CAT,C,50	SUB_CAT,C,50	NAME,C,50	NUN
SALADS	LIQUEUR	GALLIANO	69
SEAFOOD	SHRIMP	BOILED SHRIMP	74
DESSERTS	COOKIES	HARVEST DROP COOKIES	42
SALADS	COOKIES	SUGAR COOKIES	73
DESSERTS	COOKIES	MOLASSES COOKIES	45
CANDY	FUDGE	NEVER-FAIL CHOCOLATE FUDGE	10
MEATS	SAUSAGE	FRESH ITALIAN	62
MEATS	SAUSAGE	FRESH BRATWURST	61
DRINKS	LIQUOR	BRANDY SLUSH	59
DESSERTS	COOKIE	THREE LAYER COOKIES	56
BREAD	PUMPKIN BREAD	PUMPKIN BREAD	6
DESSERTS	COOKIES	PEANUT BUTTER COOKIES	46
DESSERTS	FROSTING	QUICK CHOCOLATE FLUFF FROSTING	52
SALADS	COTTAGE CHEESE	•	71
BEANS	BAKED BEANS	BAKED BEANS	1
CASSEROLES	CHICKEN	CHICKEN CRUNCH CASSEROLE	12
CASSEROLES	TUNA	TUNA & NOODLE CASSEROLE	24
CASSEROLES	HAMBURGER	HAMBURGER AND CORN CASSEROLE	17
DESSERTS	COOKIES	BOURBON BALLS	31
DESSERTS	PIE	BLUEBERRY, CHERRY, APPLE PIE	30
BREAD	MONKEY BREAD	MONKEY BREAD	4
DESSERTS	CAKE	CHOCOLATE CHIP CAKE	33
SALADS	POTATOE	POTATOE SALAD	72
DESSERTS	CAKE	DUMP CAKE	39
BREAD	FRUIT	FRUIT SALAD	2
MISCELLANEOUS		DOUBLE BAKED POTATOES	64
DESSERTS	FROSTING	HOSTESS TWINKEE FROSTING	43
MISCELLANEOUS		SCALLOPED POTATOES	67
MISCELLANEOUS		OYSTER CRACKERS	66
DESSERTS	CHEESECAKE	BLUEBERRY CHEESE CAKE	29
CASSEROLES		MEAT AND POTATO PIE	20
CASSEROLES	HAMBURGER	IMPOSSIBLE CHEESEBURGER PIE	19
CASSEROLES	PASTA	PASTA IN A POT	21
DESSERTS	BREAD	ZUCCHINI BREAD	58
BREAD	IRISH SODA	IRISH SODA BREAD	3
CASSEROLES	HAM & CHEESE	HAM & CHEESE 'N ONION BAKE	15
CASSEROLES	HAM	HAM BAKE	16
BREAD	ZUCCHINI	ZUCCHINI BREAD	7
DESSERTS	TORTE	ICE CREAM	44
DESSERTS	CAKE	BACARDI RUM CAKE	28
DESSERTS	CAKE	SEVEN-UP CAKE	54
DESSERTS	O/ 11 C	CREAM PUFFS	36
DESSERTS	TORTE	CHERRY DREAM TORTE	32
DESSERTS	TORTE	CREAM CHEESE TORTE	35
POTATOES	. •	EASY CHEESE POTATOES	65
DESSERTS	CAKE	POUND CAKE	50
DESSERTS	CAKE	APPLE COFFEE CAKE	25
DESSERTS	CAKE	BABY FOOD CAKE	26
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CAKE	BABY FOOD CAKE	27
PUMPKIN BREAD	PUMPKIN BREAD	51
	CREAM PUFFS	37
	GARDEN PIZZA	70
	SNICKER CAKE	55
	HOT DISH	18
	POTATO CASSEROLE (12 SERVINGS)	22
CAKE	RUM CAKE	53
HAMBURGER	GROUND BEEF & POTATO CASSEROLE	14
POT PIE	CHICKEN POT PIE	13
COOKIES	PECAN FINGERS	48
COOKIES	POTATO CHIP COOKIES	49
CAKE	EASY COFFEE CAKE	41
MEAT LOAF	BAKED MEAT LOAF ALASKA	60
TORTE	THREE LAYER DELIGHT	57
	PEPPERONI BREAD	5
FISH	HIGHBROW HADDOCK	75
	TATER TOT HAMBURGER ONION RING CASSEROLE	23
PUDDING	PEANUT BUTTER PUDDING DELIGHT	47
FISH	SWISS-BAKED FISH	77
PORK	ITALIAN PORK CHOPS	63
ROLL	CREAM CHEESE ROLLS	34
FUDGE	CREAM CHEESE FUDGE	8
CAKE	EARTHQUAKE CAKE	40
	CRANBERRY RASBERRY JELLO SALAD	68
PIE	DOUBLE LAYER PUMPKIN PIE	38
	BAKED CHOPPED SUEY	11
	SHRIMP SPREAD	76
	FRIED WALNUTS	9
	CAKE HAMBURGER POT PIE COOKIES COOKIES CAKE MEAT LOAF TORTE FISH PUDDING FISH PORK ROLL FUDGE CAKE	PUMPKIN BREAD CREAM PUFFS GARDEN PIZZA SNICKER CAKE HOT DISH POTATO CASSEROLE (12 SERVINGS)  CAKE HAMBURGER GROUND BEEF & POTATO CASSEROLE POT PIE COOKIES PECAN FINGERS COOKIES POTATO CHIP COOKIES CAKE MEAT LOAF THREE LAYER DELIGHT PEPPERONI BREAD FISH HIGHBROW HADDOCK TATER TOT HAMBURGER ONION RING CASSEROLE PUDDING PEANUT BUTTER PUDDING DELIGHT FISH SWISS-BAKED FISH PORK ROLL CREAM CHEESE ROLLS FUDGE CAKE EARTHQUAKE CAKE CRANBERRY RASBERRY JELLO SALAD PIE BAKED CHOPPED SUEY SHRIMP SPREAD

CODE, C, 6 I1, C, 75

SALAD 2- CUPS SUGAR this is the second test of the real spread of

SEA 1 LB. SHRIMP

DESSER 3/4 CUP'S SHORTENING
SALAD 1 Cup butter or margin
DESSER 3/4 cup shortening
CANDY 2 1/2 cups sugar

MEAT MEAT

DRINKS 6 oz. Frozen lemonade

DESSER 1 cup butter

BREAD 2 2/3 CUPS SUGAR

DESSER 2 cups super chunky peanut butter

DESSER 1 envelope dream whip

SALAD 1 lb. carton creamed cottage cheese

BEANS 2 cans- Bush baked beans this is the first check for a test of length

CASS 2 1/2 CUPS DICKED COOKED CHICKEN

CASS 1 CAN TUNA DRAINED
CASS 1 1/2 lbs. ground chuck
DESSER 1 cup Vanilla wafer crumbs

DESSER 1 CUP MILK

BREAD 4 CANS BISCUITS (10 EA.)

DESSER 2 CUP FLOUR SALAD 6 MED. POTATOES

DESSER 1 PACKAGE DUNCAN HINES DELUXE YELLOW

BREAD 1 LARGE CAN PINEAPPLE CHUNKS

MISC POTATOES
DESSER 1 CUP MILK
MISC POTAOTES

MISC 1 CUP OF OIL (CRISCO, WESSON, ETC.)

DESSER 1 KEEBLER READY-CRUST GRAHAM PIE CRUST

CASS 1 POUND GROUND BEEF

CASS 1# GROUND BEEF

CASS 2 Cups Pasta Shells (Med. Shell Noodles

DESSER 3 eggs, beaten BREAD 3 1/2 cups flour

CASS 2 tablespoons margarine
CASS Macaroni-Cheese Mix

BREAD 3 eggs, beaten

DESSER Crust:
DESSER Cake:
DESSER 5 eggs
DESSER 1 cup water
DESSER Crust:

DESSER 16 oz. cream cheese

MISC 1 (2 pound) pkg. frozen hash brown

DESSER 3 sticks butter

DESSER 1-20 oz. can apple pie filling

DESSER 3 eggs well beaten

DESSER 3 eggs well beaten DESSER 2 2/3 CUPS SUGAR

DESSER 1 cup water

SALAD 2 Pkgs. crescent rolls

DESSER 1 Box German Chocolate. Cake mix

CASS 3/4 lb. noodles

CASS 2 lbs. frozen hash browns

DESSER 1 cup pecans - chopped (spread on bottom of Bundt Pan)

CASS 1 lb. ground beef or ground chuck
CASS 1 pkg. (10 oz.) frozen peas and carrots

DESSER 1 cup butter
DESSER 1 cup butter
DESSER 2 cups flour

MEAT 1 pkg. McCormick or Schilling Brown Gravy Mix

DESSER 1 cup flour

BREAD 1 pound loaf frozen bread dough, thawed

SEA 1 pound frozen haddock fillets

CASS 1 pound tater tots

DESSER 1 cup flour

SEA 2 pounds fish fillets

MEAT 2/3 cup Italian bread crumbs

DESSER 2 packages refrigerated crescent-shaped rolls
CANDY 2 squares unsweetened baking chocolate melted

DESSER German Chocolate Cake Mix

SALAD 1 can Cranberry Jel

DESSER 2 packages (4-serving size) Jell-O Vanilla Flavor Cook

CASS 2 lbs. hamburger

SEA 1/4 cup - Grated Cheddar Cheese

CANDY 6 cups water

12.C.75

2/3 CUPS BOILED WATER

11 1/2 QUART WATER

2 CUPS BROWN SUGAR

1 cup white sugar

1 cup sugar

3/4 cup ( 1/8 lb.) butter

8 oz. frozen orange juice

1 1/4 cups Sugar

2/3 CUP SHORTENING

1 3/4 cup sugar

1 pkg. (4 1/2 oz.) chocolate. Inst. Pudding

1 pkg. orange Jell-o 3-oz.

1/2 cup Molasses

1-CAN CONDENSED CREAN OF MUSHROOM SOUP

1 CUP NOODLES, COOKED

1 cupped chopped onions

1 cup chopped pecans

2 TBS. MARGARINE OR BUTTER SOFTENED

1 1/2 STICKS BUTTER

1 CUP SUGAR

6 HARD BOILED EGGS

CAKE MIX

(DRAINED WELL)

**BUTTER** 

1/3 CUP FLOUR

BUTTER

1 PKG. HIDDEN VALLEY RANCH DRESSING

1-21 OZ. CAN THANK YOU BRAND BLUEBERRY

2 SLICES SOFT BREAD TORN INTO PIECES

1 CUP CHOPPED ONION

1 Pound Ground Beef

2 cups sugar or 1 cup white sugar +

1 stick butter

5 eggs, slightly beaten

2 Cups cubed ham

2 cups sugar or 1 cup white sugar &

1 cup rolled Graham Crackers

1 cup chopped pecans or walnuts

3 cups sugar

1/2 cup butter

Crush 20 graham crackers

1 cup sugar

potatoes, partially thawed

3 cups flour

3 eggs (beat well)

1 cup cooking oil

1 cup cooking oil

2/3 CUP SHORTENING

1/2 cup butter

2-8 oz. pkg. cream cheese (soft)

1 14 oz. pkg. Kraft caramels

1 1/2 lbs. or 2 lbs. ground chuck

1/2 cup - melted margarine

Yellow Cake Mix

1 can Cream of Mushroom Soup

1/3 cup margarine or butter

1/4 cup powdered sugar

1/2 cup sugar

1 teaspoon baking powder

1 1/2 lbs. ground beef

1/2 cup crushed nuts (pecans)

1/2 cup shaghetti or pizza saue

1/4 cup finely chopped onion

1 1/2 pounds ground beef

1 stick margaine

3 tablespoons lime juice

1/2 cup Parmeasan Cheese

2 packages (8 ounces each) cream cheese

2 cups confectioners' sugar sifted

1 cup pecans

1 pkg. - 3 oz. Rasberry Jello

and Serve Pudding and Pie Filling

1/2 cup chopped celery

1/2 cup - Finely Sliced Green Onions, (greens included)

4 cups walnut halves

13.C.75

3- TSP. PURE VANILLA

2 TABLESPOON SALT

2 EGGS

1 cup powdered sugar

1 egg

1 small can (3/4 cup) Evaporated milk

2 cups sugar

1 tsp. Vanilla

**4 EGGS BEATEN** 

4 egg whites, unbeaten

1 large can Mandarin oranges-drained

1/2 cup brown sugar

1-CUP RICH MILK

1 CAN CREAM OF MUSHROOM SOUP

1 12oz. can whole corn, drained

1 cup powdered sugar

1/4 TSP. ALMOND EXTRACT

1 1/2 C. BROWN SUGAR

4-6 TBLS. COCOA

1 CUP DICED CELERY

1 CAN (20 OUNCES) CRUSHED PINEAPPLE

1 LARGE CAN MANDARIN ORANGES

MILK

1 CUP SUGAR

**FLOUR** 

(DRY)

PIE FILLING

2/3 CUPS MILK

1/2 TSP. SALT

1/2 Cup chopped onion

2/3 cup brown sugar

1 tbsp. baking powder

1/4 cup milk

2 stalks celery (chop into bite size

2/3 cup brown sugar

1 cup rolled Soda Crackers

1 18 1/2 oz. pkg. yellow cake mix

3 cups flour

1 cup flour

mix in with graham crackers 1/3 cup

5 unbeaten egg yolks

1 (16 oz.) container sour cream

3 cups sugar

1-yellow cake mix

1-(4 1/2 oz.) jar each of baby food (mashed) carrots and applesauce (blend)

- 1 (4 1/2 oz.) jar each of baby food
- **4 EGGS BEATEN**
- 1 cup flour
- 1 cup mayo
- 1 Cup chocolate chips
- chopped onion
- 1 tsp. salt
- 1 Pkg. Instant Vanilla Pudding Mix (3/4 oz.)
- 1 can Peas & Carrots
- 1/3 cup all-purpose flour
- 1/4 teaspoon salt
- 1 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- 2 tsp. Instant Minced Onion
- 1/2 cup margarine
- 1 1/2 to 2 ounces thinly sliced pepperoni, quartered
- 4 tablespoons butter
- 1 can (10 3/4 ounces) cream of celery or cream of chicken soup
- 1/2 cup chopped nuts
- Salt and pepper to taste
- 1 teaspoon garlic powder
- 1 1/2 cups sugar
- 4 ounces cream cheese, room temperature
- 1 cup coconut
- 1 can crushed pineapple, drained
- 1 1/3 cups milk or half-and-half
- 1 onion chopped
- 1 can (4 1/2 ozs.) Tiny Shrimp
- 1/2 cup sugar

14.C.75

- 1 1/2 TSP. ANISE EXTRACT
- 1 TABLESPOON CARAWAY SEED
- 1 CAN PUMPKIN PIE FILLING
- 1 cup mazola oil
- 4 tablespoons Molasses
- 3/4 jar marshmallow fluff (approx.)
- 2 cups hot water
- 1 Egg
- 1 LB. CAN PUMPKIN
- 1 small carton cool whip

ground onion

1/2 TSP. SALT

- 1 12 oz. CAN OF PEAS
- 1 can condensed cream chicken soup
- 2 tbsp. cocoa
- 2 EGGS
- 1 TBS. CINAMMON
- 2 EGGS
- 1 CUP SLICED SWEET PICKLES

IN SYRUP (UNDRAINED)

(DRAINED WELL)

- 8 OZ. CREAM CHEESE
- 2 STICKS -BUTTER OR MARGARINE

ONION

- 1 TSP. DILL WEED
- 1-8 OZ. CREAM CHEESE, SOFTENED
- 1 EGG SLIGHTLY BEATEN

1/4 TSP. PEPPER

1/4 teaspoon garlic

3/4 cup vegetable oil

2 eggs

1 - 8 oz. jar cheez-whiz

pieces)

3/4 cup vegetable oil

- 1 stick margarine or butter (melt)
- 1 3 3/4 oz. pkg. Jello Vanilla
- 1 teaspoon vanilla
- 4 eggs
- sugar, 1 teaspoon cinnamon,
- 2 cups sour cream
- 2 cups (8 ounces) shredded Colby Cheese

5 eggs

Topping:

2 cups sugar

## apricots with tapioca (mashed)

- 1 LB. CAN PUMPKIN
- 4 eggs
- 1 Tbsp. dill weed
- 1 Cup chopped pecans
- 2 cans Campbell's Tomato Soup
- 1 tbsp. minced dried onion
- 4 eggs
- 3 Potatoes (slice potatoes)
- 1/3 cup chopped onion
- 1 teaspoon vanilla
- 1 cup potato chips, crushed
- 1 cup sugar
- 1/4 tsp. Black Pepper
- 8 oz. pkg. Cream cheese
- 1 cup shreeded mozzarella chesse
- 2 tablespoons flour
- 1/2 cup mayonnaise
- 8 ounces cream cheese
- 1 cup soft bread crumbs
- 1 /2 cup Italian salad dressing
- 1 egg, separated
- 1 teaspoon vanilla extract
- 1-8 oz. cream cheese
- 1 can (16 ounces) pumpkin
- 1 can Cream of Chicken Soup
- 1 cup Mayonnaise (Not Salad Dressing) oil for frying

I5,C,75 3 TSP. LEMON OR LIME JUICE

1 TEASPOON VANILLA 2 eggs 2 tsp. baking soda 3/4 tsp. salt

6 cups cold water 2 1/2 cups sifted flour 2/3 CUPS WATER

1 cup ketchup
3-CUPS CRUSHED POTATO CHIPS
1 CUP CRUSHED POTATOE CHIPS
1 can cream of mushroom soup
1/4 cup Bourbon Whiskey
1/2 CUP BISCUIT BAKING MIX

1 TSP. VANILLA **GARLIC SALT** 1 CAN (21 OUNCES) CHERRY PIE FILLING 1 JAR MARASCHINO CHERRIES DRAINED **PAPRIKA** 1 TSP. VANILLA MILK 1/2 TSP. GARLIC SALT 1/2 CUP SUGAR 1/4 CHOPPED ONION 1 1/2 CUP MILK 2 Cups Spaghetti Sauce (32 oz. jar) 2 cups zucchini, grated 1 cup sugar 1 cup chopped cooked potatoes salt & pepper to taste 2 cups zucchini, grated Mix together, then press into Instant Pudding and Pie Filling

1/3 cup butter (Melt)
1 tsp. lemon juice
1 cup (4 oz.) shredded Monterrey Jack
3/4 cup 7-Up
1 cup crushed walnuts
2 cups flour

3/4 cup Seven-Up Soda

## carrots (mashed) 2/3 CUPS WATER

- 1 Tbsp. seasoned salt-optional
- 1 stick butter
- Salt & Pepper
- 1 can Cream of Chicken Soup
- 1/2 cup cold water
- 1/2 teaspoon salt
- 1 tablespoon water
- 1 3/4 cup sifted flour
- 1 can Pie Filling (Cherry, Peach, Blueberry)
- **Instant Mashed Potatoes**
- 1 cup powder sugar
- 1/8 teaspoon pepper
- 1 teaspoon seasoned salt
- 1/2 cup peanut cheese
- 4 tablespoons buter, melted
- 2 tablespoons oil
- 1 teaspoon vanilla
- Optional: 1/2 cup chopped nuts, 1 cup coconut or 1 cup flavored chips
- 1 lb. powdered sugar
- 1 teaspoon ground cinnamon
- 1 can of Cream of Mushroom
- 1/4 tsp. Worcestershire Sauce
- salt to taste

16,C,75 17,C,75

4 DROPS YELLOW FOOD COLOR 2 1/2 CUPS VODKA

1 TEASPOON LEMON EXTRACT 3 1/4 CUPS FLOUR, DIVIDED 1 teaspoon vanilla 1 teaspoon cream of tarter

2 1/2 cups flour 1/2 tsp. salt

3/4 tsp. vanilla 12 oz. Pkg. semi-sweet chocolate chips

2 cups brandy

1 1/2 tsp. baking powder 1/2 tsp. salt

3 1/3 CUPS FLOUR 1/2 TSP. BAKING POWDER

salt and pepper 1 tbs. mustard 4-TBSP. SHREDDED SHARP CHEES PAPRIKA

1 cup dairy sour cream 1/4 cup chopped Pimento

2 1/2 tbsp. light corn syrup

1/4 CUP SUGAR 1 CAN (21 OZ.) CHERRY, BLUEBERRY, OR

1 TSP SALT 1/2 CUP OIL

DELL WEED 1/2 CUP DICED ONION

1 CUP CHOPPED PECANS 1/2 CUP (1 STICK) BUTTER OR MARGARINE

AND RINSED OFF WELL 4 BANANAS SLICED

HAM

1 TSP. LEMON & PEPPER SEASONI 2 BAGS OYSTER CRACKERS (SMALL CRACKEI

2 EGGS, BEATEN

1 TBLS. WORCESTERSHIRE SAUCE 1 1/4 TSP. SALT

3 EGGS 3/4 CUP BISCUIT OR JIFFY MIX Ragu (Chunky Garden) 1 Can Stewed Tomatoes (1 pound)

2 teaspoons vanilla 2 1/2 cups flour 1/2 tbsp. baking soda 1/2 tbsp. salt

2 - 3 cups chopped ham 1 - 3 oz. can Durkee French Fried Onion

1 cup milk

2 teaspoons vanilla 2 1/2 cups flour buttered long pan. Bake 5 minutes (350 degrees) 4 eggs 1/2 cup cold water

3 sticks margarine (1 1/2 cups)\_

Line 10x 10 pan with crust. 5 egg whites (beaten stiff)

Cheese 1/2 cup chopped onion

2 tsp. lemon extract or 1 tsp. vanilla & 1 tsp. almond extract

1 cup brown sugar2 teaspoons baking soda4 tbsp. melted butter2 teaspoons cinnamon

applesauce - Blend Well Add 2 cups sugar, 2 cups flour, 3 1/3 CUPS FLOUR 1/2 TSP. BAKING POWDER

Chopped cucumbers

1/3 cup milk

sliced mushrooms

1 pint of sour cream 2 cups - grated American Cheese

1/2 cup vegetable oil 1/2 cup dark rum

1/4 teaspoon pepper 1 3/4 cups chicken broth

2 cups sifted all-purpose flour 2 cups pecans, finely chopped

1 cup vegetable oil 4 eggs - well beaten

1/2 cup shredded Cheddar Cheese

1/2 cup crushed nuts 2 pkg. Instant pudding chocolate or butterscotch

1/4 teaspoon salt 1 cup milk

1/4 cup dry minced onion 1 can (4 ounces) sliced mushrooms, drained 16 ounces non-dairy whipped topping 1 package (3 ounces) instant vanilla pudding

1 1/2 cups shreded Swiss Cheese

2 thick-cut pork chops

1 teaspoon cinnamon 1/2 cup chopped pecans

1 stick oleo

1/2 teaspoon ground ginger 4 oz. Philadelphia Brand Cream Cheese, softened

2 cans water 1 can Water Chestnuts

I8,C,75

2 1/2 TEASPOON BAKING POWDER 1 CUP CHOPPED DATES

1 teaspoon baking soda 1/2 teaspoon salt 1 tsp. ginger 1 tsp. cinnamon

nuts (if desired )

1 square unsweetened chocolate 1/4 cup nuts chopped fine

2 TSP. BAKING SODA 1/2 TSP. SALT

3 slices bacon

3/4 tsp. salt 1/4 tsp. pepper

APPLE PIE FILLING STREUSEL

1 SMALL PACKAGE DATES (CHOPPED) 1 CUP BOILING WATER

SALAD DRESSING OR MAYONNAISE SOUR CREAM

CUT IN THIN SLICES

1 PINT FRESH STRAWBERRIES SLICED 1 PKG. JELLO PUDDING MIX

RS)

POTATO BUDS INSTANT PUFFS (ENOUGH FO 4 SERVINGS)

2 TOMATOES SLICED

1 CUP SHREDDED CHEESE
1/2 lb. Provolone or Monterrey Jack
1 1/2 teaspoons baking soda
1/2 teaspoon baking power

2 cups raisins 1 cup buttermilk

1 1/2 cup baking soda 1/2 teaspoon baking powder

Filling:

1/2 cup Wesson Oil 1/2 cup Bacardi dark rum(80 proof)

Filling:

1/2 cup chopped green pepper 1 tbs. Wyler's Chicken-Flavor

1/4 tsp. salt
3 tbsp. flour
1 tbsp. cinnamon

2 teaspoon cinnamon 1 teaspoon salt 2 TSP. BAKING SODA 1/2 TSP. SALT

tomatoes green pepper

1/4 cup - margarine 1 cup crushed corn flake crumbs

2/3 cup milk 2 1/2 to 3 cups cutup cooked ckicken or turkey powdered sugar

Cool whip 3 cups milk

1 cup shredded sharp American Cheese 1/2 cup sour cream

1 pound frozen onion rings

1 package (3 ounces) instant chocolate pudding 3 cups milk

1 tablespoon milk or half-and-half 1 tablespoon sugar

1/4 cup Soy Sauce 3/4 cup reg. rice or 1 cup Minute Rice

I10,C,75

1 CUP CHOPPED PECANS 4 cups flour ( plus 1/4 cup)

2 tablespoons poppy seed's 1 TSP. CINNAMON

3 cups medium noodles

**CUT 2 TBS. FIRM MARGARINE** 

1 TSP. BAKING SODA SALT & PEPPER

(VANILLA) (NOT INSTANT)

## 1/2 CUP SHREDDED SHARP CHEDDAR

12 oz. Sour Cream 1 teaspoon salt

1 teaspoon salt Mix 2 small packages of instant Glaze:

Mix 8 oz. cream cheese with

Instant Bouillon

1 teaspoon salt

1 TSP. CIMMANON
sliced black or green olives
Pillsbury Two-Crust Pie Pastry (9 Inch)
chocolate Jimmies
Chocolate Jimmies
1 cup frozen peas, thawed
1 1/2 cups thawed Cool Whip Non-Dairy Whipped Topping Chinese Noodles

I11,C,75	Sheet1 I12,C,75
1/4 CUP CANDIED CHERRIES CUT UP 1/2 TSP. CLOVES	2/3 CUP CHERRIES CUT FINE
1 cup soft bread crumbs	3 tbs. melted butter
OR BUTTER INTO 1/2 CUP BISCUIT	BAKING MIX, 1/2 CUP PACKED BROWN
12 OZ. BAG OF CHOCOLATE CHIPS SUGAR & VINEGAR	CHOPPED NUTS (PECANS OR WALNUTS
CHEESE	
1-3 teaspoons cinnamon	Optional Additions:

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Optional Additions:

2 1/2 tablespoons of evaporated

1/4 cup water

milk.

1-3 teaspoons cinnamon as desired

vanilla pudding with one cup of

1 teaspoon of vanilla and

1/4 lb. butter

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	Sheeti
1/2 TSP. CLOVES	2/3 CUP CHERRIES CUT FINE
chopped onion	cauliflower
1 can (4 ouncnes) mushrooms drained	1 cup soft bread crumbs
1 prepared graham cracker crumb crust (6 ounces)	

Sheet1 I13,C,75 I14,C,75 I15,C,75 2/3 CUP CHOPPED NUTS 1/2 TSP. PUMPKIN SPICE SUGAR, AND 1/2 TSP. GROUNDCINNAMON UNTIL CRUMBLY. ) 1/2 - 1 cup chopped nuts 1/2 - 1 cup raisins 1/2 cup chocolate morsels 1/2 - 1 cup raisins 1/2 cup chocolate morsels 1/2 - 1 cup chopped nuts

1/2 cup Bacardi dark rum(80 proof)

cream. Pour into crust top with

cool whip (8-9 oz.)

Beat until thicken, then add half gallon soften butter pecan ice

milk and 1 cup of confectioner's sugar. Then, fold in 1 large

1 cup granulated sugar

2/3 CUP CHOPPED NUTS 1/2 TSP. PUMPKIN SPICE

broccoli shredded cheese

small container of cool whip.

### RECIPE1,C,79

- 1) MIX FIRST 6 INGREDIENTS TOGETHER LET COOL 2) BLEND VODKA WITH MIXTURE RINSE SHRIMP, DRAIN, BOIL WATER 7 MINUTES. ADD SHRIMP. BOIL FOR 7 MINUTES CREAM TOGETHER SHORTENING AND BROWN SUGAR. BEAT IN EGGS ONE AT A TIME.ADD Cream shortening, adding other ingredients in order give, form into small Cream shortening, add sugar, egg and molasses. Mix all dry ingredients,
- 1) Combine first 5 ingredients. Stir over low heat until blended.
- 1) Bring water to a boil. Add sausage, and then boil for 18 -24 minutes.
- 1) Bring water to a boil. Add Bratwurst then boil for 18 -24 minutes.
- 1) Mix 2-cups hot water with sugar until dissolved.
- 1) Mix 1st. 7-Ingredients together. This is the dough, divide into
- 1) MIX ABOVE INGREDIENTS . BAKE AT 350 DEGREES FOR 1 hour and 15 minutes.
- 1) Put into a bowl and mix. Bake at 350 degrees. 10 12 minutes.
- 1) Combine all ingredients in a deep narrow bowl. slowly beat until
- 1) Mix together, put into jello mold.
- 1) Baking ta 300 Degrees (covered) for 1 hour. and 1 hour uncovered COMBINE CHICKEN SOUP, MILK AND SALT IN PAN. HEAT TO BOILING. SPREAD
- 1) Mix tuna, noodles, soup, peas together. Place in a Casserole dish.
- 1) Brown meat with onions until tender, but not to brown, Drain. add
- 1) Roll onto balls and cover with powdered sugar (Keep Refrigerated)
  HEAT OVEN TO 400 DEGREES. GREASE PIE PLATE 10 X 1 1/2 IN. BEAT ALL
  CUT BISCUITS IN QUARTERS. COAT WITH SUGAR AND CINAMMON MIXTURE (USE WHITE
  PUT DATES, WATER AND BAKING SODA IN SMALL BOWL. PUT ALL OTHER

PREHEAT OVER TO 350 DEGREES. GREASE 13x9x2 INCH PAN. DUMP UNDRAINED TAKE 1 CUP OF PINEAPPLE JUICE (AND USE MANDARIN ORANGE JUICE IF NEEDED TO BOIL POTATOES-SALT, MASHED POTATOES - ADD BUTTER, MILK, 8 OZ. CREAM CHEESE MILK, FLOUR (COOK AND LET STAND-COVER UNTIL COMPLETELY COOL. ADD COLD BOIL POTAOTES, COOL THEN PEEL AND SLICE. THEN MELT BUTTER PUT IN ADD 2 BAGS OF OYSTER CRACKERS (SMALL CRACKERS). MIX WELL - SPREAD ON COOKIE PREHEAT OVEN TO 325 DEGREES. IN A SMALL BOWL, COMBINE CREAM CHEESE, SUGAR HEAT OVEN TO 350 DEGREES. MIX GROUND BEEF, BREAD, MILK, EGG, ONION, Heat Oven 400 degrees. Grease 10" deep pie plate brown and stir beef Cook noodles, drain. Brown meat and drain, add onions, garlic, spaghetti Blend first 5 ingredients; sift together dry ingredients & add to first Mix all together. Bake 1 hour 15 minutes. at 350 degrees. Melt margarine in 10 inch pan over low heat. Gradually add eggs and milk Prepare macaroni-cheese mix. Add cubed ham and celery. Add salt and Blend first 5 ingredients; sift together dry ingredients & add to first Sprinkle crushed Heath Candy Bars (about 3) on top. Freeze before Preheat over to 325 degrees. Grease and flour 10" tube or 12 cup bundt Melt margarine, add sugar and eggs and mix, add flour a little at a time, Heat water and butter to rolling boil. Add flour to water until it forms After mixing above ingredients together put over crust and top with one to Preheat oven to 300 degrees. Bake in oven for 1 hour. Turn oven off, Preheat oven to 350 degrees. In large bowl, combine all ingredients except Cream butter and sugar. Add eggs one at a time. Add extract. Alternate Mix well and put in a greased 10x13 pan. Mix topping well and put evenly Mix well, use 9 x 13 greased pan. Bake 350 degrees for 40 to 45 minutes.

Mix well, use 9 x 13 greased pan. Bake at 350 degrees for 40 to 45 minutes. 1) MIX ABOVE INGREDIENTS . BAKE AT 350 DEGREES FOR 1 hour and 15 minutes. Heat water and butter to rolling boil. Add flour to water until it forms 2 pkg. crescent rolls - line flat on jelly roll pan (15x10 or larger) and Preheat oven 375 degrees. Mix cake mix according to directions on box. Boil noodles, brown ground chuck and onions, drain. Mix all items, add milk Mix first 7 ingredients together and put in a greased 9 x 13 casserole. Mix thoroughly until blended - Bake at 325 degrees for 1 hour. Cool for 10 Brown ground beef, drain off fat. Layer of potatoes, ground beef, soup, Rinse frozen peas and carrots in code water to separate; drain. Heat Cream butter, blend in sugar, salt, vanilla and water. Add flour and Cream butter, add sugar gradually and cream until fluffy. Add extract and Put dry ingredients in a bowl, make a well, add oil and beaten eggs, mix Combine 1 package brown gravy mix with ground beef, instant minced onion, Crust: flour, nuts, margarine. Mix and line a 9 x 13" pan bake for 15 On a lightly floured surface, roll dough to a 9 by 12 inch rectangle. In a large skillet barely cover haddock with water. Simmer gently 12 to 15 Line a 9 by 13 inch pan with the tater tots. Set aside. Brown ground Mix flour, margarine, and nuts. Pat into a 9 by 13 inch pan. Bake at 350 Place fish in a buttered glass 9 by 13 inch pan. Pour on lime juice, salt In a small pan or dish, mix bread crumbs, cheese and garlic powder. Pour Spread one package of crescent rolls on botton of a greased 9-by-13 inch Mix all ingredients and chill several hours before cutting. Grease and flour 9 by 13 inch pan. Sprinkle pecans in bottom of pan. Make jello per package, put cranberry in while still hot mush up, add Combine pudding mix and 1 1/3 cups milk in large saucepan. Cook on medium Add chopped celery and onion to hamburger and brown. Drain grease. Add Combine and stire. Refrigerate, serve with rye chips or crackers. In a large kettle boil water. Add nuts - teturn to a full boil and boil 1

RECIPE2,C,79

AFTER COOLED, THEN PUT IN LIQUEUR BOTTLE.

MORE.

THE NEXT THREE INGREDIENTS. SIFT TOGETHER THREE CUPS FLOUR AND BAKING balls and flatten with glass dipped in sugar. Bake at 350 degrees for 10 then add to first mixture. Roll in balls size of walnuts, roll in sugar and 2) Bring to a boil over moderate heat. Being careful not to mistake air

2) Add additional 6-cups cold water, 2 cups brandy. Mix then freeze. three equal parts. mix the 1st. part with candied cherries. Mix makes 2- loves.

blended gradually increase beating speed and whip until mixture will form

1 1/2 CUPS POTATO CHIPS IN GREASED 2-QUART CASSEROLE. POUR IN Bake at 350 degrees for 25 minutes. top with crushed potatoe chips. Bake next 8 ingredients. Stir in cooked noodles, mix crumbs with butter.

INGREDIENTS EXCEPT PIE FILLING AND STREUSEL UNTIL SMOOTH, 15 SECONDS SUGAR AND CINAMMON AND MAKE OWN MIXTURE). PUT 1/2 OF THE BISCUITS IN A INGREDIENTS IN LARGE BOWL - ADD DATE MIXTURE AND MIX WELL. POUR INTO COOK POTATOES WATER LESS FOR 1 HR. ON LOW FLAME. CUT IN SMALL PIECES. PINEAPPLE INTO PAN; SPREAD EVENLY. DUMP IN PIE FILLING AND SPREAD INTO MAKE 1 CUP) AND ADD IT TO VANILLA PUDDING MIX. BOIL UNTIL THICK, COOL ADD PAPRIKA ON TOP. PUT IN CASSEROLE DISH - BAKE AT 350 DEGREES FOR 1 HOUR. FLOUR MIXTURE AND HEAT WELL THEN ADD 1 TEASPOON VANILLA AND BEAT AGAIN. FLOUR AND BROWN A LITTLE PUT IN MILK BOIL TO THICKEN. POUR ON POTATOES SHEETS TO DRY (APPROX. 2 HRS.)

AND EGGS. BEAT UNTIL FLUFFY. POUR MIXTURE INTO CRUST. BAKE 25-30 MINUTES. WORCESTERSHIRE SAUCE AND SALT LIGHTLY. SPREAD MIXTURE EVENLY IN A 9-INCH & onion until brown. Drain Stir in Salt & Pepper. spread in plate. Beat sauce and tomatoes. Simmer for 30 minutes. In a deep casserole dish mixture. Fold in Optional additions as desired. Pour into greased loaf

to process cheese spread, mix well. Stir in potatoes, ham and half of pepper. Place mixture in 10 x 6 baking dish. Combine milk and eggs, mixture. Fold in optional additions as desired. Pour into greased loaf

pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. add vanilla and soda beat well. Pour into 12 cup tube or bundt pan greased. ball. Remove from heat. Beat one egg at a time and add to the mixture. two large cans of cherry pie filling.

leave torte in oven for 1 hour more. (Door closed) then open oven door, 1/2 cup Colby cheese; mix well. Turn into buttered 13x9 inch baking dish. flour and 7-Up -- beginning with flour and ending with flour. Grease tube over raw cake batter. Bake at 350 degrees for 35 minutes.

Frosting - Cool cake - Frost with 3/4 stick of butter, 4 ozs. cream cheese,

Frosting - Cool cake - Frost with 3/4 stick of butter, 4 oz. cream cheese, makes 2- loves.

ball. Remove from heat. Beat one egg at a time and add to the mixture. bake according to directions on package. Let cool.

Bake 1/2 of mixture in a floured and greased  $9 \times 13$  pan - bake for 20 (1 can to a can of tomato soup). Bake 2 hours - 300 degrees.

Mix 1/4 cup melted margarine with crushed corn flakes and sprinkle over minutes - take out of pan - pork holes in cake brush glaze on cake. peas & carrots continue to layer.

margarine in 2 quart sauce pan over medium heat until melted. Stir in pecans, mix well, chill if dough is soft. Shape into finger-like ovals mix well. Add potato chips and flour and mix. Using 1 1/2 teaspoons for well. Pour half of batter into 9 x 13 greased pan. Cover with pie black pepper. Shape into a loaf 2 inches high. Prepare 4 servings instant minutes at 375 degrees. Cool

Spread sauce on dough reserving some for top. Cover with pepperoni slices. minutes, until fish flakes with a fork. Drain and break fish into large beef. Drain well and spon over tater tots. Combine soup, mayonnaise, degrees for 15 minutes. Cream together cream cheese and peanut butter; and pepper. Bake, covered, at 350 degrees for 20 to 25 minutes or until salad dressing into a second small pan or dish. Add oil to skillet and set pan. Mix cream cheese, 1 cup sugar, egg yolk and vanilla until creamy. Yield: 1 pound. Freezes well.

Sprinkle coconut over pecans. Mix cake mix as directed. Pour over pineapple, put in ref. to keep.

heat until mixture thickens and comes to full boil, stirring constantly Cream of Chicken Soup and Cream of Mushroom Soup, Water, Water Chestnut,

minute. Drain under hot running water. Transfer nuts to a large bowl,

RECIPE3,C,79

POWDER. STIR INTO PUMPKIN MIXTURE. MIX REMAINING 1/4 CUP minutes .

use glass to flatten and bake on ungreased cookie sheet. Bake at 350 bubbles for boiling. Then boil slowly, stirring constantly for 5 minutes.

second part with melted chocolate and nuts. Mix third part with

soft peeks, 4 to 6 minutes. Makes about 3 1/2 cups.

CHICKEN MIXTURE. COVER WITH REMAINING CHIPS. SPRINKLE for 5 additional minutes.

Sprinkle over top. Place in a greased casserole dish. Bake 30 to 45

IN BLENDER ON HIGH OR 1 MINUTE WITH HAND BEATER. POUR IN GREASED BUNDT PAN. SPRINKLE 1/2 CUP CHOPPED PECANS AND GREASED AND FLOURED PAN. SPRINKLE TOP WITH CHOCOLATE ( SALAD DRESSING OR MAYONNAISE MIX WITH SOUR CREAM, HALF EVEN LAYER. DUMP DRY CAKE MIX ONTO CHERRY LAYER; SPREACOMPLETELY, THEN FOLD INTO FRUIT.

SLICE ONION AND PUT IN LOTS OF SLICED HAM THEN BAKE IN OVI

REMOVE FROM OVEN. COOL - SPREAD BLUEBERRY FILLING ON TO PIE PAN. BAKE 35 TO 40 MINUTES. PREPARE POTATOES AS DIR milk, eggs, and bisquick until smooth. pour over meat. Bake 25 Minutes, t layer: Noodles, 1/2 meat sauce, 1/2 cheese, 1/2 sour cream. Repeat layer pans or 1 bundt pan. Bake at 325 - 350 degrees for 55-60 minutes. Remo

onions, pour into skillet. Bake at 350 degrees, 35-40 minutes. Top with pour over mixture in baking dish. Bake at 350 degrees for 30 to 40 pans or 1 bundt pan. Bake at 325 - 350 degrees fro 55-60 minutes. Rem

Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick Bake in preheated oven at 350 degrees - 1 1/2 hours until brown. Put on ungreased cookie sheet. 1 tablespoon - ball shape. Bake at 400

but leave torte in for another 1/2 hour. Refrigerate immediately until Bake 55 to 60 minutes or until potatoes are tender. Top with remaining pan. Bake at 325 degrees for 1 1/4 hours.

(You can freeze half of cake if too much.)

1 1/2 cups of powered sugar, 1 teaspoon vanilla. Beat well, if too thick

1 1/2 cups of powdered sugar, 1 teaspoon vanilla. Beat well if too thick
Put on ungreased cookie sheet. 1 tablespoon - ball shape. Bake at 400
minutes. Melt caramels in double boiler with butter and milk. Pour over
top.

flour, onion, salt and pepper. Cook, stirring constantly, mixture is using teaspoonful of dough. Place on ungreased cookie sheet and bake each, shape into balls, and place on ungreased cookie sheet. Crease ea filling. Add other half of batter on top. Mix 1/4 cup sugar and 1/2 mashed potatoes according to package directions adding 1 teaspoon free 1st Layer: Cream together cream cheese, powder sugar, and fold in 1 cu then top with cheese. Roll up jelly-roll style. Pinch seams of dough chunks. Set aside. In a large saucepan, cook onions in 2 tablespoons salt, minced onions and mushrooms and pour over meat. Bake, uncovere fold in 2 cups whipped topping. Put over crust. Mix together the pudding flaky. Drain juices. Stir crumbs into melted butter. Stir cheese and top to heat to medium. Thoroughly coat pork chops with the dressing. Then Spread over rolls. Top with the second package of rolls. Mix 1/2 cup

coconut. Melt oleo, add sugar and cream cheese. Spread over cake mix

with wire whisk. Remove from heat.

Soy Sauce and uncooked rice. Bake casserole for 1 hour at 350 degrees.

sprinkle with sugar. Stir nuts until sugar is dissolved and nuts are well

RECIPE4,C,79

AND STIR INTO BATTER, STIR IN PECANS, DROP BY TEASPOONFUL ON TO A GREASED

degrees 10 -15 minutes.

3) Remove from heat. Stir in vanilla and chocolate until chocolate is

poppy seeds.

PAPRIKA OVER TOP. BAKE IN 350 DEGREE OVEN FOR 25 TO 30 MINUTES.

minutes, at 350 degrees.

SPOON PIE FILLING EVENLY OVER TOP. BAKE 25 MINUTES. TOP WITH BISCUITS. MELT BUTTER AND ADD BROWN SUGAR AND CINAMMON. POUR HALF OF THIS AS YOU WANT) AND NUTS. BAKE AT 350 DEGREES FOR 30 MINUTES. WHEN SUGAR AND VINEGAR TO TASTE, SALT & PEPPER. MIX ALL INGREDIENTS THEN ADD PECANS OVER CAKE MIX. PUT BUTTER OVER TOP. BAKE AT 350 DEGREES FOR 48 TO

HOURS.

BEFORE SERVING. GARNISH WITH WHIPPED CREAM IF DESIRED.
DRAIN EXCESS FAT FROM MEAT LOAF. SPREAD POTATOES OVER MEAT LOAF, SPRINKLE with tomatoes and cheese. Bake until knife inserted in center comes out
Cover and bake at 350 degrees in oven for 30 to 40 minutes. Uncover in from pan & cool on rack. Freezes well.

remaining onions, continue baking 5 minutes or until onions are lightly minutes.

from pan & cool on rack. Freezes well.

top. Drizzle and smooth glaze evenly over top and sides. Allow cake to

degrees for 45-50 minutes. (Check after 40 minutes).

well chilled and ready to serve. (Use crust of your choice.) cheese, bake 3 to 5 minutes or until cheese melts. Let stand 5 minutes.

add milk.

add milk.

degrees for 45-50 minutes. (Check after 40 minutes).

Mix together: 2-8 oz. cream cheese (soft)

cooked cake. Sprinkle chips and nuts on next, and then add remaining cake

Glaze: 1/4 lb. butter - melted

Preheat oven to 350 degrees. bake 1 1/2 hours.

bubbly; remove from heat. Stir in broth and milk. Heat to boiling,

350 degrees about 15 minutes. Roll in powdered sugar.

cookie with the tines of a fork.

tablespoon cinnamon, sprinkle over batter.

dried chopped chives. Spread over meat loaf.

cool whip spread on crust for the first layer.

tightly. Place on lightly greased cookie sheet. Brush top with sauce. butter until tender but not brown. Blend in flour, pepper and salt. Add 400 degrees for 35 minutes. Top with onion rings and bake, uncovered, for and milk. Put on top of cream cheese mixture. Spread remaining shipped fish with mixture. Broil until lightly browned and bubbly. Yield: 4 coat with bread crumb mixture. Place pork chops in skillet and adjust heat sugar, cinnamon and pecans. Sprinkle over top. Bake at 350 degrees for 30

Bake 350 degrees for 45 to 50 minutes.

test

coated. Heat 1 inch of oil in electric skillet at 350 degrees. Fry 1/2 of

RECIPE5,C,79	Sheeti
COOKIE SHEET. BAKE AT 350 DEGREES F	OR 16 MINUTES. MAKES 7
melted. (Add nuts if desired). Then pour into b	uttered 9x9 inch pan and
2) Line a loaf tin with wax paper put each of th	e 3 parts on top of each
YIELD 6 SERVINGS.	
STREUSEL. BAKE UNTIL STREUSEL IS BROOVER THE BISCUITS. REPEAT LAYERS. E COOL SPRINKLE TOP WITH POWDERED S DRESSING. 53 MINUTES. SERVE WARM OR COOLED.	BAKE IN 350 DEGREE OVEF
CHEESE OVER POTATOES. BAKE 3 TO 4 No clean (5 - 8) minutes more. Then serve. oven for additional 10 minutes.	MINUTES LONGER OR UNT
browned.	
absorb glaze. Repeat till glaze is used up. Gla	aze: Melt butter in

Refrigerate leftovers.

1 cup mayo mixture on top. Bake for 25 minutes.

Bake 45 minutes to 1 hour at 350 degrees. 1/4 cup water

stirring constantly. Boil and stir 1 minute. Stir in chicken and

2nd. Layer: The pudding mixed with 3 cups of milk put on top of the 1st Bake at 350 degrees for 30 to 40 minutes. Cut into 1 inch slices. Good milk , all at once. Heat stirring constantly, until mixture thickens and an additional 20 minutes. Yield: 6 servings.

topping over all. Sprinkle with chocolate jimmies or shaved chocolate, if servings.

to avoin burning or overcooking. Allow chops to cook 45 minutes or until minutes. Slice when cool. Keep refrigeraed.

Stir in pumpkin and spices using wire whisk. Cook and stir on medium hea Spread Chinese Noodles on plate and pour Chopped Suey over it.

the nuts at a time until golden. Remove with spoon to paper towel lined

RECIPE6,C,79
1/2 DOZEN.
cool.
other.
COOL, REFRIGERATE ANY REMAINING PIE. MINUTES.
4 OR 5 SERVINGS.
saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly.

## 1 Tbsp. dill weed

## 1 cup sugar

vegetables.

Approximate Yield: 10 dozen.

Bake in a preheated 350 degree oven 8 to 10 minutes (sometimes 12 minutes).

Bake in a preheated 350 degree oven for 30 minutes. Make a thin powder

Bake in 350 degree oven for 55 minutes. Top with 1/2 cup shredded cheddar  $\,$ 

layer.

served warm as an appertizer. Yield: 6 servings.

bubbles. Remove from heat and add cheese. Stir until melted. Combine

desired.

thoroughly done.

until mixture returns to boil. Remove from heat. Let stand 20 minutes or

cookie sheet - salt nuts to taste - cool completely. Store tightly covered.

RECIPE7,C,79	Sheet1
3) Let stand over night in the refrigerator. 4) Next m	norning cut into thin
Remove from heat. Stir in rum.	
Remove Irom neat. Sui in fulfi.	

1 Tbsp. seasoned sale-optional This may be frosted with chocolate frosting although it's so rich, I just
sugar and milk frosting drizzle over top of hot cake. cheese and bake until cheese melts. 3rd Layer: Top with coolwhip and jimmies or chocolate.
this cheese sauce, sour cream, fish, peas and mushrooms. Spoon into
until almost cool, stirring occasionally.
Repeat with other half of the nuts.

slices and bake at 350 degrees for 10 minutes.

sprinkled powered sugar on top.

Cook and stir for 5 minutes boil - after boil stir in 1/2 cup dark rum.

Heat oven to 425 degrees. Butter 9 inch deep dish pie pan. Follow th

Approximate Yield: 4 1/2 dozen

individual casseroles. Combine crumbs and remaining 2 tablespoons

Spread on top of crust - top with veggies of choice: Chopped cucumberers,
directions on the Pillsbury Pie Crust Box for two crust pie. Pour chicken
Make 6 servings.
and sprinkle on top of casseroles. Bake, uncovered, at 400 degrees for 15
Mix cream cheese,1 tablespoon milk and sugar in large bowl with wire whisk

sliced mushrooms, tomatoes, green pepper, sliced black or green olive mixture into pastry-lined pie pan. Place other crust over filling. Turn

to 20 minutes. Yield: 6 servings.

until smooth. Gently stir in whipped toping. Spead on bottom of crust.

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chopped onion, cauliflower, broccoli.

edges under and flute, cut slits so steam can escape. Bake about 35

Top with shredded cheese.	
minutes or until golden brown.	
Spread cooled pudding mixture over ccream cheese layer.	Refrigerate at

least 4 hours or overnight. Garnish with additional shipped topping and

RECIPE16,C,79

RECRECIPE18,C, RECIPE19,C, RECIPE20,C,

Refrigerate 4 to 8 hours before serving.

nuts, if desired. Yield: 8 servings.

BY,C,38 KATHY HINK	RECIPE21,C,`RECIPE22,C,`RECIPE23,C,`RECIPE24,C,`RECIPE25,C,
Ralph & Edna Demlow	
Ralph & Edna Demlow	
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KRIS KNAPP MYRTLE ARMS	
NANCY Carol Mary Mitchell Bridget Johnson Carol Johnson Carol Johnson	
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Carol Johnson

Betty Crockers Cookbook

Linda Check Carol Horbinski

RECIPE26,C,TRECIPE27,C,TRECIPE28,C,TRECIPE29,C,TRECIPE30,C,TRECIPE31,C,TRECIPE32,C,TRECIPE31,C,TRECIPE32,C,TRECIPE

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0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
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0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	2	1
0	0.0	0.0	0.0	0.0	0.0	0.0 Per Serving	1	0 1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	2	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	2	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1
0	0.0	0.0	0.0	0.0	0.0	0.0 PER SERVIN	1	1