Codin' and Cookin'

Favorite recipes from the kitchens of Municipal Code's employees

Celebrating Our 50th Anniversary
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Preface

Food. It is something we all have in common. Every human being must eat to live, though some live to eat!

Municipal Code Corporation has more than its share of the latter type person. It has been said about the company, that MCC is not a place to lose weight. We seem to invent reasons to celebrate - holidays, birthdays, anniversaries, welcoming new employees, well-wishing departing employees, you name it and we’ll celebrate it.

Of course, being a place of employment, our cheer is limited to food and slaps on the back. So, when we began planning the biggest celebration in our history - THE COMPANY TURNING 50 YEARS OLD - it was only natural to think of what dishes we had served. From that discussion sprang an idea to collect our favorite recipes and share them with everyone who has played a part in the past 50 years.

Thus, this cookbook is a collection of recipes that we have tried and tested on each other. But it is more, for sprinkled throughout the pages are memories from our past and obsolete laws of an unusual and perhaps amusing nature. Any organization that survives 50 years has stories, and MCC is no exception.

We hope you will find the recollections entertaining and the recipes enticing.

Thanks for being part of this fantastic company. Because of great customers and employees we have one more occasion to break bread together!

President/CEO
Special thanks
to the committee that worked so diligently
to produce this book.

They include:
Diana Ossi, Pattie Smith, Ginger Salisbury,
Faith Martin, Pam Green, Malinda Allen,
Margaret Schumacher, Martha Scott,
Debbie Housser and Mary Grace Tavel.
Case of the Missing Chicken

In the days when MCC printed the calendars and journals for the State of Florida’s legislature, we routinely worked all night to meet the deadline. The folks in the shop would take a "dinner break" instead of a "lunch break." One night, they all pooled their money and sent a junior member of the staff to a local, favorite greasy spoon called Shingles. Shingles was not located in the best part of town, but was known for the best fried chicken. When the young lad arrived at Shingles he ran in to pick up the order, but there were too many dinner boxes for him to carry. After putting all he could carry on the first trip into the van, he ran back in to gather the remaining dinners. Much to his surprise, upon returning to the van all the boxes from his first trip were gone! They had been appropriated by the neighborhood kids. The folks in the shop resorted to cheese crackers and cokes for dinner that night.
Appetizers & Beverages
Cheese Spread

16 oz cold pack sharp cheddar cheese
16 oz cream cheese, softened
1 tsp Worcestershire sauce
1/2 tsp lemon juice
2 Tbl margarine, room temperature
2 Tbl chopped bell pepper
2 tsp chopped onion
2 tsp chopped pimento

Directions:
Cheeses should be at room temperature (or soft enough to mix well with other ingredients). Mix both cheeses together, then add remaining ingredients, mixing well. Refrigerate until firm. Serve with assorted crackers — wheat thins, Ritz crackers, tortilla chips, etc. This spread is good on anything.

Comments:
Look for cold pack cheddar in the dairy section at the grocery store. I use Kaukauna brand. It comes in a pint container, just like sour cream or cottage cheese.

Geneva Hirsch
Code Department
Appetizers
& Beverages

Dried Beef Dip

2 loaves seeded rye bread, unsliced
1 jar (4.5 oz) dried beef
16 oz sour cream
16 oz jar mayonnaise
2 Tbl dry onion soup mix
1 Tbl dried dill weed

Directions:
Slice the dried beef into small pieces. Mix together all of the ingredients, except the bread, and refrigerate overnight. Before serving, hollow out one loaf of rye bread and fill with the dip. Cut the remaining loaf into bite size pieces to serve with the dip.

Tassy Spinks
Supplement Department
Ham and Cheese Dip

1 pkg (8 oz) cream cheese, softened
1 bunch (5 or 6 stalks) green onions
1 pkg (8 oz) boiled sliced ham

Directions:
Chop ham into very small pieces. Chop onions including a small amount of the green part. Mix ham and onion together with the cream cheese, place in a serving dish and chill. Serve with Ritz crackers or chips.

Kathleen Brock
Sales Department
Appetizers & Beverages

350° Oven
20 Minutes
Serves 10—12

Hot Artichoke Dip

2 cans (14 oz) quartered artichoke hearts
1/2 to 1 C mayonnaise
1 cup grated Parmesan cheese
1 can (8 oz) diced water chestnuts (optional), drained
Season to taste with: garlic salt, minced garlic, parsley, paprika, cayenne pepper and Tabasco

Directions:
Drain artichoke hearts, then mash (a pastry blender works well for this). Once artichoke hearts are mashed to a fairly smooth consistency, add water chestnuts, mayonnaise, cheese and seasonings. Mix lightly just until all ingredients are well distributed. Spread in a square casserole dish (8 x 8 or 9 x 9 inch); bake about 20 minutes until bubbly and browned on top. Serve in baking dish with crackers, toast, tortilla chips or as a spread for French bread.

Comments:
Most variations of this recipe call for a full cup of mayonnaise, but I prefer just a half cup; it works just as well without affecting the taste. This basic recipe survives experimentation well! Great for cocktail parties, showers or any small get together.

Meghan Inman
Supplement Department
Mellow Fruit Dip

2 C (7 oz jar) Kraft marshmallow cream  
1 pkg (8 oz) cream cheese, softened  
1 Tbl grated orange rind  
Sprinkle of ground ginger

**Directions:**  
Gradually add marshmallow cream to softened cream cheese until well blended. Add orange rind and ginger; whip until fluffy. Serve with fresh fruit: plum slices, assorted melon balls, cherries, apple wedges, banana chunks, grapes or pineapples for dippers. Makes approximately 3 cups.

Hazel Stanphill  
Code Department
Spanish Olive Spread

1 1/2 C (6 oz) finely shredded Swiss cheese
1 jar (3 oz) pimento-stuffed green olives, drained and chopped
1/2 C mayonnaise or salad dressing

Directions:
In a medium bowl, mix the cheese and chopped olives. Stir in the mayonnaise or salad dressing. Cover and refrigerate for at least 4 hours or up to 24 hours. Before serving, stir gently. Serve with assorted crackers. Makes about 20 servings.

Betty Ellis
Sales Department
Mushroom-Cheese Tidbits

1 pkg (8 count) crescent rolls  
3 oz cream cheese (not low fat)  
1 can (4 oz) mushrooms stems and pieces, drained and minced  
1 slice of onion minced very fine  
1/4 tsp salt

Directions:
Open can of crescent rolls and spread open the two rectangles. Combine the rest of the ingredients in a medium bowl and blend together well. Divide the filling in half and place each half on one end of the long sides of the two rectangles. Roll filling into a roll. Cut with kitchen scissors into 1-inch pieces. Brush with a beaten egg. Sprinkle with poppy seeds. Place on a greased sheet pan and bake until golden brown.

Comments:
These make a wonderful appetizer with little work and many compliments.

Elen Fox  
Regional Representative
Glazed Pecans

1 egg white
1 Tbl cold water
2 cups shelled pecans
1/4 tsp salt
1/2 cup sugar
1/2 tsp ground cinnamon

Directions:
Beat egg white and water together until frothy. Add pecans and stir until coated. In a larger bowl mix salt, cinnamon and sugar. Add pecans and stir until coated. Spread onto a food release sprayed cookie sheet and bake. Stir during baking.

Malinda Hirsch Butler
Former Employee

POLL TAX. Every person having the physical ability to work and who is liable for a special road poll tax in the city and who is not assessed for property tax in the County of Custer for the year in which he is liable for such road poll tax and who has not paid same to the city treasurer who shall fail and refuse to perform one day's work of eight hours on the streets in Miles City in lieu of such poll tax at the time and place he is notified so to do by the street commissioner as provided in this ordinance, shall be deemed a vagrant. Miles City, MT
Roasted Pecans

2 lbs pecan halves
2 egg whites
1 C sugar
Pinch of salt
1/2 C butter, melted

Directions:

Comments:
This makes a nice gift when presented in a decorative container.

Malinda Allen
Production Support
Toasted Pecans

4 C pecan halves
1/2 C butter
4 tsp Worcestershire sauce
1 Tbl garlic salt
1/2 tsp Tabasco sauce

Directions:
Pour pecans in a large baking pan, spreading them out evenly. Melt the butter in a saucepan; add Worcestershire sauce, garlic salt and Tabasco sauce. Drizzle this liquid mixture over the nuts. Stir just a little to make sure the nuts are completely coated. Put in the oven to bake, stirring periodically to make sure the nuts toast uniformly. Pour onto paper towels to absorb any excess butter. Once cooled, keep fresh by storing in an air tight container.

Comments:
If you don’t have much time and you want something tasty, this recipe can be thrown together in a hurry and it works equally well with almonds. I think these are a nice alternative to all the sweets we have during the holidays. These nuts are a treat to send as gifts to my friends and family up north since pecan trees do not grow up there.

Debbie Housser
Information Systems
Sausage Balls

1 lb pork ground sausage
1 lb ground beef sausage
1/4 tsp salt
1/4 tsp pepper
2 Tbl shortening
3 C mashed potatoes
3 eggs
1/2 C milk
3 C dry bread crumbs

Directions:
Combine sausage, beef, salt and pepper. Form into 1-inch balls. In a large skillet, brown in shortening. Drain on paper towels and cool. Beat eggs and milk together. When sausage balls have cooled enough to handle, coat with mashed potatoes. Dip in egg-milk mixture and roll in bread crumbs. Let set 30 minutes. Deep fry until golden brown.

Comments:
This is a recipe from “Big Mamma’s Old Black Pot”.

Frances Ward
Indexing Department
Appetizers
& Beverages

Spinach Pinwheels

2 pkgs (10 oz) frozen chopped spinach, thawed and drained  
(squeeze water out; do not cook)
1/2 pkg ranch-style dressing mix
1 pkg (8 oz) cream cheese, softened
1/2 C mayonnaise
1/2 C sour cream
1 jar real bacon bits or chopped, cooked shrimp
3 green onions, chopped
1 pkg (8—10) flour tortillas, 8-inch to 10-inch size

Directions:
Mix together all ingredients except tortillas. Spread 2 to 3 tablespoons of mixture over each tortilla to within one-half inch of the edges. Carefully roll up. Wrap in plastic wrap to hold rolls closed; tie up or tape ends of plastic closed so no air gets to the rolls. Refrigerate overnight. Cut into half-inch slices and serve.

Tassy Spinks
Supplement Department
Bacon Wrapped Dates

1 pkg thin sliced bacon
1 box whole pitted dates

**Directions:**
Slice bacon in half or in thirds (your choice). Wrap bacon around a date and secure with a toothpick. Place on a sheet pan and bake about 25 minutes until bacon is well done. Turn the dates about halfway through the cooking time. Drain and serve warm.

**Comments:**
These are also good cooked on a grill; just watch them carefully or they'll burn. You can also marinate them in soy sauce before cooking using the reduced salt variety, since the bacon is already salty.

Ellen Andrews  
Supplement Department
**Chinese Chicken Wings**

1 jar (10 oz) damson plum jelly  
1/3 C dark or light corn syrup  
1/3 C soy sauce  
1/2 C finely chopped green onions  
2 tsp minced garlic  
2 tsp minced ginger  
2 1/2 to 3 lbs chicken wings

**Directions:**
Most grocery stores sell 3 pound bags of frozen chicken wings, usually with the meat portions only. If you buy fresh (these are larger and meatier), cut the “wing” portion off each piece of chicken. Place all ingredients (except chicken) in a saucepan and cook over medium heat until the jelly is fully dissolved. Place wings in a 9 x 13 inch pan (or the bottom of a large broiling pan), pour the plum/soy mixture over all the chicken pieces until covered. They’ll be a tight fit; the “wing” pieces don’t have to be separated. Marinate overnight in the refrigerator. Bake; turning and basting the chicken occasionally.

**Comments:**
You can also make this recipe using beef spareribs (boneless) instead. The cut of the spareribs from the store will usually be too thick, cut them in half both width and lengthwise (to about 3/4" x 2"). Bake them for an hour. Also, you may have to go to several stores before you find the damson plum jelly, but it’s well worth it. If you use frozen chicken wings, don’t worry if they’re not completely defrosted before baking.

*Pam Green  
Supplement Department*
ZZ Top Shrimp

2 lbs large shrimp (16/20 count)  Paprika
2 pkgs Jimmy Dean  4 med Spanish onions
    premium thin-sliced bacon  2 bunches (1 oz each)
Garlic salt  fresh dill weed
Parmesan cheese  2 fresh lemons

Directions:
Peel, wash and devein shrimp. In a bowl, generously coat shrimp with garlic salt. Cut bacon strips into lengths that will wrap around each shrimp once, with a quarter-inch overlap. Note - this wastes a lot of bacon, but it’s worth it! This is crucial; too much bacon wrapped around each shrimp will not cook properly. Wrap each shrimp individually. Place shrimp in two 9 x 13 inch baking dishes (glass works best). Don’t use toothpicks. Place shrimp with bacon overlap-side down. Bake for 15 minutes, remove from oven and drain bacon grease. Cut fresh lemons and squeeze juice over shrimp (do not use prepared lemon juice). Generously coat with Parmesan cheese and sprinkle with desired amount of paprika. Bake for an additional 10 minutes, then change oven to broil, and broil shrimp for 3 minutes. Meanwhile, cut the onions paper thin. Wash fresh dill, cut stems off and chop finely. Mix onions and dill in a bowl until well blended. Cover shrimp with onion/dill mixture. Change oven back to bake (400 degrees); bake for 2 minutes. Remove from pan and place on serving dish.

Comments:
Feel free to adjust the directions to your personal preferences, but results may not be as good. Put on cheap sunglasses and serve with Bacardi and Coke!

Keith and Anne Wilson
Supplement Department
**Zucchini Torte**

2 C grated zucchini squash  
1 C grated or chopped cooked rice (optional)  
1/4 C olive oil  
1 egg, beaten  
1/2 C Parmesan cheese  
1/4 tsp garlic powder  
1/2 C grated cheese  
Sprinkle (1/8 tsp) of each: parsley, salt, pepper, Italian seasoning

**Directions:**
In a mixing bowl, stir all ingredients together. Lightly grease 9 x 13 inch glass baking dish. Pour mixture into dish; bake. Cut into small squares to serve.

*Carolyn McCleary  
Code Department*
Fruity Tofu Shake

1 small can (8.25 oz) fruit cocktail with syrup, frozen
1 tsp instant lemonade mix
3/4 to 1 C cranberry juice
1 block silken tofu

Directions:
Cut the tofu into smaller chunks. Combine all ingredients in a blender (or food processor) and blend (liquefy) until smooth. Add more or less juice, depending on how thick you like your shake. Makes two servings.

Comments:
Freeze the can of fruit cocktail the night before and this makes a healthy and hearty breakfast drink you can make in minutes. Or make it a healthy after-school drink for the kids. If the shake is too tart for your taste, add a tablespoon of honey. You can change this recipe to any sort of combination of fruits and juices that you like: peaches with grape juice; fruit cocktail with orange/banana juice, etc. Change the lemonade mix to different flavors of Crystal Light. Any of these other combinations will reduce the tartness as well. However, this drink doesn’t work well with pineapple or grapefruit, either as the fruit or the juice.

Pam Green
Supplement Department
Frosty Orange Punch

1/2 gal orange sherbet, halved
1 qt orange juice, chilled
2/3 C lime juice, chilled
1 C sugar
1 qt milk
Orange slices, lime slices, maraschino cherries for garnish

Directions:
In a large mixing bowl, combine one-half of the orange sherbet, orange juice, lime juice and sugar; stir until sherbet has melted completely. Pour milk into large punch bowl, add fruit mixture and float scoops of the remaining sherbet on top. Garnish with thin slices of orange and lime, topped with the cherries. Makes 32—34 half cup servings.

Betty Ellis
Sales Department
Soda, Seltzer and Sparkling Waters

5 lbs dry ice
25 or more 2-liter plastic soda bottles with caps
Water, spring water, juice, soft drink extract (whatever liquid you want
to carbonate)
Dieter's scale
Sugar or artificial sweetner

Directions:
You can make your own carbonated beverages by using dry ice and 2-liter soda bottles. Carbonated water by itself (with a little lime or lemon) makes a good calorie free soft drink and beer substitute. Soft drink extracts can be purchased at health food stores. Make them according to instructions, but don’t add any yeast. If you make your own mixture be sure to add extra sweetner, as the carbonation process tends to add some sourness to the flavor.

Save about 25 2-liter plastic bottles with caps. Add the liquid to the bottles, filling them to about the same level as the soda bottles found in stores. Break the dry ice up into chunks small enough to go through the neck of the bottle. Weigh out slightly less than one ounce of dry ice (a dieter’s scale is good for this) and add the chunks to the bottle and tightly cap and set aside. Your beverage will now be carbonated.

Comments:
The carbonation process is best performed outside. Excessive amounts of dry ice may cause the plastic bottle to rupture with a loud but harmless retort after several minutes. Do not use glass or metal containers for carbonation.

Robert Homyak
Supplement Department
Mississippi Caviar

3 cans (15 oz) black-eye peas
1 C diced onions
3/4 C diced jalapeneo peppers
3/4 C diced bell peppers
1/4 C diced pimento
1/2 tsp minced garlic
10 oz Italian dressing

Directions:
Drain peas and mix with next 5 ingredients in a large mixing bowl. Add dressing and mix well. Marinate at least 6 hours in refrigerator stirring occasionally. Serve with tortilla chips.

Comments:
Crowd pleaser!

Faye Creel
Supplement Department
Breads & Muffins
Apple Bread

3 C flour
1 Tbl baking powder
1 tsp salt
3/4 C sugar
2 tsp cinnamon
3 eggs
1 1/2 C milk
1 C chopped pecans
1 1/4 C raisins
1 C chopped apples

Directions:
Combine dry ingredients in a large mixing bowl. Beat eggs and milk together; add to dry ingredients. Fold in nuts, raisins and apples. Turn into greased and floured 9 x 5 inch loaf pan; bake.

From: Big Mama’s Old Black Pot
Beer Bread

3 C self-rising flour
1 can (12 oz) beer
3 Tbl sugar
Butter

Directions:
Preheat oven and spray a 9 x 5 inch loaf pan with food release. Mix together well the flour, beer and sugar. Pour into pan and bake. Butter top of bread when removed from oven and still hot.

Comments:
If you don’t have self-rising flour you may substitute 3 cups all-purpose flour, 3 3/4 teaspoons baking powder and 2 1/4 teaspoons salt.

Diana Ossi
Supplement Department
Big Mama’s Short’nen Bread

2 C flour
2 tsp baking powder
Pinch of salt
2 eggs
1/2 C butter
1 C sweet milk
1 tsp vanilla

Directions:
In a medium mixing bowl, cream eggs and butter. Add remaining ingredients. Grease and flour a 9 x 5 inch loaf pan. Pour batter into pan; bake.

From: Big Mama’s Old Black Pot
Breads & Muffins

350° Oven
50—60 Minutes
Serves 8

Black Walnut Bread

3 C flour
3 tsp baking powder
1/4 tsp baking soda
1 1/2 tsp salt
2/3 C sugar
1/4 C brown sugar
1 tsp cinnamon
2 eggs
1 1/4 C milk
2 Tbl shortening
1 C black walnuts, finely ground

Directions:
Sift dry ingredients into a large mixing bowl. Combine eggs and milk together; add to flour mixture. Cream in shortening just enough to blend ingredients. Fold in nuts. Pour into a greased and floured 8-inch loaf pan. Let stand at room temperature for 30 minutes; bake. Best if wrapped in plastic wrap, after bread has cooled, and left overnight before slicing.

From: Big Mama's Old Black Pot
Broccoli Corn Bread

1 box (4-egg equivalent) Egg Beaters
1 lrg onion, chopped
1 stick margarine, melted
3/4 C low-fat cottage cheese
1 C grated cheddar cheese
1 box Jiffy corn muffin mix
1 box (10 oz) frozen chopped broccoli, thawed
Tabasco, to taste (optional)
Liquid smoke, to taste (optional)

Directions:
Spray a 10 x 9 inch pan or iron skillet with food release. Combine all ingredients in a medium mixing bowl and blend together well. Pour into pan and bake.

Lou Harris
Supplement Department
Cantaloupe-Zucchini Bread

3 eggs
1 C vegetable oil
2 C sugar
3 tsp vanilla
1 3/4 C cantaloupe, peeled and seeded
1 C zucchini shredded or chopped fine
3 C all-purpose flour
1 tsp salt
1 tsp baking soda
3/4 tsp baking powder
2 tsp ground cinnamon (use more if you like)
1/2 tsp ground ginger
1/4 tsp nutmeg (optional)
1 C chopped nuts (pecans or walnuts)

Directions:
Cut cantaloupe into squares and puree or pulse in a food processor, leaving some bite size pieces. Mix eggs, oil, sugar and vanilla in a large bowl. Add cantaloupe and zucchini. Sift dry ingredients and add to liquid mixture. Pour into 2 greased and floured 9 x 5 inch loaf pans. Bake and test with cake tester after about 50 minutes to see if done. Cool for 10 minutes before removing from pan.

Comments:
This bread freezes well.

Frances Ward
Indexing Department
Corn Bread

2 C yellow cornmeal
4 Tbl flour
1 1/2 tsp baking powder
1 tsp salt
1 1/2 C buttermilk
2 eggs, beaten
2 Tbl bacon drippings

Directions:
Sift cornmeal, flour, baking powder and salt together into a large mixing bowl. Add buttermilk, eggs and bacon drippings. Stir until all ingredients are mixed well. Pour into greased cast iron skillet; bake.

Comments:
This recipe is from the Jefferson family cookbook which was compiled after about 10 years of family reunions. As they say in the cookbook, “There’s nothing better than good old southern cornbread.”

Evelyn Jefferson
Production Support
Breads & Muffins

Mexican Cornbread

3 C Jiffy Corn Muffin Mix (approximately 2 boxes)
1 C buttermilk
2 eggs
1/2 C canola oil
1 onion, chopped finely
1 can (15 oz) creamed corn
1 small can Mexicorn, drained
2 C grated cheddar cheese
2 jalapeno peppers, chopped finely (optional)

Directions:
Mix all ingredients together, except the cheese. Pour half of the batter into a 9 x 13 inch pan sprayed with food release, top with a layer of cheese, and then add the remaining batter. Bake until golden brown or a toothpick comes out clean.

Comments:
You can substitute 1 cup plain yogurt for the buttermilk if you prefer, but increase the eggs to 3 if you do. I wouldn’t suggest you use a cheese substitute to cut the fat content; it just isn’t the same!

Pam Green
Supplement Department
Monkey Bread

2 cans (10-count) of biscuits (if you use “Grands,” one 10-count can will be enough)
1 C butter
2 Tbl cinnamon
1/2 C sugar

Directions:
Melt butter in a large bowl in the microwave. Remove biscuits from the cans and cut biscuits into quarters. Stir cinnamon and half of the sugar into the melted butter. One at a time, dunk biscuit pieces into butter mixture (be sure it’s cool enough that you won’t get burned) and place in 8-inch cake or bundt pan, sides snugly touching. When all biscuits are in the pan, sprinkle on the remaining 1/4 cup of sugar. Bake for 15 minutes.

Comments:
Kids love to help make this, almost as much as they love to help eat it.

LaRae Chasteen
Information Systems
Breads & Muffins

Perfect Cornbread

425° Oven
20—25 Minutes
Serves 6—9

1 C flour
4 tsp baking powder
1 C yellow cornmeal
1 C milk
1/4 C sugar
3/4 tsp salt
2 eggs
1/4 C shortening

Directions:
In a large mixing bowl, sift the flour with the sugar, baking powder and salt; stir in corn meal. Add eggs, milk and shortening; beat until smooth. Do not overbeat. Pour into a 9 x 9 inch greased pan; bake.

Comments:
You can use self-rising flour but delete the baking powder and salt.

Edwina Wynn
Former Employee
Pumpkin Bread

1 1/2 C sugar
2 eggs
1/2 C oil
1/2 C water
1 C pumpkin pie filling or canned pumpkin
1 3/4 C flour
1/4 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1/2 tsp each dried nutmeg, cloves and cinnamon

Directions:
In a large mixing bowl, beat eggs well, add sugar and remaining ingredients. Pour into 2 greased and floured loaf pans (9 x 5 x 4 inches). Bake 1 1/2 hours.

Comments:
This is my mom’s recipe. It is not Thanksgiving without this bread! I start making it around Halloween and continue making it through Thanksgiving.

Debbie Housser
Information Systems
Pumpkin Bread

3 1/2 C flour
2 tsp baking soda
1 1/2 tsp salt
4 eggs
3/4 C oil
3 C sugar
2 tsp cinnamon
1 tsp nutmeg
1 lb can solid packed pumpkin (2 C)
2/3 C water

Directions:
Place all the ingredients into a large mixing bowl; stir together well. Prepare two 9 x 5 inch loaf pans or a bundt pan with food release or grease and flour. Pour batter into pan(s) (dividing the batter evenly if using two loaf pans). Bake in preheated oven as directed or until cake tester comes out clean. Can be left in pan or removed after 10 minutes.

Comments:
You can add 1/2 C of raisins and/or 1/2 C chopped nuts to the batter. I’ve also added 1/2 C regular oats on occasion. I make this all year round, but the bread is a must on Thanksgiving in our family.

Diana Ossi
Supplement Department
Sally Lunn Bread

2 C flour
3 tsp baking powder
1/2 tsp salt
4 1/2 Tbl shortening
1/3 C sugar
2 eggs
3/4 C milk
1/2 C brown sugar, packed firmly
2 tsp cinnamon
1 Tbl butter, melted

Directions:
Sift flour, baking powder and salt together; set aside. In a large mixing bowl, cream shortening and sugar thoroughly. Add eggs, one at a time, beating well after each. Add flour, alternately with milk, beating after each is added. Pour into greased and floured 9-inch square pan. Mix brown sugar, cinnamon and butter, sprinkle over the top of the batter; bake.

Comments:
Sally Lunn is a quick bread used by most of our great-great grandmothers.

From: Big Mama’s Old Black Pot
Breads & Muffins

375/350° Oven
15/20 Minutes
Serves 4—6

Sausage Bread

1 loaf frozen white bread dough
4 sweet Italian sausages
1 onion, quartered and sliced
4—6 slices provolone cheese
1/4 C Parmesan cheese

Directions:
Defrost bread and let rise slightly. Saute onions in a small amount of butter until golden brown; remove from skillet. Remove sausages from casings; add to skillet, breaking into small pieces while thoroughly cooking; drain off fat. Pat out dough, on a lightly floured surface, into a 12x15 inch rectangle. Place slices of provolone, starting along the 15-inch side, on the patted out dough (do not overlap) ending within about 4-inches of the opposite side. Sprinkle sausage pieces and then onions on top of the cheese. Sprinkle toppings with Parmesan cheese. Roll up the dough starting on the side where the toppings begin. Rub a little water on the far edge to help seal the dough thoroughly. Place on an aluminum foil covered cookie sheet, which has been sprayed with food release, seam-side down. Cut three slits in the top to allow steam to escape. Bake 15 minutes at 375 degrees; lower heat to 350 degrees and bake 20 minutes more or until bread is nicely browned. Let cool on wire rack.

Comments:
This bread is good warm or cold. I used to make this to take on our trips from Massachusetts to New Jersey to visit our parents. It was easy to snack on while traveling.

Diana Ossi
Supplement Department
Spoon Bread

1 C cornmeal
3 C milk
1 tsp sugar
1 1/2 tsp salt
1 Tbl butter
3 eggs, separated

Directions:
In a large saucepan, scald milk. Gradually add cornmeal and stir until mushy (about 10 minutes). Allow mixture to cool for 5 to 10 minutes then add salt, beaten egg yolks, butter and sugar. Fold in stiffly beaten egg whites. Pour into greased skillet or 2-quart baking dish; bake.

From: Big Mama’s Old Black Pot

PUBLIC DRUNKENNESS. Any person being drunk or intoxicated for two or three days within the limits of the Town of Minden may be arrested by the marshal or any policeman and placed in the lock-up and kept from drinking strong drink until sober, at the expense of the town, if such cannot be made out of the party. Minden, LA
Breads & Muffins

Strawberry Bread

1 1/2 C oil
2 C sugar
3 eggs
3 C flour
1 tsp baking soda
1 tsp cinnamon
3/4 tsp salt
1 1/2 to 2 C strawberries with juice
1 C nuts (pecans or walnuts)

Directions:
Mix together oil, sugar and eggs. Add flour, soda, cinnamon and salt. If the mixture is too thick, add some of the strawberry juice. Blend in strawberries and nuts. Pour into 2 greased and floured loaf pans (9 x 5 x 4 inch). Bake for 1 hour or until toothpick comes out clean.

Carolyn J. McCleeary
Code Department
Strawberry or Pineapple Bread

3 1/4 C flour
1 3/4 C sugar
1/2 tsp cinnamon
1 tsp salt
1 tsp baking soda
3 eggs
1 C vegetable oil
2 pkgs (10 oz) frozen strawberries thawed, undrained OR
1 can (20 oz) crushed pineapple, undrained
1 1/4 C chopped walnuts (optional)

Directions:
Preheat oven and spray two 9 x 5 inch loaf pans with food release. Combine all dry ingredients in a large bowl with a wire whisk. Add all the wet ingredients and mix thoroughly with a large mixing spoon. Stir in nuts; pour batter into pans; bake. When done, cool in pans.

Comments:
This bread freezes well. I’ve also substituted 1 cup rolled oats, in place of the walnuts, on occasion with success.

Diana Ossi
Supplement Department
Breads & Muffins

Cheese Biscuits

2 C flour
3 tsp baking powder
1 tsp salt
1 C milk
4 Tbl shortening
3/4 C grated cheese
1 tsp paprika

Directions:
In a large mixing bowl, sift flour, baking powder and salt together. Cut shortening into dry mixture. Add milk and cheese. Knead gently and quickly. Drop into greased muffin tins or cast-iron skillet. Sprinkle with paprika; bake.

From: Big Mama’s Old Black Pot

MOVING PICTURES OF BOXING. It shall be unlawful for any person, persons, firms or corporations to give, show, display or exhibit or advertise any exhibitions, show or views of moving pictures, kaleidoscopic, lantern, slides or other views of any prize fighting, boxing or glove contest within the corporate limits of the city. Monroe, LA
Potato Biscuits

1 C flour
3 tsp baking powder
1 tsp salt
2 Tbl bacon drippings
1 C mashed potatoes
1/2 C milk

Directions:
In a large mixing bowl, sift dry ingredients together. Add potatoes and bacon drippings. Add enough of the milk to make a soft dough. Roll out on floured board to 1/2-inch thickness. Cut with floured cutter. Place biscuits in a greased pan, sides touching; bake.

From: Big Mama’s Old Black Pot
Quick and Easy Sticky Ring

1/2 C butter
2 Tbl water
3/4 C firmly packed brown sugar
3 cans (10 oz size) Pillsbury biscuits
1/4 C raisins
1/2 C chopped nuts
Cinnamon

Directions:
Preheat oven and spray a bundt pan with food release. Place the water, butter and sugar in a 2-cup Pyrex measuring cup and microwave to melt the butter (about 3 minutes on half power) to make a syrup. Make sure sugar is completely dissolved (microwave for an additional time if needed). Pour one-third of the syrup in the bottom of the pan. Sprinkle a few of the nuts in the bottom, also. Open the cans of dough and break each biscuit in half; arrange half of the biscuit pieces in the bottom of the pan. Sprinkle with cinnamon (heavy or light depending on personal taste). Sprinkle half the raisins and the rest of the nuts evenly on top of the cinnamon. Pour another third of the syrup over the biscuits. Arrange the rest of the biscuit pieces on top of the syrup, sprinkle with additional cinnamon; pour the last of the syrup over the final layer; bake. When pan comes out of the oven, immediately invert on a platter with a lip and remove the pan.

Comments:
This is my family’s favorite special occasion breakfast treat. We all love sticky buns, and this is a good, fast substitute.

Diana Ossi
Supplement Department
Sour Cream Biscuits

2 C Bisquick
1 C sour cream
1 stick (1/2 C) butter, softened

Directions:
In a mixing bowl, stir all ingredients together, batter will be stiff. Spoon into greased muffin tins. Bake for 20 minutes or until golden brown.

Clarice Stanfield
Retired

PUBLIC DRUNKENNESS. All persons found drunk and lying on any of the sidewalks or banquets of the city or in any street or alley or ditch or in any public square or lot or in any vacant lot within the City of Monroe shall be fined not exceeding five dollars. Monroe, LA
Cinnamon Rice Muffins

1 1/2 C flour
1/4 tsp salt
4 Tbl sugar
3 tsp baking powder
1 C cooked rice
3 tsp cinnamon
1 C milk
3 eggs
2 Tbl shortening

Directions:
Sift together flour, salt, sugar and baking powder into a medium mixing bowl. Combine with rice, cinnamon, milk, eggs and shortening. Pour into greased muffin tins; bake.

From: Big Mama’s Old Black Pot

HERDING CATTLE. It shall be unlawful for any person to drive any heard or drove of cattle through the City of Tampa exceeding fifty head of cattle in one herd and any herd of cattle so driven through the city shall be driven through between the hours of 11:00 p.m. and 5:00 a.m., under the control and care of a sufficient number of people to prevent them from running at large.
Tampa, FL
Breads & Muffins

Pineapple Oatmeal Muffins

1 can (8 oz) crushed pineapple, undrained
1 C whole oats
1/2 C sour cream or buttermilk
1/3 C shortening
1/3 C brown sugar
1 tsp grated orange peel
1 egg
1 1/4 C flour
1 tsp baking powder
1/2 tsp baking soda
1 tsp salt

Directions:
Combine pineapple, oats and sour cream together in a small mixing bowl; let stand for 15 minutes. Cream together shortening, brown sugar and orange peel in a large mixing bowl. Add egg and mix well. Mix the dry ingredients together and add to the shortening mixture. Add the pineapple/oat mixture, until all ingredients are well blended. Spoon into greased muffin tins and bake.

Diana Ossi
Supplement Department
LaRae’s Waffles

1 3/4 C all-purpose flour
2 tsp baking powder
1/2 tsp salt
1 Tbl sugar
3 eggs, separated
1 1/2 C milk
7 Tbl vegetable oil (or melted butter)
1/2 C pecan or walnut pieces (optional)

Directions:
Sift dry ingredients together in a large mixing bowl. In a separate bowl, beat egg whites until stiff. Add egg yolks, milk and oil (or melted butter) to dry ingredients and mix well. Gently fold egg whites into batter. Cook on a preheated waffle iron.

Comments:
Try these toppings: peanut butter, strawberry jam, caramel apple dip, vanilla ice cream, yogurt and fruit, syrup, or just plain butter.

LaRae Chasteen
Information Systems
Oatmeal Waffles

1 1/2 C flour
1 C oats (regular or quick, but not instant)
1 Tbl baking powder
1/2 tsp ground cinnamon
1/4 tsp salt
1 1/2 C milk
2 eggs
2 Tbl light brown sugar
6 Tbl butter, melted

Directions:
Preheat waffle iron. Mix together first five ingredients in a medium bowl. Stir together remaining ingredients and add to dry mixture. Cook per waffle iron directions.

Comments:
It’s fun to sprinkle raisins, chopped nuts, or diced bananas on top of the batter just before you close the iron to cook the waffles. Any leftovers can be frozen in single layers on a waxpapper covered sheet pan and then transferred to a freezer bag once firm. Just reheat in microwave or toaster.

Diana Ossi
Supplement Department
Baked Grits

1 C grits
4 1/4 C water
1/2 C butter
3/4 C cheddar cheese
3 eggs
3/4 C milk
1 tsp salt
1/4 tsp red pepper

Directions:
In a large saucepan, cook grits in the water which has been salted. As grits begin to thicken, add butter and cheese. Beat eggs and milk and add to grit mixture. Pour into a 2-quart baking dish; bake.

From: Big Mama’s Old Black Pot
Corn Pone

3 C cornmeal
2 tsp salt
1 1/4 C boiling water
1 tsp bacon fat
2 eggs
1 C cream
2 tsp baking powder

Directions:
Mix cornmeal, salt and bacon fat. Pour into boiling water and stir until well mixed. Add eggs and cream. Set aside to cool for 1 hour. Beat well and add baking powder. Pour into greased 9-inch cast-iron skillet; bake.

From: Big Mama’s Old Black Pot
Breads & Muffins

Couche Couche
(Pronounced cush cush)

2 1/4 C cornmeal
1 1/2 tsp salt
1 tsp baking powder
1 C cream
1/2 C water
2 Tbl bacon drippings

Directions:
In a medium mixing bowl, mix dry ingredients together. Add cream and water. Heat fat in a 10-inch iron skillet and pour in batter. Lower heat and stir occasionally while cooking, approximately 15 minutes. Serve as a cereal with sugar and cream.

From: Big Mama’s Old Black Pot

Absorption System Defined. An absorption system is a refrigerating system in which the vapor evolved in the evaporator is absorbed in an absorber by an absorbent. Garland, TX
Hush Puppies

2 C yellow cornmeal
1/2 C flour
2 Tbl sugar
1 1/2 tsp salt
4 1/2 C water
4 Tbl butter
1/3 C minced parsley
1/3 C minced green onions
1/4 C minced onion
1 Tbl minced hot green peppers

Directions:
Mix together all the dry ingredients. In a large saucepan, place water and butter; bring to a boil. Add parsley, onions and peppers; boil briskly for approximately 5 minutes or until onions become clear. Gradually add dry ingredients, stirring constantly to prevent lumping. Cook over low heat for 3 to 5 minutes. Mixture will become thick. Remove from heat and pour into a shallow pan. Let cool. Roll into slender 3 to 4 inch lengths. Deep fry in hot fat until lightly brown. Serves 8 to 10.

From: Big Mama’s Old Black Pot
Desserts
Apple Cranberry Bake

4--6 large peeled, cored and sliced apples
1 can (16 oz) wholeberry cranberry sauce
1/2 C light brown sugar
1/2 C melted margarine
1 C quick oats
1/2 C chopped pecans
1/2 C plain flour

Directions:
Combine apples, cranberry sauce and brown sugar in a large mixing bowl; stir to coat apples. Pour into a 2-quart baking dish (12 x 7.5 x 2 inches). Melt margarine and stir in remaining ingredients. Spread over apples and bake.

Comments:
This is my wife Rachel's recipe. I like to think that it is good for you since it has both apples and cranberries in it.

Dan Pyle
Indexing Department
Annye’s Apple Cake

Directions:
Combine apples and sugar in a large mixing bowl; let stand 1 hour. In a separate bowl, beat the eggs with the oil and vanilla. Combine the dry ingredients in another separate bowl. Add the egg mixture and the nuts to the apples, mixing gently. Fold in the flour mixture until all the dry ingredients are wet, do not beat. Pour into a greased and lightly floured 9 x 13 x 2 inch pan; bake until toothpick comes out clean.

Comments:
You can make this recipe even more heart-healthy by substituting canola oil or applesauce (not thick kind) for the vegetable oil. This is my grandmother’s recipe and comes from our family (Skipper-Hart) cookbook which is filled with recipes from over 50 years of family reunions. Although more famous for her guava cobblers and mayonnaise cakes, grandmother always made several apple cakes because it kept us kids occupied peeling, paring and cutting up the apples.

Pam Green
Supplement Department
Apricot Cake

1 box (18.25 oz) lemon cake mix
1/2 C sugar
1 C apricot nectar
4 eggs
1/2 C vegetable oil
1 C confectioners’ sugar
2 Tbl apricot nectar

Directions:
Preheat oven. Grease and flour a 10-inch tube pan. Place the first five ingredients together in a large mixing bowl and beat at medium speed for 2 minutes. Pour batter into the prepared pan and bake. When cake is done, combine confectioners’ sugar with apricot nectar to form a thick glaze; remove cake from pan and pour over cake while still warm.

Comments:
Instead of the apricot glaze you can make a lemon flavored one to drizzle over a completely cooled cake by combining 1 C confectioners’ sugar and 2 tablespoons of fresh lemon juice.

Bettsy Jones
Production Support
Buttermilk Pound Cake

3 C sifted flour
1/2 tsp baking soda
1/2 tsp salt
1 C butter or margarine, softened
2 C sugar
3 eggs
1 C buttermilk
1 tsp vanilla

Directions:
Preheat oven; grease and flour a 10-inch tube pan. Blend together flour, soda and salt in a medium mixing bowl and set aside. In a large mixing bowl, cream together butter, sugar and eggs until light and fluffy. Add dry ingredients alternately with buttermilk. Stir in vanilla and beat thoroughly. Turn the batter into the pan and bake until cake tester inserted in center comes out clean. Cool 10 minutes before removing from pan.

Clarice Stanfield
Retired
Desserts

350° Oven
40 Minutes
Serves 16

Chocolate Chip Banana Cake

1 1/4 C sifted all-purpose flour
1 C sugar
1 tsp baking soda
3 very ripe bananas
1/2 C vegetable oil
2 eggs
1/2 C semi-sweet chocolate chips
1/2 C chopped nuts

Directions:
Preheat oven. Coat a 9-inch square baking pan with cooking spray and lightly flour. Combine flour, sugar, soda and salt. In another bowl mash bananas, stir in oil and eggs until just combined. Add the banana mixture to the flour mixture and mix lightly. Add the chocolate chips and nuts. Pour batter into pan and bake. When toothpick inserted in center comes out clean the cake is done. Cool in pan on rack for 15 minutes. Remove from pan and cool completely.

Malinda Allen
Production Support
Chocolate Fudge Cake

2 C plain flour          1 C hot water
2 C sugar              2 eggs
1/4 tsp salt           1/2 C buttermilk
2 sticks butter       1 tsp baking soda
4 Tbl cocoa            1 Tbl vanilla

Frosting:
1 stick butter
1 box (16 oz) powdered sugar
4 Tbl cocoa
1 Tbl vanilla
6 Tbl milk
1 cup chopped nuts

Directions:
Sift together flour, sugar and salt in a large mixing bowl. In a saucepan combine butter, cocoa, and cup of hot water; bring to a boil. In a separate bowl beat eggs, buttermilk, soda and vanilla. Add all three mixtures together and pour into a greased and floured oblong (9 x 13 inches) pan; bake. While cake is baking prepare frosting as follows: Bring butter, cocoa and milk to a boil in a medium saucepan. Pour over powdered sugar and mix well. Add vanilla and nuts. Pour over cake when it comes out of the oven and is still hot.

Comments:
Enjoy !!! This is my grandma's famous chocolate fudge cake and it is the best.

Tereasa Linzy
Distribution Services
Desserts

Chocolate Sheet Cake

2 C sugar 1 tsp vanilla
2 C self-rising flour 1 tsp baking soda
1 C butter or margarine 1 stick margarine, melted
1 C hot water 4 Tbl baking cocoa
5 Tbl baking cocoa 6 Tbl evaporated milk
2 eggs 1 box powdered sugar
1/2 C buttermilk 1 tsp vanilla

Directions:
Preheat oven and grease and flour a 9 x 13 inch baking pan. In a large mixing bowl, stir together flour and sugar. In a saucepan melt butter, hot water and 5 tablespoons of cocoa. Pour over sugar and flour and mix until blended. Add eggs and beat. Stir in buttermilk, baking soda and vanilla. Pour into pan and bake. For frosting, combine melted margarine, milk and 4 tablespoons of cocoa together blending well. Pour hot mixture over powdered sugar in a bowl and add vanilla. Stir until well blended. Pour over cake while still hot.

Comments:
My grandmother got this recipe many years ago from Menta Orange, of Tennessee. We all request it on our birthdays.

Teri Kemp
Supplement Department

350° Oven
30 Minutes
Serves 12+


Desserts

Cream Cheese Pound Cake

3 C cake flour
1/4 tsp salt
1/4 tsp baking soda
6 eggs (separated)
2 sticks unsalted butter, room temperature
3 C sugar
1 pkg (8 oz) cream cheese, room temperature
1 tsp almond or lemon flavoring (optional; if you do use almond be careful not to use too much)
1 Tbl vanilla flavoring

Directions:
Grease and flour a 9-inch tube cake pan. Preheat oven. Spoon flour into measuring cup, level with knife and sift. Add salt and baking soda to flour and sift twice more; set aside. Beat egg whites until they form stiff peaks. Set aside. Cream butter and sugar in a large mixing bowl; add cream cheese and cream some more (this is the secret to having a good cake: the mixture should be creamed until it looks like frosting). Add egg yokes and mix thoroughly. Add one-third of sifted flour mixture and fold in. Don’t overbeat at this point, just mix until flour is blended in. Continue to add the flour in thirds. Add flavorings and mix. Fold in beaten egg whites. Pour into prepared pan and bake. Before removing from oven, carefully test center of the cake with a cake tester for doneness. Wait 10 minutes before removing from pan to cool on a wire rack.

Frances Ward
Indexing Department
Earthquake Cake

1 C coconut
1 C chopped pecans
1 box (18.25 oz) German chocolate cake mix
1 stick margarine
1 pkg (8 oz) cream cheese
1 box (1 lb) powdered sugar

Directions:
Preheat oven and spray a 9 x 13 inch baking pan with food release. Mix coconut and pecans and sprinkle evenly in the bottom of the pan. Prepare cake mix according to directions on the box and pour batter over coconut and pecans. Melt margarine and cream cheese; mix with powdered sugar. Pour on top of cake batter; bake. Cool and serve from pan.

Carolyn McCleeary
Code Department
Desserts

350 ° Oven
60 Minutes
Serves 12—16

Easy Chocolate Pound Cake

1 box (18.25 oz.) German chocolate cake mix
8 oz sour cream
1/2 C warm water
1/2 C vegetable oil
1 1/2 C chocolate chips
4 eggs

Directions
Preheat oven and prepare a bundt or 10-inch tube pan with food release. Mix all ingredients together, pour into pan and bake.

Linda Davis
Code Department

EARLY TRAFFIC LAW. It shall not be lawful for any person to use or propel on any street in the city after nightfall any automobile or similar machine unless such person shall display attached to said machine at least two lighted lamps. Columbus, GA
German Apple Cake

2 eggs
1 C vegetable oil
2 C sugar
1 tsp vanilla
1 tsp baking soda
1 1/2 tsp water
2 C flour
1 tsp cinnamon
1/2 tsp salt
1 C chopped nuts
4 C peeled and thinly sliced apples

Frosting:
1 pkg (3 oz) cream cheese
1 1/2 Tbl melted butter (or margarine)
1 C powdered sugar
1/2 tsp vanilla

Directions:
In a large mixing bowl, beat eggs with oil until foamy; stir in sugar, vanilla, baking soda (dissolved in the water), flour, cinnamon and salt. Fold in the apples and nuts—batter will be thick. Pour into a greased 9 x 13 inch pan and bake. Prepare the frosting by blending all the ingredients together; spread over cooled cake.

Betty Ellis
Sales Department
Desserts

Hot Fudge Pudding Cake

3/4 C sugar
1 C flour
2 Tbl cocoa powder
2 tsp baking powder
1/4 tsp salt
1/2 C milk
2 Tbl melted shortening
1 C chopped nuts
1 C packed brown sugar
1/4 C cocoa powder
1 3/4 C hot water

Directions:

Comments:
As this recipe bakes it forms a brownie-like cake layer over a chocolate fudge pudding-like sauce. Very rich and very yummy.

Diana Ossi
Supplement Department
Japanese Fruit Cake

2 C sugar
1 C butter, softened
6 eggs, separated
3 C self-rising flour
1 tsp, each, ground cloves, cinnamon, nutmeg
1 C milk
1 C chopped pecans

1 box (12 oz) dark raisins
2 C sugar
4 Tbl all-purpose flour
1 1/2 C boiling water
1/2—3/4 C pineapple tidbits, drained
2 oranges, cut-up into small pieces
2 C coconut

Directions:
Preheat oven; grease and flour four 8 or 9-inch round cake pans. Cream 2 cups sugar and 1 cup butter together until well blended. Beat eggs; add blending in well. Sift together spices and self-rising flour; add alternately with milk to creamed mixture. Combine raisins and nuts; roll in some flour to coat; stir into batter. Beat egg whites until stiff and fold into batter until well incorporated. Divide evenly between the four pans and bake. Cool 10 minutes in pans and then turn out onto wire racks to cool completely. To prepare filling, mix 2 cups sugar and 4 tablespoons flour; combine with pineapple and orange pieces; add to hot water in a saucepan and cook until thick. Add 1 cup coconut and cook an additional 10 minutes. Cook on low to avoid burning mixture. Cool then frost cake. Sprinkle remaining cup of coconut on top and sides of cake.

Comments:
This was my mother-in-law’s cake recipe and she always baked it at Christmas.

Martha Scott
Production
Desserts

350° Oven
30 Minutes
Serves 8

Mayonnaise Cake

2 C cake flour (can substitute all-purpose flour)
1 1/2 cups sugar
1 cup warm water
2 tsp baking soda
1 C mayonnaise
1/2 tsp salt
1 tsp vanilla
3 Tbl baking cocoa

Directions:
Mix mayonnaise and sugar in a large mixing bowl. Alternately stir in dry ingredients and water. Beat until smooth; add vanilla. Grease pan (a 10-inch iron skillet works best) well and flour. Pour batter into pan and bake for 30 minutes or until knife or toothpick comes out clean when inserted in cake one-half from center to edge. Cake should bounce back when gently poked.

Comments:
Inserting waxed paper cut to fit bottom of pan, after greasing, is helpful since this cake likes to stick.

Barbara Kay Cranford
Minute Indexing
Mrs. Martin’s Karidopita Cake

1 C chopped walnuts 4 eggs slightly beaten
2 C biscuit mix 1 C milk
1 Tbl grated orange peel 1 C vegetable oil
2 tsp baking powder Syrup for topping:
1 C sugar 1 1/2 C sugar
1 tsp ground cinnamon 1 1/4 C water
1/4 tsp ground cloves 4 Tbl lemon juice
1/2 tsp ground nutmeg

Directions:
For cake, combine walnuts, biscuit mix, orange peel, baking powder, sugar, cinnamon, cloves and nutmeg in a large mixing bowl. Make a well in the middle of the dry ingredients; mix together eggs, milk and oil and pour into well. Stir with spoon until well-mixed. Pour into a lightly greased 9 x 13 inch baking pan and bake. While cake is baking, combine syrup ingredients in a small saucepan and bring to a boil. Set aside to cool. When cake is done remove from oven; pour cooled syrup over top.

Comments:
Mrs. Martin, my mother’s friend who owned a Greek restaurant in Kingsport, Tennessee, adapted this recipe from a traditional Greek recipe.

Margaret L. Schumacher
Supplement Department
Desserts

325° Oven
1 Hour
Serves 12+

Orange Pound Cake

1 C Crisco; or use 1/2 C Crisco and 1/2 C unsalted butter
(do not substitute oil)
1 3/4 C sugar
2 C plain flour or cake flour
1 tsp salt
5 eggs
5 Tbl frozen condensed orange juice (do not dilute)
1 Tbl vanilla

Directions:
Cream Criso and sugar in a large mixing bowl. Combine flour and salt; add flour mixture and eggs alternately. Add orange juice and vanilla. Pour into a prepared 10-inch tube pan and bake. Check for doneness by inserting cake tester.

Comments:
You can frost this cake or eat as is. This is a good cake to freeze. It seems to get more moist when frozen.

Frances Ward
Indexing Department
Pea-Pickin’ Cake

1 box (18.25 oz) golden yellow cake mix
1 can (11 oz) Mandarin oranges, undrained
4 eggs
1 1/2 C cooking oil
1 container (12 oz) Cool Whip
1 can (20 oz) crushed pineapple, undrained
1 small box instant vanilla pudding

Directions:
Preheat oven and prepare three 8 or 9-inch round cake pans with food release. Beat together first four ingredients until well blended. Divide batter evenly between the three pans and bake. For filling, combine pineapple and pudding; fold in Cool Whip; spread between and on top of cooled cake layers, stacking to form a 3-layer cake. Refrigerate overnight before serving.

Francine King
Code Department
Desserts

325° Oven
25—30 Minutes
Serves 8—10

Pig-Out Cake

1 box (18.25 oz) Duncan Hines yellow, butter cake mix
4 eggs
1/2 C vegetable oil
1 can (11 oz) Mandarin oranges, undrained
1 container (8 oz) Cool Whip
1 can (20 oz) crushed pineapple, undrained
1 lrg box (5.1 oz) instant vanilla pudding

Directions:
Mix together first four ingredients and beat for 2 minutes on medium speed. Divide evenly into three 9-inch round baking pans, sprayed with food release; bake. After 10 minutes remove from pans and cool thoroughly on wire racks. Combine pineapple and pudding together with a spoon until thick and well blended. Fold in Cool Whip and frost cake into a 3-layer cake. Refrigerate at least 4 hours before serving. Then “pig-out”!!

Pattie Smith
Supplement Department
Desserts

350° Oven
40 Minutes
Serves 12—16

Pineapple Nut Cake

2 C flour
1 can (20 oz) crushed pineapple, drained
2 C sugar
2 tsp baking soda
2 eggs
1 C chopped walnuts

Frosting:
8 oz pkg cream cheese, room temperature
1/2 C butter, room temperature
1 Tbl vanilla
1 1/2—2 C confectioner’s sugar

Directions:
Preheat oven and grease and flour a 9 x 13 inch pan. Stir all ingredients together and pour into pan; bake. Make frosting by whipping cream cheese and butter together. Add vanilla and enough sugar to make icing spreadable. When cake has cooled, frost.

Comments:
Very easy and very good.

Diana Ossi
Supplement Department
Desserts

Pistachio Cake - Low Cholesterol 💚

1 box (18.25 oz) butter recipe yellow cake mix
1 C (8 oz container) fat-free sour cream
1/2 C applesauce
1 carton egg substitute (equals 4 eggs)
1 pkg (4-serving size) pistachio instant pudding
1/2 C packed brown sugar
2/3 C chopped pecans
2 tsp ground cinnamon

Directions:
DO NOT preheat oven. Spray a bundt or 10-inch tube pan with cooking spray. Beat together first 5 ingredients. In a separate bowl, mix together last 3 ingredients. Sprinkle half of the sugar/nut mixture in the prepared pan. Spoon in batter. Top with remaining sugar/nut mixture. Put in COLD oven, turn oven on to 325 degrees, and bake. Cool in pan 15 minutes before turning out onto serving plate.

Comments:
I have shared this recipe from my mother with several people. It has been made with chocolate cake mix/chocolate pudding and other variations. I prefer it as written. It is truly supposed to have a greenish tint. Enjoy!

Mary Renfroe
Supplement Department
**Punch Bowl Cake**

1 box (18.25 oz) yellow cake mix baked as a sheet cake and cooled  
1 can (20 oz) cherry pie filling  
1 can (20 oz) crushed pineapple, drained  
1 lrg pkg (5.1 oz) vanilla pudding, prepared  
1 container (12 or 16 oz) Cool Whip  
1 pkg coconut  
1 C chopped nuts

**Directions:**  
Crumble half of the cake into the bottom of a 6-quart capacity glass bowl. Layer with one-half of the pineapple, cherry pie filling, vanilla pudding, Cool Whip, coconut and nuts. Repeat layer.

**Comments:**  
Flavors can be varied: e.g., chocolate cake, chocolate pudding, dark cherry pie filling, chocolate chips, etc. You decide!

**Betty Ellis**  
**Sales Department**
Desserts

Quick Mocha Cake

1 3/4 C flour
2 C sugar
3/4 C baking cocoa
2 tsp baking soda
1 tsp baking powder
1 tsp salt
2 eggs
1 C brewed, or made from instant, coffee
1 C milk
1/2 C vegetable oil
1 tsp vanilla

Directions:
Preheat oven and spray a 9 x 13 x 2 inch baking pan with food release. Place all the dry ingredients into a large mixing bowl and blend. Add the wet ingredients and beat on medium speed 2 minutes. Pour into pan and bake. When cool, frost with your favorite icing.

Comments:
Couldn’t be easier (takes about 10 minutes to prepare) and the cake is nice and moist.

Diana Ossi
Supplement Department
Red Velvet Cake

2 Tbl baking cocoa  2 1/2 C flour
2 oz bottle red food coloring  1 1/2 tsp baking soda
1/2 C shortening  1 Tbl white vinegar
1 1/2 C sugar  1/2 C butter, softened
2 eggs  8 oz cream cheese, softened
1 tsp salt  1 tsp vanilla
1 tsp vanilla
1 C buttermilk

Directions:
Preheat oven and grease and flour two 9-inch round cake pans. Make a paste of the cocoa and food coloring; set aside. In a large mixing bowl, cream shortening, sugar and eggs. Mix salt, vanilla and buttermilk; add alternately with flour. Add cocoa paste. Mix soda and vinegar and fold into cake batter. Pour evenly into the prepared pans. Bake 25 minutes or until done. Wait 10 minutes before removing from pans onto wire racks to cool. When cooled, ice with cream cheese frosting as follows: In mixing bowl, cream the butter, cream cheese and vanilla. Gradually add powdered sugar until desired consistency is reached. Carefully slice off the rounded top of each cooled layer to make a flat surface. Fill and frost into a 2-layer cake.

Quin Cato
Former Employee
Desserts

Sour Cream Pound Cake

3 C flour
1 tsp salt
1/4 tsp baking soda
2 sticks butter
3 C sugar
6 eggs
1 tsp vanilla
1 C (8 oz container) sour cream

Directions:
Preheat oven and spray a 10-inch tube pan with food release. Sift flour and measure. Sift again with salt and baking soda; set aside. In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating after each addition. Add flavoring. Add dry ingredients alternately with sour cream. Pour batter into pan and bake. Cake is done when cake begins to shrink from sides of pan.

Hazel Stanphill
Code Department
Swedish Nut Cake

2 C flour
2 C sugar
1 1/2 tsp baking soda
2 eggs
1 tsp vanilla
1 C chopped nuts
1 can (20 oz) crushed pineapple, undrained

Directions:
Preheat oven and prepare a 9 x 13 inch glass baking dish with food release. Mix together flour, sugar, and baking soda. Beat together eggs and vanilla; add to dry ingredients along with pineapple and nuts. Bake and cool. Frost with cream cheese icing.

Carolyn McCleeary
Code Department

JAIL HOUSES. The jail, when not in use, shall be open for domino players to use. Clifton, TX
Desserts

350° Oven
45 Minutes
Serves 8—10

The “Best” Carrot Cake

1 C sugar
1/2 C vegetable oil
1 1/2 C flour
2 tsp baking powder
1 tsp cinnamon
1/2 tsp baking soda
1/4 tsp salt
1 C grated carrots
2 eggs
1/2 C chopped walnuts
1/2 C raisins

Directions:
Preheat oven; spray a 9 x 5 inch loaf pan with food release. With a large mixing spoon stir together sugar and oil in a large mixing bowl. Add flour, baking powder, cinnamon, baking soda, salt and carrots; mix together well. Add eggs and mix until well blended; fold in nuts and raisins. Pour into pan and bake. Cool in pan 10 minutes before removing to cool on a wire rack.

Comments:
This cake is good plain or with a cream cheese frosting.

Diana Ossi
Supplement Department
White Fruit Cake

2 C butter (4 sticks), softened  1 box (16 oz) golden raisins
4 C sugar  1/2 lb candied red cherries
6 eggs, beaten  1/2 lb candied green cherries
4 C flour  1/4 lb candied pineapple
2 tsp baking powder  2—3 oz lemon extract
1/2 tsp salt  Clear Karo syrup
1 lb + 1 C broken pecans

Directions:
Preheat oven. Prepare four 8 x 4 inch aluminum foil loaf pans by lining them each with waxed paper. Do not grease pans. With an electric mixer, cream butter and sugar together in a very large bowl. Add eggs and mix thoroughly. Combine flour, salt and baking powder in a separate bowl. Combine fruits and nuts in another bowl. Switch to a wooden spoon to mix and alternately add flour mixture and fruit/nut mixture to the batter. When all the flour is incorporated, add lemon extract. Divide batter evenly between the pans. Decorate tops with fruit and nuts if so desired before baking. Bake two hours for the four loaves. Thicker cakes bake longer. When cakes are done and have been removed from the oven, to form a glaze, pour Karo syrup over them while still warm.

Comments:
Fruit cakes can be stored in the refrigerator 1 to 2 months. This is my grandmother's recipe.

Susan Glant  
Code Department
Desserts

350° Oven
10/70 Minutes
Serves 12+

Autumn Cheesecake

1 C graham cracker crumbs
1/2 C finely chopped pecans
3 Tbl sugar
1/2 tsp ground cinnamon
1/4 C (1/2 stick) margarine, melted
2 pkgs (8 oz size) softened cream cheese
1/2 C sugar
2 eggs
1/2 tsp vanilla
4 C peeled apples, thinly sliced
1/3 C sugar
1/2 tsp ground cinnamon
1/4 C chopped pecans

Directions:
Preheat oven. Mix together well the first five ingredients; press into the bottom of a 9-inch springform pan. Bake 10 minutes. Beat cream cheese and 1/2 cup sugar on medium speed with electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla; pour over crust. Combine 1/3 cup sugar and 1/2 teaspoon cinnamon and toss with apples; spoon over cream cheese layer. Sprinkle with 1/4 cup chopped pecans. Bake 70 minutes. Loosen cake from rim of pan with a knife. Cool before removing rim. Refrigerate several hours before serving.

Bruce Anderson
Former Employee
Cheesecake

**Crust:**
1 C flour
1/4 C sugar
1/2 tsp dried lemon rind
1/4 tsp vanilla
1 egg yolk
3/4 stick butter, softened

**Filling:**
5 pkgs (8 oz size) cream cheese, at room temperature
1 3/4 C sugar
3 Tbl flour
1 Tbl dry lemon rind
1 tsp vanilla
1/4 tsp nutmeg
5 eggs
2 egg yolks
4 Tbl heavy cream

**Directions:**
Blend crust ingredients until well mixed and press into the bottom of a 9 to 10-inch spring-form pan. Bake 10 minutes at 400 degrees. In a large bowl, with the electric mixer on low the entire time, mix cream cheese until smooth. Add sugar slowly, mixing until once again smooth. Add flour, lemon and vanilla. Add whole eggs one at a time, blending each in thoroughly. Add 2 yolks at same time and blend. Add cream last. Pour into pan and bake 10 minutes at 450 degrees. Lower oven to 250 degrees and bake 1 hour. Remove pan to wire rack to cool and then refrigerate 5 to 8 hours to chill completely. May be served plain or topped with any flavor pie filling, which would be good if cake should crack (not unusual for this to happen).

**Comments:**
This is not low-cal by any means, but if you are a cheesecake lover or know one, this is THE one to make.

*Diana Ossi*
*Supplement Department*
Desserts

350° Oven
35—40 Minutes
Serves 8

Pumpkin Layer Cheesecake

2 pkgs (8 oz) cream cheese, softened
1/2 C sugar
1/2 tsp vanilla
2 eggs
1/2 C canned pumpkin
1/2 tsp ground cinnamon
Dash, each, nutmeg, cloves
1 ready-to-use graham cracker crumb crust (9-inch)

Directions:
Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Stir pumpkin and spices into 1 cup of the batter; pour remaining plain batter into crust. Top with pumpkin batter. Bake until center is almost set. Cool and refrigerate overnight.

Debbie Housser
Information Systems
Mini Cheesecakes

12 vanilla wafers
2 pkgs (8 oz size) cream cheese, softened
1/2 C sugar
1 tsp vanilla
2 eggs

Directions:
Line muffin tin with foil liners. Place one vanilla wafer in bottom of each liner. Mix cream cheese, sugar, vanilla and eggs with a hand-mixer on medium speed until well mixed. Spoon mixture over wafers filling muffin cups 3/4 full; bake. Remove from pan when cool, then chill well. Top with pie filling, fresh fruit, preserves, nuts or chocolate before serving.

Comments:
You can substitute the vanilla wafers with ginger snaps or chocolate wafers for a change in flavor.

Malinda Allen
Production Support
“Mama’s” Icebox Fruitcake

1 box (16 oz) vanilla wafers
1 can (14 oz) sweetened condensed milk
1 box (16 oz) raisins
1 1/2 C chopped pecans
1 can (3.5 oz) grated coconut
1 bottle (10 oz) maraschino cherries, drained and sliced

Directions:
Crush vanilla wafers and place in a large mixing bowl; pour condensed milk over them; let stand for 2 hours. Add the other ingredients (you can add an additional pound of candied fruit mixture to cake if desired), then mix well. Pack into a 9 x 5 inch loaf pan and refrigerate overnight.

Comments:
This was my favorite dessert when I was a child. Not only was it good but I could make it myself.

Dan Pyle
Indexing Department
Apple Spice Cake Trifle

1 box (18.25 oz) spice cake mix
1 1/4 C cinnamon applesauce
3 eggs
1/3 C vegetable oil
1 can apple pie filling
1 Tbl butter
7 tsp cinnamon, divided
3 C cold milk

1 pkg (5.1 oz) instant vanilla pudding
1 envelope whipped topping mix
1 container (12 oz) Cool Whip
1/2 C chopped walnuts
1/4 C English toffee bits or almond brickle chips

Directions:
In a mixing bowl, combine dry cake mix, applesauce, eggs and oil; beat on medium speed for 2 minutes. Pour into greased 9 x 13 inch pan; bake at 350 degrees for 35 to 40 minutes or until a toothpick inserted near the center comes out clean; cool on wire rack. In saucepan, cook pie filling, butter and 1 teaspoon of the cinnamon until butter is melted; stir until well blended; cool. In a mixing bowl, combine milk, pudding mix, topping mix and remaining cinnamon. Beat on high until thickened (about 5 minutes); let stand for 5 minutes. Spread one-third of the topping mixture in a 6-quart bowl. Cut cake into cubes; place half over the topping mixture. Top with one-half of the fruit mixture, walnuts and pudding mixture. Repeat layers, ending with remainder of topping mixture. Sprinkle with toffee or almond brickle bits; cover and chill at least 2 hours.

Betty Ellis
Sales Department
Desserts

350° Oven
30 Minutes
Serves 12—16

**Lemon Bars**

1 C butter  
2 C flour  
1/2 C powdered sugar  
1/4 tsp salt  
4 eggs  
2 C sugar  
5 Tbl lemon juice  
Zest of 2 lemons (chopped fine)  
Zest of 1 orange (chopped fine)

**Directions:**
Blend butter, powdered sugar, flour, and salt; press into a 9 x 13 inch pan. Bake for 5 minutes (be careful not to let the top brown); remove from oven and cool for at least 5 minutes. Beat together the eggs, sugar, lemon juice and zest and pour over the pastry. Bake for 25 minutes. While still warm, sprinkle with powdered sugar. Cut into squares.

*Frances Ward*  
*Indexing Department*
Tropical Toffee Bars

1/4 C butter, softened
1/4 C shortening
1/2 C brown sugar
1 C all-purpose flour
2 eggs
1 C brown sugar
1 tsp vanilla
2 Tbl all-purpose flour
1 tsp baking powder
1/2 tsp salt
1 C chopped macadamia nuts
1 C shredded coconut

Directions:
Preheat oven. Beat together butter, shortening, and half-cup brown sugar in a medium bowl on medium speed until thoroughly combined. Beat in 1 cup flour until blended. Press dough into bottom of an ungreased 9 x 13 x 2 inch pan. Bake 10 minutes. While dough is baking, beat eggs on medium speed. Add, on low speed, 1 cup brown sugar, vanilla, 2 tablespoons flour, baking powder, salt, nuts, and coconut. Spread onto top of partially baked dough. Bake 25 minutes or until golden brown. Cool slightly; cut into 1 x 3-inch bars.

Margie Ford
Code Department
Easy Brownies

1 C butter or margarine
2 C sugar
2 tsp vanilla
4 eggs
3/4 C baking cocoa
1 C flour
1/2 tsp baking powder
1/4 tsp salt
1 C chopped nuts (optional)

Directions:
Preheat oven and prepare a 9 x 13 x 2 inch baking pan with food release. In a large saucepan, melt butter and remove from heat; stir in sugar and vanilla. Add eggs one at a time, beating well after each addition. Add cocoa and beat until well mixed. Add flour, baking powder and salt; beat well. Stir in nuts, if desired, and pour into pan. Bake 25 to 30 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Cut into bars 6 down and 6 across.

Comments:
These brownies are simple to make, and they’re better than anything you can find in a box.

Ellen Andrews
Supplement Department
Desserts

350° Oven
30 Minutes
Serves 16

Peek-A-Boos

1 1/2 C sugar
1 C margarine, softened
4 eggs
2 C flour
1 can (16 oz) cherry pie filling (or flavor of choice)
Confectioner's sugar

Directions:
Preheat oven and spray a 9 x 13 inch pan with food release. In a large mixing bowl, cream together sugar and margarine. Add eggs and mix in well. Add flour and mix in well. Spread batter in pan. Dot filling by teaspoonfuls on top of batter so that when the cake is finally cut there will be some in the center of each piece. Bake. Cool and cut into 16 servings. Sprinkle with confectioner's sugar.

Comments:
Easy and my children always liked this.

Diana Ossi
Supplement Department
Lemon Snowflakes

1 box (18.25 oz) lemon cake mix with pudding
1 egg
2 1/4 C Cool Whip
Confectioners’ sugar

**Directions:**
Combine cake mix, egg, and whipped topping. Beat at medium speed until blended (batter will be sticky). Drop by teaspoonfuls into confectioners’ sugar and roll lightly to coat. Place on ungreased cookie sheets and bake until golden brown.

*Betty Ellis*
*Sales Department*

EATING WATERMELON. It shall be unlawful for any person to eat watermelons or cantaloupes on the sidewalks or curbings in the City of Mayfield, except on the sidewalk and square between Broadway and South streets, and that they shall place the rinds in the barrels placed therefore for that purpose. Mayfield, KY
Desserts

350° Oven
30 Minutes
Serves 12—24

Cinnamon Cheese Squares

2 pkgs (8 oz size) cream cheese, softened
2 large pkgs (8-count size) crescent rolls
1 egg
1 tsp vanilla
1 C sugar
1 tsp cinnamon
1/4 C sugar

Directions:
Flatten one package of crescent rolls in the bottom of a 9 x 13 inch pan. Push seams together to seal. Mix together cream cheese, egg, vanilla and sugar. Pour mixture evenly over the flattened-out crescent rolls. Flatten out second package of rolls and place on top of cream cheese mixture. Combine cinnamon and 1/4 cup sugar; sprinkle over top of rolls; bake. Let cool before cutting into squares. Store in refrigerator.

Clarice Stanfield
Retired
Quick Sugar Sticks

1 C sugar
1/2 C margarine, softened (do not use soft tub margarine)
2 tsp vanilla (variation: 1 tsp vanilla and 1 tsp lemon extract)
1 egg
1 3/4 C all-purpose flour
2 tsp baking powder
1/2 tsp salt
Sugar or decorative sprinkles

Directions:
Preheat oven. Mix first four ingredients in large bowl with spoon. Stir in remaining ingredients. Divide dough into halves. Shape first half into two strips 15 x 3 inches, 3 inches apart on an ungreased cookie sheet. Sprinkle with sugar. Bake until golden. Cool 2 minutes then cut crosswise into 1-inch sticks. Repeat with second half of dough. Store loosely covered.

Comment:
I started making these with my children when they were small; they really enjoyed shaping them. They started making them by themselves, when they were old enough, whenever they wanted cookies for a treat or needed to take some to school for various functions. The dough can also be pressed (moisten your hands) into a sheet-pan (approximately 11 x 15 x 1/2 inches), baked for about 15 minutes, and cut into strips or squares.

Diana Ossi
Supplement Department
Desserts

Chocolate Chunk Cookie Mix in a Jar

1 1/4 C all-purpose flour, mixed with
   1/2 tsp baking soda and
   1/2 tsp salt
1/2 C firmly packed light brown sugar
1/3 C granulated sugar
1 C (6 oz) semi-sweet chocolate chunks or chocolate chips
1/2 C chopped pecans or walnuts

Directions:
Recipe fills a 1 quart wide-mouth canning jar. Layer the ingredients in order given, making sure to pack down each layer firmly and clean inside of jar with a dry paper towel after each layer. Decorate lid as desired with fabric, etc. Attach these instructions to the jar:

"1. In a large mixing bowl, cream together 2/3 cup softened butter or margarine, 1 egg, 1 tsp water and 1/2 tsp vanilla until light and fluffy.
2. Add contents of jar and mix well.
3. Drop by rounded teaspoons onto cookie sheets.
4. Bake at 375 degrees for 8 to 10 minutes or until lightly browned.

Makes about 3 dozen cookies."

Debbie Housser
Information Systems
Desserts

425° Oven
8—10 Minutes
Makes 6 dozen

French Petticoat Cookies

2 C butter (room temperature)
1 C sugar
4 C all purpose flour
1 tsp (heaping) baking powder
1/4 tsp salt
2 Tbl milk
Grated rind of 1 lemon
Powdered sugar

Directions:
Cream butter and sugar in a large mixing bowl. Sift flour and baking powder together several times. Add flour/baking powder and milk in thirds to butter/sugar mixture, combining well after each addition. Add grated lemon rind last. When combined, roll out on lightly floured surface 1/4-inch thick, chill before cutting. Cut into triangles about 2 inches on each side; place on ungreased cookie sheets. Bake until lightly browned. Remove to wire racks to cool. Sprinkle with powdered sugar.

Comments:
This is a good shortbread type cookie recipe. It is said that when Mary Stuart left France to claim her Scottish throne, her attendants brought back with them the recipe for these cookies.

Frances Ward
Indexing Department
Just-the-Best Cookies

3 1/2 C all-purpose flour
1 tsp baking powder
1/2 tsp salt
1 C butter, softened
1 C granulated sugar
1 C packed light brown sugar
1 egg
1 C vegetable oil
1 tsp vanilla
2 C corn flakes
1 C rolled oats
1/2 C coconut
1/2 C chopped pecans
Powdered sugar (optional)

Directions:
Combine flour, baking powder and salt in a medium mixing bowl; set aside. In a very large mixing bowl, beat butter with an electric mixer on medium speed for 30 seconds. Add the sugars; beat until light and fluffy. Add egg and beat until combined. Mix in oil and vanilla. With a large mixing spoon stir in flour mixture. Fold in crushed cornflakes and rolled oats, coconut and pecans. Shape into walnut sized balls (well-rounded teaspoonfuls). Place 3 inches apart on ungreased cookie sheets and flatten each with a fork dipped in water. Bake until lightly golden. Let cookies remain on cookie sheet for 2 minutes then remove to a wire rack to cool. Before serving, dust with powdered sugar, if desired.

Betty Ellis
Sales Department
Desserts

Cocoa Bourbon Balls

1 C finely crushed vanilla wafers
1 C sifted confectioner’s sugar
1 C finely chopped pecans
2 Tbl baking cocoa
2 Tbl light corn syrup
1/4 C bourbon

Directions:
Combine dry ingredients; add corn syrup and bourbon mixing well. Shape into 1-inch balls. Roll in powdered sugar or pecans. Store in a tightly covered can for a few days before serving. Makes about 3 dozen.

Carolyn McCleeary
Code Department
Almond Roca Candy

2 bars (8 oz size) Hershey chocolate bars
1 lb butter or margarine
6—8 oz ground almonds
2 C sugar
2 tsp vanilla

Directions:
Sprinkle half of the ground nuts over the bottom of a large cookie sheet. Grate chocolate on the large side of grater and sprinkle half over the nuts. Cook butter and sugar until it reaches 300 degrees (exactly) on a candy thermometer. Remove from heat and stir in vanilla. Pour over chocolate and nuts. Sprinkle remaining chocolate, then ground nuts on top of mixture. Let cool and break into pieces.

Comments:
This turns out best if made on a day with low humidity. Prior to making candy, put candy thermometer in a pan of water and boil for 10 minutes. Adjust candy thermometer according to boiling point reached after 10 minutes.

Elen Fox
Regional Representative
Desserts

350° Oven
18—20 Minutes
2 Dozen

Gooey Turtle Bars

1 C butter
1 box (12 oz) vanilla wafers, finely crushed
1 pkg (12 oz) semi-sweet chocolate morsels
1 jar (12 oz) caramel topping
1 C coarsely chopped pecans

Directions:
Preheat oven. Combine butter and wafer crumbs in a 9 x 13 inch baking pan; press into pan. Sprinkle with chocolate morsels; drizzle with caramel; sprinkle with pecans. Bake until morsels melt. Cool completely in the pan on a wire rack. Chill at least 2 hours; cut into bars.

Betty Ellis
Sales Department
Peanut Butter Balls

1 qt crunchy peanut butter
1 lb margarine, melted
2 boxes (1 lb size) 4x sugar
3 pkgs (6 oz size) chocolate chips
1 cake paraffin wax

Directions:
In a large mixing bowl, combine margarine, sugar and peanut butter. Make balls about the size of a quarter. In a double boiler, melt paraffin wax and chocolate chips. Dip the balls in the chocolate mixture with toothpicks. Set on waxed paper lined sheet pan, than place in refrigerator to harden chocolate coating.

Comments:
These candies were made every year at Christmas.

Edwina Wynn
Former Employee
Peanut Butter Blobs

1/2 C sugar
1/2 C clear Karo syrup
3/4 C crunchy peanut butter
2 C corn flakes
1/2 C white chocolate chips

**Directions:**
Place syrup and sugar in a medium saucepan; boil stirring together until mixture becomes clear; remove from heat and mix in peanut butter. In a large mixing bowl, pour mixture over corn flakes and chips. Stir to coat well; mixture will be hot. Spoon out by rounded teaspoon onto waxed paper. Let cool. Store in air-tight container.

Malinda Allen
Production Support
Apple Crumb Pie

5—7 tart apples
1/2 C sugar
1 tsp cinnamon
1/2 C sugar
3/4 C enriched flour
1/3 C butter or margarine
1 9-inch unbaked pie shell

Directions:
Pare and core apples; cut in eighths. Arrange in pie shell. Combine 1/2 cup of the sugar with the cinnamon and sprinkle over the apples. Combine the next 1/2 cup sugar with the flour and cut in the butter till crumbly. Sprinkle over apples. Bake in preheated oven. Serve warm with vanilla ice cream.

Comments:
Double this for a 9 x 13 inch pan with no crust. Bake 50 minutes or until apples are tender.

Geneva Hirsch
Code Department
Desserts

325° Oven
10 Minutes
Serves 12

Blue-Do

Crust:
1 C flour
1/2 C brown sugar
1/2 C butter
1 C chopped pecans

Topping:
1 envelope whipped topping
1 Tbl vanilla
3/4 C sugar
12 oz cream cheese
1 can (20 oz) blueberry pie filling

Directions:
Mix crust ingredients together and press into a food release prepared 9x12 baking dish. Bake and cool completely. Mix all the topping ingredients together, EXCEPT the pie filling, and spread on crust. Spread the pie filling over the topping (hence the title “Blue-Do”, but you can use your favorite pie filling flavor) and refrigerate until thoroughly chilled.

Linda Day
Information Systems
Desserts

325° Oven
35—45 Minutes
Serves 6—8

Corn Meal Pie

1 stick butter
1 C brown sugar
1 C granulated sugar
2 heaping Tbl flour
1 heaping Tbl corn meal
1/2 C milk
2 eggs
1/2 C chopped pecans
2 Tbl vanilla
1 9-inch, deep-dish, unbaked pie shell

Directions:
Mix together all the ingredients and pour into the pie shell. Bake, but don’t over-bake. Cool before serving.

Comments:
This tastes like a pecan pie.

Pattie Smith
Supplement Department
Easy Pie

1 container (16 oz) sour cream
1 small pkg (3 oz) sugar-free vanilla pudding
1 small can (8 oz) crushed pineapple, drained
1 small can (11 oz) Mandarin oranges, drained
1 Nilla or graham 9-inch pie crust
1 container (8 oz) Cool Whip

Directions:
Mix together sour cream, and pudding mix. Fold pineapple and oranges into mixture. Pour into pie shell. Chill at least 1 hour before serving.

Karen Roddenberry-Mock
Code Department

FALSE STATEMENTS. It shall be unlawful for any person, firm or corporation within the City of El Paso to make, write or transmit or cause to be written, made or transmitted for the purpose of publication, any false report or false statement about conditions existing in the City of El Paso or of its population or happenings in or about the city. El Paso, TX
Guilt Free Chocolate Pie

2 C semisweet chocolate chips  
1/2 C coffee liqueur  
1 block tofu, silken  
1 tsp vanilla  
1 Tbl honey  
1 9-inch chocolate cookie or graham cracker pie crust

Directions:
Melt the chocolate chips and the coffee liqueur in a double boiler (a small metal bowl over a saucepan of simmering water works just as well). Stir in vanilla. Let stand to cool slightly. Cut the tofu into cubes small enough to fit into a blender easily. Combine tofu, chocolate mixture and honey in a blender (or food processor). Blend until smooth. Taste; you may want to add another tablespoon of honey to adjust sweetness. Pour the filling into the crust and chill for at least 2 hours, or until the filling is set.

Comments:
This chocolate pie is so easy to make and it’s good for you! Tofu is a great source of protein and is rich with all sorts of good things for you (like soy isoflavones and antioxidants).

Pam Green  
Supplement Department
Lemon Pie

2 lrg lemons
2 C sugar
1/4 tsp salt
4 eggs
2 uncooked 9-inch pie shells

Directions:
Wash lemons and slice wafar thin; place in a large mixing bowl and pour sugar over them; let sit 2 hours. Beat the eggs and mix into the lemon-sugar mixture. Pour into one of the uncooked pie shells. Top with the other pie crust and crimp edges; bake at 450 degrees for 15 minutes; turn oven down to 350 degrees and bake for 30 additional minutes, or until golden brown.

Frances Ward
Indexing Department
**Orange Pie**

1 small box coconut pie mix  
1 1/2 C plain flour  
1/2 C Crisco  
2 tsp butter  
1 egg  
2 C sour cream (16 oz container)  
1 can Eagle-Brand sweetened condensed milk  
1/2 C Tang (orange flavored breakfast drink powder)

**Directions:**  
Mix pie mix, flour, Crisco, butter and egg together; press into a  
12-inch pizza pan or 9 x 13 inch pan. Bake at 350 degrees for about  
10 minutes to brown lightly. Cool thoroughly. Combine sour  
cream, condensed milk and Tang; spread over crust. Chill for at  
least 2 hours before serving.

**Comments:**  
Very rich, so cut into small servings.

*Faye Creel*  
*Supplement Department*
Peanut Butter Pie

1 pkg (8 oz) cream cheese, softened
1 jar (12 oz) peanut butter (creamy or chunky)
1 C powdered sugar
1 container (8 oz) Cool Whip
1 9-inch graham cracker pie crust
Hot fudge, chocolate chips and peanuts for garnish

Directions:
In large bowl beat cream cheese until fluffy. Beat in peanut butter and sugar. Fold in whipped topping and spoon into crust. Refrigerate until chilled (at least 5 hours). To serve, drizzle with hot fudge and sprinkle with chips and nuts.

B. J. Moore
Technical Representative
Desserts

Peanut Butter Cream Cheese Pie

1 pie shell (9-inch), baked and cooled
4 oz cream cheese, softened
1/3 C chunky or smooth peanut butter
1 C powdered sugar
1 container (9 oz) Cool Whip

Directions:
Beat cream cheese and peanut butter with powdered sugar until smooth. Fold in whipped topping. Spoon into pie shell and chill thoroughly before serving.

Comments:
A graham cracker crust can be used in place of the baked pie shell.

Carolyn McCleeary
Code Department
Desserts

325° Oven
30/10 Minutes
Serves 6—8

Sour Cream Pie

1 9-inch graham cracker pie crust Salt (a dash)
8 oz cream cheese 2 eggs
1/2 C sugar 1 C sour cream
1 Tbl lemon juice 2 Tbl sugar
1/2 tsp vanilla 1/2 tsp vanilla

Directions:
In a medium mixing bowl, soften the cream cheese; beat until fluffy. Gradually blend in 1/2 cup sugar, lemon juice, 1/2 teaspoon vanilla and salt. Add 2 eggs, one at a time and beat after each. Pour filling into graham cracker crust and bake until set (20 to 25 minutes). Combine sour cream, 2 tablespoons sugar and 1/2 teaspoon vanilla. Spoon over top of pie and bake 10 minutes longer. Cool, then chill for several hours before serving.

Comments:
This recipe originally came from Florence Reeves. She was a feisty woman who worked in the bindery for many years. She retired in May of 1987 and recently died. She was a real good country cook and she took pride in what was served. When we had a special dinner, she was the person responsible for organizing it. She did most of our Thanksgiving dinners for a long time. At those dinners she expected everyone to cook from scratch what they brought. I remember one year someone brought an unopened can of string beans. She was upset.

Evelyn Jefferson
Production Support
Desserts

450/325° Oven
10/45 Minutes
Serves 8

Sweet Potato Pie

3 large sweet potatoes, baked
1/2 tsp ground nutmeg
1 tsp ground cinnamon
1/2 tsp ground allspice
1/2 tsp ground ginger
3 eggs
1 can evaporated milk
1 tsp vanilla
1 C light brown sugar
1/2 tsp salt
1 Tbl flour
1 9-inch, deep-dish, unbaked pie shell

Directions:
Remove potatoes from their skins and mash; combine with all other ingredients, mixing well. Pour into pie shell. Bake at 450 degrees 10 minutes, then lower heat to 325 degrees and bake 45 minutes or until knife inserted in center comes out clean. Serve warm or cold; plain or with whipped cream.

Hazel Stanphill
Code Department
Desserts

350° Oven
45 Minutes
3 Dozen

Nutty Baklava

- 1 pkg (17.25 oz) frozen phyllo pastry, thawed
- 1 1/4 C butter, melted
- 1 1/4 C flaked coconut, lightly toasted
- 1/2 C finely chopped macadamia nuts, toasted
- 1/2 C finely chopped pecans
- 1/2 C firmly packed brown sugar
- 1 tsp ground allspice
- 1 C sugar
- 1/2 C water
- 1/4 C honey

Directions:

Butter a 13 x 9 x 2 inch baking pan. Cut phyllo in half crosswise, and cut each half to fit pan. Discard trimmings. Cover phyllo with a slightly damp towel. Layer 10 sheets of phyllo in pan, brushing each sheet with melted butter. Combine coconut, both kinds of nuts, brown sugar and allspice; stir well. Sprinkle one-third of nut mixture over phyllo in pan. Top with 10 more sheets of phyllo, brushing each sheet with melted butter. Repeat procedure twice with remaining nut mixture, phyllo, and butter, ending with buttered phyllo. Cut into diamond shapes using a sharp knife. Bake 45 minutes or until top is browned. Let cool completely. Combine sugar, water, and honey in a medium sauce pan. Bring to a boil; reduce heat, and simmer 5 minutes. Remove from heat and drizzle over baklava. Cover and let stand at room temperature 24 hours.

Missy Cone
Supplement Department
Aunt Judy’s Apple Dumplin’s

2 lrg cans (8 count) crescent rolls
3—4 Granny Smith apples
1 C sugar
1 C “Sprite” soda
1 stick butter
Cinnamon sugar

Directions:
Preheat oven; spray a 9 1/2 x 11 inch pan with food release. Cut apples into quarters, and remove core and seeds. Roll one quarter in each crescent roll; place in pan in single-layer rows. Combine sugar, Sprite and butter in saucepan; stir mixture until everything melts and becomes smooth. Pour over rolled-up apples. Sprinkle top generously with cinnamon sugar. Bake until golden brown.

Comments:
Yummy and easy!

Karen Roddenberry-Mock
Code Department
Entrees

Beef, Chicken, Pork, Wild Game
and Meatless Main Meals
Entrees

Backpacker’s Breakfast

1 pkg plain instant grits
1 stick cheese snack
1 beef bouillon cube

Directions:
Cook grits according to package directions in water flavored with the bouillon cube. Add cheese stick, stir and serve.

Jerry Gilmore
Code Department

TATOO ARTISTS. All tattoo artists shall be required to own a nail file. Jacksonville, FL
Brunch Casserole

1 lrg onion, chopped  
1/2 lrg red bell pepper, chopped  
1 lrg green bell pepper, chopped  
1/2 lrg tomato, chopped  
2 Tbl margarine  
1 can (2.25 oz) chopped ripe olives, drained  
1 can (4 oz) sliced mushrooms, drained  
1 lb bulk breakfast sausage  
30 eggs  
1 tsp Adobo (dry seasoning by Goya, found in most grocery stores)  
1 tsp chili powder  
1 dash Tabasco per each egg  
1 tsp garlic powder  
1 tsp black pepper  
1 tsp Kitchen Bouquet  
1/2 tsp blackened seasoning

Directions:
Saute onions, peppers and tomatoes in margarine just until tender; add olives and mushrooms; heat through. Drain off any liquid and push vegetables to the side of the pan; cook sausage in the same pan, breaking meat into small bits as it cooks. Drain fat and mix vegetables with sausage. Break eggs into a large bowl; add the rest of the seasonings; whisk until well combined and eggs are completely scrambled. Prepare a clean skillet with food release, heat pan and soft scramble eggs in 2 cup batches. Add some of the vegetable/sausage mixture to the eggs as they are cooked. Hold the cooked batches in a warm (200 degree) oven until all the eggs have been used up. Stir all the batches together. Serve salsa as a condiment. Serves 20.

Wilma Reed  
Supplement Department
Farmer’s Breakfast

1/3 C chopped onion
1/4 C chopped green pepper
1/4 C butter or margarine
6-8 oz ham, cut into squares or strips
2 medium potatoes, cooked, peeled and cubed
3/4 tsp salt
6 eggs

Directions:
In a large skillet, cook onions and peppers in butter until crisp-tender. Add ham, potatoes, and 1/4 tsp of the salt; cook over medium heat for 10 minutes, stirring occasionally. Whisk together eggs, 2 tablespoons of water, remaining salt and a dash of black pepper; pour over the mixture in the skillet. Cook over low heat, turning occasionally, until eggs are cooked. Serve garnished with parsley, if desired.

Carolyn McCleeary
Code Department
Entrees

375° Oven
35 Minutes
Serves 8—9

Quick Cheese Quiche

2 Tbl butter or margarine
1 small onion, chopped
4 strips of bacon, crisp-cooked and crumbled
3 eggs, lightly beaten
1 C (4 oz) shredded cheddar cheese
1/2 C Bisquick
1 1/2 C milk
1/4 tsp salt
1/2 tsp dry mustard
Dash of cayenne
1 can (3.5 oz) sliced mushrooms, drained (optional)

Directions:

Preheat oven. Butter a 10-inch quiche pan or pie plate or a 9-inch square baking pan. Melt butter in small saucepan; saute onion in butter until transparent. Combine onion, bacon, eggs, cheese, Bisquick, milk and seasonings in a large bowl; mix thoroughly. Stir in mushrooms; pour mixture into prepared pan. Bake 35 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

Betty Ellis
Sales Department
Entrees

425° Oven
16—18 Minutes
Serves 24

Sausage Brunch Muffins

1 lb bulk pork sausage
4 C Bisquick
3/4 C milk
1/2 C water
1 can (4 oz) diced green chilies, undrained
1 egg, beaten
1 can (11 oz) whole kernel corn, drained

Directions:
In a skillet over medium heat, brown sausage; drain and set aside.
In a large bowl, combine Bisquick, milk, water, chilies and egg; mix well. Stir in the corn and sausage. Fill greased (or paper-lined) muffin cups two-thirds full. Bake 16 to 18 minutes or until golden brown. Cool for 5 minutes; remove from pan and serve warm.

Betty Ellis
Sales Department
Scrambled Egg Muffins

1/2 lb bulk pork sausage
12 eggs
1/2 C chopped onion
1/4 C chopped green pepper
1/2 tsp salt
1/4 tsp pepper
1/4 tsp garlic powder
1/2 C shredded cheddar cheese

Directions:
In a skillet, brown the sausage; drain. In a mixing bowl, beat the eggs; add the onion, green pepper, salt, pepper, and garlic powder; stir in the sausage and cheese. Spoon by one-third cupfuls into greased muffin cups. Bake 20 to 25 minutes or until a knife inserted near the center comes out clean.

Betty Ellis
Sales Department
Strata

9 slices bread, cubed
1 1/2 Tbl minced onion
1 lb sharp cheddar cheese, grated
3 eggs
3 C milk
1 tsp dry mustard
1 tsp Worcestire sauce
1/2 tsp, each, salt and pepper
1 C sliced mushrooms
One of the following:
   1/2 lb bacon or sausage, cooked and crumbled
   1 C cubed ham, turkey, chicken, shrimp or crab, cooked

Directions:
Butter a 9-inch square baking dish. Layer bread, onion, cheese, then meat. Beat eggs, milk and seasonings together. Pour over bread mixture. Cover and refrigerate overnite. Bake. Dish is done when it is puffed and the center is set.

Janet Cramer
Supplement Department
The End of an Era

Technology has dramatically changed the publishing industry, and MCC is no exception. One of the most memorable changes brought on by technology was the end of linotype machines. At one time MCC operated 14 linotype machines. To operate one, a person sat in front of a keyboard with a key representing a different letter and font. For example, a capital “A” had a different key from a lower case “a.” The skill required to efficiently operate a linotype machine was a combination of machinist, typist and typographer. The day MCC loaded our linotype machines on a truck for hauling to the scrap yard is a day that will be forever etched in the memories of those who witnessed the event. It was a day when the relentless march of change was impressed upon us, but also a day when grown men cried.
Cabbage-Beef Casserole

1 lb lean ground beef
2 medium onions, chopped
1 medium head green cabbage (about 2 lbs) coarsely sliced
2 medium carrots, thinly sliced
1/4 tsp black pepper
2 1/2 tsp salt
3/4 C regular raw rice
1 can (14 oz) beef broth
1/2 C water

Directions:
In a 5-quart Dutch oven over high heat, cook ground meat and onions until meat is well browned and pan juices have evaporated, stirring occasionally. Remove from heat and add cabbage, carrots, pepper and salt; toss to mix well. Pour rice into a 3-quart casserole dish; spoon meat mixture on top of rice; pour beef broth and water over mixture. Cover and bake. To serve, stir ground beef mixture with rice to mix well.

Linda Davis
Code Department
Entrees

Cola Roast

1—3 lb roast (inexpensive cuts work best)
1 pkg dry onion soup mix
1 can Coca-Cola (do not use diet)

Directions:
Place roast in a crockpot. Shake soup mix over the top of the meat. Pour the soda over the meat. Cook on low for 7 hours. Serve over rice, noodles or potatoes.

Comments:
This is the world’s easiest supper!

Debbie Housser
Information Systems
Cool Stew

1 lb hamburger
1/4 C chopped onion
1/4 C chopped bell pepper
1 can condensed vegetable soup, undiluted
3 C hot mashed potatoes

Directions:
Saute hamburger, onion and bell pepper until all traces of pink is gone from meat. Add soup, cover and simmer until well heated (approximately 15 minutes). Serve over mashed potatoes.

Betty Ellis
Sales Department
Dad’s “Hot Dog” Chili

2 lbs ground beef
1 lb ground pork
2 C chopped onion
2 cans tomato soup, undiluted
1/2 C water
2 Tbl Worcestershire sauce
1 1/2 tsp salt
2—6 Tbl chili powder
Hot sauce to taste

Directions:
Brown beef, pork and onions in a large, heavy skillet or Dutch oven. Drain off excess fat. Add the rest of the ingredients; heat to boiling over medium heat; reduce heat and simmer for at least 30 minutes. Serve on hot dogs, or over pinto or kidney beans.

Comments:
Great served with extra chopped onions and corn bread on the side.

Ellen Andrews
Supplement Department
Entrees

Easy Skillet Dinner

1 lb ground beef or turkey
2 medium onions, chopped
1 medium bell pepper, chopped
2 cans (14.5 oz) stewed tomatoes
1 tsp sugar
1 C frozen green peas or corn (may use equivalent amount canned vegetable, drained)
3 medium potatoes
Salt and pepper to taste

Directions:
Peel and dice potatoes; cook until tender. While potatoes are cooking, in a large skillet, brown ground meat with onions and peppers until meat is no longer pink; drain any fat. Add tomatoes and sugar; simmer on low 15 minutes. Add drained potatoes and vegetable. Cook 5 to 10 minutes more, or until vegetable is cooked or heated through. Salt and pepper to taste before serving.

Diana Ossi
Supplement Department
**Entrees**

**Fast and Easy Chili for Two**

1/2 lb lean ground beef  
1 Tbl minced dry garlic  
1 1/2 tsp broiled steak seasoning  
1 can (16 oz) Joan of Arc spicy chili beans  
1 can (15 oz) Hunts Seasoned Diced Tomato Sauce for Chili  
1/4 C shredded cheddar cheese  
1/4 C diced onion  
1 Tbl brown sugar (optional, if you like your chili a little sweeter)

**Directions:**

Place ground beef, garlic and steak seasoning in a 2-quart sauce pan.  
Cover and cook on medium heat for 5 minutes. Break up large pieces. Add beans and tomato sauce; simmer 15 minutes.  
To serve, place in bowls and sprinkle with cheese and/or onions.

**Comments:**

This is a good, fast meal for people that are currently “not into cooking.” It’s high fiber, high protein and low fat if you use 4% fat ground beef. It will really feed 3 people adequately.

**Faith Martin**  
**Information Systems**
Glorious Mess

2 lbs ground beef
1 medium onion, chopped
1 can (15 oz) tomatoes
1/2 tsp thyme
1/2 tsp oregano
1/2 tsp cumin
1 tsp Worcestershire sauce
1 1/2 tsp salt
1/2 tsp black pepper
1 bay leaf
1/2 can cream of mushroom soup
1 can pinto beans
1 bag Frito corn chips
1/2 lb cheddar cheese, grated
1/2 head lettuce, shredded
2 fresh tomatoes, seeded and chopped
1 bunch green onions, sliced

Directions:
Brown the onion in a small amount of oil; remove from pan and set aside. Brown the ground beef in the same pan. Add onions back to the pan with the meat. Add the canned tomatoes, spices and seasonings. Cover and cook over low heat for one hour. Add the soup and beans; heat through. To serve, place remaining ingredients in separate bowls. Assemble a serving by placing corn chips in the bottom of a bowl, spooning some meat mixture on top, and garnishing with remaining toppings as desired.

Comments:
I don’t know the original name for this dish, but the story behind the current name is this...Someone in my mother’s family took this dish to a church dinner. When the minister saw it, he exclaimed, “Oh, what a glorious mess!” and the name stuck. Part two of this story is that my daughter was young when I had a friend named Gloria. You guessed it - my daughter thought the name of the dish was “Gloria’s Mess”.

Stephanie Gayhart
Sales Department
Entrees

350° Oven
30 Minutes
Serves 4

Idaho Pie

Mashed potatoes made from 3—4 large spuds
1 can cream of mushroom soup
1 can (15 oz) corn, drained, reserve liquid
1 lb ground beef or turkey
1 medium onion, sliced
1/2 C dried bread crumbs or crushed potato chips

Directions:
Cook meat and onions in a frying pan until meat is no longer pink and onions are tender; drain. Spray a 2-quart casserole dish with food release; spread bottom and sides with mashed potatoes so a 1 1/2-inch thick shell is formed. Spread undiluted soup on top of potatoes. Place corn on top of soup. Using half of the reserved vegetable liquid, pour it over the corn. Spread the meat and onion mixture over the corn. Top with crumbs or chips and dot with butter. Bake until bubbly.

Diana Ossi
Supplement Department
Entrees

Meat Loaf

1 1/2 lbs ground beef
1 C Italian bread crumbs (Progresso)
4 oz tomato sauce
Chopped onion to taste
1 egg
1 1/2 tsp salt
1 Tbl Worcestershire sauce
1/8 tsp pepper
1/4 C water
2 Tbl brown sugar
2 Tbl mustard
1 Tbl vinegar
4 oz tomato sauce

Directions:
Combine ground meat, bread crumbs, 4 ounces of tomato sauce, onion, egg, salt, Worcestershire sauce and pepper in a medium mixing bowl blending together well. Form into a loaf and place in an 8 x 8 inch pan. In a small mixing bowl, combine together water, brown sugar, mustard, vinegar, and 4 ounces of tomato sauce; pour over meat loaf; bake.

Elen Fox
Regional Representative
375° Oven
25—30 Minutes
Serves 4—6

Meat-za Pie

1 lb ground beef
2/3 C evaporated milk
1/2 C dry bread crumbs (Italian flavored is good)
1/2 tsp garlic powder
1/2 tsp salt
1/3 C catsup
1 can (3 oz) sliced mushrooms, drained
1 C shredded sharp cheddar cheese
1/4 tsp dried oregano
2 Tbl Parmesan cheese

Directions:
Place meat, milk, bread crumbs, garlic and salt in a 9-inch glass pie plate; mix thoroughly right in the plate; pat evenly onto bottom, up sides and onto rim of plate; press firmly to form a meat “crust”. Spread catsup over surface of meat. Place mushrooms over bottom; top with cheddar cheese. Sprinkle with oregano and Parmesan. Bake until meat is done and cheese is golden brown.

Diana Ossi
Supplement Department
Entrees

Mexican Casserole

1 1/2 lbs ground beef
1 lrg onion, chopped
1 can enchilada sauce
1 can (10.75 oz) cream of mushroom soup
1 can (10.75 oz) cream of chicken soup
1 can (2.25 oz) chopped green chiles
1 lrg bag Dorito corn chips
2 C grated cheddar cheese

Directions:
Brown ground meat and onions; drain off grease. In a bowl combine enchilada sauce, soups, and chilies. In the bottom of a 9 x 13 inch baking dish, first layer the corn chips, then meat. Pour sauce over meat. Top with cheese and bake.

Comments:
This is a recipe one of my aunts left me when she passed away three years ago.

Martha Scott
Production
Entrees

350° Oven
15—20 Minutes
Serves 8+

Quick Frito Casserole

2 lbs ground beef
2 bags Frito Scoops corn chips
Lots of American cheese slices
4 cans of your favorite brand of chili

Directions:
Brown the ground meat; drain. Add chili and cook until hot. In a 9 x 13 inch baking dish, place a layer of corn chips, layer of meat/chili mixture, and layer of cheese slices. Repeat, ending with cheese layer. Bake until cheese is melted and starting to brown.

Jerry Harrel
Document Imaging
Entrees

Sauerkraut Hot Dish

1 lb ground beef
1/4 C chopped onion
1/2 tsp salt
1/2 tsp pepper
1 can (32 oz) sauerkraut, drained
2 cups uncooked egg noodles
1 can (10.75 oz) condensed cream of celery soup, undiluted
1 can (10.75 oz) condensed cream of mushroom soup, undiluted
1 C milk
1—1 1/2 C (4—6 oz) shredded cheddar cheese

Directions:
In a skillet, brown ground beef, onion, salt and pepper; drain. Spoon half of the ground beef mixture into a 9 x 13 x 2 inch baking dish. Top with half the sauerkraut and half the noodles; repeat layers. Combine the soups and the milk; pour over noodles. Cover and bake for 30 minutes. Remove from oven and sprinkle with cheese; return to oven for an additional 15 to 20 minutes.

Betty Ellis
Sales Department
Entrees

Slow-Cooker Enchiladas

1 lb ground beef
1 C chopped onion
1/2 C chopped green bell pepper
1 can (16 oz) pinto or kidney beans, drained and rinsed
1 can (16 oz) black beans, drained and rinsed
1 can (10 oz) diced tomatoes and green chilies, undrained
1/3 C water
1 tsp chili powder
1/2 tsp ground cumin
1/2 tsp salt
1/4 tsp black pepper
1 C shredded sharp cheddar cheese
1 C shredded Monterey jack cheese
6 flour tortillas (6—7-inch)

Directions:
In a skillet, cook meat, onion, and green pepper until meat is browned and vegetables are tender; drain. Add next eight ingredients; bring to a boil. Reduce heat, cover and simmer 10 minutes. Combine cheeses in a separate bowl. In a 5-quart slow-cooker, layer 3/4 cup meat mixture, one tortilla, and 1/3 cup cheese. Repeat layers until all ingredients are used up. Cover and cook on low for 5 to 7 hours or until heated through.

Missy Cone
Supplement Department
Spicy Bean and Beef Pie

1 lb ground beef
2—3 garlic cloves, minced
1 can (10.75 oz) condensed bean
with bacon soup, undiluted
1 jar (16 oz) thick and chunky
picante sauce, divided
1/4 C corn starch
1 Tbl chopped fresh parsley
1 tsp paprika
1 tsp salt
1/4 tsp black pepper

1 can (16 oz) kidney beans,
drained and rinsed
2 C shredded cheddar
cheese, divided
3/4 C sliced green
onions, divided
Pastry for a double-crust
10-inch pie
1 C sour cream
1 can (2.25 oz) sliced
ripe olives, drained

Directions:
In a skillet, cook beef and garlic until beef is browned; drain. In a
large bowl combine soup, 1 cup picante sauce, cornstarch, parsley,
paprika, salt and pepper; mix well. Fold in beans, 1 1/4 cup cheese,
1/2 cup onions and beef. Line pie pan with pastry; fill with bean
mixture. Top with remaining pastry; seal and flute edges; cut slits in
crust to vent. Bake until lightly browned. Garnish with sour cream,
olives and remaining picante sauce, cheese and onions to serve.

Comments:
Store-bought frozen pie crusts work well in place of homemade
pastry.

Missy Cone
Supplement Department
Entrees

350° Oven
30—40 Minutes
Serves 12—16

Summertime Lasagna Casserole

16 oz box spiral macaroni
4 C fresh or frozen green beans
2/3 C chopped green bell pepper
1 medium onion, chopped
1 lb ground beef
1 lrg jar (3 1/2—4 C) spaghetti sauce
2 C cottage cheese
3 C shredded mozzarella cheese
2 beaten eggs
4 Tbl chopped fresh parsley

Directions:
Cook the macaroni. Cook the green beans. Saute the ground meat, onion and pepper until meat is no longer pink; drain. Mix all of the recipe’s ingredients in a large bowl, pour into a 9 x 13 inch baking dish, and bake until bubbly.

Comments:
Lots of preliminary work, but dinner in one dish!

Carolyn McCleary
Code Department
Taco Casserole

1 lb ground beef
1 C chopped onions
1 pkg taco seasoning mix
1 jar (8 oz) taco sauce
3 C regular size corn chips, broken
1 can (15.5 oz) kidney beans, drained
1 1/2 C grated sharp cheddar cheese
2 C lettuce, shredded
1 C fresh tomatoes, diced

Directions:
Brown beef and onions in large skillet. Drain all but 1/4 cup pan drippings. Combine meat, taco seasoning and taco sauce. Stir well. Place half of the corn chips in a 2-quart casserole dish. Top with meat mixture, then kidney beans. Cover and bake 25 minutes. Uncover, top with cheese and remaining corn chips and bake for 5 minutes. To serve, top casserole with lettuce and tomatoes.

Comments:
Quick and easy family favorite.

Faye Creel
Supplement Department
Entrees

350° Oven
35 Minutes
Serves 8

Taco Pie

1 lb ground beef
1 tube (8-count) Pillsbury crescent rolls
1 pkg taco seasoning
1 1/2 C corn chips, crushed
1 C shredded cheddar cheese
1 can (14.5 oz) diced tomatoes
1 container (8 oz) sour cream

Directions:
Separate the crescent roll dough along the perforations; line the bottom and sides of a deep dish pie pan to form a crust. Spread half of the corn chips on top of the dough on the bottom. Brown the ground meat; drain. Mix into the meat the taco seasoning and chopped tomatoes; spread this mixture on top of the corn chips in the pie pan. Completely cover the meat mixture with the sour cream. Sprinkle the cheddar cheese and then the remaining corn chips over the sour cream; bake.

Tassy Spinks
Supplement Department
Taco Quiche

2 lbs ground beef
2 envelopes taco seasoning
4 eggs
3/4 C milk
1 1/4 C biscuit/baking mix
dash of black pepper
1/2 C sour cream
1/4 C chopped fresh tomatoes
1/4 C chopped green bell peppers
1/4 C sliced green onion
2 C shredded cheddar cheese

Directions:
In a skillet, brown ground meat; drain. Add taco seasoning and prepare according to package directions. Spoon meat into a greased 9 x 13 x 2 inch baking dish. In a bowl, beat eggs and milk; add biscuit/baking mix and black pepper; mix well. Pour over meat. Bake uncovered until golden brown. Cool 5 to 10 minutes. Spread sour cream over top; sprinkle with lettuce, tomatoes, green peppers, green onions, and cheese.

Missy Cone
Supplement Department
Entrees

350° Oven
40/10 Minutes
Serves 4—6

Tater Tot Casserole

1—1 1/2 lb ground beef
1 can (10.75 oz) cream of mushroom soup
1 can sweet niblets corn, drained
1 med onion, chopped
1 can (8 oz) sliced mushrooms, drained
1 bag tater tots

Directions:
Brown ground beef; drain. Combine meat with rest of ingredients. Place in a casserole dish, cover, and bake for 40 minutes. Carefully stir mixture every 10 minutes trying not to tear up tater tots. Remove the casserole cover the last 10 minutes to brown the tater tots that are on top.

Jerry Harrell
Document Imaging
Western Meal-in-One

1 lb ground round
1 Tbl salad oil
1 lrg onion, chopped
1 green pepper, chopped
1 clove garlic, minced
1 tsp salt
1 tsp chili powder
1 can (15 oz) tomatoes
1 can (16 oz) kidney beans
3/4 C uncooked macaroni
1 can (2.25 oz) sliced ripe olives, drained
3/4 C grated cheese

Directions:
Brown meat lightly in oil; add garlic, onions, peppers, salt, and chili powder; saute 5 minutes. Mix in tomatoes, beans and rice. Pour into a 2-quart casserole dish and bake for 45 minutes. Sprinkle olives and cheese on top and bake 15 minutes longer.

Linda Davis
Code Department
Entrees

Chicken Chasseur

1/4 C flour 1/2 C chopped onion
1 tsp salt 1 C fresh mushrooms, sliced
1/4 tsp dry crushed oregano 1 Tbl butter
1/8 tsp black pepper 2 medium, ripe tomatoes, peeled and diced
8 chicken legs (drumsticks and thighs) 1 tsp sugar
3 Tbl butter 1/4 C water
2/3 C dry white wine
1 Tbl lemon juice

Directions:
Blend together flour, salt, oregano and pepper. Set aside 1 tablespoon flour mixture. Coat chicken with remaining flour mixture. In a heavy skillet, brown chicken in 3 tablespoons butter. Sprinkle onion in bottom of pan, arrange chicken on top. Combine wine and lemon juice; pour over chicken. Bring to a boil; reduce heat to low, cover and cook 45 minutes until chicken is tender. While chicken is cooking, saute mushrooms in 1 tablespoon butter until tender and liquid is evaporated. When chicken is done, arrange on a platter and keep warm. Add mushrooms, tomatoes and sugar to the skillet with the wine and chicken juices; cook until vegetables are tender (5 minutes). Blend together the reserved tablespoon of flour mixture and the quarter cup of water; add to skillet and stir until blended, thick and bubbly. Pour sauce over plattered chicken and serve.

Susan Glant
Code Department
Entrees

Chicken Vegetable Casserole

2 lbs boneless chicken breasts
2 bags (16 oz) frozen vegetables (suggest any or all of the following: broccoli, cauliflower, carrots, water chestnuts)
2 cans cream of chicken soup
1 C mayonnaise
Milk
1 lb medium cheddar cheese, grated
1 C Pepperidge Farms Stuffing Mix (unprepared)
1/2 stick butter

Directions:
Slow-boil the chicken until cooked; remove the chicken to a platter to cool. Place the frozen vegetables in a 9 x 13 inch glass baking dish; add 1/4 cup water; microwave 5 minutes on high, stir and microwave 5 more minutes or until the vegetables are cooked to desired tenderness. Cut the chicken into bite-sized pieces and layer over vegetables. Stir together the soup, mayonnaise, and enough milk to make a pourable mixture; pour over the chicken. Layer the grated cheese over the soup mixture. Layer the stuffing mix over the cheese and dot with the butter. Bake until the cheese is bubbly.

Linda Day
Information Systems
Entrees

375° Oven
20 Minutes
Serves 4—6

Chicken and Wild Rice Casserole

1 frying chicken
1 box of Uncle Ben’s Long Grain and Wild Rice mix
2/3 C regular rice
1 C mayonnaise
1/2 C chopped onion
1/3 C chopped bell pepper
1 can (8 oz) water chestnuts, chopped
1 C grated cheddar cheese

Directions:
In a pot, place chicken covered with water to cook and form a broth. Debone chicken when cooked; reserve broth. Combine Uncle Ben’s mix with additional regular rice and prepare according to package directions using the reserved broth and increasing the liquid by 1 1/3 cups to compensate for the additional rice. Combine cooked rice with chicken, mayonnaise, onion, bell pepper, and water chestnuts. Place mixture in a casserole dish, top with cheddar cheese and bake until hot and bubbly.

Betty Ellis
Sales Department
Entrees

Chicken Divan

1 large hen (cooked and deboned)
2 pkgs (10 oz) frozen broccoli, cooked
2 cans (10.75 oz) cream of chicken soup
1 cup mayonnaise
2 tsp lemon juice
1 tsp curry powder
2 Tbl melted butter
3/4 cup sharp cheddar cheese, grated
1 cup fine bread crumbs

Directions:
Spread broccoli in bottom of greased 9 x 13 inch baking dish. Place chicken evenly over broccoli. Mix soup, mayonnaise, lemon juice and curry; pour over chicken. Add bread crumbs and cheese to the melted butter and sprinkle over the top. Bake until bubbly and lightly browned.

Comments:
My mother's recipe. Old!

Janet Stainer
Sales Department

350° Oven
25—30 Minutes
Serves 6—8
Entrees

375° Oven
45 Minutes
Serves 8

Quick Chicken Pie

1 chicken
1 onion
2 celery ribs
1 1/2 C chicken broth
1 can cream of chicken soup
4 hard boiled eggs, sliced
1 stick butter or margarine, melted
1 C flour
1 C milk

Directions:
Place chicken, onion and celery in soup pot, cover with water and boil to cook chicken and make broth. Debone chicken; strain and reserve broth. Layer chicken pieces in the bottom of a 9 x 13 x 2 inch baking dish. In a sauce pan, stir together the one and one-half cups of broth and soup; bring to a boil; pour over chicken. Arrange sliced eggs evenly on top of the mixture in the pan. Wisk together butter, flour and milk; pour over eggs; bake.

Pattie Smith
Supplement Department
Entrees

Chicken Polereczky

1 pt French brandy
1 lb sliced fresh mushrooms
2 pkgs onion gravy mix
7—10 lb roasting chicken
8 oz Fontinella or Kasseri cheese
3.5 oz pepperoni slices
7 oz jar green olives stuffed with pimentos

Directions:
On the night before the meal, blend mushrooms, onion gravy mix and brandy in saucepan. Bring to a boil over medium heat, stirring occasionally. Let cool and put aside to jell overnight. Stuff bird with pepperoni, olives and cheese. Place in a roasting pan and bake. While baking, baste with sauce every 15 to 30 minutes until sauce is used up. Drain excess grease before carving.

Comments:
Major Janos Laszlo Polereczky (1748-1830) was descended from a Hungarian hussar family whose men served in the French cavalry in the 18th Century. He fought in the American Revolution. When British commander Cornwallis surrendered at Yorktown (Oct. 19, 1781), Polereczky commanded the honor guard of the cavalry. He went on to become the first naturalized Hungarian citizen of the U.S., the first town clerk of Dresden, Maine, and the first lighthouse keeper of Seguin Island. His American biographer, Baumgarten, traditionally prepares this dish on the anniversary of Yorktown Day.

Vladimir Baumgarten
Indexing Department
Entrees

350° Oven
30—40 Minutes
Serves 12+

Jeannie’s or Janet’s Chicken Spaghetti

1 whole fryer chicken, boiled and deboned
OR
8 chicken breasts, cooked and cut into bite-sized pieces
1 green bell pepper
1 red onion, chopped
1/2 stick butter or margarine
1 medium size jar pimentos
2 small cans chopped green chilies
3 cans (10.75 oz) cream of mushroom or celery soup
1 soup can of water
1 lb box of spaghetti, cooked
1 lb grated cheddar cheese

Directions:
In a very large skillet, saute onions and peppers in butter. Add chicken, soups, water, chilies, pimentos and half the cheese. When heated through, add cooked spaghetti and stir to combine well. Divide into 6 aluminum loaf pans or two 9 x 13 inch baking dishes or any combination you choose. Sprinkle tops with remaining cheese. Put foil under pans in oven in case of spill-over and bake.

Comments:
This dish freezes very well. To cook frozen portions, thaw in refrigerator overnight and bake as above.

Mary Renfroe
Supplement Department
Easy Oven Barbeque

1 C catsup  
1/3 C wine vinegar  
1/2 C water  
1/3 C brown sugar  
1/2 tsp Worcestershire sauce  
1/2 tsp dry mustard or 1 tsp spicy brown mustard  
2—4 lbs meat (chicken parts, country ribs, etc.)

Directions:
In a quart measuring cup, mix together all ingredients except meat. Arrange meat in a food release treated roasting pan. Pour sauce over all pieces; turn to cover. Bake 450 degrees for 30 minutes. Turn pieces and bake 350 degrees for an additional hour. Turn at least two times during this period.

Comments:
Very easy, very tasty, but be prepared to REALLY clean the pan!

Diana Ossi  
Supplement Department
Entrees

400° Oven
40—50 Minutes
Serves 4

Ham and Potato Casserole

3 C frozen Ore-Ida Potatoes O’Brien
1 can (10.75 oz) cream of celery soup
1 C sour cream
1 C cubed ham
1 C croutons, any flavor (optional)

Directions:
Preheat oven. In medium bowl, combine undiluted soup and sour cream; blend well. Stir in hash browns and ham. Spoon into ungreased 1 1/2-quart casserole dish. Cover and bake until bubbly and potatoes are tender, stirring once after 20 minutes. Sprinkle with croutons after removing from oven.

Comments:
Frozen Ore-Ida Country Style Hash Browns or Southern Style Hash Browns may be substituted in the recipe.

Felecia Wilson
Sales Department
Piperade

2 lrg cloves garlic, minced
2 medium onions, finely chopped
2 orange bell peppers, chopped
2 yellow bell peppers, chopped
8 oz Parma or rosemary ham, shredded
8 medium tomatoes, peeled, seeded and quartered
Salt and black pepper to taste
4 eggs, lightly beaten

Directions:
Saute garlic, then onions, in a little vegetable oil, over medium heat. Add peppers; saute a few minutes until partially cooked. Add ham and stir. Add tomatoes and bring mixture to a boil. Cover with a tightly fitting lid; simmer 35 to 45 minutes, stirring occasionally to avoid sticking (tomatoes will break down into a soup). Salt and pepper to taste. Add eggs; cover until cooked through (3 to 4 minutes). Makes 4 main or 8 side servings.

Comments:
This simple yet elegant traditional French dish goes wonderfully with a crisp green salad and crusty French bread.

Bob (and Cindy) Maynard
Supplement Department
Mock Lasagna Casserole

1 lb bulk pork sausage
1 can (15 oz) tomato sauce
1/2 tsp each: garlic salt, black pepper, and dried basil leaves
1 box (8 oz) macaroni, cooked and drained
1 1/2 C cream-style cottage cheese
1 1/2 C shredded American cheese

Directions:
Brown the sausage and drain off the fat. Add tomato sauce, spices, and one-half cup water; cover and simmer 15 minutes, stirring occasionally. In a 2-quart casserole dish, layer half each macaroni, cottage cheese, shredded cheese and meat sauce. Repeat layers and bake.

Comments:
Double the recipe for a large group using a 9 x 13 inch glass baking dish.
Barbecued Pork (Grilled) with Dirty Rice

3—4 lbs boneless pork fingers OR pork ribs
2 C white rice
1 bottle barbecue sauce (honey-flavored is good)
3 Tbl Worcestershire sauce
5 Tbl dried parsley (or 1/2 C fresh chopped)
3 Tbl dried oregano (or 1/3 C fresh chopped)
1 Tbl garlic powder
Salt and pepper

Directions:
Place pork in a large pot and cover with water. To the pot add
Worcestershire sauce, parsley, oregano, garlic powder, salt and pepper;
simmer 30 to 40 minutes, depending upon thickness of meat (pork should
be three-fourths of the way cooked and barely pink at the center). Remove
pork from water, reserving water, and set pork aside. CAREFULLY (the
water will be very hot) measure eight cups of the reserved water into
another pan, or back into the original pan; add rice and stir; cover and
bring just to a boil. As soon as rice begins to bubble, turn down to low.
Cook on low, covered, for 20 minutes. Do not stir after the initial addition
of the rice. As soon as rice is started, brush barbecue sauce on pork. Place
pork either on a preheated grill or in a preheated oven (on a foil-covered
cookie sheet) for about 20 minutes. Turn pork and brush on more barbecue
sauce halfway through cooking time. Serve rice and pork together.

Comments:
From my Mom; the master of no-recipe cooking.

LaRae Chasteen
Information Systems
Entrees

375° Oven
60 Minutes
Serves 2—4

Pork Chop Casserole

4 pork chops
3/4 C raw regular rice
1 tomato, sliced
1 bell pepper, sliced
1 onion, sliced
1 can beef bouillon

Directions:
Place rice in the bottom of a 7 x 11 inch baking dish. Brown pork chops in a skillet; arrange on top of the rice in a single layer. Place a slice of onion, tomato, and pepper ring on top of each chop. Pour the can of broth over the entire dish. Cover tightly and bake. Check half-way through and add some water if needed for the rice to finish cooking.

Comments:
This dish may be prepared ahead of time and reheated.

Mrs. George R. Langford
#### Sauteed Boneless Pork Chops with Orange-Dijon Sauce

1 boneless rib end pork loin, cut into 6 generous 1-inch thick chops  
2 Tbl butter  
1 Tbl oil  
1/4 C flour measured into pie plate or other shallow pan  
1/2 C orange juice  
1 tsp Dijon mustard  
1/2 tsp minced fresh rosemary leaves  
1 Tbl butter or cream

**Directions:**  
Heat butter and oil in a 12-inch skillet over low heat. While the pan is heating, press each chop lightly with fingertips to flatten, sprinkle the chops on both sides with salt and pepper to taste, then dredge in flour. A couple of minutes before sauteing, increase the heat to medium-high. When the butter stops foaming and starts to smell nutty, arrange the chops in the skillet. Cook, turning only once, until they are a dark golden brown (about 3 minutes per side). Remove chops from skillet and keep warm. Combine orange juice with mustard and rosemary. Pour liquid into the hot skillet where meat was cooked with the pan drippings; cook reducing the liquid to 1/4 cup. Remove from heat and tilt skillet to whisk in butter or cream. To serve, spoon sauce over each portion of meat.

*Frances Ward*  
*Indexing Department*
Entrees

325° Oven
2—2 1/2 Hours and
20—30 Minutes on a grill
Serves 6—10

Pork Loin With Cranberry

3—5 lb pork loin
1 can (16 oz) whole cranberry sauce
1/2 C Masterpiece barbecue sauce
1 C sugar
1/2 C orange juice

Directions:
Place pork loin in a roasting pan and COVER TIGHTLY. Bake 2 to
2 1/2 hours. Meanwhile, combine the remaining ingredients in a
medium saucepan and boil for 5 minutes, stirring constantly.
Continue boiling for another 5 minutes, without stirring. Brush sauce
over the entire pork roast and grill, fat side up, over medium, indirect
heat. (Shut off middle burner and have top and bottom burners on.)
Grill covered for 20 to 30 minutes. Slice and serve with hot
cranberry sauce.

Comments:
If it's too much trouble to grill it outdoors, finish baking, with the
sauce, in the oven.

Elen Fox
Regional Prepresentative
Black-Eye Pea Jambalaya

1 medium onion, chopped
1/2 C chopped green bell pepper
1 Tbl shortening
1 lb ground beef
1 C cubed ham
2 C raw white rice
2 1/2 C liquid
1/2 Tbl steak sauce
1/2 Tbl Worcestershire sauce
1 can (15 oz) black-eye peas

Directions:
In a large skillet, saute onions and peppers in shortening until onions are transparent. Add ground meat and ham; cook until meat is no longer pink. Add rice and cook until rice begins to fry. Drain liquid from canned peas into a 4-cup measuring cup; add enough water to equal 2 1/2 cups liquid; add to skillet with rest of seasoning. Stir occasionally until rice is tender (about 40 minutes). Just before removing from heat add black-eye peas, spooning them around on the rice/meat mixture.

Bettsy Jones
Production Support
Entrees

350° Oven
25—30 Minutes
Serves 8—10

Cajun Rice

1 medium onion, chopped 1 C chopped pecans, toasted
1 rib of celery, chopped 1/4 C butter or margarine, cut into pieces
1 green bell pepper, chopped 1 small bunch green onions, chopped
1 red bell pepper, chopped 2 Tbl Creole seasoning
1 lb lean ground beef 1/2 tsp black pepper
2 garlic cloves, minced Chopped fresh parsley for garnish
1 1/2 C clean, deveined, steamed shrimp
2 C cooked long-grain rice

Directions:
Cook onion, celery, peppers, garlic and beef in a Dutch oven over medium-high heat 10 minutes, stirring until beef crumbles and is no longer pink. Stir in shrimp and next 6 ingredients; cook 3 minutes or until thoroughly heated. Spoon into a lightly greased 9 x 13 inch baking dish. Bake until lightly browned. Sprinkle with parsley and serve.

Comments:
The original recipe calls for 2 (16 oz) packages frozen, peeled, cooked crawfish tails, thawed, in place of the shrimp. Shrimp was easier to find and worked just as well. I made this for Thanksgiving. It is a very pretty dish and was a big hit.

Debbie Housser
Information Systems
Dirty Rice

1 lb ground chuck, sirloin or lean ground beef
1 lb smoked turkey sausage cut in half lengthwise and into
1/4-inch slices
1 C each: carrots, celery, onion, bell pepper
4 C beef stock (soup base or bouillon)
2 C uncooked rice
1 tsp each: dried basil, chili powder, paprika, parsley, sage,
white pepper
2 or 3 bay leaves
2 cloves chopped garlic
Hot sauce or chopped habanero peppers to taste (optional)

Directions:
Crumble ground meat into large pot or Dutch oven, add cut sausage
and chopped vegetables and saute until ground beef is cooked.
Drain off any fat (there shouldn’t be much). Add beef stock and
rice. Turn on high to bring to a boil and add all the spices.
After mixture comes to a boil, reduce the heat to low (barely
simmering) and cook 15 to 20 minutes, or until the liquid is
absorbed. Serve with homemade biscuits or garlic bread.

Pam Green
Supplement Department
Entrees

Skillet Hoppin’ John

1 lrg onion, chopped
2 Tbl butter
2 lrg cloves garlic, pressed
1 tsp salt
2 cans (16 oz) black-eyed peas, drained and rinsed
1 C raw white rice
2 C chicken bouillon
Crushed red pepper, to taste
Sausage and/or ham, to taste
Cooked crumbled bacon

Directions:
In a large skillet, saute onions and garlic in butter until tender and garlic has browned. Stir in black-eyed peas, bouillon, rice, salt, red pepper and meat. Bring mixture to a boil. Reduce heat to low, cover and simmer for 35 to 45 minutes, or until liquid is absorbed and rice is tender. Crumble bacon over top before serving.

Giles Kennerly
Supplement Department
Game Bird Special

1 small duck
OR
6 doves, or quail, or snipe
1 C raw rice
1 can cream of celery soup
1/4 C chopped onion
1/4 C chopped green bell pepper
Garlic, salt and black pepper to taste

Directions:
Cook rice according to package directions. Fry birds in vegetable oil until brown. Add rice, onions, peppers, seasonings and celery soup. Simmer 45 minutes, turning frequently and adding water as necessary.

Jerry Gilmore
Code Department
Grilled Duck Breast

6 wild duck breasts, deboned
6 strips of uncooked bacon
1/2 C soy sauce
1 C red table wine
2 Tbl olive oil
2 shakes dried minced onion
2 shakes Cavender's seasoning (found in grocery store spice section)

Directions:
Wrap each breast with a bacon strip and secure with a toothpick. Using a container large enough to hold all the breasts, combine the rest of the ingredients to make a marinade; place meat in liquid for at least 30 minutes, but 2 to 3 hours is better for more flavor to be infused. Remove breasts from marinade and grill over medium hot bed of charcoal until medium-done (pink center).

Comments:
Serve as you would filet mignon. Watch out for shotgun BBs!

Lawton Langford
President
Crab Casserole

1 can (6 oz) crab, drained
1 can (6 oz) shrimp, drained
1/4 stick margarine
1 medium onion, chopped
1 green pepper, chopped
1 Tbsp flour
Black pepper
1 C milk
3 slices dry toast, crumbled
1 tsp Worcestershire sauce
1 tsp mayonnaise
1/2 tsp lemon juice
2 eggs, beaten
Bread crumbs

Directions:
Saute onion and green pepper in margarine until tender. Stir in flour and black pepper. Add milk; stir until thickened. Add shrimp and crab; cook a few minutes then add toast pieces, Worcestershire, mayonnaise, lemon juice and beaten eggs. Pour into greased 2-quart casserole dish; top with bread crumbs and dot with additional margarine. Bake until golden brown.

Comments:
My mother's old recipe.

Janet Stainer
Sales Department
Crab Loaf

3 lbs crab meat
2 tsp salt
1 1/2 C milk
1 onion, finely chopped
2 Tbls chopped pimento
2 green onion tops, chopped
3 eggs, beaten
2 1/2 C bread crumbs
1/2 tsp black pepper
2 Tbls Worcestershire sauce
1/2 tsp celery salt
1/2 tsp red pepper
8 slices bacon

Directions:

From: Big Mama’s Old Black Pot
Crab Pasta Extravaganza

1 pkg (1 lb) Contadina Buitoni fresh pasta fettuccine (found in your grocer’s refrigerator section)
2 containers (10 oz each) Contadina Buitoni Alfredo sauce (found in your grocer’s refrigerator section)
1 pkg (.70 to 1 lb) of fresh Neptune imitation crab surimi (found in your grocer’s seafood department)

Directions:
Pour both containers of Alfredo sauce in a large saucepan. Stir sauce intermittently with stove set on medium heat. Sauce should be hot enough to elicit an occasional bubble here and there. Once the sauce begins to bubble, add crab flakes and continue to stir for about 5 to 10 minutes. (Note, the hotter the stove the more you need to stir because the sauce burns easily.) Bring a pot of water to a rolling boil and add one tablespoon of extra virgin olive oil. Toss in fresh pasta and continuously stir while bringing water back to a boil. Cooking time varies for the pasta; I prefer this dish al dente so I only cook the pasta for about three more minutes after the water comes back to a boil. Drain pasta; rinse with water, swishing pasta around for a minute in the strainer, place a serving on a plate or in a bowl and ladle a generous amount of the crab Alfredo sauce on top.

Comments:
This dish is quick, easy and surprisingly tasty! Wonderful with a nice fresh garden salad and a bottle of Cabernet Sauvignon.

Elise Farrar
Code Department
Entrees

Atlantic Stuffed Flounder Supreme

33 Ritz crackers (no more, no less)
4 Tbl butter
Tabasco sauce to taste (10—48 drops)
Garlic powder to taste
1 medium onion, sliced
1 yellow bell pepper, sliced
6 mushrooms, sliced
1/2 C water
2 Tbl vegetable oil
1 pkg (8 oz) cream cheese, softened
8 slices toast, torn or sliced into small pieces
2 lb flounder fillets (any firm white fish may be substituted)
1 lemon, cut into wedges

Directions:

Topping - Crumble the Ritz crackers by hand or food processor. Melt the butter and stir into crackers. Season well with Tabasco and garlic powder; stir together.

Stuffing - Place onions, peppers and mushrooms in a skillet and add water. Boil until most of the water is evaporated and the vegetables start to stick to the surface of the pan. Reduce heat, add vegetable oil, and stir fry until the vegetables have browned. Turn off the heat and add cream cheese; stir until well mixed. Stir in the toast and mix well again.

Assembly - Preheat oven and grease an 8 x 12 inch pan. Spread stuffing evenly in bottom of pan. Lay fish fillets on top of stuffing. Sprinkle the topping evenly over the fillets. Bake until topping begins to brown. Do not overcook. Place the pan under the broiler briefly to finish browning the top. Serve with the lemon wedges.

Rick Grant
Executive Vice President
Entrees

350° Oven
40 Minutes
Serves 4—6

Fresh Corn and Oyster Casserole

3 C (4 ears) fresh corn from cob
1 1/4 C soft bread crumbs
1 C fresh or frozen oysters, drained
1 egg, beaten
1 1/4 tsp salt
1 tsp whole celery seed
1/8 tsp pepper
4 Tbl butter

Directions:
Preheat oven. Grease a 2-quart casserole dish. Combine corn, a 1/4 cup of the bread crumbs, oysters, egg, salt, celery seed and pepper.
Break 2 tablespoons butter into small pieces and add. Turn the mixture into the casserole. Melt the remaining butter, mix with the remaining cup of bread crumbs and sprinkle over the top of the casserole. Bake until crumbs are brown and corn is tender.

Carl McCaskey
Former Employee
Entrees

Erkie’s Oyster Pie

350° Oven
50 Minutes
Serves 4

1 dozen oysters (with liquid)
1/4 C milk
4 Tbl fat
4 Tbl flour
3 Tbl butter
4 Tbl green onions (chopped)
1 Tbl fresh parsley (chopped)
1 tsp lemon juice
Salt and pepper to taste
1 tsp red hot sauce
2 pie crusts, 9-inch, unbaked

Directions:
Heat fat in a large, heavy skillet. Stir in flour until browned. Reduce heat and add oysters with liquid and milk. Stir until thickened. Add all remaining ingredients and simmer 5 to 7 minutes. Pour mixture into a pie crust; cover with second pie crust pinching edges of crust to seal. Perforate top crust with fork; bake.

From: Big Mama’s Old Black Pot
Oyster Puffs

1 dozen oysters
5 eggs
2 Tbl butter
1/2 tsp salt
1/4 tsp black pepper
4 Tbl heavy cream
1/4 tsp paprika

Directions:
Beat eggs and stir in cream, oysters and seasoning. Melt butter in a large skillet and add oyster mixture. Cook over low heat, stirring occasionally until mixture begins to thicken and becomes fluffy. Serves 5 to 6.

From: Big Mama’s Old Black Pot

BILLARDS. It shall be unlawful for women to shoot pool in poolrooms. Jacksonville, FL
Oyster Stew

1/4 C butter
1 pt oysters, with liquid
1 C milk
1/2 C cream
1/2 tsp salt
1/4 tsp black pepper
1/8 tsp paprika

Directions:
Pour oysters and liquid into a saucepan. Bring to a brisk boil until edges of oysters begin to shrivel and curl. Add butter and stir until melted. Reduce to medium heat. Add milk and cream (curdling will occur only if milk is beginning to sour). Season with salt and pepper. Increase heat and bring to light boil. Spinkle with paprika and serve hot. Serves 4.

From: Big Mama’s Old Black Pot
Salmon Cooked in a Dishwasher

Salmon fillets
Aluminum foil (heavy duty, wide foil)
1 lemon
A few butter pats
Salt and pepper
Electric dishwasher

Directions:
Place fish on two large sheets of heavy duty aluminum foil. Squeeze some lemon juice and place pats of butter onto fillets. Season to taste. Seal the fillets well in the foil and place the foil packet on the top wire basket of your electric dishwasher. Of course, DO NOT add dishwasher soap. Close the dishwasher door and let it run through a full cycle (including the drying cycle). When the cycle has completed, you have wonderfully tasting salmon.

Comments:
IT WORKS. I came upon this recipe on the Internet from someone named Nikkitta.

Frances Ward
Indexing Department
Entrees

375° Oven
30 Minutes
Serves 4—6

Thomas Sims McCaskey’s Shrimp Casserole

3 C small to medium uncooked peeled shrimp
1 C diced celery
1/2 C chopped onion
1/4 C chopped green pepper
3/4 C butter
1/2 C green onion tops (coarsely chopped)
1 can (10.5 oz) cream of mushroom soup
2 small cloves garlic (chopped fine or crushed)

6 sprigs chopped parsley
3 slices moistened bread
2 C cooked rice
1/2 C sauterne wine
1 C water
Salt and pepper
1/2 C dry bread crumbs or croutons
1 Tbl paprika

Directions:
Saute bell pepper, celery and onions in half-cup butter until tender. Add green onion tops, soup, garlic, parsley and shrimp. Heat slowly until hot. Add bread, rice, wine and water, and cook 15 minutes longer. Season with salt and pepper to taste. Spread mixture into a 2-quart casserole dish. Place small dabs of remaining butter on top. Sprinkle with bread crumbs and paprika. Cover and bake.

Carl McCaskey
Former Employee
Shrimp Gumbo

1/3 C vegetable oil
2 C cut fresh okra or 1 pkg cut frozen okra
1 lb shrimp, peeled and deveined
2/3 cup chopped green onions
3 cloves garlic, finely chopped
1 tsp salt
1/2 tsp black pepper
2 C water
1 C canned tomatoes
2 whole bay leaves
6 drops Tabasco sauce (or more, according to your taste)
1 1/2—2 C cooked rice

Directions:
Saute okra in oil 10 minutes. Add shrimp, onions, garlic, salt and pepper; cook about 5 minutes. Add water, tomatoes and bay leaves; cover and simmer 20 minutes. Remove the bay leaves and sprinkle in the Tabasco. Serve over rice.

Janet Stainer
Sales Department
Easy Peking Shrimp

2 lbs small shrimp, peeled and deveined
8 small white onions, quartered length wise
1 sprig parsley
2 whole cloves
1/2 bay leaf
1 1/2 tsp white vinegar
2–4 dashes white pepper
2 can (10.75 oz) tomato soup (do not add water)
6 servings of cooked rice

Directions:
Boil onions 20 minutes, drain. Boil shrimp 7 minutes, with parsley, cloves, bay leaf and vinegar, drain. Add onions to shrimp; stir in white pepper and tomato soup. Simmer 10 to 15 minutes. Serve over rice.

Comments:
This is my husband's recipe. It tastes very similar to a dinner we enjoyed in a Louisiana restaurant many years ago.

Janet Stainer
Sales Department
Cold Veggie Pizza

1 Boboli (ready pizza crust)
1 pkg (8 oz) cream cheese
1 container (8 oz) sour cream
Fresh vegetables of your choice, cut and/or sliced into bite-sized pieces, such as:
   Broccoli
   Carrots
   Cherry tomatoes
   Green pepper
   Red pepper
   Yellow pepper
   Cheddar cheese, shredded (1—1 1/2 C)

Directions:
Mix the sour cream and cream cheese together until smooth; spread evenly over the Boboli. Place the vegetables on top of the cream cheese mixture in pizza fashion. Sprinkle cheddar cheese evenly on top. To serve, slice like a pizza.

Comments:
In place of the Boboli, you can use canned biscuits by forming a crust, baking and letting cool.

Danielle Galvin
Custom Publishing Division
Entrees

350° Oven
1 1/2—2 Hours
Serves 4—6

Herbed Lentils and Rice ❤

2 2/3 C vegetable broth (can substitute chicken
or beef, if not serving vegetarian)
3/4 C dry lentils
1/2 C raw brown rice
3/4 C chopped onion
1/4 C dry white wine (can substitute equal
amount of broth or water for wine)
1/2 tsp dry basil
1/4 tsp, each, oregano, salt, thyme, garlic powder
1 C grated Swiss cheese

Directions:
Spray a 2-quart casserole dish with food release. Place all the
ingredients in the casserole dish, stir to blend, cover and bake.

Comments:
May be served as a main dish with a green salad or as a side dish.

Diana Ossi
Supplement Department
Lentil Chili

- 7 C water
- 1 lb dry lentils
- 1 lrg onion, chopped
- 2—3 ribs celery, chopped
- 1 lrg carrot, chopped (optional)
- 1/2 tsp garlic powder
- 2 Tbl chili powder
- 2 tsp dry basil
- 1 1/2 tsp salt
- 2 tsp sugar
- 1 can (8 oz) tomato sauce
- 1 can (15 oz) diced tomatoes
- 1—2 packets/cubes vegetable bouillon
- 1/2 tsp Worchestershire sauce (optional)
- Cheddar cheese, shredded

**Directions:**
Place all the ingredients, except the cheese, in a large pot or Dutch oven. Bring to a boil; reduce heat and simmer 45 to 60 minutes, until lentils are tender. Top servings with shredded cheese. Serve with tortilla chips or corn bread.

**Comments:**
This is one of the first nonmeat dishes my kids would eat when they were very small, and it's still one of their favorites.

*Diana Ossi*
*Supplement Department*
Entrees

350° Oven
40—50 Minutes
Serves 6—8

Macaroni Casserole

1 box (8 oz) macaroni, cooked and drained
1 lb cheddar cheese, grated
1 C mayonnaise
1 can (10.75 oz) cream of mushroom soup
1 can (5 oz) mushrooms, undrained, chopped
1 small jar pimentos, chopped
1 small onion, grated
Salt and pepper to taste

Directions:
Mix all the ingredients together, pour into a food release sprayed 2-quart casserole. Mix together 1 tablespoon margarine with half a box of cheese Ritz crackers, crumbled; sprinkle over the top; bake.

Francine King
Code Department
Entrees

Mexican Crustless Quiche

8 eggs
1 pt cottage cheese
1/2 lb cheddar cheese, grated
1/2 lb Monterey Jack cheese, grated
1/2 C butter, melted
1 can (7 oz) chopped green chilies
1/2 C all-purpose flour
1 tsp baking powder

Directions:
Preheat oven and spray a 9 x 13 inch baking dish with food release. Combine the eggs, cheeses, butter and chilies in a large mixing bowl; mix together well. Combine the flour and baking powder; stir into the egg and cheese mixture until well blended. Pour into the prepared dish and bake until golden brown and set. Cut into squares and serve warm or at room temperature.

Comments:
I’ve also diced and mixed in, before baking, a package of precooked southwestern chicken strips, found in the grocer’s refrigerator section.

Malinda Allen
Production Support
Entrees

350° Oven
15—20 Minutes
Serves 8

Mexican Rollups

Flour tortillas
1 can (16 oz) refried beans mixed with 1 envelope dry taco seasoning
Shredded cheddar cheese
1 jar (16 oz) taco sauce
Lettuce, shredded
Tomatoes, fresh diced
Sour cream
Olives, sliced
Jalapenos, sliced
Onions, diced

Directions:
Lay tortillas out. Spread on refried bean mixture and sprinkle with cheese. Roll up and lay in a 9 x 13 inch baking dish. Cover with taco sauce and cheese. Bake 15 to 20 minutes. Serve with remaining ingredients on the side to spread on as desired.

Janet Cramer
Supplement Department
No-Meat Greek Moussaka

- **1 Tbl oil**
- **1 med eggplant (approximately 1 lb)**
- **2 eggs**
- **1 C ricotta cheese**
- **1/2 tsp salt**
- **1/4 tsp pepper**
- **1/4 tsp thyme or rosemary**
- **1/4 C diced onion**
- **1 clove garlic, minced**
- **1 Tbl oil**
- **1 1/2 C tomato sauce**
- **1/4 tsp dry mint**
- **1/2 tsp ground cinnamon**
- **Parmesan cheese**

**Directions:**
Cut eggplant into half-inch thick slices. Brush oil onto a sheet pan and place eggplant on pan in a single layer; turn over. Broil 8 to 12 minutes or until golden browned. Combine eggs, cheese, salt, pepper and thyme or rosemary in a separate bowl; set aside. Sauté onions and garlic in tablespoon of oil; combine with tomato sauce, mint and cinnamon in another bowl. Spray an 11 x 7 inch baking dish with food release. Spread half of tomato sauce mixture in bottom of pan. Place half the eggplant slices in a single layer next. Spread the cheese mixture over the eggplant slices. Place the rest of the eggplant on top of the cheese mixture. Spread rest of tomato sauce mixture on top of eggplant. Sprinkle with Parmesan cheese and bake uncovered. Let pan sit for 10 minutes after removing from oven before cutting to serve.

**Comments:**
This takes a bit of time, but it is a nice change from eggplant Parmesan and it doesn’t have all the fat of fried eggplant. Good served with a green salad and crusty French bread.

**Diana Ossi**
**Supplement Department**
Entrees

350° Oven
20—25 Minutes
Serves 4

Scrambled Eggplant
or Eggplant Au Gratin

2 C eggplant, peeled, cubed, cooked tender in salted water, drained
2 Tbl butter
1 med onion, chopped
1 can (15.5 oz) diced tomatoes
1 1/2 C grated cheddar cheese
4 eggs
1 C buttered dry bread crumbs

Directions:
Saute onion in butter; add cooked/drained eggplant and tomatoes. Add eggs and stir until it resembles scrambled eggs. Stir in cheese and 3/4 cup of crumbs. Pour into buttered 2-quart casserole or baking dish. Sprinkle rest of crumbs over top; bake.

Comments:
A star recipe at Franky’s Restaurant in Little Rock, Arkansas in the 1960’s.

B. Kay Cranford
Minute Indexing
Entrees

Tofu Loaf

1 1/2 lbs firm tofu drained and mashed
1/3 C catsup
1/3 C soy sauce
2 Tbl Dijon mustard
1/2 C fresh chopped parsley
1/4 tsp black pepper
1 medium onion finely chopped (about 1/2 C)
1/4 tsp garlic powder
1 C rolled oats
1 Tbl oil

Directions:
Mix all the ingredients in a large bowl. Spray a 9 x 5 inch loaf pan with food release and spread oil in bottom of pan. Press mixture into pan. Bake uncovered. When done, let sit in pan 10 minutes before slicing to serve.

Comments:
Good substitute for meatloaf. Taste good warm or cold.

Diana Ossi
Supplement Department
Winter Vegetable Stew

7 C water
3/4 lb (3 med) purple top turnips, diced
1 lg red onion, chopped
1 lg yellow onion, chopped
3 lg potatoes, cut into large chunks
7 carrots, sliced quarter-inch thick
1 C rutabaga (yellow turnip), diced
2 med fresh beets (unpeeled, well scrubbed), diced into small cubes

4 stalks green onions with tops, sliced
1 clove garlic, minced (or equivalent amount of garlic powder)
2 Tbl chopped fresh parsley
1 Tbl dried basil
2 tsp salt
1/2 tsp black pepper
2 Tbl butter
Sour cream

Directions:
Place water, purple top turnips, red onion, and yellow onion in a large pot or Dutch oven; bring to a boil, reduce heat, cover and simmer for 60 minutes. Add potatoes, carrots and rutabaga. Simmer covered 15 minutes. Add beets, green onions, garlic, parsley, basil, salt and pepper. Simmer covered 15 to 20 minutes. Remove from heat and stir in butter. Serve with a dollop of sour cream as garnish.

Comments:
I got this recipe from the “Boston Globe” newspaper food section when we lived in Massachusetts, so sometimes it’s hard to find all the root vegetables here in Florida all at the same time, but when you do, it’s worth the effort to make this. It’s also one of only two ways I’ll eat beets!

Diana Ossi
Supplement Department
Soups, Salads & Sauces
Cheese-Kielbasa Soup

1 lrg onion, thinly sliced  2 carrots, chopped
1 C celery, chopped         (approximately 1 C)
1/2 stick butter or margarine  2 lrg potatoes, chopped
1/4 C flour                  (approximately 3 C)
3/4 tsp mustard             3 C milk
2 tsp Worcestershire sauce   3 C (12 oz pkg)
3—4 C chicken broth (enough shredded cheddar
  to cover the simmering 1 lb kielbasa, chopped
  vegetables completely)  1/4 tsp black pepper

Directions:
In a large Dutch oven or medium soup pot, saute onion and celery in margarine for 3 minutes or until soft. Stir in flour, mustard, and Worcestershire sauce. Cook, stirring for 2 minutes or until vegetables are evenly coated and mixture is bubbly. Stir in broth, carrots, potatoes, and kielbasa; bring to a boil. Lower the heat, cover and simmer, stirring occasionally for 25 minutes or until the potatoes are tender. Add the milk and cook over medium heat until almost boiling. Reduce heat to low and stir in the cheese until melted. Stir in the black pepper.

Comments:
This is a family favorite in the cold weather. It’s a very quick meal once all the ingredients are chopped.

Debbie Housser
Information Systems
Concord Bouillon—Church Soup

6 C water
5 beef bouillon cubes or 1/4 C granules
1 lrg can (64 oz) tomato juice
1 cinnamon stick
3/4 tsp whole cloves
1/4 to 1/3 C sugar

Directions:
Combine all ingredients in at least a 3-quart pot; simmer one hour (the length of a church service). Remove the spices and serve in coffee cups for sipping.

Comments:
We attended a church in Concord, MA, at which coffee and “church soup” was served at the after-church fellowship every Sunday during the cold winter months. During one of my passes through the kitchen, on the way to the choir loft, I managed to get the recipe from those who were preparing the refreshments. Of course I had to reduce it to proportions for our family, since the pot they were filling was HUGE. We traditionally serve it as part of our pre-Thanksgiving meal appetizers, with very fond memories in every sip.

Diana Ossi
Supplement Department
Friendship Soup Mix

1 C dry split peas, divided
1/3 C beef bouillon granules (OR 2 cubes)
1/2 C dry pearl barley
1 C dry lentils

Directions:
To assemble the dry soup mix: Using a one quart canning jar, place 1/2 cup of the split peas in an even layer. Add the beef bouillon granules, making an even layer. Top with the barley. Place 1/2 cup of the lentils on top of the barley in an even layer, followed by all of the minced onion and then the Italian seasoning mix. Place 1/2 cup of the rice on top. Add another layer of split peas using the remaining half cup, and top with a layer of the remaining half cup of lentils. End with as much rice as needed to fill the jar. Cover and seal. Cut a decorative piece of fabric to fit over the lid and secure with an elastic band. Tie a ribbon around the band. Write the following on a small piece of paper and attach to the jar or secure under the fabric:

“DIRECTIONS”

Additional ingredients:
1 pound stewing meat, cut into half-inch cubes
3 to 3 1/2 quarts water
1 can (28 oz) diced tomatoes

To prepare the soup: In a large soup pot, brown the stewing meat and drain. Add the water, tomatoes and soup mix; bring to a boil. Reduce the heat, cover and simmer for 45 to 60 minutes or until the peas, lentils and barley are tender.”

Debbie Housser
Information Systems
Ham and Bean Soup

2 cups dry lima beans
1 large onion, chopped
2 C ham, cooked and cubed
1 C corn, cooked
3 slices bacon
1 1/2 Tbl flour
Salt and pepper to taste

Directions:
Fry bacon in a heavy skillet; drain and crumble. Keep drippings for later use. Cover beans with water in a heavy pot; bring to a boil; reduce heat and cook until beans are tender (approximately 2-1/2 hours). Add onion, seasoning, ham, corn and bacon. Simmer for 1 hour. In a small skillet, add bacon drippings and flour; stir until lightly browned. Add 1-1/2 cups water to make a gravy, stirring frequently. Pour into soup and simmer for 25 to 30 minutes. Serves 4 to 6.

From: Big Mama’s Old Black Pot
Lentil Soup

5 strips bacon, cut into pieces half-inch wide
2 medium onions, chopped
1 C chopped celery with leaves
1 C chopped carrots
1/2 C chopped purple-topped turnip
1 can (15.5 oz) diced tomatoes
3 med potatoes, peeled and diced
1/2 tsp thyme
1/2 tsp black pepper
1 bay leaf
1 tsp salt
1 bag (12—16 oz) dry lentils
8 C water
1/4 C wine vinegar
1/2 C fresh parsley, chopped
1/2 lb Polish sausage, sliced
Salt and pepper

Directions:
In a large soup pot, fry bacon until brown. Remove and set aside. Saute onions in remaining bacon fat until tender. Add celery, carrots, turnips, tomatoes, potatoes, thyme, pepper, bay leaf, salt, lentils, cooked bacon, and water. Bring to a boil on high. Reduce heat and simmer until lentils are tender (30 to 45 minutes). If needed, add 2 more cups of water while cooking. Add vinegar, parsley, and sausage. Taste for salt and pepper and adjust as needed. Serve.

Diana Ossi
Supplement Department
Potato Soup

4 potatoes
2 onions, chopped
3 ribs celery, chopped
1/2 tsp salt
2 Tbl butter
1 C milk
1 C chicken broth
1/2 tsp paprika
1/4 tsp pepper

Directions:
Peel and dice potatoes. Place potatoes, onions and celery into heavy pot with enough boiling water to cover the vegetables. Add salt, cover and cook until potatoes are tender. Drain and press through a sieve. Add butter and heat. Add enough milk and broth to reach desired consistency. Add pepper, paprika and additional salt if needed. Simmer for 10 to 15 minutes. Serves 3 to 5.

From: Big Mama’s Old Black Pot
5 Cup Salad

1 small can (8 oz) crushed pineapple, drained
1 C small marshmallows
1 C mandarin oranges
1 C flaked coconut
1 C sour cream

Directions:
Mix all the ingredients together and set in refrigerator overnight to chill. Serves 6 to 8.

Comments:
Adding 1 can of drained fruit cocktail makes more salad. Double the recipe for large groups.

Carolyn McCleary
Code Department

MOSQUITO CONTROL. It shall be unlawful for any mosquitos to breed inside the city limits. Bastrop, LA
7-Layer Salad

Lettuce
Hard-boiled eggs
Cauliflower
Peas
Celery
Bacon bits
Carrots
Onions
2 C mayonnaise
1/2 C Parmesan cheese
1/4 C sugar

Directions:
Prepare the first 7 ingredients as you would for a salad and place each vegetable as an individual layer in a large serving bowl (a glass one allows all the layers to be seen). Mix together mayonnaise, cheese and sugar; spread completely over the top. Cover and chill well before serving.

Comments:
Veggies and their amounts are variable.

Linda Davis
Code Department
48-Hour Vegetable Marinade

2 or 3 bunches carrots (cut in bite-size pieces)  
2 lrg bell peppers, chopped  
2 jars cocktail onions OR  
1 lrg red onion, sliced  
1 head cauliflower, cut into bite-sized pieces  
1 can (10.75 oz) tomato soup  
1 C sugar  
3/4 C vinegar  
1/2 C oil  
1 tsp prepared mustard  
1 tsp Worcestershire sauce  
1 tsp salt  
1/4 tsp black pepper  
1/2 tsp dry Italian seasoning  
1/2 tsp Spice Island salad herbs

Directions:
Cook carrots until tender; chill in cold water and drain. Place all the vegetables in a shallow dish. Combine the rest of the ingredients to make a marinade; pour over the vegetables. Refrigerate 48 hours before serving.

Carolyn McCleary  
Code Department
Chicken and Wild Rice Salad

2 pkgs (6 oz) Uncle Ben’s Long Grain and Wild Rice
3 C cubed cooked chicken
1/2 C chopped black olives
1/2 C chopped pecans or walnuts
1 C chopped celery
1 1/2 C mayonnaise
Salt and pepper to taste

Directions:
Cook rice as package directs; cool. In a large mixing bowl, combine chicken, olives, onions, nuts, celery, and mayonnaise; add mixture to rice. Mix well and season with salt and pepper. Refrigerate salad to chill thoroughly before serving.

Christie Davis
Document Imaging
Chili Corn Bread Salad

1 pkg (8.5 oz) corn muffin mix
1 can (4 oz) chopped green chilies, undrained
1/8 tsp dried oregano
Pinch rubbed sage
1 C mayonnaise
1 C (8 oz) sour cream
1 envelope ranch salad dressing mix
2 cans (15 oz) pinto beans, drained and rinsed
2 cans (15.25 oz) whole kernel corn, drained
3 med tomatoes, chopped
1 C chopped green pepper
1 C chopped green onions
10 bacon strips, cooked and crumbled
2 C (8 oz) shredded cheddar cheese

Directions:
Prepare corn muffin batter according to package directions; stir in green chilies, cumin, oregano and sage. Spread in an 8-inch square baking pan. Bake at 400 degrees, 20 to 25 minutes, or until a toothpick inserted near center comes out clean. Cool. In a small bowl, combine mayonnaise, ranch dressing mix and sour cream; set aside. Crumble one-half of the corn bread into a 13 x 9 inch dish. Layer with one-half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full); cover and refrigerate for 2 hours.

Betty Ellis
Sales Department
Cranberry Jello Salad

1 small box (3 oz) cherry Jell-O
1 C boiling water
1 can (16 oz) jellied or wholeberry cranberry sauce
1 C sour cream
1/2 C chopped nuts

Directions:
In a medium mixing bowl, stir jello into boiling water, mixing well to dissolve. Refrigerate until almost set. Whip until jello stands in peaks (like whipped cream). Fold in cranberry sauce. Fold in sour cream and nuts. Pour into mold or serving dish and chill until firm. Serves 6 to 8.

Carolyn J. McCleeary
Code Department

PARKING. A vehicle shall not stand backed up at any angle to a curb unless driven up as near as possible, and if horse-drawn, and with four wheels, the horses shall stand parallel to the curb and facing in the direction of the traffic. Fairfield, AL
Cranberry Mold

1 lb cranberry-orange relish from Publix
1 pkg (3 oz) orange Jell-O
1 1/4 C hot water
1 small pkg (2 oz) chopped walnuts
1 small can (8 oz) crushed pineapple, in syrup

Directions:
Mix all the ingredients together in a medium mixing bowl. Spray a Jell-O mold with food release; pour mixture into mold. Chill overnight before unmolding to serve.

Linda Davis
Code Department
Cucumber Salad

4 or 5 med cucumbers
1/2 tsp salt
2 Tbl reduced fat (not no-fat) sour cream or plain yogurt
1 Tbl fresh chives
2 Tbl fresh dill
1 clove garlic, pressed
pepper to taste

Directions:
Slice the cucumbers into 1/4-inch thick rounds and place in a mixing bowl. (If the cucumber is large or seems old, cut the cucumber the long way and scoop out the center with a spoon and then slice.) Add salt, mix together and set aside 1 hour. Rinse off salt and squeeze out excess liquid. Mix together cucumbers and remaining ingredients; chill at least 1 hour before serving.

Frances Ward
Indexing Department
Grandma’s Potato Salad

8 medium red potatoes, cubed
4 or 5 hard-cooked eggs, chopped
1 1/2 C mayonnaise
2/3 C sour cream
3 Tbl sugar
3 Tbl cider or red wine vinegar
2 tsp prepared mustard
1 1/2 tsp dried minced onion
1 tsp celery seed
Salt, pepper to taste

Directions:
Boil potatoes until tender (15 to 20 minutes); drain and cool. Add eggs. In separate bowl, combine remaining ingredients. Pour over potatoes and eggs, toss to coat. Refrigerate 6 hours or overnight.

Missy Cone
Supplement Department
Hot Fruit Salad

1 jar (25 oz) chunky applesauce
1 can (21 oz) cherry pie filling
1 can (20 oz) pineapple chunks (or tidbits), undrained
1 can (15.25 oz) sliced peaches, undrained
1 can (15.25 oz) apricot halves, undrained
1 can (15 oz) mandarin oranges, undrained
1/2 C packed brown sugar
1 tsp ground cinnamon

Directions:
Place fruit in slow cooker and stir gently. Combine brown sugar and cinnamon; sprinkle over fruit mixture. Cover and cook on low for 3 to 4 hours.

Betty Ellis
Sales Department
Soups, Salads & Sauces

Light Orange Salad

2 cans (11 oz) mandarin oranges, undrained
1 can (20 oz) crushed pineapple, undrained
3 pkgs (3 oz) sugar-free orange Jell-O
3 C boiling water
1 can (6 oz) frozen orange juice concentrate
1 pkg (3 oz) instant lemon pudding mix
1 C milk
1 container (12 oz) Cool Whip

Directions:
Mix first 5 ingredients; pour into 2-quart sized serving dish to congeal. Once Jell-O mixture is set, combine the pudding mix and milk; fold in Cool Whip. Spread on top of Jell-O mixture. Refrigerate until ready to serve.

Margie Ford
Code Department
Mexican Salad

1 can (16 oz) each: black beans, kidney beans and navy beans, rinsed and drained
1 1/2 C cubed cheddar cheese
1 small red pepper, chopped
1/2 C chucky salsa
1/2 C green onion slices
1/4 C chopped fresh cilantro (optional)
1 Tbl lime juice
Lettuce leaves for garnish

Directions:
Toss all ingredients, except lettuce leaves, together until well coated; chill. Serve on lettuce-lined plates.

Comments:
Add 2 cups chopped cooked chicken or turkey and serve as a luncheon salad.

Carolyn McCleary
Code Department
Molded Carrot Cream Salad

1 pkg (6 oz) orange gelatin
1 1/2 C boiling water
1 can (8.75 oz) crushed pineapple, undrained
2 C finely shredded carrots
1 C sour cream
1/2 C mayonnaise
1 Tbl lemon juice
1/2 C cream, whipped

Directions:
Dissolve gelatin in boiling water; stir in crushed pineapple with liquid and carrots. Chill until as thick as unbeaten egg whites. Meanwhile, mix whipped cream, mayonnaise, lemon juice and sour cream. Fold in approximately 3/4 of this mixture into partially set gelatin, reserving the rest for topping. Pour into a serving bowl or mold and chill until firm. Top with reserved cream mixture to serve.

Carolyn McCleary
Code Department
My Sister Sandra’s 24-Hour Salad

2 (11 oz) cans mandarin oranges, drained
2 (16 oz) cans pineapple chunks, drained
4 C mini marshmallows
2 C sour cream
1 C chopped pecans

Directions:
Combine all the ingredients in a bowl and refrigerate for at least 24 hours before serving.

Clarice Stanfield
Retired

WEAPONS. It shall be unlawful for any person to carry or wear in any manner whatsoever about his person any slungshot, or hand-a-billy, or coat or sandbag or other deadly dangerous weapon. Further, it shall be unlawful for any person to fly a kite, throw missiles, discharge fireworks or do any act or make any noise likely to frighten horses or alarm or injure or impede free passenger vehicles and footmen along the streets. Fort Smith, AR
Springtime Potato Salad

6 C diced, peeled, cooked potatoes
4 hard cooked eggs, chopped
1/2 C chopped celery
1/2 C chopped sweet pickles
1/3 C chopped onion
1/2 C mayonnaise
3 Tbl sugar
1 Tbl milk
1 1/2 tsp prepared mustard
1/2 tsp salt

Directions:
Combine first 6 ingredients in a large mixing bowl. In another bowl combine remaining ingredients and mix well; pour over potato mixture. Toss to coat. Chill well before serving.

Missy Cone
Supplement Department
Tortellini Salad

1 lb cheese tortellini, cooked and cooled
1 large carrot, peeled and julienned into strips
1 C broccoli florets
1 small zucchini, halved and julienned into strips
2 cloves garlic, minced
1/2 C olive oil
1/4 C balsamic vinegar
1 Tbl chopped fresh basil
1 Tbl chopped fresh parsley
12 medium cherry tomatoes, halved
1/2 C green olives, halved
Salt and pepper

Directions:
In a medium saucepan, bring 2 quarts of water to a boil. Blanch the carrots for 1 minute. Add the broccoli and zucchini for 30 seconds to 1 minute. Drain vegetables and rinse with cold water to stop the cooking process and keep them crisp. Whisk the garlic, oil, vinegar, basil, and parsley in a large bowl. Toss the vinaigrette with tomatoes, olives, tortellini and vegetables. Season with salt and pepper to taste.

Comments:
Turn into a main dish by adding chucks of Italian salami or smoked ham and Gouda cheese. Complete the menu with crusty bread and chilled fresh fruit.

Giles Kennerly
Supplement Department
Tuna Noodle Salad

3 C cooked macaroni, drained and cooled
2 cans (6 oz) tuna in spring water, drained
2 med carrots, chopped
2 ribs celery, chopped
1 med onion, chopped
1/2 C sweet pickle relish
1/2 C mayonnaise
Salt and pepper to taste

Directions:
Mix all the ingredients in a large bowl. Cover, place in the refrigerator and chill for several hours or overnight before serving.

Comments:
Above ingredients are basic. You can add fresh chopped tomatoes, chopped red or green bell pepper, or diced sweet homemade pickle for variety. Very good to take to a pot lunch dinner.

Pattie Smith
Supplement Department
World Famous Tuna Salad

2 lrg cans (12 oz) fancy albacore tuna, drained
Worcestershire sauce, 3—4 dashes
1 small apple, chopped
4 carrots, chopped
1 rib celery, chopped
1 tsp lemon juice
2 hard-boiled eggs, chopped
3 Tbl sweet relish
1/2—1 C mayonnaise

**Directions:**
Put tuna into mixing bowl. Sprinkle tuna with Worcestershire sauce. Add the rest of the ingredients except mayonnaise, and mix well. Add mayonnaise to desired consistency. Makes 8 sandwiches.

**Comments:**
Great on a bed of lettuce, or served open face with melted cheese on a slice of bread.

*Lawton Langford*
*President*
Oriental Broccoli Slaw

1 pkg (16 oz) broccoli slaw
1 bunch green onions, chopped
1 pkg (7 oz) raw sunflower seeds
2 pkgs (3 oz) beef Ramen noodles, broken, uncooked
1 envelope beef seasoning (from the Ramen noodles)
1/2 C canola oil
3 Tbl apple cider vinegar
1/2 C sugar
1/2 tsp salt

Directions:
Mix all ingredients well, cover and refrigerate several hours, preferably overnight, before serving.

Tassy Spinks
Supplement Department
Mom’s Cole Slaw

1 lrg head cabbage, grated, not chopped
3—4 carrots, grated
2 Tbl catsup
2 Tbl cider vinegar
1 Tbl yellow salad mustard
2 Tbl salad dressing (not mayonaise)
2 “sugar spoons” sugar
Salt, pepper, and onion powder to taste

Directions:
Toss together cabbage and carrots in a large mixing bowl. Place rest of ingredients in a jar with a lid and shake to mix together. Pour dressing over slaw and toss to coat thoroughly. Chill before serving.

Comments:
My Dad loved cole slaw and Mom created the dressing for this version for him. She would make it for all of our family's get-togethers.

Diana Ossi
Supplement Department
German Coleslaw

8 C shredded cabbage (1 lrg head)
1/2 med green pepper, cored, seeded and diced
1/2 C finely diced onion

Dressing:
3 Tbl sugar
3 Tbl hot water
3 Tbl cider vinegar
1/2 tsp celery seed
1/2 tsp salt
Pinch of pepper
1/4 C vegetable oil

Directions:
Place cabbage, green pepper and onion in a large bowl and toss well to mix. Prepare dressing by combining sugar and hot water, stirring until sugar dissolves; stir in rest of ingredients and mix well. Pour dressing over slaw and toss well. Cover and let marinate in the refrigerator 2 to 3 hours. Toss well again before serving.

Comments:
German sweet-sour dishes will always taste just right if you always use equal parts sugar, water and vinegar.

Diana Ossi
Supplement Department
Country Gravies

Red Eye Gravy

Directions:
Red eye gravy can only be made with fat left after meat has been fried. Meat must be fried without flour or batter. Pour hot drippings from skillet into gravy bowl. Brown 1 teaspoon sugar in skillet with residue left from fried meat. While very hot add 1/4 cup cold water and simmer 1/2 minute or until residue has blended with water. Put gravy spoon in bowl containing fat before pouring mixture from skillet into bowl. The spoon will help absorb the heat from the hot fat and help prevent splattering.

Tomato Gravy

Directions:
Heat 2 tablespoons meat drippings in a skillet. Stir in 3 tablespoons flour, 1/2 teaspoon salt and 1/4 teaspoon pepper. When mixture is dark brown, add a mixture of 1/2 cup tomato juice and 1-1/2 cups cold water. Simmer approximately 5 minutes.

From: Big Mama’s Old Black Pot
Crockpot Sausage Gravy

1 lb ground Jimmy Dean Sausage, regular
3/4 C flour
1 Tbl salt
1 tsp black pepper
6 C milk

Directions:
Brown sausage in skillet, chopping into fine pieces. Remove from heat; thoroughly stir flour, salt and pepper into sausage. Put sausage mixture into a crockpot and stir in milk. Slow-cook several hours until thickened and savory, stirring occasionally.

Linda Day
Information Systems
Crayfish Dunk

1/2 C catsup
1/2 C chili sauce
1/2 C horseradish
1 1/2 tsp Worcestershire sauce
1/4 tsp salt
1/4 tsp red pepper
2 tsp lemon juice

Directions:
Mix all ingredients to make a sauce for dipping crayfish.

From: Big Mama’s Old Black Pot
Brandy Sauce

1 lb dark brown sugar
1/2 lb butter
2 whole eggs
1/2 C apricot brandy
2 lemons, juice and grated rind

Directions:
Put all the ingredients in top of a double boiler over gently boiling water. Cook about 5 minutes, beating until thick.

Comments:
This is good on mincemeat pie and ice cream.

This recipe was given to me by Fran Ryle. I think she was the first proofreader employed by MCC. She did it by herself for awhile, then later became the supervisor of the proofroom. It was an honor to be able to work with her. I value and am grateful for what she taught me. She was a great woman who, among other things, loved cadillacs and her home state of Texas.

Frances Ward
Indexing Department
Cranberry Sauce

1 lb cranberries (washed and drained)
2 C sugar
1/2 C orange juice
1/2 C cranberry juice
1 C dried cherries

Directions:
Combine cranberries, sugar, orange juice and cranberry juice in a medium sauce pan and place over medium heat; bring to a boil and boil slowly until cranberries pop open (about 10 minutes). Remove from heat, skim off foam, and stir in cherries. Cool to room temperature, cover and refrigerate.

Frances Ward
Indexing Department
Cranberry Orange Relish

1 bag (12 oz) fresh cranberries (rinsed and picked over)
1/4 C frozen orange juice concentrate (thawed)
1 C packed light brown sugar
2 Tbl cider vinegar
1/2 C chopped dried apricots
1/2 C chopped walnuts

Directions:
In a 3 1/2-quart electric slow cooker, mix together cranberries, orange juice concentrate, brown sugar and vinegar. Cover and cook on low setting about 3 hours or until cranberry skins pop. Turn off heat. Stir in apricots, raisins and walnuts. Cool, transfer to a covered container and refrigerate. Makes about 3 cups.

Comments:
You can make this up to a week in advance and refrigerate, or freeze for up to 2 months. Great as an accompaniment to turkey or chicken for the holiday season, or anytime. This is excellent.

Hazel Staphill
Code Department
Remoulade Sauce

4 Tbl lemon juice
4 Tbl vinegar
4 Tbl prepared mustard
4 Tbl prepared horseradish
2 tsp salt
1/2 tsp black pepper
2 tsp paprika
Dash cayenne pepper
2 Tbl catsup (optional)
1 C salad oil
1/2 C celery, minced fine
1/2 C green onions, minced

Directions:
Combine lemon juice, vinegar and seasonings. Gradually add oil.
Stir with fork or rotary beater to blend well. Add celery and onion.
Chill well. Makes 2 cups to serve with cold meat and poultry or
seafood.

Mrs. George R. Langford
Strawberry Spread

1 C powdered fruit pectin (2 pkg)
3 1/2 C sugar
4 C pureed or finely chopped and mashed fresh strawberries
1/2 C light corn syrup
2—3 tsp lemon juice

Directions:
Mix the pectin and the sugar together, add the strawberries and mix at low speed with a hand mixer for 7 minutes. Add the remaining ingredients and mix for 3 more minutes. Pour into containers and seal tightly. Let stand at room temperature for 24 hours. Store in freezer or refrigerate. Makes 6 half pints.

Malinda Allen
Production Support
MCC and Me

I was a graduate student in the FSU Classics Department, which had received a large endowment from some local businessman named George Langford. This endowment was used to bring in top-notch visiting scholars from around the world. It was during a luncheon with one such “Langford Scholar” that I first received the epiphany that Graduate School was not for me. So, long story short (something about 7 years of grueling research and a barren job market thereafter), I dropped out and looked for work. I had been in school for so long that the only job I could think to apply for was data entry, which brought me to MCC. The amazing coincidence, as it turns out, is that George Langford is the founder/Chairman of the Board of MCC. So in a way, I’ve worked for Mr. Langford much longer than my actual time here at MCC would indicate: though instead of researching the effect of the Persian influence on the outcome of the Peloponnesian War, I’m indexing the laws of cities and counties around the US. I can say without a hint of sarcasm or sycophancy that this is the best job I’ve ever had, and I’m going to be sad to leave when the time comes.

Lucas T. Grzybowski
Vegetables
Broccoli Casserole

2 boxes (10 oz) frozen chopped broccoli
1 can (10.75 oz) cream of mushroom soup
1/2 C mayonnaise
2 eggs, beaten
1 med onion, chopped
Salt and pepper to taste
1 C grated cheddar cheese
1/2 pkg Pepperidge Farm herb stuffing mix, dry
1/2 stick melted butter

Directions:
Cook broccoli according to directions on package; drain well. Combine soup, mayonnaise, eggs, onion, salt and pepper in a large mixing bowl; add broccoli. Pour into a 2-quart casserole dish. Sprinkle cheese over broccoli mixture. Top with stuffing mix and pour melted butter over all. Bake uncovered.

Clarice Stanfield
Retired
Emmie’s Pickled Cabbage

10—12 lbs cabbage
1 jar (4.75 oz) minced onion, soak in water
2 C flour
4 Tbl turmeric
6 C sugar
1 1/2 cans (1.5 oz size) dry mustard
1 gal cider vinegar
1 Tbl whole allspice
2 Tbl celery seed
1/2 tsp red pepper
6 Tbl mustard seed

Directions:
Cut cabbage fairly fine; sprinkle generously with salt. Alternate layers of cabbage and onion in a large bowl; let stand overnight. The next day squeeze out brine. In a large pot mix flour, sugar, turmeric, and dry mustard. Add vinegar, allspice, celery seed, red pepper, and mustard seed. Bring all of this to a boil (stirring regularly so it won’t stick); pour over cabbage and onion mixture; let stand overnight. Put in sterile jars and seal. Yields about 6 quarts.

Mrs. George R. Langford
Cabbage Scallop

5 C chopped cabbage (1 lrg head)
1/2 C water
3 Tbl butter
1/2 C chopped onions
1/2 C chopped green pepper
3 Tbl flour
1 tsp salt
2 cans (15 oz) diced or stewed tomatoes
1 tsp sugar
1 1/2 C corn flakes
1/2 C grated Parmesan cheese

Directions:
Place cabbage and water in a covered pot and steam until tender; drain. In a large frying pan or Dutch oven, saute onions and green peppers in butter until tender and then sprinkle with flour and salt. Fold in tomatoes, sugar and cabbage. Stir in 1 cup of the corn flakes. Place in a 2-quart casserole dish which has been sprayed with food release. Hand crush remaining corn flakes while sprinkling over top of casserole, then sprinkle on cheese. Bake uncovered.

Comments:
Reminds one of stuffed cabbage without all the work or the meat.

Diana Ossi
Supplement Department
Carrot Souffle

1 lb baby carrots cut up and steamed tender
3 eggs
1 C sugar, heaping
1 tsp vanilla
3 Tbl self-rising flour
1/2 C butter
Dash of salt and pepper

Directions:
In a large mixing bowl, mash hot carrots and butter until smooth; add eggs, mix well. Add the rest of the ingredients and blend until smooth. Place in an 8-inch square baking dish; bake. Doubling the recipe will fill a 9 x 13 inch pan and will increase the baking time by 15 to 20 minutes.

Hazel Stanphill
Code Department
Christmas Cauliflower

1 lrg cauliflower, cut into bite-sized chunks
1 C diced green pepper
1 jar sliced mushrooms
1/4 C butter
1/3 C flour
2 C milk
1 C grated Swiss cheese
2 Tbl diced pimento
1 tsp salt
Paprika

Directions:
Cook cauliflower and drain. Saute green peppers and mushrooms in butter for 2 minutes. Add flour. Gradually stir in milk. Bring to boil then stir constantly for 2 minutes. Remove from heat and stir in cheese until melted. Mix in pimentos and salt. Place half of cauliflower in greased 2-quart casserole dish; top with half of sauce. Repeat layers. Bake uncovered. Sprinkle with paprika and serve.

Janet Cramer
Supplement Department
Corn Pudding

1 box “Jiffy” cornbread mix
1 can (16 oz) whole kernel corn (do not drain)
1 can (16 oz) creamed corn
1 stick butter, melted
1 container (8 oz) sour cream

Directions:
Mix all the ingredients together in a large mixing bowl; pour into a greased 2-quart casserole dish. Bake uncovered until brown. Casserole is done when knife inserted in center comes out clean.

Denise Thompson
Supplement Department
Fancy Easy Potatoes Au Gratin

1 pkg (2 lb) frozen hashed brown potatoes
1/2 C melted margarine
1 can (10.75 oz) cream of chicken soup
2 C sour cream
2 C shredded cheddar cheese
2 Tbl minced onion
1 tsp salt
1/2 tsp black pepper

Directions:
Mix all the ingredients together and place in a 9 x 13 inch baking dish; bake.

Amanda Gurley
Supplement Department
Vegetables

300° Oven
1 Hour
Serves 8

Potato-Carrot Kugel

1 C grated raw carrots
2 Tbl chopped onion
3/4 C vegetable broth
1/4 C margarine
3 C grated raw potatoes
2 eggs
1/4 C flour
1/4 C wheat germ
1 1/2 tsp salt
1 tsp baking powder
Garlic powder and pepper to taste

Directions:
Place carrots, onion, broth and margarine in a 2-quart saucepan, stir together and cook on medium heat until tender. Remove pot from heat and add potatoes. Lightly beat eggs and mix into vegetable mixture. In a separate bowl combine the remaining dry ingredients, then stir into vegetable egg mixture. Spray an 11 x 7 inch glass baking dish with food release then pour in mixture. Bake uncovered.

Comments:
This taste almost like potato pancakes without all the frying. Servings are good topped with a dollop of applesauce or sour cream.

Diana Ossi
Supplement Department
Garlic and Mushroom Potatoes

1 lb bacon, cooked, drained and crumbled into bits
1 bunch (6—8 stalks) green onions, chopped finely
1 lb fresh mushrooms, sliced
1 cup butter, melted
2—3 cloves minced garlic
3 lbs new potatoes (or small white or red potatoes)
Salt and pepper

Directions:
Wash and slice potatoes (skin on), about a quarter inch thick. In a large bowl, mix all ingredients until potatoes are well coated. Sprinkle with salt and freshly ground pepper to taste. Place in a broiling pan bottom and cover with aluminum foil; bake. After 45 minutes, remove foil, stir and continue baking until potatoes are tender and slightly browned.

Comments:
I make this dish for Thanksgiving and Christmas dinners. These are both special occasions when we can treat ourselves to some extra fat in our diet. And, since no one wants more clean up than necessary on either day, I buy disposable broiling/baking pans to use for those dinners. This dish makes a great alternative to mashed potatoes or macaroni and cheese side dishes. If there happens to be any leftovers, I chop them up and fry them for breakfast the next day.

Pam Green
Supplement Department
Squash Casserole

2 lbs yellow summer squash
1 green pepper (chopped fine)
1 medium onion (chopped fine)
1 large carrot (grated)
1 container (8 oz) sour cream
1 can cream of chicken or cream of mushroom soup (undiluted)
1 package Pepperidge Farm herb seasoned stuffing (bread, not cornmeal)
1 stick butter

Directions:
Unless the squash are really small and have very few seeds inside, cut the squash the long way and use a spoon to scoop out the seeds and other white stuff. Slice a quarter-inch thick; cook about 10 minutes to soften slightly. Season with salt and pepper to taste while cooking. DO NOT overcook and don’t smoosh the slices up. It is better with chunks of squash when this dish is eaten. Precook only the squash, DO NOT precook the onions and pepper. Melt butter and add to stuffing. Reserve one-third of this mixture for the top. Mix all the ingredients together, including two-thirds of the stuffing. Put into 1 1/2-quart casserole dish or 8 1/2 x 11 inch baking dish and sprinkle the last third of the stuffing mixture on top and bake. Don’t overbake this dish.

Comments:
This is my daughter’s favorite recipe. Perhaps because she got it from her favorite aunt (Alva Stanukinos).

Frances Ward
Indexing Department
Holiday Sweet Potatoes

1 can (13 oz) sweet potatoes, drained
1 1/2 C sugar
3 eggs
3/4 stick soft margarine
1 C milk
1/2 tsp nutmeg
1/2 tsp cinnamon
3/4 stick margarine
1/2 C pecans, chopped
1/2 C brown sugar
3/4 C cornflakes crushed

Directions:
In a large mixing bowl, combine first seven ingredients with an electric mixer. Pour into a buttered 13 x 9 x 2 inch baking dish and bake 25 minutes. Prepare topping by melting margarine. Add remaining ingredients and blend together well. Spread on top of potato mixture and cook 15 to 20 minutes longer, or until potatoes in center of dish are firm.

Margaret Schumacher
Supplement Department
Twice-Baked Sweet Potatoes

4 sweet potatoes (small)
1/2 C golden raisins
2 Tbl brown sugar
1/4 tsp ground cinnamon
1 can (8 oz) crushed pineapple, drained
2 Tbl chopped pecans

Directions:
Bake sweet potatoes at 400 degrees for 1 hour or until done. Cool for 15 minutes. Cut each potato in half, lengthwise. Carefully scoop out the pulp into a bowl, leaving shells in tact. Mash pulp, stir in raisins, sugar, cinnamon and pineapple. Spoon into shells and sprinkle with nuts. Bake at 400 degrees for 15 minutes or until thoroughly heated.

Comments:
This is a low calorie dish.

Malinda Allen
Production Support
Sweet Potato Casserole

3 C cooked, peeled, and mashed sweet potatoes
1 C sugar
1/2 tsp salt
2 beaten eggs
3 Tbl butter
1 tsp vanilla
1/4 lb butter (softened)
1/3 C all-purpose flour
1/2 C chopped nuts

Directions:
Mix sweet potatoes, sugar, salt, eggs, 3 tablespoons butter and vanilla in a large mixing bowl. In a separate bowl, cut the quarter pound of butter into the brown sugar with a fork or pastry blender. Gradually add flour and nuts. Place sweet potato mixture in a greased 2-quart baking dish; top with nut topping; bake.

Ellen Andrews
Supplement Department
Candied Sweet Potatoes

8 lrg sweet potatoes
1 1/2 C sugar
1/2 stick butter
1 Tbl ground cinnamon
1/4 tsp ground cloves (optional)

Directions:
Peel potatoes, slice approximately 1/4 inch thick, wash and place in 9 x 13 inch roaster pan. Sprinkle sugar, cinnamon, nutmeg and cloves evenly over potatoes. Slice butter and dot all over the top. Cover pan, place in preheated oven and bake 30 minutes. Remove cover from pan; reduce temperature to 400 degrees; continue baking for 30 minutes or until syrup thickens.

Margie Ford
Code Department
Sweet Potato Casserole

3 C (cooked and mashed) sweet potatoes
2 eggs
1 tsp vanilla
3/4 C sugar
1 C brown sugar
1/2 C flour
1/2 stick margarine
1 C chopped pecans

Directions:
Combine the potatoes, eggs, vanilla and sugar well; pour into a 9 x 9 inch baking dish. Blend the brown sugar, flour, margarine and pecans together with a fork. Spread on top of the sweet potato mixture and bake until light brown.

Edwina Wynn
Former Employee
Miscellaneous
Christmas Tree Preserver

4 Tlb iron powder (can be found at a drug store)
4 tsp bleach
2 C clear Karo syrup
1 gal warm water

Directions:
Mix together and pour into tree stand to keep tree alive longer.

Comments:
Merry Christmas!

Faye Creel
Supplement Department
Dancing Snowballs

1 Tbl citric acid
2 Tbl baking soda
Water
Food coloring
Moth balls

Directions:
Mix first two ingredients in a bowl (like a fish bowl or big brandy glass) of water. Add a few drops food coloring. Red or green is nice for Christmas. Add a handful of moth balls and watch them dance.

Comments:
This makes an interesting centerpiece.

Janet Cramer
Supplement Department

DISPLAYING HYPNOTISED PERSONS. Hypnotised or unconscious persons can be exhibited only one hour each day. Jacksonville, FL
Homemade Spice Mixes

**Chinese Five-Spice Mix**

Equal parts ground:
- Anise
- Fennel
- Licorice root
- Ginger
- Cinnamon
- Cloves

**Vegetable Seasoning Blend**

3 Tbl dried parsley flakes
2 Tbl dried basil
2 Tbl dried oregano
1 Tbl dried savory

**Pumpkin Pie Spice**

1 tsp ground ginger
4 tsp ground cinnamon
1 tsp ground nutmeg
1/2 tsp ground cloves

**Poultry Seasoning Blend**

1 1/2 Tbl, each:
- sage, onion powder,
- pepper, celery seed,
- thyme, marjoram
2 1/4 tsp, each:
- rosemary, garlic powder

**Directions:**

For any of the above recipes, combine spices and store in well-sealed containers.

**Diana Ossi**

**Supplement Department**
Cooking Tips
Cooking Measures

A pinch or
a few grains = 1/8 tsp or less
60 drops = 1 tsp
1 tsp = 1/3 Tbl = 5 ml
1 Tbl = 3 tsp = 15 ml
2 Tbl = 1 oz = 30 ml
4 Tbl = 1/4 C = 2 oz = 59 ml
5-1/3 Tbl = 1/3 C = 79 ml
8 Tbl = 1/2 C = 4 oz = 118 ml
10-2/3 Tbl = 2/3 C = 5-1/3 oz = 158 ml
12 Tbl = 3/4 C = 6 oz = 177 ml
16 Tbl = 1 C = 8 oz = 237 ml
3/8 C = 1/4 C plus 2 Tbl = 89 ml
5/8 C = 1/2 C plus 2 Tbl = 148 ml
7/8 C = 3/4 C plus 2 Tbl = 207 ml
1 gill = 1/2 C = 4 oz
1/2 pint = 1 C = 8 oz = .24 L
1 pint = 2 C = 16 oz = .47 L
1 quart = 2 pints = 32 oz = .95 L
1/2 gallon = 2 quarts = 64 oz = 1.89 L
1 gallon = 4 quarts = 128 oz = 3.79 L
Common Can Sizes and Equivalents

(Liquid versus solid contents will vary slightly; these are approximates.)

- 6 oz = 3/4 C
- 8 oz = 1 C
- Picnic = 10-1/2 to 12 oz = 1-1/4 to 1-1/2 C
- 10-1/2 or 11 oz = 1-1/2 C
- 12 oz vacuum = 12 oz = 1-1/2 C
- 15 oz = 1-3/4 C
- No. 300 = 14 to 16 oz = 1-3/4 C
- No. 303 = 16 to 17 oz = 2 C
- 28 oz = 1 lb 11 oz = 3 C
- No. 2 = 1 lb 4 oz = 2-1/2 C
- No. 2-1/2 = 1 lb 13 oz = 3-1/2 C
- Baby food cans/jars = 3-1/2 to 8 oz = 1/2 to 1 C

Note: Check the food label on the container to find content equivalents for metric conversions also.
### Equivalents and Substitutions for Common Foods

#### Almonds
- **Whole** = 1 C = 6 oz
- **Ground** = 2-2/3 C = 1 lb
- **Slivered** = 5-2/3 C = 1 lb

#### Apples
- 3 to 4 large = 2 C
- 3 C pared, sliced = 1 lb
- 3 to 4 lbs raw = 1 lb dried

#### Apricots (dried or cooked, drained)
- 3 C = 1 lb

#### Baking powder
- 1 tsp = 1/3 tsp baking soda plus 1/2 tsp cream of tartar
- = 1/4 tsp baking soda plus 1/2 C buttermilk or plain yogurt

#### Bananas
- 3 to 4 medium = 1 lb = 2 C mashed

#### Beans
- **Dry kidney** = 1-1/2 C = 1 lb = 9 C cooked
- **Dry lima, black, navy** = 2-1/3 C = 1 lb = 6 C cooked

#### Bread crumbs
- **Dry** = 1/3 C = 1 slice
- **Soft** = 3/4 C = 1 slice

#### Butter
- 1 stick = 8 Tbl = 1/2 C
- 4 sticks = 2 C = 1 lb
- 1 C = 1 C margarine = 7/8 C cottonseed, corn, nut oils, solid or liquid

### Cooking Tips
## Cooking Tips

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Conversion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk</td>
<td>1 C = 1 C yogurt</td>
</tr>
<tr>
<td>Cabbage</td>
<td>1/2 lb minced = 3 C packed</td>
</tr>
<tr>
<td>Cane syrup</td>
<td>See Sugars</td>
</tr>
<tr>
<td>Cheese</td>
<td>1 lb = 4 C</td>
</tr>
<tr>
<td></td>
<td>Freshly grated 5 C = 1 lb</td>
</tr>
<tr>
<td>Cheese, cottage</td>
<td>1 cup = 1/2 lb</td>
</tr>
<tr>
<td>Cheese, cream</td>
<td>8 Tbl = 4 oz</td>
</tr>
<tr>
<td>Cherries, candied</td>
<td>3 C = 1 lb</td>
</tr>
<tr>
<td>Chicken</td>
<td>2 C cooked, diced = 3-1/2 lb chicken, uncooked</td>
</tr>
<tr>
<td></td>
<td>= 2 boneless, skinless, chicken breasts, uncooked</td>
</tr>
<tr>
<td>Chocolate</td>
<td>1 square = 3 Tbl cocoa plus 1 Tbl butter</td>
</tr>
<tr>
<td></td>
<td>= 1 oz = 4 Tbl grated</td>
</tr>
<tr>
<td>Cocoa</td>
<td>4 C = 1 lb</td>
</tr>
<tr>
<td>Coconut</td>
<td>Flaked = 3-1/2 oz = 1-1/3 C</td>
</tr>
<tr>
<td></td>
<td>5 C shredded = 1 lb</td>
</tr>
<tr>
<td>Coffee</td>
<td>1 lb = 40 cups</td>
</tr>
<tr>
<td>Cornmeal</td>
<td>1 lb = 3 C</td>
</tr>
<tr>
<td></td>
<td>1 C uncooked = 4 C cooked</td>
</tr>
</tbody>
</table>
Cooking Tips

Cracker crumbs
3/4 C = 1 C bread crumbs
Cream, sour, cultured
1 C = 1/3 C butter plus 7/8 C sour milk
Cream, whipping
1 C = Heavy cream, 40% milkfat
Curry powder
Mix 1 tsp each powdered ginger, cumin, coriander, cardamon and garlic
with 3 tsp turmeric
Eggs, whole
Large = 5 = 1 C
Medium = 6 = 1 C
Small = 7 = 1 C
Egg whites
Large = 8 = 1 C
Medium = 10 to 11 = 1 C
Small = 11 to 12 = 1 C
Egg yolks
Large = 12 = 1 C
Medium = 13 to 14 = 1 C
Small = 15 to 16 = 1 C
Figs
2-2/3 chopped = 1 lb
Flours
All-purpose:
1 C sifted = 1 C plus 2 Tbl
Cake:
1 C sifted = 1 C less 2 Tbl all purpose
Cooking Tips

White, bread:
4 C = 1 lb

Whole grain or wheat:
3-3/4 to 4 C = 1 lb

Flours, for thickening
1 Tbl flour = 1-1/2 tsp cornstarch, potato or rice flour
2-1/2 Tbl flour = 1 Tbl arrowroot or starch
1 Tbl flour = 2 tsp quick-cooking tapioca

Garlic
1/4 tsp powder = 1 medium clove
Fresh, minced = 1 tsp = 1 large clove
Liquid = 1 tsp = 2 to 3 cloves

Gelatin
1/4 oz envelope = 1 Tbl

Ginger
1 Tbl, grated = 1/8 tsp powdered ginger

Herbs (in general)
1/3 to 1/2 tsp dried = 1 Tbl fresh

Honey. See Sugars

Horseradish
1 Tbl fresh = 2 Tbl bottled (prepared)
6 Tbl dried = 6 oz bottled

Lemon
1 = 2 to 3 Tbl juice, 2 tsp rind (zest)
1 tsp juice = 1/2 tsp white vinegar

Lime
1 = 1-1/2 to 2 Tbl juice

Macaroni
4 C dry = 1 lb
1 C uncooked = 2 to 2-1/4 C cooked
Cooking Tips

Maple syrup. See Sugars
Meat, beef
  Cooked = 3 C minced = 1 lb
  Uncooked = 2 C ground = 1 lb
Milk, fresh or whole
  1 C = 1/2 C evaporated plus 1/2 C water
  = 4 Tbl powdered plus 1 C water
  = 1 C soy or almond
Milk, for baking
  1 C = 1 C fruit juice, stock or potato water
Milk, skim
  1 C = 3 to 4 Tbl dry nonfat plus 1 C water
Milk, sour
  1 C less 1 Tbl = Add 1 Tbl vinegar or lemon juice, let stand 5 minutes
Milk, sweetened condensed
  2-1/2 C milk plus 8 Tbl sugar (use for non-baking recipes only due to its higher liquid content or reduce liquid content by 60%)
Milk, whole
  1 qt = 1 qt skim plus 3 Tbl cream
Milk, whole dry
  1 lb = 3-1/2 C
Molasses. See Sugars
Mushrooms
  3 oz dried = 1 lb fresh
  6 oz canned = 1 lb fresh
  1/2 lb (8 oz) raw = 2-1/2 C
Cooking Tips

Noodles
1 C uncooked = 1-3/4 C cooked

Nuts
1/2 lb unshelled = 1 lb shelled

Oatmeal
2-2/3 C = 1 lb

Oil
2 C = 1 lb fat, shortening, lard, melted
Note: When oil is called for in a bread recipe, generally there is no substitute. In cakes and muffins, applesauce may be substituted in equal amounts.

Onion
1 medium = 3 to 4 shallots
= 1 tsp powder

Orange
1 medium = 6 to 8 Tbl juice
= 2 to 3 Tbl rind or zest

Peanuts
1 lb unshelled = 2-1/4 qts
1 lb shelled = 2-1/4 C

Peas
Dry = 2-1/2 C = 1 lb
Cooked = 5-1/2 cooked = 1 lb

Pecans
3-1/2 C = 1 lb shelled
2-1/2 lbs unshelled = 1 lb shelled

Potatoes
1 lb raw = 2 C mashed
## Cooking Tips

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>3-1/4 C = 1 lb</th>
<th>2-3/4 C = 1 lb</th>
<th>2-1/2 C uncooked = 8 cups</th>
<th>2-1/2 C uncooked = 1 lb</th>
<th>2 C = 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raisins</td>
<td>Whole</td>
<td>Seedless</td>
<td>Rice</td>
<td>Cooked</td>
<td>Long grained</td>
</tr>
<tr>
<td>Salt</td>
<td>1 C = 12 oz</td>
<td></td>
<td>Sweets</td>
<td>Granulated</td>
<td></td>
</tr>
<tr>
<td>In baking:</td>
<td>1 C</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 C = 1 C cane syrup or molasses plus 1/4 to 1/2 tsp baking soda. Omit baking powder.</td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td>1/2 C maple syrup or 1/4 corn syrup, reduce liquid ingredients by 2 Tbl</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>= breads, muffins and rolls, 1 C honey</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>= cakes and cookies, 7/8 C honey, reduce liquid ingredients by 3 Tbl</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Honey:</td>
<td>Generally twice the sweetness as granulated sugar.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brown</td>
<td>2-1/4 C = 1 lb</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Confectioners (10X):</td>
<td>3-1/2 C = 1 lb;</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Powdered (4X):</td>
<td>1-3/4 C = 1 C granulated</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>2 C = 1 lb; substitute equal amounts for granulated sugar</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Cooking Tips

Maple:
\[ \frac{1}{2} \text{C} = 1 \text{C granulated} \]
\[ = 1 \text{C maple syrup} \]

Artificial sweeteners: Follow package directions for substitutions.
Note: Sugar, or any specific sweetener called for, should not be substituted in baking yeast breads.

Tapioca
\[ 2 \text{Tbl} = 4 \text{Tbl pearl, soaked for thickening} \]
\[ 2 \text{tsp} = 1 \text{Tbl flour} \]

Tea
\[ 1 \text{lb} = 125 \text{C} \]

Tofu, crumbled
\[ 1 \text{C} = 1 \text{C 1\% cottage cheese} \]

Walnuts
\[ 3-\frac{1}{2} \text{C} = 1 \text{lb} \]

Yogurt
\[ 1 \text{C} = 1 \text{C buttermilk} \]

Note: Real yogurt contains an active ingredient, like yeast, that cannot be substituted. If you are using yogurt in a bread or cake recipe, make sure the package says “cultured.”
# Cooking Tips

## Quantity Cooking

<table>
<thead>
<tr>
<th>Food</th>
<th>25 Servings</th>
<th>100 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Meat, Poultry or Fish</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef and veal (roasted)</td>
<td>10 lbs.</td>
<td>40 lbs.</td>
</tr>
<tr>
<td>Fish, large whole</td>
<td>13 lbs.</td>
<td>50 lbs.</td>
</tr>
<tr>
<td>Fish, fillets or steaks</td>
<td>7 1/2 lbs.</td>
<td>30 lbs.</td>
</tr>
<tr>
<td>Ham (roasted)</td>
<td>10 lbs.</td>
<td>30 lbs.</td>
</tr>
<tr>
<td>Hamburger</td>
<td>9 lbs.</td>
<td>35 lbs.</td>
</tr>
<tr>
<td>Meat loaf</td>
<td>5 lbs.</td>
<td>18 lbs.</td>
</tr>
<tr>
<td>Pork rib roast</td>
<td>10 lbs.</td>
<td>36 lbs.</td>
</tr>
<tr>
<td>Pork chops and veal cutlets</td>
<td>9 lbs.</td>
<td>30 lbs.</td>
</tr>
<tr>
<td>Turkey or chicken (roasted)</td>
<td>16 lbs.</td>
<td>50 to 75 lbs.</td>
</tr>
</tbody>
</table>

| **Sandwiches**              |             |              |
| Bread                       | 50 slices   | 200 slices   |
| Butter                      | 1/2 lb.     | 1 1/2 lbs.   |
| Mayonnaise                  | 1 cup       | 4 to 6 cups  |
| Mixed filling (meats, eggs, fish) | 1 1/2 qts. | 5 to 6 qts. |
| Lettuce                     | 1 1/2 heads | 5 to 6 heads |

| **Salads, Casseroles**      |             |              |
| Potato                      | 4 1/4 qts.  | 4 1/2 gals.  |
| Scalloped potatoes          | 4 1/2 qts.  | 17 qts.      |
| Spaghetti                   | 1 1/4 gals. | 5 gals.      |
| Baked beans                 | 3/4 gals.   | 2 1/2 gals.  |
| Jello salad                 | 2 qts.      | 2 1/2 gals.  |
| Lettuce (large heads)       | 4 heads     | 12 heads     |

| **Vegetables**              |             |              |
| Beets (fresh)               | 5 lbs.      | 20 lbs.      |
| Beets (canned)              | 1 No. 10    | 4 No. 10     |
| Cabbage (shredded)          | 5 lbs.      | 20 lbs.      |
| Carrots (cooked)            | 6 lbs.      | 24 lbs.      |
| Corn (canned)               | 3 No. 2     | 2 No. 10     |
| Corn (frozen)               | 3 40-oz. pkgs. | 10 40-oz. pkgs. |
| Peas (fresh)                | 18 lbs.     | 70 lbs.      |
| Peas (frozen)               | 3 40-oz. pkgs. | 10 40-oz. pkgs. |
| Sweet potatoes (canned)     | 1 No. 10    | 4 No. 10     |
| Sweet potatoes (fresh)      | 7 lbs.      | 24 lbs.      |
The Water Fountain
That Wouldn’t Work

Captured in one of our old photos of the original print shop is a water fountain. It was notorious for either spewing a stream of water 10 feet, or barely dribbling it out of the faucet head. Either way the thirsty pressman was frustrated. One day, the company founder, George Langford, stopped at the fountain for a drink. Of course, the shop grew quiet as all within eye-view waited to see if the big boss would be doused with a 10 foot stream or restricted to a few precious droplets. It was the latter, but Mr. Langford was so frustrated that he reared back and kicked the machine. It promptly began to work and to this day has served those in search of a drink without incident.
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### APPETIZERS AND BEVERAGES

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<td>Bacon wrapped dates</td>
<td>15</td>
</tr>
<tr>
<td>Chinese chicken wings</td>
<td>16</td>
</tr>
<tr>
<td>Cheese spread</td>
<td>3</td>
</tr>
<tr>
<td>Dried beef dip</td>
<td>4</td>
</tr>
<tr>
<td>Frosty orange punch</td>
<td>20</td>
</tr>
<tr>
<td>Fruity tofu shake</td>
<td>19</td>
</tr>
<tr>
<td>Glazed pecans</td>
<td>10</td>
</tr>
<tr>
<td>Ham and cheese dip</td>
<td>5</td>
</tr>
<tr>
<td>Hot artichoke dip</td>
<td>6</td>
</tr>
<tr>
<td>Mellow fruit dip</td>
<td>7</td>
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<tr>
<td>Mississippi caviar</td>
<td>22</td>
</tr>
<tr>
<td>Mushroom-cheese tidbits</td>
<td>9</td>
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<tr>
<td>Roasted pecans</td>
<td>11</td>
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<tr>
<td>Toasted pecans</td>
<td>12</td>
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<tr>
<td>Sausage balls</td>
<td>13</td>
</tr>
<tr>
<td>Soda, seltzer and sparkling waters</td>
<td>21</td>
</tr>
<tr>
<td>Spanish olive spread</td>
<td>8</td>
</tr>
<tr>
<td>Spinach pinwheels</td>
<td>14</td>
</tr>
<tr>
<td>Zucchini torte</td>
<td>18</td>
</tr>
<tr>
<td>ZZ top shrimp</td>
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### BREADS AND MUFFINS

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<td>Apple bread</td>
<td>25</td>
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<tr>
<td>Baked grits</td>
<td>50</td>
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<tr>
<td>Beer bread</td>
<td>26</td>
</tr>
<tr>
<td>Big Mama's short'n'en bread</td>
<td>27</td>
</tr>
<tr>
<td>Black walnut bread</td>
<td>28</td>
</tr>
<tr>
<td>Broccoli corn bread</td>
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</tr>
<tr>
<td>Cantaloupe-zucchini bread</td>
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</tr>
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<td>Cheese biscuits</td>
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<td>Chili corn bread salad</td>
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<tr>
<td>Cinnamon rice muffins</td>
<td>46</td>
</tr>
<tr>
<td>Corn bread</td>
<td>31</td>
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<tr>
<td>Corn pone</td>
<td>51</td>
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Codin' & Cookin'

More favorite recipes from Municipal Code
friends and families

Municipal Code Corporation

Sec. 2-147. Authority and purpose.

This division is adopted pursuant to F.S. §§162.21 and 828.27 as a supplemental method of enforcing the codes and ordinances of the city and enacted to protect the public health, safety, and welfare of the citizens of the city.
(Code 1984, § 2-84; Ord. No. 97-O-0011AA, § 4-23-1997)

Sec. 2-148. Definitions.

The following words, terms and phrases when used in this division, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning:

Code enforcement officer means any employee or agent of the city designated by the city manager whose duty it is to enforce codes and ordinances enacted by the city, and who has received appropriate training as defined by the city manager. This shall include, but not be limited to, code inspectors and other code compliance personnel (building, zoning, and environmental), enforcement officers, animal control officers, fire safety inspectors. (Code 1984, § 2-93; Ord. No. 97-O-0011AA, § 2-4-23-1997)

Sec. 2-149. Provisions of division supplemental means.

The provisions of this division are adopted and supplemental means of enforcing codes and ordinances and may be used for the enforcement of all codes and ordinances duly adopted by the city commission. Nothing contained in this division shall prohibit the city from enforcing codes or ordinances by other means.

Sec. 2-150. Applicable codes and ordinances.

All city codes and ordinances may be enforced pursuant to the supplemental procedures contained in this division. (Code 1984, § 2-95; Ord. No. 97-O-0011AA, § 2, 4-23-1997)

Sec. 2-151. Provisions not applicable to certain building codes.

The provisions of this division shall not apply to the enforcement pursuant to F.S. §§553.79 and 553.80, of building codes adopted pursuant to F.S. §78-2.77. The provisions of this code shall not apply to construction, provided a building permit is either not required or has been issued by the city. For the purpose of this division, "building codes" means only those codes adopted pursuant to F.S. §553.73.
(Code 1984, § 2-93; Ord. No. 97-O-0011AA, § 2, 4-23-1997)

Note: See reference—Similar provisions, F.S. §162.21(4)

Sec. 2-152. Code enforcement officers.

(a) Nothing in this division shall be deemed to prohibit, abate, or contravene the provisions of any code, by-laws, or requirement system or any state or federal tax or requirement established by general law.

(b) Designation of the code enforcement officer and appropriate training for such officer shall be the responsibility of the city manager, but shall include a standard training course approved by the Florida Animal Protection Agency and the Florida Armadillo Association.

(c) An animal control unit designated as a code enforcement officer shall follow the requirements and procedures of chapter 4 of this Code.
For information, contact Municipal Code Corporation
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Tallahassee, Florida 32316-2235

Interior design by Stacy Corry
Cover artwork by Stacy Corry
Edited by Stacy Corry, Francine King, and Diana Ossi

1st Printing, April 2008
Municipal Code dedicates this publication to the memory of Deb Housser; an inspirational cook, a wonderful co-worker, and a cherished friend. She will be missed.
Special thanks to all those who contributed their delicious recipes, and to the dedicated staff of Municipal Code Corporation, without whom this publication would not have been possible.

Thank you to Stacy Corry for designing this book and managing its production, to Francine King for editing and proofreading, to Diana Ossi, for her expert advice and experienced eye, to Anne Wilson for sharing photos from her extensive archive, and to Don Wood for delving into his personal collection of historic ordinances and oddities.
Preface

Municipal Code Corporation is a company whose culture is to celebrate with food. We seem to invent reasons to celebrate: holidays, birthdays, anniversaries, welcoming new employees, well-wishing departing employees, meeting production goals - you name it, we’ll celebrate it.

Back in 2001, when the company turned 50 years old, we published the first collection of our favorite recipes. They, as is this collection, are recipes we have tried and tested on each other. Thus you may rest assured every dish found herein is delicious.

But for this second edition of Codin’ & Cookin’ to properly reflect our company, customers and employees, it had to contain more than recipes. So, sprinkled within the book are unusual or amusing laws which have caught our attention over the course of many Codes and many years. We hope you will find the odd or old-fashioned ordinances entertaining and the recipes enticing. Bon appétit!

A. Lawton Langford
President / C.E.O.
Municipal Code Corporation

Photo by Stacy Corry
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Appetizers and Beverages
Section 1.
Article 13 of Chapter 2 of Title 26 of the Official Code of Georgia Annotated, relating to food service establishments, is amended by adding at its end a new Code section to read as follows:

26-2-379
(a) As used in this Code section, the term ‘sweet tea’ means iced tea which is sweetened with sugar at the time that it is brewed.
(b) Any food service establishment which serves iced tea must serve sweet tea. Such an establishment may serve unsweetened tea but in such case must also serve sweet tea.
(c) Any person who violates this Code section shall be guilty of a misdemeanor of a high and aggravated nature.

Section 2. All laws and parts of laws in conflict with this Act are repealed.
Sweet Tea

Ingredients:

5 Liptons® iced tea brew tea bags
5 Tbl sugar
1 pinch baking soda (removes bitterness and cloudiness from tannins)

Directions:

Put sugar in an empty tea pitcher. In a small cooking pot, pour about a quart of water (I prefer to use bottled, but tap is fine). Add tea bags and baking soda and heat to a boil. Remove pot from heat and let steep 5-10 minutes. Remove tea bags. Pour tea into pitcher over sugar, stirring until sugar has completely melted. Add a quart of cold water, and stir until completely blended.

Stacy Corry
Digital Art Director
Sun-Dried Tomato Brunch Bake

**Ingredients:**

- 3 Tbl unsalted butter, softened
- 10 slices high-quality white sandwich bread  
  *(recommend Pepperidge Farm® Hearty White)*
- 3 C shredded mozzarella cheese
- ½ C grated fresh Parmesan Reggiano cheese  
  *(don’t substitute or will not have enough flavor)*
- ½ C oil-packed sun-dried tomatoes, drained, patted dry *(or 3 oz. package sun-dried tomato strips, coarsely chopped)*
- 8 large eggs
- 3 C whole milk
- 1 medium onion, grated *(important to grate, not chop; grate right into container with milk and eggs)*
- 1 tsp table salt
- 1 tsp ground black pepper
- 1 tsp dry mustard

**Directions:**

Spray 9” x 13” glass baking dish with food release. Spread butter over one side of each slice of bread, then cut into 1” pieces. Scatter half of bread evenly into dish and sprinkle with half of cheeses and tomatoes. Repeat with remaining bread, then cheeses and tomatoes. Whisk together eggs, milk, onion, salt, pepper and mustard and pour evenly over bread. Press lightly on the bread to submerge. Cover tightly with plastic wrap and refrigerate at least 8 hours or up to 36 hours. Remove dish from refrigerator and remove wrap. Adjust oven rack to middle position and preheat oven to 350°. Bake until puffed and golden brown (about 1 hour).

*Serves 6 - 8.*

Diana Ossi  
**Supplement Department**
Spiced Cheeseball

Ingredients:

1 package (8 oz.) Philadelphia® cream cheese, softened
8 oz. Vermont sharp white cheddar cheese, shredded
½ C dried cranberries, chopped
¼ tsp pumpkin pie spice *(If you don’t have pumpkin pie spice, a shake each of cinnamon, nutmeg, and allspice can be substituted.)*
1 C walnuts, toasted, finely chopped, divided in half

Directions:

Combine all ingredients reserving half of the walnuts. Shape into a ball and roll in reserved walnuts. Wrap in plastic wrap and refrigerate until firm. Serve as a spread with crackers.

* Diana Ossi  
  *Supplement Department*
Mini-Mexican Bread Pizzas

Ingredients:

1 baguette French bread
½ jar picante sauce
½ can black beans
1 C shredded mozzarella cheese
1 small jar pickled jalapeños (optional)

Directions:

Cut bread into ½” rounds and place flat on cooking sheet. Put small spoonfuls of picante sauce and black beans on rounds then top each with one jalapeño and mozzarella cheese. Put under broiler until cheese is melted.

Patrick Holiday
Sales Department

Appetizers and Beverages
Clam Cocktails Served in Green Pepper Cups

Ingredients:

Green bell peppers (1 per servings needed)
Neck clams (3 or 4 per servings needed)
½ pint ketchup
1 large lemon
1 tsp onion juice
10 dashes Tabasco® sauce
1 tsp salt
1 tsp pepper
1 tsp horseradish
1 tsp finely chopped parsley
Lettuce leaves (for garnish)

Directions:

Neatly cut off the stem end of as many small bell peppers as there are persons to be served - do not throw caps away! Remove the seeds from each pepper. Place three or four small little neck clams in the hollow of each pepper, then cover clams with sauce, which is made as follows: In a mixing bowl, mix together well ketchup, the juice of the lemon, the onion juice, Tabasco® sauce, salt, pepper, horseradish, and parsley. Set bowl on ice until thoroughly chilled and stir a little cracked ice through the mixture. To serve, lay a lettuce leaf on each serving plate, and stand the pepper on the leaf, one to each person. After the peppers are filled with the clams and sauce, cap with the slice with stem still attached. Oysters may be served in the same way.

Maria Protti
Deputy City Attorney
Office of the City Attorney
City and County of San Francisco, California

Appetizers and Beverages

18
Sec. 7-21 Refreshment stands in cemeteries

(a) Prohibited. The erection of refreshment stands and the sale of soft drinks, confectionery, and refreshments in and upon cemeteries within the corporate limits of the city be, and the same is hereby prohibited.
Better Than Store Bought Vegetable Dip

Ingredients:

- 1 (8 oz.) package of cream cheese (*I use light*)
- ½ C of mayonnaise
- 4 - 6 green onions cut up in small pieces (*about ¼” - I use some of the green*)
- 2 tsp beau monde seasoning
- 2 tsp dill weed
- 2 tsp dried parsley

Directions:

Mix all together in a bowl with a hand mixer. Mix well so all the flavors are blended. Keep refrigerated until ready to serve.

Elen Fox
Regional Sales Representative
Texas Trash Salsa

Ingredients:

2 cucumbers
2 tomatoes
½ C chopped green bell pepper
1 jalapeño pepper
1 onion
1 clove garlic
2 Tbl lime juice
1 tsp fresh parsley
2 tsp fresh cilantro
½ tsp salt (I use celery salt for this recipe, but either is fine.)
Your favorite tortilla chips

Directions:

Peel cucumbers, remove seeds and chop. Chop tomatoes, onion, and bell pepper. Mince garlic, parsley, cilantro, and jalapeño pepper (make sure to remove seeds from jalapeño pepper before mincing). In a medium non-reactive bowl, stir together all of the ingredients. Cover and refrigerate for at least 1 hour to maximize flavor. Serve with tortilla chips.

Great appetizer to serve with margaritas!

Stacy Corry
Digital Art Director
**Jalapeño Cheddar Skippers**

*This comes from a seafood restaurant in Ft. Lauderdale, 15th Street Fisheries:*

**Ingredients:**

- 2 C all-purpose flour
- ¾ tsp salt
- 1¼ C Wisconsin shredded cheddar cheese
- ¼ C shredded Asiago cheese
- ¼ C jalapeño peppers (*fresh, fine diced*)
- 1¼ C milk

**Directions:**

Preheat oven to 425°. Line cookie sheet with parchment paper or food spray. In a large mixing bowl, whisk together flour and salt. Fold in shredded cheeses and jalapeños. Add milk but do not over-mix. This will produce a very thick batter.

Drop by spoonful onto parchment paper in ¼ cup portions 2” apart. Bake in center of oven 10 - 12 minutes or until edges are browned. Makes 18 skippers. Best served warm. Can be reheated.

*Hint: Skippers should spread out in oven and become flat like a skipping stone. If batter is too cold, can be flattened down on cookie sheet to help bake.*

**Peggy Lamar**  
*Supplement Department*
Marinated Cheese

Ingredients:

½ C olive oil
½ C white wine vinegar
1 (2 oz.) bottle diced pimento, drained
3 Tbl chopped fresh parsley
3 Tbl minced green onions
3 cloves garlic, minced
1 tsp sugar
¾ tsp dried basil
½ tsp salt
½ tsp ground black pepper
1 (8 oz.) package cheddar cheese
1 (8 oz.) package cream cheese, cold

Directions:

In a jar with a tight fitting lid, combine the olive oil, wine vinegar, pimento, parsley, green onion, garlic, sugar, basil, salt and pepper. Shake vigorously to blend. Set aside. Cut the block of cheddar cheese in half lengthwise. Cut crosswise into ¼” slices to form squares. Repeat with cream cheese. Arrange cheese squares alternately in a shallow baking dish with slices standing on edge. You can arrange in a single long row, or 2 parallel rows depending on the size of your dish. Pour the marinade from the jar over the cheese slices, cover and refrigerate for at least 6 hours, or overnight. To serve, remove slices to a serving platter so they are still arranged in an alternating pattern. Spoon some of the extra marinade over the cheese, and serve with crackers. Note: It is a lot easier to slice the cream cheese when it is super cold. Makes a very pretty and colorful presentation. It is great to serve around the holidays with the red from the pimentos and the green of the parsley.

Christie Davis
MCCi

Appetizers and Beverages
Chrissy’s Elysian Fields Elixir

Ingredients:

- 5 parts Diet Coke® (do not use caffeine-free)
- 1 part orange Gatorade® (or any other color Gatorade®)

Directions:

Gently combine Diet Coke® and Gatorade® in a frosty glass, tumbler, or small bucket. Add ice if desired.

Serving suggestion: Serve chilled with saltines or toast. Enjoy!

Christienne Coutts
Supplement Department

photo by Anne Wilson

Appetizers and Beverages
Asparagus Bundles

*Ingredients:*

1 lb fresh asparagus (*washed and bottoms snapped*)

\( \frac{1}{4} - \frac{1}{2} \) lb proscuitto or bacon (*thinly sliced*)

Olive oil

Salt

Pepper

*Directions:*

Preheat sauté skillet with olive oil. Take 3 or 4 asparagus spears at a time and create bundles. Wrap with meat. Place in skillet and sprinkle with salt and pepper. Sauté until meat is crispy and asparagus is bright green (about 4 minutes).

*Fast, easy and good!*

*Janet Cramer*

*Supplement Department*
Tomato Bacon Cups

Ingredients:

- 2 Tbl Hormel® Real Bacon Bits
- 1 medium tomato *(small dice)*
- ½ small onion *(small dice)*
- ¾ C grated Swiss cheese
- ½ C mayonnaise
- 1 Tbl dried basil
- 1 (10 oz.) can flaky biscuits

Directions:

Preheat oven to 375°. Mix all ingredients except biscuits and set aside. Separate each biscuit into three thinner biscuits and lay in a mini muffin tin. Using a tart shaper (or a shot glass), press each into the muffin tin to form a shell. Fill biscuit cup with tomato and onion mixture. Bake for 10 - 12 minutes, until golden brown.

Makes 30 appetizers.

Christie Davis
MCCi

Appetizers and Beverages
Hot Spinach and Artichoke Dip

**Ingredients:**

- 1 C chopped frozen spinach
- 1½ C chopped artichoke hearts (*can or jar*), drained
- 6 oz. cream cheese
- ¼ C sour cream
- ¼ C mayonnaise
- ½ C grated Parmesan
- ½ tsp red pepper flakes
- ¼ tsp salt
- ¼ tsp garlic powder

**Directions:**

Cook spinach and artichokes in 1 cup of water until tender and drain. Discard liquid. Heat cream cheese in microwave for 1 minute or until hot and soft. Stir in rest of ingredients and serve hot.

*Serve with tortilla chips. I double this recipe, because it is a favorite when entertaining.*

*Christina Hoffman*
*Code Department*
Super Duper Wake Up Smoothie

Ingredients:

1 C fresh or frozen blueberries
1 C vanilla yogurt
1 C pineapple, grape, or orange juice
1 banana
1 C fresh or frozen strawberries or raspberries

Directions:

Combine all ingredients in blender and blend for 30 seconds or until smooth. If mixture is thicker than you would like, add a few cubes of ice and blend again to thin. Pour and serve immediately. Great energy boost in the morning!

Makes 2 servings.

Stacy Corry
Digital Art Director
Butterbeer

Ingredients:

1 C DeKuyper’s® Butterscotch Schnapps
7 C Stewart’s® Cream Ale

Directions:

This is a festive party drink for muggles of legal drinking age, and so simple to make! Just make sure your bottles of schnapps and soda are well chilled, then measure and blend in a punch bowl or large pitcher (this recipe makes 2 quarts). Mix gently, so you don’t lose the fizzy! For a more intense butterscotch flavor, you can add a teaspoon of butterscotch extract, but it really isn’t necessary. Serve immediately. Goes great with pumpkin pasties or cauldron cakes.

Tip: Try this as a French vanilla ice cream float.

Stacy Corry
Digital Art Director

Appetizers and Beverages
Crawfish Cardinale

Ingredients:

- 1½ sticks butter
- 2 bunches green onions
- 3 lb crawfish, shells removed (*shrimp may be substituted*)
- 6 Tbl flour
- 6 Tbl butter (*additional for sauce*)
- 1 pint half and half
- ¾ C ketchup
- 1 (10 oz.) can Rotel® tomatoes, drained
- 1 (12 oz.) can sliced mushrooms, drained
- Salt, to taste
- Pepper, to taste
- Tabasco® sauce, to taste
- 2 Tbl dry sherry

Directions:

Melt 1½ sticks of butter in a large frying pan. Chop green onions and crawfish tails and sauté ten minutes or until meat is firm. Transfer to a separate bowl. Melt the additional butter in the same pan and blend in flour. Slowly add half and half. Add ketchup, tomatoes, mushrooms, salt, pepper, dry sherry, and Tabasco® sauce. Simmer for 10 minutes. Drain butter out of crawfish and green onions, then add mixture to pan. Cook 15 - 20 minutes on low heat.

*Serve with bread toast, on top of pasta, as a dip, or anyway you please.*

A. Lawton Langford  
*President / C.E.O.*

Appetizers and Beverages
Breads and Muffins
Sec. 20-143. Upkeep and maintenance of worm stands.

All worm stands shall be kept clean, well-painted, and in good repair. (Ord. No. 1831, § 4, 1027-70)
Garlic Bread

Ingredients:

One loaf of Italian bread  
Kraft® Swiss cheese slices  
2 sticks softened butter  
2 tsp lemon juice  
2 tsp regular mustard  
2 Tbl dried minced onion  
1 Tbl poppy seed  
1 Tbl garlic powder

Directions:

Preheat oven to 325°. Cut the bread diagonally, but not all the way through. Fold the cheese slices in half and place between the sliced sections. Mix the other ingredients together and spread thick over top of and into the slices of bread. Wrap prepared bread in heavy foil and bake for 30 minutes.

Elen Fox  
Regional Sales Representative

Breads and Muffins
Chocolate Zucchini Bread

Ingredients:

- 3 C all-purpose flour
- ¼ C unsweetened cocoa powder
- 1 Tbl ground cinnamon
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp salt
- 2 C sugar
- 3 eggs
- 1 C vegetable oil (*lighten up by substituting ½ C applesauce and ½ C oil*)
- 2 tsp vanilla extract
- 2 C grated zucchini (about one medium-large)
- 1 C chopped nuts of your choice
- 1 C semisweet chocolate chunks/chips

Directions:

Preheat oven to 350°. In a medium bowl, combine flour, cocoa, cinnamon, baking soda and powder, and salt; mix well. Stir in chocolate and nuts and set aside. In a separate large bowl, combine sugar and eggs; beat until well blended. Add oil and vanilla; combine well. Stir in zucchini. Add flour mixture; stir just until moistened. Divide batter evenly into 2 loaf pans (8½” x 4½”) sprayed with food release. Bake until toothpick inserted comes out clean (55 - 60 minutes). Cool in pans 10 minutes. Remove from pans and cool on wire rack.

Diana Ossi
Supplement Department
Broccoli Cornbread

**Ingredients:**

- 4 eggs, beaten
- 1 large onion, chopped
- 1 stick margarine, melted
- ¾ C small-curd cottage cheese
- 1 C grated cheddar cheese
- 1 (8.5 oz.) box Jiffy® corn muffin mix
- 1 (10 oz.) box frozen chopped broccoli, thawed and drained

**Directions:**

Preheat oven to 375°. Mix all ingredients in a large mixing bowl. Pour into greased 10” x 9” pan or iron skillet. Bake 45 minutes.

*Francine King*
*Code Department*
Savory Cheese Muffin Biscuits

Ingredients:

2 C self-rising flour
¼ C oil
1 tsp salt
1 tsp Lawry’s® seasoning salt
1 tsp cayenne pepper
8 oz. sharp cheddar cheese, shredded
½ - 1 C milk
12-slot muffin tin, buttered

Directions:

Preheat oven to 400°. Mix all ingredients and add milk slowly until batter is thick like mud but won’t pour, just fall off spoon. Spoon into muffin tin lined with muffin cups or sprayed with food release, filling ¾ full. Bake until they just start to turn brown. Let sit for 5 minutes, then take out of tins.

Patrick Holiday
Sales Department
Jalapeño and Bacon Cornbread

Ingredients:

1 package of cornbread mix (your favorite)
5-6 slices of bacon, chopped
2 jalapeños, chopped, seeds removed

Directions:

Mix cornbread according to package and set aside. In small fry pan, cook 5-6 slices of chopped bacon until crispy. Add two chopped jalapeños and sauté for 60 seconds. Let cool for a few minutes and mix into cornbread mix (grease and all). Bake and serve according to directions on package.

Patrick Holiday
Sales Department
Strawberry Bread Pudding Muffin

Ingredients:

3 C very good white bread *(French or Italian)*
⅓ C milk *(if you don’t mind the calories use half and half)*
1 tsp vanilla extract
¼ tsp almond extract
½ tsp cinnamon
¼ tsp nutmeg
½ C sugar
1½ C strawberry pie filling
2 egg whites *(beaten until stiff)*

Directions:

Preheat oven to 350° and spray muffin tins with cooking spray. Take off all the crust from the bread and cut into bite size pieces. If the bread is not dry, then place in oven for about 10 minutes. Don’t let it brown though. Put all ingredients except egg whites into a saucepan and heat until very warm or until the sugar dissolves. Add the bread pieces and soak for 15 - 20 minutes. Fold in the beaten egg whites and then add the strawberry pie filling and carefully mix. Place in muffin tins and bake about 45 minutes. You can serve with a sauce or with whipped topping.

Frances Ward
MCC Chef
Banana Chocolate Walnut Muffins

Ingredients:

- ¾ C butter, softened
- ¼ C applesauce
- 1½ C sugar
- 1 tsp vanilla extract
- 1 C mashed banana
- ¼ C sour cream
- 2 eggs, lightly beaten
- 2 C all-purpose flour
- 1½ tsp baking powder
- ½ tsp baking soda
- ½ tsp cinnamon
- 1 C chopped walnuts
- ½ C semisweet chocolate chips
- Non-stick spray or cooking oil
- 2 dozen muffin cups

Directions:

Preheat oven to 350°. Lightly spray or grease muffin cups and place in muffin tins. In a large mixing bowl, mix butter, sugar, and vanilla until creamy. Stir in banana, sour cream, applesauce, and eggs. Mix dry ingredients into the banana mixture until evenly moist. Fold in chocolate chips and walnuts. Pour batter into prepared muffin cups (each cup should be about ¾ full). Bake 20 - 25 minutes, or until done.

Makes 24 muffins.

Stacy Corry
Digital Art Director

Breads and Muffins
Old-Fashioned Biscuits

Ingredients:

2½ C flour
1 tsp salt
1 Tbl baking powder
¼ tsp baking soda
3 Tbl lard or shortening
1 C sour milk

Directions:

Preheat oven to 350°. Mix dry ingredients together; cut in lard or shortening. Slowly blend in milk, just until dry ingredients are moistened. Roll out on floured cloth or surface to about ½” thick. Cut with biscuit cutter or glass tumbler. Place on ungreased baking sheet and bake for 10 minutes or until golden brown.

Jimmy Charlton
Code Department
Buttermilk Cornbread

**Ingredients:**

- 1 C cornmeal
- $\frac{1}{3}$ C all-purpose flour
- $\frac{1}{4}$ tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1 egg, beaten
- 1 C buttermilk

**Directions:**

Preheat oven to 400°. Combine dry ingredients; add beaten egg and buttermilk, mixing well. Pour into greased, heated 8” or 9” iron skillet. Bake for 20 minutes, or until lightly browned.

Serves 8.

*Jimmy Charlton*
*Code Department*

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*Breads and Muffins*
Orange Marmalade Bread

Ingredients:

½ C (8 Tbl or 1 stick) butter
½ C orange marmalade
3 C all-purpose flour
½ C sugar
2 tsp baking powder
¼ tsp salt
2 large eggs
1 C milk
1 C chopped pecans or walnuts

Directions:

Preheat oven to 350º. Spray a 9” x 5” loaf pan with vegetable spray. Place butter and orange marmalade in a heat-proof bowl and microwave on high for 30 seconds (or melt in a saucepan). Stir to combine and let cool. Whisk together flour, sugar, baking powder, and salt in a large bowl. Set aside. Beat eggs with milk using a dinner fork. Add buttered marmalade, egg mixture, and nuts to the flour mixture. Stir with a dinner fork until combined but do not over mix. Pour into prepared pan. Bake for 1 hour. Allow to cool 10 minutes before turning out onto serving plate. Cool to room temperature before slicing to serve.

Yield: 1 loaf

Jimmy Charlton
Code Department

Breads and Muffins
Painless Popovers

**Ingredients:**

1¼ C milk  
1 Tbl butter, melted and cooled  
1 C all-purpose flour  
¼ tsp salt  
2 eggs

**Directions:**

Preheat oven to 450°. In a mixing bowl, whisk the milk, butter, flour and salt until blended. Add eggs, one at a time, whisking mixture after each addition. Fill buttered popover pans or large custard cups ¾ full. Bake at 450°, reducing heat to 350° after 15 minutes, then baking another 20 minutes, or until popovers are very firm. Remove from the oven and slit each popover with a sharp knife to allow steam to escape. Serve immediately. Great with sweet butter, jams, preserves, and honey.

**Tip:** If you allow the eggs and milk to sit and warm up to room temperature before starting, it will give your popovers more height.

Stacy Corry  
Digital Art Director
Can you keep up with our eagle eyed editors? These were all real typos sent in with city ordinances and caught before they went to press. See if you can spot them!

“...where the county is the owner, the chairman of the county is authorized to sign on behalf of the county. Where the city is the owner, the chairman of the commissioners is authorized to sin for the city.”

“...a person may transport concrete pie of a greater width than otherwise authorized over highways, if a permit for each project is first secured from the city...”

“...general merchandise and connivance stores...”

“...no person shall possess 25 grams or less of marijuana...”

“...the board shall meat at least once each month...”

“...it includes but is not limited to, such animals as mountain lions, tigers, lions, bears, panthers, leopards, wolves, rhinestones, elephants, and other such animals.”

“Person shall mean any animal kept for pleasure rather than utility”
Desserts
Sec. 16-91. Dress Requirements.
All vendors shall be properly attired in shirts or blouses and shoes.
(Ord. No. 84-00-12, § 1, 3-6-84)
Bananas Foster

Ingredients:

- 2 Tbl butter
- ¼ C dark brown sugar
- ¼ tsp cinnamon
- ¼ C orange juice
- 3 bananas
- 3 C frozen fat-free vanilla yogurt or ice cream

Directions:

Melt butter in a small skillet. Add brown sugar, cinnamon, and orange juice. Cook, stirring frequently, until simmering. Cut bananas in half lengthwise and cut each half into 1” pieces. Add bananas to juice mixture, cooking 3 to 5 minutes, turning as needed to coat completely. Serve over frozen yogurt.

Makes 6 servings.

Peggy Lamar
Supplement Department
Carrot Cake

Ingredients:

cake:
2 C sugar
2 tsp baking soda
1½ C Wesson® vegetable oil
3 tsp cinnamon
4 whole eggs
3 C grated carrots
2 C flour
½ C walnuts (optional)
1 tsp salt

icing:
1 stick butter
2 tsp vanilla
1 lb powdered sugar
½ C chopped nuts (optional)
1 (8 oz.) package cream cheese

Directions:

To make cake: Preheat oven to 325°. Mix sugar, oil, and eggs. Beat well. Sift dry ingredients together. Add to egg mixture, and then fold in carrots and nuts. Grease and flour a 9” x 13” pan or two layer cake pans (or spray with Pam®). Pour in cake mixture and bake approximately 50 minutes. Cake is done when it springs back by finger touch. Let cake cool completely before removing from pan. To make icing: Cream cheese and butter must be at room temperature. Mix together all icing ingredients. Spread icing on cake after cake has thoroughly cooled.

Susan Gauthier
Deputy City Clerk
City of Fremont, California
Chocolate Liquor Balls

Ingredients:

3¼ C finely crushed chocolate wafers*
¾ C confectioners’ sugar
¼ C unsweetened cocoa powder
1½ C very finely chopped walnuts (or your favorite nut)*
3 Tbl light corn syrup
½ C Bailey’s® Irish Cream (or anything that sounds good with chocolate, like Kahlúa®)

*A food processor makes this task easy and short.

Directions:

In a large bowl, stir together the crushed chocolate wafers, confectioners’ sugar, cocoa, and nuts. Blend in corn syrup and Bailey’s® (and an extra splash or two never hurts!). Shape into 1” balls, and roll in additional confectioners’ sugar mixed with a couple spoonfuls of cocoa. Store in an airtight container for several days to develop the flavor.

Diana Ossi
Supplement Department
Cocoa Fudge

Ingredients:

\[ \frac{2}{3} \text{ C Hershey's® cocoa} \]
\[ \frac{1}{8} \text{ tsp salt} \]
\[ \frac{1}{4} \text{ C butter} \]
\[ 3 \text{ C sugar} \]
\[ 1\frac{1}{2} \text{ C milk} \]
\[ 1 \text{ tsp vanilla} \]

Directions:

Combine cocoa, sugar, and salt in a large saucepan (3 quart size). Gradually add milk, mixing thoroughly. Bring to a “bubbly” boil on high heat, stirring continuously. Reduce heat to medium and continue to boil the mixture, without stirring, until it reaches a temperature of 232° on a candy thermometer, or until a small amount of mixture forms a soft ball when dropped into cold water. Be sure that bulb of thermometer is not resting on bottom of saucepan. Remove saucepan from heat, adding butter and vanilla to mixture. Do not stir. Allow fudge to cool at room temperature until it reaches 110°. Beat by hand or with portable electric mixer until the fudge thickens and loses some of its gloss. Quickly pour and spread fudge in lightly butter 8” x 8” x 2” pan. Cool. Cut into squares.

Yields about 2 dozen squares.

You can use this for the frosting for a cake just don’t cook it as long.

*Geneva Hirsch*

*Code Department*
Fluffy Cocoa Frosting

Ingredients:

¾ C Hershey’s® cocoa
1 tsp vanilla
4 C confectioners’ sugar
½ C evaporated milk
½ C butter or margarine

Directions:

Mix cocoa and sugar. Cream part of the cocoa-sugar mixture with the butter. Blend in vanilla and half of the milk. Add remaining cocoa-sugar mixture and blend well. Add remaining milk and beat to desired spreading consistency, adding additional milk if required.

Yields filling and frosting for two 9” cake layers.

Geneva Hirsch
Code Department
Whole Wheat Banana
Dark Chocolate Chip Coffee Cake

Ingredients:

1 C (2 sticks) unsalted butter
2 C granulated sugar
2 large eggs
4 medium mashed bananas
½ C + 1 Tbl milk
2 C white flour
2 C whole wheat flour
2 tsp baking powder
1 tsp baking soda
½ tsp salt
2 C dark chocolate chips
2 C toasted walnuts, chopped (optional)

Directions:

Preheat oven to 325°. With an electric mixer, cream the butter and the sugar together. Add the eggs, banana and milk. Mix dry ingredients together and add to the creamed mixture. Add chocolate and walnuts and mix on low speed. Spread into greased 9” x 13” Pyrex® dish. Bake for 40 minutes or until tester comes out clean. Cool in pan at least 10 minutes before cutting and serving.

Joy Luczynski
Indexing
Chocolate Chip Tassies

Ingredients:

Chocolate chip cookie dough
Mini bite-sized Reese’s® Peanut Butter Cups

Directions:

Preheat oven to 350°. Place small dollop (use tablespoon for scoop) of cookie dough into each section of a small muffin pan sprayed with food release. Bake cookie dough until done but still soft. Remove from oven and push Reese’s® Cup into the soft dough. Allow hot pan to stand until Reese’s® Cup is partially melted. Smear the top of the Reese’s® Cup (this will disguise the Reese’s® Cup). Allow to cool and remove tassies from muffin pan. Ready to eat as soon as you can hold without burning your fingers, though they are excellent cold, too.

A. Lawton Langford
President/C.E.O.
Buttermilk Scones

Ingredients:

2 C whole wheat flour
1 C white flour
1 tsp salt
½ C sugar
2½ tsp baking powder
½ tsp baking soda
¾ C (1½ sticks) butter
1 C buttermilk
1½ - 2 C (9 - 12 oz.) chocolate chips
OR
Combination of ½ C dried fruit and ½ C chocolate chips

Directions:

Preheat oven to 400°. Combine flours, sugar, salt, baking powder, and baking soda in a large bowl. Add butter and mix until it looks like coarse meal. Stir in buttermilk just until combined. Add dried fruit/chocolate chips. Pat on floured board to form a rectangle (¾” thick). Cut into 16 wedges. Place on parchment covered cookie sheet and bake for 15 minutes or until lightly browned. Cool on rack.

Joy Luczynski
Indexing
Chocolate Chip Cookies

Ingredients:

2¼ C flour
1 tsp baking soda
1 tsp salt
1 C butter (2 sticks softened)
¾ C granulated sugar
¾ C brown sugar
2 eggs
1 tsp vanilla
1 (12 oz.) package of your favorite kind of chocolate chips

Directions:


Joy Luczynski
Indexing
Flan Cake by Nick

Ingredients:

- 1 box of yellow cake mix (Duncan Hines® preferred)
- 3 eggs (can substitute eggbeaters)
- 2 cans of evaporated milk (Eagle Brand® preferred, can substitute fat-free)
- 1 can of sweetened condensed milk (Magnolia® brand preferred)
- 1 tsp of vanilla
- ½ C sugar
- ⅓ C of finely chopped pecans or walnuts (optional)

Directions:

Preheat oven to 350°. Set a small bake-proof pan of water in oven to preheat. The amount of water should be enough to cover about 1½” - 2” of the bottom of a Bundt® pan (water is very important so flan does not overcook). Make cake mix according to box directions. Add half of the nuts to mixture (optional). Set mixture aside.

Flan:
Place eggs, milk and vanilla in a food blender and blend until combined. You can use a whisk if you don’t have a blender. Set mixture aside. Spray a Bundt® pan with Baker’s Joy® vegetable oil and flour spray, set aside.

Caramelized Sugar:
Place the sugar in a 9” saucepan with 2 tablespoons of water, and cook over medium heat for 12 minutes, stirring occasionally (very important!). Set timer for 12 minutes and watch mixture the whole time. Pour caramelized sugar onto sides and bottom of Bundt® pan. Be very careful. The mixture is extremely hot and can cause a severe burn. Sprinkle the other half of the chopped nuts onto the bottom of the Bundt® pan (optional). Add flan mixture, then add cake mixture on top. Tap pan slightly to eliminate any air bubbles. Place Bundt® pan (be careful, as the pan may still be hot from the caramelized sugar) into the heated bake-proof pan and bake for 45 - 60 minutes. Oven temperatures vary, so check the cake after 45 minutes with a toothpick. It is done if mixture does not stick to the toothpick, and top is light brown in color. Cool on a cake rack or chill until ready to serve. Invert the Bundt® pan onto a serving platter. You can also pipe whipped cream around the edges of the flan. Enjoy!

Nick D’Andrea
Construction Services Division
City of Tampa, Florida
Sour Cream Almond Pound Cake

Ingredients:

- 2 sticks margarine
- 3 C sugar
- 1 tsp vanilla
- 3 C Swan’s Down® enriched cake flour
- ½ tsp almond extract
- 6 eggs
- 1 C sour cream

Directions:

Preheat oven to 350°. Grease and flour tube pan. Cream sugar and softened margarine. Add eggs 3 at a time and beat well after each addition. Add flour gradually beating continually. Add vanilla and almond extracts. Add sour cream and beat just to mix well. Pour into prepared pan and bake for 1½ hours. Cool 10 minutes in pan, then turn out onto wire rack to cool completely.

Peggy Lamar
Supplement Department
Chocolate Cake

**Ingredients:**

- 1 package (18.25 oz.) plain devil’s food cake mix
- 1 package (3.9 oz.) chocolate instant pudding mix
- 4 large eggs
- 1 C sour cream
- ½ C warm water
- ½ C canola oil
- 1½ C semisweet chocolate chips

**Directions:**

Preheat oven 350º. Mist Bundt® or tube pan with non-stick spray and dust with flour. With an electric mixer, blend cake mix, pudding mix, eggs, sour cream, warm water, and oil on low speed for 1 minute. Stop blending, scrape sides, increase mixer to medium, beat another 2 - 3 minutes. Batter should look thick and well combined. Fold in chocolate chips. Pour batter into pan. Bake until cake springs back and starts to pull away from sides of pan (45 - 50 minutes). Cool in pan 20 minutes before turning out onto wire rack or serving plate to finish cooling.

*Peggy Lamar*
*Supplement Department*
**Dessert Pizza**

*Ingredients:*

1 package ready to bake chocolate chip cookies  
1 (8 oz.) container of Cool Whip®  
1 small box instant pudding (favorite flavor)  
1 pint strawberries  
2 kiwis  
1 banana

*Directions:*

Place cookies on pizza stone and mash together to form a big circle. Bake according to directions and add an extra 5 minutes to bake time. Allow cookie to cool. Mix Cool Whip® and instant pudding mix. Spread mixture on top of the cooled cookie. Slice the strawberries, kiwis, and bananas and layer in favorite design on top. Cut into serving size slices and serve. Yum!

*Krysten Claiborne  
MCCi*
Pumpkin Dump Cake

**Ingredients:**

- 1 (29 oz.) can plain pumpkin
- 1 (12 oz.) can evaporated milk
- 3 eggs
- 1 C sugar
- 1 tsp salt
- 1 tablespoon cinnamon
- 1 box yellow cake mix
- 1 C chopped pecans
- ¾ C melted butter

**Directions:**

Preheat oven 375º. Blend the first 6 ingredients and pour into a 9” x 13” well greased pan. (I use Pam® or olive oil). Sprinkle cake mix on top - do not mix - just sprinkle. Sprinkle pecans over top of cake mix. Pour melted butter all over on top of cake. Bake about 50 - 55 minutes. Can serve warm with a dollop of Cool Whip® or serve cold. I like it warm.

*Enjoy!*

_Elen Fox_  
*Regional Sales Representative*
Chocolate Delight

Ingredients:

1 C flour
1 stick butter, softened
½ C chopped pecans (plus extra to sprinkle on top)
8 oz. cream cheese
1 C powdered sugar
8 oz. Cool Whip®
1 large box instant chocolate pudding mix
3 C milk

Directions:

Preheat oven 350º. Mix flour, butter, and pecans and press into a 9” x 13” pan sprayed with food release, bake for 20 minutes. Cool completely. Mix together cream cheese, powdered sugar, and half of Cool Whip® and spread on top of cookie layer. Stir together chocolate pudding mix and milk, and spread evenly over second layer. Cover pudding with remaining Cool Whip® and sprinkle pecans on top.

Alicia Bywaters
Sales Department
Sugar Cookies

Ingredients:

cookie dough:
1½ C sugar
½ C oil
⅓ C butter, softened
2 eggs
2 Tbl milk
1 tsp vanilla extract
3¼ C flour
2½ tsp baking powder
½ tsp salt

icing:
2 C powdered sugar
3 Tbl evaporated milk
1 tsp vanilla extract
1 - 3 drops food coloring

Directions:

Prepare the day before: In a large bowl cream the butter, oil, and sugar. Add eggs, extract, and milk. In a medium bowl, mix dry ingredients with a wire whisk. Add dry ingredients to the large bowl. Mix with mixer until well combined. Shape dough into a ball. Wrap with wax paper and refrigerate overnight. To bake: Preheat oven to 400°. Lightly grease cookie sheets. Roll half or one-third of dough at a time, keeping the rest refrigerated. For crisp cookies, roll dough paper thin. For softer cookies, roll ⅛” - ¼” thick. With floured cookie cutter, cut into shapes. Re-roll trimmings and cut. Place cookies ½” apart on cookie sheets. Bake 7 - 8 minutes or until very light brown. With pancake turner, remove cookies to racks to cool. To make icing: Mix icing ingredients well, ready to decorate! Make sure the icing is the right consistency - when you dip, it sort of oozes, but not too runny, or it will not harden well. Let icing dry before packaging. I use wax paper between cookies layered in tins at Christmas time, etc.

Christina Hoffman
Code Department
Cherry Cream Cheese Pie

**Ingredients:**

1 (14 oz.) can sweetened condensed milk (not evaporated milk)
1 (8 oz.) package cream cheese
1 tsp vanilla
⅓ C fresh squeezed lemon juice
1 (21 oz.) can cherry pie filling
1 ready made graham cracker pie crust

**Directions:**

Soften cream cheese and beat until fluffy. While beating, slowly add milk. After blending in milk, add lemon juice and beat until well mixed. Pour cream cheese mixture into pie crust. Chill at least 4 hours. Top with pie filling when ready to serve.

*Melissa Robbins*

*Finance Department*
Mandarin Orange Cake

Ingredients:

cake:
1 box Duncan Hines® yellow butter cake mix
4 eggs
½ C Wesson® oil
1 (11 oz.) can mandarin oranges with juice

frosting:
1 (21 oz.) can crushed pineapple, well drained
1 (4 oz.) box vanilla instant pudding mix
1 (16 oz.) tub Cool Whip®

Directions:

To make cake: Mix the above cake ingredients and bake according to directions on the box. Let the cake cool for 3 or 4 hours (typically, I make a 3-layer cake). To make frosting: Place pineapple into a large mixing bowl. Sprinkle pudding mix over pineapple and add Cool Whip®. Mix by hand until well blended. Refrigerate for an hour, then spread evenly over the cake. Store cake in air tight container in refrigerator until ready to serve. This cake works best when made and chilled the night before it is to be served.

Melissa Robbins
Finance Department
Banana with White Chocolate Chips and Macadamia Nuts Gooey Cake

Ingredients:

cake:
1 (18¼ oz.) package yellow cake mix
1 egg
8 Tbl (1 stick) butter (melted)

filling:
1 (8 oz.) package cream cheese (softened)
3 eggs
1 tsp vanilla
2 ripened bananas (mashed)
8 Tbl (1 stick) butter (melted)
1 (16 oz.) box powdered sugar
½ C white chocolate chips
½ C chopped macadamia nuts

Directions:

Preheat oven to 350º. Combine the cake mix, egg and butter together and mix well. Pat into a lightly greased 13” x 9” baking pan. Prepare the filling. Beat the cream cheese until smooth. Add the eggs and vanilla. Add the banana and butter and mix well. Add the powdered sugar and mix well. Stir in the white chocolate chips and macadamia nuts. Spread over the cake mixture. Bake for 40 - 50 minutes. You want the center to be a little gooey, so do not over bake. Cool completely in pan. Top each slice with a dollop of whipped cream.

MaLinda Franklin
Production Support
Mississippi Mud Cake

**Ingredients:**

*cake:*
- 2 sticks margarine
- ½ C unsweetened cocoa powder
- 2 C sugar
- 4 eggs, beaten
- 1½ C all-purpose flour
- 1 pinch salt
- 1½ C chopped pecans
- 1 tsp vanilla
- 1 package mini-marshmallows

*icing:*
- 1 box confectioners’ sugar
- ½ C milk
- ½ C unsweetened cocoa powder
- 1 stick margarine

**Directions:**

*To prepare cake:* Preheat oven to 350º. Melt margarine and cocoa together. Add sugar and beaten eggs and mix well. Add flour a little at a time and mix well after each addition. Add salt, vanilla, and pecans and mix well. Pour into 9” x 13” greased pan. Bake for 30 - 35 minutes. Immediately cover cake evenly with marshmallows. *To prepare icing:* Melt cocoa and margarine together. Add milk and sugar. Stir well and spread over marshmallows.

Faye Creel  
Sales Department
**Peanut Butter Pie**

**Ingredients:**

- 3 eggs
- \(\frac{1}{2}\) C sugar
- \(\frac{1}{2}\) C light brown sugar
- 2 Tbl butter
- 2 tsp vanilla extract
- 1\(\frac{1}{2}\) - 2 C crunchy peanut butter
- 2 (9") unbaked pie shells

**Directions:**

Preheat oven to 350º. Beat eggs and add ingredients one at a time, blending until smooth. Pour into pie shells. Bake for 40 - 50 minutes or until firm in the center of the pies. Cool and serve. This pie can also be warmed and served with a scoop of ice cream, whipped topping, or it is good with chocolate syrup drizzled on top.

_Judy Mixon_

_Supplement Department_
Pecan Coconut Sour Cream Pound Cake

Ingredients:

- ½ lb (2 sticks) butter, room temperature
- 3 C sugar
- 1 C sour cream
- ½ tsp baking soda
- 3 C all-purpose flour
- 6 large eggs
- 1 tsp vanilla
- 1 C shredded coconut
- 1 C chopped pecans

Directions:

Preheat oven to 350º. In a large mixing bowl, cream the butter and sugar together. Add the sour cream and mix until incorporated. Sift the baking soda and flour together. Add to the creamed mixture alternating with eggs, beating each egg in, one at a time. Add the vanilla. Fold-in the coconut and pecans. Pour the mixture into a greased and floured 10” tube pan. Bake for 1 hour 20 minutes. Cool 10 minutes in pan, then turn out onto wire rack to cool completely.

Serves 8 - 10.

MaLinda Franklin
Production Support
Macaroons

Ingredients:

1½ C blanched whole almonds
1 C sifted powdered sugar
2 egg whites
1 tsp vanilla extract
½ tsp almond extract
Greased and floured cookie sheet

Directions:

Preheat oven to 325º. Finely chop almonds. Combine almonds and powdered sugar. Beat egg whites, vanilla and almond extracts until mixture forms stiff peaks. Fold in almond and powdered sugar mixture. Drop by teaspoonful one inch apart onto greased and floured cookie sheet. Bake for 15 - 20 minutes or until lightly browned. Allow to cool for a couple of minutes before transferring to a wire rack to cool completely.

Makes 48 cookies.

Judy Mixon
Supplement Department
Mamacita’s Flan

Ingredients:

- 6 heaping Tbl granulated sugar
- 6 eggs
- 1 (3 oz.) package cream cheese
- 1 (13 oz.) can Carnation® evaporated milk
- 1 (13 oz.) can sweetened condensed milk
- 14 oz. whole milk
- 1 pinch salt

Directions:

Preheat oven to 350º. First, coat a Pyrex® dish with burnt sugar by placing the sugar in a small non-stick pan and heating on stove top on low, stirring occasionally. Keep cooking until the sugar is melted and has turned brown. Remove from heat and immediately pour into an ungreased round casserole-type Pyrex® dish. Swish around to cover sides and bottom. Set aside. In a blender, combine eggs, cream cheese, Carnation® milk, sweetened condensed milk, whole milk, and salt (if there is enough room in your blender add another ¼ cup of fresh milk). Blend until smooth. Pour into the sugar-coated dish. Place dish into a larger pan and carefully fill pan with water high enough to come up to the top of the flan dish, but not spilling over into it. Bake 45 minutes to an hour. When toothpick is inserted in center and comes out clean, it is done. Allow to cool for a bit, then place in refrigerator to cool completely. Serve well chilled.

Jessica Buchholz
Supplement Department

Desserts
Almond Blueberry Cookies

**Ingredients:**

- 2 C all-purpose baking flour
- 2 tsp baking powder
- ½ tsp salt
- 1 stick (½ C) unsalted butter, at room temperature
- 1 C sugar
- 1 egg
- ¼ - ⅓ C whole milk
- 1 tsp almond extract
- 2 tsp lemon zest (*about 1 lemon*)
- ½ C chopped almonds, toasted
- 1 C frozen blueberries, thawed and drained

**Directions:**

In a medium bowl, combine flour, baking powder and salt. In another medium bowl, cream together the butter and sugar using a hand mixer. Add egg and beat to incorporate. Add milk, almond extract and lemon zest. Stir in the rest of the ingredients, folding in the almonds, then the blueberries. Chill the dough in the refrigerator for approximately 30 minutes. Preheat oven to 375°. Using two small spoons, dollop mix onto parchment covered cookie sheets, 2 inches apart. Bake until golden brown around the edges, approximately 15 minutes.

*Cool cookies on a wire rack before serving.*

*Debra Housser*
*Supplement Department*
Clone of a Cinnabon®

Ingredients:

dough:
1 C warm milk
2 eggs, room temperature
⅓ C margarine, melted
4½ C bread flour
1 tsp salt
½ C white sugar
2½ tsp bread machine yeast

filling:
1 C brown sugar, packed
2½ Tbl ground cinnamon
⅓ C butter, softened

icing:
1 (3 oz.) package cream cheese (softened)
¼ C butter, softened
1½ C confectioners’ sugar
½ tsp vanilla extract
⅛ tsp salt

Directions:

Mix dough ingredients and prepare with bread machine as recommended by manufacturer. After dough has doubled in size, turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, mix brown sugar and cinnamon. Roll dough into a 16” x 21” rectangle. Spread ⅓ cup butter over dough, sprinkle evenly with sugar/cinnamon. Roll up long side of dough, then cut into 12 rolls. Place rolls flat in lightly greased 9” x 13” baking pan. Cover and let rise until nearly doubled, about 30 minutes. Preheat oven to 400°. Bake rolls until golden brown, about 15 minutes. While rolls are baking, beat together icing ingredients. Spread icing on warm rolls before serving.

Dana Martin
Sales Department
Brownies

*Ingredients:*

10 Tbl shortening (*I prefer Crisco®*)
1 tsp vanilla
2 C sugar
4 eggs
1½ C self-rising flour
⅔ C unsweetened cocoa powder
1 C chopped nuts (*if desired*)

*Directions:*

Preheat oven to 350º. Mix shortening, vanilla, and sugar and cream until fluffy. Then add eggs, beating well after each egg. Sift together self-rising flour and cocoa, then add to creamed mixture. Mix well, adding chopped nuts, if desired. Spread mixture in greased and floured 9” x 13” pan or two smaller pans (9” x 9”). Bake 20 - 25 minutes or until toothpick inserted in the center of the brownies comes out clean.

*This is an old recipe my children baked years ago.*

*Geneva Hirsch*
*Code Department*
*(with daughter, Malinda Butler)*
Boiled Frosting

**Ingredients:**

- 1½ C sugar
- 3 stiffly beaten egg whites
- 1½ tsp light corn syrup
- 1 tsp vanilla extract
- ½ C boiling water

**Directions:**

In a small pot, mix sugar, syrup and water. Stir until sugar is dissolved. Place on medium heat and bring to boiling point. Continue boiling without stirring, until a little of the mixture dropped into cold water forms a soft ball (234°). Pour in a fine stream over stiffly beaten egg whites, beating constantly. Add vanilla; continue beating until stiff enough to spread. Enough frosting for a 3-layer cake.

*Add coconut on top of frosting, if desired.*

_Geneva Hirsch_
_Code Department_
Moose Drop Cookies

Ingredients:

2 sticks salted butter, softened
\( \frac{3}{4} \) C brown sugar
\( \frac{3}{4} \) C white sugar
2 eggs
1 tsp vanilla
2 C flour
\( \frac{1}{2} \) tsp salt
1 tsp baking soda
3 C regular rolled oatmeal
1 C chopped walnuts
2 C dark chocolate chips

Directions:

Preheat oven to 325°. In a large mixing bowl, thoroughly mix all ingredients. Using a tablespoon, drop by \( \frac{1}{4} \) cup portions at least an inch apart on a greased cookie sheet. Bake 20 minutes or until lightly brown.

Stacy Corry
Digital Art Director
Gingersnaps

**Ingredients:**

- 4½ C all-purpose flour
- 2 C brown sugar
- 1½ C shortening
- 4 tsp baking soda
- ½ C molasses
- 1 tsp salt
- 2 eggs
- 2 tsp ground ginger
- 2 tsp ground cinnamon
- 1 tsp ground cloves

**Directions:**

Preheat oven to 375º. Cream shortening and sugar. Add molasses and eggs. Sift dry ingredients together and add. Roll into 1” balls and roll in granulated sugar. Place 2” apart on a greased cookie sheet. Bake 7 - 10 minutes. Check at 7 minutes since ovens vary. The cookie tops should look puffed up, not sunk down, and removed from the oven at that point for a soft and chewy texture. Cool on cookie sheet or transfer to wire rack to cool. As soon as they are completely cool, store in airtight container.

**Chrissy Coutts**  
**Supplement Department**
Piña Colada Cake

Ingredients:

cake:
1 box white cake mix
8 oz. sour cream
9 oz. Coca Cola®
¼ C vegetable oil
3 eggs

frosting:
8 oz. cream cheese, softened
1 stick butter, softened
3 oz. Coca Cola®
1 tsp vanilla
2½ C powdered sugar
6 oz. coconut
1 C pecans

Directions:

To prepare cake: Preheat oven to 350°. Mix cake ingredients and bake in a prepared 9” x 13” pan for 45 minutes. Cool completely in pan before frosting. To make the frosting: Mix cream cheese, Coca Cola®, butter, vanilla, and powdered sugar in a large bowl. Cream together with hand mixer. Fold in coconut and half of the pecans. Spread the frosting over the cake and sprinkle the other half of the pecans on top. Cake should be kept refrigerated.

Kathleen Brock
Sales Department
Blueberry Banana Pie

**Ingredients:**

- 1 (8 oz.) package cream cheese, softened
- 1 tsp vanilla
- 1 can blueberry pie filling
- ¾ C powdered sugar
- 2 (8 oz.) containers Cool Whip®
- 3 bananas, sliced
- 2 graham cracker pie shells

**Directions:**


*Kathleen Brock*

*Sales Department*
Frances Ward came to MCC over 40 years ago and has been an exceptional employee all these many years. Unbeknownst to most of us, Frances always harbored the dream of becoming a chef. We knew she made a mean 13 bean salad and luscious lyonnaise potatoes, but we hadn’t realized her secret desire. About 7 years ago, Frances surprised us by taking a leave of absence to attend the Kaiser College Culinary School. After a year of intense study, she returned to MCC to work part time and cook part time. After we sampled some of her new recipes, we asked her to consider cooking for our employees a couple of times a week. Fortunately for us, she accepted and Frances’ Kitchen was born. Now a number of our employees are treated to truly exceptional meals on Tuesdays and Thursdays. And what meals they are! Some of Frances’ delicious recipes can be found in this cookbook.

Rick Grant
Executive Vice President
Chief of Operations

photo by Stacy Corry
The jail, when not in use, shall be open for domino players to use.

Adopted unanimously.

(Clifton, Texas - September 10, 1958)
Entrees
Football Casserole

**Ingredients:**

- 1 lb ground beef
- 2 Tbl shortening
- 1 medium onion, chopped
- 2 C canned tomatoes
- 1 Tbl ketchup
- 1 Tbl steak sauce
- ½ C chopped green pepper
- 5 oz. elbow macaroni
- 1 can cream of mushroom soup
- 1 C grated cheese of your choice

**Directions:**

Brown meat in shortening. Add onions, tomatoes, ketchup, steak sauce, and green pepper. Simmer for 30 minutes. Cook macaroni according to package directions and drain. Combine meat mixture and macaroni. Stir in salt, pepper, and cream of mushroom soup. Place mixture in large casserole dish and top with cheese. Bake at 350º for 30 minutes.

*Kathleen Brock*
*Sales Department*
Sec. 16-20 Vagrancy.

Vagrancy as herein used is hereby defined and shall constitute and include any of the following persons or conduct: rogues and vagabonds, idle or dissolute persons who go about begging, common gamblers, persons who use juggling, or unlawful games or plays, common pipers or fiddlers, common drunkards, common nightwalkers, thieves, pilferers, traders in stolen property, lewd, wanton and lascivious persons, keepers of gambling places, common railers and brawlers, persons who neglect their calling or employment or are without reasonably continuous employment or regular income and who have not sufficient property to sustain them, and misspend what they earn without providing for themselves or the support of their families, persons wandering or strolling around from place to place without any lawful purpose or object, habitual loafers, idle and disorderly persons, persons neglecting all lawful business and habitually spending their time by frequenting houses of ill fame, gaming houses or tippling shops, persons able to work but habitually living upon the earnings of their wives or minor children, and all able bodied male persons over the age of 18 years who are without means of support and remain in idleness. It shall be unlawful for any person to be a vagrant or to engage in vagrancy as herein defined, and it shall be unlawful for any person to violate any one or more of the provisions of this section.(Ord. No. 69-16, §§ 1, 2, 12-11-69)
Macaroni and Cheese in a Crockpot

Ingredients:

1 (16 oz.) box elbow macaroni
4 C shredded cheddar cheese (*I use 2 C medium cheddar and 2 C sharp cheddar*)
4 eggs beaten
2 C milk
12 oz. can evaporated milk
1 Tbl salt

Directions:

Boil macaroni until done, drain. Mix all ingredients together in a large bowl, pour into large crockpot. Cook on low for 4 hours. Do not stir.

*Pattie Smith
Supplement Department*
Chicken Enchiladas

**Ingredients:**

- 2 C chicken *(about 4 breasts, cut into strips)*
- 2 Tbl butter
- 1 C onion *(cut into long strips)*
- ½ C green peppers *(cut into long strips)*
- 3 Tbl butter
- ¼ C flour
- 2½ C chicken broth
- 1½ C shredded jack cheese
- ¾ tsp salt
- 1 tsp coriander
- 1 tsp ground red pepper
- 1 C sour cream
- 1 (4 oz.) can chopped green chiles
- 12 (6") corn tortillas

**Directions:**

Preheat oven to 350º. Season chicken to taste with salt, pepper and a little red pepper. Sauté the chicken, along with peppers and onions, in the 2 tablespoons of butter. Set aside. Melt the 3 tablespoons of butter; add flour to make a roux. Add chicken broth and stir until smooth. Add half of the cheese, and the salt, coriander and red pepper and cook until thick and bubbling (about 10 - 15 minutes). Remove from heat. Add sour cream and green chiles. Set aside. Add one cup or so of cheese sauce to chicken mixture. Wrap a little chicken mixture and a little of the remaining half of cheese in each tortilla shell, and place in casserole pan. Cover rolls with remaining cheese sauce and sprinkle with any left-over cheese. Bake for 25 minutes and enjoy! **Note:** I always seem to get more than 12 enchiladas out of this but I might not fill them enough. Also, the coriander makes the dish, so don't leave it out!

Christie Davis

MCCi
**Turkey Mushroom Meat Loaves with Tomato Sauce**

**Ingredients:**

- 2 Tbl olive oil
- 2 C finely chopped sweet onions
- \(\frac{3}{4}\) lb (4 C) shiitake mushrooms (*stems discarded, caps chopped*)
- 1 Tbl finely chopped garlic
- 1 tsp salt
- 1 tsp pepper
- 2 Tbl chopped fresh thyme
- 2 lb ground turkey
- 1½ C fine fresh bread crumbs
- \(\frac{3}{4}\) C grated Parmesan cheese
- \(\frac{3}{4}\) C ketchup
- 3 large eggs
- 1 Tbl Worcestershire sauce
- \(\frac{1}{4}\) tsp hot red pepper sauce
- 12 slices bacon, halved crosswise

**Directions:**

In large skillet, heat oil over medium-high. Add onions; cook until translucent. Add mushrooms, garlic, salt and pepper; cook 5 minutes. Add thyme, cook 1 minute, until fragrant. Transfer mixture to large bowl; let cool to room temperature. Add turkey, bread crumbs, cheese, \(\frac{1}{2}\) C ketchup, eggs, Worcestershire, pepper sauce, and remaining salt and pepper. Mix with hands until all ingredients are combined. Preheat oven to 375º. Line shallow roasting pan with foil for easy cleanup. Using scant 1 cup turkey mixture per loaf, shape into 8 oval loaves, directly on prepared pan, each about 4½” x 3”. Wrap 3 half-slices bacon over top and sides of each loaf to cover. Bake 30 minutes. Brush tops with remaining \(\frac{1}{4}\) C ketchup. Bake 10 minutes, until internal temperature of loaves registers 170º. Preheat broiler. Place roasting pan under broiler 2 - 3 minutes, rotating pan, to brown bacon on top. To serve, spoon tomato sauce (*see recipe on page 128*) onto each plate, top with meat loaf.

*Debra Housser*

*Supplement Department*
Chicken Tetrazzini

*Ingredients:*

1 large onion
1 large green pepper
1 (8 oz.) package spaghetti
2 cans cream of mushroom soup
1 small jar diced pimentos
2 - 4 oz. grated cheddar cheese
1 whole chicken *(boiled, deboned and chopped - retain the chicken stock)*

*Directions:*

Preheat oven to 350º. Chop and sauté onion and green pepper lightly in margarine (green pepper should still be a pretty green color). Boil spaghetti according to directions on box. Combine in a large bowl: chicken, onion, green pepper, spaghetti, cream of mushroom soup, 1 can (use empty soup can to measure) of chicken stock, entire jar of diced pimentos, salt and pepper to taste. Turn into a casserole dish, spread grated cheddar cheese on top and bake until bubbly. Serve with fresh baked bread and a vegetable of your choice.

*Laura Barstow*
*(wife of Dale Barstow, Sales Department)*
Cabbage Roll Casserole

Ingredients:

- 2 lb ground beef
- 1 C chopped onion
- 1 (29 oz.) can tomato sauce
- 3½ lb chopped cabbage
- 1 C uncooked white rice
- 1 tsp salt
- 2 (14 oz.) cans beef broth

Directions:

Preheat oven to 350°. In a large skillet, brown beef over medium high heat until redness is gone. Drain off fat. In a large mixing bowl, combine the onion, tomato sauce, cabbage, rice and salt. Add meat and mix all together. Pour mixture into a 9” x 13” baking dish. Pour broth over meat mixture, cover and bake for 1 hour. Stir, replace cover, and bake an additional 30 minutes.

Debra Housser
Supplement Department
Easy Beef Burgundy

Ingredients:

- 2 lb stew beef
- ¼ C flour
- 2 Tbl vegetable oil
- 2 C water
- 1 C red burgundy wine
- 1 package beef stew seasoning
- ¼ tsp thyme leaves
- 8 oz. fresh mushrooms, quartered
- 6 carrots, sliced
- 1 medium onion, coarsely chopped

Directions:

Cut beef into ½ inch cubes and coat with flour. Heat oil in large skillet or Dutch oven over medium heat. Add beef and brown on all sides. Stir in water, wine, beef stew seasoning, and thyme leaves. Bring to a boil over medium heat, stirring occasionally. Stir in vegetables. Reduce heat, cover, and simmer 30 minutes. Uncover and simmer another 20 minutes or until tender.

Makes 8 servings.

Kathleen Brock
Sales Department
Cheeseburger Pie

Ingredients:

1 lb ground beef
1 C shredded cheddar
1½ C milk
¾ C Bisquick®
3 eggs

Directions:

Preheat oven to 400º. Brown and drain ground beef. Spread meat in lightly greased pie plate and sprinkle with cheese. Beat remaining ingredients until smooth. Pour over meat and cheese. Bake until brown (30 - 35 minutes). Let stand 5 minutes before serving.

This is a perfect workweek dinner. Add a salad and you are done. For variety add onions, mushrooms, bacon crumbles or whatever makes a cheeseburger for you and your family.

Melissa Robbins
Finance Department
Sausage Casserole

Ingredients:

- 1 lb bulk sausage of your choice
- 1 can cream of chicken soup
- 1 can cream of celery soup or mushroom soup
- 1 medium onion, chopped
- 1 C instant rice
- 1 C cheddar cheese, grated
- 1 bell pepper, chopped

Directions:

Preheat oven to 350°. Brown sausage; drain well. Mix together other ingredients and add sausage. Pour into a 9” x 13” baking dish sprayed with food release and bake for 45 minutes.

Alicia Bywaters
Sales Department
**Chicken Cordon Bleu**

**Ingredients:**

1 package chicken breasts, deboned  
1 package sliced ham  
1 package sliced Swiss cheese  
1 sleeve Ritz® crackers, crushed  
½ C grated Parmesan cheese  
1 stick butter, melted

**Directions:**

Preheat oven to 350º. Pound out chicken until an even thickness, place one slice of ham and one slice of cheese on top. Roll and secure with toothpick. Combine crackers and Parmesan cheese in a shallow dish. Roll chicken in melted butter, then in cracker crumb mixture until well-coated. Place in a 9” x 13” glass baking dish. Bake for 45 minutes.

Makes 4 servings.

*Alicia Bywaters*  
*Sales Department*
Vegetable Antipasto Stuffed Bread

Ingredients:

1 loaf crusty bread (9”- 12” in length)
¼ C sun-dried tomatoes in olive oil, drained and chopped
¼ C black pitted kalamata or oil-cured olives (your preference), chopped
½ C pesto sauce (homemade or store bought)
¼ lb deli sliced provolone
1 jar (16 - 18 oz.) roasted red peppers, drained
1 (15 oz.) can quartered artichoke hearts in water, drained
1 C giardiniera pickled vegetables (available on the Italian foods aisle of market or in bulk bins near deli section with bulk olives)
Coarse salt (to taste)
Black pepper (to taste)
Extra-virgin olive oil (for drizzling)

Directions:

Cut the top off a loaf of crusty bread. Hollow out the inside of the bread. Mix chopped sun-dried tomatoes, chopped olives and pesto sauce. Spread the mixture evenly across the bottom of the hollowed out bread. Layer the cheese into the loaf. Layer the roasted red peppers on top of the cheese. Coarsely chop the drained artichoke hearts and add them in a layer over the red peppers. Sprinkle in the chopped hot pickled vegetables and drizzle some extra-virgin olive oil on top. Replace the top, cut the stuffed loaf into pieces and serve.

For the meat lover add a few slices of salami – Delicious!

Christie Davis
MCCI

Entrees
Beef Stroganoff Sandwiches

Ingredients:

- 2 - 3 lb thinly sliced deli roast beef (for 3 - 4 sandwiches)
- 1 large onion
- 6 cubes beef bouillon
- 2 Tbl butter
- 3 - 4 C water
- 2 Tbl Worcestershire sauce
- 1 large fresh Italian bread baguette

sauce:
- 1 C sour cream
- 2 Tbl ground horseradish
- 1 Tbl Worcestershire sauce

Directions:

In a medium sauce pan, sauté onion and butter for 5 - 10 minutes until soft. Add 3 cups water and bouillon cubes, Worcestershire and roast beef. Make sure the beef is covered with liquid. Cook on medium heat for 30 - 45 minutes until the beef is tender. Make the sauce by mixing the Worcestershire, sour cream and horseradish together in a small bowl. Take the Italian bread and slice pieces for sandwiches. Spread the sauce onto the bread and add the meat and onions. Spoon some of the juice on top. Enjoy.

Danielle Galvin
Sales Department
Vegetarian Chili

**Ingredients:**

- 1 Tbl olive oil
- ½ C diced onion
- 3 cloves garlic, minced
- 1 green pepper, diced
- 1 red pepper, diced
- 1 yellow pepper, diced
- 1 C sliced fresh mushrooms
- 1 C diced zucchini
- 1 can black beans, rinsed and drained
- 1 can pinto beans, rinsed and drained
- 1 can white beans, rinsed and drained
- 2 C salsa (homemade or from a jar)
- 2 Tbl chili powder

**Directions:**

In a large pot or dutch oven, sauté onion and garlic in olive oil over medium heat 3 - 4 minutes. Add peppers and cook until softened, about 3 - 5 minutes more. Add remaining ingredients. Bring to a boil, then reduce heat. Simmer 20 - 30 minutes or until chili is thick.

**Stacy Corry**  
Digital Art Director
Scallops in Creamy Basil Sauce

Ingredients:

2 Tbl olive oil
½ tsp basil pesto
½ tsp roasted garlic
1 lb whole sea scallops (may use frozen, but thaw first)
1 C alfredo sauce (Classico®)
8 oz. angel hair pasta (recommend whole wheat pasta)

Directions:

Cook pasta as directed. Preheat large sauté pan on medium-high 2 - 3 minutes. Place olive oil, pesto, and garlic in pan (pan should sizzle). Stir in scallops; cook 3 - 5 minutes, stirring often, or just until scallops turn milky white (opaque) and firm. Be careful not to overcook. Stir in alfredo sauce. Reduce heat to low; simmer 2 minutes or until sauce is thoroughly heated. Serve over the pasta.

Peggy Lamar
Supplement Department
Cottage Pie

Ingredients:

1 lb hamburger (whatever kind you prefer)
Your preferred hamburger seasonings (onion, garlic, season all, etc.)
1 (12 oz.) can tomatoes or tomato sauce
1 (12 oz.) can green beans or 10 oz. package frozen green beans (partially cooked)
Prepared mashed potatoes (can be instant or real potatoes)
1 C grated cheddar cheese

Directions:

Preheat oven to 375º. Sauté hamburger with onion, garlic, oregano, Italian seasoning, chili powder, etc. (whatever combination you prefer). Add can of tomatoes or tomato sauce. Make sure the mixture is not runny. Place in 9” x 13” baking dish sprayed with food release. Top with green beans. On top of the green beans, place a layer of mashed, (cooked) potatoes. You can use instant mashed potatoes or “real” mashed potatoes, it doesn’t matter. Top this with grated cheddar cheese. Bake for 20 - 25 minutes (until it’s bubbly).

My sister-in-law’s recipe. Yummy and easy!

Calista Humphreys
Supplement Department

Entrees
Chicken and Rice

Ingredients:

- 4 boneless skinless chicken breasts, cut into strips
- 2 C instant rice, uncooked
- 1 package Hidden Valley Ranch® party mix
- 1 C milk
- 2 C water
- ½ stick butter, melted

Directions:

Preheat oven to 350º. In 9” x 13” aluminum/metal baking pan, pour rice to cover the bottom. Top with chicken strips. Sprinkle ranch seasonings over everything. Add milk and water. Drizzle with melted butter. Bake for 45 minutes.

This is so quick, because everything is assembled uncooked.

Peggy Lamar
Supplement Department
St. Louis Style Indoor/Outdoor BBQ Ribs

Ingredients:

Rack of pork ribs
Your favorite rib rub
Your favorite barbecue sauce

Directions:

This is best when done the day before. Wash rack of ribs and pat dry with paper towels, place ribs on very large piece of heavy-duty foil and rub on your favorite rib rub (you can even make your own, just Google it). Wrap ribs in foil, airtight, and place on large sheet pan and put in preheated 225° oven for 2 hours. Take ribs out and let cool for another two hours at room temp before putting them in fridge for the night. The next day, take ribs out of fridge and place in preheated 225° oven for 30 minutes. Take ribs to sink and drain liquid, open the top of foil and smother them with barbecue sauce. Place in oven under broiler for 15 minutes or until you see the barbecue sauce bubbling and starting to burn a little on the edges. Instead of using the broiler, try these ribs on the upper rack of your gas grill; they are even better. Cut and serve right away. Pork loin back ribs work along with regular “slab” ribs.

Patrick Holiday
Sales Department
Enchilada Torte

Ingredients:

1 lb ground beef
7 flour tortillas (10”)
1 (8 oz.) jar taco sauce
1 large onion, chopped
2 C shredded cheddar cheese
1 (16 oz.) can refried beans
1 (2½ oz.) can sliced ripe olives, drained
1 (4 oz.) can chopped green chilies
1 C sour cream
1 large green pepper, chopped
2 C shredded Monterey Jack cheese
1 (8 oz.) can enchilada sauce

Directions:

Preheat oven to 350º. In a skillet, brown beef until no longer pink, drain. Place one tortilla in a 12” round casserole dish or on a large baking sheet. Layer with half each of the taco sauce, beef, onion and cheddar cheese on the tortilla. Top with second tortilla and press gently, layering half of the refried beans, olives and chilies. Top with third tortilla and layer with half of the sour cream, green pepper and Monterey Jack cheese. Top with fourth tortilla and spread with remaining taco sauce, beef, onion and cheddar. Stack on the fifth tortilla and spread with remaining beans, olives and chilies, follow with the sixth tortilla and spread the remaining sour cream, green pepper and Monterey Jack. Top with last tortilla and spread enchilada sauce over top. Bake for 1 hour.

It’s good the first day, but even better if you have leftovers!

Faye Creel
Sales Department

Entrees
**Meatloaf (Stove Top Style)**

**Ingredients:**

- 1 lb ground beef
- 1 large egg
- 1 bell pepper (*chopped*)
- 1 white onion (*chopped*)
- Seasoning salt (*to taste*)
- Black pepper (*to taste*)
- 4 small potatoes (*chopped*)
- 1 small bag baby carrots

**Directions:**

In a mixing bowl, place ground beef, add egg, seasoning salt, bell pepper, black pepper, and onion. Mix well. Mold meat into the shape of a loaf pan. Preheat pan on burner (medium to low setting). Place meatloaf in pan top side down first. Let it cook 5 - 10 minutes or until brown. Turn meat over, and finish cooking until meat is done, then add potatoes and carrots. Cover and let cook until potatoes and carrots are soft, but not overdone.

Serve and enjoy!

*Brenda Blair*

*Supplement Editor*
Chicken Wraps

Ingredients:

- 8 flour tortillas
- 2 chicken breasts *(baked or fried; leftovers are wonderful!)*
- 1 or 2 container(s) veggie cream cheese
- 1 bag broccoli slaw
- Black pepper

Directions:

Cut chicken into strips or small cubes. Spread cream cheese in the middle of a tortilla. Place a few strips of chicken on top of cream cheese. Spread a few strips of broccoli slaw over chicken. Sprinkle pepper over top to taste. Roll up tortilla into tight wrap. You can leave it whole or cut into pinwheels (about an inch wide). Repeat for remaining tortillas.

*Great for a quick dinner or snack!*

_Brenda Blair_

Supplement Editor
Arroz con Pollo

Here is a recipe from my bride for Arroz con Pollo (Rice with Chicken). It is enjoyed all over Latin America. It’s one of my favorites as well. ¡Buen provecho!

Ingredients:

- 4 Tbl olive oil (more as needed)
- 1 chicken cut into parts (skin removed, patted dry and liberally seasoned with coarse salt and ground black pepper)
- 1 medium onion, finely chopped
- 4 cloves garlic, minced
- 1 Tbl oregano
- 5 Tbl tomato paste
- ½ C dry white wine or beer
- 1 bay leaf
- ½ C chopped cilantro
- 3 C long-grain rice
- 3 C chicken broth

Directions:

In a deep, heavy-based pot (such as a Dutch oven), heat the oil on medium high. Sauté the chicken, in batches if necessary, until golden on all sides, 7 - 10 minutes. Transfer the chicken to a platter. Sauté the onion and garlic until softened, about 5 minutes. Add the tomato paste, wine, oregano, cilantro, bay leaf and chicken. Add more salt if necessary. Cook for 5 minutes. Add the chicken broth and rice and bring to a boil; cover and reduce the heat to a simmer. Cook until the rice is done and the liquid is absorbed, about 25 minutes. (If the rice is done but still very soupy, remove the cover and cook very gently until the liquid evaporates, taking care not to burn the rice.) Toss before serving.

Dennis Heller
Sales Department
Venison Burgers

Ingredients:

- 1 lb ground venison
- ½ lb ground chuck
- Salt
- Pepper
- Garlic

Directions:

Mix meats together in a bowl. Pat out burger patties and place in a skillet or on a broiler pan. Season to taste with salt, pepper and garlic. Cook to desired doneness. Add lettuce, tomatoes, onions or whatever you like on your burgers. This is a very lean and healthy burger.

Judy Mixon
Supplement Department
Poppy Seed Chicken

Ingredients:

- 2 C cooked chicken
- 8 oz. sour cream
- 1 can cream of (your preference) soup
- 1 stick butter, melted
- 1 sleeve Ritz® crackers, crushed
- 2 Tbl poppy seeds

Directions:

Preheat oven to 325°. Mix together cooked chicken, sour cream, and soup. Pour into 9” x 13” pan. Mix together melted butter, crackers, and poppy seeds. Spread on top of chicken mixture. Bake for 25 minutes.

Faye Creel
Sales Department
Meatloaf

Ingredients:

meatloaf:
2 lb ground chuck
1 lb Italian sausage
1 C oatmeal or bread crumbs
1 large onion (diced and sautéed a couple of minutes)
1 (10 oz.) can condensed cream of mushroom or cream of celery soup
1 Tbl steak sauce or similar sauce (wine is also good)
1 C ketchup
1 ½ tsp salt
1 tsp black pepper

topping:
Dry mustard powder
Ketchup
Brown sugar
(Note: Just mix until you get what tastes good to you. I put in about 3 C ketchup and 4 or 5 Tbl of the mustard and maybe ¼ - ½ C brown sugar)

Directions:

Preheat oven to 350°. Mix ingredients together very well. Shape into loaf or ball. Spray your pan of choice before placing the loaf into the pan. Mix the dry mustard, brown sugar, and ketchup together. Put just a little of this mixture over top of meatloaf. Bake for 1½ hours. Spread more of the topping mixture on the meatloaf and bake for another 15 - 20 minutes. Cook the remaining amount of sauce for about 10 minutes and use as a condiment at table.

Frances Ward
MCC Chef
Baked Chicken

Ingredients:

1 whole chicken, cut up into 8 pieces
Salt
Cooking oil
Seasoning (your choice - garlic, pepper, etc.)

Directions:

Clean and remove fat from chicken pieces. Brine (soak in salted water) the chicken by mixing 3 parts water to 1 part salt, and submerging chicken pieces (make sure you use a nonreactive container, such as glass or plastic - even a Ziploc® bag is fine). Refrigerate for about an hour, then remove, drain, and pat the chicken dry. To make the chicken crispy, bathe the pieces in oil before you begin cooking (just put some oil in your hand and rub it on chicken). Season on both sides with salt, pepper, garlic, etc. Place the chicken in a baking pan with the skin side up. The bake time depends on how many pieces there are. After 45 minutes, check them; if there is a lot of liquid, drain it off. You also can turn the pan several times so the pieces cook evenly. Check for doneness by removing a piece and cutting into it. There should be no pinkness.

Frances Ward
MCC Chef
Simple Chicken and Rice Casserole

Ingredients:

1 can chicken broth
1 C raw rice
2 small or 1 large can of all-white chicken in broth
1 C shredded cheddar cheese
Salt and pepper to taste

Directions:

Preheat oven to 350º. Using cooking spray, spray a 2-quart casserole dish evenly. Place all of the above ingredients together in the dish and stir until well blended. Place lid over casserole dish and bake 35 - 45 minutes, or until all of the liquid is absorbed.

Serves 4.

MaLinda Franklin
Production Support
Beef Lombardi

**Ingredients:**

- 1 lb lean ground beef
- 1 (14½ oz.) can chopped tomatoes
- 1 (10 oz.) can diced tomatoes and green chiles
- 2 tsp sugar
- 2 tsp salt
- ½ tsp pepper
- 1 (6 oz.) can tomato paste
- 1 bay leaf
- 1 (6 oz.) package medium egg noodles
- 6 green onions, chopped (about ½ C)
- 1 C sour cream
- 1 C (4 oz.) shredded sharp cheddar cheese
- 1 C shredded Parmesan cheese
- 1 C (4 oz.) shredded mozzarella cheese
- Fresh parsley sprigs

**Directions:**

Preheat oven to 350º. Cook ground beef in a large skillet over medium heat 5 - 6 minutes, stirring until it crumbles and is no longer pink. Drain. Stir in chopped tomatoes and next 4 ingredients; cook 5 minutes. Add tomato paste and bay leaf, and simmer 30 minutes. Cook egg noodles according to package directions; drain. Stir together cooked egg noodles, chopped green onions, and sour cream until blended. Place noodle mixture in bottom of lightly greased 13” x 9” baking dish. Top with beef mixture; sprinkle evenly with cheeses. Bake, covered with aluminum foil, for 35 minutes. Uncover casserole, and bake 5 more minutes. Garnish with fresh parsley sprigs, if desired. *Note: Freeze casserole up to 1 month, if desired. Thaw in refrigerator overnight. Bake as directed.*

MaLinda Franklin
Production Support
Five Can Chicken Casserole

Ingredients:

1 can chicken noodle soup
1 can cream of chicken soup
1 (5 oz.) can evaporated milk
1 can chow mein noodles
1 (or 2 if desired) can deboned chicken, drained

Directions:

Mix all ingredients together, place in casserole dish. Bake at 375° for 40 minutes.

Jenny Haverland
Sales Department
Town of Gulf Shores, Alabama

Ordinance No. 25
An ordinance defining offenses against the Town of Gulf Shores and providing penalties for violations.

BE IT ORDAINED by the Council of the Town of Gulf Shores, Baldwin County, and the State of Alabama:

Section 1: It shall be unlawful for any hurricane to enter in, upon, across or over the corporate limits of the Town of Gulf Shores, Alabama, or its police jurisdiction, or the air space above same.

Section 2: Any hurricane violating any of the provisions of this ordinance, shall, upon arrest and conviction, be fined not less than one nor more than one hundred dollars, or sentenced to hard labor for the Town of Gulf Shores, Alabama, not exceeding six months, one or both at the discretion of the Recorder trying the case.

Section 3: This ordinance shall take effect immediately upon its posting and approval as required by law.

PASSED AND APPROVED
by the Town Council of Gulf Shores, Alabama, on this 8th day of September, 1960.
Cajun Style Tilapia

Ingredients:

4 fresh tilapia filets
2 Tbl Cajun seasoning
2 Tbl butter or trans fat-free margarine
1 C fresh salsa

Directions:

Thoroughly season both sides of the fish filets with Cajun seasoning, and set aside. Melt butter in skillet over medium heat. Add filets, cooking until lightly browned and cooked through, about 2 - 3 minutes on each side. Transfer filets to serving dish, and top with salsa. Great with black beans and rice!

Fresh salsa really makes a difference with this dish; try it with my Texas Trash salsa recipe on page 21!

Stacy Corry
Digital Art Director
Venison Meatloaf

Ingredients:

- 2 lb ground venison
- Worcestershire sauce
- ¼ C dry oatmeal flakes
- 1 egg
- 2 strips bacon
- 1 Tbl minced onion
- 1 tsp rosemary
- 2 tsp Cavender’s® seasoning
- Pam® no-stick spray

Directions:

Preheat oven to 450º. Mix ground venison, oatmeal and minced onion in large mixing bowl. Thoroughly wet the oatmeal with Worcestershire sauce. Add egg, Cavender’s® and rosemary, and mix until all ingredients are evenly dispersed. Spray 8” loaf pan with Pam®. Place mixture in pan and shape to a rounded top. Sprinkle Cavender’s® on top and place bacon strips diagonally across loaf. Bake one hour or until center is well done. Serve hot or cold with ketchup or favorite pickled relish.

Serves 6.

A. Lawton Langford
President / C.E.O.
§ Fish Cleaning on Village Property
No person shall clean fish on any property owned or controlled by the village. This shall include all buildings, parks, roadways, public rights-of-way, parking lots, restrooms, and marina installations owned and or controlled by the village.

Fish cleaning shall include scaling, gutting, dismembering and washing of fish.

Any person violating any provision of this ordinance shall be subject to a forfeiture not to exceed One hundred and no/100 dollars.
Smoked Mullet

Ingredients:

- 6 freshly caught mullet
- Soy sauce
- Cavender’s® seasoning
- Minced onion
- Garlic salt powder
- Rosemary
- Lawry’s® seasoning salt
- 2 C hickory chips
- Weber® grill

Directions:

When cleaning the mullet, butterfly the halves, leaving them attached, with scales on. Scales will keep the filets from burning and sticking on grill. Thoroughly wet the filets with soy sauce (Worcestershire can be substituted, though it will make for a spicier finished dish). Heavily sprinkle Cavender’s®, minced onion, garlic salt, rosemary, and Lawry’s® seasoning salt on filets. Put hickory chips in large cup or bowl and soak in warm water. Build small fire of charcoal briquettes (2 handfuls is plenty) in the Weber® grill. Once briquettes are glowing red, move them to one side of the grill. Arrange filets on grill with tails toward the fire, and no filet directly over the fire. Put one-half of the wet hickory chips directly on the fire and put the lid on the grill, with vent one-half open and slightly ajar. Add remaining hickory chips when the smoke has subsided. Allow to smoke until the fire is out. Resist the temptation to check on them by lifting the grill lid. Total time is approximately 4 hours.

A. Lawton Langford
President / C.E.O.
Chicken Divan

Ingredients:

2 (10 oz.) packages chopped frozen broccoli
3 boneless chicken breasts
1 can cream of chicken soup
1 can cream of mushroom
½ C mayonnaise
½ C chopped onion
1 Tbl real lemon juice
Salt and pepper to taste
Curry to taste (optional)
2 C shredded cheese

Directions:

Boil broccoli (don’t overcook). Boil chicken breasts, chop into large pieces. Layer broccoli, then chicken in bottom of a 9” x 13” baking dish. Mix cream of chicken and cream of mushroom soups, mayonnaise, chopped onion, lemon juice, salt, pepper and curry in a large bowl. Spread over broccoli and chicken layers. Cover with shredded cheese. Bake at 350º for 45 minutes. Serve over rice (white, yellow or brown).

Serves 6.

A. Lawton Langford
President / C.E.O.

It shall be unlawful for any one to bathe in any pond or branch within the corporate limits of the city between daylight and dark unless provided with suitable bathing suits, and no person shall bathe in the river anywhere between the north limits of the city and the southwest corner of the Exposition Park between daylight and dark, unless provided with suitable bathing suits; and from the southwest corner of park to southeast limit of the city persons may go bathing at will.

(Code 1914, § 661)
Soups, Salads, and Sauces
§ Sec. 1 It shall be unlawful for any person to ride or propel a bicycle or any other wheeled vehicles for carrying persons on the sidewalk. Invalid wheelchairs and children’s perambulators are excepted.

It shall be unlawful for any person to ride a bicycle on the streets after night without a signal lamp being attached to said bicycle and kept lighted and shall also have signal bell which shall be sounded when about to pass persons or teams. It shall be unlawful for any person to ride or propel any bicycle on the streets of said city at more than an ordinary rate of speed, not to exceed 10 miles per hour, and such riders shall slow up when meeting teams of animals of one or more until such teams have passed.

All persons convicted of violating any of the provisions of this Ordinance shall be fined in the sum of one and not to exceed the sum of $10 and costs for such offense, and on failure to pay such fine and costs shall be committed to the city jail for a period not to exceed ten days.

[dated June 1, 1897]
**Teddy’s Old Fashioned Potato Soup**

**Ingredients:**

- 4 large potatoes *(peeled or unpeeled)*
- 2 ribs celery
- 1 large or 4 small carrots
- 1 small onion
- 5 slices bacon, cooked *(4 for soup and 1 for topping)*
- 2 - 4 C milk *(depending on consistency desired)*
- ½ tsp Old Bay seasoning
- ½ C cheddar cheese

**Directions:**

Cut potatoes, celery, carrots and onion into small pieces. Place in soup pot and cover with water. Add Old Bay seasoning and bacon. Cook on medium heat for 45 minutes. Do not drain. Add milk to the desired consistency of soup *(some prefer thick mashed potatoes style soup and others more milky soup)*. Cook another 10 - 15 minutes. You can add cheese to the soup or put on top when serving. You may also wish to top with additional bacon pieces. Serve with garlic bread.

*Makes 4 - 5 large servings.*

_Ted Thomas_
_MCC Painter_
Egg Salad

Ingredients:

4 hard boiled eggs
¼ C green olives with pimento
1 Tbl Worcestershire sauce
Mayonnaise

Directions:

Dice hard boiled eggs and olives, and place in a mixing bowl. Add Worcestershire sauce (more if you like spicy food, less if not). Add mayonnaise to desired consistency. Mix. Great on bread as a sandwich or on lettuce as a salad.

A. Lawton Langford
President / C.E.O.
Very Groovy Vegan Gravy

Ingredients:

¾ C whole wheat flour
¾ C nutritional yeast flakes
1¾ C vegetable stock
½ C soy sauce
2 Tbl vegan Worcestershire sauce
1 C vegan margarine
2 C soy milk

Instructions:

In a large saucepan over medium heat, melt margarine. Slowly stir in flour and yeast. Keep whisking to avoid burning, and add soy milk, soy sauce, vegetable stock, and Worcestershire. Blend ingredients well, whisking out any lumps. Cook until gravy is desired consistency.

You can add fresh or canned sliced mushrooms to “beef” up this recipe!

Stacy Corry
Digital Art Director
Tomato Sauce

Ingredients:

2 Tbl olive oil
1 small sprig fresh rosemary
1 fresh or dried bay leaf
1 large garlic clove, halved
1 C canned, peeled, chopped tomatoes
1 C low-sodium chicken broth
¼ tsp salt
¼ tsp pepper

Directions:

In large saucepan, heat oil over medium-low heat until it begins to ripple. Add rosemary sprig, bay leaf, and garlic, cook until ingredients are golden-brown and oil is very fragrant (approximately 5 minutes). Remove rosemary, garlic and bay leaf with a slotted spoon and discard. Add chopped tomatoes to oil in saucepan (caution: hot oil may splatter - be careful!), then slowly pour in chicken broth. Increase heat and bring to a boil. Reduce heat back to medium-low, allow to simmer for 5 minutes for flavors to develop. Stir salt and pepper into sauce to season, add as necessary to taste.

Makes 8 servings.

Debra Housser
Supplement Department

Soups, Salads, and Sauces
Marinated Greek Style Salad with Orzo

Ingredients:

salad*:
1 large burpless cucumber
1 large sweet orange or yellow pepper
1 (6 oz.) jar button mushrooms (drained)
1 (8 oz.) jar pitted kalamata olives (drained)
1 pint grape tomatoes
1 small red onion
1 (10 oz.) can artichoke quarters packed in water (drained well)
8 oz. block reduced fat feta (Publix brand is very good)
4 oz. orzo pasta (cooked and well drained, no need to cool down)

dressing:
¼ C red wine vinegar
¼ C white wine vinegar
¼ C canola oil
½ C olive oil
¼ tsp salt
½ tsp fresh ground black pepper
½ tsp finely minced garlic (jarred kind is also very good)
1 rounded tsp Dijon mustard
1 tsp dried oregano

*Feel free to use vegetables of your choice, in proportions you like. This dish is a very adaptable to one’s tastes and preferences.

Directions:

Prepare salad ingredients by chopping as needed and combine all in a large bowl. Combine dressing ingredients in a 2-cup container and whisk together to emulsify. Pour over salad and toss to combine. This can be served immediately or covered with plastic wrap and refrigerated for several hours. If not serving right away, stir salad every so often to ensure marinade gets into all the ingredients.

Diana Ossi
Supplement Department
Wilted Spinach Salad

Ingredients:

2 bags baby spinach
1 (18 oz.) container cottage cheese
1 small red onion
Quartered tomatoes (as many as you like)
1 lb bacon
½ C vinegar
3 Tbl sugar
Salt and pepper to taste

Directions:

Fry bacon and set aside. Sauté onions in bacon fat. Add vinegar and sugar, and cook until sugar is melted. Pour hot dressing over salad. Add tomatoes and any other vegetable you may desire. Sprinkle with crumbled bacon.

Desiree Westhoff
MCC Painter
**Nick’s Tabouli**

**Ingredients:**

- 1 C #2 bulgar wheat*
- ¾ C cold water
- 3 green onions
- ¼ C extra virgin olive oil
- ¼ C lemon juice (*I prefer to use ⅛ C lemon and ⅛ C lime juice*)
- 2 packages fresh parsley
- 1 package fresh mint
- 2 tomatoes
- 1 medium Bermuda onion
- 2 tsp garlic powder (*adjust to your taste*)
- 2 tsp McCormick’s® Nature’s Seasoning (*adjust to your taste*)

*You can use the bulgar wheat from the Sadaf Tabouli bulgar mix instead, which can be found in the ethnic food section of your supermarket.*

**Directions:**

Add the cold water to the bulgar wheat in a large bowl. Mix together and let set for 30 minutes. Finely chop the parsley and mint, being sure to remove the stems first. Chop the green onions, tomatoes, and onion. Mix the olive oil and lemon/lime juices together in a measuring cup. After bulgar wheat has soaked in cold water for 30 minutes, add all of the chopped ingredients. Mix in spices and oil/citrus mixture, and taste, adjusting seasonings if needed. Place in the refrigerator for 30 minutes to allow the flavors to blend.

Enjoy!

Nick D’Andrea  
Construction Services Division  
City of Tampa, Florida

Soups, Salads, and Sauces
Black Bean Soup

Ingredients:

- 2 Tbl olive oil
- 2 ribs celery (diced)
- 1 large bell pepper (diced)
- 2 medium yellow onions (diced)
- 3 green onions (chopped)
- Garlic (as much as you want - at least 2 Tbl)
- Smoked sausage (chopped) (I use Register’s® or Bradley’s® sausage)
- 3 - 4 (12 oz.) cans black beans
- 1 C water
- 1 (24 oz.) bottle Goya® Mojo Criollo Marinade (found in the ethnic food section, it is a Latin lime-based marinade)

Directions:

Pour olive oil into large pot over medium heat. After oil has warmed, add the rest of the ingredients to the pot. Simmer for 30 minutes.

Simple and wonderful!

Calista Humphreys
Supplement Department
Watergate Salad

Ingredients:

1 box pistachio instant pudding and pie filling
½ C chopped pecans
1 C mini-marshmallows
1 small can crushed pineapple
1 (13 oz.) container Cool Whip®

Directions:

Mix together and chill. Keep refrigerated in a sealed container. Make the day before serving.

Francine King
Code Department
Broccoli Salad

**Ingredients:**

- 2 bunches broccoli, chopped (*about 6 C - I use florets*)
- ¾ C raisins
- 12 slices bacon, cooked and crumbled
- ½ C sunflower seeds (*add just before serving*)
- ¼ C Vidalia or sweet onion, chopped

**Dressing:**

- 1 C mayonnaise
- 1 Tbl vinegar
- ¼ C sugar

**Directions:**

Combine all ingredients and add dressing mixture. Marinate in refrigerator overnight. Add sunflower seeds, toss and serve.

*Linda Davis*  
*Supplement Department*
Southern Style Potato Salad

Ingredients:

3 lb Yukon gold potatoes
6 hard boiled eggs
½ C chopped red onion
¾ C mayonnaise (*a little more or less, as desired*)
1 Tbl sweet pickle relish (*or chopped sweet pickles*)
1 Tbl prepared mustard
2 Tbl vinegar
Salt and pepper to taste

Directions:

Boil peeled and cubed potatoes until just tender, then drain and set aside to cool. Coarsely chop hard boiled eggs. Combine potatoes, egg, onions, vinegar, and pickles. Stir in mayonnaise, mustard, and salt and pepper to taste.

Serves 6 to 8.

Stacy Corry
Digital Art Director
Polish Sausage and Potato Soup

Ingredients:

1 lb kielbasa, diced
1 C chopped onion
2 C chopped celery
4 C shredded cabbage
2 C peeled, sliced carrots
1 bay leaf
½ tsp dried thyme
2 Tbl butter
2 Tbl vinegar
1 Tbl salt
1½ C beef bouillon
5 C water
3 C peeled, cubed potatoes

Directions:

Melt butter in a large kettle. Add kielbasa, onions, and celery. Cook over medium heat, stirring occasionally, until onion and celery are tender but not brown. Add all remaining ingredients except potatoes. Cover and cook gently for 1½ hours. Add potatoes, cover and continue cooking for about 20 minutes longer or until potatoes are just tender. Remove bay leaf before serving.

As with most soups, gathering the ingredients requires more effort than the actual cooking. This meal is best followed by a lengthy nap.

Kyle S. Meyer, Jr.
Code Department

Soups, Salads, and Sauces
Grape Salad

Ingredients:

sauce:
8 oz. cream cheese, softened
1 C sour cream
½ C sugar
1 tsp vanilla
Mix above ingredients together. Refrigerate until ready to mix with fruit.

fruit:
1½ lb red seedless grapes
1½ lb green seedless grapes
Remove grapes from the stem and place in a bowl. Pour the sauce mixture over the grapes and stir gently to coat the grapes. Refrigerate until ready to assemble and serve.

topping:
1 C pecans
½ C brown sugar
Toast the pecans on a cookie sheet in a 350º oven for about 15 minutes. Be careful not to burn the pecans. Break the toasted pecans in small pieces and place in a zip lock bag. Add the brown sugar and mix. Store until ready to assemble and serve.

Directions:

Stir the grapes and sauce mixture to coat the grapes. Spoon into individual serving bowls. Sprinkle topping over the fruit and serve. This recipe makes enough to serve 20 plus people.

I’ve made this a few times for the girls in the office. It’s a favorite at my church’s ladies meeting, too. This recipe is also quite lovely using sliced bananas instead of grapes.

MaLinda Franklin
Production Support

Soups, Salads, and Sauces
Artichoke Pasta Salad

Ingredients:

2 (14 oz.) cans/jars artichoke hearts, packed in water
1 (1 lb) box tri-twist noodles (multi-colored for best presentation, though plain is fine)
2 (4 oz.) cans sliced black olives
1 C mayonnaise
1 large container feta cheese
1 (8 oz.) bottle of Ken’s® Caesar dressing

Directions:

Boil the tri-twist noodles, drain and run under cold water to cool them quickly. As you are boiling your noodles, drain the cans of artichoke hearts and black olives of as much liquid as you possibly can. Once the noodles are done cooking, throw all the ingredients into a container and mix well. After everything is evenly mixed (mayonnaise especially), pour the Caesar dressing over the pasta salad and mix a bit more to ensure an even coating. Serve immediately or let sit in the refrigerator overnight to let the noodles and artichoke hearts soak in the other flavors. It is a dish best served cold.

Note: This entire recipe is based on variability. Personally, I put in at least two cups of mayonnaise, two containers of feta cheese and a large bottle of Caesar dressing. I also enjoy strongly-flavored foods, so your results might vary. It all depends on what you would like more of (more feta cheese seems to always go over well). I like to add chicken (marinated in Caesar dressing overnight, cooked and sliced into small pieces) right before mixing all the ingredients, or crab meat (use fewer artichoke hearts and less feta for this). Chives, green olives, etc., are also welcome additions to the salad.

James Gager
IT Department

Soups, Salads, and Sauces
Cream of Asparagus and Mushroom Soup

Ingredients:

1 lb fresh asparagus, trimmed and chopped
1 small white onion, chopped
2 (14 oz.) cans vegetable or chicken broth
1 C heavy whipping cream
1 lb sliced mushrooms (I prefer baby bellas, but any type will do)
1 clove garlic, minced
1 Tbl butter
1 Tbl olive oil
Salt and pepper (to taste)

Directions:

Trim off the ends of the asparagus spears where the white color meets the green color on the spear. In a medium sized pot, sauté onion, garlic, asparagus, and mushrooms in butter and olive oil. Add broth and bring to a slow boil. Lower heat and simmer. When vegetables have softened (usually about 10 minutes), carefully pour contents of the pot into a blender (for optimum results, a Vita-Mixer® or other high speed blender works best). Very important and the difference between delicious and disaster: You must blend until totally smooth, and remember, liquid will be HOT, so use caution! Mixture will turn a lovely shade of green. As it is blending, lower the speed and add the heavy whipping cream, then gradually return speed to high (make sure the lid is on tight!). I recommend tasting before removing from blender, because if it is not blended properly, the texture of the asparagus may be gritty or stringy. Blend until smooth and frothy. Pour back into pot and stir. Allow to simmer until consistency is thick and creamy (about 10 minutes). I will often stir in an extra dollop of butter at this point for added richness. Add salt and pepper to taste.

This is a wonderful cold-weather recipe! Sure to warm you up. This soup is great with warm French bread.

Stacy Corry
Digital Art Director

Soups, Salads, and Sauces

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Nectarine Ginger Berry Salad

Ingredients:

1 pint fresh blueberries (you can substitute blackberries or raspberries)
1 lb nectarines
1 Tbl crystallized ginger (thinly sliced)
1 1/2 Tbl honey

Directions:

Cut nectarines into bite size chunks. Slice ginger into tiny pieces, or the flavor will be too strong. Mix nectarines, ginger, honey, and blueberries, making sure the honey coats evenly. Refrigerate and let stand for at least 1 hour before serving. This is a delicious and super healthy snack!

For variety, add crushed pecans or walnuts.

Stacy Corry
Digital Art Director
Orzo

Ingredients:

1 C orzo, uncooked
4 Tbl butter
1 small shallot, finely chopped (or 2 tsp finely chopped onion)
2½ C chicken stock
½ C chopped pancetta (or bacon)
½ C chopped roasted red pepper
½ C thinly sliced mushrooms, roughly chopped

Directions:

Melt butter, add shallot, pancetta and orzo. Cook about 3 minutes, or until orzo is light brown. Add chicken stock. Bring to boil. Reduce heat, cover and cook for 6 minutes. Add red peppers and mushrooms. Continue cooking for another 6 minutes, or until almost all liquid is gone. You can add just about any meat or vegetable to this, if you wish.

Janet Cramer
Supplement Department
Cracker Salad

Ingredients:

1 sleeve saltine crackers
1 C chopped sweet pickles
1 small jar chopped pimentos
1 C chopped onions
1 medium green pepper, diced
1 C mayonnaise

Directions:

Crush crackers and place in a large mixing bowl. Add all the rest of the ingredients and mix well. Put into a sealed plastic container and refrigerate for a few hours before serving. If kept chilled, this salad will keep for several days.

Kathleen Brock
Sales Department

Soups, Salads, and Sauces
Rick Grant, Jessica Buchholz, and Lawton Langford sample Jessica’s first roasted turkey. 
MCC Thanksgiving dinner, 2007
WHEREAS, the struggle for technical superiority in weaponry is never-ending; and

WHEREAS, the Super-Soaker and similar devices have become the 105 millimeter howitzers of water pistols; and

WHEREAS, Pender County is mindful of the Right to Bear Arms under Article I, Section 30 of the North Carolina Constitution and Amendment II of the United States Constitution, but upon cold and sober reflection, the Board of Commissioners has determined that the Right to Bear Water Pistols is not guaranteed under the state or federal constitution, nor is it necessary to the maintenance of a free state; and

WHEREAS, such water pistols pose a threat to the public welfare, pose a clear and present danger to the enjoyment of public events on Courthouse Square in Pender County and constitute a nuisance;

NOW THEREFORE BE IT ORDAINED BY THE BOARD OF COMMISSIONERS OF PENDER COUNTY that:

Section 1. Water pistols, water rifles or other mechanical devices designed for and capable of shooting a stream of liquid, are hereby declared to be contraband on the Courthouse Square in Pender County.

Section 2. Law enforcement officers observing individuals in possession on Courthouse Square in Pender County of such water pistol, rifle, or other device capable of shooting a stream of water are authorized to confiscate such devices, obtain the name and address of the owner, and make arrangements to store and return the device to the owner after public events have ended.
Vegetables
§ Sec. 2-13 During dancing, the correct position shall be, the right hand of the man on the woman’s waist, above the waist line; the woman’s right hand extended; the man’s left hand slightly bent holding the woman’s right hand; the bodies about three to four inches apart. The man’s hat to be removed while on the dancing floor. In dancing, cheek-to-cheek dancing, side stepping, whirling, dipping, dog-walking, camelwalk, shuffle, toddle, Texas-tommy, elgate, stationary dancing, exaggerated or suggestive dancing, moonlight or spotlight dances, and all undue familiarity are prohibited.
Scalloped Potatoes with Ham

**Ingredients:**

- 6 Tbl butter or margarine, divided
- ¼ C all-purpose flour
- 1 tsp dried parsley flakes
- 1 tsp salt
- ½ tsp dried thyme
- ¼ tsp black pepper
- 3 C milk
- 6 C thinly sliced peeled potatoes
- 1 ½ C chopped fully cooked ham
- 1 small onion, grated

**Directions:**

Preheat oven to 375°. In a saucepan, melt 4 tablespoons butter. Stir in flour, parsley, salt, thyme, and pepper until smooth. Gradually add milk, bring to a boil. Cook and stir for 2 minutes. Combine potatoes and ham; place half in a greased 2½ quart round casserole baking dish. Top with half of the sauce; repeat layers. Cover and bake for 65 - 75 minutes or until potatoes are almost tender. Dot with remaining butter. Bake, uncovered, 15 - 20 minutes longer or until potatoes are tender.

*Janet Randell*
*Sales Department*
Cheesy Beans

Ingredients:

2 Tbl butter
2 Tbl flour
1 C milk
½ C grated cheese
1 (16 oz.) can green beans, drained

Directions:

In a 2-quart saucepan, melt butter, stir in flour, cooking until blended and smooth. Add milk slowly while continually stirring. Stir in cheese, add green beans and heat through, making sure cheese melts completely.

Serves 4.

Jenny Haverland
Sales Department
Baked Corn Casserole

Ingredients:

1 (15.25 oz.) can whole kernel corn (do not drain)
1 (14.75 oz.) can cream styled corn
1 (8 oz.) container sour cream
1 egg, beaten
1 (8.5 oz.) package Jiffy® cornbread mix
½ C butter, softened

Directions:

Preheat oven to 350º. Mix together corn, creamed corn, sour cream and egg. Add the cornbread mix and butter. Stir to mix and pour into a 9” square glass baking dish sprayed with food release. Bake for 40 - 60 minutes or until top is brown.

Christina Hoffman
Code Department
Nick’s Black Eyed Peas

Ingredients:

1 package fresh black eyed peas from produce section
1 tomato, finely chopped
1 clove garlic, minced
1 small sweet onion, finely chopped
¼ C water
1 small pork ham hock
3 strips bacon
2 Tbl extra virgin olive oil
2 tsp garlic powder
2 tsp McCormick® Nature’s Seasons blend

Directions:

Put the peas in hot, unsalted boiling water and cook for 10 minutes. Strain the peas and set aside. Sauté the ham hocks in a medium pot using the olive oil. Cook the bacon in a separate frying pan until medium done, then add to pot with ham hocks. Add the onion and cook until the onions are clear. Add the garlic and cook for a few minutes more. Add the peas, tomatoes, and seasonings. Cook on medium low for 45 minutes, stirring occasionally. Taste the peas half way through the cooking time and add more seasoning to taste.

Enjoy!

Nick D’Andrea
Construction Services Division
City of Tampa, Florida
Overnight Creamy Grits

Ingredients:

1 C regular grits
3 C water
1 Tbl salt
2 pats butter
¼ C cream or half-and-half

Directions:

Bring water and salt to a boil. Add grits and boil for 2 minutes, stirring constantly. Adjust temperature as needed. After 2 minutes, reduce heat to medium-low, adding butter and cream while stirring. Simmer for 10 minutes. Turn burner off. Let grits cool at room temp until cool enough to place in refrigerator overnight. Slowly heat grits the next morning. If grits are too stiff, add a little water; if grits are too moist, let them simmer until thick and creamy. Always let the grits stand a good 15 minutes before serving.

Patrick Holiday
Sales Department
Yellow Neck Squash Casserole

Ingredients:

12 yellow neck squash, sliced
½ medium onion, chopped fine
1 Tbl olive oil
4 oz. sour cream
4 oz. cream cheese
Salt and pepper to taste
¾ C crumbled crackers, for topping

Directions:

Preheat oven to 350°. In a large frying pan, sauté onion in oil on medium high heat for 5 minutes. Add sliced squash and cook until medium tender. Pour into a 9” x 13” baking dish, then chop or cut squash up a bit more. Mix in remaining ingredients, except crackers, and bake for 15 minutes. Sprinkle crumbled crackers on top and bake until sides are bubbling and turning a little brown, about 20 minutes. Let sit 15 minutes before serving.

Patrick Holiday
Sales Department
Red Cabbage Slaw

**Ingredients:**

1 Tbl Dijon mustard  
½ C mayonnaise  
1 tsp minced garlic  
2 tsp white wine vinegar  
4 C shredded red cabbage  
1 medium onion (Vidalia is best), peeled and diced  
½ C peeled and diced green apple  
1 carrot, peeled and shredded  
Salt and freshly ground pepper, to taste

*This recipe is from “Sides” by Felicia Phillips.*

**Directions:**

Place the mustard, mayonnaise, garlic and vinegar in a bowl large enough to hold all the slaw. Stir well to combine. Add the cabbage, onion, apple and carrot and mix well. Season liberally with the salt and pepper and toss thoroughly. Serve chilled. Keeps 2 or 3 days in the refrigerator, and is better if made a couple of hours before serving.

*Serves 4.*

*Patrick Holiday*  
*Sales Department*
Most Requested Baked Beans

Ingredients:

1 (3 lb) glass jar Northern white beans (or 1 lb dry beans soaked)
2 C diced tomatoes
2 C sliced onions (I like red onions best)
1 lb bacon, fried, drained, and crumbled
2 tsp Worcestershire sauce
1 tsp regular mustard
1 lb brown sugar

Directions:

Preheat oven to 325º. Mix beans, tomatoes, mustard, and Worcestershire together in a large bean pot (3½ - 4 quart) or a large baking dish (9” x 13”, preferably with the higher sides). Layer onions and bacon and then sprinkle all of the brown sugar over the top. Cover and bake for 2 hours. Uncover and continue baking for another 1½ hours.

Elen Fox
Regional Sales Representative
Broccoli Casserole

Ingredients:

1 stick margarine
1 small chopped onion
1 can cream of mushroom soup
2 C cooked rice
1 (8 oz.) jar Cheez Whiz®
1 (10 oz.) box frozen cut broccoli

Directions:

Preheat oven to 350º. Melt margarine in microwave. Add onion and microwave for 2 minutes to cook onions. Mix margarine and onion mixture with cooked rice, mushroom soup, Cheez Whiz® and broccoli. Pour into 9” x 13” pan sprayed with food release and bake for 20 minutes or until lightly brown around the edges.

Faye Creel
Sales Department
Hassleback Potatoes

Ingredients:

3 lb potatoes
Flour
Salt
Pepper
Cooking oil

Directions:

Preheat oven to 425°. Peel potatoes and cut slits ¾ of the way through each potato so it resembles a fan. Parboil potatoes until almost done. Drain well. In a small bowl mix a little flour, salt and pepper. Roll potatoes in flour and place on a foil-lined cookie sheet. Drizzle liberally with oil and bake until potatoes are golden brown, about 30 - 45 minutes.

Judy Mixon
Supplement Department
Stuffed Acorn Squash

Ingredients:

2 large acorn squashes  
1 C ricotta cheese  
1 C grated Italian cheese blend  
1 lb fresh sliced mushrooms  
1 stick butter (*replace with Smart Balance to reduce calories*)  
½ C green onions, chopped  
1-2 cloves garlic, minced  
1 C wild rice  
Fresh parsley (*to garnish*)  
Cooking oil (*to grease baking pan*)

Directions:

Preheat oven to 400°. Cook wild rice according to directions on package. Cut squash into halves, scooping out seeds. In a large mixing bowl, mix cooked rice, chopped green onions, ricotta, mushrooms, grated cheese, and garlic. Slice a couple of pats of butter for each of the four squash cups, and place at the bottom of each cup. Cover with rice mixture, filling generously. Top each squash half with another couple of pats of butter. Place squash cups in an oiled pan or Pyrex® dish. Bake for 55 minutes, or until squash is tender when tested with a fork. I usually sprinkle some more grated cheese on top of each squash just a few minutes before removing from oven and garnish with a sprig of fresh parsley.

Tip: *When preparing, cut points off squash ends so that they will sit evenly in the pan.*

Makes 4 servings.

Stacy Corry  
Digital Art Director

Vegetables
Rosemary Parmesan Roasted Red Potatoes

Ingredients:

2 - 3 lb red potatoes, quartered
2 Tbl chopped rosemary
3 Tbl grated Parmesan cheese
1 Tbl minced garlic
¾ C extra virgin olive oil
Salt and pepper (to taste)

Directions:

Preheat oven to 375°. In a large pot, boil potatoes until just tender; drain well. In a large mixing bowl, toss boiled potatoes with remaining ingredients, making sure they are evenly coated. Spread potatoes evenly on a coated baking sheet and roast for 25 minutes until browned and fragrant. Sprinkle extra Parmesan on top before serving. Potatoes will be crispy on the outside, tender on the inside - delicious!

*Tip: For added flavor, try using coarse ground sea salt and mixed blend pepper.*

Stacy Corry
Digital Art Director
A pinch or a few grains = 1/8 tsp or less
60 drops = 1 tsp
1 tsp = 1/3 Tbl = 5 ml
1 Tbl = 3 tsp = 15 ml
2 Tbl = 1 oz = 30 ml
4 Tbl = 1/4 C = 2 oz = 59 ml
5-1/3 Tbl = 1/3 C = 79 ml
8 Tbl = 1/2 C = 4 oz = 118 ml
10-2/3 Tbl = 2/3 C = 5-1/3 oz = 158 ml
12 Tbl = 3/4 C = 6 oz = 177 ml
16 Tbl = 1 C = 8 oz = 237 ml
3/8 C = 1/4 C plus 2 Tbl = 89 ml
5/8 C = 1/2 C plus 2 Tbl = 148 ml
7/8 C = 3/4 C plus 2 Tbl = 207 ml
1 gill = 1/2 C = 4 oz
1/2 pint = 1 C = 8 oz = .24 L
1 pint = 2 C = 16 oz = .47 L
1 quart = 2 pints = 32 oz = .95 L
1/2 gallon = 2 quarts = 64 oz = 1.89 L
1 gallon = 4 quarts = 128 oz = 3.79 L
It shall be unlawful for any mosquitoes to breed inside the city limits.

(Bastrop, Louisiana 1910)
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Sec. 2-147. Authority and purpose.

This division is adopted pursuant to F.S. §§ 162.21 and 828.27 as a supplemental method of enforcing the codes and ordinances of the city and enacted to protect the public health, safety, and welfare of the citizens of the city.
(Code 1984, § 2-84; Ord. No. 97-O-0011AA, § 2, 4-23-1997)

Sec. 2-148. Definitions.

The following words, terms and phrases when used in this division shall have the following meanings ascribed to them unless context clearly indicates otherwise.

Code enforcement officer or agent of the city manager whose duty is to enforce ordinances enacted by the city commission. This shall include code inspectors and personnel, (building, zoning, fire, etc.) and enforcement officers. (Code 1984, §§ 2-93; Ord. No. 97-O-0011AA, § 2, 4-23-1997)

Cross reference—Duties and powers of code enforcement officers. F.S. § 162.21(8).

Sec. 2-149. Provisions of division supplementary to city codes or ordinances.

The provisions of this division are additional and supplemental means of enforcing city codes or ordinances and may be used for the enforcement of all codes and ordinances duly adopted by the city commission. Nothing contained in this division shall prohibit the city from enforcing its codes or ordinances by other means.

Sec. 2-150. Applicable codes and ordinances.

All city codes and ordinances may be enforced pursuant to the supplemental procedures contained in this division.
(Code 1984, § 2-95; Ord. No. 97-O-0011AA, § 2, 4-23-1997)

Sec. 2-151. Provisions not applicable to certain building codes.

The provisions of this division shall not apply to the enforcement pursuant to F.S. §§ 553.79 and 553.80, of building codes adopted pursuant to F.S. § 553.73, as they apply to construction, provided that a building permit is either not required or has been issued by the city. For the purpose of this division, "building codes" means only those codes adopted pursuant to F.S. § 553.73.
(Code 1984, § 2-93; Ord. No. 97-O-0011AA, § 2, 4-23-1997)

Sec. 2-153. Citation authorization; application.

(a) Any code enforcement officer so designated by the city manager is hereby authorized to issue a citation to a person when, based upon personal investigation, the officer has reasonable cause to believe that the person has committed a civil infractions. The officer shall follow the requirements and procedures of chapter 4 of this Code.
(Municipal Code Corporation  www.municode.com  info@municode.com  1-800-262-2633)