

Sheet1

CAT,C,50	SUB_CAT,C,50	NAME,C,50	NUMCODE,C,6
DRINKS	LIQUER	GALLIANO	1 DRINK
Desserts	Pie	PUMPKIN CREAM PIE	2 DES
SEAFOOD	SHRIMP	BOILED SHRIMP	3 SEA
Desserts	Cookies	HARVEST DROP COOKIES	4 DES
CASSEROLES	CHICKEN	CHICKEN AND RICE BAKE	5 CASS
DESSERTS	COOKIES	SUGAR COOKIES	6 DES
DESSERT	COOKIES	MOLASSES COOKIES	7 DES
CANDY	FUDGE	NEVER-FAIL CHOCOLATE F	8 CAND
MEATS	SAUSAGE	FRESH ITALIAN	9 MEAT
Meats	Sausage	Fresh Bratwurst	10 MEAT
DRINKS	LIQUOR	BRANDY SLUSH	11 DRINKS
DESSERTS	COOKIE	Three Layer Cookies	12 DES
DESSERTS	BREAD	PUMPKIN BREAD	13 DES
DESSERTS	COOKIES	PEANUT BUTTER COOKIES	14 DES
Desserts	Frosting	Quick chocolate fluff frosting	15 DES
Salad	Cottage cheese	Orange cottage cheese salad	16 SALA
Beans	Baked beans		17 Misc
CASSEROLES	HAMBURGER	HAMBURGER CORN CASSEI	18 CASS
CASSEROLES	CHICKEN	CHICKEN CRUNCH CASSER	19 CASS
CASSEROLES	TUNA	TUNA & NOODLE CASSEROI	20 CASS
CASSEROLES	HAMBURGAR	HAMBURGAR AND CORN CA	21 CASS
APPETIZER	Italian Sausage snack	Broiler Snack	22 APPI
DESSERTS	COOKIES	BURBON BALLS	23 DES
DESSERTS	PIE	BLUEBERRY, CHERRY, APPI	24 DES
DESSERTS	BREAD	MONKEY BREAD	25 DESE
DESSERTS	CAKE	CHOCOLATE CHIP CAKE	26 DESE
SALADS	POTATOE	POTATOE SALAD	27 SALA
APPETIZER	MEATBALLS	SPICY MEATBALLS	28 APPI
DESSERTS	CAKE	DUMP CAKE	29 DESE
SALAD	FRUIT	FRUIT SALAD	30 SALA
MISCELLANEOUS	POTATOES	DOUBLE BAKED POTATOES	31 MISC
DESSERTS	FROSTING	HOSTESS TWINKEE FROSTI	32 DES
MISCELLANEOUS	POTATOES	SCALLOPED POTATOES	33 MISC
MISCELLANEOUS	CRACKERS	OYSTER CRACKERS	34 MISC
DESSERTS	CHEESECAKE	BLUEBERRY CHEESE CAKE	35 DES
CASSEROLES	MEAT AND POTATO	MEAT AND POTATO PIE	36 CASS
CASSEROLES	HAMBURGER	IMPOSSIBLE CHEESBURGAI	37 CASS
CASSEROLES	PASTA	PASTA IN A POT	38 CASS
DESSERTS	Bread	Zucchini Bread	39 DES
			40

Sheet1

I1,C,39	I2,C,39
2- CUPS SUGAR	2/3 CUPS BOILED WATER
2 CUPS MILK	2PACKAGES (4-SERVING SIZE) JELL
1 LB. SHRIMP	11 1/2 QUART WATER
3/4 CUP'S SHORTENING	2 CUPS BROWN SUGAR
1 8OZ. CXHEEZE WHIZ PASTERURIZED	1 1/2 CUPS HOT COOKED RICE
1 Cup butter or margin	1 cup white sugar
3/4 cup shortening	1 cup sugar
2 1/2 cups sugar	1/4 cup (1/8 lb.) butter
6 oz. Frozen lemonade	8 oz. frozen orange juice
1 cup butter	1 1/4 cups Sugar
2 2/3 CUPS SUGAR	2/3 CUP SHORTENING
2 cups super chunky peanut butter	1 3/4 cup sugar
1 envelope dream whip	1 pkg. (4 1/2 oz.) choc. Inst. Pudding
1 lb. carton creamed cottage cheese	1 pkg. orange Jell-o 3-oz.
2 cans- Bush baked beans	1/2 cup Molasses
1 LB. HAMBURGER	1 MED. ONION, DICED
2 1/2 CUPS DICKED COOKED CHICKEN	1-CAN CONDENSED CREAM OF MUSHROOMS
1 CAN TUNA DRAINED	1 CUP NOODLES, COOKED
1 1/2 lbs. ground chuck	1 cupped chopped onions
1 lb. hot italian sausage	1 lb. ground beef
1 cup Vanilla wafer crumbs	1 cup chopped pecans
1 CUP MILK	2 TBLS. MARGARINE OR BUTTER SOFTENED
4 CANS BISCUITS (10 EA.)	1 1/2 STICKS BUTTER
2 CUP FLOUR	1 CUP SUGAR
6 MED. POTATOES	6 HARD BOILED EGGS
1 LB. GROUND BEEF	ONION SOUP (1 ENVELOPE)
1 PACKAGE DUNCAN HINES DELUXE YEAST	CAKE MIX
1 LARGE CAN PINEAPPLE CHUNKS	(DRAINED WELL)
POTATOES	BUTTER
1 CUP MILK	1/3 CUP FLOUR
POTATOES	BUTTER
1 CUP OF OIL (CRISCO, WESSON, ETC.)	1 PKG. HIDDEN VALLEY RANCH DRESSING
1 KEEBLER READY-CRUST GRAHAM PIE CRUST	1-21 OZ. CAN THANK YOU BRAND BREAD
1 POUND GROUND BEEF	2 SLICES SOFT BREAD TORN INTO PIECES
1# GROUND BEEF	1 CUP CHOPPED ONION
2 Cups Pasta Shells (Med. Shell Noodles)	1 Pound Ground Beef
3 eggs, beaten	2 cups sugar or 1 cup white sugar +

Sheet1

I3,C,39
3- TSP. PURE VANILLA
VANILLA FLAVORED PUDDING & PIE FILLING*
2 TABLESPOON SALT
2 EGGS
2 CUPS CHOPPED COOKED CHICKEN
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
1-8 OZ. PKG. NOODLES, COOKED
1-CUP RICH MILK
1 CAN CREAM OF MUSHROOM SOUP
1 12oz. can whole corn, drained
1 lb. Velveeta cheese
1 cup powdered sugar
1/4 TSP. ALMOND EXTRACT
1 1/2 C. BROWN SUGAR
4-6 TBLs. COCOA
1 CUP DICED CELERY
SMALL CAN OF EVAPORATED MILK
1 CAN (20 OUNCES) CRUSHED PINEAPPLE
1 LARGE CAN MANDERIN 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

I4,C,39
1 1/2 TSP. ANNYS EXTRACT
1 CUP CANNED PUMPKIN
1 TABLESPOON CARROWAY SEED
1 CAN PUMPKIN PIE FILLING
1 10 OZ.PKG. FROZEN PEAS,COOKED & DRAIN
1 cup mazola oil
4 tablespoons Molasses
3/4 jar marshmellow fluff (approx.)

2 cups hot water
1 Egg
1 LB. CAN PUMPKIN

1 small carton cool whip
ground onion
1-12 OZ. CAN CORN
1/2 TSP. SALT
1 12 oz. CAN OF PEAS
1 can condensed cream chicken soup
1 tbsp. Worcestershire Sauce
2 tbsp. cocoa
2 EGGS
1 TBLs. CINAMMON
2 EGGS
1 CUP SLICED SWEET PICKLES
1 1/2 TEASPOONS - WORCESTERSHIRE SAUCE
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

Sheet1

I5,C,39

3 TSP. LEMON OR LIME JUICE
1 TSP PUMPKIN SPICE

1 TEASPOON VANILLA
13 OZ. CAN DURKEE FRENCH FRIED ONIONS
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
1-CAN CREAM OF MUSHROOM SOUP
3-CUPS CRUSHED POTATO CHIPS
1 CUP CRUSHED POTATOE CHIPS
1 can cream of mushroom soup
1 tbsp. oregano
1/4 cup Bourbon Whiskey
1/2 CUP BISQUICK BAKING MIX

1 TSP. VANILLA
GARLIC SALT
MIX TOGETHER - MEATBALLS (34)
1 CAN (21 OUNCES) CHERRY PIE FILLING
1 JAR MARSHINO CHERRIERS DRAINED
PAPKRIA
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

I6,C,39

4 DROPS YELLOW FOOD COLOR
1 CUP THAWED COOL WHIP TOPPING

1 TEASPOON LEMON EXTRACT
1 teaspoon vanilla
2 1/2 cups flour
3/4 tsp. vanilla

2 cups brandy
1 1/2 tsp. baking powder
3 1/3 CUPS FLOUR

salt and pepper
SALT AND PEPPER TO TASTE
4-TBSP. SHREDDED SHARP CHEESE

1 cup dairy sour cream
1 tsp. garlic salt
2 1/2 tbsp. light corn syrpy
1/4 CUP SUGAR

1 TSP SALT
DELL WEED

1 CUP CHOPPED PECANS
AND RINSED OFF WELL

HAM
1 TSP. LEMON & PEPPER SEASONING
2 EGGS, BEATEN
1 TBLS. WORCESTERSHIRE SAUCE
3 EGGS
Ragu (Chunky Garden)
2 teaspoons vanilla

Sheet1

17,C,39
2 1/2 CUPS VODKA
1 BAKED 9-INCH PIE SHELL,COOLED

3 1/4 CUPS FLOUR, DIVIDED

1 teaspoon cream of tarter
1/2 tsp. salt
12 oz. Pkg. semi-sweet chocolate chips

1/2 tsp. salt
1/2 TSP. BAKING POWDER

1 tbs. mustard

PAPRIKA

1/4 cup chopped Pimento
1 tsp. salt

1 CAN (21 OZ.) CHERRY, BLUEBERRY, OR

1/2 CUP OIL
1/2 CUP DICED ONION

1/2 CUP (1 STICK) BUTTER OR MARGARINE
4 BANNAS SLICED

2 BAGS OYSTER CRACKERS (SMALL CRACKERS)

1 1/4 TSP. SALT
3/4 CUP BISQUICK OR JIFFY MIX
1 Can Stewed Tomatoes (1 pound)
2 1/2 cups flour

18,C,39
-

2 1/2 TEASPOON BAKING POWDER

1 teaspoon baking soda
1 tsp. ginger
nuts (if desired)

1 square unsweetened chocolate
2 TSP. BAKING SODA

3 slices bacon

3/4 tsp. salt
1 tsp. pepper

APPLE PIE FILLING

1 SMALL PACKAGE DATES (CHOPPED)
SALAD DRESSING OR MAYONNISE

CUT IN THIN SLICES
1 PINT FRESH STRAWBERRIES SLICED

POTATO BUDS INSTANT PUFFS (ENOUGH FOR
2 TOMATOES SLICED
1/2 lb. Provolone or Monterey Jack
1 1/2 teaspoons baking soda

I9,C,34

I10,C,34

1 CUP CHOPPED DATES 1 CUP CHOPPED PECANS

1/2 teaspoon salt
1 tsp. cinnamon

4 cups flour (plus 1/4 cup)

1/4 cup nuts chopped fine 2 tablespoons poppy seed's
1/2 TSP SALT 1 TSP. CINNAMON

1/4 tsp. pepper

3 cups medium noodles

STREUSEL

CUT 2 TBLS. FIRM MARGARINE

1 CUP BOILING WATER 1 TSP. BAKING SODA
SOUR CREAM SALT & PEPPER

1 PKG. JELLO PUDDING M(VANILLA) (NOT INSTANT)

4 SERVINGS) 1/2 CUP SHREDED SHARP CHEDDAR
1 CUP SHREDED CHEESE
12 oz. Mozzarella Cheese 12 oz. Sour Cream
1/2 teaspoon baking powder 1 teaspoon salt

I11,C,34

I12,C,34

1/4 CUP CANDIED CHERRYS 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 BISQUICK 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:

I13,C,34

I14,C,34

I15,C,34

I16,C,34

2/3 CUP CHOPPED NUTS

1/2 TSP. PUMPKIN SPICE

SUGAR, AND 1/2 TSP. GROUND CINNAMON UNTIL CRUMBLY.

)

1/2 - 1 cup raisins

1/2 cup chocolate morsels 1/2 - 1 cup chopped nuts

Sheet1

I17,C,37

I18,C,37

I19,C,37

I20,C,37

I21,C,37

I22,C,37

I23,C,34

Sheet1

I24,C,34

I25,C,34

I26,C,34

I27,C,34

I28,C,34

RECIPE1,C,71

Heat Oven 400 degrees. Grease 10" deep pie plate brown and stir beef &
Cheese

Sheet1

RECIPE2,C,79

1) MIX FIRST 6 INGREDIENTS TOGETHER LET COOL

COMBINE MILK,PIE FILLING MIX, PUMPKIN SPICE AND WHIPPED TOPPING IN A DEEP RINSE SHRIMP, DRAIN, BOIL WATER 7 MINUTES. ADD SHRIMP. BOIL FOR 7 MINUTES MORE. CREAM TOGETHER SHORTENING AND BROWN SUGAR. BEAT IN EGGS ONE AT A TIME.ADD T COMBINE CHEESE AND RICE ADD CHICKEN , PEAS AND HALF OF ONION RINGS. MIX.

Cream shortening, adding other ingredients in order give, form into small

Cream shortening, add sugar, egg and molasses. Mix all dry ingredients, then

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 three

1) MIX ABOVE INGREDIENTS . BAKE AT 350 DEGREES FOR 1hour 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 blended

1) Mix together, put into jello mold.

1) Bake at 300 Degrees (covered) for 1 hour. and 1 hour uncoverd

BROWN HAMBURGER AND ONION. LAYER NOODLES, CORN AND HAMBURGER IN

COMBINE CHICKEN SOUP, MILK AND SALT IN PAN. HEAT TO BOILING.

1) Mix tuna, noodles, soup, peas together. Place in a Casserole dish. Bake

1) Brown meat with onions until tender, but not to brown, Drain.Add next 8

1) Brown ground beef and italian sausage: drain grease off. Return to frying

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 INGREDIENTS IN

COOK POTATOES WATER LESS FOR 1 HR. ON LOW FLAME. CUT IN SMALL PIECES.

SAUCE:

PREHEAT OVEN TO 350 DEGREES. GREASE 13x9x2 INCH PAN.

TAKE 1 CUP OF PINEAPPLE JUICE (AND USE MANDERIN 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.

BOIL POTATOES, COOL THEN PEEL AND SLICE. THEN MELT BUTTER PUT IN FLOUR

ADD 2 BAGS OF OYSTER CRACKERS (SMALL CRACKERS).

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,

onion until brown. Drain Stir in Salt & Pepper.Spread in plate. Beat milk,eggs,

Blend first 5 ingredients; sift together dry ingredients & add to first mixture

Sheet1

RECIPE3,C,79

2) BLEND VODKA WITH MIXTURE AFTER COOLED, THEN PUT IN LIQUER BOTTLE.
NARROW-BOTTOM BOWL. BEAT AT LOWEST SPEED OF ELECTRIC MIXER FOR 1 MIN. POUR

NEXT THREE INGREDIENTS. SIFT TOGETHER THREE CUPS FLOUR AND BAKING POWDER. STIR
POUR INTO 1 1/2 QT. CASSEROLE DISH. BAKE AT 350 DEGREES, FOR 15 MINUTES. TOP
balls and flatten with glass dipped in sugar. Bake at 350 degrees for
add to first mixture. Roll in balls size of walnuts, roll in sugar and use
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.
equal parts. Mix the 1st. part with candied cherries. Mix second part with
makes 2- loaves.

gradually increase beating speed and whip until mixture will form soft

BUTTERED CASSEROLE. COVER WITH SOUP. REPEAT LAYERS. SEASONING
SPREAD 1 1/2 CUPS POTATO CHIPS IN GREASED 2-QUART CASSEROLE. POUR
at 350 degrees for 25 minutes. top with crushed potatoe chips. Bake for
ingredients. Stir in cooked noodles, mix crumbs with butter. Sprinkle over
pan. Add all spices, worcestershire sauce and velveeta cheese that has been

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
LARGE BOWL - ADD DATE MIXTURE AND MIX WELL. POUR INTO GREASED AND FLOURED PAN.
SALAD DRESSING OR MAYONNISE MIX WITH SOUR CREAM, HALF & HALF OR ZERO,
2 CUPS KETCHUP OR 1 CUP KETCHUP AND 1 CUP OPEN PIT-ORIGINAL SAUCE
DUMP UNDRAINED PINEAPPLE INTO PAN; SPREAD EVENLY. DUMP IN PIE FILLING AND
MAKE 1 CUP) AND ADD IT TO VANILLA PUDDING MIX.
ADD PAKRIA ON TOP.
ADD COLD FLOUR MIXTURE AND HEAT WELL THEN ADD 1 TEASPOON VANILLA
AND BROWN A LITTLE PUT IN MILK BOIL TO THICKEN. POUR ON POTATOES SLICE ONION
MIX WELL - SPREAD ON COOKIE 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
and bisquick until smooth. Pour over meat. Bake 25 Minutes, top with tomatoes
Cook noodles, drain. Brown meat and drain, add onions, garlic, spaghetti
. Fold in Optional additions as desired. Pour into greased loaf pans or

RECIPE4,C,79

INTO PIE SHELL. CHILL UNTIL SET, AT LEAST 3 HOURS. GARNISH WITH AD

INTO PUMPKIN MIXTURE. MIX REMAINING 1/4 CUP FLOUR WITH DATES AN
REMAINING ONION RINGS, CONTINUE BAKING FOR 5 ADDITIONAL MINUTE
10 minutes .

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

melted chocolate and nuts. Mix third part with poppy seeds.

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

WITH SALT AND PEPPER. WHITE SAUCE MAY BE USED WITH SOUP. BAKE
IN CHICKEN MIXTURE. COVER WITH REMAINING CHIPS. SPRINKLE CHEE
5 additional minutes.

top. Place in a greased casserole dish. Bake 30 to 45 minutes, at 350 degrees.
shredded. Keep hot until ready to use. Use 1 loaf party rye (sliced).Cut

IN BLENDER ON HIGH OR 1 MINUTE WITH HAND BEATER. POUR INTO PLA
GREASED BUNDT PAN. SPRINKLE 1/2 CUP CHOPPED PECANS AND/OR RA
SPRINKLE TOP WITH CHOCOLATE CHIPS (AS MUCH AS YOU WANT) AND N
SUGAR AND VINEGAR TO TASTE, SALT & PEPPER.

1 CUP - BROWN SUGAR

SPREAD INTO EVEN LAYER. DUMP DRY CAKE MIX ONTO CHERRY LAYER;
BOIL UNTIL THICK, COOL COMPLETELY, THEN FOLD INTO FRUIT.

PUT IN CASSOROLE DISH - BAKE AT 350 DEGREES FOR 1 HOUR.

AND BEAT AGAIN.

AND PUT IN LOTS OF SLICED HAM THEN BAKE IN OVEN FOR 1 1/2 HOURS.

REMOVE FROM OVEN. COOL - SPREAD BLUEBERRY FILLING ON TOP. CH
PIE PAN. BAKE 35 TO 40 MINUTES. PREPARE POTATOES AS DIRECTED O
and cheese. Bake until knife inserted in center comes out clean (5 - 8) minutes
sauce and tomatoes. Simmer for 30 minutes. In a deep casserole dish layer:
1 bundt pan. Bake at 325 - 350 degrees for 55-60 minutes. Remove from

Sheet1

RECIPE5,C,79

WHIPPED TOPPING AND PECANS, IF DESIRED.

BATTER. STIR IN PECANS. DROP BY TEASPOONFUL ON TO A GREASED
S.

10 -15 minutes.

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

2) Line a loaf tin with wax paper put each of the 3 parts on top of each other.

FOR 1 HOUR AT 350 DEGREES. YIELD 6-8 SERVINGS.
AND PAPRIKA OVER TOP. BAKE IN 350 DEGREE OVEN FOR 25 TO 30

loaf in half, lay 1/2 slices on cookie sheet. Put 1 tsp. of above mixture on

SPOON PIE FILLING EVENLY OVER TOP. BAKE 25 MINUTES. TOP WITH
BISCUITS. MELT BUTTER AND ADD BROWN SUGAR AND CINAMMON. P
350 DEGREES FOR 30 MINUTES. WHEN COOL SPRINKLE TOP WITH PO
MIX ALL INGREDIENTS THEN ADD DRESSING.

1 TABLESPOON - WORESTERSHIRE SAUCE

SPRINKLY PECANS OVER CAKE MIX. PUT BUTTER OVER TOP.

BEFORE SERVING. GARNISH WITH WHIPPED CREAD IF DESIRED.

DRAIN EXCESS FAT FROM MEAT LOAF. SPREAD POTATOES OVER ME/
more. Then serve.

Noodles, 1/2 meat sauce, 1/2 cheese, 1/2 sour cream. Repeat layers.

pan & cool on rack. Freezes well.

Sheet1

RECIPE6,C,79

*OR USE 1 PACKAGE (6-SERVING SIZE) JELL-O VANILLA FLAVORED INSTANT PUDDING WITH
BAKE AT 350 DEGREES FOR 16 MINUTES. MAKES 7 1/2 DOZEN.

(Add nuts if desired). Then pour into buttered 9x9 inch pan and cool.

3) Let stand over night in the refrigerator.

MINUTES. YIELD 6 SERVINGS.

bread. Put cookie sheet in freezer overnight. Put in plastic bag after frozen.

BAKE UNTIL STREUSEL IS BROWN, ABOUT 10 MINUTES LONGER. COOL, REFRIGERATE
OVER THE BISCUITS. REPEAT LAYERS. BAKE IN 350 DEGREE OVEN FOR 35 - 40
(PAN - 13 x 9)

MIX SAUCE UNTIL BLENDED (BOIL FOR 10 TO 12 MINUTES)
BAKE AT 350 DEGREES FOR 48 TO 53 MINUTES. SERVE WARM OR COOLED.

CHEESE OVER POTATOES. BAKE 3 TO 4 MINUTES LONGER OR UNTIL CHEESE MELTS.

Cover and bake at 350 degrees in oven for 30 to 40 minutes. Uncover in oven

RECIPE7,C,79

RECIPE8,C,79;RECIPE11,C,79

1 1/2 CUPS OF COLD MILK

4) Next morning cut into thin slices and bake at 350 degrees for 10 minutes.

Heat in broiler for snacks.

ANY REMAINING PIE.
MINUTES.

POUR OVER MEATBALLS.

4 OR 5 SERVINGS

for additional 10 minutes.

Sheet1

RECIPE12,C,RECIPE13,C,RECIPE14,C,RECIPE15,C,RECIPE16,C,RECIPE17,C,RECIPE18,C,

Sheet1

RECIPE19,C, RECIPE20,C, BY,C,40	TEST,C,1	CAPAGE,N,2,0
KATHY HINK		0 1
		0 1
		0 1
		0 1
		0 1
		0 1
Ralph & Edna Demlow		0 1
		0 1
		0 1
		0 1
		0 1
Ralph & Edna Demlow		0 1
		0 1
		0 1
		0 1
Myrtle Arms		0 1
		0 1
		0 1
		0 1
		0 1
		0 1
Myrtle Arms		0 1
MYRTLE ARMS		0 1
LILLIAN HALAT		0 1
		0 1
KRIS KNAPP		0 1
MYRTLE ARMS		0 1
		0 1
		0 1
		0 1
		0 1
		0 1
		0 1
		0 1
		0 1
		0 1
NANCY		0 1
Carol		0 1
Mary Mitchell		0 1
		1