

Family Favorites Cookbook

2014 Edition



Introduction

This is a collection of our most popular recipes. It was compiled with love and contributions from everyone. This book contains recipes from our original family cookbook (1996), as well as dishes that have been more recently added or improved.

We hope you will continue to build upon it as you come across new favorite recipes. Please feel free to write on the pages and splash and splatter on it! It was meant to be used often and we hope you will.

Merry Christmas!

*With Love from Michelle & Diane
2014*





Family Favorites Cookbook (2014)

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Measurement Conversion Chart

Cup	Fluid Ounces	Tablespoons	Teaspoons	Milliliters
1 cup	8 oz	16 tbsp	48 tsp	237 ml
$\frac{3}{4}$ cup	6 oz	12 tbsp	36 tsp	177 ml
$\frac{2}{3}$ cup	5 oz	11 tbsp	32 tsp	158 ml
$\frac{1}{2}$ cup	4 oz	8 tbsp	24 tsp	118 ml
$\frac{1}{3}$ c	3 oz	5 tbsp	16 tsp	79 ml
$\frac{1}{4}$ c	2 oz	4 tbsp	12 tsp	59 ml
$\frac{1}{8}$ c	1 oz	2 tbsp	6 tsp	30 ml
$\frac{1}{16}$ c	$\frac{1}{2}$ oz	1 tbsp	3 tsp	15 ml

Measurements Conversions

1 c	=	$\frac{1}{2}$ pint
2 cups	=	1 pint
4 cups	=	1 quart
2 pints	=	1 quart
4 quarts	=	1 gallon
8 quarts	=	1 peck
4 pecks	=	1 bushel
3 tsp	=	1 tablespoon
4 tbsp	=	$\frac{1}{4}$ cup
5 $\frac{1}{3}$ tbsp	=	$\frac{1}{3}$ cup
8 tbsp	=	$\frac{1}{2}$ cup

Safe Meat Temperatures Cooking Times

Beef ...140°F... rare ... safe to eat
 Beef ...160°F ... medium ... safe to eat
 Beef ...170°F ... well-done ... safe to eat
 Pork roast ... 165°F ... done ...safe to eat
 Lamb roast ... 145°F ...safe to eat
 Pork or Lamb, ground ...160°F ...safe to eat
 Ham, precooked ... 140°F ... done
 Chicken, whole ... 180°F ... safe to eat
 Turkey, whole... 180°F... in thick part of thigh
 Stuffing in poultry ... 165°F ... safe to eat

Oven Temperature Conversion Chart

Very low	250 - 275°F =	121 - 135°C
Slow Cook	300 - 325°F =	149 - 163°C
Moderate Heat	350 - 375°F =	177 - 191°C
High Heat	400 - 425°F =	204 - 218°C
Very Hot	450 - 475°F =	232 - 246°C
Extremely Hot	500 - 252°F =	260 - 274 °C



Baking Substitutions

For	Use
1 tsp Baking Powder	1/4 tsp Baking Soda + 1/2 tsp Cream of Tartar
1 cup Packed Brown Sugar	1 cup Granulated Sugar + 1/4 cup Molasses
1 Egg	2 Tbsp Water + 1/2 tsp Baking Powder for Cookies / Cakes or 1/2 Banana or Apple Sauce for Batter Breads or Brownies
1 Cup Butter	7/8 Cup Vegetable oil + 1/2 tsp Salt
1 tsp Lemon Juice	1/2 tsp Vinegar
1 cup Buttermilk	1 cup Plain Yogurt or 1 tbsp Lemon Juice + enough Milk to = 1 cup
1 cup Half & Half	7/8 cup Whole Milk + 2 tbsp melted, unsalted Butter
1 cup Honey	1/4 cup sugar + 1/4 cup liquid
1 cup Corn Syrup	1 cup sugar + 1/4 cup liquid
1 tsp Cornstarch for thickening	2 tsp Flour
1 cup Cream	1/3 cup Butter + 2/3 cup Milk
1 oz Unsweetened Chocolate	4 tbsp Cocoa Powder + 1 tbsp Butter
1 cup Sour Cream	1 cup milk + 1 1/3 tbsp Vinegar
1 cup Sugar	1/4 cup Honey + 1/4 cup Flour
1 cup Powdered Sugar	1 cup Sugar + 1/3 tsp Cornstarch (Blend in Blender)
1 cup Whole Milk	1/2 cup Evaporated Milk + 1/2 cup Water



*Main
Dishes*



Main dishes

Crockpot Broccoli Chicken

By Melissa Lopez-Roach

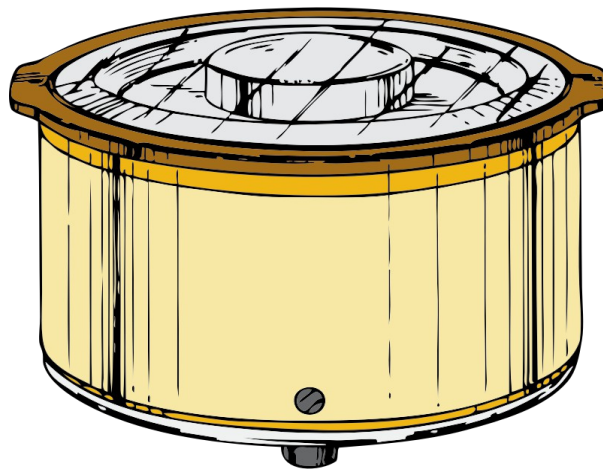
2 cans broccoli cream

3 chicken breasts

garlic cloves

Cook in crock pot.

Pour over noodles. Yum.



Main Dishes

CALZONES *by Braedon Ginocchio*

Dough ingredients:

1 tsp. salt
1 package yeast
1 cup warm water
1 cup flour
1 tsp. sugar

Filling ingredients:

Marinara sauce
Mozzarella cheese
Other desired toppings (optional)

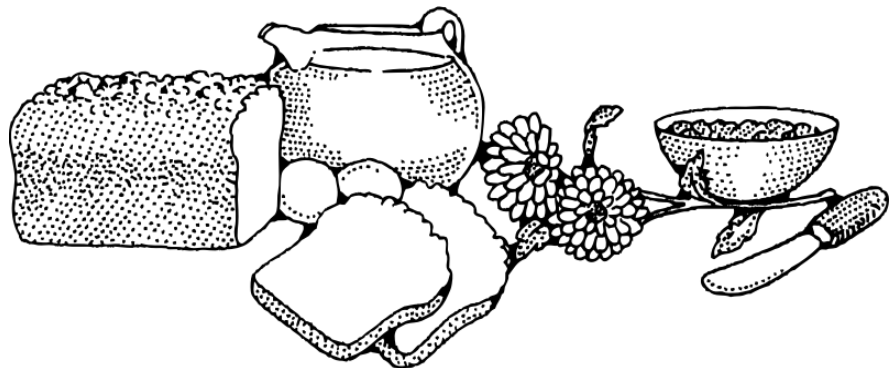
Part 1

1 mix water, yeast and sugar let sit 5min.
2 mix flour and salt thoroughly
3 mix yeast mixture with flour and salt mixture
4 knead dough 5-10 minutes
5 let sit in warm place 1-2 hours or refrigerate in Baggie over night

Part 2

1 preheat oven to 425
2 separate dough into 6 equal circles
3 cover half of each circle with marinara mozzarella and other desired toppings
4 bake for 20 min in oven

(makes 6)



Mushroom Soup Chicken Bake.

By Kiaya Mangan

What You'll Need

1 1/4 pounds skinless, boneless chicken breast halves

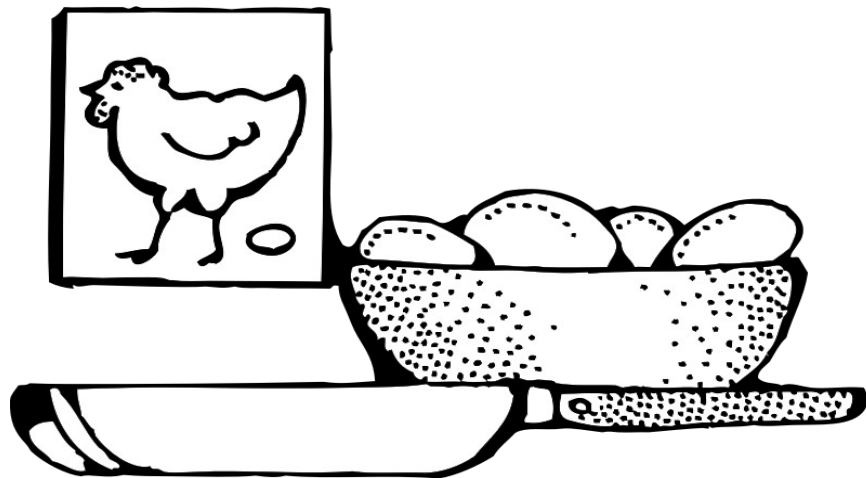
1 can (10 3/4 ounces) Campbell's® Condensed Cream of Mushroom Soup or
Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup

How to Make It

Place the chicken into a 2-quart shallow baking dish. Spread the soup over the chicken. Season with garlic salt.

Bake at 400°F. for 25 minutes or until the chicken is cooked through.

Let cool for 5 minutes. Recommended side dish steamed vegetable medley (carrots, broccoli, cauliflower, water chestnuts, etc.)



Main Dish

Baked Chicken Chimichangas

You will need:

15-20 burrito size Flour Tortillas
1 can of chopped mild Green Chilies
1.5 lb. Jack Cheese
1 package Cream Cheese
3 tsp. Ground Cumin
2-3lbs. cubed Chicken Breasts
Salt & Pepper

After cutting chicken into about 1 inch pieces, sauté in a pan over medium-high heat until chicken is cooked thoroughly, adding desired amount of salt and pepper.

Add green chilies, cumin and *both* cheeses but reserving .5 lbs. of the jack cheese for a later step. Continue cooking until cheeses are completely melted and all ingredients are combined. *(It may look a little saucy, but thats what you should expect; it will thicken as it cools.)*

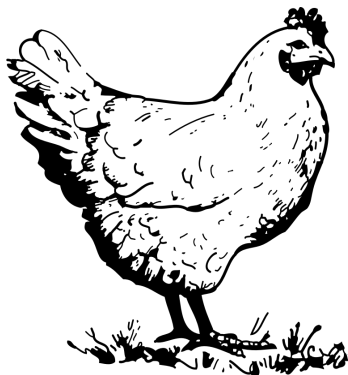
Preheat your oven to 375 degrees.

Spray a 13x9inch pan with cooking spray. Lay one tortilla at a time flat on the bottom of the pan. Add several heaping spoonfuls of the cheese and chicken mixture to the center of the tortilla, allowing enough slack to fold over the ends and roll it up. After you roll up the first chimichanga, place it in the pan and repeat the process. You can keep them up to an inch apart, or push them side by side and pack them in. If you give them more room, you will need 2 pans. *(The only difference is how crispy your touching edges get.)* After you have all your chimichangas in the pan, add the remaining jack cheese by sprinkling it over the top.

Place in the oven and bake for 35 minutes, or until golden brown. Allow to cool for about 10 minutes before serving. Center contents will be HOT!

Serve with sour cream, salsa, and green onion for garnish.

These chimichangas freeze well. If you have leftovers, you can wrap them individually, and they make a great quick lunch or dinner for another day!



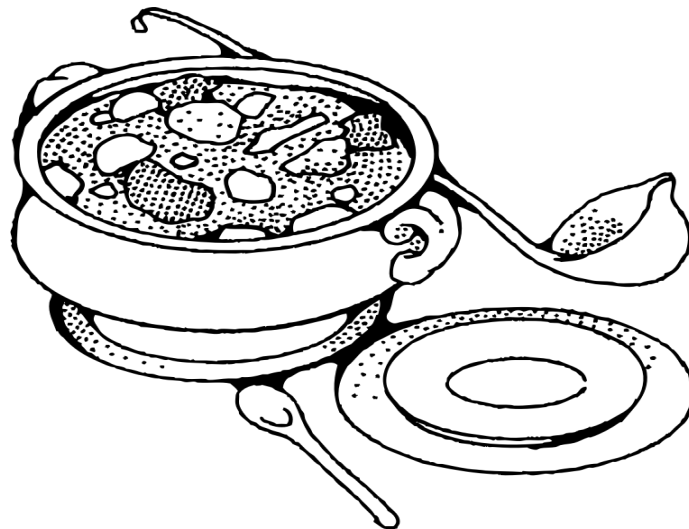
Quick and Easy Chili

By David Brown

- 1 lb meat (Ground beef, shredded pork, chicken or beef)
- 1 yellow onion
- 3 tsp (or more) of chopped or minced garlic
- 1 tsp salt
- 2 cans chili flavored pinto beans
- 1 can of kidney beans (rinsed)
- 1 can diced tomatoes
- 1 pkg of your favorite chili seasoning mix
- 1 whole bell pepper
- 1 can diced green chilies
- 1-2 tsp olive oil

Approx cook time: 30 minutes.

In medium to large skillet, combine chopped bell pepper, chopped onion, garlic and olive oil. If you are using raw meat, add it to the vegetables now. If using cooked meat, add it to veggies after they are cooked. Cook over medium heat until veggies are done or meat is brown. In large pot, combine cooked meat and veggies, kidney beans and pinto beans, seasoning packet and salt. Stir well. Heat over low heat until it starts low boil. Turn off and serve over corn bread or rice.

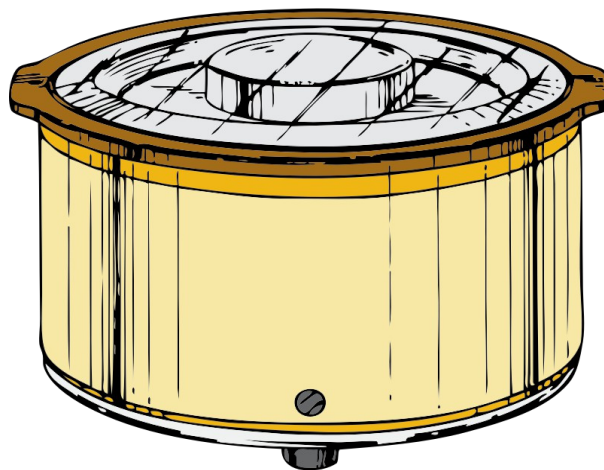


Crockpot Chili

By Jessica Brown

- 1 lb hamburger
- 1 lb dried pinto beans
- 1 15 oz can diced tomatoes
- 1 med diced onion
- 4 cubes beef bullion
- 1 tbsp chili powder
- 3 tbsp garlic powder
- 2 tbsp cumin
- 3 tbsp onion powder
- 2 tbsp oregano
- (You can substitute the spices for a Chili seasoning packet.)
- 8 cups water

Soak dried beans in water in crock pot overnight. Combine the rest of the ingredients in crock pot. Cook on high for 10 hours.



Microwave Chili over Microwave Rice

By Deon Mangan

Rice

2 cups rice
1 ½ cups water

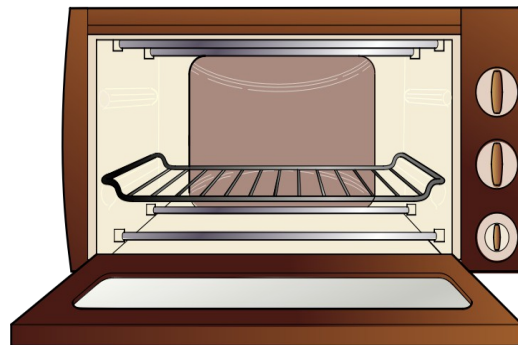
Place rice and water in microwave safe dish, such as pyrex.
Cook rice uncovered for 5 minutes.
Stir, cook rice an additional 3-5 minutes.
Cover and let stand.

Chili

2 lbs. lean ground beef or turkey
30 oz. tomato sauce
30 oz. red kidney beans
1-2 pkgs. Chili spice seasoning

Cut thawed or fresh ground beef or turkey into small sections and place in a 3 quart of larger size microwave safe casserole dish.
Cook beef or turkey for 3-4 minutes at high power.
Drain off fat and water from cooked beef or turkey.
Break beef/turkey into small bite size pieces.
Continue to cook for 1-3 minutes until all pink color has left the meat.
Drain any additional fat and water from the meat.
Add tomato sauce, kidney beans, and chili spice seasoning to the meat.
Stir and mix the ingredients well.
Heat chili for 4 minutes in the microwave on high power.
Serve with 1 cup of rice as a base with 1-2 cups of chili on top. Enjoy!

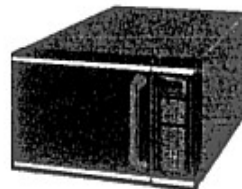
- **Optional Garnish**
- Grated Cheese
- Chopped Onions



Chili ala Microwave

Contributed by Deon Mangan

- 1 lb. Ground Beef or Turkey (or combination)
- 1 lb. Can Red Kidney Beans
- 15 oz. Can Tomato Sauce
- 1 Pkg. Chili Seasoning



- 1) If meat is frozen, defrost 4-5 min. in microwave at 50% power or on defrost setting.
- 2) Drain liquid. Break up meat into bite size chunks.
- 3) Continue to defrost as needed.
- 4) Microcook meat on high until done (4-5 min. after defrosted).
- 5) Drain liquid again.
- 6) Add additional ingredients and stir.
- 7) Microwave on high for a total of 15 min., stirring every 5 min.
- 8) Allow to stand for 5 min. before serving.
- 9) Salt and pepper to taste.



Additional suggestions:

- 1) Garnish with grated cheese and/or chopped onions.
- 2) Serve over a bed of rice for a more filling meal, and complete protein (ask Michelle for details).
- 3) Serve with buttered bread.
- 4) If spicy, cool milk can help to ease the fire.



Main Dish

Chicken Alfredo

By Jordan Debrunner

- 1 1/2 boxes Penne Pasta noodles
- 2 lbs. Cooked chicken breasts, chopped
- 1 pk. Cream cheese
- 1/2 cup butter
- 2 tsp. Fresh chopped garlic, (or more to taste)
- 6 oz. grated Parmesan cheese
- 1/2 tsp. Ground black pepper

Serves a bunch!

Cook chicken breasts and chop, put aside when done. Meanwhile, cook pasta noodles until done, and drain. While noodles are cooking and chicken is cooling to chop start the sauce. Melt butter in medium size sauce pan; when butter is melted add garlic and cream cheese. Stir until cream cheese is melted and soft use a fork or wire whisk. Next add the milk slowly while you stir, try to make as smooth as possible. Finally stir in Parmesan and pepper, sauce will thicken quickly. Remove from heat when you reach desired thickness. You can add more milk to thin out if needed.

After noodles, chicken, and sauce is done mix all together (make sure sauce is still hot) in large pot, and enjoy!



Fried Chicken

2 cups flour
2tbsp. Garlic powder
2 tbsp. Seasoned Salt
3 tbsp Poultry Seasoning
1 tsp. Pepper
2 tbsp. Parsley
3 eggs
¼ cup Milk
3 cups vegetable oil

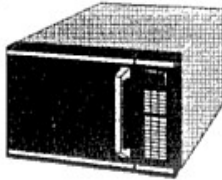
Combine dry ingredients in large bowl. Set aside. Pour oil in a large skillet and turn heat on high. Combine milk and eggs together in bowl. Mix well. Dip each piece of chicken in egg mixture and then roll it in flour mixture, making sure the chicken is completely covered. Turn heat on skillet down to medium. Place chicken in skillet. Flip chicken after 15 min. Let cook for 15 more minutes. Take out of oil, and serve.

- If needed, egg mixture can be replaced with flour and milk combined to make a paste. More spices can be included as well.



Frozen Dinners

Contributed by Deon Mangan



Utensils Needed: Microwave, Additional Plate (Optional), Silverware (Recommended)

Helpful Hint 1: Frozen dinners can be rated at the supermarket before purchase according to the length of time required to prepare the item. Some take as long as 8-10 minutes, evaluate these compared to the taste of the meal desired. Most require 5-6 minutes if frozen, and some dinners (such as Top Shelf) are not frozen, but are stored in a cupboard at room temperature. Depending upon hunger quotient, budget, and time to the next carpool, determine which dinner to prepare tonight.

1 Frozen Dinner
1 Microwave Oven

- 1) Select desired dinner from freezer.
- 2) Skim directions for the dinner, noting time to cook, and whether the dinner needs to be vented (poke holes in the top or pull open the side).
- 3) Open the box and remove the dinner, or open the flap if it cooks in the box.
- 4) Poke a hole with fork in the top of cellophane where directed. (Helpful Hint 2: Save dishes by using your fork for dinner).
- 5) Place in microwave and cook half of total recommended time.
- 6) Turn the item 90 degrees in the microwave.
- 7) Cook the other half of the time. Helpful Hint 3: Note the last 2 steps can be skipped for microwaves with a turntable, but make sure to cook it for the whole time.
- 8) Helpful Hint 4: Be careful not to enter an extra zero at the end of the cook time, 5 minutes becoming 50 minutes can cause the dinner to flame and redecorate the kitchen. For more details on kitchen redecorating consult Michelle.
- 9) Carefully remove cooked dinner from microwave.
- 10) Salt and pepper if desired.
- 11) Serve dinner at the table or on attractive TV trays before the tube.
- 12) Don't you just love the helpful hints?
- 13) Bon appetit!



Golden Rod Eggs

contributed by Crystal Blowers and Grandpa

12 hard boiled eggs
1 cube butter
4 cups milk
10 slices toast, broken
3 tablespoons flour

Boil eggs for at least 15 min. Place in cool water to cool eggs for handling. When eggs are cooled cut eggs in half and remove yolks. Place yolks in cereal bowl. The whites of the eggs should be chopped to approx. 3/8" to 1/2" size. Using a fork, mash the yolks until completely crumbled. Set aside. In large saucepan, melt butter. Add flour. Stir and cook until forms paste. Add milk, cook on low heat, stirring constantly until thickens. More flour can be added for thicker sauce. Mix chopped egg whites into white sauce. Mix thoroughly. Place broken toast on dinner plate. (I put mine into a large bowl.) Pour white sauce over toast pieces. Enough to cover pieces. Sprinkle egg yolks over toast and white sauce. Enjoy!

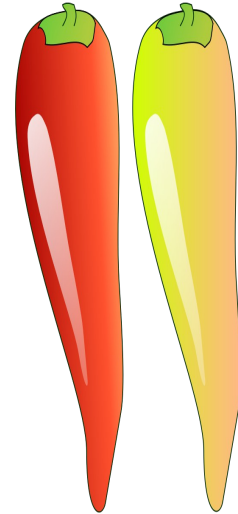
Hari's Green Chili Stew

By Hari Ginocchio

1 pound off ground beef
5-7 potatoes
Large can of beef or chicken stock
Pound of carrots
Pound of celery
1 13oz frozen tub of diced green chili
Salt and pepper to taste

Directions

Dice all the vegetables(potatoes, carrots, celery)
Brown the meat
Mix all ingredients in a large pot.
Boil on low until vegetables are soft
Add water if needed to cover all ingredients



Lasagna Simplified

By Kayla Weinreich

13x9 Disposable Aluminum Pan W/ Lid

8oz Ricotta Cheese

¼ cups Parmesan Cheese

2 cups Shredded Mozzarella Cheese

1 Teaspoon Dried Parsley

1 Large Egg

½ lb Ground Beef

16oz packages Dried Lasagna Noodles

2 jars of Sweet and Chunky Spaghetti Sauce

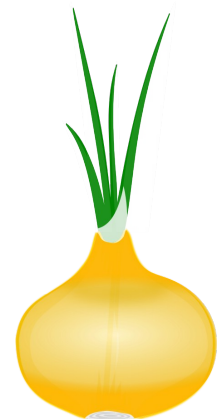
Pam or oil

For Gluten Free: Swap dried lasagna noodles for Gluten Free Oven Ready Dried Lasagna Noodles)

Directions:

Preheat Oven to 375°)

- Brown ground beef in deep pan
 - Add Jars of spaghetti Sauce to pan putting about ½ cup of water in the bottom of a jar
 - and put the lid back on shake until the rest of the tomato sauce is collected pour water
 - into the next jar and repeat. Once you have all the left over sauce in 1 jar pour that in the
 - pan heat sauce to a low boil.
 - Combine 8oz Ricotta Cheese, ¼ cup of Parmesan, 2 cups of mozzarella, and a teaspoon
 - of dried parsley, and 1 large egg. Stir. If it seems over wet add ¼ more Parmesan. Mix
 - well.
 - Spoon a thin layer of spaghetti meat sauce on the bottom of the aluminum pan
 - Place Lasagna Noodles ½ inch apart on top of the sauce
 - Scoop 3 heaping tablespoons of cheese mixture on each noodle
 - Place noodles on top of cheese and pat down lightly
 - Cover noodles with meat sauce and repeat the pattern till the tin is
 - full(but end with sauce)
 - Sprinkle left over mozzarella on top
 - Sprinkle left over Parmesan on top
 - Spray Pam on lid
 - Cover pan with lid
 - Put in oven for 1hr covered Take off lid put pan back in the over for another 15 to 25 minutes.
- Let cool for 15 to 30 minutes (good time to make the garlic bread)



Main Dishes

Lasagne

By Thomas Hearn

Noodles

Sauce

Meat

Cheese

First, put sauce in the bottom and layer the other ingredients in this order: noodles, sauce and meat, cheese. Repeat.

Cook at 350° for 1 hour.



Lasagna

contributed by Tina Roach

1. First of all, you boil lasagna noodles in a large pot.
2. While water is boiling, fry up 1 lb. Ground beef
3. Grate up 1 lb. of Swiss cheese, 1 lb. of mozzarella, 1 ½ lb. cheddar, Mix together.
4. Add 2 cans spaghetti sauce, like Del Monte, to the cooked meat.
5. After the sauce has simmered, put a thin layer of sauce on the bottom of a glass casserole dish.
6. Then put the noodles (a layer), another layer of sauce and a layer of cheese. Repeat.
7. Cook on 350 for an hour.
8. Enjoy!

Main Dishes

Porcupine Balls with Gravy

By Michelle Blowers

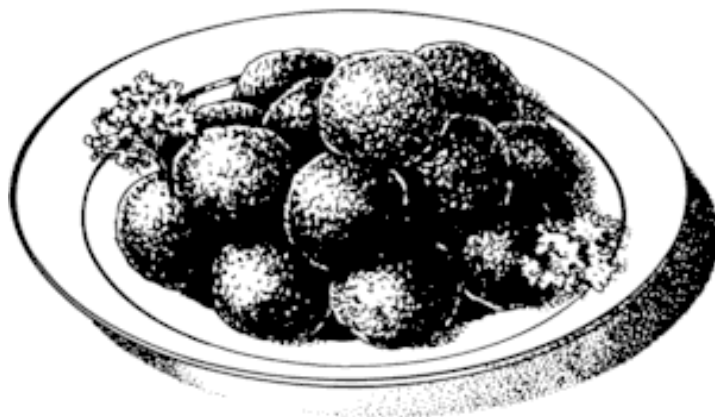
1 Box Beef Rice-a-Roni
1 lb. hamburger
4 cups water
2 pkgs Beef Gravy Mix

Thoroughly mix hamburger with rice. Form into 2" balls and place in skillet.

Stir seasoning mix with 2 cups of water in a bowl and pour over meatballs. Cover and simmer for 15 minutes, turning meatballs occasionally.

Mix gravy and 2 cups water in bowl and pour over meatballs. Cover and simmer another 5-10 minutes, turning occasionally until gravy thickens. Makes about 12 meatballs.

Serve with mashed potatoes.

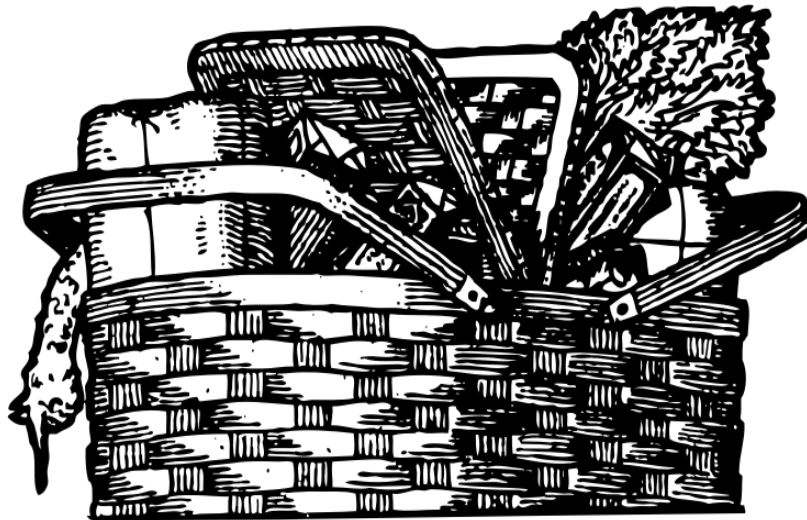


Stuffed Shells

By Jessica Brown

1 lb. Ground sausage
1 small onion
1 bunch green onions
1 C. Cheddar cheese
1 C. Cottage cheese
1/2 C. Sour cream
Tbsp. Dried parsley
1/2 12oz. Box jumbo shells (about 16 shells)
1 jar spaghetti sauce
2 eggs
1 Tbsp. Chopped garlic

Preheat oven to 375. Boil jumbo shells. While shells cook, chop onions. Brown sausage with onions and garlic. Then drain grease. In a large bowl, mix together eggs, cheddar cheese, cottage cheese, sour cream and parsley. Mix in sausage with cheese mixture. Drain shells. Stuff shells with cheese mixture. Arrange in a 9 X 13 pan. Pour spaghetti sauce on top of shells. Sprinkle top with more cheddar cheese. Cover with foil and bake for 40 min. (3-4 servings)



Main Dishes

Easy Sweet and Sour Chicken

By Heather Blowers

(Makes 2-3 servings)

Ingredients:

1 bottle sweet and sour sauce

2 chicken breasts

1/2 cup corn starch

1 cup flour

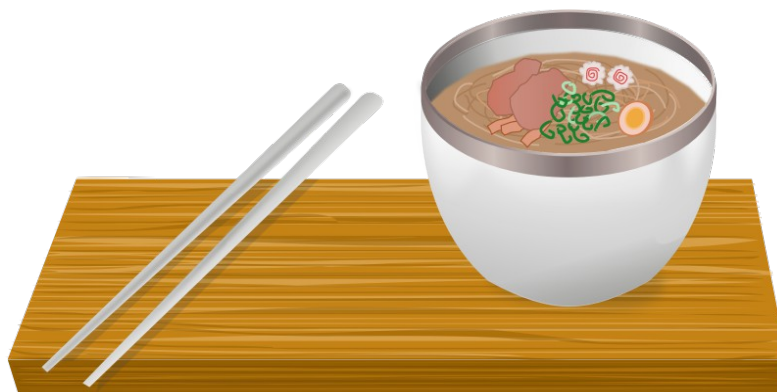
1 egg

3/4 -1 cup cold water

Vegetable oil for frying

Cut chicken breast in half horizontally if thick. Then slice into 3 strips and cube.

Mix corn starch with water until dissolved. Then add egg and flour and mix well. (Should be a little thicker than pancake batter) Put chicken cubes into the batter and mix. Heat up your vegetable oil in wok or skillet. Use fork to pick out cubes from batter and place in skillet. Cook until golden brown. Pour sweet and sour sauce on top or on the side for dipping.



Main Dish

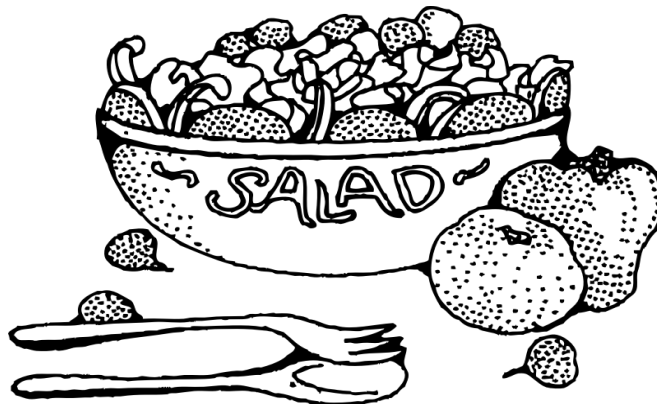
Taco Salad

By Diane Brown

1 lb. Ground beef or Shredded Chicken
½ head chopped lettuce
1-2 Sliced Tomatoes
¼ cup chopped cilantro
1 16 oz. Can red kidney beans
½ chopped onion, white and/or green
½ lb. Shredded Cheddar Cheese
1 bag Tortilla Chips
Taco Seasoning
Sour Cream
Salsa
Salad Dressing
Optional Hot Sauce, jalapeños, or Guacamole

Brown ground beef, or cook chicken and shred. Add taco seasoning and prepare as package directs. Slice all veggies and shred cheese. Put each separate item out in its own container for people to choose which toppings they desire.

Put a handful of Tortilla chips on a plate. Crush slightly for bite size pieces. Add a scoop or two of the meat mixture. Layer on lettuce, cheese, tomatoes, etc. as desired. Top with dressing and/or salsa and sour cream. You can go as crazy as you want with this. It is a well loved dish in our home, and very quick and easy to prepare.



Main Dishes

Tater Tot Casserole

By Thomas Hearn

Tater Tots
Green Beans
Cheese Mix
Hamburger Meat

First, put in hamburger meat then cheese mix and green beans then tater tots and if you want, put some cheese in it. Set oven to 430° and set time to 30 minutes. Let set for 5 minutes.



Teriyaki Chicken Wings

submitted by Tari Roach

5 lbs. Chicken wings

2-3 cups soy sauce

2 cloves garlic

1 medium onion, chopped

1/3 cup rice wine (optional, but this helps to reduce salty flavor of soy sauce.

Mix soy sauce with garlic, onion and rice wine. Add chicken. It helps if you use a large bowl with a tight fitting lid. If this is unavailable, use a large good quality zip lock bag. Refrigerate for several hours or overnight. Turn occasionally. Fry in skillet with about 1 inch of very hot oil. Turn occasionally. Cook for about 10-15 min. Drain on paper towels. Good hot or cold.

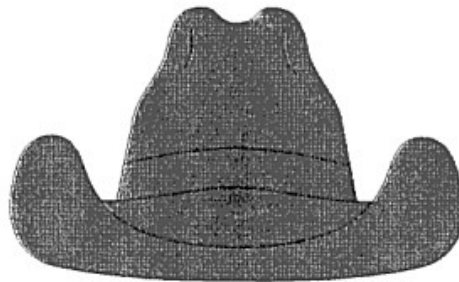
*Note: this is the same marinade I use for my teriyaki beef and shish-ka-bob meat.

Texas Straw Hats

Bag of Tortilla chips (your favorite variety)
2 cans Chile Con Carne, warmed (with or without beans)
½ head lettuce, chopped
2 tomatoes, chopped
1 cup cheddar cheese, grated
salsa (optional)
sour cream (optional)

SLIGHTLY break a handful of tortilla chips on a plate. Pile on other ingredients in order listed. Garnish with salsa and sour cream.

This is a quick, easy dish. It is perfect for summer when you don't want to heat up the kitchen fixing a big, hot meal. A favorite with kids.



Easy Tuna Casserole

contributed by Monnie Weinreich

2 cans tuna, packed in oil
1 ½ lb. egg noodles
1 can cream of mushroom soup
2 cans cream of chicken soup
1 can green beans
Parmesan cheese, salt, pepper
chopped black olives (optional)

Boil egg noodles for approximately 9 min. Add tuna, (not drained) soups, green beans. Mix and spread into rectangular casserole dish. Sprinkle with parmesan cheese, salt and pepper.

Bake at 375 degrees for 20 minutes. Serves 7.

Turkey Enchilada

submitted by Teri Durant

Left over turkey
Left over turkey gravy
2 bottles of 'Grandma's Chili Powder'
Fresh or minced garlic
Instant coffee
pepper

1. Debone turkey
2. Chop up in cubes.
3. Add turkey gravy-need approx. 3 quarts. (To make more gravy, add chicken broth, corn starch.)
4. Add approx. 5 ½ oz. Chili powder. (Has to be 'Grandma's Chili Powder.)
5. Add 2 cloves fresh garlic or 1 tsp. dried, minced garlic.
6. Add 1 tsp. instant coffee.

Simmer gravy for 6 hours or bring to boil and let sit over night.

To put together:

Fry tortillas in oil, make sure they are pliable. Use 9x13x2" pan. Put thin layer of gravy on bottom of pan. Pour off excess fat and put thin layer of gravy on tortilla. Put filling in tortilla with mozzarella cheese, and onion and roll them up. Do not overfill tortilla. Making one layer, continue filling pan. Bake at 375 degrees for 20 min. If they have been in the fridge, heat for 40 min or nuke until hot.

*Gramma's Bread Dressing
for 20 lb. Turkey*

Always start with a prayer for a successful meal.

2 loaves of stale bread, white or wheat, broken into 1/4" pieces.

1 medium onion, cut into small pieces, 1/4"

2 tbsp. salt

1 tsp. ground black pepper

2 1/2 heaping tbsp. poultry seasoning

2 tbsp. parsley flakes

1 1/3 to 1/2 cup melted butter or margarine

2 fresh eggs, beaten with fork

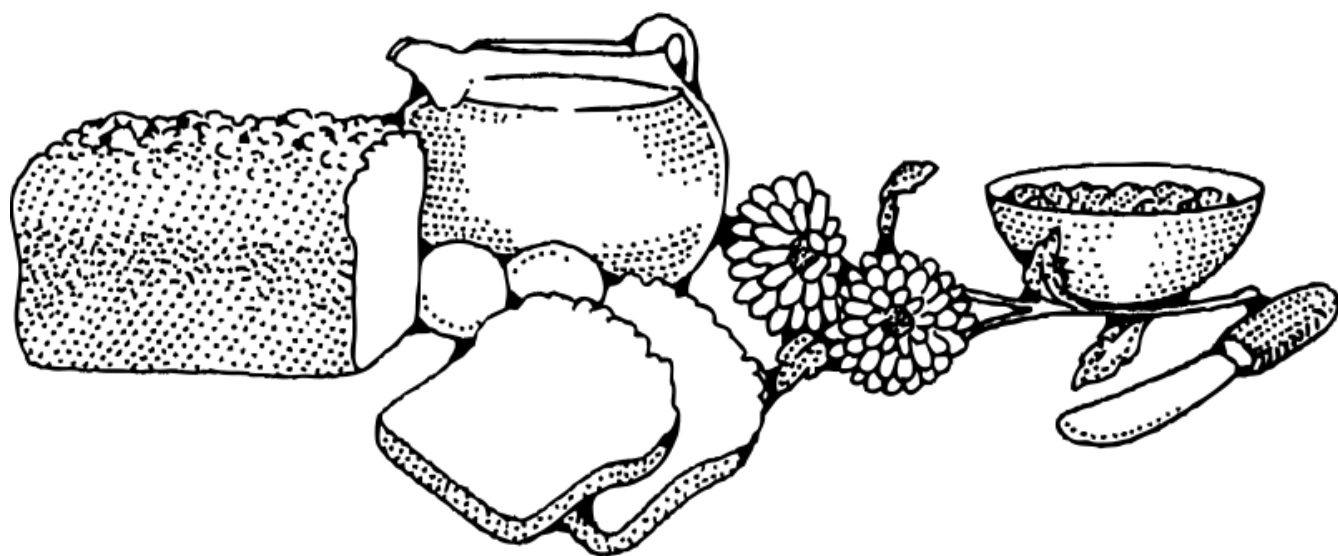
1 cup milk

(I would add 1/2 cup chopped celery and 1/4 cup chopped bell peppers, but Dad won't let me.)

All dry spices should be combined first. By doing this the spices will be distributed better. Work dry ingredients evenly through the bread. Combine milk and eggs. Dribble over bread mixture, being careful not to make bread wet, but damp. It will form a ball together when pressed.

Salt the cavity of bird before stuffing. Sew or pin closed. Use meat thermometer to assure the bird is cooked to a safe temperature (185° interior temp.) Push thermometer deeply into breast. If aluminum foil is used, push through foil into breast. Bake at 350° for 5 hours (in brown paper bag, or deep roaster pan sealed with lid or aluminum wrap. You can turn oven off after 4 hours. Turkey will continue to cook without heat for 20-30 minutes if you don't open the door or uncover. Make sure meat thermometer reaches 185°

Side Dishes



FAMOUS BARBECUE BEANS

3 lb. can Pork and Beans
1 lb. bacon (ends work great!)
1 medium onion, chopped
½ cup brown sugar
½ cup ketchup
½ tsp. mustard (optional)

Remove excess fat from bacon. Mix bacon and onion and cook together until onion is transparent. (Microwave works fine.) Mix everything in 12"x 9"x 2" pan. Bake at 350° for 1 hour. Allow to cool ½ hour before serving.

This recipe is a crowd-pleaser and a favorite at pot-lucks and family gatherings, even among people who usually don't like beans.



Side Dish

Chinese Chicken Salad

By Diane & Jessica Brown

- 1 head of chopped Cabbage
- 2-3 cups cooked shredded chicken, cooled
- 2 pks. Ramen noodles (chicken or oriental flavor)
- ¼ cup slivered almonds
- 1 bunch chopped green onions
- ½ cup chopped carrots

Dressing:

- ¼ cup sugar
- ½ cup vegetable oil
- ¼ cup rice vinegar
- 2 tblsp. Sesame oil
- ¼ cup Teriyaki Sauce (optional)
- 1 pk. Ramen seasoning

Combine chopped veggies in a large bowl. Crunch ramen noodles down to small pieces and add to vegetable mixture. Toss with shredded chicken and almonds. In a separate bowl, mix together the ingredients for the dressing. Toss salad ingredients with dressing and chill in refrigerator for 30 min.



kle0074 www.fotosearch.com

KFC Coleslaw

By Heather Blowers

Ingredients:

1 head finely chopped cabbage

2 tblspns vinegar

3 tblspns vegetable oil

1/2 cup chopped onion

1 1/4 cup miracle whip

1/2 cup sugar

1 finely chopped carrot

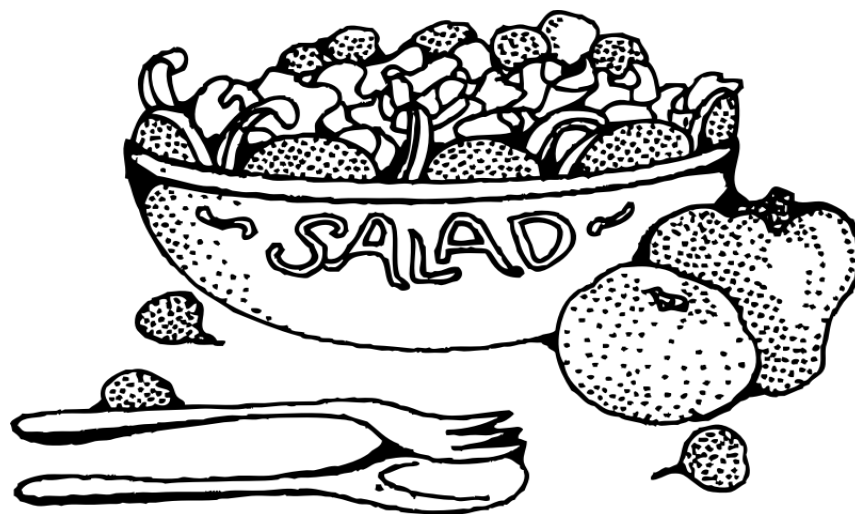
-Mix oil, onions, and sugar

-Add in the vinegar

-Fold in miracle whip

-Pour over cabbage and carrots

-Stir and refrigerate for at least 1 hour



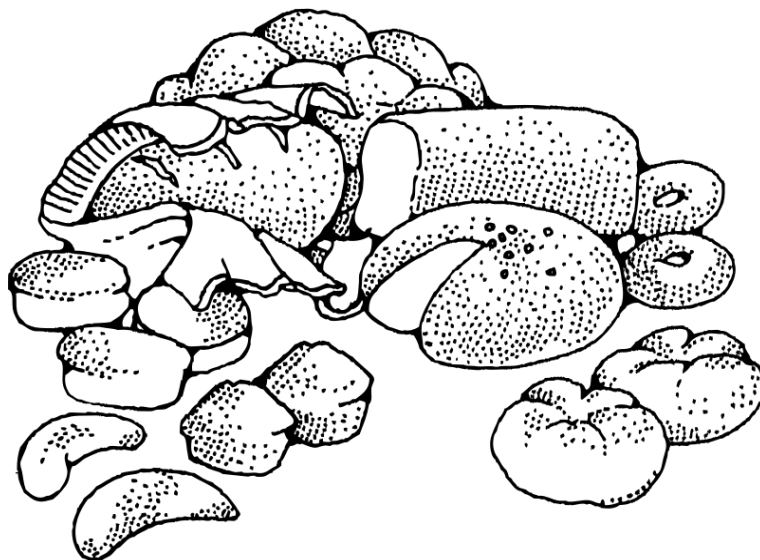
Side Dishes

Easy Scratch Dumplings

By Michelle Blowers

2 cups flour
4 tsp baking powder
1/2 tsp salt
2 tsp melted butter
3/4 cup milk

Combine ingredients. Drop by generous teaspoons on top of boiling soup or stew. Cover lightly and steam for 12 – 15 minutes.



FRUIT SALAD

THE AMOUNTS OF THE FOLLOWING ITEMS DEPEND ON THE TOTAL AMOUNT OF SALAD WANTED. THE INGREDIENTS ARE THE IMPORTANT THING.

1. CANTALOPE-1 LARGE

CUT CANTELOPE IN HALF ANF CLEAN THROUGHLY, REMOVING SEEDS AND LOOSE MEAT. CUT CANTALOPES IN 8 SECTIONS. USING A SHARP KNIFE, SLICE CLOSE TO OUTSIDE SKIN BEING CAREFUL NOT TO INCLUDE ANY GREEN NEAR OUTSIDE SKIN. CUT THE CANTALOPE MEAT INTO SMALL CUBES, APPROX. 1/2" TO 3/4" . A "MELON BALLER" WILL WORK FINE, GIVING YOU THE CORRECT SIZE.

2. MARSHMELLOWS-1 (ONE) 8 OZ. TO 16 OZ. BAG OF SMALL

MARSHMELLOWS APROX 3/8" TO 1/2. IF NORMAL SIZE MARSHMELLOWS ARE USED, THEY MUST BE CUT TO SIZE.

3. GRAPES (SEEDLESS ONLY!)-8 OZ. TO 16 OZ. CUT IN HALF.

4. WALNUTS OR PECANS (OR BOTH)-8 OZ. TO 12 OZ. (CAUTION-NO SHELLS)

5. ORANGES-APPROX. 3 @ 3" SIZE (SEEDLESS ONLY!)

PEAL AND CAREFULLY CUT INTO APPROX. 3/4" SIZE.

6. APPLES-APPROX. 3 @ 3" SIZE-

CAN USE WITH OR WITHOUT SKIN. CLEAN OUT ALL SEEDS AND SEED CONTAINERS. CUT INTO 1/2" TO 3/4" SIZE. AFTER APPLES ARE CUT, KEEP IN BOWL OF COLD WATER-PIECES MUST BE COMPLETELY SUBMERGED TO KEEP FROM BROWNING.

7. BANANA-APPROX 3 @ 6" TO 8"

SKIN BANANAS AND CUT INTO SLICES APPROX. 1/4" TO 3/8".

8. 'KOOL-WHIP'- APPROX. 32 OZ. TO 48 OZ.

THIS MIGHT SEEM EXCESSIVE, BUT THIS IS WHAT HOLDS EVERYTHING TOGETHER.

9. CLEANED/SLICED FRESH, NOT FROZEN STRAWBERRIES ALSO DO WELL IN THE SALAD.

COMBINE ALL ITEMS EXCEPT KOOL-WHIP, SAVING ORANGES FOR LAST. BEFORE ADDING APPLES, DRAIN OFF WATER AND PAT DRY WITH PAPER TOWELS. CAUTION WITH ORANGES: TRY NOT TO CRUSH CAUSING JUICE TO LEAVE ORANGE PIECES. LIQUID OF ANY KIND WILL CAUSE THIS SALAD TO BECOME TOO SOFT AND "SOUPY".

ADD KOOL-WHIP LAST, VERY CAREFULLY WITH LARGE SPOON.

THIS SALAD SHOULD BE KEPT SEALED AND IN REFRIDGERATOR UNTIL SERVED. ALL LEFTOVERS SHOULD BE RETURNED TO REFRIDGERATOR AND SEALED. THIS SALAD CAN KEEP FOR 3-4 DAYS (IF THERE IS ANY LEFT OVER)

Sandwiches

Grilled Ham and Cheese with Bacon Bits

By Sam Sypnicki

Ingredients:

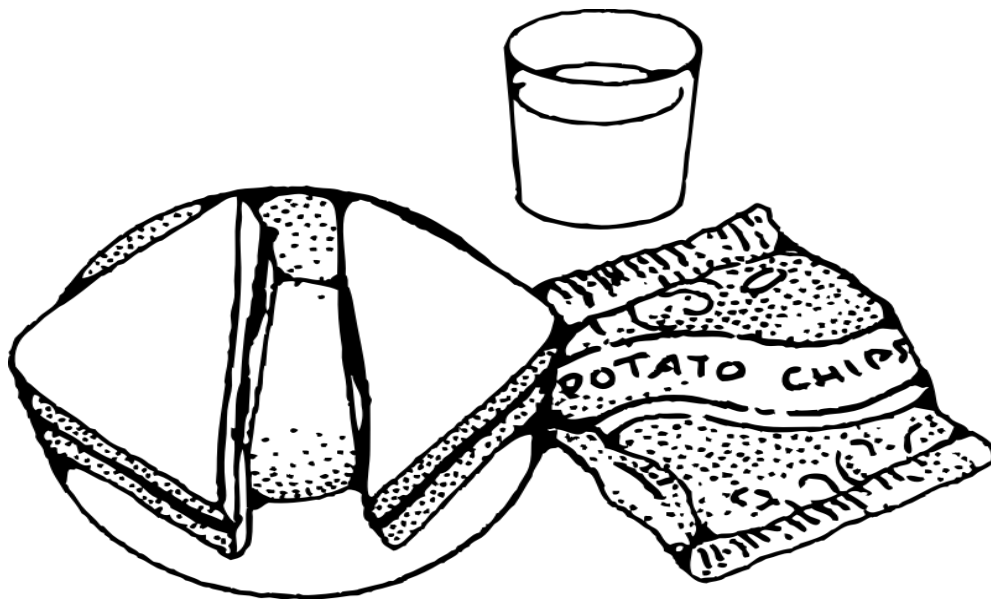
Bread

Ham

Cheese

Bacon Bits

Grill at 50°



Mediterranean Pasta Salad

By Diane Brown & Jordan Debrunner

You will need:

2 packages of Tri-Color Rotini Pasta
8 oz. crumbled Feta Cheese
1lb. chopped italian dry Salami
1 cup chopped black olives
1 cup chopped green olives
1 quarter cup chopped pimentos
5 cloves chopped fresh garlic
1 half cup chopped green onions
2 cups cherry tomatoes
1 bottle of **Creamy** Italian Dressing



Boil pasta noodles until done. Remove from heat, drain and rinse with **cold** water. Make sure all pasta is cold before placing in a large mixing or serving bowl.

Chop olives, salami, garlic, green onions and crumble feta cheese.

Add these to pasta along with remaining ingredients, (*accept cherry tomatoes and dressing.*) Mix it all together, then add your dressing. Combine dressing with pasta mixture until the pasta mixture is completely coated. Add cherry tomatoes at the end, and gently fold into pasta.

Cover and refrigerate for at least 30 minutes before serving.



Pizza Wraps

By Heather Blowers

Ingredients:

Tortillas

Pizza Sauce

Grated Cheese

Toppings of your choice (I use pepperoni, olives, and fresh mushrooms)

-Preheat oven to 350°

-Place tortilla on flat surface and apply pizza sauce (small tortillas use about 2 tbsps)

-Add a handful of cheese and place toppings as you would on normal pizza (don't overdo them, as you'll still need to wrap up and seal them in)

-Fold tortilla ends in, and roll the other ends to seal (think of a cinnamon roll when rolling it in. Not burrito)

-Wrap in aluminum foil and place in oven for about 15 min.



Side Dishes

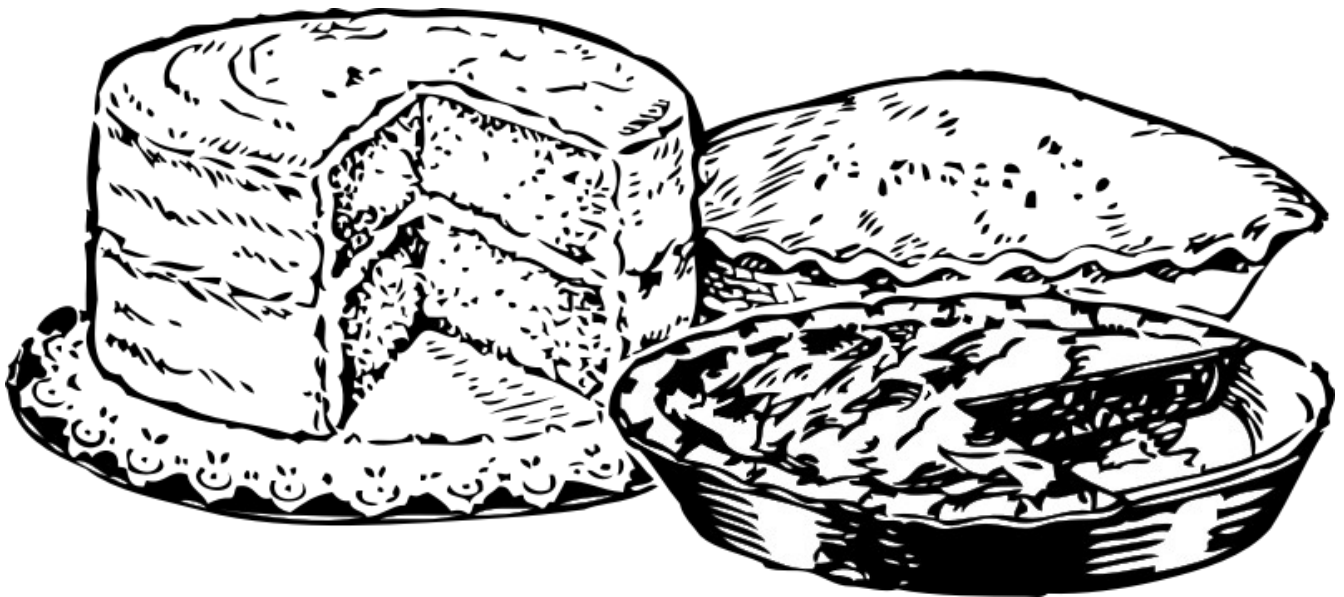
Jared's Ramen Noodles

By Jared Southwell

- 1 Put in bowl
- 2 Put spice
- 3 Cook for 2 minutes in microwave
- 4 Stir and eat!



Desserts
&
Sweets



Desserts

Almond Roca By Diane Brown

You will need:

1 lb real butter
2 cups sugar
2 tablespoons light corn syrup
6 tablespoons water
1 cup finely chopped almonds
1 (11 1/2 ounce) bag milk chocolate chips

Over Medium heat, melt butter in a large pot.

Add corn syrup, water and sugar to pot and cook until temp reaches 290 degrees OR until the mixture becomes the color of a brown paper bag (about 15-20 minutes) stirring **constantly** with a wooden spoon (mixture will rise and bubble quite a bit).

Remove from heat and Stir in 1/2 of the Almonds.

Turn mixture onto a greased cookie sheet **WITH EDGES!**

Before the mixture is cool, pour chocolate chips over hot candy and allow about 15 seconds to melt. Spread chocolate evenly over candy.

Sprinkle with remaining almonds and allow candy to cool completely and chocolate to harden before breaking apart and serving.

Score the candy into the shape you desire (I just scored into rectangle shapes).

Note: I let mine refrigerate over night or at least a few hours after breaking them into squares.



Desserts

Apple Dumplings *by Crystal Blowers*

Prep Time:
10 Minutes

Cook Time:
40 Minutes

Difficulty:
Easy

Servings:
6

Ingredients

- 2 whole Granny Smith Apples
- 2 cans (8 Oz. Cans) Crescent Rolls
- 2 sticks Butter
- 1-1/2 cup Sugar
- 1 teaspoon Vanilla
- Cinnamon, To Taste
- 1 can (12 Oz.) Mountain Dew Soda

Preparation Instructions

Peel and core apples. Cut each apple into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9 x 13 buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350 degrees for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

WARNING: Prepare this dish at your own risk. It is beyond imaginable.

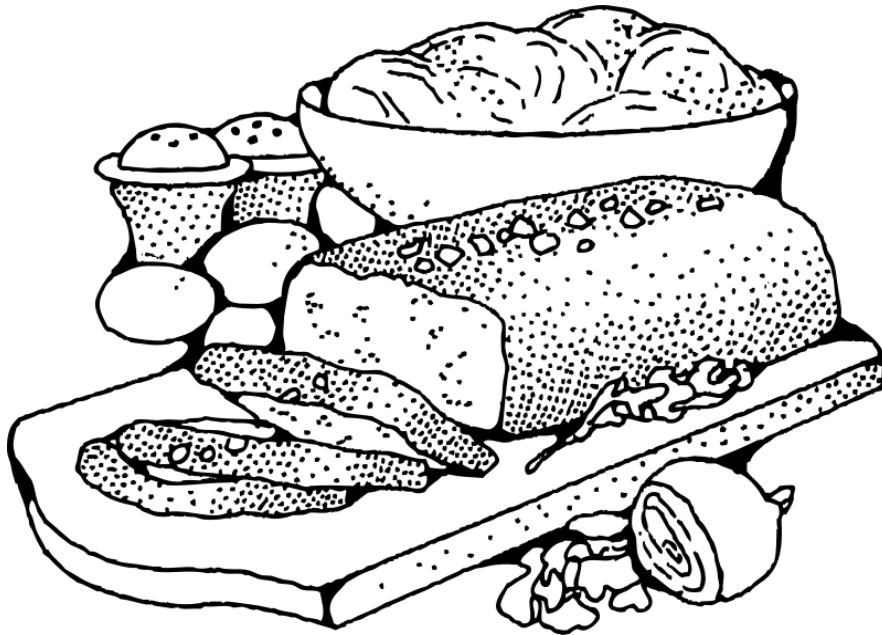


Brook's Mom's Banana Bread

By Brook Jantzen

1 cup sugar
1/4 cup margarine
1 2/3 cup (or more) mashed bananas (very ripe)
1/4 cup milk
1/4 cup sour cream
2 eggs
2 cups flour
1 tsp. baking soda
1/2 tsp. salt

Mix sugar and butter. Add bananas, milk, sour cream and eggs. Mix well. Mix flour, baking soda and salt. Add to sugar/banana mixture. Beat until blended. Bake at 350 for 45 min. (Adjust baking time and temp for different ovens!)



Desserts

Famous Chocolate Chip Cheesecake Recipe

by Jessica Brown

2 8oz. Softened cream cheese

1/2 C. Sugar

2 Eggs

1 Tsp. Vanilla

1/2 C. Chocolate Chips

9 In. Graham cracker crust

Preheat oven to 350. Use a counter mixer or an electric hand mixer to cream together cream cheese and sugar. Mix in eggs one at a time and then add vanilla. Mix on high for 3 min. With a rubber spatula, fold in chocolate chips. Spread evenly into crust. Bake for 40 min. Until slightly brown and center is set. Do not over bake! Cool, then refrigerate for 8 hrs. or overnight.

Almond cheesecake variation:

Use 1/2 C. Toasted almonds instead of chocolate chips. Toast in oven at 350 for 5-10 min. Also use 1/2 Tsp. almond extract instead of vanilla.



PIE

Dream Pie

- 2 envelopes Dream Whip Whipped Topping Mix
- 2 3/4 cups milk
- 2 packages (4 serving-size) Jello Instant Pudding and Pie Filling, any flavor
- 1 baked 9" pie shell, cooled

Prepare whipped topping mix with 1 cup of the milk as directed on package, using large mixer bowl. Add remaining 1 3/4 cups milk and the pudding mix. Blend; then beat at high speed for two minutes, scraping bowl occasionally. Spoon into pie shell. Chill at least 4 hours.

Brook's Graham Cracker Fluff

By Brook Jantzen

2 eggs; yolks and whites, separated
1/2 cup sugar
3/4 cup milk
1/2 cup cold water
1 pkg gelatin
1 cup whipping cream (you can use Cool-Whip)
3 Tbsp melted butter
3 Tbsp sugar
12+ graham crackers
1 tsp vanilla

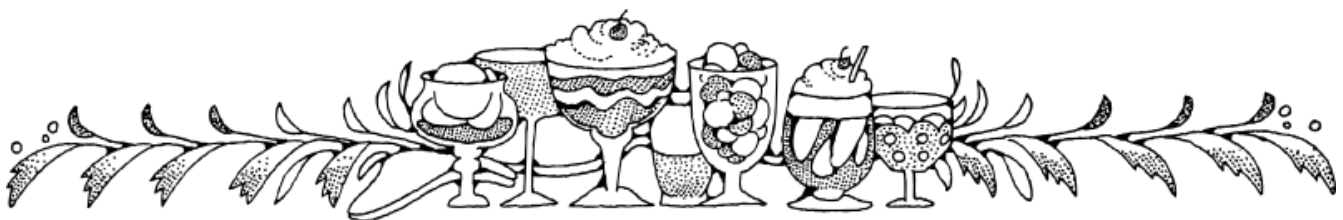
Soak gelatin in cold water.

Beat egg yolks, sugar and milk. Cook in a double boiler until slightly thickened. (This will take a while, so keep an eye on it. It will need to be stirred constantly so it doesn't burn.)

Pour hot mixture over softened gelatin and stir until smooth. Chill until slightly thickened (This will take a couple of hours). You will need to wait to do anything else until the mixture is set.

Beat egg whites until they have stiff peaks. Add vanilla and whipped cream. Gently fold into chilled mixture.

Combine melted butter, cracker crumbs and sugar. Mix until crumbly. Spread half the crumb mixture in the bottom of a serving dish and push it down. Top with pudding mixture and sprinkle remaining crumb mixture over the top. Chill until set.



COOKIES

Meringue Kisses

- 3 egg whites
- 1 cup sugar
- 1 teaspoon vinegar, (or 1/2 teaspoon cream of tartar)
- 1 teaspoon vanilla
- chocolate chips

Preheat oven to 250 degrees. Line cookie sheet with brown paper. Beat egg whites until stiff enough to form pointed peaks curved at the tips. Now add sugar in 6 portions and beat until blended in after each, then beat in vanilla and vinegar until meringue forms pointed peaks that stand straight. Fold in chocolate chips (gently), 1/2 cup of finely chopped nuts may also be added. Drop by teaspoonfuls on ungreased brown paper. Bake 25-30 minutes or until a pale cream color. Outside should be crisp and fragile, and centers slightly soft. Remove from paper at once to rack to cool.

Alternate recipe: (300 degrees for 25 minutes.)

- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 3/4 cup sugar
- 1 package chocolate chips
- 1/2 teaspoon vanilla

Desserts

Venison Mincemeat Pie

By Lola Bowden; Submitted by Randy Blowers

5 bowls of ground, cooked venison.

7 bowls of apples

2 lbs raisins

1 lb. butter

3 cups molasses

2 tbsp ea:

cinnamon, cloves, nutmeg & salt

I put everything in oven in bottom of pan and cook till everything looks done.
Maybe 350 for 2 hours.

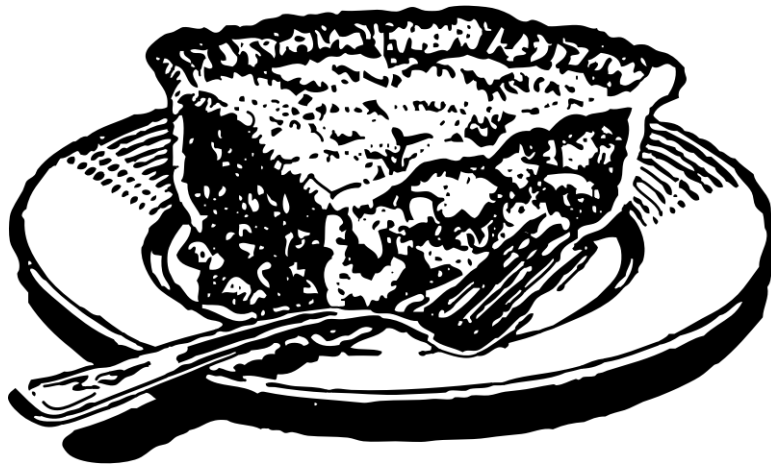
Can or freeze.

To make pie:

fill raw pie crust with filling, cover with 2nd crust. Cut ventilation holes.

Bake at 350 until crust is brown.

1 quart of filling = 1 pie.



COOKIES

No-Bake Cookies

2 cups sugar
1/2 cup milk
1/2 cup butter
3 tablespoons cocoa
3 cups quick oats
1/2 cup peanut butter
1 teaspoon vanilla
1/2-1 cup nuts

Put sugar, milk, butter, and cocoa in pot. Bring to a boil and cook 1 minute. Remove from heat and quickly add oats, peanut butter, vanilla, and nuts. Stir well. Drop by teaspoonfuls on waxed paper. Let stand 1/2 hour until dry.

COOKIES

Krisp Pastel Cookies

- 3/4 cup shortening
- 1/2 cup sugar
- 1 3-ounce package fruit gelatin
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cup sifted flour
- 1 teaspoon baking powder
- 1 teaspoon salt

Mix shortening, sugar, gelatin, eggs, and vanilla. Beat in dry ingredients. Roll into 3/4" balls. Place 3" apart on ungreased cookie sheet; flatten with bottom of a glass dipped in granulated sugar. Bake at 400 degrees for 6-8 minutes. Makes about 4 dozen cookies.

COOKIES

Basic Peanut Butter Cookies
from C and H Sugar

- 2 cups dark brown sugar, packed
- 1 cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 1 cup creamy-style peanut butter
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Cream together sugar, shortening, and vanilla. Add eggs, one at a time, beating well after each addition. Beat in peanut butter. Combine flour, baking powder and salt. Stir into creamed mixture. Mix well. Form into 1-inch balls. Place on greased cookie sheet. Press balls down with a fork, which has been dipped in granulated sugar, to make a criss-cross. Bake in 375 degree oven 8-10 minutes. Makes 7-8 dozen cookies.

Jaclyn's Peanut Butter Cookies

contributed by Jaclyn Weinreich

1 ¼ cup flour
½ cup sugar
½ cup brown sugar
½ tsp. salt
½ tsp. baking soda
½ cup peanut butter
½ butter
¼ tsp. vanilla
1 egg

Cream it together. Bake on 350 degrees for 8-12 min. Makes 12-24 cookies

Desserts

3 Ingredient Legit Peanut Butter Cookies

By Heather Blowers

Ingredients:

1 cup peanut butter

1 cup white sugar

1 egg

-Preheat oven to 350°

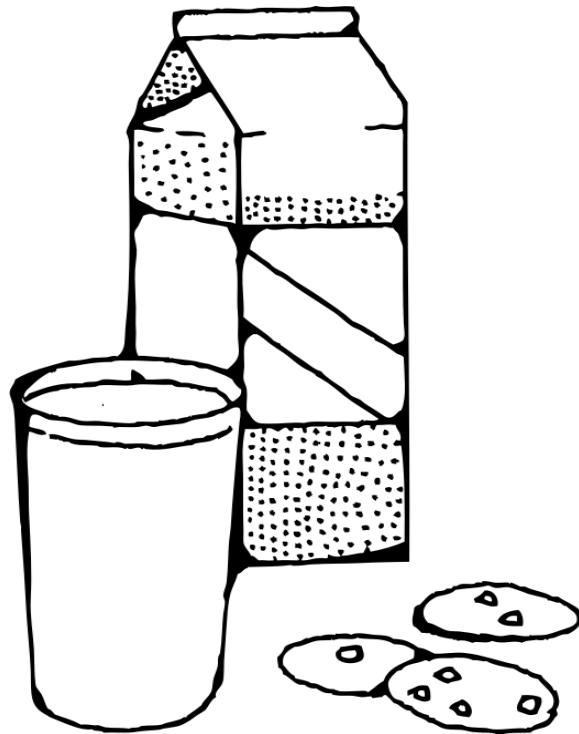
-Mix all three ingredients into a mixing bowl

-Drop cookie dough balls onto ungreased cookie sheet (balls should be about 3 tbsps)

-Use fork coated in sugar to press balls down, repeat in the opposite direction causing a cross pattern

-Place in oven for only about 7 minutes. (These cookies are best when soft and only slightly brown on bottom)

-Let cool completely before removing from cookie sheet



PIES

Fresh Strawberry Pie

- 1 package (4 serving size) Vanilla Pudding and Pie Filling (NOT INSTANT)
- 1 package (3 ounce size) Strawberry Jello
- 2 cups water
- 1 teaspoon lemon juice
- 1 1/2 cup prepared Dream Whip
- 2 pints strawberries
- 1 baked or graham cracker crust pie shell (Deep-dish OK)

Combine pudding mix, Jello, water, and lemon juice in a saucepan. Cook over medium heat, dissolving and stirring well until mixture comes to a boil. Pour into a bowl and chill until thickened. Fold in whipped topping, blending well. Stir in strawberries. Pour into pie shell. Chill until set, 1-2 hours.

Desserts

Angelina's Tazzies

by Angelina Ginocchio

Frozen mini pastry cups
1.5 cups Chocolate chips
3 tbsp raspberry or blackberry seedless jam
1/4 cup whipping cream
Raspberry filled chocolates frozen 30 min
Fresh raspberries or fresh black berries

Directions:

Microwave chocolate chips, jam and whipping cream at 30 second intervals until chocolate is smooth.

Fill pastry cups with chocolate

Cut frozen chocolates in half

Garnish top of chocolate cups with frozen chocolate half and a raspberry.

Let sit for an hour.

Refrigerate for up to 3 days.



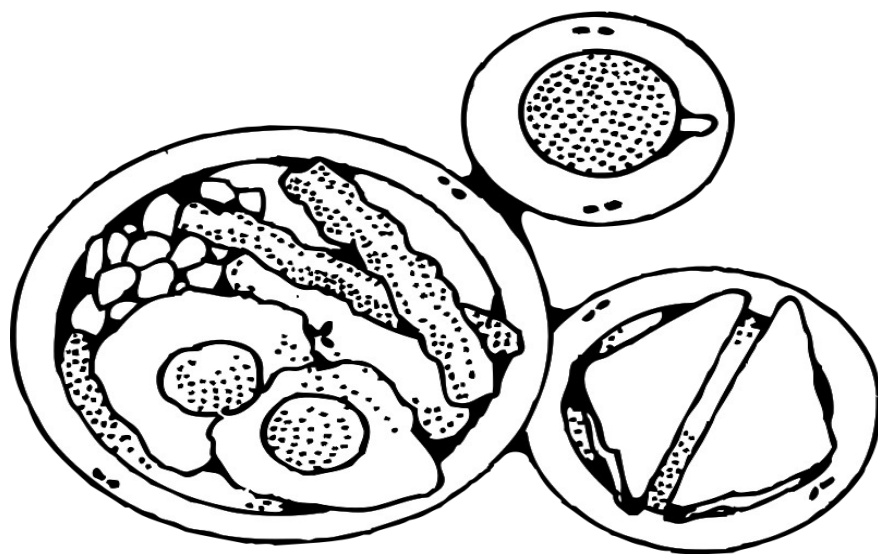
COOKIES

Nestles Toll House Cookies

- 2 1/4 cups unsifted flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1- 12 ounce package chocolate chips
- 1 cup chopped nuts

Preheat oven to 375 degrees. Combine flour, baking soda, salt. Set aside. In a large bowl, combine butter, sugar, brown sugar, and vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in chocolate chips and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8-10 minutes. Makes 100- 1 inch cookies.

Breakfast



American Fried Potatoes

contributed by Diane Blowers

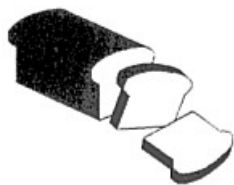
4 potatoes, washed
¾ cube butter
any desired spices

Slice whole potatoes in half long ways. Cut halves in thin slices about a half cm wide. Melt butter in pan. Put potatoes in and fry to desired crispness. Add spices. Reduce heat and simmer 20 minutes or until tender. Serve with ketchup if wanted.

Recommended spices: Parsley, salt, pepper, seasoned salt, onion.

Hole in the Bread Eggs

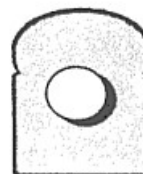
Contributed by Mike Mangan



Utensils Needed: Large Frying Pan, butter knife, plate, spatula

1 slice of bread
1 egg
Butter or Margarine to Taste
Salt and Pepper to Taste

- 1) Preheat skillet to medium heat used for frying eggs.
- 2) Take a loaf of bread and remove 1 slice for each egg to be made.
- 3) Butter both sides of each piece of bread.
- 4) Cut a whole in the center of the bread slightly larger than the size of an egg yolk.
- 5) Place bread with center cut out in the preheated skillet.
- 6) Break egg and pour from shell into center of slice of bread (in the hole).
- 7) Break yolk of egg if desired.
- 8) Salt and pepper if desired.
- 9) Place hole from bread in the skillet to cook also.
- 10) Once the first side is well cooked (firm egg, not runny) about 1-3 minutes, flip the egg and bread over to the other side.
- 11) Flip bread hole also.
- 12) Cook on other side for 1-3 minutes until done.
- 13) Remove from skillet and place on serving plate.
- 14) Place bread hole on top of bread with egg over the spot where hole was cut out of bread.
- 15) Enjoy!



Mickey Pancakes

Contributed by Kiaya Mangan



Ingredients:

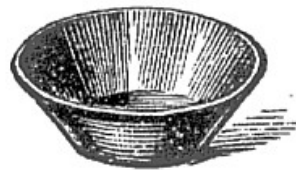
Flour

Water

Oil

Note: You can make the pancake batter from Bisquick or scratch.

- 1) Put the water in a bowl.
- 2) Mix it.
- 3) Put in the flour.
- 4) Then you put in the oil.
- 5) And then you mix it.
- 6) Put in the eggs. Don't make sure any egg shells get in.
- 7) Mix it again.
- 8) Put the pancake batter in a pan on the stove.
- 9) Cook the pancake batter for 4 minutes on each side.
- 10) And then you pick it up and cool it for just around 15 minutes.
- 11) Put syrup on it and then fruit.
- 12) And then you eat it.



Mother's Note: When cooking the pancake in the skillet, pour a large pancake in the center of the skillet, and then pour two smaller ones at the top on each side to form the ears. After cooking, have children decorate with various fruits and garnishes to form Mickey's face, such as: orange sections, raisins, marshmallows, chocolate chips, apple slices, walnuts, peanuts, jelly, etc.

Breakfast

Omelet Boss

By Anthony Hearn

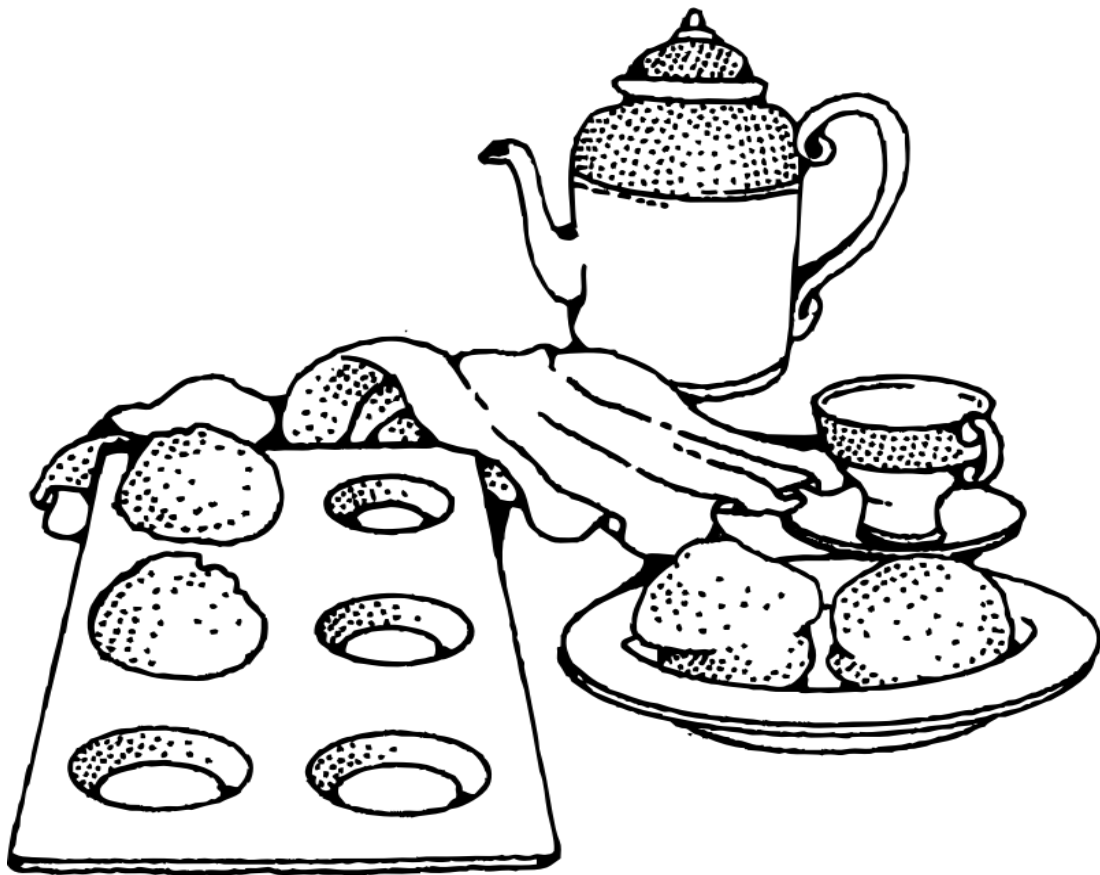
10 eggs
1 1/2 cup cheese
2 pieces of bacon
1 cup diced potatoes

First, cook the eggs into an omelet then cook the bacon and diced potatoes. Place the 1 1/2 cup of cheese in the omelet then 2 pieces of bacon in the omelet then the 1/2 cup diced potatoes in.

Feeds family of 4 or 1 teenage boy.



Beverages



Beverages

Strawberry Daiquiris

By Tari Durant

Blender of ice

Spiced Rum

Strawberry Daiquiri Mix

Aprox. 12 Large Frozen Strawberries

Whipped Cream (optional)

Fill blender about 4/5 full of ice. Add enough Spiced Rum to fill 1/3 full and enough Strawberry Daiquiri mix to fill blender 2/3 full. Add frozen strawberries. Blend/Pulse and stir until consistency is smooth and blended. If too thick, add rum and/or hot water (about 1/2 cup of either and blend again.) Pour into glasses, top with whipped cream if desired. Straws are recommended but optional.



Beverages

Hot Buttered Rum Mix

By Jessica Brown

1 lb brown sugar
1 lb powdered sugar
1 lb butter
1 qt Vanilla ice cream
1 tbsp cinnamon
1/2 tsp nutmeg

In a medium saucepan, melt butter. Stir in brown sugar and powdered sugar. Cook on low, stirring constantly, until sugar is melted. Remove from heat. Whisk in ice cream. Stir in cinnamon and nutmeg. Pour into a plastic container with a lid. Freeze.

To make drink, spoon 2 tbsp of hot buttered rum mix into a mug. Mix with 1 shot of Rum and hot water. Stir until well mixed and frothy. Enjoy.

Mix stays good in freezer for up to 6 months.



Mead

aka Honey Wine: Preferred beverage of Knights and Vikings

By Michelle Blowers

1 Gal Spring Water in jug
1/2 Gal clear juice of your choice
Aprox 25 raisins
1 pkg Dry Active Yeast (not Rapid Rising)
2-3 lb Honey
1 Lg balloon

Pour out half the water from the jug and pour in honey. Fill jug to 2" from top with juice. Add yeast and raisins. Shake vigorously for 5 minutes. Poke a pin hole in balloon and stretch opening of balloon over mouth of jug. Store in cool, dark place.

Balloon will inflate slightly as yeasts eat sugars and release Carbon Dioxide. Check occasionally making sure balloon does not pop, come off the jug or the pin hole become plugged (Add more pin holes if necessary).

When balloon deflates (3 - 4 weeks), shake jug lightly and set for a few days or until balloon inflates slightly and deflates again. Shake gently once more, allowing balloon to inflate and deflate.

Mead is drinkable now but for better flavor, pour into wine bottles, cork and allow to set for at least 3 months.



Beverages

IzSabellas Tea

By IzSabella Ginocchio

1. Get a tea set
2. Get water or hot coco or any other drink
3. Pour it in your cup
- 4 Enjoy!



Miscellaneous



Misc

Grab and Go / Choke

By Trey Ginocchio

Grab whats on moms plate and shove it in my mouth before she stops me.
Try to swallow before mom takes it out of my mouth.



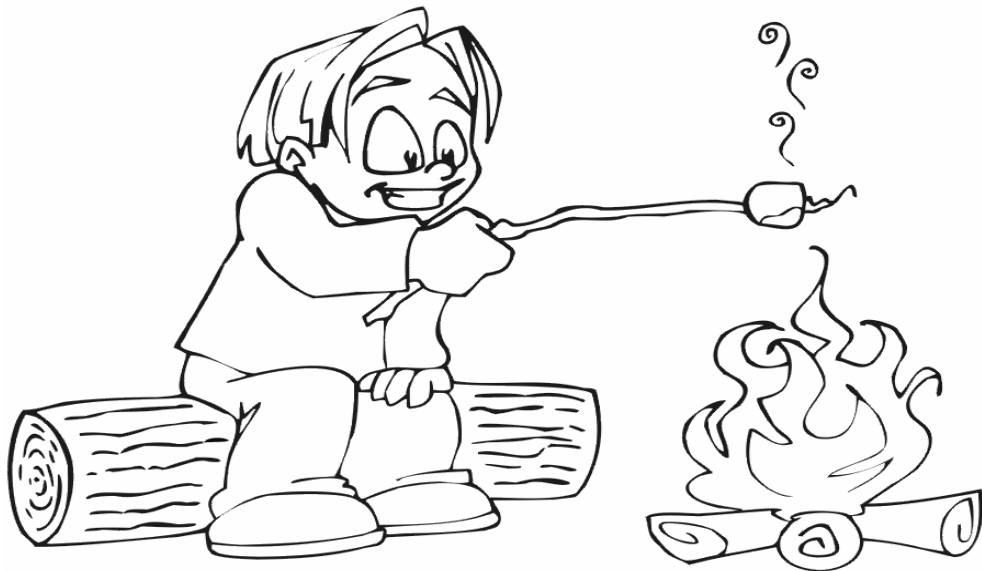
Caught in the act: Trey demonstrating the 'Grab and Go' technique.

Misc

Roast a Marshmallow

By Joseph Brown

First, put it on a metal thingee that has a handle that has rubber on it.
Then put it in a fire then put a marshmallow on it and roast it in the fire.
Then it's all gooey and then you eat it and it would be yummy!



Misc

Salsa

By Crystal Blowers

2 can of diced tomatoes

1 can 10oz Rotel original tomatoes with green chilies

½ to 1 whole yellow onion (I use 1/2)

2 heaping tbsp of garlic minced garlic or 4 to 6 cloves

1 tsp of garlic salt

½ tsp salt

small bundle fresh cilantro

juice of one small lime

Add all to blender and blend.

(optional) Try and chill 1 hr before serving

Notes: Any type of canned tomatoes will work. I have used 2 fresh tomatoes in stead of the canned diced. We have tried hatches diced with jalapeños, every type of rotel on the shelf.

We have used red onion, a mix of yellow and red and green onion

