

# *My Favorites...*

*Tina R. Hart*



# *INGREDIENT ALTERNATIVES*

<b><i>When you need...</i></b>		<b><i>Use....</i></b>
Baking Powder	1 teaspoon	1/2 teaspoon cream of tartar + 1/4 teaspoon baking soda
Buttermilk	1 cup	1 teaspoon lemon juice or vinegar + enough milk to measure 1 cup
Cake flour	1 cup	7/8 cup all purpose flour
Cornstarch	1 tablespoon	2 tablespoons all purpose flour
Cracker crumbs	3/4 cup	1 cup bread crumbs
Dark corn syrup	1 cup	3/4 cup light corn syrup + 1/4 cup molasses or 1 cup light corn syrup
Garlic	1 clove, minced	1/8 teaspoon garlic powder
Garlic Salt	1 teaspoon	1/8 teaspoon garlic powder + 7/8 teaspoon salt
Half & Half	1 cup	1 tbspc melted butter + enough whole milk to equal 1 cup
Honey	1 cup	1 1/4 cups sugar + 1/4 cup liquid
Lemon juice	1 teaspoon	1/4 teaspoon cider vinegar
Lemon peel	1 teaspoon	1/2 teaspoon lemon extract
Light corn syrup	1 cup	1 cup sugar + 1/4 cup liquid
Molasses	1 cup	1 cup honey
Onion	1 small, chopped	1 teaspoon onion powder or 1 tablespoon dried minced onion
Prepared mustard	1 tablespoon	1/2 teaspoon ground mustard + 2 tsp vinegar
Semiswt. Chocolate	1 ounce	3 tablespoons semisweet chocolate chips or 1oz unsweetened chocolate + 1 tablespoon sugar
Sour Cream	1 cup	1 cup plain yogurt
Sugar	1 cup	1 cup packed brown sugar or 2 cups sifted confectioners sugar
Tapioca	2 teaspoons	1 tablespoon all-purpose flour
Tomato juice	1 cup	1/2 cup tomato sauce + 1/2 cup water
Tomato sauce	2 cups	3/4 cup tomato paste + 1 cup water
Unswtd. Chocolate	1 ounce	3 tablespoons cocoa + 1 tablespoon shortening or oil
Whole Milk	1 cup	1/2 cup evaporated milk + 1/2 cup water

Just in case....

:~)

*I originally put this together for a friend sometime around 2002 or 2003. The stories were directed toward her at that time. I've edited out most of that "personalization" or "inside joke" type of stuff but if I missed any, that's why the stories sound as if I am speaking to someone directly... I was. The book was put together with a lot of love and fun. I really enjoyed creating it. I've added to it over the years since but most of the time any more I just PDF from the web or pull the page out of the magazine & stick it in the binder. I have a whole "Thanksgiving section" in the binder that I should probably add some day. © Some of the originals – maybe through about page 48 or so I no longer make but have left them intact. Tastes changed over the years and we moved on to different "regulars". Like... I no longer eat meat and we make some pretty awesome pizza now... just waiting for that wood-fired pizza oven to show up! Things like that. Anyway, I've noted our steadfast family favorites with \* next to the name in the Table of Contents.*



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***Here we go.....***

# *Lasagna Roll-Ups*

This one came from one of those little magazines you find at grocery store check-outs... I think I got this one when I got married though... I'm not sure. But it's good. Mostly... I like the sauce. I prefer meatless sauces usually & this one is quite good. I use the filling for Manicotti also. Lots of times... I'll make this & freeze it. There is usually enough for one 13x9 dish and 3-4 small single serving dishes. I also use the sauce on just plain pasta... throw a little bit (or a lot) of Parmesan on top and its perfect. I'm lazy enough to buy the canned diced tomatoes... I used to buy the whole and cut them... but.. why? :)~

Enjoy.

## ***Ingredients:***

<b>1/2 - 1 lb.</b>	<b>Pkg. Uncooked lasagna</b>	<b>1 tsp.</b>	<b>Sugar</b>
<b>1</b>	<b>Large onion, chopped</b>	<b>1 tsp.</b>	<b>Dried Oregano</b>
<b>1</b>	<b>Clove garlic, minced</b>	<b>1 tsp.</b>	<b>Dried Basil</b>
<b>2 tbsp.</b>	<b>Olive oil</b>	<b>1/4 tsp.</b>	<b>Pepper</b>
<b>2-14 oz.</b>	<b>Cans diced tomatoes</b>	<b>2-15 oz.</b>	<b>Containers Ricotta cheese</b>
<b>1-6 oz.</b>	<b>Can tomato paste</b>	<b>1/3 cup</b>	<b>Grated parmesan</b>
<b>1/4 cup</b>	<b>Water</b>	<b>2</b>	<b>Eggs, beaten</b>
<b>3 tbsp.</b>	<b>Chopped parsley, divided</b>	<b>1 cup</b>	<b>(4oz) grated mozzarella</b>
<b>3 tsp.</b>	<b>Salt, divided</b>		

## ***Instructions:***

Prepare lasagna according to package directions. Drain. Cook and stir onion and garlic in hot oil in a large skillet over medium high heat until tender. Add tomatoes, tomato paste, water, 2 tbsp. parsley, 2 tsp. salt, sugar, oregano, basil and pepper. Bring to a boil over high heat. Reduce heat to low. Simmer, uncovered, 20 minutes. Combine ricotta, parmesan, eggs, remaining 1 tbsp. parsley and remaining 1 tsp. salt. (I also toss in a handful or two of mozzarella). Spread filling equally on lasagna noodles, roll jelly roll style. Pour 1/2 of the sauce in a 13x9 baking dish. Arrange roll-ups seam side down in the sauce. Top with remaining sauce & sprinkle with mozzarella. Cover with foil and bake at 350° for about 45 minutes or until heated through.

**Note:** You can brown ground beef & add to the sauce if desired.

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# *Red Potato Casserole*

This one... I got the night my best friend got married. Her mom made it for the reception and it was wonderful. It's really easy & usually everyone loves it. I remember once I brought it to a neighborhood picnic in Cheyenne and (this was before I knew Chuli) and Chuli walked up to it and said... in her style "WHAT'S THIS?" while poking the fork around in it... and I told her... and she sniffed... then said "DOES IT HAVE *PORK* IN IT?" and I said.. "yes..." and she said "OH. YUCK." And walked away. That was one of my first Chuli experiences. Only later did I figure out she is Jewish. :) So... MOST of the time... everyone likes it.

## ***Ingredients:***

<b>3 lbs.</b>	<b>Red potatoes cooked with skins on</b>
<b>1</b>	<b>Bunch green onions, sliced</b>
<b>1 lb.</b>	<b>Bacon, cooked, crumbled</b>
<b>1 lb.</b>	<b>Velveeta cheese, cubed</b>
<b>1 cup</b>	<b>Best Foods mayo</b>
	<b>Salt &amp; pepper</b>

## ***Instructions:***

Cube potatoes, mix all together and bake in a 9x13 pan for 45 minutes at 350°.

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# *Forrest's Salsa*

Our friend Forrest made this once when we went camping. Most definitely a "man's" salsa. I didn't try it then. Turned my nose up at it. He used CANNED tomatoes & chilies. I thought "Yuck". Then when we got here to Montana, Chriss had Forrest email him the recipe and Chriss made it one night. I decided I liked it then. Its fairly mild.. depending on the amount of seeds you use from the jalapeno. Jordan likes it because Chriss makes it mild for her. It is pretty good. It's more of a "salsa" where mine is a "Pico de Gallo".

## ***Ingredients:***

<b>1</b>	<b>White Onion</b>	<b>1 tsp</b>	<b>Sugar</b>
<b>3 cans</b>	<b>Diced tomatoes</b>		<b>Salt &amp; Pepper to taste</b>
<b>1 tsp</b>	<b>Minced garlic</b>	<b>1</b>	<b>Jalapeno, chopped, seeded to desired "HEAT"</b>
	<b>Cilantro, finely chopped</b>		
<b>1</b>	<b>Bunch green onions, chopped</b>	<b>1-4 oz.</b>	<b>Can green chilies</b>
<b>1 cap</b>	<b>Vinegar</b>	<b>1 cap</b>	<b>Vegetable oil</b>

## ***Instructions:***

Mix it all up & grab the chips.

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# *Tortilla Soup*

Ahhhh... the Tortilla soup from Guadalajara in Cheyenne... I sure miss it. :) This is NOT it. But it's an okay substitute, given the fact that the Guadalajara is a bit out of my reach now. I still have not figured out the chicken part... but... it's still good nonetheless.

## ***Ingredients:***

<b>4</b>	<b>Corn tortillas</b>	<b>1 can</b>	<b>Diced tomatoes (14oz.)</b>
<b>1 tbsp.</b>	<b>Oil</b>	<b>4 cups</b>	<b>Chicken broth</b>
<b>1</b>	<b>Small onion, chopped</b>	<b>1</b>	<b>Small bunch cilantro, chopped</b>
<b>2</b>	<b>Garlic cloves, crushed</b>		<b>Salt &amp; pepper</b>
			<b>Grated cheese</b>

## ***Instructions:***

Cut tortillas into thin strips. Fry strips in oil until crisp.

Heat 1 tbsp. oil in large saucepan. Add the chopped onion and garlic and cook over medium heat for 2-3 minutes, stirring constantly until onion is soft and translucent. Do not let garlic turn brown or taste will be bitter. Drain tomatoes, add to onion mixture. Pour in the chicken broth, stir well. Bring to a boil, then lower the heat and simmer 10 minutes, until reduced slightly. Add chopped cilantro to soup, reserving a little for garnish. Season to taste. Place a few of the tortilla strips in the bottom of a bowl, spoon soup on top. Sprinkle with grated cheddar cheese & cilantro.

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# *Salsa (Pico De Gallo)*

My brother & his wife at my house, in a battle of the sexes over making salsa. My brother tossed a whole bunch (literally) of cilantro into the blender in his version. It had SO much cilantro in it... it was almost all green... but it got me hooked. I liked it.. I liked my sister in law's better *without* all of the cilantro in it... that's when I started making it. As I ate a bag of chips & both versions over several games of Hearts at my kitchen table with my husband, brother and sister-in-law... late into the night... & okay... a couple beers here & there too... :)

## ***Ingredients:***

<b>1 Large onion</b>		<b>Cilantro to taste</b>
<b>3 Large tomatoes</b>		<b>Salt to taste</b>
<b>2 Jalapenos</b>	<b>1 tbsp</b>	<b>Red wine vinegar</b>
<b>Garlic to taste (lots)</b>	<b>1 tbsp</b>	<b>Lime juice</b>

## ***Instructions:***

Chop it all up... retaining as much jalapeno seed as you can take.

**Variations:** The original recipe calls for 1 bunch of green onions in place of the yellow/white onion and 6-7 cloves of garlic.

Also, I usually use Roma tomatoes. They have a better flavor. Just have to use more of them because they are smaller.

It is good both ways.

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# *Fudge*

This is the perfect fudge recipe... but you have to use a candy thermometer here in Montana. I don't know why. Elevation maybe I suppose. I don't have to use one in Washington & I can make it perfectly there. I just can't here or in Wyoming. Year after year I struggled at Christmas time making this damn fudge... & year after year... I threw a batch of fudge away. But I KNEW it worked... had made it many a time at home in Washington... I just could not get it to work here. It always sugared. Finally one year in Cheyenne... I flipped open one of my candy making cookbooks and started examining the fudge recipes in it, noting that all the recipes said to bring it to 205°... or thereabouts. So I threw the ingredients in a pan and hooked up my candy thermometer and away I went, one more time. Right to a perfect batch of fudge. I was much relieved.

## ***Ingredients:***

<b>2 cups</b>	<b>Sugar</b>		<b>A few grains of salt</b>
<b>2/3 cup</b>	<b>Pet evaporated Milk</b>	<b>1 cup</b>	<b>Semi-Sweet chocolate chips</b>
<b>12</b>	<b>Regular size marshmallows</b>	<b>1 cup</b>	<b>Nuts (optional)</b>
<b>1/2 cup</b>	<b>Butter</b>	<b>1 tsp.</b>	<b>Vanilla extract</b>

## ***Instructions:***

Butter an 8" square pan. Set aside. In heavy 2 quart saucepan, mix sugar, evaporated milk, marshmallows, butter & salt. Cook stirring constantly over medium. Bring to a boil. Mixture will be bubbling all over the top. Boil and stir until temperature reaches 205° (approximately 5 minutes). Take off heat. Stir in chocolate chips until completely melted. Stir in nuts if using. Stir in Vanilla. Spread into dish. Cool & cut.

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# *Chicken Enchilada Soup*

This is a quick and easy recipe. Tastes pretty good. What I do differently with the following recipe... Fry my own little strips of corn tortilla... I put them both on the bottom of the bowl and on top as garnish... along with my salsa and some chopped cilantro. *ALMOST* like being at Chili's...

## ***Ingredients:***

<b>1 can</b>	<b>Fiesta Nacho Cheese Soup</b>	<b>1 can</b>	<b>Enchilada sauce (10oz.)</b>
<b>1 can</b>	<b>Cream of Chicken Soup</b>	<b>1 can</b>	<b>Chopped Chilies (4oz.)</b>
<b>2 2/3 cup</b>	<b>milk</b>	<b>1 can</b>	<b>Chicken, drained (10oz.)</b>

## ***Instructions:***

Combine all, mix well, heat through. Garnish with sour cream, fried corn tortilla strips, cilantro & fresh salsa.

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# *Chili's Chicken Enchilada Soup*

This is one of those "copy cat" recipes. Had to at least include the recipe... It's good.. but it's a pain in the butt to make this way. Fun if you have the time & inclination... and ENCHILADA sauce. :)

## ***Ingredients:***

<b>1 Tbsp.</b>	<b>Vegetable oil</b>	<b>3 cups</b>	<b>Water</b>
<b>1 lb.</b>	<b>Chicken breasts (approx. 3 fillets)</b>	<b>1 cup</b>	<b>Enchilada sauce</b>
<b>1/2 cup</b>	<b>Diced onion</b>	<b>16 oz.</b>	<b>Velveeta</b>
<b>1</b>	<b>Garlic clove, pressed</b>	<b>1 tsp.</b>	<b>Salt</b>
<b>4 cups</b>	<b>Chicken Broth</b>	<b>1 tsp.</b>	<b>Chili Powder</b>
<b>1 cup</b>	<b>Masa Harina</b>	<b>1/2 tsp.</b>	<b>Cumin</b>

## ***Instructions:***

Add 1 tablespoon of oil to a large pot over medium heat. Add chicken breasts to pot and brown for 4-5 minutes per side. Set chicken aside. Add onions and garlic to pot and sauté over medium heat for about 2 minutes, or until onions begin to become translucent. Add chicken broth. Combine masa harina with 2 cups of water in a medium bowl and whisk until blended. Add masa mixture to pot with onions, garlic and broth. Add remaining water, enchilada sauce, cheese and spices to pot and bring mixture to a boil. Shred the chicken into small, bite-size pieces and add it to the pot. Reduce heat and simmer soup for 30-40 minutes or until thick. Serve soup in cups or bowls, and garnish with shredded cheddar cheese, crumbled corn tortilla chips, and pico de gallo. (<http://www.topsecretrecipes.com>)  
Makes approx. 12 servings.

## ***Garnish:***

shredded cheddar cheese  
fried corn tortilla strips  
Pico de Gallo

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# *Lemon Pound Cake*

Not the "REAL" one from Taste of Home that I made so long ago... but it is a good cake recipe nonetheless.

## ***Ingredients:***

<b>1 pkg.</b>	<b>Lemon cake mix</b>	<b>1 cup</b>	<b>Water</b>
<b>1 pkg.</b>	<b>Instant lemon pudding (3.4 oz)</b>	<b>1/3 cup</b>	<b>Vegetable oil</b>
<b>4 lrg.</b>	<b>Eggs</b>	<b>1/2 cup</b>	<b>frosting</b>

## ***Instructions:***

Preheat oven to 350°. Grease 10-inch Bundt or tube pan. Combine cake mix, pudding mix, eggs, water and oil. Mix. Pour into pan. Bake for 50 to 60 minutes. Cool & invert. Microwave frosting for 15-20 seconds. Drizzle over cake.

You can use this same recipe for any flavor you'd like. Chocolate is, of course, very good also. I get the "moist" cake mixes. When I make it chocolate, I add chocolate chips to the batter. I also have an chocolate cream icing I make (uses heavy cream). Its wonderful that way.

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01/01/05

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# *Four Cheese Beef & Pasta*

I have no idea where this came from. Magazine or somewhere I suppose. But I made it & have loved it ever since. After I first found it... I made it quite a lot... Chriss has his own pet name for it... Noodle Sh\*\*. Yup. Surprised? My kids will grow up thinking that's the real name of it I'm sure. The recipe calls for a specific type of canned tomatoes which I *hope* they never stop making. It also calls for swiss instead of mozzarella. I don't think I've ever made it with the swiss... changed that right off the bat. I don't mind swiss... but mozzarella seemed a better choice.

## ***Ingredients:***

<b>6 oz</b>	<b>Penne or other tube pasta</b>	<b>1-3 oz.</b>	<b>Pkg. Cream cheese</b>
<b>3/4 lb.</b>	<b>Ground beef</b>	<b>1/2 cup</b>	<b>Grated swiss cheese</b>
<b>1-14oz.</b>	<b>Can Del Monte chunky pasta style tomatoes (blue label)</b>	<b>1/2 cup</b>	<b>Grated parmesan</b>
<b>1 cup</b>	<b>Sliced green onions</b>	<b>1/2 cup</b>	<b>grated cheddar cheese</b>

## ***Instructions:***

Cook pasta as directed on package. Drain. In skillet, brown meat, salt and pepper to taste; drain fat. Add tomatoes, cook uncovered until slightly thickened. Stir in onions and cream cheese, cook until cream cheese melts. Toss with remaining ingredients. Cover 2 minutes to melt cheese.

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# *Crisp Southern Fried Chicken Sticks*

I'm not sure where I found this either... a magazine I think. But it helped me develop a taste for Chicken where it didn't exist before. I don't make the strips... I make "nuggets"... they cook quicker (& I'm more sure they are done through!) & they are easier for the kids to eat. Serve them with some ranch and everyone's happy. They take a long time to make.. so many steps... & its messy... but I could eat the whole batch on my own if I tried hard enough.

Ready?

## ***Ingredients:***

<b>1 1/2 cups</b>	<b>Vegetable oil</b>	<b>1/2 tsp.</b>	<b>Black pepper</b>
<b>2</b>	<b>Large eggs</b>	<b>1/4 tsp.</b>	<b>Salt</b>
<b>1</b>	<b>Large garlic clove</b>	<b>1/8 tsp.</b>	<b>Cayenne pepper</b>
<b>2 tsp.</b>	<b>water</b>	<b>1 lb.</b>	<b>Boneless, skinless chicken breasts</b>
<b>1/2 cup</b>	<b>Flour</b>		<b>Cut into strips or 'nuggets'</b>
<b>1 1/4 cups</b>	<b>Cornflake crumbs</b>		

## ***Instructions:***

In deep 12-inch skillet over medium heat, or in electric skillet, heat oil to 365°. While oil heats, in medium sized bowl, beat eggs, garlic & water. Mix well. Spread flour in shallow dish. In second shallow dish, combine cornflake crumbs, black pepper, salt & cayenne pepper. Working with 2 or 3 strips or nuggets, dip first into flour to coat completely, shaking off excess, then into egg mixture, shaking off excess then roll in cornflake crumbs, coating completely. Place on plate or wire rack as they are coated until you have enough coated to add a layer to the oil. Cook 3-4 minutes per side depending on size until browned and cooked through. Return oil to correct temp before adding more.

I've also tried this same recipe using Panko instead of Corn Flakes. The Panko gives it a little lighter texture. Either way is very good. Turn up the heat a bit if you prefer by increasing the cayenne pepper.

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# *Seasoned Grilled Potatoes*

Found these on a recipe card club offer in the mail or some such place. Chriss likes them... what more can I say? :) Cook them on the top rack of your grill, start them before the meat if you're grilling steaks or something. Hard part is keeping them from burning while the steaks cook... & getting the timing right so they are all done at the same time. But they are good.

## ***Ingredients:***

<b>4</b>	<b>Large russet potatoes</b>	<b>1 1/2 tsp.</b>	<b>Paprika</b>
<b>1/2 cup</b>	<b>Oil</b>	<b>1/2 tsp.</b>	<b>Salt</b>
<b>1-2</b>	<b>cloves of garlic, minced</b>	<b>1/4 to 1/2 tsp</b>	<b>Pepper</b>

## ***Instructions:***

Combine all but potatoes in plastic bag. Cut each cleaned potato into 8 wedges. Pat dry & add to bag. Shake to coat. Grill potatoes over medium heat on grill 25-30 minutes, turning occasionally.

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# *Hardy Holiday Chip Dip*

I have NO idea where this recipe originated from... all I know is that I got it from my mom... she always made it during the holidays... so... so do I. Christmas Eve. Every year. Love it with Wheat Thins. :) I have the same things every Christmas Eve and this is one of them.

## ***Ingredients:***

<b>8 oz.</b>	<b>Cream Cheese</b>	<b>1/4</b>	<b>Tsp. Ground Black Pepper</b>
<b>2</b>	<b>Tbsp. Milk</b>	<b>2 1/2 oz.</b>	<b>Pkg. chipped beef, finely chopped</b>
<b>2</b>	<b>Tbsp. Chopped Onion</b>	<b>1/2</b>	<b>Cup sour cream</b>
<b>2</b>	<b>Tbsp. Green Bell Pepper</b>		

## ***Instructions:***

Blend together cream cheese, milk chopped onion, green pepper, ground pepper, beef. Stir in sour cream. Place in small oven safe baking dish and bake at 350° for 15 minutes. Serve hot with chips, crackers & vegetables.

**Note:** I always use more than the 2 tbsp. of onion & green pepper. That's just not enough!

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# *Peanut Butter Balls*

Another item you'll find at my house during Christmas... Again, my mom always made these... & when I decided to start making candy & cookies for people for Christmas... it was one of the "staples." There are probably better recipes out there now... in fact... I have a recipe for peanut butter cups that I like to make too... but this is just one of those little family traditions. The challenges with this little recipe are: 1) Not getting tired of rolling out all the little balls of peanut butter (you will); 2) Making perfectly round little balls of peanut butter (you can't); 3) Finding a way to dip them without making a huge mess (you can't); 4) finding a way to dip them evenly & so they are pretty (you cant...); & finally... 5) not getting tired of dipping them (you will!). I don't think I've ever made these start to finish in one day. They usually sit for a while between each step.... I have the attention span of a 3 year old when making these I guess.

## ***Ingredients:***

**1 1/3 cup + 1 tbsp Peanut Butter**  
**2 cups Powdered suger**  
**4 Tbsp. Melted butter**

**1 12 oz. pkg chocolate chips**  
**1/4 Stick of paro wax**  
**You could probably use chocolate dipping candy in place of the above two.**

## ***Instructions:***

Mix peanut butter, powdered sugar and butter. Form into balls. Chill. Melt chocolate chips with paro wax in double boiler. Dip small balls in chocolate mixture and place on waxed paper.

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# *White & Dark Chocolate Truffles*

I found this either in a magazine or on the back of a bag of chocolate chips... I don't remember... where exactly it was. But I made it out of curiosity – it sounded too good to be true - and it became a favorite of my family... My little sister and mom just love them. They *are* pretty good. The trick with these is to score the top layer of them before they set all the way or they break & get messy when you try to cut them. I usually manage to forget them in the fridge until they are completely set...& then... well you have a mess! So if you make them... don't leave the kitchen... or sure enough... you'll forget about them... it only takes a little while for them to set up enough to score... OR to set up enough for you to not be ABLE to score them & there are relatively *few* minutes between the two. :)

## ***Ingredients:***

<b>1-10 oz.</b>	<b>Pkg white Chocolate Chips</b>	<b>2 Tbsp.</b>	<b>Butter</b>
<b>1 Tbsp.</b>	<b>Butter flavor shortening</b>	<b>1 cup</b>	<b>Semi Sweet chocolate chips</b>
<b>1/3 cup</b>	<b>Whipping cream</b>	<b>1/2 tsp.</b>	<b>Vanilla extract</b>

## ***Instructions:***

Line a 8" square pan with foil. In a small microwaveable bowl, combine white chocolate chips and shortening. Microwave on high for 1 minute or just until chips are melted and smooth when stirred. Pour about half the mixture into prepared pan. Set aside remaining mixture. In a medium microwaveable bowl, combine whipping cream and butter. Microwave on high for 30 seconds to 1 minute, stirring every 30 seconds (it burns easily) just until it begins to boil. Immediately stir in chocolate chips until completely melted; continue stirring until mixture cools and thickens slightly. Stir in vanilla extract. Pour into prepared pan, over the top of the vanilla mixture. Chill 10 minutes. Microwave remaining vanilla mixture at high for 20 seconds or just until mixture is fluid. Pour and spread evenly over chocolate layer. Before mixture firms up, cut through all layers, scoring into 1 inch squares. Cover; chill until firm. Cut with sharp knife following score marks. Serve chilled.

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# *Pizza Hut Pizza Sauce*

This one kinda speaks for itself? :) Pizza Hut has always been my favorite pizza place. So I was quite pleased when I found this in a Top Secret Recipe Book. I was surprised at the lemon juice. But if you think about the flavor... it kind of makes sense. Least it did to me I guess.

## ***Ingredients:***

<b>1-15oz.</b>	<b>Can tomato sauce</b>	<b>1/4 tsp.</b>	<b>Salt</b>
<b>1/4 tsp.</b>	<b>Dried oregano</b>	<b>1/8 tsp.</b>	<b>Black pepper</b>
<b>1/4 tsp.</b>	<b>Dried basil</b>	<b>1</b>	<b>Bay leaf</b>
<b>1/4 tsp.</b>	<b>Dried thyme</b>		<b>Dash of onion powder</b>
<b>1/4 tsp.</b>	<b>Garlic powder</b>	<b>1/2 tsp.</b>	<b>Lemon juice</b>

## ***Instructions:***

Combine all & cook over medium heat until bubbly all over. Reduce heat & simmer 30-60 minutes.

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# *3-Layer Dessert*

Once again... I have no idea where this came from. It's just been a favorite in my family for as long as I can remember. I can remember my mom making this when I was little... & I always loved it. Seems like she made it during the holidays... Thanksgiving was when it usually appeared I do believe.

## ***Ingredients:***

<b>1 ¼ cup</b>	<b>Flour</b>	<b>1 cup</b>	<b>Powdered sugar</b>
<b>½ cup</b>	<b>Butter</b>	<b>1 pkg.</b>	<b>Instant chocolate pudding</b>
<b>1 cup</b>	<b>Chopped nuts</b>	<b>1 pkg.</b>	<b>Instant butterscotch pudding</b>
<b>8 oz.</b>	<b>Cream cheese</b>	<b>½</b>	<b>Carton cool whip</b>
<b>½</b>	<b>Carton of cool whip</b>		<b>Grated chocolate bar</b>

## ***Instructions:***

Mix flour, butter and nuts. Spread in 9x13 dish & bake at 350° for about 20 minutes or until golden brown. Mix cream cheese, half carton of cool whip and powdered sugar. When crust is cool, spread cream cheese mixture over crust. Make puddings separately according to package directions. Spread chocolate pudding over cream cheese layer. Spread butterscotch pudding over chocolate layer. Spread remaining half carton of cool whip over butterscotch layer. Grate chocolate over top. Sprinkle with more chopped nuts.

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# *Toffee Diamonds*

My favorite Christmas cookie. Got it from a magazine. They are fun to make... real easy... though they have to bake a while. I usually drizzle thin little ribbons of chocolate over them to make them a little prettier & more fun. I don't particularly care for walnuts usually... but I like them on these cookies. I think I tried to make these with real butter once... and it didn't work so well. So I just use Parkay or some baking margarine like that. Just don't use a spread (from a tub).

## ***Ingredients:***

<b>1 ¾ cups</b>	<b>Flour</b>	<b>1 tsp.</b>	<b>Vanilla extract</b>
<b>1 cup</b>	<b>Sugar</b>	<b>1</b>	<b>Large egg, separated</b>
<b>1 cup</b>	<b>(2 sticks) Margarine</b>	<b>½ cup</b>	<b>Walnuts, finely chopped</b>

## ***Instructions:***

Preheat oven to 275°. Grease 15 ½ X 10 ½ jelly roll pan. Into large bowl, measure flour, sugar, butter, vanilla and egg yolk. Mix at low speed until blended. Increase speed to medium, beat until well mixed. Pat dough evenly into jelly roll pan. In cup, with a fork, beat egg white slightly. With a pastry brush, brush egg white over the top of the dough. Sprinkle with walnuts. Bake 1 hour and 10 minutes or until golden brown. Cut diagonally immediately after baking. Don't let them sit. Remove from pan. Cool on wire rack.

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# *Lemon Supreme Pie*

This is a wonderful pie. It's really pretty... & it tastes wonderful! The hard part about this one is getting the lemon layer to set. The first time I made it... it set perfectly... I made it once or twice for work after that & had a hard time getting it to set properly... tastes the same... its just a bit messy if it doesn't set! :)

## ***Ingredients:***

<b>1</b>	<b>Unbaked 9" deep dish pie shell</b>	<b>4 drops</b>	<b>Yellow food coloring</b>
<b>1 1/2 cups</b>	<b>Sugar</b>	<b>1-8oz.</b>	<b>Pkg. Cream cheese</b>
<b>6 tbsp.</b>	<b>Cornstarch</b>	<b>1-3oz.</b>	<b>Pkg. Cream cheese</b>
<b>1/2 tsp</b>	<b>Salt</b>	<b>3/4 cup</b>	<b>Confectioners sugar</b>
<b>1 1/4 cups</b>	<b>Water</b>	<b>1 1/2 cups</b>	<b>Whipped topping</b>
<b>2 tbsp.</b>	<b>Butter</b>	<b>1 tbsp</b>	<b>Lemon juice</b>
<b>2 tsp.</b>	<b>Grated lemon peel</b>		

## ***Instructions:***

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack. In a saucepan, combine sugar, cornstarch and salt. Stir in water; bring to a boil over medium high heat. Reduce heat; cook and stir for 2 minutes longer or until thickened and bubbly. Remove from heat; stir in butter, lemon peel and food coloring. Gently stir in lemon juice (do not over mix). Cool to room temperature, about 1 hour. In a mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping and lemon juice. Refrigerate 1/2 cup for garnish. Spread remaining cream cheese mixture into shell; top with lemon filling. Chill overnight. Place reserved cream cheese mixture in pastry bag, & with a #21 star tip, pipe stars onto pie.

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# *Old Fashioned Apple Crumb Pie*

This pie... I dunno! The guys who worked with Chriss at 20<sup>th</sup> in Cheyenne... they loved it. I could get pretty much what I wanted out of them when it came time for Relay for Life donations ... all I had to do was promise them a pie or two. One time I delivered 3-4 of these to them at the office. They had it for breakfast and lunch that day. Of course, Chriss tried to convince them that HE made them. Then they all questioned me as to whether I made them or if they were 'Mrs. Smiths'... When I really feel like baking, I make the crusts for them... (recipe follows!) but usually... when I'm making them for work or something like that & want to be lazy... I just buy the pre-made piecrusts. That way, they don't take as long to make and I don't have to worry about the pie tins.

## ***Ingredients:***

<b>2/3 cup</b>	<b>Sugar</b>	<b>1</b>	<b>Deep dish unbaked pie crust</b>
<b>2 tbsp.</b>	<b>Flour</b>	<b>1/2 cup</b>	<b>Flour</b>
<b>1/4 tsp.</b>	<b>Cinnamon</b>	<b>1/4 cup</b>	<b>Butter or margarine, cold</b>
<b>1/4 tsp.</b>	<b>Nutmeg</b>	<b>1/4 cup</b>	<b>Firmly packed brown sugar</b>
<b>4 cups</b>	<b>Peeled, cored, thinly sliced baking (green) apples</b>		

## ***Instructions:***

Preheat oven and baking sheet to 400°. In a large bowl, combine sugar, flour, cinnamon, nutmeg. Mix well. Add apple slices & mix until apples are well coated. It will start out 'dry' but will soon turn into a 'sauce' like coating. Spoon into pie shell. For crumb topping, in a small bowl using a fork combine flour butter and brown sugar until crumbly. Sprinkle topping over apples. Place pie on baking sheet and bake for 30 to 40 minutes. Use a crust shield or tin foil to keep the pie crust edges from burning. Let it cool 1 hour before serving.

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# *Peanut Brittle*

Another of my Christmas time recipes. I only make it at Christmas. It's kind of funny because when I make it and give it to people... they often comment on how difficult peanut brittle must be to make. I just smile as I try to convince them that it is really, really easy. A former boss' husband, David, loved this stuff... One Christmas, he made me promise to come over sometime to teach him how to make it. I said I would... but it never happened. He said he had tried & tried to make peanut brittle but could never get it to turn out. I'll tell you a little secret about making candy... if you don't have a candy thermometer, just forget it. My mom could do the drop a bit of it in the glass of cold water to see if it was the right temperature... I cannot. Nor do I care for things that imprecise. :) I want to know the exact temperature. Then there's no question. :) If you ever do make this... two things... 1) Leave yourself lots of time... it takes a while & 2) when the thermometer hits about 280... watch. If you turn your back... it will climb up over 300+ very quickly & you'll end up with burned peanuts!

## ***Ingredients:***

<b>2 cup</b>	<b>Sugar</b>	<b>¼ cup</b>	<b>Butter or margarine</b>
<b>1 cup</b>	<b>Light corn syrup</b>	<b>2 ½ cups</b>	<b>Raw peanuts</b>
<b>½ cup</b>	<b>Water</b>	<b>1 ½ tsp</b>	<b>Baking soda, sifted</b>

## ***Instructions:***

Butter two large baking sheets; set aside. Butter the sides of a heavy 3-quart saucepan. In the saucepan, combine sugar, corn syrup, water and the ¼ cup butter. Cook over medium high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 5 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium-low heat, stirring occasionally, till thermometer registers 275° soft crack stage. Mixture should boil at a moderate steady rate over entire surface. Reaching soft crack stage should take 30-35 minutes. Stir in nuts. Continue cooking over medium-low heat, stirring frequently till thermometer registers 295°, hard crack stage. Reaching hard crack stage should take 15 to 20 minutes more.

Remove pan from heat; remove thermometer. Quickly sprinkle sifted baking soda over mixture, stirring constantly. Immediately pour mixture onto prepared baking sheets. If desired, stretch candy by using two forks to lift and pull candy as it cools. Pull gently to avoid tearing. Cool completely. Break candy into pieces. Store tightly covered. Makes about 2 1/3 lbs.

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# *Garlic Cheese Biscuits*

This is just the recipe off the side of the Bisquick box... they aren't *exactly* like Red Lobster's.. but they'll do. What I haven't figured out is how Red Lobster gets theirs so light. These are rather dense... but that's okay. They still taste good.

## ***Ingredients:***

<b>2 cups</b>	<b>Bisquick</b>	<b>1/4 cup</b>	<b>Margarine, melted</b>
<b>2/3 cup</b>	<b>Milk</b>	<b>1/4 tsp.</b>	<b>Garlic powder</b>
<b>1/2 cup</b>	<b>Shredded cheddar</b>		

## ***Instructions:***

Mix baking mix, milk and cheese until soft dough forms. Beat vigorously 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8-10 minutes or until golden brown. Mix margarine and garlic powder. Brush over warm biscuits.

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# *Cocoa-Almond Biscotti*

I added this to my Christmas recipe collection a couple years ago. Got it from my neighbor on Crescent in Cheyenne. Her name is Michaella & she made these at Christmas one year and gave some to me as a gift... the next year found me making them. My mom really likes them. I like to dip one end of them in chocolate.

## ***Ingredients:***

<b>1/2 cup</b>	<b>Butter or margarine, softened</b>	<b>1 1/2 tsp.</b>	<b>Baking powder</b>
<b>1 cup</b>	<b>Sugar</b>	<b>1/4 tsp.</b>	<b>Salt</b>
<b>2</b>	<b>Large eggs</b>	<b>1 1/2 tbsp.</b>	<b>Cocoa</b>
<b>1 1/2 tbsp</b>	<b>Coffee flavored liqueur *</b>	<b>1 6oz.</b>	<b>Can whole almonds (1 cup)</b>
<b>2 1/4 cups</b>	<b>Flour</b>		

## ***Instructions:***

Combine butter and sugar in a large bowl; beat at medium speed with an electric mixer until light and fluffy. Add eggs, beating well. Mix in liqueur.

Combine flour and next three ingredients; add to butter mixture, beating well. Stir in almonds.

Divide dough in half; shape each portion into a 9x12 inch log on a lightly greased cookie sheet. Bake at 350° for 30 minutes or until firm. Cool on cookie sheet 5 minutes. Remove to wire racks to cool. Cut each log diagonally into 1/2 inch thick slices with a serrated knife, using a gentle sawing motion. Place on ungreased cookie sheets. Bake at 350° for 5-7 minutes. Turn cookies over and bake 5-7 additional minutes. Remove to wire racks to cool.

\*Substitute 1 1/2 tablespoons chocolate syrup for coffee liqueur.

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# *Bloomin' Onion*

If you've been to the Outback... I'm sure you've had one of these. I love them. They are fun to make... but messy & a pain in the butt to cut. We finally bought one of the onion slicers that make the cuts for you. We tried it a couple times with just a regular knife and it's quite difficult to do all 16 cuts as directed in the book without the onion falling apart on you.

## ***Ingredients:***

### ***The Dipping Sauce:***

1/2 cup	Mayonnaise	1/4 tsp.	Salt
2 tsp.	Ketchup	1/8 tsp.	Dried oregano
2 tbsp.	Cream style horseradish	Dash	Black pepper
1/4 tsp.	Paprika	Dash	Cayenne pepper

### ***The Onion:***

1	Egg	1/4 tsp.	Dried oregano
1 cup	Milk	1/8 tsp.	Dried thyme
1 cup	Flour	1/8 tsp.	Cumin
1 1/2 tsp.	Salt	1	Giant Spanish onion, 3/4 lb or more
1 1/2 tsp.	Cayenne pepper		Vegetable oil for frying
	Black pepper		

## ***Instructions:***

*Sauce:* Mix all ingredients & store in refrigerator until onion is ready.

*Onion coating:* Beat the egg and combine it with the milk in a medium bowl big enough to hold the onion. In a separate bowl, combine the flour, salt, peppers, oregano, thyme and cumin.

*Slicing the onion:* First, slice 3/4 inch to 1 inch off the top and bottom of the onion. Remove the paper skin. Use a thin knife to cut a 1-inch diameter core out of the center of the onion. Now use a very sharp large knife to slice the onion several times down the center to create the "petals" of the completed onion. First slice through the center of the onion to about 3/4 of the way down. Turn the onion 90 degrees and slice it again in an "x" across the first slice. Keep slicing the section in half, very carefully until you've cut the onion 16 times. DO not cut down to the bottom. Spread the petals of the onion apart. The onion sections tend to stick together, so you'll want to separate them to make coating easier. Dip the onion in the milk mixture, and then coat it liberally with the dry ingredients. Again separate the petals and sprinkle the dry coating between them. Once you're sure the onion is well coated, dip it back into the wet mixture and into the dry coating again. This double dipping makes sure you have a well-coated onion because some of the coating tends to wash off when you fry. Let the onion rest in the refrigerator for at least 15 minutes while the oil heats. Heat oil to 350°. Make sure there is enough oil to completely cover the onion when it fries. Fry the onion right side up for 10 minutes or until it turns brown. Drain on paper towels.

Diagram of the onion cuts is behind this page.

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# *Puppy Chow For People*

Don't ask. If you make it.. you'll laugh.... It really does look exactly like Puppy Chow used to look. If I remember correctly... Purina used to coat puppy chow in a white substance and tell us it was "milk". Right? Anyway... a woman I worked with at a CPA firm here in Great Falls made it for a Christmas treat one year and when I heard her call it that I started laughing... then asked for the recipe. If you like peanut butter & chocolate together... you'll like this. Its kind of fun to shake up in the paper bag too.

## ***Ingredients:***

<b>1-12oz</b>	<b>Pkg. Chocolate chips</b>	<b>6 cups</b>	<b>Crispix cereal</b>
<b>1 cup</b>	<b>Margarine</b>	<b>1 cup</b>	<b>Peanuts (optional)</b>
<b>1 cup</b>	<b>Creamy peanut butter</b>	<b>3 cups</b>	<b>Powdered sugar</b>

## ***Instructions:***

Melt chocolate, margarine & peanut butter together. Pour mixture over cereal (& peanuts). Put in brown paper bag. Add 3 cups powdered sugar and shake until coated.

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# *Taco Soup*

I got this from a friend I worked with at the Tribune first time around. When she told me about the recipe I said "... taco *soup*? What's that?" Then when she told me the ingredients... I didn't believe it could *possibly* be any good. Hidden Valley Ranch Dressing mix in "taco" soup? What's up with that? But I tried it anyway... & it is now one of our regular dinners. The recipe makes quite a bit... more than the 4 of us can eat.. but it freezes well. One way I serve it is over a fried flour tortilla with the chips on top of the tortilla... with cheese sprinkled on top, sour cream and a little cilantro. Another way I serve it is over chimichangas. For some reason to me... it is very filling. I usually can't finish a regular serving of it.

## ***Ingredients:***

<b>1 lb</b>	<b>Ground beef</b>	<b>1</b>	<b>Can of corn</b>
<b>1</b>	<b>Onion, chopped</b>	<b>1</b>	<b>Can ranch style beans</b>
<b>1</b>	<b>Pkg. Taco Seasoning</b>	<b>1</b>	<b>Can pinto or kidney beans</b>
<b>1</b>	<b>Pkg. Hidden Valley Ranch salad dressing mix.</b>	<b>1</b>	<b>Can Ro-Tel tomatoes, Mexican style</b>
		<b>1</b>	<b>4oz. can green chilies</b>

## ***Instructions:***

Brown beef & onions, drain well. Sprinkle dry mixes over meat and stir. Add remaining ingredients (do not drain) and simmer (very low heat) for an hour. Serve over tortilla chips and top with cheddar cheese, sour cream, green onions, cilantro, etc.

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# *Cherry Cheese Pie*

Yet another holiday dessert. This one I do at both Thanksgiving and Christmas. Again, my mom has made this since I can remember and each of us kids has brought it into our own family traditions. Its one of my favorites... Funny thing about it is... I don't eat the cherries. I just like the glaze the cherries come in... So Jordan and Chriss eat them for me. :)

## ***Ingredients:***

<b>1- 9"</b>	<b>Graham cracker crust</b>	<b>1 tsp.</b>	<b>Vanilla extract</b>
<b>1- 8 oz.</b>	<b>Pkg. Cream cheese</b>	<b>1 – 21 oz.</b>	<b>Can Cherry pie filling</b>
<b>1/3 cup</b>	<b>Lemon juice extract</b>	<b>1- 14 oz.</b>	<b>Can Sweetened condensed Milk</b>

## ***Instructions:***

In large mixer, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla. Pour into prepared pie crust. Chill 3 hours or until set. Top with cherry pie filling before serving.

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# *Chicken Breasts Paprika*

This one is from a real live cookbook!! Can you believe it? I didn't care much for chicken at the time I found this recipe... & we don't make it as often as we used to... but it is good.

## ***Ingredients:***

<b>1/4 cup</b>	<b>Butter or margarine</b>	<b>1/4 tsp.</b>	<b>Pepper</b>
<b>1 tbsp.</b>	<b>Paprika</b>	<b>2</b>	<b>Cloves of garlic</b>
<b>1 tsp.</b>	<b>Salt</b>	<b>3</b>	<b>Whole chicken breasts cut in half</b>

## ***Instructions:***

Mix all ingredients except chicken breasts. Cover and grill chicken bone sides down, 5 to 6 inches from medium coals, 10 to 20 minutes. Turn chicken. Cover and grill turning and brushing with mixture until chicken is done, 25-30 minutes longer.

## ***Variations:***

1. Use boneless chicken breasts and don't grill quite as long.
2. When chicken is just done, before removing from grill, place 1 strip each of mozzarella and cheddar cheese on each whole boneless breast and cook until melted.

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# *Pie Crust*

You might look at this recipe & wonder to yourself... "ummmm... Why?" I dunno. I can picture the cookbook of my mom's where this recipe came from... She swore by it... & when I DO manage to use it... I do get compliments on it. The guys from Chriss' work never believed that I made the crusts when I'd make them this way... I'd just smile and think to myself... "if you ONLY knew...!" It's a pain... but worth it I suppose. I only recently found out the "why" in regard to the sifting... I always thought sifting was to remove the clumps... & it might be but I recently read a q/a about a recipe calling for sifting the flour EIGHT times... the person wanted to know WHY? The answer was because sifting incorporates air into the flour... the more air in the flour, the more the liquid could bind to the surface area of the flour... or some such thing. I find myself wondering now... if one sifted the Bisquick in the previous recipe for Garlic Biscuits – if that would make them lighter? Hmmmmm.....

## ***Ingredients:***

<b>3 cups</b>	<b>Flour</b>	<b>1</b>	<b>Egg</b>
<b>1 ¼ cup</b>	<b>Shortening</b>	<b>1 tbsp.</b>	<b>Vinegar</b>
<b>½ tsp</b>	<b>Salt</b>	<b>3 tbsp.</b>	<b>Water</b>

## ***Instructions:***

Sift flour 3 times. Cut shortening into flour until size of peas. In another small bowl, beat 1 egg with a fork until well mixed. Add vinegar and water. Combine mixtures and roll dough to fit pan adding flour.

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# *Graham Cracker Crumb Pie Crust*

This recipe accompanies the Cherry Cheese Pie a few pages back. I don't know where this one came from either... it's just been around my family for a long time. I like this one because it's a thick crust and it seems to have more "graham" flavor to it.

## ***Ingredients:***

	<b><i>8 inch pie shell</i></b>
<b>1 1/4 cups</b>	<b>Graham Cracker crumbs</b>
<b>4 tbsp.</b>	<b>Butter or margarine, melted</b>
<b>3 tbsp.</b>	<b>Sugar</b>
	<b><i>9-inch pie shell</i></b>
<b>1 1/2 cups</b>	<b>Graham cracker crumbs</b>
<b>8 tbsp.</b>	<b>Butter or margarine</b>
<b>1/4 cup</b>	<b>Sugar</b>

## ***Instructions:***

Preheat oven to 375°. In pie plate or bowl, mix crumbs with remaining ingredients. Press into bottom and up sides of pie plate. Bake crust for 8 minutes.

Its not necessary to bake it.. it can be chilled & used as well.

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# ***Snickerdoodles***

This is my little sister's recipe. I don't know where she got it. She is a big cookie baker... she ran a home daycare so that's one of the things she would do for her daycare kids. One thing she told me about baking cookies... she bakes all of them at 350 degrees regardless of what the recipe calls for. I tried it and they really do turn out better for some reason. You just have to adjust your baking time for it a bit... watch closely.

## ***Ingredients:***

<b>1 cup</b>	<b>Butter</b>	<b>2 tsp.</b>	<b>Cream of tartar</b>
<b>1 1/2 cup</b>	<b>Sugar</b>	<b>1 tsp.</b>	<b>Soda</b>
<b>2</b>	<b>Eggs</b>	<b>1/4 tsp.</b>	<b>Salt</b>
<b>2 3/4 cups</b>	<b>Flour</b>	<b>2 tbsp.</b>	<b>Sugar + 2 tbsp. of cinnamon, mixed</b>

## ***Instructions:***

Mix butter, sugar & eggs. Sift in flour, cream of tartar, soda & salt. Roll into balls, dip in sugar/cinnamon mixture. Bake at 350° for 8-10 minutes.

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# *Crunchy Topped Mini Biscuit Wedges*

Sound stupid... but they are pretty good. The kids like them. Another neighbor gave me this recipe... I think it's out of one of those little magazines from the checkout stands, but I don't remember.

## ***Ingredients:***

<b>1</b>	<b>10 oz can Hungry Jack Flaky biscuits</b>
<b>1 Tbsp.</b>	<b>Margarine or butter</b>
<b>3/4 cup</b>	<b>Corn chips, finely crushed</b>

## ***Instructions:***

Heat oven to 400°. Separate dough into 10 biscuits. Using scissors, cut each into quarters. Place in a medium bowl. Drizzle with margarine, toss to coat. Add chips; toss to coat. Place separately on ungreased cookie sheet. Bake for 6-9 minutes or until golden brown.

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# Turkey & Swiss Calzones

This one came from a Pampered Chef party I went to. The hostess made it and I loved it. I've only made it a couple times because the kids don't really care for it. But it's kind of interesting to make once in a while. The original recipe has all the "using the *Pampered Chef Egg Slicer Plus*" stuff in it... but... I left those parts out... figured you could figure out how to slice a mushroom without having to run out & buy the *Pampered Chef Egg Slicer Plus*.

## ***Ingredients:***

<b>1 med.</b>	<b>Onion</b>	<b>4 tsp.</b>	<b>Honey Dijon mustard</b>
<b>1 med.</b>	<b>Red bell pepper</b>	<b>2 oz.</b>	<b>Thinly sliced Swiss cheese</b>
<b>4 oz.</b>	<b>Mushrooms, sliced</b>	<b>2</b>	<b>Garlic cloves, pressed</b>
	<b>Olive Oil</b>	<b>1/2 tsp.</b>	<b>Dried rosemary, crushed</b>
<b>1-10 oz.</b>	<b>Pkg. Refrigerated pizza crust</b>	<b>1/2 oz.</b>	<b>Fresh grated parmesan</b>
<b>6 oz.</b>	<b>Thinly sliced deli turkey</b>		

## ***Instructions:***

Preheat oven to 425°. Thinly slice onion, bell pepper and mushrooms. Cook onion, bell pepper and mushrooms over medium heat in olive oil for 4-5 minutes or until tender. Unroll pizza crust & roll into a 12x10 inch rectangle. Cut dough in half lengthwise and crosswise to form 4 rectangles. For each calzone, place 1/4 of the turkey slices (folded to fit) on one half of one rectangle leaving 1/4 inch border. Spread turkey with 1-teaspoon mustard; top with 1/4 of the cooked vegetables and Swiss cheese. Fold other side of rectangle over filling; press edges with fork to seal. Place on baking stone, spray or brush tops with olive oil. Press garlic over calzones. Sprinkle with rosemary & grated parmesan. Bake 14-16 minute or until golden brown.

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# *Bar Cookies....?*

(Fudge Meltaways)

I have no idea what the real name of these is... I could probably call my sister and ask her... I think she has mom's cookie cookbook where I found the recipe. There was a period of time when I was a kid... don't know how old...11-12? But my mom had this pink Betty Crocker cookie cookbook and every day (it was during the summer one year) I was making cookies out of that cookbook... I'd call her at work and say "we are out of 'this', can you bring some home so I can finish my cookies...?" and she'd get mad & tell me to stop making cookies because she couldn't afford to keep buying all the stuff! I made all the regular stuff and things like French Lace Cookies... then I ran across this one finally and made it... it was a keeper. I don't think I've made it in a long time... but I still remember the first time I made it. I was all unsure about the unsweetened chocolate thing... didn't know how that could possibly work. But it does.

## ***Ingredients:***

<b>1/2 cup</b>	<b>Butter</b>	<b>1/2 cup</b>	<b>Chopped nuts</b>
<b>1 sq.</b>	<b>Unsweetened chocolate</b>	<b>1/4 cup</b>	<b>Butter</b>
<b>1/4 cup</b>	<b>Sugar</b>	<b>1 Tbsp.</b>	<b>Milk</b>
<b>1 tsp.</b>	<b>Vanilla</b>	<b>2 cups</b>	<b>Sifted powdered sugar</b>
<b>1</b>	<b>Egg, beaten</b>	<b>1 tsp.</b>	<b>Vanilla</b>
<b>2 cups</b>	<b>Graham cracker crumbs</b>	<b>1 1/2 sq.</b>	<b>Unsweetened chocolate</b>
<b>1 cup</b>	<b>Coconut</b>		

## ***Instructions:***

Melt 1/2 cup butter and 1 sq. of chocolate in saucepan. Blend granulated sugar, 1 tsp. Vanilla, egg, crumbs, coconut and nuts into the butter-chocolate mixture. Mix well and press into ungreased baking dish. Refrigerate. Mix 1/4 cup butter, milk, powdered sugar and 1 tsp. Vanilla. Spread over crumb mixture. Chill. Melt 1 1/2 sq. chocolate and spread over chilled filling. Chill. Cut before firm.

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# *Zesty Sausage Squares*

This recipe came from a co-worker in Cheyenne. We used to take turns doing breakfast on Friday mornings, with the majority of us using the drive-through at McDonalds but Linda & Janet each actually *cooked* breakfast for us a couple times. It was fun. I like this recipe... though I don't normally like eggs.. (just by themselves) but this is good. Especially with KETCHUP!! :)~ The recipe only calls for one egg but I usually use about 3.

## ***Ingredients:***

<b>1 cup</b>	<b>Bisquick</b>	<b>1/2 cup</b>	<b>Chopped onion</b>
<b>1/3 cup</b>	<b>Milk</b>	<b>1</b>	<b>Egg**</b>
<b>4 Tbsp.</b>	<b>Mayonnaise</b>	<b>2 cups</b>	<b>Grated cheddar cheese</b>
<b>1 lb.</b>	<b>Pork Sausage</b>	<b>2 cans</b>	<b>4 oz. Green chilies</b>

## ***Instructions:***

Pre-heat oven to 375°. Mix Bisquick with milk and two tablespoons mayo and spread in well greased 9X13" casserole dish. Pat down. Sauté the sausage & onion. Drain on paper towels, then spread on biscuit mix. Beat Egg with remaining mayo, cheese and green chili. Spread on top of meat layer. Bake for 2-25 minutes.

For milder squares use mild canned rather than the good New Mexico frozen stuff, and use regular rather than hot sausage.

The Bisquick will seem inadequate to cover the pan, but work with it. Sometimes a splash more milk makes it easier to spread.

\*\*I use at least 3 if not 4 or more eggs. Makes more that way & its still just as good.

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# *Crab Fondue*

Another Christmas recipe from my mom... Chriss doesn't like it... but my sister & I do. It is rich, but it is good.

## ***Ingredients:***

<b>8 oz.</b>	<b>Jar of Sharp Processed American Cheese</b>	<b>1/2 tsp.</b>	<b>Worcestershire sauce</b>
<b>8 oz.</b>	<b>Pkg. Cream Cheese</b>	<b>1/2 tsp.</b>	<b>Garlic salt</b>
<b>1/4 cup</b>	<b>Light cream</b>	<b>1/3 tsp.</b>	<b>Cayenne Pepper</b>
		<b>1-7.5 oz</b>	<b>Can of Crab</b>

## ***Instructions:***

Mix all ingredients except crab and place in crock-pot. Heat through, and then add the crab.

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# *Baked Pork Chops*

I got this one from my friend Debbie. It has been a long time since I made it... I don't eat much pork but they are good once in a while.

## ***Ingredients:***

<b>4-6</b>	<b>Medium pork chops</b>	<b>1</b>	<b>Can cream of mushroom soup</b>
	<b>Mustard</b>	<b>1/2 cup</b>	<b>Milk</b>
	<b>Flour</b>		<b>Salt &amp; pepper</b>

## ***Instructions:***

Brush pork chops with mustard and dip in flour. Season to taste. Brown chops in skillet. Mix can of mushroom soup with milk. Pour into casserole dish. Place chops in dish and cover. Bake at 325° for about an hour.

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# *Chicken & Dumplings*

I got this from a woman I worked with at a CPA firm here in Great Falls. Same one who gave me the Puppy Chow for people. I haven't made this in forever... but it is good.

## ***Ingredients:***

<b>1</b>	<b>Whole chicken</b>	<b>3/4 tsp.</b>	<b>Salt</b>
<b>3 tbsp.</b>	<b>Shortening</b>	<b>3/4 cup</b>	<b>Milk</b>
<b>1 1/2 cups</b>	<b>Flour</b>	<b>1 can</b>	<b>Cream of Chicken Soup</b>
<b>2 tbsp.</b>	<b>Baking powder</b>	<b>1 can</b>	<b>Of milk (from soup can)</b>

## ***Instructions:***

Cook whole chicken in a foil lined roasting pan for about 3 hours at 350°. When meat is cool enough to handle, pull meat off bones with a fork. Place meat and juices in a baking dish and add soup and can of milk. In a bowl, add shortening, flour, baking powder, salt and 3/4 cup of milk. Mix well. Spoon drops over meat and gravy mixture. Bake at 350° for about 30 minutes.

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# *Chili Dip*

Oh the things you can do with Velveeta! Got this one from another lady at the CPA firm I worked at. We were at her house once and her husband, who was the cook in the family... made this for us. Chriss really liked it. Its one of those "Super Bowl" dips you just gotta do that Sunday in January.

## ***Ingredients:***

<b>1-15 oz.</b>	<b>Can chili w/ no beans</b>
<b>1-10 oz.</b>	<b>Can Ro-Tel tomatoes &amp; green chilies</b>
<b>1 ½ cups</b>	<b>Velveeta, cubed</b>
<b>½ cup</b>	<b>Sliced green onions</b>
<b>½ tsp.</b>	<b>Cayenne pepper</b>

## ***Instructions:***

In a saucepan, combine all ingredients. Heat just until cheese melts, stirring frequently.

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# *Oven Fried Potatoes*

My mom used to make these a lot. I don't know where she came up with it... its pretty simple... so maybe she just did it? I don't know. But I've always loved potatoes & I love them this way especially. Now I' hungry for them. :)

## ***Ingredients:***

All you need is Russet potatoes & the oil of your choice.

## ***Instructions:***

I'm telling ya... easy. Peel & cube potatoes. Make the cubes about  $\frac{1}{2}$  to  $\frac{3}{4}$  inch cubes. Toss them in a bowl of oil. Take them out, toss them in a baking dish, salt & pepper them to taste, bake them, stirring them around at ohhhh...? 375° till they are done. I suppose you could season them pretty much any way you wanted... add parmesan, garlic, paprika to the oil... whatever you can come up with.

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# Pepper Sirloin Steak

We found this on one of those little cards that you get in the mail to join a recipe club. I think Chriss grabbed it & made it. I probably wouldn't have because... well.. it's red meat...not much into that, but I do like this once in a while. I like the marinade/sauce stuff.

## ***Ingredients:***

<b>1-2.5 lb</b>	<b>Sirloin steak, 1 1/2" thick</b>	<b>2 tbsp.</b>	<b>Worcestershire sauce</b>
<b>1/2 cup</b>	<b>Margarine</b>	<b>1 tsp.</b>	<b>Ground pepper</b>
<b>1/4 cup</b>	<b>Chopped fresh parsley or 4 tsp. dried</b>	<b>1/2 tsp.</b>	<b>Dry mustard</b>
<b>1/4 cup</b>	<b>Minced onion</b>		

## ***Instructions:***

Lightly score edges of steak at 1" intervals. Preheat grill or broiler. Combine butter, parsley, onion, Worcestershire sauce, pepper and mustard in a small saucepan. Heat stirring continuously over low heat until butter melts. Reserve 1/4 of the mixture. Place steak on grill or broiler pan. Brush steak with butter mixture. Cook, basting frequently with butter mixture about 6 minutes per side for medium. Place steak on a serving platter, cut thin slices across the grain. Drizzle reserved butter mixture over steak.



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# *Chicken Broccoli Bombay*

I had this at Kristina's... she had made it on one of Steph's last nights of still living at home. She called me & had me come down... feeding me when I was here alone as she did. I don't mind broccoli so much... especially when it's finely diced. I don't follow this recipe very closely. Found a bit of a shortcut. Kristina told me she did too. I'll put my shortcut at the bottom. But it is good.

## ***Ingredients:***

<b>4-6</b>	<b>Chicken Breasts</b>	<b>3 tsp.</b>	<b>Fresh lemon juice</b>
<b>1/2</b>	<b>Medium onion</b>	<b>1/2 tsp.</b>	<b>Curry powder</b>
<b>2</b>	<b>Celery tops</b>		<b>Salt &amp; pepper to taste</b>
<b>1-10 oz.</b>	<b>Pkgs. Frozen chopped broccoli**</b>	<b>1 cup</b>	<b>Grated sharp cheese</b>
<b>2-10 3/4 oz.</b>	<b>Cans cream of chicken soup</b>	<b>1 cup</b>	<b>Buttered coarse bread crumbs</b>
<b>1/2 cup</b>	<b>Mayonnaise</b>		

## ***Instructions:***

Cover and simmer chicken on low heat for 1 1/2 hours with the onion and celery tops. Bone the chicken.

Cook the broccoli according to the package directions; drain. Arrange the broccoli in a buttered 9x13 inch baking dish and cover with boned chicken.

Mix soup, mayonnaise, lemon juice, curry powder, salt and pepper. Pour over the chicken. Cover with cheese and top with buttered bread crumbs. Bake at 350°, uncovered for 45 minutes or until hot and bubbly.

## ***My shortcut:***

The big cans of chicken that you can get at Sam's... not sure what size they are... open one of those, shred it into the dish on top of the broccoli. Sauté the onion & celery in a little olive oil & toss that in on top too. Makes it much faster.

\*\*You know... you could probably substitute the broccoli with something else that you liked... taste wouldn't be ALL that different... but really... the curry tones down the broccoli a lot.

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# *Crab Toast*

This one comes from Dorothy Jacobson at WV. She made it for one of our get-togethers at the office one time & I really liked it. I still have the "Instant Memo" paper that she wrote it on! This is a favorite of Christopher's on Christmas Eve – the only time I make it. He asks about it every year to make sure it's on the Christmas Eve menu.

## ***Ingredients:***

<b>1/2 stick</b>	<b>Butter</b>	<b>Salt</b>
<b>1 jar</b>	<b>Old English cheese</b>	<b>Pepper</b>
<b>1 tbsp</b>	<b>Mayonnaise</b>	<b>Worcestershire sauce</b>
<b>1 can</b>	<b>Crab meat</b>	<b>Garlic</b>
<b>English Muffins</b>		

## ***Instructions:***

She didn't give me much for instructions. She said to cream the first 3 together, then add the crab and season with the last four ingredients. I would guess... 1/4 to 1/2 tsp on each. Less on the pepper. Spread on muffins then quarter them. Bake at 350° for 15-20 minutes.

Yum yum.

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# *Rocky Road*

This is yet another recipe from my mom. She made it every year with all the rest. Can you tell we all liked chocolate a whole lot? :) I've only made it a couple times... its rich & unless you are giving it away, making it for some party or something... there's just too much of it. But it's good.

## ***Ingredients:***

<b>1-12 oz.</b>	<b>Pkg. Chocolate Chips</b>
<b>1-14 oz.</b>	<b>Can Sweetened Cond. Milk</b>
<b>2 Tbsp.</b>	<b>Butter</b>
<b>1-10.5 oz.</b>	<b>Bag mini marshmallows</b>
<b>1-14 oz.</b>	<b>Jar of roasted peanuts</b>

## ***Instructions:***

In a double boiler, melt chips, sweetened condensed milk, and butter. Mix well. Combine mixture in a large bowl with nuts and marshmallows. Mix well. Pour into 9X13 pan. Spread evenly. Allow to cool 2 hours before cutting into squares.

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# *Russian Teacakes*

This is a cookie recipe from my mom... made at Christmas time... its one of her favorites and I love them too. They are light & sweet & very easy. I told her tonight when I called to get the recipe, after deciding at this last minute that I wanted to include it, I've never made them. I don't think I've had them since leaving home. Maybe some year I will get to go home & have my mom's Russian Teacakes at Christmas.

## ***Ingredients:***

<b>1 cup</b>	<b>Real butter</b>	<b>2 ¼ cups</b>	<b>Flour**</b>
<b>½ cup</b>	<b>Sifted powdered sugar</b>	<b>¼ tsp</b>	<b>salt</b>
<b>1 tsp</b>	<b>Vanilla</b>	<b>¾ cup</b>	<b>finely chopped nuts</b>

## ***Instructions:***

Mix butter, sugar vanilla thoroughly. Sift Flour. Stir flour and salt together. Blend into sugar mixture, then mix in nuts. Chill dough. Heat oven to 400° Roll dough into 1" balls. Place on ungreased baking sheet. Cookies do not spread. Bake 10-12 minutes or until set but not brown. While still warm, roll in powdered sugar. Cool. Roll in sugar again.

\*\*Do not use self rising flour.

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# *Fettuccini Ferrari*

This one came from Kristina also. I liked it when she made it for Max & I one night. I think it was the second time I had went to GF for the Ice Breaker. The kids were in bed and it was just the three of us I believe. It was nice... she said its one of his favorites. & It is pretty good. Dinner with Kristina is always VER nice. She's a great cook. ☺

## ***Ingredients:***

<b>1 lb.</b>	<b>Fettuccine</b>	<b>4 oz.</b>	<b>Cooked ham, cut into 1/4" cubes</b>
<b>1/2 cup</b>	<b>Butter</b>	<b>1</b>	<b>Egg yolk</b>
<b>1 bunch</b>	<b>Green Onions</b>	<b>1/4 cup</b>	<b>Heavy cream</b>
<b>1-2 Cloves</b>	<b>Garlic, minced</b>	<b>1/2 cup</b>	<b>Freshly grated parmesan</b>
<b>1 cup</b>	<b>Cherry tomatoes, quartered</b>		<b>Salt to taste</b>
			<b>Fresh ground black pepper</b>

## ***Instructions:***

In a large kettle, cook the fettuccine in boiling salted water until it has reached the "al dente" stage, still firm to the bite. Drain thoroughly

Melt the butter in a medium skillet. Add the onions and garlic, cooking gently until the onions are tender.

Add the tomatoes and sauté for 1-2 minutes. Add ham to heat through. Beat the egg yolk and then beat the cream into the egg only until well mixed. Slowly stir into the tomato and ham mixture with a flat whisk and cook just until thickened and well blended. Add remaining ingredients and remove from heat.

Add the sauce to the hot fettuccine, toss and serve immediately on warm plates.

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# *Mexican Chicken Casserole*

This one is from my sister in law. She made it for the kids and me one night in Cheyenne... the kids really like it except for the "green thingys". :) It's pretty good. It freezes okay... much better fresh of course... My sister in law makes it with the "reduced fat" soups & sour cream.

## ***Ingredients:***

**1 can      Cream of Chicken soup**  
**1 can      Cream of Mushroom soup**  
**1 cup      Sour cream**  
**1 bunch    Green onions, sliced**  
**2          Boneless, skinless, chicken breasts, cooked & diced**  
**1 4 oz.    Can green chilies,**  
**Tortilla chips**  
**Cheddar cheese, grated**

## ***Instructions:***

Combine sour cream & soups. Add chilies, green onions & cooked chicken. Mix well. Cover bottom of 13x9 casserole dish with a layer of chips. Pour chicken mixture over the top of the chips. Put another layer of chips on top of the chicken mixture. Sprinkle cheese on top of the chips. Cover dish with foil & bake at 350° for ½ hour or until heated through and bubbly. Remove foil the last 5 minutes or so until slightly browned.

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# *King Ranch Chicken*

Got this one off the back of the little Ro-Tel tomatoes can. :) It's good... very similar to the above Mexican Chicken casserole... but much spicier. You can tone it down if you get the mild Ro-Tels. The kids really like it...

## ***Ingredients:***

<b>1/4 cup</b>	<b>Margarine</b>
<b>1 Med.</b>	<b>Green bell pepper, seeded &amp; chopped</b>
<b>1 Med.</b>	<b>Onion, chopped</b>
<b>2 cans</b>	<b>Condensed cream of chicken soup</b>
<b>2 cans</b>	<b>Ro-Tel Diced tomatoes &amp; green chiles</b>
<b>2 cups</b>	<b>Cubed cooked chicken</b>
<b>12</b>	<b>Corn tortillas torn into bite sized pieces</b>
<b>2 cups</b>	<b>Shredded cheddar cheese</b>

## ***Instructions:***

Melt margarine in large saucepan. Add bell pepper and onion. Cook over medium heat until tender. Blend in soup, tomatoes and chicken. Heat through. Place a layer of 4 tortillas in the bottom of a 13x9in baking dish. Top with 1/3 tomato mixture then 1/3 cheese. Repeat 2 more times. Bake in a preheated 325° oven for 40 minute or until bubbling.

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# *Slow Cooker Tuscan Beef Stew*

I don't mind stew... it's good once in a while... & I liked this one. Only things I would do differently with this recipe are: I added a little bit of onion... cuz everything has to have a little bit of onion in it & I would thicken it at the end of the cooking time. It's a little on the thin side & I like it a bit thicker. And... I'd use ¼" diced potatoes in place of the kidney beans, or add a couple cans of sliced potatoes at the end of the cooking time before serving at times if I didn't want to do the egg noodles. You could also use rice in place of the noodles.

## ***Ingredients:***

<b>1 can</b>	<b>Tomato Soup (10 3/4oz)</b>
<b>1 can</b>	<b>Beef Broth</b>
<b>½ cup</b>	<b>Red wine or water</b>
<b>2 lb.</b>	<b>Stew meat, cut into 1" pieces</b>
<b>1 can</b>	<b>Diced Italian style tomatoes (14 ½ oz)</b>
<b>3 lrg.</b>	<b>Carrots, cut into 1" pieces</b>
<b>1 tsp.</b>	<b>Italian seasoning, crushed</b>
<b>½ tsp.</b>	<b>Garlic powder</b>
<b>2 cans</b>	<b>White kidney beans</b>

Mix soup, broth, wine (or water) beef, tomatoes, carrots, Italian seasoning and garlic in 3 ½ qt. Slow cooker. Cover and cook on low 8-9 hrs or on High 4-5 hours. Stir in beans, turn heat to high and cook 10 minutes. Serve over wide egg noodles.

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# *Classic Italian Sauce*

This is a very simple, quick marinara sauce. Chriss buys this Zatarain's Pasta dinner stuff... kinda like Hamburger Helper but a bit better... somehow. I like the pasta that they use. It is called *cavatappi*... it's a thick walled (but not wide) hollow noodle with ridges, twisted like a curlicue, and about an inch long. I tried to find it in the grocery stores & couldn't. Asked Kristina about it. She didn't know where to find it either. I finally found it in the deli section of the commissary. Last place I would have guessed I would find it but...there it was.

## ***Ingredients:***

<b>1 cup</b>	<b>Chopped onion</b>
<b>1/4 cup</b>	<b>Olive Oil</b>
<b>2 cloves</b>	<b>Minced garlic</b>
<b>1/4 cup</b>	<b>Grated carrot</b>
<b>1Tbsp.</b>	<b>Snipped parsley</b>
<b>1/4 tsp.</b>	<b>Finely chopped basil</b>
<b>1/4 tsp.</b>	<b>Thyme, crushed</b>
<b>2 8oz</b>	<b>Cans tomato sauce</b>
<b>1/2 cup</b>	<b>Beef Broth</b>

## ***Instructions:***

Add onion to hot oil, cook until tender. Stir in garlic, carrot and parsley. Cook about three minutes. Stir frequently. Blend in the remaining ingredients. Simmer gently for about 10 minutes.

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03/14/04

# *Lime Cilantro Sweet Potatoes*

Chriss found this in one of my "fluffy" Gourmet cooking magazines. I'm sure he will experiment in the future with it... he said, I believe, that he wanted to try it with yams as it is pictured in the magazine... & not sweet potatoes. So .... To be continued.

## ***Ingredients:***

<b>2 lb.</b>	<b>Sweet potatoes, peeled &amp; cut into ¾ inch pieces</b>
<b>3 Tbsp.</b>	<b>Extra Virgin Olive Oil</b>
<b>¾ tsp.</b>	<b>Salt</b>
<b>¼ tsp.</b>	<b>Cayenne</b>
<b>½ tsp.</b>	<b>Finely grated fresh lemon zest</b>
<b>1 Tbsp.</b>	<b>Fresh lime juice</b>
<b>¼ cup</b>	<b>Chopped fresh cilantro</b>

## ***Instructions:***

Heat oven to 425° with oven rack in lower third of oven. Toss sweet potatoes with 2 tablespoons oil and ¼ teaspoon salt in shallow baking pan. Arrange potatoes in 1 layer and roast, stirring halfway through roasting, until tender, about 25 minutes total. Stir together cayenne, zest and remaining ½ teaspoon salt in a small bowl. Whisk together limejuice and remaining 1 tbsp. oil in a medium bowl, then add potatoes. Sprinkle with cayenne mixture and cilantro, stirring gently to combine.

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01/01/05

# *Creamy Pearl Onions*

Found this one on the Williams-Sonoma website prior to Thanksgiving '04. Decided to be brave with a houseful of strangers for dinner... & try it. Everyone seemed to like it...

## ***Ingredients:***

<b>2 lbs.</b>	<b>Pearl Onions</b>
<b>4 Tbsp.</b>	<b>(1/2 Stick) unsalted butter</b>
<b>1</b>	<b>Yellow onion, minced</b>
<b>1 tsp.</b>	<b>Chopped thyme</b>
<b>2 1/2 Tbsp.</b>	<b>Flour</b>
<b>1/2 cup</b>	<b>Milk</b>
<b>1/2 cup</b>	<b>Heavy cream</b>
<b>1/4 tsp.</b>	<b>Freshly grated nutmeg</b>
	<b>Salt and freshly ground pepper to taste</b>
<b>3/4 cup</b>	<b>Fine dried white bread crumbs</b>

Bring a saucepan half full of salted water to a boil over high heat. Add the pearl onions and cook for 2 minutes. Using a slotted spoon, scoop out the onions, rinse with cold water and drain. Reserve the water in the pot. Trim off the ends of each onion, then cut a shallow X into each trimmed end. Squeeze each onion gently to slip off the skin.



Bring the water back to a boil. Add the onions, reduce the heat to low and simmer, uncovered, until the onions are soft when pierced with a knife, 15 to 20 minutes. Using the slotted spoon, transfer the onions to a bowl. Continue to boil the cooking liquid until reduced to 1 cup, 15 to 20 minutes. Set aside.

Position a rack in the upper third of an oven and preheat to 375°F. In a saucepan over medium heat, melt 3 Tbs. of the butter. Add the minced onion and thyme and cook, stirring occasionally, until soft, about 7 minutes. Add the flour and cook, stirring constantly with a wooden spoon, until well mixed and bubbling, about 2 minutes. Add the reserved 1 cup cooking liquid, the milk and cream. Cook until the sauce boils and thickens slightly, 3 to 4 minutes. Add the nutmeg and season with salt and pepper. Add the pearl onions, adjust the heat to a gentle simmer and cook until the onions are hot, about 3 minutes.

Transfer the onion mixture to a 2-quart baking dish and sprinkle the bread crumbs evenly over the top. Cut the remaining 1 Tbs. butter into 6 equal pieces and dot the bread crumbs evenly with the butter. Bake until the crumbs are golden and small bubbles appear along the edges of the dish, 15 to 20 minutes. Serve immediately. Serves 6.

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# *Mexican Shrimp Cocktail*

I had 25 people in my house. It was dinner for our Corporate & local conversion teams, my IT staff and also the Publisher. A ton of food already laid out... but I had found this recipe & wanted to try it. SO I thought... what better time? It was well received – except I forgot to add the avocado. I found it in one of the little magazines at the checkout stand.... I had bought the magazine because of a rolled lemon cake picture on the front of it... I've not tried the lemon cake just yet... but this shrimp recipe is one of a couple others I have tried & liked out of it so far.

## ***Ingredients:***

<b>1/4 cup</b>	<b>Ketchup</b>
<b>1/4 cup</b>	<b>Lime Juice</b>
<b>1-2 tsp.</b>	<b>Hot pepper sauce</b>
<b>1 lb.</b>	<b>Cooked shrimp</b>
<b>1/2 cup</b>	<b>Chopped tomato</b>
<b>1/4 cup</b>	<b>Chopped onion</b>
<b>1/4 cup</b>	<b>Snipped cilantro</b>
<b>2</b>	<b>Avocados halved, seeded, peeled and chopped</b>
	<b>Lime Wedges</b>

In a large bowl, stir together ketchup, lime juice and hot pepper sauce. Add cooked shrimp, tomato, onion and cilantro. Toss to coat. Chill 2-4 hours. Just before serving add avocados and toss gently to coat. Garnish with lime wedges.

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07/07/05

## *Spicy Teriyaki Mushrooms*

This is a great sautéed mushroom recipe. It's out of the same magazine that the Mexican Shrimp Cocktail on the previous page came out of. I really like these... they have a bit of a bite to them but with a very nice flavor... & you could make them hotter if you wanted.

### ***Ingredients:***

<b>2 Tbsp.</b>	<b>Sugar</b>
<b>2 Tbsp.</b>	<b>Soy sauce</b>
<b>1 Tbsp.</b>	<b>White wine vinegar</b>
<b>1 Tbsp.</b>	<b>Cooking oil</b>
<b>1/4-1/2 tsp.</b>	<b>Crushed red pepper</b>
<b>1/4-1/2 tsp.</b>	<b>Ground ginger</b>
<b>1/8-1/4 tsp.</b>	<b>Garlic powder</b>
<b>24 small</b>	<b>Mushrooms, halved or sliced</b>
<b>2 Tbsp.</b>	<b>Sliced green onions</b>

In medium saucepan, combine sugar, soy sauce, vinegar, oil, crushed red pepper, ginger and garlic powder. Add mushrooms and green onion. Cook and stir over medium heat until heated through.



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# *Rustic Italian Tomato Soup*

I found this in a little free magazine at the pharmacy counter. Though I love tomatoes, I am not normally one for Tomato Soup... I always envision the tomato sauce looking soup that pours out of the Campbell's Soup can. I remember my dad making me eat some once with a not so pleasant result. ☺ But this one looked great & I tried it. Jordan and I love it.

## ***Ingredients:***

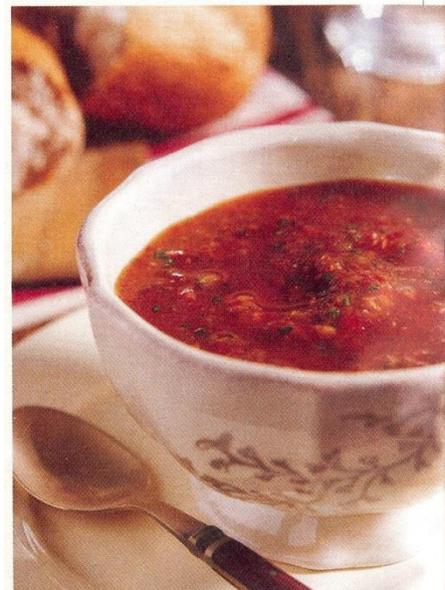
<b>1-16oz</b>	<b>Package of frozen mixed bell pepper strips (Birds Eye makes them)</b>
<b>1-14.5oz</b>	<b>Can no salt added diced tomatoes</b>
<b>1-14oz</b>	<b>Can fat free, low sodium chicken broth</b>
<b>½ can</b>	<b>15.5oz can Navy beans, drained</b>
<b>3 T.</b>	<b>Chopped fresh basil leaves</b>
<b>2 T.</b>	<b>Snipped fresh parsley</b>
<b>1 T.</b>	<b>Balsamic Vinegar</b>
<b>½ tsp.</b>	<b>Dried oregano, crumbled</b>
<b>1 medium</b>	<b>Garlic clove, minced</b>
<b>¼ tsp.</b>	<b>Crushed red pepper flakes (or 1/8 if less desired)</b>
<b>1 T.</b>	<b>Olive Oil (preferably extra virgin)</b>
<b>½ tsp.</b>	<b>salt</b>

## ***Instructions:***

In a food processor or blender, process bell peppers, undrained tomatoes, broth, beans, basil, parsley, vinegar, oregano, garlic and red pepper flakes until smooth (or slightly chunky).

Pour mixture into a large saucepan. Bring to a boil over high heat. Reduce heat & simmer covered for 20 minutes or until flavors are blended. Remove from heat and stir in oil and salt. Serve.

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# *Bush's Best Black Bean Salad*

This is from one of those little coupon booklets in Sunday's paper. The picture of it looked great. So I tried it. One of Jordan's friend's was here for vacation – Alexis. She was having dinner with us and she loved this salad. So now if and when she comes to town to see us, I always make sure to make it for her. Chriss & Jordan like it a lot too.

## ***Ingredients:***

- 1-15 oz. Can of Black Beans, drained**
- 1-16 oz. Can corn, drained**
- 1 Red bell pepper, seeded & diced**
- 1 Green bell pepper, seeded & diced**
- 1 Yellow bell pepper, seeded & diced**
- ½ cup Red onion, diced**
- 1 Garlic clove, minced**
- 1 tsp. Cilantro (I use much more!)**
- ¼ cup Olive oil**
- 4 Tbsp. Red wine vinegar**
- 1 tsp. Lime juice**
- Freshly ground pepper**
- Salt**
- Tortilla strips**

## ***Instructions:***

In a salad bowl, combine peppers, onion, corn, garlic and cilantro. Toss to mix. Add olive oil, vinegar and lime juice. Salt and pepper to taste. Toss again. Add black beans, toss well and serve with tortilla strips.



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# *Becky's Three Tier Chocolate Cake*

This is... a great cake! Got the recipe from a great friend who likes to bake and decorate cakes. And she's very good at it. ☺ It's very pretty. The instructions below are actually from her, *in her own words*. Enjoy.

## ***Ingredients:***

<b>1 pkg.</b>	<b>Devils Food Chocolate Cake</b>
<b>6 T.</b>	<b>Butter, divided by two each</b>
<b>3 tsp.</b>	<b>Vanilla, divided</b>
<b>4 oz</b>	<b>White Chocolate</b>
<b>4 oz.</b>	<b>Semi Sweet Chocolate</b>
<b>4 oz.</b>	<b>Milk Chocolate</b>
<b>3 cups</b>	<b>Heavy whipping cream, divided</b>

## ***Instructions:***

Make a chocolate cake (I used devil's food-being the little devil that I am) following the box directions-cook in 3 - 9 inch pans.

Filling-2T butter, 1 tsp vanilla, 4 oz choc (3 separate bowls of white, semi sweet, and milk chocolate), and 1 cup heavy whipping cream. Boil the cream first and then add it to the bowls of chocolate, butter, and vanilla. Stir until melted. Once they are all melted together put in the fridge to cool. When the cake is cool and the cream mixture is cool, beat the cream mixtures (one at a time) until they are truffle consistency (takes basically FOREVER). Assemble on a plate/serving dish in this order: cake, filling, cake, filling, cake, filling (don't you just hate a smartass?). I usually use the milk chocolate for the outside layer.

THANKS BECKY!!! ☺

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# *Tomato Sauce with Vodka and Cream*

Jordan and my hunt for the perfect Vodka sauce... ☺ I can't even remember now how it started. I think I had it somewhere and had her taste it... and then the hunt was on! We have tried several recipes, bought some store brands... The Williams-Sonoma brand likely being the best - but priciest at \$10 a jar. I finally found this one in a great cook book called "The NEW Best Recipe" book from the authors of Cook's Illustrated. This one is *good*. But one word of caution... use a good plain Vodka. I ended up buying a \$35 bottle of Absolut because the Smirnoff I had was too "alcoholy". Very strong. Use good canned tomatoes, fresh garlic and fresh basil if you can.

## ***Ingredients:***

<b>1 28oz</b>	<b>Can whole or diced tomatoes in Juice</b>
<b>3 T.</b>	<b>Extra virgin olive oil</b>
<b>2 med</b>	<b>Garlic cloves, minced or pressed</b>
<b>3 T.</b>	<b>Coarsely chopped fresh basil</b>
<b>¼ t.</b>	<b>Sugar</b>
	<b>Salt</b>
<b>¼ t.</b>	<b>Red Pepper Flakes</b>
<b>½ cup</b>	<b>Vodka</b>
<b>1 cup</b>	<b>Heavy cream</b>
	<b>Ground black pepper to taste</b>

## ***Instructions:***

If using whole tomatoes, drain, reserving liquid. Dice tomatoes to about 1/4" pieces. Return tomatoes to liquid to total 2 2/3 cup. Heat 2 tablespoons oil, the garlic and red pepper flakes in 10" pan over medium heat until fragrant but not browned – about 2 minutes. (Make sure not to brown or burn garlic – it will make it bitter). Stir in the tomatoes and sugar; simmer for 5 minutes. Add the Vodka. Simmer another 5 minutes. Add the cream and pepper. Transfer to a food processor or use an insertion blender and pulse to a coarse puree. Return to saucepan (if you used a food processor) and simmer over medium heat to thicken, 2-3 minutes. Serve over your choice of pasta.

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# *Asian Ginger Beef over Bok Choy*

We found this one in a crock pot cookbook from Rival. It is a GREAT crock pot recipe. My kids love this and ask for it all the time. Increase or decrease the "heat" by increasing or decreasing the Asian chili paste. It is VERY good!

## ***Ingredients:***

<b>2 T.</b>	<b>Peanut oil</b>
<b>1 ½</b>	<b>Lbs. of boneless beef chuck roast or stew meat</b>
<b>3</b>	<b>Green onions, cut into ½ inch pieces</b>
<b>6</b>	<b>Cloves of garlic</b>
<b>1 cup</b>	<b>Chicken broth</b>
<b>½ cup</b>	<b>Water</b>
<b>¼ cup</b>	<b>Soy sauce</b>
<b>2 t.</b>	<b>Ground ginger</b>
<b>1 t.</b>	<b>Asian chili paste</b>
<b>9 oz.</b>	<b>Udon noodles or vermicelli pasta</b>
<b>3 cups</b>	<b>Bok choy, trimmed, washed cut into 1" pieces</b>
<b>½ cup</b>	<b>Minced fresh cilantro</b>

## ***Instructions:***

Heat oil in large skillet over medium-high heat until hot. Sear beef on all sides in batches to prevent crowding, turning each piece as it browns. Sear last batch of beef with onions and garlic.

Transfer to 5-6 quart crock pot. Add broth, water, soy sauce, ginger and chili paste. Stir well to combine. Cover; cook on LOW 7 to 8 hours or on HIGH 3-4 hours or until beef is very tender.

Just before serving, turn crock pot to high, add noodles and stir well. Add bok choy and stir again. Heat on high until bok choy is tender-crisp, about 15 minutes. Garnish with cilantro and serve while hot.



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# *Sichuan-Style Chicken with Peanuts*

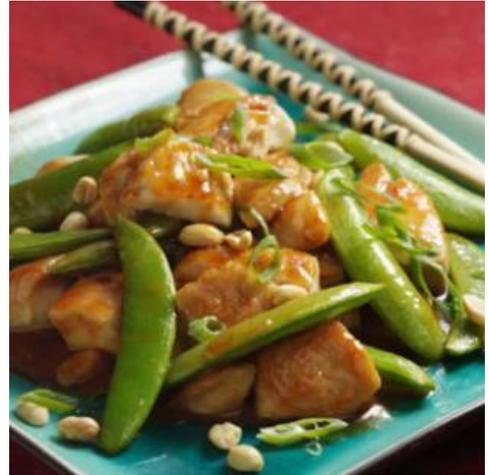
Found this on Eatingwell.com. Very good. I added cilantro too & put the peanuts in just before pulling off heat. Served over rice.

## ~ Sichuan Sauce ~

- 3 Tbsp. Chicken broth**
- 1 Tbsp. Tomato paste**
- 2 tsp. Chinkingiang rice vinegar or balsamic vinegar**
- 1 tsp. Sugar**
- 1 tsp. Soy sauce**
- ½ tsp. Sesame oil**
- ¼ tsp. Cornstarch**
- ¼ tsp. Crushed red pepper, + more to taste**

## ~ Chicken ~

- 1 lb. Skinless, boneless chicken breast cut into 1" cubes**
- 1 tsp. Shao Hsing seasoned rice wine or dry sherry**
- 1 tsp. Soy sauce**
- 1 ½ tsp. Cornstarch**
- ½ tsp. Minced garlic**
- 1 Tbsp. Canola oil**
- 2 ½" thick slices of ginger, smashed**
- 2 cups (8 oz.) sugar snap peas**
- ¼ cup Dry roasted peanuts**
- 1 Scallion, minced**



To prepare sauce: Whisk broth, tomato paste, vinegar, sugar, soy sauce, sesame oil, cornstarch and crushed red pepper to taste in small bowl.

To prepare chicken: Combine chicken, rice wine, soy sauce, cornstarch and garlic in medium bowl; mix thoroughly.

Heat 14" skillet or wok over high heat until a bead of water vaporizes within 1-2 seconds of contact. Swirl oil into the pan, add ginger and stir fry for 10 seconds. Carefully add the chicken mixture, spreading it out. Cook until the chicken begins to brown, about one minute. Using a spatula, stir fry for 30 seconds. Spread chicken out again and cook for 30 seconds. Continue stir frying until the chicken is lightly browned on all sides, 1 to 2 minutes. Add snap peas and stir fry for 1 minute. Stir the Sichuan sauce, swirl it into the pan and stir fry until the chicken is just cooked through and the sauce is slightly thickened and glossy, 30 seconds to 1 minute. Transfer to platter (discard ginger) and sprinkle with peanuts & scallions. Serve immediately.

273 calories, 12g fat, 28g Protein

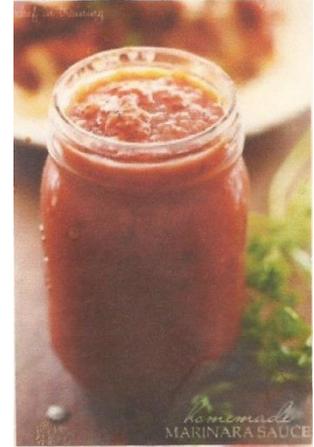
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# Homemade Marinara Sauce

Very good. Very easy. Found on: <http://www.chef-in-training.com/2015/03/homemade-marinara-sauce/>

## Ingredients:

**1/4 cup Olive oil**  
**1 cup Chopped onions**  
**2 Garlic cloves, minced**  
**2 14.5 ounce cans stewed tomatoes**  
**1 6 oz. can tomato paste**  
**1 tsp Oregano**  
**1 Tbsp Basil**  
**1/2 tsp Salt**  
**1/4 tsp Pepper**  
**1/2 cup White wine**



1. In large saucepan heat oil and add onions, cook for a few minutes then add garlic (this prevents the garlic from browning & becoming bitter). Add stewed tomatoes, tomato paste, basil, salt, pepper and wine.
2. Cook for 30 minutes on low.
3. With hand blender, puree sauce well or to desired consistency.

**\*\*NOTE:** For the wine, use something you would drink. Crappy wine will produce a crappy sauce. You don't want it too "flowery" or sweet though. The flavors do come through in the sauce after the alcohol cooks off.

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3/2017

# *Best Ever Mac & Cheese*

I believe I found this in a taste of home magazine while waiting in some waiting room somewhere. ☺  
Prep time 40 min. Bake 10 min. Makes 12 servings. VERY rich. And NO calories AT ALL. ;)

## **Ingredients:**

<b>16oz</b>	<b>Pkg elbow macaroni, uncooked.</b>
<b>4 slices</b>	<b>White bread torn into large pieces ***</b>
<b>6 Tbsp</b>	<b>Butter cubed and divided</b>
<b>1/2 cup</b>	<b>Grated parmesan</b>
<b>1 tsp</b>	<b>Salt, divided</b>
<b>1 tsp</b>	<b>Pepper, divided</b>
<b>1/4 cup</b>	<b>Finely chopped onion</b>
<b>1 tsp</b>	<b>Ground mustard</b>
<b>1/4 tsp</b>	<b>Cayenne pepper</b>
<b>1/4 cup</b>	<b>All-purpose flour</b>
<b>3 cups</b>	<b>Whole milk</b>
<b>2 cups</b>	<b>Half and half</b>
<b>1 cup</b>	<b>Cubed velveeta</b>
<b>1 tsp</b>	<b>Worcestershire sauce</b>
<b>8oz</b>	<b>Sharp cheddar cheese, shredded</b>
<b>8oz</b>	<b>Monterey Jack cheese, shredded</b>

1. Pre-heat oven to 400 degrees. In stockpot or dutch oven cook pasta according to package directions for al dente; drain and return to pan (do not overcook). Pulse bread, 2 tbsp butter, parmesan, 1/2 tsp salt and 1/2 tsp pepper in food processor until coarsely ground.
2. Meanwhile in large skillet over medium heat, melt remaining butter (4Tbsp). Add onion and cook until tender, about 3 minutes. Add ground mustard and cayenne, stir until blended. Stir in flour until smooth, about 3 minutes. Slowly whisk in milk and cream; bring to a boil. Reduce heat to medium-low; simmer, stirring constantly until thickened, about 5 minutes. Remove from heat; stir in velveeta. Add remaining cheeses a handful at a time, stirring until cheese is melted. Add Worcestershire sauce and remaining salt and pepper. Pour over pasta, toss to coat. Transfer to a greased 13x9 baking dish. Sprinkle bread crumbs over top. Bake until topping is golden brown and sauce is bubbly, 10-12 minutes.

**\*\*\*NOTE:** You could use about 1.5 cups of panko rather than messing with the food processor and the bread.

762 calories, 43 g fat 61g carb, 32g protein/serving.