

**OUT OF THE GARDEN
AND INTO THE KITCHEN**

**A SUMMARY OF THE DELICIOUS
RECIPES COLLECTED FOR
THIRTY-ONE YEARS
(1991 - 2022)**

**IN CELEBRATION OF THE CLUB'S
90TH BIRTHDAY
1932 - 2022**

**RECIPES ARE FROM THE MEMBERS
OF
THE GRAPEVINE GARDEN CLUB, INC.**

**View all Club recipe books on
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**Member of the National Garden Clubs, Inc.,
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(recipes for our feathered friends)**

**FOR THE GARDEN OF DAILY
LIVING**

APPETIZERS & BEVERAGES

TEX-MEX DIP--1995

Joetta King

(Requested by members from Arbor Day)

3 med. ripe avocados
2 T lemon juice
1/2 tsp. salt
1/4 tsp. pepper
1 cup sour cream
1 pkg. taco seasoning mix
1/2 cup mayo or Miracle Whip
2 cans (10 oz. each) bean dip
Green onions, chopped
Tomato (cored, seeded and chopped)
1 small can chopped ripe olives, drained
8 oz. shredded Monterey Jack cheese
Large round tortilla chips or large Fritos

Peel, pit and mash avocados with lemon juice, salt and pepper.

In separate bowl, combine sour cream, miracle whip and taco seasoning mix.

To assemble, spread bean dip on a large shallow serving platter, top with seasoned avocado mixture, layer with sour cream taco mixture. Sprinkle with chopped onions, tomatoes, olives and shredded cheese.

Serve chilled.

HOT ARTICHOKE DIP--2002

Linda Krimm

My daughter-in-law brought this to a family gathering and now everyone won't let her bring anything else!

1 can artichoke hearts (drained)
1 cup Miracle Whip
1/4 to 1/2 cup sliced green onions (save some for top)
1 cup grated parmesan cheese
1 clove garlic crushed
1/4 to 1/2 cup chopped tomatoes (save some for top)

Mix all ingredients and pour into 9" pie pan.

Bake 350° for 20 to 25 minutes or until lightly brown on top.

Before serving, sprinkle saved green onions & tomatoes on top.

Serve with bread, crackers or celery.

CORN/CHEESE DIP--2002

Barbara Munn

2 11-oz. cans of Mexican corn
1 cup Miracle Whip
1 cup sour cream
2 green onions, sliced thin
10 oz. cheddar cheese, grated
1 small can green chilies
1/2 jar jalapeños

Mix all together and chill before serving with Fritos.

ANNE'S SALSA--2011

1 can original ROTEL
1 can diced tomatoes (zesty)
2 garlic cloves, chopped
1 bunch green onions, chopped
1 bunch cilantro, chopped
1 1/2 to 2 avocados, chopped
Salt and pepper to taste

Eat using tortilla chips to dip or eat with a spoon!!

SPINACH BALLS--2004

Jimmie Nell Cook

2 boxes chopped frozen spinach, thawed
2 cups herb dressing stuffing
1 stick melted butter
1/2 cup parmesan cheese, finely grated
1 onion chopped fine
1 T garlic salt
1 tsp. thyme
1 tsp. black pepper
6 eggs beaten until foamy

Drain spinach completely. Combine well-drained spinach and other ingredients in order given. Let stand and shape into 1-inch balls.

Bake 15-20 min. at 375° on well-greased pan.

SPICY BEAN SALSA--2004

Serve with tortilla chips. Very addicting. Makes 4 cups

1 (15-oz.) can blackeye peas
1 (15 oz.) can black beans, rinsed & drained
1 (15-oz.) can white kernel corn (Shoepeg), drained
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 (4-oz) can diced jalapeno peppers
1 (14.5-oz.) can diced tomatoes, drained
1 cup Italian-style salad dressing
1/2 tsp. garlic salt

In a medium bowl, combine blackeye peas, black beans, corn, onion, green bell pepper, jalapeño peppers and tomatoes.

Season with Italian-style salad dressing and garlic salt. Mix well.

Cover and refrigerate overnight to blend flavors.

CUCUMBER AND ARTICHOKE SALSA--2004

Suzie Agnew

2 med cucumbers, peeled
1/2 teaspoon salt
2 teaspoons shallots, minced
2-3 serrano peppers, chopped
1/2 cup red onion, finely chopped
1 1/2 teaspoon whole mustard seeds
2 tablespoons white wine vinegar
1/2 teaspoons sugar
12-ounce jar marinated artichoke hearts, drained and chopped
3 tablespoons fresh dill, chopped
1 tablespoon fresh mint or salad burnett (I used salad burnett)
2 teaspoons olive oil (optional)

Cut the cucumbers in half lengthwise and scoop out the seeds with a spoon. Chop cucumber halves into 1/4-inch cubes; sprinkle with salt.

Place cubes in a colander and allow to drain for 10 minutes to remove any bitterness and excess moisture.

Mix the shallots, serranos, red onions and artichoke hearts together in a bowl and add the cucumbers.

Add mustard seeds, sugar, vinegar and oil. Toss with the fresh herbs and allow to chill for at least an hour before serving.

Serve with tortilla chips or baked pita chips.

SPINACH/ARTICHOKE DIP--2006

Barbara Atkins

1 can artichoke hearts, drained and chopped
1 box frozen chopped spinach, defrosted and thoroughly drained—squeeze moisture out of spinach
1 cup mayonnaise (not miracle whip)
1 cup Parmesan cheese, freshly grated
Quick sprinkle of paprika

Mix all ingredients in a bowl.

Spray pie pan with cooking spray. Pour mixture into pie pan; sprinkle with paprika.

Bake at 350° – 400° until bubbly, approximately 30 minutes.

Serve with Trisket crackers or wheat thins.

JOETTA'S MINT TEA--2004

(Garden Tour - October, 2004)

Joetta King

2 Family-size Luzianne tea bags

2 quarts water

A few mint sprigs

Bring fresh, cold water to boil; drop in tea bags and fresh mint sprigs; steep 5 minutes; remove tea bags and mint sprigs

To sweeten, add 1 1/3 cups sugar (add to hot tea mixture). Stir until sugar is dissolved and let cool.

Add:

2 cups fresh lemon juice

3/4 cup Tropicana orange juice, some pulp

2 cups ginger ale

Juices tend to settle to bottom so stir before pouring.

Makes about 3 quarts. (4x recipe makes 3 gallons of tea.)

BLACKBERRY FIZZ--2004

Barb Munn

3 quarts fresh or frozen blackberries

4 cups water

3 cups sugar

1 T whole cloves

1 T whole allspice

2 cinnamon sticks, broken

2 bottles (2 liters) Sprite

Crush blackberries in large kettle. Add water and bring to a boil. Reduce heat to medium and cook for 10 minutes. Strain through a jelly bag (or colander) reserving juice and discarding pulp. Add water to juice, if necessary, to equal 2 quarts. Pour into large kettle.

Slowly stir in sugar until dissolved. Place spices in a cheesecloth bag; add to juice.

Simmer, uncovered, for 30 minutes. Bring to a boil; remove spice bag and discard. Let cool.

To serve, mix two parts Sprite to one part concentrate.

Yield: 4 pints concentrate. See, wasn't that easy??

(PS: Several members requested this recipe after a meeting at my home. I forgot to tell them that they had to plant blackberry bushes three years in advance!)

STUFFED MUSHROOMS--2007

Rene' Herndon

1 lb. fresh mushrooms
1 small onion, finely chopped
10 slices bacon, cooked and crumbled
1 8-oz. pkg. cream cheese, softened
Salt/pepper to taste

Wash mushrooms; trim and remove stems. Reserve half of stems and chop.

Mix bacon, cream cheese, onion, salt, pepper and chopped stems.

Spoon into mushroom caps.

Broil 3 to 5 minutes or until browned.

Mushrooms can be stuffed a day ahead and then broiled as needed.

Yields 6 to 8 servings.

IRISH CREAM (Barbara's, NOT Bailey's)--2007

Barbara Munn

1 3/4 cup Irish whiskey
14 oz. can Eagle Brand milk
1/2 pint whipping cream
4 eggs
2 T. chocolate syrup
2 T. instant coffee
1/2 tsp. almond extract.

Whip cream and then mix all other ingredients into cream.

To store, cover tightly and refrigerate up to one month. Great in coffee or on ice cream. ***(Those attending the Nacogdoches tour may remember this one!)***

CRANBERRY JALAPEÑO JELLY--2007

Barbara Munn

Makes 8 half-pints

3 cups cranberry juice (or cran-raspberry juice)
1 cup chopped seeded jalapeño peppers
7 cups sugar
1 cup vinegar
2 3-oz pouches liquid pectin
red food coloring, optional

In a blender or food processor, chop jalapeños with cranberry juice until the peppers are fully chopped. Strain mixture through double-thick cheesecloth. In a large kettle, combine the strained juice with the sugar.

Bring to a rolling boil, stirring constantly.

Add vinegar and pectin and stir. Return mixture to a boil, and boil hard for one minute, stirring constantly.

Remove kettle from the heat, and skim the foam from the mixture.

If food coloring is desired, add about ten drops now.

Fill jars, leaving a quarter-inch headspace.

Adjust sealable caps, and process in a boiling water bath for 10 minutes.

To make Tea Sandwiches:

Combine 3 parts Cream Cheese to 1 part jelly, mix thoroughly. Spread on whole wheat (preferably) bread. Trim crusts, and cut in shapes.

CRAB, CARROT, CAPER AND LIME SALAD--2013

Lindle O'Neil

Delicious summer dish that serves eight as an appetizer.

Juice of 3 limes (approx 2 oz.)
2 medium shallots, minced
1 T champagne or cider vinegar
6-8 oz extra virgin olive oil
Salt, pepper, hot sauce
3 T roughly chopped basil
1/2 bunch finely chopped scallions
1 lb. jumbo lump crabmeat, picked for shells
1/2 cup finely diced carrots, blanched and shocked in ice water
2 T chopped capers
Basil leaves
Sliced ripe avocado

Place lime juice, shallots, and vinegar in a small bowl and whisk in the olive oil. Season to taste with salt, pepper and hot sauce. In another bowl, mix basil, scallions, crabmeat, carrots and capers; fold in the lime vinaigrette until ingredients are well coated and salad is tasty.

Garnish with basil sprigs and avocado and serve.

SPARKLING TROPICAL PUNCH--2014

Linda Krimm

2 46-oz. cans pineapple juice
1 12-oz. can frozen pink lemonade concentrate,
thawed (no water)
1 10-oz. can frozen strawberry daiquiri mix
concentrate, thawed (no water)
1 2-liter bottle ginger ale

Yield: Approximately 20 8-oz. cups

ADULT ROOT BEER FLOAT--2021

from Anonymous

In a TALL glass:

3 - 4 scoops of vanilla ice cream
1 shot Kahlua
1 shot vodka
Cold root beer

Fill glass with the ingredients and enjoy!

SOUPS AND SALADS

ARTICHOKE SALAD--2022

(District II Convention, May, 2022)

Cecilia Mitchell

2 boxes chicken flavored Rice-a-Roni
8 chopped green onions
2/3 cup mayonnaise
2 6-oz. jars marinated artichokes
3/4 cup chopped green pepper
16 sliced green olives
1 tsp. curry powder

Cook rice as directed on the box and let cool.

Drain artichokes, reserving the marinade.

Mix rice, green pepper, green onions and green olives together.

Add saved marinade to mayonnaise and curry powder.

Mix well and add to salad; refrigerate several hours or overnight before serving.

CRANBERRY SALAD--1991

Joan Stewart

1 pkg. cranberries, chopped
2 large apples, diced
2 large oranges, diced
1 1/2 cups pecans, chopped
1 1/2 cups sugar, or to taste

Mix together . . . best if left to set overnight. Can add whipping cream. (From "The Family Recipes" cookbook, of the Minton Family)

ROMAINE AND FRUIT SALAD--2007

Sheri Jones

1 bunch Romaine lettuce
4 oz. Swiss cheese shredded
1 cup sliced almonds
1/3 cup raisins
1-2 apples unpeeled, cubed
1 pear peeled, cubed

Dressing:

1/2 cup sugar
1/3 cup lemon juice
2 tsp. onions chopped
1 tsp. honey mustard
2/3 cup oil
1 T poppy seeds

CRANBERRY SALAD MOLD--1993

Joetta King

- 1 qt. or a pound of cranberries
- 1 small can crushed pineapple, drained
- 1/4 orange, ground (including zest)
- 1 cup chopped pecans
- 1 cup sugar
- 6 oz. pkg. raspberry gelatin
- 1 3/4 cup hot water
- 1 3/4 to 2 cups cool water (depending on mold size)

Grind cranberries and the 1/4 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.

TORTILLA SOUP--2002

Barb Munn

- 4 corn tortillas
- 2 tsp. Peanut oil
- 2 14 1/2-oz. Cans chicken broth
- 2 1/2 cups water
- 1 cup Rotel tomatoes
- 1 small yellow summer squash
- 2 small zucchini squash
- 1 ear fresh corn
- 1 bay leaf
- 1 clove garlic, minced
- 1/4 tsp. Ground cumin
- 1/8 tsp. Crushed red pepper
- 12 oz. Boneless chicken breasts, cut into 1/2-inch strips
- 2 green onions
- 1/2 cup fresh cilantro, chopped
- 2 T fresh lime juice
- avocado, mild cheddar cheese, grated cheese and sour cream for garnish (all optional)

Brush 1 side of tortilla with oil. Cut in half. Stack halves and cut crosswise into 1/4-inch strips. Spread strips on a baking sheet and bake at 350° until golden brown. Cool.

Combine broth, water, tomatoes, squashes, corn, bay leaf, garlic, cumin, and red pepper in a large saucepan. Bring to a boil. Reduce heat and simmer 5 minutes. Add chicken and simmer until chicken is cooked through, about 5 minutes. Stir in green onion, cilantro and lime juice. Season with salt and pepper. Garnish soup bowls with tortilla chips.

We like to top this soup with a few chopped avocados, mild cheddar cheese grated and a dollop of sour cream.

CABBAGE-RAMEN SALAD--2003

Barbara Atkins

1 medium head cabbage
green onion as desired
1 2-oz. pkg. sliced almonds
1 4-oz. pkg. sunflower seeds
2 pkg. Ramen noodles (chicken flavored)
1 small can water chestnuts, sliced

Dressing:

2 seasoning packets from noodles
3/4 cup oil
3 T vinegar
6 T sugar
1/4 cup water

garlic powder as desired

Chop cabbage and onions. Add almonds and sunflower seeds. Break up noodles into cabbage mixture. Mix together the dressing ingredients and mix well with the cabbage mixture.

Hope you like salad, because this recipe makes a bunch!

SUNFLOWER STRAWBERRY SALAD--2011

Carolyn and Paul Ernst

2 cups sliced, fresh strawberries
1 cup seedless green grapes, halved
1 medium apple, diced
1/2 cup thinly sliced celery
1/4 cup raisins
1/2 cup strawberry yogurt
2 teaspoons sunflower seeds (use more if desired)

In a large bowl, combine strawberries, apple, grapes, celery and raisins. Stir in the yogurt. Cover and refrigerate for at least 1 hour. Add sunflower seeds and toss.

CORN BREAD SALAD--2004

Edie Williams

1 pkg. (8-1/2 oz) corn bread/muffin mix
1 can (4oz) chopped green chilies undrained
1/8 tsp. ground cumin
1/8 tsp. dried oregano
pinch rubbed sage
1 cup (8 oz) sour cream
1 envelope Ranch salad dressing mix
2 cans (15 oz each) pinto beans, rinsed and drained
2 cans (15-1/4 oz each) whole kernel corn, drained
3 medium tomatoes, chopped
1 cup chopped green pepper
1 cup mayonnaise
1 cup chopped green onions
10 bacon strips, cooked and crumbled
2 cups (8 oz) shredded cheddar cheese

Prepare corn bread batter according to package directions. Stir in chilies, cumin, oregano and sage. Spread in a greased 8-in. square pan. Bake at 400° for 20 to 25 minutes or until a toothpick inserted near the center comes out clean. Cool.

In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half the corn bread into a 13-in. x 9-in. x 2-in. dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hours. Yield: 12 servings.

LAYERED JELLO SALAD--2004

Peggy Harris

3 oz. packages Jell-O of the following flavors:

Black Cherry, Strawberry, Raspberry, Cherry,
Orange, Lemon, Lime

16 oz. sour cream plus 1/3 cup—total
1 cup boiling water per 1 box of Jell-O.

Dissolve each color and divide into two bowls—2/3
cup in each:

To First Bowl: Add 1/3 cup sour cream and mix
well. (Cloudy)

To Second Bowl: Add 3 T cold water. (Clear)

Use a large “truffle” bowl with straight sides; or 9 x
13” glass dish.

Hint: Keep the dish in the refrigerator as you add
and chill each layer of color. Carrying the Jell-O
might cause a splash onto the sides of the bowl.
Also, try to avoid causing bubbles while dissolving
Jell-O—stir gently.

Place one layer at a time into the dish. Start with a
cloudy layer of one color; allow it to set; then add
the clear layer of that color, and so on. Let each
layer set up before adding a new layer.

Decorate the top with gel icing.

Use other color combinations for fun!

SUMMER MACARONI SALAD--2004

Rene' Herndon

Elbow, shell or ring macaroni (7 or 8 oz. pkg.)
cooked

1 cup cubed cheddar cheese

1 cup sliced sweet gherkins

1/2 cup minced onion

1/2 cup mayonnaise

1 pkg. (10 or 12 oz) frozen peas, cooked and
drained

Drain macaroni and rinse with cold water. Add
remaining ingredients. Season with salt and
pepper. Chill.

WILD RICE SALAD--2004

Joan Kowalski

2/3 cups wild rice

3 cups water

Add rice to water and bring to a boil. Simmer
covered for 30-45 minutes. Drain.

4 chicken breasts baked, then cubed

1 cup celery OR 1/2 cup celery and 1/2 cup water
chestnuts

1 1/2 cups green or red seedless grapes, halved.

Mix 1 cup mayonnaise

1 1/2 tsp. seasoned salt

Mix everything together. Top with cashews.

NINE-DAY SLAW--2008

Sheri Jones

1 med. Cabbage, shredded
4 stalks celery, diced
1 onion, diced
1 green pepper, diced
1 red pepper, diced
1 orange or yellow pepper, diced
1 cup sugar (or Splenda)
1 cup oil
1 cup vinegar
2 T salt
1 tsp. dry mustard
1 tsp. celery seed

Mix cabbage, celery, onion, pepper, and 1 cup (minus 2 T) of sugar in large bowl. Combine oil, vinegar, salt, 2T sugar, mustard and celery seed in a saucepan and bring to boil. Stir constantly. Pour hot mixture over cabbage and mix. Cool. Cover and chill 24 hours. Lasts several days—at least 9!

SHADY OAK CHICKEN SALAD--2009

Lindle O'Neil

Marinate:

4 cups cooked and cut up chicken
2 T of salad oil
2 T of orange juice concentrate
2 T rice vinegar
1 tsp. salt

Mix together with chicken and chill overnight

Salad:

1 cup mandarin oranges, drained
1 cup pineapple chunks, drained
1 cup seedless green or purple grapes
1 cup celery chopped

Combine all with 1 cup of Miracle Whip and top with toasted almonds

BASIL-TOMATO-PINE NUT SALAD--2009

with Lemon Vinaigrette Dressing

Chris George

2 T Olive Oil
1 small head green leaf lettuce, torn (6 cups)
3 cups fresh basil, torn
2 cups grape tomatoes, halved
1/2 cup pine nuts, toasted
2 oz. Parmesan cheese, shaved

In a large bowl, combine lettuce & basil. Using a large glass bowl or container, layer greens, tomatoes, pine nuts, & shaved cheese. Serve with Lemon Vinaigrette (recipe below).

Lemon Vinaigrette Dressing

1/2 cup olive oil
1 tsp. finely shredded lemon peel
1/3 lemon juice
1 clove minced garlic
1 tsp. sugar
1/4 tsp. ground pepper

Combine all ingredients in dressing bottle, shake & cover.

SPINACH SALAD WITH SWEET & SOUR DRESSING--2010

Karen Rice

Layer in a clear glass bowl:

Spinach
Sliced mushrooms
Cherry tomatoes or sliced Roma tomatoes
Sliced red pepper
Clementine orange segments or canned mandarin oranges
Toasted walnut pieces – to toast, place on aluminum foil, toast in toaster oven – watch very closely as they go from slightly toasted to burned very quickly!
Red onion slices - optional

Use above ingredients in amounts to suit your tastes and number of servings desired.

Toss with Sweet & Sour Dressing just before serving. Alternative – use bottled Catalina, French, or Raspberry Vinaigrette

Sweet & Sour Dressing

1/4 cup sugar
1/4 cup vinegar
1/2 cup oil
1/2 tsp paprika
1/2 tsp dry mustard
1/2 tsp celery seed
1/4 tsp salt

Mix dressing and let stand at least 30 minutes to ensure that the sugar dissolves.

SEVEN-LAYER SALAD--2011

Judy Reed

Break enough iceberg lettuce in a large bowl to equal three-quarters full.

Then add the following layers:

1/2 cup sliced celery

1/2 cup chopped bell pepper

1/4 cup chopped green onion

1 package frozen green peas, thawed, drained

Dressing:

1 pint mayonnaise

2 T sugar

3 oz. Parmesan cheese

Spread dressing over the top of the salad and refrigerate 8 to 10 hours. Top with bacon bits (optional).

BEAN SALAD--2012

Jimmie Nell Cook

1 16-oz. can red beans, drained

1 16-oz. can cut wax beans, drained

1 16-oz. can cut green beans, drained

1 cup celery, diced

1 cup white onion, chopped

1 cup bell pepper, diced

1 cup pimento, diced

1 tsp. salt

1/2 tsp. white pepper

1/2 cup sugar

1/2 cup corn oil

1/2 cup red wine vinegar

Combine all ingredients, stirring carefully so beans won't be mashed. Cover and refrigerate for 12-24 hours. Salad will keep for a week in refrigerator. Yield: 20-24 servings.

BROCCOLI, GRAPE, AND PASTA SALAD--2013

Evelyn Urbanosky, from *Southern Living Cookbook*
9/2011

1 cup chopped pecans
1/2 (16 oz) pkg. bowtie pasta
1 lb. fresh broccoli
1 cup mayonnaise
1/3 cup sugar
1/3 cup diced red onion
1 tsp. salt
1/3 cup red wine vinegar
2 cups seedless red grapes, halved
8 cooked bacon slices, crumbled

Preheat oven to 350°. Bake pecans in single layer in shallow pan 5-7 minutes. Toss halfway through baking time.

Cook pasta according to pkg. directions.

Cut broccoli florets from stems and separate into small pieces. Peel away tough outer layer of stems, and finely chop stems.

Whisk together mayonnaise and the next 4 ingredients in large bowl and then add broccoli, cooked pasta, grapes; stir to coat. Cover and chill 3 hours. Stir bacon and pecans in before serving

SLAW (SPECTACULAR OVERNIGHT)--2014

Joyce Wuetig

1 medium head cabbage, shredded (about 2 ½ lbs.)
1 medium red onion, thinly sliced (or shredded as cabbage)
1/2 cup chopped green pepper
1/2 cup chopped red bell pepper, or green pepper
1/2 cup sliced stuffed olives
1/2 cup white wine vinegar
1/2 cup (or less) vegetable oil
1/2 cup sugar
2 tsp. Dijon mustard
1 tsp. each of salt, celery seed and mustard seed

In a 4-quart bowl, combine the cabbage, onion, peppers and olives.

In a saucepan, combine the remaining ingredients; bring to a boil. Cook and stir for 1 minute. Pour over vegetables and stir gently. Cover and refrigerate overnight.

Mix well before serving.

Serves 12-16

MACARONI TUNA SALAD--2014

Barbara Atkins

1 3/4 cup macaroni, cooked & drained
1 can light tuna packed in water, drained
2 tsp. minced onion
1 small jar of diced pimentos, drained
1/2 lb. Velveeta cheese, small cubes (*I used shredded cheddar cheese*)
2/3 cup sweet pickle relish
1 small can black olives, drained
2 hard-boiled eggs, chopped
1 small can peas (optional) drained

Add all ingredients to macaroni in a large bowl. Add 2/3 to 3/4 cup of Miracle Whip, salt and pepper to taste. Mix together; cover and refrigerate. Decorate with slices of green pepper or tomatoes.

PASTA PARMESAN ARTICHOKE SALAD--2015

Sarah Erickson (Denton County Master Gardeners)

3 cups shell or farfalle pasta, cooked and drained
1 cup artichoke hearts, quartered
1/2 cup fat-free Italian or Peppercorn Ranch salad dressing
1/2 cup red bell pepper, cut in strips
1/2 cup green bell pepper, cut in strips
1/2 cup red onion, cut in strips
1/2 cup grated Parmesan cheese
1/4 cup pitted ripe olives, sliced

In large bowl, mix together the pasta, artichoke hearts, salad dressing, peppers, onion, Parmesan cheese and sliced olives. Refrigerate covered for at least one hour before serving. Makes 6 cups or about 12 servings.

MARINATED SUMMER SALAD--2015

Joyce Wuetig

2 cans (14-oz.) seasoned green beans, drained
(These beans are hard to find, so substitute with cut Italian green beans)
2 cans English peas (15-oz.), drained
1 can (28-oz.) La Choy Chinese vegetables or mixed Chinese veggies
1 can (8-oz.) sliced water chestnuts, drained
2 cups chopped celery
1 bunch (6) green onions, chopped
1 jar (4 oz.) chopped pimientos, drained

Dressing:

1 1/2 cups sugar
2 cups white vinegar
Salt/pepper

Mix sugar and vinegar until sugar is thoroughly dissolved.

Mix all vegetables

Pour sugar-vinegar over veggies

Add salt and pepper

Mix well and refrigerate overnight.
Mixture will keep at least two weeks.

Divide recipe for 6 to 10 people.

MEXICAN BEAN SALAD--2014

Nancy Searl

1 (15-ounce) can black beans, rinsed and drained
1 (15-ounce) can kidney beans, rinsed and drained
1 (15-ounce) can cannellini beans, rinsed and drained
1 green pepper, chopped
1 red pepper, chopped
1 (10-ounce) package frozen corn kernels
1 medium red onion, chopped
1/3 cup olive oil
1/3 cup red wine vinegar
2 T fresh lime juice
1 T fresh lemon juice
2 T white sugar
1 clove garlic, crushed
1/3 cup fresh cilantro, chopped
1/2 T ground cumin
1/2 T ground black pepper
1 dash hot pepper sauce
1/2 tsp. chili powder

1. In a large bowl, combine beans, bell peppers, frozen corn, and red onion.
2. In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.
3. Pour olive oil dressing over vegetables and mix well. Chill thoroughly and serve cold.

SPICY SHRIMP SALAD--2016

Greg Braak

2 lbs. large shrimp (or smaller shrimp if you prefer)
One lemon
4 fresh bay leaves or 2 dried
1 cup celery, finely diced
3 thinly-sliced green onions – both white and green parts
1/2 cup mayonnaise
2 tsp. Sriracha Hot Chili Sauce or Tabasco
Black pepper

Bring a pot of water to boil with the bay leaves and lemon cut into eights. Add the shrimp and cook for only 3-4 minutes – do not overcook. Drain the shrimp and cut them into thirds if using large ones; discard the lemon and bay leaves and let the shrimp cool.

Mix the mayonnaise and hot sauce together.

Combine the cooled shrimp, the mayonnaise mixture, the celery and the green onions and a few grinds of black pepper and toss. Can refrigerate overnight to meld the flavors.

Adapted from Central Market's version

CELERY SALAD--2017

Dinah Chancellor

This cool celery salad for two adds crunch and contrast to any meal. If you prefer, substitute dried cranberries and walnuts for the dried cherries and pecans. **Yield:** 2 servings

3/4 cup sliced celery
1/3 cup dried sweet cherries
1/3 cup frozen green peas, thawed
3 T chopped fresh parsley
1 1/2 T fat-free mayonnaise
1 1/2 T plain low-fat yogurt
1 T chopped pecans, toasted
1 1/2 tsp. fresh lemon juice
1/8 tsp. salt
1/8 tsp. black pepper

Combine all ingredients; chill.

Nutritional Information

Calories:	160 (21% from fat)
Fat:	3.7g (sat 0.4g, mono 1.7g, poly 1.3g)
Protein:	4.1g
Carbohydrate:	27.5g
Fiber:	4.5g
Cholesterol:	0.0mg
Iron:	1.3mg
Sodium:	332mg
Calcium:	71mg

PICO DE GALLO SALSA--2017

Barbara Atkins

Yields about 6 cups

Finely chop the following:

1 green bell pepper, remove seeds
1 red bell pepper, remove seeds
6 Roma tomatoes; remove inner pulp and seeds
1 medium white onion
1 bunch cilantro (or more to taste)

Mix together in a large bowl and add:

1 can (11-oz.) White Shoepeg Corn—no liquid
1 can (15-oz.) Black Beans (Frijoles Negros),
drained and rinsed.

Squeeze the juice of two limes over all and add a quick shake of salt. Stir to blend. Store in the refrigerator in a covered container.

Serve with Tostitos Scoops.

For an additional kick, add a can of Rotel and some chopped avocados. Add avocados only if all the salsa will be consumed at one sitting. Avocados have a way of getting ugly overnight!!

CRANBERRY BROCCOLI SALAD--2017

Sharon Swagerty

1 1/4 cup dried cranberries
8 slices cooked bacon, crumbled
2 cups broccoli florets
4 cup shredded cabbage
1 cup coarsely chopped walnuts
1 cup raisins
1 sm. onion, finely minced
1/3 cup sugar
2 T cider vinegar
1 cup mayonnaise

In a large bowl, combine cranberries, broccoli, cabbage, walnuts, raisins, onion and bacon. Combine remaining ingredients and pour over cranberry mixture. Toss well.

Cover and refrigerate for up to 24 hours.
Serves 6 to 8.

PASTA SHRIMP SALAD--2017

Carole Nadeau

4 cups uncooked small pasta shells
1 pound cooked small shrimp, peeled and deveined
1 1/2 cups frozen peas, thawed or canned
1/2 cup thinly sliced green onions
1/4 cup minced fresh parsley
1/2 cup mayonnaise
1/2 cup Miracle Whip
2 T lemon juice
1 T minced fresh dill
1/4 tsp. salt
1/4 tsp. pepper
1 red pepper diced
1 celery stick diced
4 boiled eggs--2 in the salad & 2 sliced on top
Sprinkle parsley and paprika on top

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the shrimp, peas, green onions, red pepper, celery and parsley. Stir in the pasta.

In a small bowl, combine the remaining ingredients. Pour over pasta mixture and toss to coat. Cover and refrigerate for at least 3 hours.
Yield: 6-8 servings.

CAESAR CHICKEN PASTA SALAD--2017

Pam Braak

4 servings

1 whole boneless chicken breasts - broiled
2 cups cooked bowtie pasta (or any other small pasta)
3-4 cups thinly sliced romaine lettuce
1 cup halved cherry tomatoes
1/4 cup chopped green onions
1/3 cup Caesar dressing
4 oz. crumbled feta cheese

Salt & pepper the breasts well and broil. Shred.
Cook pasta.

Combine all ingredients, toss well to coat.

You could use other cheese or other salad dressing or add:
sliced fresh basil,
chopped fresh parsley or
1 garlic clove minced

WATERMELON, CUCUMBER AND MOZZARELLA SALAD--2017

Refreshing and different!

*Original recipe from Health magazine 6/17
modified by
Karen Rice*

2 T extra-virgin olive oil
2 T red wine vinegar
3/4 tsp. kosher salt
1/2 tsp. freshly ground black pepper
1 T sugar (KR addition)
Dash of blueberry balsamic vinegar (KR addition – or use regular balsamic)
1 medium shallot, thinly sliced (about 1/4 cup) or use red onion to taste
1 small English cucumber (about 8 oz.) – no need to peel if skin is tender
4 cups seedless watermelon cubes (about 1 1/2 lbs.)
6 oz. mozzarella torn (original recipe called for burrata cheese)
2 T sliced almonds toasted

Whisk together all ingredients through shallot. Thinly slice cucumber and arrange with watermelon and cheese on serving dish. Just before serving spoon shallot dressing over the top and sprinkle with toasted almonds.

SOUTHWEST-STYLE SWEET POTATO SALAD-- 2018

Kate Dohrer

2 medium sweet potatoes, peeled and diced
1 T olive oil
1/4 tsp. salt
1/4 tsp. pepper
1/2 cup canned black beans, rinsed and drained
1/2 cup thawed frozen corn kernels
1 bell pepper, diced (Or, poblano for extra spice and flavor)
1/2 jalapeño pepper, minced
2 T fresh cilantro, roughly chopped
2 cloves garlic, minced
Juice of 1 lime

Preheat oven to 375°F. Toss the sweet potatoes in olive oil, salt, and pepper. Place the potatoes in a single layer on a baking sheet lined with aluminum foil and roast, stirring occasionally, for 25-30 minutes or until tender.

Allow sweet potatoes to cool to room temperature. After the potatoes have cooled, toss them with the remaining ingredients in a large bowl.

Serve cold or at room temperature.

SLOW COOKER, HEARTY SHRIMP GUMBO-- 2021

Suzi Guckel

This spicy gumbo recipe is highly adaptable according to your taste. Instead of shrimp, try crawfish or chicken, or swap the shrimp and sausage for some okra and cooked rice for a vegetarian gumbo!

4 cups chicken broth
1 pound Andouille sausage, sliced
1 cup chopped (can be frozen) onion
1/2 cup flour
2 pounds cooked shrimp (frozen) that has been thawed

SEASONINGS:

1 T Creole seasoning
1 T garlic powder
3 dried bay leaves

COMBINE everything (**except the shrimp**) in your slow cooker. Give everything a quick stir to ensure the seasoning and flour are dissolved in the broth.

Slow cook for 6 hours. Add shrimp at the end and cook until warmed through. Garnish with a few chopped green onions. I served it over rice and with cornbread.

DESSERTS—BREADS, CAKES, COOKIES, PIES

CRÈME de MENTHE SQUARES--1993

Edie Williams

1/2 cup margarine or butter
4 eggs
1 cup sugar
1 cup flour
1 tsp. vanilla
1/2 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.

1/2 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.

AMBROSIA CAKE--2002

Linda Krimm

One of my favorite desserts because it is so light and refreshing.

Stir together for cake filling:
1 box instant vanilla pudding
1 medium can crushed pineapple & juice.
Refrigerate until thick.

Mix:

1 box yellow butter cake mix
1/2 cup oil
1 tsp. vanilla
4 eggs
1 can Mandarin oranges & juice

Pour cake mixture into 3 round 9" cake pans. Bake 325° for 15 minutes. Cool.

To filling mixture, add 1/2 cup finely chopped pecans and 9 oz. Cool whip. Keep refrigerated until ready to frost cake. Spoon filling between each layer and on top of cake. Sprinkle chopped pecans on top layer for appearance.

Keep refrigerated until ready to serve.

BROWNIES!!--2002

Paula Jones

Heat Oven 350°

Melt 4 heaping tablespoons cocoa with 2 sticks margarine.

In separate bowl mix:

2 cups sugar

4 eggs

1 tsp. Vanilla

Combine cocoa mixture & sugar mixture.

Add and mix 1 1/2 cups flour

Add 2 cups chopped pecans

Bake in a large buttered cookie sheet (with sides) for 20 minutes. They will not look done but take out of oven anyway!

Icing:

Melt 1/2 stick margarine

4 level T cocoa

1/4 cup milk

Add 1 box powdered sugar

1 T vanilla

Mix and frost when brownies are cool.

APRICOT JELL-O DESSERT--2002

Barbara Atkins

In large bowl--

2 3-oz. package apricot Jell-O

2 cups boiling water

1 can lemon pie filling

Dissolve Jell-O in boiling water. Add pie filling and stir.

Add 1 large can sliced peaches, cut into bite-sized pieces. Add juice.

Transfer to serving bowl and refrigerate to allow Jell-O to set. To serve, cover with Cool Whip and nuts, if desired.

BUTTERMILK PIE--2002

Barb Munn

1 unbaked pie crust

3 eggs

2 cups sugar

3 T flour

1/2 cup melted butter

1 cup buttermilk

Set prepared crust aside. In a mixing bowl, place all ingredients in order. Mix by hand with spoon or wire whisk. Pour into pie crust and bake at 350° for about 45 minutes or until pie is lightly golden and firm. Serve warm or chilled.

CRANBERRY PECAN CLUSTERS--2012

(Recipe from Lavrenova Svetlana)

Prepared by Joetta King

Served at the TGC 'Hats off to Texas Gardeners'

Garden Party 3/23/12

1 lb. chopped pecans

1 lb. dried cranberries

1 lb. bar of almond bark--24-oz. pkg. I used all but three of the squares (just cut the bark minus 3 squares) of the Plymouth Pantry white almond bark brand (found at Wal-Mart) .

Toasted whole pecans in 350° F. oven for 10 minutes. If you started with whole pecans, chop.

Melt almond bark in glass bowl in microwave about 2 minutes on 70% power. Check and stir after about a minute. The bark will not look like it has melted, but it will have melted a little. Stir until smooth. [I kind of ignored these instructions and simply followed the instructions on the package and didn't bother reducing power to 70%.]

Mix cranberries and nuts and stir both into almond bark.

Drop on wax paper like drop cookies. [Will appear to be rather a crumbly mass, but when it cools it will be solid]

Let set about 20-30 minutes.

Makes 36-44 cookies.

You can freeze the cookies.

According to Janis Wilbur of Dallas, you can half the recipe using 6 squares of white almond bark, 1 cup of pecans and 1 cup of dried cranberries.

BUTTER RUM CAKE--2013

Sylvan Sigler

1/2 lb. butter

2 cups sugar

5 eggs

3 cups flour

1/2 tsp. baking soda

1/2 tsp. baking powder

1/4 tsp. salt

1 cup buttermilk

1 tsp. rum flavoring

1/2 cup chopped nuts

Cream butter and sugar. Add eggs one at a time. Sift dry ingredients together. Add to egg mixture along with buttermilk. Add flavoring. Pour into greased and floured tube pan (sprinkled with 1/2 cup chopped nuts). Bake 325° for 1 hour 15 minutes.

Icing:

1 cup sugar

1/4 cup water

1/4 cup rum

1 stick butter

Mix together in a saucepan. Boil 2-3 minutes and spoon onto hot cake.

CHOCOLATE CHIP BUNDT CAKE--2017

Paula Jones

1 box (4 oz.) Jell-O Instant Chocolate Pudding
1 box 2-layer Devil's Food Cake Mix
1 12 oz. package chocolate chips
1 3/4 cups milk
2 eggs

Mix all by hand until well blended.
Put in greased and floured 12-cup Bundt pan.

Bake 350° oven - 50 minutes or until cake springs back when lightly touched with finger.

Dust with powdered sugar just before serving.

Makes a very rich "chocolatey" cake - great with vanilla ice cream.

CHOCOLATE ALMOND JOY CAKE--2018

Sue Eichelberger

1 15.25 oz. chocolate cake mix
1 15 oz. can Goya Cream of Coconut, divided into three (3) 1/2-cup portions
1 1/2 cups water
2 eggs
1/2 cup vegetable oil
1 8-oz. container, frozen whipped topping, thawed
1 cup sweetened flake coconut
1/2 cup sliced almonds
1/4 cup hot fudge ice cream topping

Preheat oven to 350°. Spray a 9 x 13" pan with non-stick spray. Set aside.
Mix cake mix, 1/2 cup of the cream of coconut, water, eggs, and oil. Mix until smooth. Pour batter into prepared pan and bake for 26-30 minutes until toothpick inserted in center of cake comes out clean and crumb-free.

Remove cake from oven; while still hot, poke holes into the hot cake (i.e., chopstick) and drizzle the second 1/2-cup portion of the cream of coconut over the cake. Let cake cool and come to room temperature.

Fold the remaining 1/2-cup portion of the cream of coconut into the thawed whipped topping. Spread over the top of the cooled cake. Sprinkle with coconut and almonds. Drizzle the hot fudge topping over the cake. Refrigerate for at least 1 hour before serving.

NOTE: Cream of coconut is found in liquor stores or where cocktail mixers are in the grocery store. It is NOT coconut milk!

NOT YOUR MAMA'S BANANA PUDDING--2018

Kay Tergerson

2 bags Pepperidge Farms Chessmen Cookies
6-8 bananas, sliced
2 cups milk
1 5-oz. box French vanilla instant pudding
1 8-oz. cream cheese, softened
1 14-oz. can sweetened condensed milk
1 12-oz. container Cool Whip, thawed

Line bottom of 9 x 13" pan with 1 bag of cookies.
Layer all of the sliced bananas on top.

In a bowl, combine milk and pudding mix. Blend well with hand mixer.

In another bowl, combine cream cheese and condensed milk until smooth. Fold whipped topping into cream cheese mixture.

Add cream cheese mixture into the pudding and blend well. Pour over the bananas.

Cover with the remaining bag of cookies.
Refrigerate until ready to serve.

CREAMY BANANA PUDDING--2018

Becky Boyd

Yield: 6-8 servings

1 14-oz. can sweetened condensed milk
1 1/2 cups cold water
1 3.4-oz. box (4-serving size) instant vanilla pudding and pie mix
2 cups heavy cream, whipped to soft peaks **OR** 1 8-oz. tub whipped topping (reserve 1/4 cup)
1 12-oz. box vanilla wafers, divided use
4 bananas, sliced and dipped in lemon juice, divided use

In large bowl, stir together sweetened milk and water. Add pudding mix, beating well with a hand-held mixer on medium speed. Chill 5 minutes.

Reserve 1/4 cup whipped cream. Using a spatula, fold remaining whipped cream into chilled milk and water.

Crush enough wafers to make 1/3 cup crumbs and reserve.

Spoon 1 cup of pudding mixture into 1 1/2-quart glass serving bowl. Top with 1/3 each of wafers and bananas. Repeat layering twice, ending with pudding. Top with reserved whipped cream and wafer crumbs. Chill thoroughly.

APPLE CRANBERRY PIE--2003

Serves 8

Barb Munn

One 9-inch unbaked pie crust
2 Granny Smith apples, peeled, cored, and sliced
1 T flour
1 T sugar
1 T brown sugar
1/8 tsp. cinnamon
1 1/2 cups fresh cranberries, rinsed
1/2 cup sugar, divided
3/4 cup flour
1/2 cup butter
1 1/2 cups mincemeat

Mix together apples, 2 T flour, 2 sugars, and cinnamon until apples are coated. Set aside.

Cook fresh cranberries and 1/4 cup sugar in a saucepan over medium high heat. Stir constantly and cook 5 minutes. Remove from heat and drain.

Combine remaining 1/4 cup sugar and 3/4 cup flour in a bowl. Cut in butter until mixture is crumbly.

Spoon mincemeat into pie crust and top with apple mixture. Add cranberry mixture over apples. Top with crumb mixture.

Bake at 375° for 40-50 minutes until lightly browned and bubbly on the edges.

FLAKY PIE CRUST--2003

Barb Munn

Makes 3 9-inch crusts

3 cups flour, sifted
1 tsp. salt
1 1/4 cups Crisco
5 T water, ice cold
1 T vinegar
1 egg

Mix flour and salt. Cut shortening into flour and salt mixture. Mix egg, water, and vinegar. Stir the two mixtures together until dough begins to form a ball. Separate into 3 balls, wrap with plastic wrap and chill for a few hours, if desired. Roll into crusts. Dough can be made up a day or more ahead of time.

PUMPKIN BREAD--2005

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.

ELLIOT'S CHOCOLATE UPSIDE-DOWN--2004 PUDDING CAKE

Suzie Agnew

1 cup flour
1 tablespoons baking powder
1/4 cup cocoa powder
1/4 teaspoon salt
1/2 cup sugar
1/2 cup margarine
1/2 cup milk
1 teaspoon vanilla extract

Sauce:

3/4 cup sugar
1/4 cup cocoa
2 cups boiling water

Preheat oven to 350°. In a large bowl, stir together the flour, baking powder, cocoa and salt. Add the sugar, margarine, milk and vanilla and mix together until 'just mixed.' Spread in a lightly oiled casserole dish. Set aside.

For sauce, in a medium bowl, mix together the sugar and cocoa. Sprinkle evenly on top of the cake mixture. Carefully pour the boiling water over top. **NOTE: DO NOT MIX THIS TOGETHER!** It will do its own thing in the oven. Bake for 40 minutes.

To serve, scoop out portions – the cake will be on top and the pudding will be on the bottom.

CHOCOLATE CHIP COOKIES--2005

Ella Barber

Cream until light and fluffy:
1/2 cup butter flavored Crisco
1/2 cup packed brown sugar
1/4 cup sugar
1 tsp. vanilla
1 egg
Stir in by hand:
1 cup flour
3/4 tsp. salt
1/2 tsp. baking soda

Add:

1/2 cup mini or chopped semi-sweet Chocolate chips
1/4 cup chopped white chocolate
1/2 cup chopped pecans

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

MOTHER'S BUTTERMILK PIE--2007

Joan Stewart

1 1/2 cups sugar
4 1/2 T flour
6 T melted butter
3 eggs, beaten
1 1/2 cups buttermilk
1 1/2 tsp. lemon extract
(This is 1 1/2 times her recipe—for a deep dish 9" pie shell)

Combine sugar and flour; add eggs and melted butter; work in milk. Add flavoring. Pour into unbaked pie shell.

Bake at 350° until a silver knife comes out clean when stuck in the center and near edge of pie. Cool before serving. Needs about 1 hour 20 min. cooking.

WHITE CHOCOLATE TRIFLE--2005

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 1/2 on bottom of glass trifle bowl. Pour 1/2 pudding mixture over cake. Layer sliced bananas on top. Next, put layer of 1/2 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

AWESOME BANANA MUFFINS--2009

Paula Wilbanks

4 large ripe bananas, mashed
3/4 cup white sugar
1 slightly beaten egg
1/3 cup melted butter
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cup flour

Mix the mashed bananas, sugar, egg and butter together. Set aside. In a separate bowl, mix together baking soda, baking powder, salt and flour. Mix wet and dry ingredients all together, being careful not to over-stir. Pour into greased muffin tins and bake in 350° oven for approximately 20 minutes. Enjoy!

EASY APPLE TURNOVERS--2010

Joan Kowalski

2 packages crescent rolls (8 each)
2 Granny Smith apples - peeled and cut into eight slices - an apple slicer works great!
1 stick melted butter
1 cup sugar
1 tsp. cinnamon
1 can ginger ale

- Cut each peeled apple into eight slices. (16 total).
- Wrap each piece of apple in a triangular crescent roll piece and pinch ends shut.
- Place into 9x13 pan - I sprayed mine first with Pam.
- Mix melted butter, sugar and cinnamon. Put a spoonful on each roll bundle.
- Pour ginger ale in between rolls.
- Bake 35 - 45 minutes at 350°.

Great served for breakfast or as a dinner dessert with ice cream or whipped topping.

You can wrap the apples in the rolls the night before and follow the other steps in the morning. I used Gala apples. I think that any kind would be fine.

CHOCOLATE CHIP SNICKERS COOKIES--2006

Toni Moorehead

1 cup butter or margarine, softened
1 cup sugar
1 cup firmly packed light brown sugar
2 large eggs
1/2 tsp. vanilla extract
2 1/2 cups uncooked quick-cooking oats
2 cups all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
2 cups (12 oz.) semisweet chocolate morsels
3 (1.55 oz) snickers candy bars, coarsely chopped
1 1/2 cups chopped pecans, toasted

Beat butter at medium speed with an electric mixer until creamy; add sugars, beating well. Add eggs, beating after each addition. Stir in vanilla.

Combine oats, flour and next 3 ingredients. Add oats mixture to butter mixture, beating well—mixture will be firm. Stir in chocolate morsels, chopped snickers, and pecans. Shape into 1 1/2- inch balls and place 2 inches apart on lightly greased baking sheets.

Bake at 375° for 12-13 minutes or until lightly browned. Remove to wire racks to cool. Yield: 6 ½ dozen. **NOTE:** Dough may also be dropped by heaping tablespoonfuls.

BAILEY'S IRISH CREAM CAKE--2015

Marge Carpenter

1 pkg. yellow cake mix
1 3-oz. package Jell-O Instant Vanilla pudding
1 cup nuts
4 eggs
1/2 cup cold water
1/2 cup oil
1/2 cup Bailey' Irish Cream

Preheat oven to 350°. Grease and flour a 9"x 12" pan. Combine all ingredients except nuts. Pour into pan, sprinkle nuts on top. Bake 25 minutes. Cool completely. Prick cake and pour glaze over top.

GLAZE:

1 stick butter
1/4 cup water
1 cup sugar
1/2 cup Bailey's Irish Cream

Melt butter. Stir in water and sugar. Boil for 5 minutes, stirring constantly. REMOVE FROM HEAT. Stir in Bailey's Irish Cream.

PAULA DEEN'S SYMPHONY BROWNIES--2008

Angella Ozymy

1 (17.6-oz.) package brownie mix with walnuts AND ingredients called for to prepare
3 (5-oz.) symphony candy bars with almonds and toffee chips

Preheat oven to 350°.

Prepare brownie mix according to package directions. Spread half of the prepared mix in an 8 x 8 baking dish. Place a single layer of the symphony bars on top of the brownie mix.

Pour the rest of the mix over the bars.

Bake 20-25 min. Cool completely. Dust with powdered sugar before cutting into squares and serving.

NOTE: Double the ingredients and bake in a 9 x 13 dish.

CHOCOLATE FONDUE--2011

Bea Stevenson

3 teaspoons Cornstarch
1 cup half & half OR 1 cup water
1/2 cup cocoa
1/2 cup sugar
1 teaspoon vanilla
1 pinch salt (optional)
Dash of cinnamon

Mix cornstarch and cocoa in half & half (or water) until smooth. Stir in the rest of the ingredients. Boil 1 minute stirring constantly.

Best served warm. Great for dipping strawberries or other fruit.

CHEESECAKE BARS--2017

Ginger Jones

For 8" x 8" square pan:

1 cup flour
1/3 cup soft butter
1/3 cup brown sugar
1/2 cup chopped nuts
1 8-oz. cream cheese, softened
1/4 cup sugar
1 egg, slightly beaten
2 T milk
2 T lemon juice
1/2 tsp. vanilla

Combine flour, butter, and brown sugar to make a crumb mixture. Add nuts. Reserve 1 cup and press the remainder into bottom of pan.

Bake 12 to 15 minutes at 350°.

Combine the remaining ingredients and spread over the slightly cooled crust. Sprinkle the reserved crumb mixture over the top and bake for 25 to 30 minutes at 350°. After cooling, cut into squares and store in the refrigerator.

PEANUT BUTTER OATMEAL MONSTER COOKIES--2017

Debbie Smith

Yield: 3 doz.

1/2 cup (1 stick) butter slightly softened
1 1/2 cups creamy peanut butter
1 cup brown sugar
1/2 cup white sugar
3 eggs
1 T vanilla
2 tsp. baking soda
4 1/2 cups old-fashioned oats
1 cup mix-in's (M & M's, chocolate chips, nuts, raisins, etc.)

Preheat oven to 350°.

Line baking sheets with parchment paper

Cream butter, peanut butter, and both sugars. Beat in eggs and vanilla. Add baking soda and oatmeal. Blend well. Add mix-in's. Drop onto baking sheets with ice cream scooper and slightly flatten.

Bake 8-10 minutes. Do not over bake. Remove from oven when slightly golden. Cool slightly on baking sheet, then transfer to cooling racks.

SURPRISE CARROT CAKE--2008

Ella Barber

1 8-oz. package of Cream Cheese, softened
1/4 cup sugar
1 egg, beaten
2 cups flour
1 3/4 cups sugar
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 cup oil
3 eggs, beaten
3 cups shredded carrots
1/2 cup chopped nuts
1/2 cup golden raisins

Combine cream cheese, sugar and egg, mix well. Set aside.

Combine dry ingredients.

Add combined oil and eggs, mixing just until moistened. Fold in carrots, nuts, and raisins.

Reserve 2 cups of batter; pour remaining batter into greased and floured 9-inch Bundt pan.

Pour cream cheese mixture over batter; carefully spoon reserved batter over cream cheese mixture, spreading to cover.

Bake at 350, 55 minutes or until wooden pick inserted in center comes out clean.

Cool 10 minutes, remove from pan. Cool. Sprinkle with powdered sugar.

FRUIT CRISP COBBLER--2019

Joe Krimm

Use an 8-inch glass or aluminum pan. Double all ingredients for a 9 x 13-inch pan. Glass works best.

2 cans pitted tart cherries, drained. Reserve liquid.

NOTE: Cherries in liquid—not thick pie filling.

1 10-oz. bag frozen strawberries

1 T lemon juice

3/4 cup sugar

2 T Tapioca, quick-cooking variety

2 T cornstarch

1/4 tsp. salt

Crumb Topping:

2/3 cup brown sugar

1/2 cup flour

1/2 cup Quick Oats (not instant of old fashioned)

1/2 tsp. ground cinnamon

1/4 tsp. salt

1/3 cup butter-flavored Crisco

1 T milk

1 tsp. vanilla

Preheat oven to 400°.

In medium sauce pan, stir in reserve cherry liquid, 3/4 cup sugar, tapioca, cornstarch and salt. Mix well.

Cook on medium heat 5 to 10 minutes until mixture thickens and begins to boil, stirring constantly.

Stir in cherries, strawberries and lemon juice. Once combined, spoon mixture into pan. (do not grease pan)

Topping: Combine brown sugar, flour, oats, cinnamon and salt in a bowl. Cut in Crisco until coarse crumbs appear. Combine milk and vanilla and drizzle over crumbs while tossing with a fork. Sprinkle crumb mixture over fruit.

Bake at 400° for 30-35 minutes or until fruit is bubbly.

BROWN SUGAR OATMEAL COOKIES--2021

Ella Barber

1 cup salted Butter, Softened

2 cup Packed Dark Brown Sugar

2 tsp. Vanilla Extract

2 whole Eggs

1 1/2 cups all-purpose Flour

1 tsp. Salt

1/2 tsp. Baking Soda

3 cups Old Fashioned Oats

Optional: 1/2 cup finely chopped nuts to the flour mixture if you would like a nutty flavor and crunch or 1 cup raisins

Preheat the oven to 350° F.

In the bowl of an electric mixer (or using a hand mixer) beat together the butter and brown sugar until fluffy. Beat in vanilla. Add eggs, one at a time, scraping the bowl after each one.

Mix the flour, salt, and baking soda in a medium sized bowl. Add it into the creamed mixture in 2 to 3 batches, mixing it until just combined.

Mix in the oats until just combined.

Use your preferred size cookie scoop (or a regular spoon) to drop portions of dough onto a lightly greased cookie sheet, spacing them a couple inches apart.

Bake for 12-13 minutes or until dark and chewy. If you would like a crispier cookie, just cook a little longer!

Let them cool slightly on the pan after removing from the oven, then transfer the cookies onto a plate for serving.

Maxine (the Pioneer Women)

EASY CASSEROLES, MEATS & SIDE DISHES

BEEF LOMBARDI--2003

Rene' Herndon

Really good comfort food!

1 lb. Lean ground beef
1 (14 ½-oz.) can chopped tomatoes
1 (10-oz) can diced tomatoes and green chilies
2 tsp. sugar
2 tsp. salt
¼ tsp. pepper
1 (6-oz) can tomato paste
1 bay leaf
1 (6-0z) pkg. medium egg noodles
6 green onions, chopped (about ½ cup)
1 cup sour cream
1 cup (4-oz) shredded sharp Cheddar cheese
1 cup shredded Parmesan cheese
1 cup (4 oz) shredded mozzarella cheese
Garnish: fresh parsley springs

Cook ground beef in a large skillet over medium heat 5 to 6 minutes, stirring until it crumbles and is no longer pink. Drain. Stir in chopped tomatoes and next 4 ingredients; cook 5 minutes. Add tomato paste and bay leaf, and simmer 30 minutes. Cook egg noodles according to package directions; drain.

(continued)

Stir together cooked egg noodles, chopped green onions, and sour cream until blended

Place noodle mixture in bottom of a lightly greased 13 x 9-inch baking dish. Top with beef mixture; sprinkle evenly with cheeses.

Bake, covered with aluminum foil, at 350° for 35 minutes. Uncover casserole and bake 5 more minutes. Garnish, if desired.

Note: Freeze casserole up to 1 month, if desired. Thaw in refrigerator overnight. Bake as directed.

To lighten: Substitute low-fat or fat-free sour cream and 2% reduced-fat Cheddar cheese. Reduce amount of cheeses on top to ½ cup each.

Makes 6 servings.

EASY QUICHE--2002

Linda Krimm

This is a no-crust quiche that is so easy!

Mix with fork:

2 eggs

2 T. flour

1 cups evaporated milk (mixture will be lumpy)

Add to egg mixture:

1 cup grated Monterey jack cheese

1 cup grated cheddar cheese

Add to egg & cheese mixture various combinations of any of the following ingredients. Amount depends on what you choose.

- Broccoli
- Chopped tomatoes
- Spinach
- Green onions
- Black olives
- Canned chopped green chilis
- Canned mushrooms
- Cooked ham, sausage, bacon, or other meat

Pour into 9" pie pan and bake 350° for 60 minutes or until firm. Cool slightly before serving.

POTATO CASSEROLE--1993

Barbara Atkins

1 large bag frozen Southern-style hashbrowns (in cubes)

2 cups grated cheddar cheese

1 8-oz. carton sour cream

1 can cream of chicken **or** cream of mushroom soup

1/2 cup chopped onion

1/2 cup margarine, cubed, not melted

Salt/pepper to taste

Topping: 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 dinner.

DEBBIE'S MAC AND CHEESE CASSEROLE--2021

Always great comfort food!

1 box elbow macaroni noodles, cooked according to package directions al dente.

2 cups heavy cream

1 1/2 cups milk plus 1 can evaporated milk and add milk to make 1 1/2 cups for a total of 3 cups liquid

1 egg

4 cups shredded cheddar cheese

Salt/pepper

Mix all and place in greased baking dish.

Bread crumbs and several butter pats on top

Preheat oven to 375°.

Bake uncovered in a 9 x 13-inch dish for 45 minutes

BUTTERMILK PECAN CHICKEN--2002

Barb Munn

1 cup flour
1 cup pecans, toasted and ground in blender
1 T paprika
1/2 tsp. Salt
1/8 tsp. Pepper
1 egg, lightly beaten
1 cup buttermilk
6 skinless, boneless chicken breast halves
1/3 c. butter, melted

Combine flour, pecans, paprika, salt and pepper in a pie pan. Set aside. Combine egg and buttermilk. Dip chicken breasts into buttermilk mixture and dredge in flour mixture. Pour the melted butter into a baking dish. Add chicken, turning once to coat with butter. Bake at 375° for 30 minutes. Chicken should be golden brown. Garnish with fresh parsley, thyme, or sage.

Chicken can be cut into strips and prepared the same way to use as an appetizer. Use a honey mustard or Ranch dressing for dipping.

SCALLOPED PINEAPPLE--2002

Rachel Clark

4 cups white bread crumbs, fresh and take off crust
1 20-oz. can of pineapple chunks, drained
Toss above ingredients and put in 2-qt. dish

Mix together:
3 beaten eggs
2 cup sugar
1 cup melted butter

Pour over pineapple and crumbs
Bake at 350° for approx. 40-60 min. until brown and crusty on top.

May refrigerate overnight before baking. Makes a very rich and tasty dish that complements baked ham.

SWEET POTATO CASSEROLE--2007

Suzi Guckel

Serves: 6

This came from Prevention Magazine through Carolyn Ernst. Great taste, healthy and easy to prepare.

1 1/2 lbs. sweet potatoes boiled, peeled and mashed
1/3 cup orange juice
3 1/2 T light margarine or butter melted
2 T fat-free half and half
1/2 tsp. pumpkin pie spice such as cinnamon, ginger, nutmeg to taste
1/8 tsp. salt
1/8 tsp. pepper
1/2 cup walnuts chopped

1. Preheat oven to 400°.
2. Place sweet potatoes in medium pot and fill with enough cool water to cover potatoes, Bring to boil.
3. Cover and cook until very tender.
4. Drain potatoes and place in medium mixing bowl
5. Add orange juice, butter, half and half and pumpkin spices to the bowl and beat with electric mixer until smooth. Add salt and pepper.
6. Spread into 8 x 8" pan or six 4-oz. ramekins and sprinkle walnuts over the top.
7. Bake for 15 - 20 minutes.

The recipe does beautifully if doubled and baked in a 9 x 13" pan. You won't miss the sugar or the marshmallows.

CHICKEN WITH HERBS FROM PROVENCE--2009

Suzi Guckel

Serves: 6

use marjoram, thyme, summer savory, basil, rosemary, fennel seeds, and lavender herbs

2 pounds boneless chicken breasts
1/4 cup flour
1/2 tsp. paprika
3 T olive oil
3 cloves minced garlic
2 cups wine
1 T total of fresh herbs of Provence
Fresh rosemary, basil, optional parsley
Salt and pepper

Mix the flour and paprika and dust chicken breasts. Heat olive oil in large oven-safe pot and add chicken. Brown chicken in small batches to make sure the meat browns nicely. Remove meat, saute' garlic. Add the wine and scrape the brown bits from the bottom of the pot, stir and cook on high until a sauce forms.

Turn down heat to a low simmer; add the chicken back to the pot.

Sprinkle with the *Herbes de Provence*, salt, paper, and minced fresh herbs.

Bake at 300° for 2-1/4 hours or until the chicken is tender.

Serve with a rice or potato dish.

EGG CASSEROLE WITH ITALIAN CHEESES-- 2017

Debbie Boyle
Serves 6-8

10 large eggs
2 T half & half or milk
3 T chopped sun-dried tomatoes
2 T minced onion
2 T chopped fresh basil leaves
1 T fresh thyme leaves or 1/2 tsp. dried thyme
1/4 tsp. black pepper
8 oz. grated mixed Italian cheeses: mozzarella,
provolone, asiago, etc. or use WW low-fat-four-
cheese Italian blend
Cooking spray

Preheat oven to 375°. In large bowl whisk eggs and
half & half until combined. Stir in tomatoes, onion,
basil, thyme, pepper and cheeses.

Spray 9" x 13" casserole with cooking spray and
pour in egg mixture.

Bake at 375° for 35 minutes. Let cool for few
minutes and serve at room temperature or let cool
completely and refrigerate up to 3 days; when
you're ready to serve, reheat in a low oven (300°) or
microwave.

HAM, CHEESE & GREEN CHILI BREAKFAST CASSEROLE--2017

Chris George

1 cup of diced ham
1 dozen eggs
2 cups grated cheese
1 small can of green chilis
1 cup of hash brown potatoes
1/4 cup of butter
1/4 cup milk
Add pepper, if desired

Grease a glass 9" x 11" glass casserole dish.
Spread the cup of potatoes across the bottom of the
casserole. Melt the 1/4 cup of butter & pour over
the potatoes. Sprinkle the ham evenly across the
potatoes. Next, sprinkle the green chilis across the
ham. Follow with an even spreading of the grated
cheese.

Break the dozen eggs into a bowl & mix vigorously
with the 1/4 cup milk. Pour the egg & milk mixture
evenly over the ingredients in the casserole dish.

Heat oven to 350 °. Cook the casserole for 1 hour
(or until evenly browned on top which may occur at
50 minutes for some ovens).

CHICKEN SPAGHETTI--2017

Barb Munn

3 lb. chicken, cooked & deboned, cut into chunks or shred

Saute:

1 green pepper, chopped
1 large onion, chopped
1 cup celery, chopped
1 stick margarine

Cook 10 oz. pkg. of spaghetti

Add:

1 can tomatoes
1 can tomato paste
1 can mushrooms
1 can black olives
Salt, pepper, rosemary, garlic salt and cumin
1 T chili powder
1 can mushroom soup

Grated cheddar cheese on top

Combine all and put in 10 x 13-inch casserole dish.
Bake 350° for 30 min.

SOUR CREAM CHICKEN ENCHILADAS--2021

Ella Barber

1/3 cup Onion, chopped
2 T Butter
3 T Flour
2 T cream cheese (jalapeño flavor)
1 cup Sour Cream
1 small can chopped Green Chilies
1 can Chicken Broth (14 oz)
1 1/2 cup Monterrey Jack Cheese, grated (divided)
1/2 cup cheddar cheese, grated
1 1/2 cups shredded Chicken (baked or rotisserie)
8 – 10 soft white corn tortillas

In a large skillet melt butter and sauté onions.
Slowly add flour (one spoon at a time) to the butter, stir until thickened.

Add cream cheese, stir over low heat until melted.
Stir in Sour Cream, low heat so it will not curdle.
Slowly stir in Chicken Broth until well blended.
Add 1 cup Monterrey Jack cheese, stir until blended.

In another bowl stir a half a cup of the sauce mixture with the shredded chicken. Add 1/2 cup cheddar cheese and 1/2 cup Monterrey Jack Cheese.

Spray bottom of 9 x 13 inch pan or rub with a little butter.
Roll each tortilla with chicken mixture, seam side down.
Once all are rolled pour sauce on top.

Bake on 350° for 25 – 30. You may top with additional cheese before serving.

EASY BREAKFAST CASSEROLE--2018

Penny Hardy

Serves 5-6

Ingredients:

2 T fat of choice (coconut oil, butter or ghee, etc.),
melted

1 large sweet potato or yam, diced

1/2 tsp. fine sea salt

1 1/2 pound breakfast sausage

1/2 yellow onion, diced

2 cups chopped spinach

10 eggs, whisked

1/2 tsp. salt

1/2 tsp. garlic powder

Instructions:

Preheat oven to 400°. Grease a 9 x12" baking dish.

Toss diced sweet potatoes in fat and sprinkle with salt.
Place sweet potatoes on baking sheet and bake for 20-
25 minutes, until soft.

While sweet potatoes are cooking, place a large sauté
pan over medium heat. Add breakfast sausage and
yellow onion. Cook until no pink remains in meat. (Drain
excess fat).

Place meat mixture in baking dish, add sweet potatoes
and spinach, then add eggs with salt and garlic powder
and mix until well combined.
Place in oven and bake for 25-30 minutes, until eggs are
set in the middle.

AVOCADO RANCH DEVILED EGGS--2019

12 hard-cooked eggs, peeled

2 avocados, pitted, peeled and mashed

3 T prepared Ranch dressing

2 T fresh lime juice

1 T chopped green onion, plus more for garnish

1 1/2 tsp. garlic salt

1/4 cup crisp-cooked and crumbled bacon

Slice eggs in half lengthwise. Remove yolks to a
medium bowl. Add mashed avocados, Ranch dressing,
lime juice, 1 T chopped green onion and garlic salt.
Mash until well blended.

Place egg halves, hollowed side up, on serving plate.
Divide the yolk mixture evenly into the egg halves.

Sprinkle filled egg halves with bacon and additional
chopped green onion before serving. Makes 12
servings.

HOW TO BOIL A PERFECT EGG

Compliments of the American Egg Board

Place eggs in a saucepan large enough to hold them in
a single layer. Add cold water to cover the eggs by 1
inch. Heat over high heat just to boiling. Remove pan
from burner, then cover the pan. Let the eggs stand in
the hot water for about 15 minutes for large eggs, 12
minutes for medium eggs; 18 minutes for extra-large
eggs. Place the eggs in a bowl of water filled with ice
cubes. Cool 10 to 15 minutes. Peel eggs right after
cooling. Gently tap the egg on a hard surface until the
shell is finely crackled all over. Roll the egg between
your hands to loosen the shell. Start peeling at the large
end, holding the egg in cold water to help ease the shell
off.

AVOCADO EGG TOAST--2021

Sheri Jones

2 large eggs

2 slices bread, toasted – any kind

1 avocado, peeled, sliced

2 tsp. olive oil

1/4 tsp. red pepper flakes

Kosher salt

Pepper

1 T fresh parsley, optional garnish

1 T sesame seeds, optional garnish

Directions:

In a small saucepan, bring 3 cups water to a simmer over medium-high heat.

Working one at a time, crack an egg into a small bowl, and slide it gently into the water; repeat with the remaining egg, keeping distance between the 2 eggs.

Turn off the heat, and cover for 3-4 min., or until the whites are cooked and yolks are still soft. Using a slotted spoon, remove the eggs, draining them well.

Top the toasted bread with the avocado slices, drizzle with olive oil; sprinkle with red pepper flakes. Season with S/P to taste.

Serve the avocado toast immediately, topped with the poached eggs and garnish, if desired.

NOTE: During the 2021 freeze on Valentine's Day, Sheri said she prepared this tasty recipe for their special date since they couldn't go out to dinner!

JOE'S BEANS--2021

Joe Krimm (From How to Grill by Steven Raichlen and modified by Joe)

6 oz. bacon, cut into 1/4-inch cubes
1 large onion, finely chopped
3 cans Great Northern beans (I use Bush's beans)
3 T brown sugar
3 T molasses
3 T A-1 Sauce
3 T maple syrup
3 T BBQ sauce
1 1/2 T dry mustard
1 1/2 T Worcestershire sauce
1 1/2 T apple cider vinegar
Salt & pepper to taste

In a large nonreactive pot, (I use a 9-qt. lodge Dutch oven) fry bacon until it renders then add onions and fry until golden brown.

Stir in beans, brown sugar, molasses, A-1 Sauce, maple syrup, BBQ sauce, mustard, Worcestershire sauce, & apple cider vinegar.

Gently simmer and stir for about 10 minutes adding a few tablespoons water, if mixture gets a little dry. Add salt and pepper during the last 5 minutes as desired. Serve hot or cold.

GREAT POTATO SALAD--2021

Joe Krimm (from Mark and Julie Croft)

4 cups boiled red potatoes, cubed
1 tsp. celery salt
Pepper
3 boiled eggs, chopped
diced pickles, either diced hamburger chips or dill relish
2/3 cup Hellmann's Mayonnaise

Mix in a bowl, cover and chill. Serve chilled.

FOR THE BIRDS--2002

TEXAS SUET

1 cup crunchy peanut butter
1 cup lard
2 cups quick cooking oats
1 c. whole wheat flour
1/3 c. sugar

Melt the peanut butter and lard in the microwave or on the stovetop. Add oats, flour, and sugar. Pack into containers and freeze until ready to use. This mixture will not melt even in a Texas winter!

HUMMER FOOD

1 cup water
1/4 cup white sugar

Bring water to a boil and add sugar. Stir until dissolved. Be sure the mix is cool and fill hummingbird feeder. Do not use food coloring. Clean your hummer feeders regularly.

BUNTING BISCUITS

1 cup cornmeal
1 cup flour
1 cup bread crumbs
1/2 tsp. soda
2 3/4 cup raisins
1/2 cup bacon drippings
1 cup water

Mix all ingredients and press into muffin tins. Bake at 350° for 15 minutes. Serve on feeder trays.

SANDPIPER PIE

2 cups graham cracker crumbs
1 cup raisins
1 cup shelled peanuts (unsalted)
1 1/2 cups lard, melted

Stir all ingredients and press into pie plate. Refrigerate until firm, then cut into wedges.

FLICKER FRITTERS

1 cup Grapenuts cereal
1 cup raisins
1 cup. shelled raw peanuts
1 tsp. grit
1 1/2 cup lard, melted

Combine all ingredients and place in 8 x 8 pan. Refrigerate until firm. Cut in pieces to serve.

ORIOLE COCKTAIL

A shallow cup of orange or apple juice on a feeder tray will be popular with your nectar-feeding birds.

CARDINAL COOKIES

1 cup sugar
1 cup raisins
1/2 cup shortening
1/2 cup water
2 cups flour
1/2 tsp. baking powder
1 tsp. baking soda
1/3 cup nuts (unsalted)

Mix flour, baking powder, soda, and nuts. Boil sugar, raisins, shortening, and water for 5 minutes. Add to dry ingredients and stir. Spoon onto greased cookie sheet and bake for 10 minutes at 350°.

FOR THE GARDEN OF YOUR DAILY LIVING

PLANT THREE ROWS OF PEAS:

1. Peace of mind
2. Peace of heart
3. Peace of soul

PLANT FOUR ROWS OF SQUASH:

1. Squash gossip
2. Squash indifference
3. Squash grumbling
4. Squash selfishness

PLANT FOUR ROWS OF LETTUCE:

1. Lettuce be faithful
2. Lettuce be kind
3. Lettuce be patient
4. Lettuce really love one another

NO GARDEN IS WITHOUT TURNIPS:

1. Turnip for meetings
2. Turnip for service
3. Turnip to help one another

TO CONCLUDE, OUR GARDEN WE MUST HAVE

THYME:

1. Thyme for each other
2. Thyme for family
3. Thyme for friends

WATER FREELY WITH PATIENCE AND CULTIVATE WITH LOVE.

**THERE IS MUCH FRUIT IN YOUR GARDEN,
BECAUSE YOU REAP WHAT YOU SOW.**