Add topping and bake another 20 minutes.

GREEN VEGETABLE CASSEROLE

Barbara Atkins

1 pkg. 10-oz. frozen baby lima beans
1 pkg. 10-oz. frozen French cut beans
1 pkg. 10-oz. frozen English peas
2 green peppers cut in julienne strips
1 cup mayonnaise (not Miracle Whip)
1 cup whipped cream (whipped)
Parmesean cheese to taste

Cook vegetables separately. Drain. Parboil green pepper strips. Layer in order listed in ungreased 13 x 9" casserole. Mix mayo, whipped cream, Parmesean cheese. Pour over vegetables. Bake at 350° for 20-30 minutes until golden. Serves 8 to 10.

FAR EAST CHICKEN CASSEROLE

Norma Worsfold

1 medium onion, chopped
4 T butter or margarine
2 cans condensed cream of mushroom soup
2 cups cubed cooked chicken **or** 2 cans water-packed tuna, drained and flaked
1 can (5 oz.) water chestnuts drained and thinly sliced
2 cups thinly sliced celery
2 cans (5 oz. each) chow mein noodles
3 T soy sauce
1 tsp. onion salt
¼ tsp. hot pepper sauce
1 can (13 ¼ oz.) pineapple tidbits, drained

Saute' onion lightly in 2 T butter. Add ½ cup water and mushroom soup, chicken (or tuna), water chestnuts, pineapple tidbits, celery, chow mein noodles. Put in shallow 2-quart baking dish. Melt remaining butter and mix with soy sauce, onion salt and hot pepper sauce. Spread on mixture and bake at 350° about 45 minutes. Serves 6-8

HOT SWISS POTATO AND HAM DISH

Unknown

1 ½ cups shredded Swiss cheese
½ cup sliced green onions
1 T dill weed
2 T butter or margarine
2 T flour
1 tsp. salt
1 cup milk
1 cup dairy sour cream
4 large potatoes, cooked, peeled, sliced
3 cups diced cooked ham
¼ cup fine dry bread crumbs
4 T melted butter or margarine

Combine 1 cup of the cheese with onions and dill; mix well, set aside. Melt butter in saucepan; add flour and salt and then gradually stir in milk. Cook, and stir over medium heat until thickened, and then cook 2 minutes longer. Remove from heat and stir in sour cream. In a greased, shallow 3-quart casserole, place 1/3 of the potatoes, top with half the ham and then half the cheese mixture. Pour half the sauce over this. Repeat layers, ending with potatoes on top. Combine remaining cheese with crumbs and melted butter and sprinkle over casserole. Bake at 350° for 30-35 minutes. Serves 6-8.

ENCHILADAS CASSEROLE

Cora Lee Brannon

2 T margarine
1 can tomato soup
1 to 1 ½ lb. ground beef or turkey or combination of both
1 can chopped olives
12-18 corn tortillas
1 T chili powder
1 can tomato sauce
1 can diced green chilies
1 ½ lbs. grated cheddar cheese
Seasoning to taste: garlic powder, onion powder, cumin,
Mrs. Dash, salt, oregano

Sauce: Melt margarine over low heat in small pan; add chili powder and stir to brown about 2 min. Add tomato soup and sauce and simmer about 5 min. Cover and let stand while making filling.

Filling: Brown meat, drain fat; add olives and green chilies; season to taste. Cool and add about ½ cup of grated cheese.

To make casserole: Using 13 x 9" pan, layer ingredients like a lasagna with a layer of tortillas, cutting some to fill in corners and edges. Spread with about ½ of filling and sprinkle with grated cheese. Cover with a layer of tortillas and spread with sauce making sure each tortilla is covered. Add another layer of filling, cheese, tortillas and sauce, ending with a nice layer of cheese. Bake for 20 to 30 minutes or until bubbling at 325°. Serves 6 to 8. Can be frozen before or after baking to be served later. Let thaw completely before baking or reheating

TOMATO RED AND GREEN BEANS

Ed and Edith Pewitt

½ cup chopped onions
½ cup chopped celery
4 cans green beans
1 can chopped tomatoes

Saute' onions and celery until tender. Drain green beans and chopped tomatoes. Mix well. Warm for 30 min. at 350°. Serve warm.