

Sheet1

CAT,C,50	SUB_CAT,C,50	NAME,C,50	NUMCODE,C,6
DRINKS	LIQUER	GALLIANO	1 DRINK
SEAFOOD	SHRIMP	BOILED SHRIMP	3 SEA
DESSERTS	COOKIES	HARVEST DROP COOKIES	4 DES
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
BREAD	PUMPKIN BREAD	PUMPKIN BREAD	13 BREAD
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	CHICKEN	CHICKEN CRUNCH CASSER	19 CASS
CASSEROLES	TUNA	TUNA & NOODLE CASSEROI	20 CASS
CASSEROLES	HAMBURGAR	HAMBURGAR AND CORN CA	21 CASS
DESSERTS	COOKIES	BURBON BALLS	23 DES
DESSERTS	PIE	BLUEBERRY, CHERRY, APPI	24 DES
BREAD	MONKEY BREAD	MONKEY BREAD	25 BREAD
DESSERTS	CAKE	CHOCOLATE CHIP CAKE	26 DESE
SALADS	POTATOE	POTATOE SALAD	27 SALA
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 CHEESBURGAF	37 CASS
CASSEROLES	PASTA	PASTA IN A POT	38 CASS
DESSERTS	BREAD	Zucchini Bread	39 DES
BREAD	IRISH SODA	Irish Soda Bread	40 BREAD
CASSEROLES	HAM & CHEESE	Ham & Cheese 'N Onion Bake	41 CASS
CASSEROLES	HAM	Ham Bake	42 CASS
BREAD	ZUCCHINI	Zucchini Bread	43 BREAD
DESSERTS	TORTE	Ice Cream	45 DES
DESSERTS	CAKE	Bacardi Rum Cake	46 DES
DESSERTS	CAKE	Seven-Up Cake	47 DES
DESSERTS		Cream Puffs	48 DES
DESSERTS	TORTE	Cherry Dream Torte	49 DES
DESSERTS	TORTE	Four Layer Delight	50 DES
DESSERTS	TORTE	Cream Cheese Torte	51 DES
POTATOES		Easy Cheese Potatoes	53 MISC
DESSERTS	CAKE	Pound Cake	54 DES
DESSERTS	CAKE	Apple Coffee Cake	55 DES

Sheet1

DESSERTS
DESSERTS

CAKE
Cake

Baby Food Cake
Baby Food Cake

56 DES
57 DES

Sheet1

I1,C,39
 2- CUPS SUGAR
 1 LB. SHRIMP
 3/4 CUP'S SHORTENING
 1 Cup butter or margin
 3/4 cup shortening
 2 1/2 cups sugar

I2,C,39
 2/3 CUPS BOILED WATER
 1 1/2 QUART WATER
 2 CUPS BROWN SUGAR
 1 cup white sugar
 1 cup sugar
 3/4 cup (1/8 lb.) butter

6 oz. Frozen lemonade
 1 cup butter
 2 2/3 CUPS SUGAR
 2 cups super chunky peanut butter
 1 envelope dream whip
 1 lb. carton creamed cottage cheese
 2 cans- Bush baked beans
 2 1/2 CUPS DICKED COOKED CHICKEN
 1 CAN TUNA DRAINED
 1 1/2 lbs. ground chuck
 1 cup Vanilla wafer crumbs
 1 CUP MILK
 4 CANS BISCUITS (10 EA.)
 2 CUP FLOUR
 6 MED. POTATOES
 1 PACKAGE DUNCAN HINES DELUXE Y
 1 LARGE CAN PINEAPPLE CHUNKS
 POTATOES
 1 CUP MILK
 POTATOES
 1 CUP OF OIL (CRISCO, WESSON, ETC.)
 1 KEEBLER READY-CRUST GRAHAM PIE
 1 POUND GROUND BEEF
 1# GROUND BEEF
 2 Cups Pasta Shells (Med. Shell Noodles)
 3 eggs, beaten
 3 1/2 cups flour
 2 tablespoons margarine
 Macaroni-Cheese Mix
 3 eggs, beaten
 Crust:
 Cake:
 5 eggs
 1 cup water
 Crust:
 Crust: 1 cup flour
 16 oz. cream cheese
 1 (2 pound) pkg. frozen hash brown
 3 sticks butter
 1-20 oz. can apple pie filling

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.) choc. Inst. Pudding
 1 pkg. orange Jell-o 3-oz.
 1/2 cup Molasses
 1-CAN CONDENSED CREAM OF MUSHROOMS
 1 CUP NOODLES, COOKED
 1 cupped chopped onions
 1 cup chopped pecans
 2 TBLS. MARGARINE OR BUTTER SO
 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 BREAD
 2 SLICES SOFT BREAD TORN INTO P
 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
 1/2 cup crushed nuts (pecans)
 1 cup sugar
 potatoes, partially thawed
 3 cups flour
 3 eggs (beat well)

Sheet1

3 eggs well beaten
3 eggs well beaten

1 cup cooking oil
1 cup cooking oil

Sheet1

13,C,39	I4,C,39
3- TSP. PURE VANILLA	1 1/2 TSP. ANNYS EXTRACT
2 TABLESPOON SALT	1 TABLESPOON CARROWAY SEED
2 EGGS	1 CAN PUMPKIN PIE FILLING
1 cup powdered sugar	1 cup mazola oil
1 egg	4 tablespoons Molasses
1 small can (3/4 cup) Evaporated milk	3/4 jar marshmellow fluff (approx.)
2 cups sugar	2 cups hot water
1 tsp. Vanilla	1 Egg
4 EGGS BEATEN	1 LB. CAN PUMPKIN
4 egg whites, unbeaten	
1 large can Mandarin oranges-drained	1 small carton cool whip
1/2 cup brown sugar	ground onion
1-CUP RICH MILK	1/2 TSP. SALT
1 CAN CREAM OF MUSHROOM SOUF1	12 oz. CAN OF PEAS
1 12oz. can whole corn, drained	1 can condensed cream chicken soup
1 cup powdered sugar	2 tbsp. cocoa
1/4 TSP. ALMOND EXTRACT	2 EGGS
1 1/2 C. BROWN SUGAR	1 TBLS. CINAMMON
4-6 TBLS. COCOA	2 EGGS
1 CUP DICED CELERY	1 CUP SLICED SWEET PICKLES
1 CAN (20 OUNCES) CRUSHED PINE IN SYRUP (UNDRAINED)	
1 LARGE CAN MANDERIN ORANGES (DRAINED WELL)	
MILK	8 OZ. CREAM CHEESE
1 CUP SUGAR	2 STICKS -BUTTER OR MARGARINE
FLOUR	ONION
(DRY)	1 TSP. DILL WEED
PIE FILLING	1-8 OZ. CREAM CHEESE, SOFTENED
2/3 CUPS MILK	1 EGG SLIGHTLY BEATEN
1/2 TSP. SALT	1/4 TSP. PEPPER
1/2 Cup chopped onion	1/4 teaspoon garlic
2/3 cup brown sugar	3/4 cup vegetable oil
1 tbsp. baking powder	2 eggs
1/4 cup milk	1 - 8 oz. jar cheez-whiz
2 stalks celery (chop into bite size	pieces)
2/3 cup brown sugar	3/4 cup vegetable oil
1 cup rolled Soda Crackers	1 stick margarine or butter (melt)
1 18 1/2 oz. pkg. yellow cake mix	1 3 3/4 oz. pkg. Jello-O Vanilla
3 cups flour	1 teaspoon vanilla
1 cup flour	4 eggs
mix in with graham crackers 1/3 cup	sugar, 1 teaspoon cinnamon,
1/2 cup margarine	Mix and line 9 x 13 pan. Bake for 15
5 unbeaten egg yolks	2 cups sour cream
1 (16 oz.) container sour cream	2 cups (8 ounces) shredded Colby Cheese
3 cups sugar	5 eggs
1-yellow cake mix	Topping:

Sheet1

1-(4 1/2 oz.) jar each of baby food
1 (4 1/2 oz.) jar each of baby food

(mashed) carrots and applesauce -
apricots with tapioca (mashed)

Sheet1

15,C,39
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 Burbon Whiskey
1/2 CUP BISQUICK BAKING MIX

1 TSP. VANILLA
GARLIC SALT
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
1 cup sugar
1 cup chopped cooked potates
salt & pepper to taste
2 cups zucchini, grated
Mix together, then press into
Instant Pudding and Pie Filling
3/4 cup Seven-Up Soda

1/3 cup butter (Melt)
minutes at 375 degrees. Cool
1 tsp. lemon juice
1 cup (4 oz.) shredded Monterey Jack
3/4 cup 7-Up
1 cup crushed walnuts

16,C,39
4 DROPS YELLOW FOOD COLOR

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
4-TBSP. SHREDDED SHARP CHEESE

1 cup dairy sour cream
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
1/2 tbsp. baking soda
2 - 3 cups chopped ham
1 cup milk
2 teaspoons vanilla
buttered long pan. Bake 5 minutes
4 eggs
3 sticks margarine (1 1/2 cups)_

Line 10x 10 pan with crust.
Cream together: 8 oz. pkg. cream cheese
5 egg whites (beaten stiff)
Cheese
2 tsp. lemon extract or
1 cup brown sugar

Sheet1

Blend Well.
carrots (mashed)

Add 2 cups sugar
applesauce - Blend Well

Sheet1

17,C,39
2 1/2 CUPS VODKA

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 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
1/2 tbsp. salt
1 - 3 oz. can Durkee French Fried Onion

2 1/2 cups flour
(350 degrees)
1/2 cup cold water

1 cup powdered sugar

1/2 cup chopped onion
1 tsp. vanilla & 1 tsp. almond extract
4 tbsp. melted butter

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

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
2 cups raisins

1 1/2 cup baking soda

1/2 cup Wesson Oil

Fold in 1 cup cool whip and spread on

1/2 cup chopped green peppper
1/4 tsp. salt
3 tbsp. flour

Sheet1

2 cups flour
Add 2 cups sugar, 2 cups flour,

2 teaspoons baking soda
2 teaspoon cinnamon

Sheet1

I9,C,34

1 CUP CHOPPED DATES
1/2 teaspoon salt
1 tsp. cinnamon

1/4 cup nuts chopped fine
1/2 TSP SALT

1/4 tsp. pepper

STREUSEL

1 CUP BOILING WATER
SOUR CREAM

1 PKG. JELLO PUDDING MIX

4 SERVINGS)
1 CUP SHREDED CHEESE
12 oz. Mozzarella Cheese
1/2 teaspoon baking powder
1 cup buttermilk

1/2 teaspoon baking powder
Filling:
1/2 cup Bacardi dark rum(80 proof)

Filling:
baked layer.

1 tbs. Wyler's Chicken-Flavor

1 tbsp. cinnamon

I10,C,34

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

2 tablespoons poppy seed's
1 TSP. CUMMIN

3 cups medium noodles

CUT 2 TBLS. FIRM MARGARINE OR BUTTER INTO 1/2 CUP BISQUIC

1 TSP. BAKING SODA
SALT & PEPPER

(VANILLA) (NOT INSTANT)

1/2 CUP SHREDED SHARP CHCHEESE

12 oz. Sour Cream
1 teaspoon salt

1 teaspoon salt
Mix 2 small packages of instant
Glaze:

Mix 8 oz. cream cheese with
Third Layer: 2 pkgs instant

Instant Bouillon

I11,C,34

1/4 CUP CANDIED CHERRYS CUT U
1/2 TSP. CLOVES

1 cup soft bread crumbs

12 OZ. BAG OF CHOCOLATE CHIPS
SUGAR & VINEGAR

1-3 teaspoons cinnamon

1-3 teaspoons cinnamon as desired
vanilla pudding with one cup of
1/4 lb. butter

1 teaspoon of vanilla and
pudding (chocolate)

2 teaspoons cinnamon
1 teaspoon salt

1 teaspoon salt

I12,C,34

I13,C,34

JP

2/3 CUP CHERRIES CUT FINE

2/3 CUP CHOPPED NUTS

3 tbs. melted butter

BAKING MIX, 1/2 CUP PACKED BROWN SUGAR, AND 1/2 TSP. GROUND

CHOPPED NUTS (PECANS OR WALNUTS)

Optional Additions:

1/2 - 1 cup raisins

Optional Additions:

milk.

1/4 cup water

1/2 - 1 cup raisins

Beat until thicken, then add half

1 cup granulated suger

2 1/2 tablespoons of evaporated

3 cups milk

milk and 1 cup of confectioner's

Put on top of second layer.

I14,C,34

I15,C,34

I16,C,34

1/2 TSP. PUMPKIN SPICE

CINNAMON UNTIL CRUMBLY.

1/2 cup chocolate morsels

1/2 - 1 cup chopped nuts

1/2 cup chocolate morsels
gallon soften butter pecan ice
1/2 cup Bacardi dark rum(80 proof)

1/2 - 1 cup chopped nuts
cream. Pour into crust top with small container of cool whip.

sugar. Then, fold in 1 large
Fourth Layer: Top with cool whip.

cool whip (8-9 oz.)
Sprinkle with

jimmies or chocolate

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

Mix all together. Bake 1 hour 15 mins. at 350 degrees.
Melt margarine in 10 inch pan over low heat. Gradually add eggs and
Prepare macaroni-cheese mix. Add cubed ham and celery. Add salt
Blend first 5 ingredients; sift together dry ingredients & add to
Sprinkle crushed Heath Candy Bars (about 3) on top. Freeze before
Preheat oven to 325 degrees. Grease and flour 10" tube or 12 cup
Melt margarine, add sugar and eggs and mix, add flour a little at a
Heat water and butter to rolling boil. Add flour to water until
After mixing above ingredients together put over crust and top with
sha
Preheat oven to 300 degrees. Bake in oven for 1 hour. Turn oven

Sheet1

RECIPES, C, 79

1) MIX FIRST 6 INGREDIENTS TOGETHER LET COOL
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
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
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) 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.
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

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

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

off, leave torte in oven for 1 hour more. (Door closed) then open oven door,
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 greased 10x13 pan.

Sheet1

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.

Sheet1

RECIPE3,C,79

2) BLEND VODKA WITH MIXTURE AFTER COOLED, THEN PUT IN LIQUER BOTTLE.

NEXT THREE INGREDIENTS. SIFT TOGETHER THREE CUPS FLOUR AND BAKING POWDER. STIR 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

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

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 MAYONNAISE MIX WITH SOUR CREAM, HALF & HALF OR ZERO, 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

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 minutes. loaf pans or 1 bundt pan. Bake at 325 - 350 degrees for 55-60 minutes.

together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving greased. Bake in pre-heated oven at 350 degrees - 1 1/2 hours until brown. mixture. Put on ungreased cookie sheet. 1 tablespoon - ball shape.

but leave torte in for another 1/2 hour. Refrigerate immediately until well 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 Mix topping well and put evenly over raw cake batter.

Sheet1

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,

RECIPE4,C,79

INTO PUMPKIN MIXTURE. MIX REMAINING 1/4 CUP FLOUR WITH DATES AN
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 pooppy seeds.

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

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.

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.

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

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

Remove from pan & cool on rack. Freezes well.

plate. Prick top. Drizzle and smooth glaze evenly over top and sides.

Bake at 400 degrees for 45-50 minutes. (Check after 40 minutes).

chilled and ready to serve. (Use crust of your choice.)

Bake 55 to 60 minutes or until potatoes are tender. Top with remaining cheese,
tube pan. Bake at 325 degrees for 1 1/4 hours.

Bake at 350 degrees for 35 minutes.

Sheet1

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

Sheet1

RECIPE5,C,79

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

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.

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

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.

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.

Allow cake to absorb galze. Repeat till glaze is used up.

bake 3 to 5 minutes or until cheese melts. Let stand 5 minutes. Refrigerate

milk.

Beat well if too thick add milk.

Sheet1

RECIPE6,C,79

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.

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

BAKE AT 350 DEGREES FOR 48 TO 53 MINUTES. SERVE WARM OR COOLI

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

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

Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes,

leftovers.

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

RECIPE7,C,79

RECIPE8,C,79;RECIPE11,C,79

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

ANY REMAINING PIE.
MINUTES.

ED.

4 OR 5 SERVINGS

for additional 10 minutes.

stirring constantly. Remove from heat. Stir in rum.

Sheet1

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

Sheet1

0 1
0 1