

# INDEX

## Grapevine Garden Club Recipe Book 2005

### Appetizers and Beverages

Julie's Yummy Cheese Dip  
Hot Appetizer Spread  
Sugar Spice Pecans

### Soups and Salads

Joetta's Fruit Salad  
Mixed Bean Salad  
Orange and Cashew Salad  
Black Bean & Corn Ranch Salad  
Cornbread Salad  
Fruit Delight  
Watergate Salad  
The Best Chicken Salad  
Darn Good Salad  
Cole Slaw Chicken Salad  
Blueberry Salad

### Desserts-Breads, Cakes, Cookies, Pies

Apricot Date Bars  
Cranberry Bake  
Broccoli Bread  
Ris a L'Amande-Danish Rice Dessert  
Pumpkin Bread  
Double Chocolate Goopy Butter Cake  
Pistachio Fluff  
Kahlua Cake  
Devine Pecan Pie  
Frozen Cappuccino Pie  
Chocolate-Raspberry Roulage  
Orange Glow Bundt Cake  
Aunt Elsie's Applesauce Cake  
Cream Cheese Brownies  
Chocolate Chip Cookies  
Cherry Almond Tart Jubilee

Flan Cake  
White Chocolate Trifle  
Santa's Snickers Brand Surprises

### Easy Casseroles, Meats & Side Dishes

Lutefisk  
Cheese Carrots  
Crab Cakes  
Chicken Spaghetti To Die For

**OUT OF THE GARDEN . . .**

**AND INTO THE KITCHEN**

**ANOTHER BATCH OF GREAT RECIPES FROM  
YOUR GARDENING FRIENDS**

**December, 2005**

**APPETIZERS & BEVERAGES**

**SOUPS AND SALADS**

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

**EASY CASSEROLES, MEATS & SIDE  
DISHES**

*(Quotes taken from "Chicken Soup for the  
Golden Soul")*

## APPETIZERS & BEVERAGES

### JULIE'S YUMMY CHEESE DIP

Julie Florence

2 8-oz. packages Philadelphia cream cheese  
2 cups shredded Cracker Barrel sharp cheddar cheese  
1 T chopped pimiento  
1 T chopped green pepper  
1 T finely chopped onion  
2 tsp. Worcestershire sauce  
1 tsp. lemon juice  
Dash of cayenne pepper  
Dash of salt  
Finely chopped pecans

Combine softened cream cheese and cheddar cheese, mixing until blended. Add pimiento, green pepper, onion and Worcestershire sauce, lemon juice & seasonings; mix well. Chill. Shape into ball; roll ball over chopped pecans. Serve with crackers. Leftover cheese ball can be reshaped and refrigerated.

### HOT APPETIZER SPREAD

Barbara Atkins

Equal parts of the following:

- Finely chopped yellow onion (Vidalia, if available)
- Mayonnaise
- Grated Swiss cheese

Mix together. Place in oven-proof serving dish sprayed with Pam. Bake 350° until brown and bubbly. Serve with crackers.

Can make any amount, large or small!

### SUGAR SPICE PECANS

Lou Milner

POINTS 2; Source: *WW Lazy Gourmet*

Serve these pecans as a snack, or add them to mixed green salads in a vinaigrette.

1 cup sugar  
1/2 cup water  
1 tsp. ground cinnamon  
dash of ground cloves  
2 cups pecan halves, toasted  
1 tsp. vanilla extract  
cooking spray

Combine first 4 ingredients in a medium saucepan. Cook over medium heat until sugar dissolves, stirring constantly (about 6 minutes). Add pecans and vanilla; cook until all syrup is absorbed (really reduced) and pecans are well coated, stirring constantly (about 18 minute). Spread pecan mixture on a baking sheet coated with cooking spray. (Pecans will have a sugary coating.) Separate pecan halves. Cool completely. Yield: 3 3/4 cups (serving size: 2 Tbsp.)

Note: Store in an airtight container in a cool, dark place for up to 1 month; in the refrigerator for up to 3 months; or in the freezer for up to 8 months.

*No act of kindness, no matter how small, is ever wasted.*

*Aesop*

## SOUPS AND SALADS

### JOETTA'S FRUIT SALAD

Joetta King

Bananas & apples (soak both in pineapple juice to avoid discoloring)

Strawberries

Green grapes

Kiwi

Pineapple

Mango

Nectarines

Oranges

You might wish to add melon & blueberries...whatever... select your favorite fruit that is in season.

Cut fruit into bite-sized pieces.

Mix everything or layer fruit in bowl.

#### DRESSING:

½ cup mayonnaise or miracle whip

½ cup marshmallow crème

2 teaspoons grated orange rind (fresh)

1 teaspoon ground ginger (doesn't have to be fresh)

Drizzle the dressing across top or stir into fruit mix. Or serve the dressing on the side for guests to spoon over their serving.

Decorate with sliced fruit, pansy blooms, or mint leaves.

### MIXED BEAN SALAD

Carol Milner

2 cans each cut green beans, yellow wax beans, kidney beans, drained.

1 medium onion, sliced in rings

Dressing: 1 cup vinegar, 1 cup oil, 1 cup sugar,

Salt/pepper

Drain beans and place in large bowl. Add onion and stir in dressing. Let stand in refrigerator overnight. May add cucumber or red/green pepper for more color.

### ORANGE AND CASHEW SALAD

Barbara Atkins

1 pkg. baby spinach

1 pkg. mixed greens

2 oranges, peeled, cut into bite-sized pieces

1 6-oz. package salted cashews

Add oranges, cashews & dressing right before serving.

#### Dressing:

¼ cup grated onion

1/3 cup apple cider vinegar

1 cup salad oil

1 T celery seed

1/3 cup sugar

1 tsp. salt

1 tsp. dry mustard

Mix all together. This will be more dressing than needed for one salad.

### BLACK BEAN AND CORN RANCH SALAD

½ cup Lite Ranch dressing

1 can black beans, rinsed and drained

1 can whole kernel corn or Mexi-corn, drained

1 cup grape or cherry tomatoes, quartered

½ cup chopped red onion

2 T chopped fresh cilantro

Hot pepper sauce (optional)

Combine all ingredients, chill and garnish with lime wedges.

***Every blade of grass has an angel that bends over it and whispers, "Grow! Grow!"***

***The Talmud***

## **CORNBREAD SALAD**

Pauline Robbins

8 cornbread muffins  
1 8-oz. can green peas, drained  
1 11-oz. can Mexi-corn, drained  
2 hard boiled eggs, chopped  
½ large green bell pepper, chopped  
½ large onion, chopped  
¾ cup mayonnaise  
Salt/pepper to taste  
Crumble the muffins into a bowl. Add the peas, Mexi-corn, eggs, pepper, onion, mayonnaise, salt/pepper to taste. Toss lightly. Refrigerate and serve cold. Makes 8 servings.

## **FRUIT DELIGHT**

Angie Molena

1 can each, drained, peaches, pineapple chunks,  
Mandarin oranges  
2 bananas  
2 apples, peeled and chopped  
1 Vanilla pudding mix, large. Use 1 ¾ cup milk, 1/3 cup  
orange juice  
1 4 oz. sour cream  
Toss lightly

## **WATERGATE SALAD**

1 pkg. (4 serving size) Jell-O Pistachio Instant Pudding &  
Pie Filling  
1 can 20 oz. crushed pineapple in juice, undrained  
1 cup miniature marshmallows  
½ cup chopped walnuts  
2 cups thawed Cool Whip topping  
Sir the pudding mix, pineapple with juice, marshmallows  
and nuts in large bowl until well blended. Gently stir in  
whipped topping. Refrigerate 1 hour or until ready to  
serve. Makes 8 servings.

## **THE BEST CHICKEN SALAD**

Margaret Collins

6 Chicken breast halves, cooked & chopped  
1 ½ cups chopped celery  
1 cup sliced almonds, toasted  
Juice of one lemon  
Salt to taste  
1 cup mayonnaise (not salad dressing)  
1 cup whipping cream, whipped  
1 to 1½ cups sliced grapes (red or green)  
Combine and chill.

## **DARN GOOD SALAD**

Margaret Wood

(Becky Reed's recipe from GGC Collection of Favorite  
Recipes)

2 regular-size pkg. lemon Jell-0  
2 cup boiling water/pineapple juice  
1 8-oz. pkg. cream cheese  
1 cup small marshmallows  
1 cup grated carrots  
1 cup crushed pineapple  
1 8-oz. carton Cool Whip  
1 cup chopped pecans  
1 cup coconut

Mix and blend in blender first 4 ingredients. Add juice  
from pineapple with enough water to make 2 cups liquid.  
Put in refrigerator until almost set. Then add carrots,  
pineapple, coconut, pecans, and Cool Whip. Chill until  
set. Serves 16-20.

***Think big thoughts but relish small pleasures.***

***Anonymous***

## **COLE SLAW CHICKEN SALAD**

Toni Moorehead

3-4 chicken breasts, seasoned with Sewell's Greek Seasoning, baked at 350° until done, cut in chunks  
1 1-lb. bag cole slaw cabbage (without dressing)  
1 ½ cups celery, sliced up  
1 ½ cups red seedless grapes cut in halves  
1-1/2 cups walnuts or pecans, chopped  
1 Asian pear (optional) cut up  
Brianna's Poppyseed Dressing.  
Mix up and enjoy!

## **BLUEBERRY SALAD**

Barbara Atkins

1 large pkg. black cherry Jell-o  
1 can blueberries  
1 can crushed pineapple (any size desired)  
½ cup chopped pecans  
1 8 oz. Cool Whip

Mix Jell-o in 2 cups hot water. Add juice from blueberries. Set aside ¾ cup of this to use later with Cool Whip. When remaining Jell-o is partially set, add blueberries, pineapple and nuts. Frost the top: add the ¾ cup Jell-o to Cool Whip and stir gently. Place on top of congealed Jell-o and sprinkle with a few pecan pieces. Refrigerate to set.

***No man is poor who has friends.***

***It's a Wonderful Life***

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

### **APRICOT DATE BARS**

Sherry Schultz

Makes 2 ½ dozen  
Date filling (below)  
1 1/8 cup shortening & butter  
1 ½ cup brown sugar  
2 5/8 cup flour  
¾ tsp. soda  
1 ½ tsp. salt  
2 ¼ cup rolled oats

#### **Date Apricot Filling:**

1 ½ cups dates  
3 cups dried apricots (cooked)  
1 ¾ cup sugar  
3 T apricot juice  
Mix 1 ½ cup dates, 3 cups mashed cooked dried apricots (drained), 1 ¾ cup sugar and 3 T apricot juice in saucepan. Cook over low heat, stirring constantly until thickened (about 5 min). Cool before using.

Prepare date filling, let cool. Heat oven to 400°. Mix shortening and sugar thoroughly, stir flour, soda and salt together; blend in. Mix in rolled oats. Press and flatten half of mixture over bottom of greased oblong pan (13 x 9). Spread with cooled filling. Top with remaining crumb mixture, patting lightly. Bake 25-30 min. or until lightly browned. While warm, cut into bars and remove from pan.

***A good way to repay a kindness shown is to pass it on.***

***Martha Kinney***

## **CRANBERRY BAKE**

Judy Cobb (November's Program)

(What to do with those cranberries in the vase!)

In a bowl mix berries and apple with sugar, set aside.

2 c. whole cranberries

3 c. golden delicious apples, chopped

1 c. sugar

Mix and crumble:

1 1/2 c. old fashioned oats

1/3 c. all-purpose flour

1/2 c. brown sugar

1 stick of butter or margarine

3/4 tsp. salt

1 cup chopped pecans

Pour apple/berry mixture into a lightly greased 9 x 13 pan, top with crumbled mix evenly over berries. Bake 1 hr. at 350°. If you want a thicker cookie bar, I also use a 11 x 7 pan.

## **BROCCOLI BREAD**

Ellen Bell

1 C egg substitute

3/4 C fat-free cottage cheese

1/2 C fat-free sour cream

2 T butter, melted

1 1/2 C finely chopped onion

1 10 oz. pkg. frozen chopped broccoli, thawed/drained

1 pkg. corn muffin mix, such as Jiffy

Cooking Spray

Combine first 5 ingredients in a large bowl. Stir in onion, broccoli, and muffin mix. Stir until well blended. Pour into a 13 x 9 inch baking pan coated with cooking spray. Bake at 400° for 27 minutes or until set.

Yield: 12 servings. If using a glass baking dish, decrease oven temperature by 25 degrees.

## **RIS A L'AMANDE –DANISH RICE DESSERT**

Joyce Quam

Serve with a lukewarm fruit sauce, preferably dark cherries, or cherry pie filling. This is a traditional Danish Christmas dessert. Before serving, one whole blanched almond is added to the pudding and the lucky person who finds the almond in his serving receives a gift.

2 tsp. vanilla extract

2 cups milk or half and half

1/2 cup pearl rice

3 Tbsp. sugar

2 oz. blanched almonds, chopped

1/3 cup whipping cream, whipped

1 whole almond

Bring the milk to a boil in a saucepan over medium heat. Add rice. Return to a boil, reduce heat and let rice simmer for about 25 to 30 minutes. Do not cover the pan. When rice is tender, add sugar and vanilla. Cool, while stirring occasionally. Add almonds to cold pudding. Fold in whipped cream. Whip until the pudding is light and fluffy. Add one whole almond.

## **PUMPKIN BREAD**

Camille Kissell

3 1/2 cups flour

2 tsp. baking soda

1 1/2 tsp. salt

1 tsp. cinnamon

2 cups pumpkin (use fresh, not canned)

1 tsp. nutmeg

3 cups sugar

1 cup oil

4 eggs

2/3 cup water

Nuts (optional)

Sift dry ingredients into bowl. Add remaining ingredients. Stir until smooth. Grease & flour pans. Bake 350° for one hour or so until done.

## **DOUBLE CHOCOLATE GOOEY BUTTER CAKE**

Barbara Munn

- 1 box chocolate cake mix
- 1 stick melted butter
- 1 egg

Mix above ingredients well. Press into the bottom of a well greased 13 x 9 inch pan.

- Cream cheese, 8 oz at room temperature
- 2 eggs
- 1 16 oz box powdered sugar
- 3 to 4 T cocoa powder
- 1 tsp vanilla
- 1 stick melted butter
- 1 cup chopped nuts

With a mixer cream the cheese until smooth, add eggs and cocoa powder mix well. Add powdered sugar slowly. Add melted butter and vanilla. Mix well. Add nuts and pour mixture over the pressed cake batter, spread evenly and bake at 350° for 40-50 minutes. I usually bake for 47 minutes.

## **PISTACHIO FLUFF (WW)**

Lou Milner

- 8 oz. Cool Whip Fat-Free Whipped Topping
- 1 cup fat-free cottage cheese
- 11 oz. mandarin oranges
- 20 oz. Dole canned crushed pineapple in juice
- 1 package instant fat-free pistachio pudding and pie filling mix

(Optional: Top with chopped and toasted pistachio nuts and garnish with fresh mint leaves)  
(Can also be made with vanilla pudding mix.)

Mix above ingredients together with mixer on medium speed to break apart the oranges. Chill. Makes 10 1-cup servings.

## **KAHLUA CAKE**

Cheryl Parkinson

- 1 pkg. Golden Butter Cake Mix
- 4 Eggs
- 1 cup Sour Cream
- 1 3-oz. pkg. instant vanilla pudding mix
- ¾ cup Wesson oil
- 1 tsp. Vanilla
- 1 cup brown sugar
- 1/3 cup Kahlua
- ¾ cup chopped pecans

In a large mixer bowl, put cake mix, add eggs one at a time while beating. Add sour cream, pudding mix, oil & vanilla. Mix well. Divide batter in half.

To the half in the mixer bowl, add brown sugar, Kahlua, and pecans. Mix well. In a greased Bundt pan, place half of pecan mixture, then ALL of the plain, then remaining pecan mixture. Run a knife thru to marbleize. Bake at 350° for one hour. Cool in pan 10 min. Turn out and drizzle while warm with mixture of ½ cup white powdered sugar and ¼ cup Kahlua

## **DEVINE PECAN PIE (by Poppy Stewart)**

Lou Milner

- One stick oleo - Melted
- One-and-three-fourths cup sugar
- One-fourth cup flour
- Three eggs beaten well
- One-half cup buttermilk
- One teaspoon vanilla
- One cup pecans

Add sugar and flour to melted oleo. Beat in eggs, buttermilk, vanilla and pecans. Bake 20 minutes at 375°. Reduce heat to 300° for 40 minutes.

## FROZEN CAPPUCCINO PIE

Toni Moorehead

8 oz. cream cheese, softened  
14 oz. can Sweetened condensed milk  
6 T chocolate syrup  
1 T decaffeinated instant coffee  
1 T hot water  
½ pint heavy whipping cream (with 1 tsp. vanilla and 2 T sugar) OR 1 ½ cups prepared whipped topping (Cool Whip)  
1 Hershey's Chocolate Ready Pie Crust

Beat cream cheese with an electric mixer on medium speed until fluffy, about 3 minutes. Add sweetened condensed milk and 4 T of chocolate syrup. Beat on low speed until well blended.

In a separate bowl, dissolve coffee powder in hot water. Stir into cream cheese mixture.

In a separate bowl, beat heavy whipping cream until it starts to thicken, add vanilla and sugar and beat until it forms peaks. Fold into cream cheese mixture. (If using Cool Whip, fold 1 ½ cups into cream cheese mixture.)

Pour mixture into crust, cover and freeze overnight.

For best results, let pie stand in the refrigerator for about 15 minutes before serving. Then drizzle with remaining 2 T chocolate syrup before serving.

Enjoy!

*It is one of the most beautiful compensations of life that no man can sincerely try to help another without helping himself.*

*Ralph Waldo Emerson*

## CHOCOLATE-RASPBERRY ROULAGE (TWO CAKE ROLLS)

Joan Kowalski

Vegetable cooking spray  
4 large eggs  
½ cup water  
1 chocolate cake mix  
3-4 T cocoa

1. Coat 2 15 x 10 x 1" jelly roll pans with cooking spray, line with wax paper and coat with cooking spray.
2. Beat eggs in a large mixing bowl at medium-high speed with electric mixer for 5 minutes.
3. Add ½ cup water; beat at low speed until blended. Gradually add package of cake mix, beating at low speed just until moistened. Beat mixture at medium-high speed for 2 minutes. Divide batter in half and spread evenly into prepared pans.
4. Bake each cake at 350° on middle rack in separate ovens for 13 minutes. Do not overbake! Bake individually, if you do not have double oven.
5. Sift 1-2 T cocoa (15 x 10") on a cloth towel. Repeat with second towel. When cakes are done, immediately loosen from sides of pan and turn each out onto a prepared towel.
6. Peel off wax paper. Starting at narrow end, roll up each cake and towel together. Place seam side down on wire rack to cool completely.
7. Unroll cakes, brush each lightly with raspberry sauce. Spread each cake with one-half whipped cream mixture. Re-roll without towel. Cover and freeze at least 1 hour per baking pan.

## CHOCOLATE-RASPBERRY ROULAGE (continued)

### **Raspberry Mixture:**

- 1 12-oz. Package of frozen red raspberries
- ½ cup raspberry sauce blended with ¼ cup water
- 2 T powdered sugar
- 1 ½ T cornstarch
- 2 Cups whipping cream (1 pint)

1. Combine first 4 ingredients in container of electric blender or food processor. Process until smooth. Stop several times to scrape down sides.
2. Pour mixture into a small saucepan. Bring to boil over medium heat, stirring constantly. Boil 1 minute stirring constantly. Cool mixture.
3. Beat whipping cream at medium-high speed with electric mixer until soft peaks form. Fold in 2/3 cup raspberry mixture. Refrigerate remaining raspberry mixture to be spooned onto serving plate when serving.

Continue with Step #7.

May garnish cake slices with fresh raspberries and/or mint springs. Serve reserved raspberry sauce on the side.

Easiest to slice when frozen.

***Sometimes our light goes out but is blown into flame by another human being. Each of us owes deepest thanks to those who have rekindled this light.***

***Albert Schweitzer***

## ORANGE GLOW BUNDT CAKE

Camille Kissell

- 1 18.25 oz. package moist yellow cake mix, plus ingredients to prepare mix
  - 1 T grated orange peel
  - 1 cup orange juice
  - ¼ cup sugar
  - 1 T Tabasco (This is very spicy hot cake. I would cut to 1 tsp.)
  - 1 ¾ cups confectioners' sugar
- Preheat oven to 375°. Grease 12-cup Bundt pan. Prepare cake mix according to package directions, adding orange peel to batter. Bake 35 to 40 minutes or until toothpick inserted in center of cake comes out clean.
- Meanwhile, heat orange juice, sugar and Tabasco to boiling in 1 quart saucepan. Reduce heat to low; simmer, uncovered, 5 minutes. Remove from heat. Reserve ¼ cup orange juice mixture for glaze.
- Remove cake from oven. With wooden skewer, poke holes in cake (in pan) in several places. Spoon remaining orange juice mixture over cake. Cool cake in pan 10 minutes. Carefully invert cake onto wire rack to cool completely.
- Combine reserved ¼ cup orange juice mixture and confectioners' sugar in small bowl until smooth. Place cake on platter; spoon glaze over cake. Garnish with mint leaves and orange slices, if desired. Makes 12 servings.

***Tip:*** When grating orange peel, grate only the outer orange layer of the skin, which is very sweet and flavorful. Avoid grating into the white pith, as it has a bitter taste.

## **AUNT ELSIE'S APPLESAUCE CAKE**

Debbie Simon

1 cup thick applesauce  
1 cup raisins, boil and cool in water  
½ cup butter  
1 ½ cups brown sugar  
1 egg  
2 scant cups flour  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
½ tsp. cloves

Cream butter and sugar; add other ingredients, alternating flour and applesauce. Pour into 9 x 9 pan. Bake at 375° for 45 minutes. Cool.

### icing:

½ cup softened butter  
2 cups confectioners' sugar  
1 T hot water  
Dash salt  
1 tsp. vanilla  
Combine ingredients. Mix until moistened. Ice cooled cake.

## **CREAM CHEESE BROWNIES**

Marlena Dupre

1 pkg. (19.8 oz) Fudge Brownie Mix  
(do not use mix that includes syrup pouch)  
1 8-oz. pkg. cream cheese, softened  
1/3 cup sugar  
1 egg  
½ tsp. vanilla

Prepare brownie mix as directed. Pour into greased 13 x 9 baking pan. Beat cream cheese with electric mixer until smooth. Add sugar, blend; add egg and vanilla; blend. Pour cream cheese mixture over brownie mixture. Cut through batter with knife several times to marble. Bake 350° for 35-40 min. until cheese is lightly browned. Cool and cut into squares. Makes 24 squares.

## CHOCOLATE CHIP COOKIES

Ella Barber

Cream until light and fluffy:

½ cup butter flavored Crisco

½ cup packed brown sugar

¼ cup sugar

1 tsp. vanilla

1 egg

Stir in by hand:

1 cup flour

¾ tsp. salt

½ tsp. baking soda

Add:

½ cup mini or chopped semi-sweet Chocolate chips

¼ cup chopped white chocolate

½ cup chopped pecans

Preheat oven to 375°. Drop on ungreased cookie sheet and bake 9 minutes. Do not overbake. Makes 2-3 dozen.

## CHERRY ALMOND TART JUBILEE

Sherry Schultz

1 pkg. yellow cake mix

2/3 cup Graham cracker crumbs

½ cup chopped nuts

½ cup butter or margarine, softened

1 egg

1 8-oz. cream cheese

¼ tsp. almond extract

1 can cherry pie filling

Sliced almonds

Combine cake mix, crumbs, nuts, butter and egg until blended. Press into ungreased 12-inch pizza pan or 12-inch tart pan. Bake at 350° for 15-18 minutes. Cool completely. In small bowl, beat cream cheese until fluffy and blend in extract. Spread over crust. Spoon pie filling into center. Spread to within 1 inch of cream cheese.

Sprinkle with almonds on rim of cream cheese. Cut into wedges. Store in refrigerator. Makes 12 servings.

## FLAN CAKE

Marlena Dupre

1 10-oz. Jar Cajeta or 1 15-oz. jar dulce de leche

1 (2-layer) package white or yellow cake mix

4 eggs

1 14-oz. can sweetened condensed milk

1 12-oz. Can evaporated milk

14 ounces whole milk

1 tsp. vanilla extract

Spread a layer of cajeta in a bundt pan that has been sprayed with nonstick cooking spray. Prepare cake mix according to package directions and pour into the prepared bundt pan. Combine eggs, condensed milk, evaporated milk, whole milk, and vanilla in a blender container and process until smooth and well blended.

Pour over the cake batter. The cake batter will float to top. Bake at 350° for 1 hour. Cool in pan on a wire rack for about 4 hours or until set. Invert onto a serving plate and store in the refrigerator.

This recipe can be made with egg substitute in the cake batter, but use whole eggs in the flan. Reduced-fat sweetened condensed milk and evaporated milk may be used successfully. Several brands of dulce de leche are available—Smuckers is one available.

***Do not complain about growing older—many are denied the privilege.***

***Robert Russell***

## **WHITE CHOCOLATE TRIFLE**

Rene' Herndon

- 1 large or 2 small packages of F/F S/F white chocolate pudding
- 1 angel food cake, sliced
- 1 pint fresh strawberries, sliced – leave 6 strawberries whole, set aside
- 2 ripe bananas, sliced
- 1 small tub of fat-free whipped topping

Make pudding as directed on box – set aside. Slice angel food cake and layer ½ on bottom of glass trifle bowl. Pour ½ pudding mixture over cake. Layer sliced bananas on top. Next, put layer of ½ tub of whipped topping. Next, layer the rest of the angel food cake, pour pudding over, and follow with a layer of sliced strawberries. Top layer with the rest of whipped topping. Decorate with whole strawberries.

Servings 16--Points per serving 3

## **SANTA'S SNICKERS BRAND SURPRISES**

Camille Kissell

- 2 sticks butter (softened)
- 1 cup creamy peanut butter
- 1 cup light brown sugar
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 3 ½ cups all purpose flour, sifted
- 1 tsp. baking soda
- ½ tsp. salt
- 2 pkg. (13 oz.) Snickers brand miniatures

Combine butter, peanut butter and sugars using mixer on medium to low speed until light and fluffy. Slowly add eggs, vanilla. Combine thoroughly. Mix in flour, salt and baking soda. Cover and chill dough 2-3 hours. Unwrap all Snickers miniatures. Remove dough from refrigerator. Divide into 1 T pieces and flatten. Place a Snickers miniature in the center of each piece of dough. Form the dough into a ball around each Snickers miniature. Place on a greased cookie sheet and bake at 325° for 10-12 minutes. (Baking time and temperature may need to be adjusted if using more than 1 T of dough per cookie.) Let cookies cool on baking rack or wax paper. Drizzle Wilton candy melts on top of cookie, if desired.

***We are all like one-winged angels. It's only when we help each other that we can fly.***

***Luciano deCrescenzo***

***If I'd known grandchildren were going to be so much fun, I'd have had them first.***

***Erma Bombeck***

## **EASY CASSEROLES, MEATS & SIDE DISHES**

### **LUTEFISK**

Joyce Quam

We'll be going to the family farm in Minnesota as usual for Christmas. These are two dishes that are a part of my family's Christmas traditions.

Lutefisk is served at Christmas in parts of Norway and Sweden. It is a spring-ling, a cod fish variety which has been lime-cured. Lutefisk can be obtained in Scandinavian delicatessens in the Christmas season. Lutefisk and Lefse are sure foods to bring Norwegians together – while often repelling others!

Allow one pound per person. Soak lutefisk in cold water for 3 to 4 hours before using. Remove dark skin and fins. Place in cheese cloth bag. Bring large kettle of water to boil. Cook about 5 to 10 minutes until fish is tender. Pull fish in bag out of water, drain, and place on large platter. Serve with melted butter or white sauce. MMM!

(For a great dessert, look for "Ris a L'amande--Danish Rice Dessert")

*Honor the old, teach the young.*

*Old Danish Proverb*

### **CHEESE CARROTS**

Rachel Clark

2 lbs. frozen carrots  
1 stick oleo or butter  
1 cup Velveeta cheese (1/2 lb.)  
2 cups corn flakes (crush after measuring)  
4 T. oleo or butter  
4 T. brown sugar

Cook carrots until tender. Drain. Melt 1 stick butter and cheese in top of double boiler. Pour over the cooked carrots. Melt the 4 tablespoons of butter and mix with corn flake crumbs. Sprinkle over the carrots. Sprinkle brown sugar over all. Bake 350° until bubbly, about 30 minutes. Serves 6-8. Approx. an 8 x 12 inch pan.

### **CRAB CAKES**

Barbara Atkins (from my sister-in-law, Nancy)

1 lb. crab meat (drain most of liquid)  
2 heaping T mayonnaise  
2 eggs lightly beaten  
1/2 tsp. Worchester sauce  
1/2 tsp. cayenne pepper  
1/4 tsp. salt  
1/2 small onion, grated  
1/2 T mustard powder  
19 Ritz crackers (3/4 sleeve) crumbled

Combine all, except crackers (very last before frying) Form patties. Roll in crushed Ritz crackers and immediately saute' in frying pan on medium-high heat in butter—ten minutes per side—until crispy. Serve with tartar sauce or creamy French dressing.

## **CHICKEN SPAGHETTI TO DIE FOR**

Marlena Dupre

### ***Serves 12 to 16 people***

2 whole chickens, cut up—OR

4 chicken breasts

Garlic salt & pepper to taste

1 cup chopped onions

1 cup chopped celery

1 green bell pepper, chopped

2 T Vegetable oil

1 10-oz. can tomatoes & green chilis

1 14-oz. can stewed tomatoes

1 4-oz. jar chopped pimientos

1 3-oz. jar sliced mushrooms

½ 4-oz. can chopped black olives

1 T chili powder

Hot sauce to taste\*

2 cups reserved chicken broth

3 ½ quarts water

12-16 oz. spaghetti

5 cups shredded American/Cheddar cheese

Cook chicken in water in large covered pan until tender, adding the garlic, salt and pepper. Drain, reserving the broth. Bone chicken and cut into bite-sized pieces.

Saute' onion, celery & green pepper in veggie oil in a large skillet until tender. Combine veggies with chicken, tomatoes, green chilis, stewed tomatoes, pimiento, mushrooms & black olives. Add chili powder, hot sauce\* and mix well in large bowl. Combine 2 cups of reserved chicken broth with 3 ½ qt. water, bring to boil and cook spaghetti until al dente—drain. Fold into tomato/chicken mixture. Add 4 cups of cheese. Pour into two 13 x 9 casserole dishes that have been sprayed with Pam. Top with remaining 1 cup of cheese. Bake, covered, at 350° for 30 minutes. Bake uncovered for several minutes longer until bubbly. The flavor improves if made a day ahead and refrigerated overnight before baking.

\*Hot sauce—a little goes a long way!