

# SHAW FAMILY RECIPES

Christmas 2001

Compiled by  
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and  
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# MERRY CHRISTMAS!



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## ACKNOWLEDGMENTS

Thank you to everyone who contributed to this book. We could not have done it without you (and your wonderful recipes!) If there are any typo's I apologize. Please call your family members to clarify anything that does not make sense, or that may be confusing. We are considering updating this book in the future, so be thinking of other recipes you would like to see added and let the family know!

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## **Artichoke Dip**

Mix together:

2 Cups Mayonnaise

2 cups kraft Parmesan cheese (use cheap, dry parmesan - expensive parmesan will be oily)

2 small cans diced green chilies

2 cans artichoke hearts packed in water - diced finely

Pour in small casserole pan. Bake at 400 for 20 - 30 minutes or until top is crusty brown. Allow to stand about 20 minutes before serving. Serve with tortilla chips.

Submitted by Karen Roblyer

## **Asparagus Rolls**

Ham slices

cream cheese (room temp.)

1 can asparagus, from the can - pat dry

Spread cheese on ham. Put on asparagus. Roll up. Chill until firm, slice through into rings. Serve.

Submitted by Karen Roblyer

## **Bacon Cheddar Puffs**

1/2 Cup milk  
2 TBS Margarine (cut in small pieces)  
1/2 cup flour  
2 eggs  
1/2 Cup (2 oz.) Shredded Sharp Cheddar Cheese  
4 bacon slices, cooked, crumbled  
1/4 cup chopped green onion  
1/4 tsp. Garlic salt  
1/4 tsp. Coarse ground pepper

Heat oven to 350 degrees. Bring milk and margarine to boil over medium heat. Add flour all at once, stirring constantly until mixture forms a ball and leaves sides of pan. Remove from heat. Add eggs, one at a time, stirring constantly until mixture is smooth. Add remaining ingredients. Drop by teaspoonfuls on greased foil-lined cookie sheet. Bake 25 minutes or until puffed and golden brown. Wrap securely; freeze. To serve, heat oven to 350. Bake 5 to 8 minutes or until thoroughly heated. Makes about 3 dozen. Prep time: 15 minutes; Cooking time: 25 minutes.

Submitted by Karen Roblyer

## **Bacon Poles**

5 Bacon slices, cut in half lengthwise  
2 TBS Parmesan Cheese  
10 bread sticks (6 inch)

Coat one side of each bacon slice half with cheese. Wrap each bread stick with one bacon slice half in spiral fashion, cheese side toward bread stick. Place bacon poles on microwave safe plate lined with paper towels. Cover with paper towel. Microwave on high 4 to 6 minutes or until bacon is crisp, rotating plate halfway through cooking. Remove from paper towels and allow to cool slightly before serving. Makes 10 appetizers. Prep time: 10 minutes; microwave cooking time 6 minutes.

Submitted by Karen Roblyer

## **Cheese Ball**

1 jar of Old English Cheese  
1 large package cream cheese  
1/4 tsp. Onion salt  
1/2 tsp. Minced onion (soaked to soften, then drained)  
chopped walnuts

Mix together both cheese, onion salt and onions. Chill a little, shape in a ball, then roll in nuts. Serve on crackers.

Submitted by Karen Roblyer

## **Cheese Log Spread**

1 small Velveeta cheese  
1 - 8 oz. cream cheese  
1 small can diced green chili's  
1 small can sliced olives (drained)

Roll Velveeta cheese, mix cream cheese and green chili's and olives. Then spread over cheese, then roll into a log. Serve with crackers.

Submitted by Karen Roblyer

## **Chicken Nuggets**

Boneless, skinless chicken breasts cut in nugget size pieces.  
Dry french bread - ground to fine crumbs  
Add equal parts bread crumbs with grated Parmesan cheese  
Melt approximately 3/4 stick butter - pour in bottom of a casserole dish  
coat each piece of chicken with milk then crumb mixture  
Place in a casserole dish then salt and pepper over the top  
Bake uncovered for 1/2 hour in a 350 F oven - remove from the oven and turn each piece over - salt and pepper then return to the oven for another 1/2 hour.  
Enjoy!!

Submitted by Karen Roblyer

## **Crab-Bacon Rolls**

1/4 cup tomato juice  
1 egg - beaten well  
1 cup crab, cut up (imitation or real)  
1/2 cup fine bread crumbs  
1 TBS snipped fresh parsley  
1 TBS Lemon juice  
1/4 tsp Salt  
1/4 tsp Worcestershire sauce  
dash pepper  
9 slices bacon cut in half

Mix tomato juice and egg and add crab, bread crumbs, parsley, lemon juice, salt, Worcestershire sauce, pepper. Mix thoroughly. Roll into 18 fingers about 2 inches long. Wrap each roll with bacon, secure with toothpick. Broil 5 inches from heat about 10 minutes. Turn often or cook in fry pan.

Submitted by Karen Roblyer

## **Crab Chip Dip**

5 sticks imitation crab  
1 8 oz. Package cream cheese  
1 pint sour cream  
1 tsp. Lemon juice  
dash of salt

soften cream cheese at room temperature. Chop up the crab, mix with all other ingredients. Serve with crackers, chips or celery.

Submitted by Karen Roblyer



## **Crab Delights Cream Cheese Cocktail Spread**

1 pkg. 8 oz. Cream cheese  
1 jar (9 oz.) Cocktail sauce  
1 pkg. (8 oz.) crab meat (flakes)

Place cream cheese on serving plate. Top with cocktail sauce and crab flakes. Garnish with fresh thyme or parsley, if desired. Serve with assorted crackers. (Prep time: 5 minutes)

Submitted by Karen Roblyer

## **Crispy Parmesan Chicken Strips**

1 1/2 cups seasoned croutons, crushed  
1 tsp dried parsley  
2 egg whites  
1 pound boneless, skinless chicken breast halves, cut into 1" pieces  
1 1/2 ounces (1/3 cup) fresh Parmesan cheese, grated  
1/4 tsp garlic salt  
1 TBS water

Preheat oven to 450. Combine crouton crumbs, cheese, parsley and garlic salt. Whisk egg whites and water. Dip chicken pieces into egg mixture, then into crumb mixture to coat evenly. Bake 14-16 minutes until chicken is no longer dressing. Serve with dressing.

Submitted by Karen Roblyer

## **Fun Spicy Dip**

1 can of green chile salsa sauce  
1/2 cup grated cheese

Mix well and chill. Serve with Dorito Chips. Fun to serve at any Mexican dinner.

Submitted by Karen Roblyer

## **Ham Balls**

### **Balls**

1 lb. ground ham (butcher will usually do this with ADVANCE notice only!)

1 1/2 lb. lean ground pork

2 cups crushed soda crackers

2 eggs, beaten

1 cup milk

Salt and Pepper to taste

Mix together to form balls. Chill at least two hours. (Can also be frozen for future preparation)

### **Sauce**

1 1/2 cups brown sugar

1/2 cup water

1/2 cup vinegar

1 tsp. dry mustard

Place balls in baking pan about 1" apart - full batch will fill two 13 1/2 x 11" pans. Pour sauce over balls and cover with foil. Bake at 275 for one hour. Remove foil and bake at 255 for one more hour. Baste (or turn over ) every 15 minutes of the last hour.

Submitted by Karen Roblyer

## **Hot Artichoke Dip**

14 oz. can artichoke hearts, rinsed and drained

2/3 cup grated parmesan cheese

2/3 cup mayonnaise

1/3 cup half and half (or evaporated Milk)

2 TBS Chopped green pepper

1 TBS Chopped pimento

Heat oven to 325 degrees. Coarsely chop artichoke hearts. In a small bowl combine Parmesan cheese, mayonnaise and half - and half; mix well. Stir in green pepper, pimento and artichoke hearts. Spoon mixture into baking dish and bake for 25 to 30 minutes or until hot and bubbly. Serve hot with crackers or Melba toast rounds.

Submitted by Karen Roblyer

## **Imitation Crab Cocktails**

Imitation crab  
1 jar chili sauce

Mix together serve with crackers

Submitted by Karen Roblyer

## **Knorr Spinach Dip**

Thaw 1 package (10 oz.) frozen chopped spinach and squeeze dry. Stir 1 package soup mix, 1 container (16 oz.) sour cream and 1 cup Hellmann's or Best Foods real mayonnaise until blended. Stir in spinach, 1 can (8 oz.) water chestnuts, chopped, and 3 chopped green onions. Cover; chill 2 hours. Stir before serving. Makes about 4 cups.

Submitted by Karen Roblyer

## **Knorr Vegetable Dip**

Stir 1 package soup mix and 1 container (16 oz.) sour cream until blended. Cover; chill 2 hours. Stir before serving. Makes about 2 cups.

Submitted by Karen Roblyer

## **Low Fat Fruit Dip**

1 large carton lite Cool Whip  
1 carton no fat yogurt with fruit on the bottom (any flavor)

Mix and chill. Serve with any fresh fruit.

Submitted by Karen Roblyer

## **Mexican Appetizer**

On a large round tray spread in layers:

1. 1 large can refried beans
  2. Combine 1 pint sour cream and 1 package dry taco mix
  3. Mash 4 large avocado's or 1 small avocado chip dip (the dip is faster and just as good.)
  4. 4 Diced tomatoes
  5. 2 bunches of green onions - chopped.
  6. Cover with grated cheese
  7. 1 can of sliced black olives
- Serve with taco chips

Submitted by Karen Roblyer

## **Parmesan Chicken Wings**

- 1 cup crushed herb stuffing mix
- 2/3 cup grated Parmesan cheese
- 1/4 cup parsley, chopped
- 1/2 cup butter, melted
- 18 chicken wings

Combine herb stuffing mix, cheese, parsley in paper bag. Set aside. Discard wing tips. Cut wings in half at joint. Wash and pat dry. Dip in melted butter. Shake in paper bag with stuffing mixture. Place in 9x13 pan. Bake at 375 degrees for 1 hour (until crispy). Yield 3 dozen appetizers. (Heritage Cookbook)

Submitted by Karen Roblyer

## **Pineapple Cheese Ball**

- 2 - 8 oz. packages cream cheese
- 1 can crushed pineapple (drained)
- 1 tsp Accent salt
- 2 TBS. Minced onion
- 1 small chopped green pepper
- 2 cups chopped nuts (I use walnuts; pecans are OK.)

Soften cream cheese; mix all the ingredients EXCEPT only add about 1/2 nuts. Shape into a ball and roll in the remaining nuts. Serve with crackers. Wrap in plastic to store in the fridge.

Submitted by Karen Roblyer

## **“Plains Special” Cheese Ring (Jimmy Carter’s favorite)**

1 lb. Sharp cheddar cheese - grated  
1 cup chopped nuts  
1 cup real mayonnaise  
1 small onion, finely grated  
white pepper  
strawberry preserves - optional

Combine all ingredients except the preserves, season to taste with the pepper. (Black pepper tastes the same, but then it has black specks in the cheese ring that look like dirt.) Place in lightly greased ring mold. Refrigerate until firm for several hours. Serve with strawberry preserves or serve plain with crackers.

\*\* If you have any leftover, spread it on bread and place under the broiler for a minute or two. Try the crunchy melted cheese sandwich for a change.

Submitted by Karen Roblyer

## **Seven Layer Bean Dip**

1st 2 cans refried beans  
2nd guacamole or avocado dip  
3rd sour cream and taco (dry) mix, mixed  
4th chopped tomatoes (5)  
5th green onions, 2 bunches  
6th grated cheese  
7th 1 small can chopped olives

Submitted by Pennie Kirby

## **Shrimp Dip**

1- 8 oz. pkg. Cream Cheese  
2 Cans of shrimp. (Drain only 1 can.)  
1 lemon

Using the juice from one can of shrimp, mash the shrimp and mix it with the softened cream cheese. Add the juice of 1/2 - 1 lemon depending on desired thickness. Serve with pretzels, wheat thins or chips.

Submitted by Karen Roblyer

## **Sizzler Cheese Toast**

4 tablespoons butter

4 teaspoons Kraft grated Parmesan cheese

4 slices thick-sliced French Bread

1. Melt the butter in a small saucepan or in the microwave.
2. Use a brush to spread the butter evenly over one face of each slice of bread.
3. Sprinkle the parmesan cheese over the butter.
4. Grill the bread, buttered side down, on a frying pan or griddle over medium/low heat for 5 minutes or until golden brown. Grill only the buttered side.

Submitted by D'Lynne Esplin

## **Spicy Shrimp Dip**

1 12 oz. Bottle of ketchup

12 oz. Chili sauce

2 chopped green peppers

1 chopped onion

2 tablespoons sugar

1/2 cup vinegar

1 can of small shrimp

Blend together. Refrigerate over night. Serve with crackers.

Submitted by Karen Roblyer

## **Stuffed Mushrooms**

1 lb. Country sausage

1 (8 oz.) Pkg. Cream Cheese

1 lb. Largest mushrooms you can find

Cook sausage and drain fat. Cool just a bit. With your hands, mix sausage into package of cream cheese until blended well. Remove stems from mushrooms and cut around edge of mushroom to give more room for filling. Spoon in filling. Broil until browned lightly.

Submitted by Karen Roblyer

## **Stuffed Olive Tidbits**

1 package 8 oz. Cream cheese, room temperature  
24 small stuffed olives  
1 cup finely chopped nuts

Cut cream cheese into 24 cubes. Press hole in side of each and insert olive. Mold cheese around it, completely covering and forming a ball. Roll in chopped nuts and refrigerate. To serve, cut balls in half.  
Makes 48 tidbits.

Submitted by Karen Roblyer

## **Tasty Sausages**

Hillshire farm type sausage, sliced or cocktail franks  
1/2 cup grape jelly  
1 bottle Bullseye BBQ sauce

Slice large sausages, (leave cocktail franks as is). Cook in skillet, drain fat. Mix grape jelly and BBQ sauce. Pour over sausages, simmer, serve.

Submitted by Karen Roblyer

## **Vegetable Dip**

2 cups real mayonnaise  
2 cups sour cream (or IMO)  
2 TBS Minced onion  
2 TBS Parsley flakes  
2 tsp. Bon appetite  
2 tsp. Dill weed

Mix well together: Chill, makes four cups. Serve with veggies.

Submitted by Karen Roblyer

## **Velveeta Salsa Dip**

1 pound Velveeta processed cheese (cubed)  
1 jar (8 oz.) salsa  
1 can diced green chilies, drained

Microwave Velveeta cheese spread and salsa in 1 1/2 quart bowl on high for 5 minutes or until cheese is melted, stirring after 3 minutes. Add chilies. Serve hot with tortilla chips. (Can cook on range top in saucepan over low heat until melted.) Prep time: 10 minutes.

Submitted by Karen Roblyer

## **Water Chestnut Appetizer**

1 can (5 oz.) Water chestnuts, drained  
1/4 cup soy sauce  
1/4 cup sugar  
8 slices bacon; cut in half crosswise

Combine drained chestnuts and soy sauce. Let stand 30 minutes. Discard soy sauce. Roll chestnuts in sugar. Wrap bacon around each chestnut. Put a toothpick through it to secure in place. Arrange on broiler rack. Bake at 400 degrees for 20 minutes. Drain on paper towels. Serve immediately. Yield 16 small appetizers (Heritage Cookbook)

Submitted by Karen Roblyer

## **KIDS FAVORITE APPETIZERS**

1. Celery with favorite cheese spread
2. Celery with peanut butter (and raisins)
3. Olives, cheese cubes with toothpicks
4. Popcorn (plain or flavored)
5. Pretzels (plain or dipped in chocolate)
6. Chex cereals (with M & M's or raisins)
7. Chips and Salsa
8. Fruit plates
9. Veggie Plates
10. Cottage cheese on Ritz crackers

Submitted by Karen Roblyer



# BREADS

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## **Banana Bread**

1/2 C Shortening  
2 eggs  
1 cup sugar  
3 ripe bananas  
2 cups flour  
1 tsp baking soda  
1 cup nuts

Mix, place in well greased and floured pan at 350 F for 1 hour.

Submitted by Pennie Kirby

## **Breadsticks**

3/4 Cup flour  
1 tsp salt  
1 1/2 Cup water  
1 TBS. yeast  
2 TBS. sugar  
1 cube butter (I use a half a cube)

Combine yeast, sugar, and warm water. Let sit a few minutes. Add flour and salt and mix well. Knead together about 5-6 times. Roll out till 3/4 inch thick. Cut into strips. Melt butter in a 9x13 pan. Place strips in butter then sprinkle with garlic or parmesan cheese. Bake at 350 for about 15 minutes or golden brown.

Submitted by Anne Roblyer

## **Cottage Cheese Pancakes**

4 eggs  
1 cup cottage cheese  
1 cup sour cream  
3/4 cup flour  
1 TBS sugar  
salt

Beat eggs, add cottage cheese and sour cream. Blend dry ingredients and beat until like thick cream.  
Place on hot griddle.

Submitted by Pennie Kirby

## **Dad's Best Hot Cakes**

2 cups flour  
3 tsp baking powder  
1/2 tsp salt  
3 TBS sugar  
3 eggs, separated  
1 1/2 cup milk  
3 TBS oil

Beat whites and yolks separately. Add yellows of eggs, milk, and oil to dry ingredients. Fold egg whites into mixture. Pour on hot griddle.

Submitted by Pennie Kirby

## **Grandma Larsen's Rolls**

2 cups warm water  
2 TBS dry yeast.....dissolve  
1 tsp salt  
1/3 cup sugar  
2 eggs  
1/2 cup shortening  
2/3 cup dry milk  
6 - 7 cups flour

Mix well, add yeast, add flour and mix. Add 1 cup flour at a time -- knead well. Let rise until double in bulk. (Use medium heating pad). Roll out; spread with butter. Place on pan, let rise 30 minutes. Bake in 350 F oven for 15 - 18 minutes. Makes about 36 rolls.

Submitted by Pennie Kirby

## **Lemon Bread**

3 cubes margarine  
4 cups sugar - MIX  
8 eggs - MIX  
6 cups flour  
4 tsp baking powder  
2 cups milk - MIX  
rind of lemon

Stir rind in by hand, mix juice of one lemon and 1/2 cup powdered sugar. Pour over hot loaf. Grease and flour pans really well. 325 F for 1 hour.

Submitted by Pennie Kirby

## **Soup to Nuts Bread**

2 TBS butter  
1 cup sugar  
1 can tomato soup  
1 1/2 cup flour  
1 tsp baking soda  
1 tsp cinnamon  
1 tsp cloves  
1/2 cup nuts

Mix sugar and butter together, add soup, mix. Add remaining ingredients. Bake in well greased pan at 350 F for 45 minutes.

Submitted by Pennie Kirby

## **Zucchini Bread**

3 eggs  
1 cup oil  
1 1/2 cups sugar  
2 cups grated zucchini  
3 cups flour  
1/4 tsp baking powder  
1 tsp salt  
3 tsp cinnamon  
1/2 cup nuts

Beat together eggs, oil, sugar and zucchini. Add the rest of the ingredients. Bake in a well greased pan at 325 F for 50 minutes.

Submitted by Pennie Kirby

# CASSEROLES and MAIN DISHES

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# ADOBONGMANOK

(Chicken Soy Sauce-Vinegar Marinade)

## Ingredients:

1 k Chicken, cut into serving pieces  
4 cloves Garlic, minced  
1 Medium size onion, chopped  
1/3 c vinegar  
1/2 c Soy sauce  
1/2 tsp Basil leaves  
1/2 tsp Black pepper, whole

1. Marinate chicken using all other ingredients for at least 1 hour.  
If you want to have this dish more tasty, marinate chicken overnight in the refrigerator. Bring out from the refrigerator at least one hour before cooking.
2. Put chicken with marinade in a saucepan.  
Bring to boil. Then let simmer for 35 minutes or until chicken is tender.

Variations: For more gourmet taste, use Balsamic vinegar (about 1/2 cup), rice vinegar, or apple cider vinegar.

In some cases, you might want to bake the chicken for at least 30 minutes (375 F), or fry the chicken until brown, before putting it in the sauce pan with the rest of the marinade and boil for 15 minutes.

In some parts of the Philippines, chicken is combined with pork to make Chicken-Pork Adobo. This variation is also quite popular in the Philippines.

Submitted by D'Lynne Esplin

## **Beef Stew**

2 pounds beef stew meat, cut in 1" cubes  
1/4 c. flour  
1/2 teaspoon salt  
1/2 teaspoon pepper  
2 1/2 c beef broth  
1 clove garlic, minced  
1/2 teaspoon bay leaf  
4 carrots, sliced  
3 potatoes diced  
1 onion chopped  
1 stalk celery, sliced  
1/2 c. barley

Put meat in Crock Pot. Mix flour, salt and pepper and pour over meat, stir to coat. Add remaining ingredients and stir to mix well. Cover, cook on low 10 - 12 hours or high 4 - 6 hours. Stir before serving.

Submitted by Shantell Sunderman

## **Chicken and Creamy Rice**

2 cups hot water  
2 chicken bouillon cubes  
4 chicken breasts  
Lemon pepper, garlic, season all  
1 can (10 3/4 oz.) cream of mushroom, cream of chicken or cream of chicken and mushroom  
2 tsp lemon juice  
1 cup rice

Dissolve bouillon cubes in hot water. Blend 1/2 can of soup with chicken broth. Cook rice in broth mixture according to directions. While rice is cooking, season chicken to taste, then brown chicken in the rest of the soup. Add lemon juice. Serve with rice.

Submitted by Shantell Sunderman



## **Chicken Cordon Bleu**

4 Chicken Breasts  
4 slices ham  
4 thin slices Swiss cheese  
salt, pepper  
1/4 c. melted butter  
1/2 c crushed Stove top stuffing from the canister

Skin and de-bone chicken, pound with mallet. Put cheese on ham, season cheese with salt and pepper. Put ham on chicken, roll inside chicken, secure with a thread or skewer. Dip each in melted butter then in Stove Top crumbs. Bake uncovered at 400 F for 40 minutes. Serve with sauce.

Chicken Cordon bleu Sauce:

1 can cream of chicken soup  
1/2 cup sour cream  
2 teaspoons lemon juice

Directions:

Heat over low heat, adding sour cream last

Submitted by Shantell Sunderman

## **Chili - Eggs**

Roblyer Favorite

12 eggs  
1/2 cup flour  
1/2 tsp Salt  
1 tsp Baking powder  
1 pint (16 oz.) small cured cottage cheese  
1 lb grated cheese  
2 cans (4 oz.) diced chilies  
1/2 cup melted margarine

Beat eggs until light and lemon colored with beaters. Add flour, baking powder, salt, cottage cheese, cheese, and melted margarine. Blend smoothly. Stir in chilies. Pour mixture in buttered 9x13 inch pan. (I put some grated cheese on the top before baking). Bake at 350 degrees for 35 minutes or until top is browned and center appears firm. Serve hot - - Optional: Serve with salsa on the top.

Submitted by Karen Roblyer

## **Easy Pot Roast**

1 roast (chuck, sirloin, etc.)  
1 can of cream of mushroom soup  
1 packet Lipton Onion Soup mix

Put a little mushroom soup on the bottom of a crock pot so the roast doesn't stick, add the roast, rest of the soup and the onion soup mix. Cook on low for 8-9 hours, on high 5-6 hours.

This can be used for barbecue sandwiches, quesadillas, etc.

Submitted by Shantell Sunderman

## **Fast and good dinner**

Country style ribs - (no bones) -  
2 bottles of BBQ sauce - any flavor you like

Put 1 bottle sauce in crock pot. Fill with ribs. Pour second bottle over ribs. Cook on LOW all day (approximately 8 hours). Serve and enjoy - tender and good. I serve with funeral potatoes.

Submitted by Karen Roblyer

## **German Pancakes**

6 eggs  
1 cup milk  
1/2 tsp salt  
1 cup flour  
1 cube butter

Melt butter in dish, pour in remainder of ingredients and bake at 425 degrees for 20 minutes.

Submitted by Pennie Kirby

# LUMPIANG SHANGHAI

(Shanghai Springroll)

## Filling:

1/2 lb Pork, ground  
\*1/2 lb Shrimp, finely chopped  
1/2 c Water chestnuts, chopped  
1/2 c Green Onions, finely chopped  
1 Egg  
1 TBS Soy sauce  
1 tsp Salt  
1 tsp Ground pepper  
1 package Egg roll wrappers  
1 c Cooking oil

\*(optional)

## Sweet & Sour Sauce:

2 c Water  
1/2 c Catsup  
1/3 c Sugar  
1 tsp Salt  
1 tsp Red-hot sauce  
3 TBS Cornstarch dissolved in  
4 TBS water

## Filling and Wrappers:

1. Combine pork, shrimp, water chestnuts, green onion, egg, and soy sauce. Then season with salt and pepper.
2. Place a level tablespoon of filling on the center of each egg roll wrapper.
3. Brush edged of wrapper with a few drops of water.
4. Fold one flap of wrapper over filling. Fold inside flaps, and roll up toward top point.
5. Deep fry wrapped fillings in hot oil until golden brown. Drain on paper towel.
6. Serve with sweet and sour sauce.

## Sweet and Sour Sauce:

1. Mix all ingredients in a pan.
2. Bring to a boil and simmer for 5 minutes or until sauce thickens. Serve hot.

Submitted by D'Lynne Esplin

# PAN S I T B I H O N

(Oriental Vermicelli/Ricestick or Mifun Noodles)

**1 pack of oriental vermicelli or  
ricestick noodles from Asian store**  
**1.5 lbs of chicken breast cut into strips**

\*1 lb of shrimps, shelled, deveined  
3 cloves of garlic, minced  
1 medium-sized yellow onion  
1 medium sized green bell pepper  
3 TBS vegetable oil  
2 medium-sized carrots,  
cut into 1 inch strips  
1 small-sized cabbage  
1/2 cup of soy sauce  
3 stalks of green onion minced  
pepper to taste  
1 TBS lemon juice  
\*(optional)

1. Boil chicken breast until cooked, and cut into strips.  
Save the chicken stock for later use.
2. Boil shrimps, shell, and devein. \*
3. In a medium-sized wok or pan, sautee chicken and shrimps  
in garlic, onion, carrots, cabbage, and parsley stalks strips  
in vegetable oil, in medium heat for 10-15 minutes.
  4. Add the flat egg noodles and stir. Add about  
2 cups of chicken stock and add soy sauce.  
Cover wok or pan. Simmer for 10 minutes  
and stir. Add more chicken  
stock until the noodles are cooked.
  5. Add green onions and stir. Simmer for 10 minutes.
  6. Serve immediately. Add more drops of soy sauce and  
lemon juice to taste. Add a shake of ground pepper  
for a little spicy taste.

Variations: You can also add strips of fried tofu, pork, or beef.  
For vegetarian variation, simply use tofu, and add green and  
red bell peppers.

Submitted by D'Lynne Esplin

## Sausage and Rice Casserole

1/2 cup chopped onion  
1/2 cup green pepper  
1 cup celery, chopped  
1 lb sausage  
2 cans chicken/rice soup  
1 can water  
1 cup rice

Saute onion, pepper, celery and sausage. Add soup, water and rice. Bring to a boil. Pour into large glass dish. Sprinkle with grated cheese. Cook at 350 degrees for 45 minutes.

Submitted by Pennie Kirby

## Seven Wives Sausage Thing

P.M.  
(Filling)  
1 lb sausage  
3/4 cup green onions  
5-6 mushrooms  
3 oz. Monterey Jack Cheese  
(Crust)  
1/2 Cup butter  
3/4 cup cottage cheese  
1 cup flour  
Blend until fluffy

Brown sausage, saute onions and mushrooms in a little butter. Grate cheese. Refrigerate separately overnight.

A.M.  
Roll out dough between 2 sheets waxed paper. Add filling down center. Lap over filling, slash dough. Place on cookie sheet. Bake at 350 F for 1/2 hour.

Submitted by Pennie Kirby

## Sweet and Sour Meatballs

1 pkg. Frozen chopped spinach (cook as directed and cool)  
1 medium onion - chopped fine  
2 lbs. Ground beef  
1 tsp Salt  
1 tsp MSG  
6 tsp Grated cheddar cheese  
1 egg

Combine spinach, onion, beef, egg, seasonings and cheese; blend well. Shape into small balls. Roll in flour and brown in oil.

Sauce for meatballs:

6 TBS Vinegar  
2 TBS Prepared mustard  
2 Cups brown sugar  
6 TBS Catsup  
6 TBS Butter

Directions for Sauce:

Combine all ingredients and bring to a boil for a couple of minutes. Pour over the meatballs and serve.

\*\*For appetizers serve with toothpicks. If you double the sauce you can serve over rice for dinner.

Submitted by Karen Roblyer

## Sweet and Sour Pork

2 pork chops

Cornstarch

1/2 cup cooking oil

1/4 cup catsup

6 tablespoons vinegar

6 tablespoons sugar

2 tablespoons soy sauce

1 cup water

3 cups prepared veggies\*

1 1/2 tablespoons cornstarch

2 tablespoons cold water

\*Any combination of diced carrots, green pepper, celery, onions, water chestnuts, mushrooms, bamboo shoots, bean sprouts, etc., each kept in a separate unit before cooking.

Cut meat into small pieces from bone. Roll in corn starch; allow to stand until juices of pork dissolve cornstarch coating. Heat oil in heavy skillet over medium high heat. Add pork pieces; stir with chop sticks until meat is evenly browned. Remove pan from heat; with slotted spoon remove meat from pan; drain on paper toweling. In the meantime, combine on large saucepan catsup, vinegar, soy sauce and one cup water; bring to boil. To sauce add hard vegetables (carrots, celery, water chestnuts, bamboo shoots); simmer for 10 minutes. Then add soft vegetables (onions, bean sprouts, green peppers, mushrooms); simmer 2 minutes more. Blend together cornstarch and 2 tablespoons water. Add to sauce, cooking and stirring, until thick and translucent. Stir in meat, heat and serve immediately with unsalted steamed rice.

Submitted by D'Lynne Esplin

## **Taco Casserole**

Cooked pot roast  
soft tortilla shells  
cheddar cheese  
Monterey Jack cheese  
One can diced green chilies

Shred the beef. Mix the can of chilies with the roast. In a round 2 quart casserole dish, layer the tortillas and beef mixture, then top with cheese. Continue layering until the top of the dish. End with cheese.

Cover and bake at 350 degrees for about 30 minutes to heat through.

Submitted by Shantell Sunderman



# COOKIES, CAKES, and DESSERTS

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## Baklava

This Greek pastry is somewhat involved to make but certainly worth the effort.

### Pastry:

4 cups walnuts, coarsely ground

3 cups almonds, coarsely ground

1 cup sugar

2 TBS cinnamon

1 tsp allspice

1/2 tsp nutmeg

1/2 tsp ground cloves

2 cups (1 lb.) butter

1 lb Fillo (pastry sheets)

Whole cloves

### Honey Syrup:

3 cups sugar

3 cups water

1 TBS lemon juice

1 1/2 cups honey

1 tablespoon vanilla

In a large bowl, mix nuts, sugar, cinnamon, allspice, nutmeg and ground cloves. Brush bottom of a 12" x 18" baking pan with melted butter. Place 6 pastry sheets in bottom of pan, brushing each with butter.

Sprinkle a thin layer of nut mix on top of the sixth buttered sheet. Cover with one sheet, brush with butter and sprinkle with nut mixture. Repeat, one for one, until all nuts are used. Top with 6 to 8 sheets, placing one on top of the other (as in the beginning) and brushing each with butter. With a serrated knife, cut into strips 1" wide. Cut strips diagonally to form small diamond-shaped pieces.

Stick a whole clove in the center of each piece. Bake at 375 degrees for 30 minutes and then turn oven to 350 degrees and bake for an additional 30 minutes. To make honey syrup, boil sugar, water and lemon juice for 15 minutes. Add honey and let cool. Stir in vanilla. Set aside 3/4 cup of syrup. Pour remaining boiling honey syrup slowly over hot baklava (right from the oven). Return baklava to 400 degree oven for 5 minutes exactly. Meanwhile, boil 3/4 cup reserved honey syrup for 5 minutes.

Remove baklava from oven. Pour on syrup. Cool for 8 hours. Yield: 9 dozen.

Submitted by Jennie Halander

## **Brownies**

2 cubes margarine  
4 TBS cocoa  
4 eggs  
3 cups sugar  
2 cups flour  
1 tsp vanilla  
salt  
nuts

Melt margarine, mix with cocoa. Mix in eggs and sugar. Combine all the rest of the ingredients. Place in a well greased and floured pan. Bake at 350 F for about 20 minutes. Do not overbake.

Icing:

Melt 1/2 cube butter with 2 TBS cocoa. Mix powdered sugar, scant salt, 2 or 3 TBS milk and vanilla, spread while warm.

Submitted by Pennie Kirby

## **Caramel Apple Slices**

Cut apples, insert tooth pick  
Dip in caramel ice cream topping. Eat and Enjoy!

Submitted by Karen Roblyer

## **Caramels**

1 cup butter  
1 cup brown sugar  
1 cup white sugar  
1 cup light karo syrup  
1 can Eagle Brand milk

Boil 15 minutes, stirring continuously. Turn into buttered dish, let set up 2 hours, cut and wrap in waxed paper.

Submitted by Pennie Kirby

## **Caramel Chocolate Squares**

A great FHE treat!

14 oz. light caramels  
1/3 cup evaporated milk  
1 package German chocolate cake mix  
3/4 cup butter  
1 cup nuts  
8 oz. chocolate chips

Melt caramels and 1/3 cup of evaporated milk. Grease and flour the cake pan. Mix the cake mix, butter, 1/2 c milk and nuts by hand. Put 1/2 of the batter in the cake pan and bake 325 degrees 4-5 minutes. After it is cool, sprinkle chocolate chips on the cake then pour over the caramel mixture and then put the rest of the cake batter over the top. Bake 15 minutes at 350 degrees. Refrigerate 30 minutes before cutting. Store in a plastic container - IF there is any left!

Submitted by Karen Roblyer

## **Cheesecake Cupcakes**

(Makes 20)

2 - 8 oz. cream cheese  
2 eggs  
3/4 C sugar  
1 tsp Vanilla  
1 TBS lemon juice  
Vanilla Wafers

Beat first 5 ingredients together well. Put one wafer in cupcake paper and spoon mixture on top. Bake 350 degrees for 25 - 30 minutes. Let cool, chill for several hours. Top with a spoonful of canned cherry, strawberry or blueberry pie filling.

Submitted by Pennie Kirby

## **Chocolate Balls**

1 pint whipping cream  
1 cup nuts  
1/2 cup crushed peppermint candy  
1 pkg miniature marshmallows  
chocolate cookies, crushed  
grated Hershey bar

Whip cream. Mix ingredients together and place in fridge overnight. Next day, make tennis ball sized balls. Roll in chocolate wafers and Hershey bar. Place on waxed paper cookie sheet - chill.

Submitted by Pennie Kirby

## **Chocolate Orange Fudge**

3 cups (18 oz.) semisweet chocolate pieces  
1 (14 oz.) can Sweetened Condensed Milk  
dash salt  
1 cup chopped walnuts  
1/2 cup orange juice concentrate  
1 1/2 teaspoons vanilla extract

1. In saucepan, over low heat, melt chocolate pieces with sweetened condensed milk and salt. Remove from heat; stir in walnuts; orange juice and vanilla.
2. Spread evenly into foil lined 8 or 9 inch square pan. Chill 2 hours or until firm.
3. Turn fudge onto cutting board; peel off foil and cut into squares. Makes about 2 pounds.  
(To cut fudge, use a damp knife with a firm blade.)

Submitted by Shantell Sunderman

## **Chocolate Vinegar Cake**

1 1/2 c sifted flour  
1 c sugar  
3 heaping tablespoons cocoa  
1/2 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon vanilla  
1 TBS vinegar  
6 tablespoons melted butter or margarine  
1 1/4 c cold water

Sift dry ingredients into ungreased 9x13x2 or 9x9 pan. Make 3 depressions with spoon. Put vanilla in one depression, butter in one, vinegar in the last. Pour cold water over all and stir until well mixed. Bake 350 F for 30 - 35 minutes.

Submitted by Shantell Sunderman

## **Danish Kringle**

A scrumptious and easily made "our house to your house" gift to give at Christmas.

2 Cups flour  
1 Cup margarine  
1 Cup sour cream

Filling Variations:

Apples, sugar and cinnamon, Pecans and brown sugar, or blueberries.

Mix flour, margarine and sour cream. Form into a ball. Cover and chill overnight. Cut dough into 4 parts. Roll each part on floured pastry cloth into 6" x 12" line down the center. Fold in outside thirds over the filling. Seal ends. Sprinkle with sugar. Bake at 375 degrees for 30 minutes (until golden brown). Yield: 8 servings.

Submitted by Jennie Halander

## **Frozen Banana Slices**

Slice bananas, insert 2 toothpicks

Freeze

Use good fudge topping, sprinkles, chopped nuts to dip bananas in... EAT and enjoy!

Submitted by Karen Roblyer

## **Frozen Lemon Pie**

4 egg yolks, egg whites

1 C sugar

8 TBS lemon juice

2 TBS lemon rind

2 C whipping cream

vanilla wafers

Boil 4 egg yolks, sugar, lemon juice and rind. Cool. Beat egg whites with 4 TBS sugar until dry. Whip cream, add whites and cooked mixture. Spread between layers of crushed wafers and freeze over night with waxed paper on it.

Submitted by Pennie Kirby

## **Frozen Strawberry Pie**

2 egg whites

salt

scant 1 cup sugar

1 pkg partially thawed berries

1 tsp vanilla

1 tsp lemon juice

Mix everything together in mixer on high for 15 minutes. Whip 1 cup cream, fold into mix. Place in graham cracker crust. Freeze - serve frozen.

Submitted by Pennie Kirby

## **Fruit Cocktail Cake**

1 large can fruit cocktail  
1 white cake mix - dry  
1 cube margarine  
nuts (on top)

Fruit in dripper pan, cake mix on top, melt margarine and drizzle on top. Bake at 350 F for 25 - 30 minutes.

Submitted by Pennie Kirby

## **Hawaiian Cake**

2 cups flour  
2 cups sugar  
2 tsp soda  
2 beaten eggs  
1 can crushed pineapple

Mix and bake at 350 F for 30 minutes

While hot: Mix and spread over cake:

8 oz. cream cheese  
2 cups powdered sugar  
1 tsp vanilla  
1 cube butter

Submitted by Pennie Kirby



## **Hot Fudge sauce / Chocolate Sauce**

2 cups sugar  
1/4 cup cocoa  
1/4 cup butter  
3 TBS flour

Mix in sauce pan. Add 1 can evaporated milk. Let boil continuously for about 5 minutes, stirring the whole time.

Submitted by Pennie Kirby

## **Karmellows**

52 Caramels (Kraft) melt in double boiler

Add

1 can Eagle Brand Condensed milk

1/2 cup margarine

1 large package marshmallow (cut in half)

Dip marshmallows in caramel mixture, roll in Rice Krispies. Place on Waxed paper

Submitted by Pennie Kirby

## **Lorell's Kindergarten Cookies**

1 cube butter  
2 TBS cocoa  
1/2 cup milk  
2 cups sugar  
3 cups quick oats  
1/2 cup peanut butter

Mix butter, cocoa, milk, and sugar in pan, boil one minute. Mix in oats and peanut butter. Drop on waxed paper, chill.

Submitted by Pennie Kirby

## Mint Brownies

This recipe makes one 9 x 13 inch cake pan. They are so rich that you can usually get 28 brownies from each pan. Preheat oven to 375 F.

Grease and flour a 9 x 13 inch cake pan (aluminum works well).

### Brownie

1/2 lb. Butter

4 1 oz. squares of Baker's Unsweetened Chocolate

Take these two ingredients and melt in a double boiler.

4 eggs - Beat until frothy and then gradually add:

2 cups sugar

1 teaspoon vanilla

While beating, slowly drizzle melted chocolate and butter into mixtures. Be careful that no water drips from the pan.

Add:

1 cup flour

1 cup chopped nuts (optional)

Bake for 22 minutes (375 F) allow to cool.

### Mint Frosting

4 tablespoons softened butter

2 cups powdered sugar

1 tsp peppermint extract

a few drops green food coloring

Mix these together with a small amount of heated milk (less than 1/4 cup). Spread over cooled brownies. Chill in refrigerator for 1 hour.

### Top Coat

5 TBS softened butter

5 oz. Semisweet chocolate chips (1 cup)

Stir together until well mixed

Melt these together in a double boiler

Pour over chilled frosting and spread. Allow to cool at room temperature. When the shiny appearance leaves, they are ready to cut.

Submitted by D'Lynne Esplin

## **Oatmeal Chocolate Chip Raisin Cookies**

1 cup (2 sticks) margarine or butter, softened  
1 1/4 c. firmly packed brown sugar  
1/2 c. granulated sugar  
2 eggs  
2 tablespoons milk  
2 teaspoons vanilla  
1 3/4 c. all purpose flour  
1 tsp baking soda  
1/2 teaspoon salt  
2 1/2 c. oats  
12 oz. package chocolate chips  
1/2 cup raisins

1. Heat oven to 375 F.
2. Beat together margarine and sugars until creamy.
3. Add eggs, milk and vanilla. Beat well.
4. Add combined flour, baking soda and salt, mix well.
5. Stir in oats, chocolate pieces and raisins, mix well.
6. Drop by rounded tablespoon onto ungreased cookie sheet. Bake 9-10 minutes. Cool 1 minute on cookie sheet, remove to wire rack.

Submitted by Shantell Sunderman

## **Pennie's 1985 Fair First Place Pie Crust**

2 cups flour  
1/2 tsp salt  
7/8 cup shortening

Mix until size of peas with pastry blender. Place 1/3 C mix into 1/4 cup water to make paste. Stir until blended. Add to rest of mixture. Make 2 balls. Roll between two sheets of waxed paper. Cook at 425 F for 10 minutes.

Submitted by Pennie Kirby

# **P O L V O R O N**

(Milk Candy)

1 c All-purpose flour, un-sifted  
1/2 c Butter or margarine  
1/2 tsp Vanilla extract  
2/3 c Powdered full cream milk  
3/4 c Granulated sugar

1. In a pan, toast flour over low heat until brown. Set aside.
2. Melt butter or margarine. Add vanilla extract, and mix well. Set aside.
3. Combine toasted flour, powdered milk and sugar in a bowl.
4. Pour in melted butter. Mix well, making sure that butter is evenly distributed. Let cool.
5. Mold using 1/8 c polvoron mold.

Variation: Mix 1/3 c of any of the following ingredients with cooled polvoron mixture: toasted pinipig; crushed cornflakes; finely chopped nuts.

Submitted by D'Lynne Esplin

## **Tootsie rolls**

2 TBS butter, softened  
1/2 cup Lite Karo Syrup  
2 squares unsweetened chocolate, melted  
1 tsp vanilla  
3/4 cup dry powdered milk  
3 cups powdered sugar

Blend butter, Karo, chocolate and vanilla. Combine milk and sugar and stir into chocolate mixture. It will be crumbly so knead until well blended and smooth. Roll into 4 long rolls. Cut into individual pieces and wrap in waxed paper or wrap entire roll. Refrigerate until served.

Submitted by Pennie Kirby

## Twinkies

3 cake mixes, yellow, lemon, pineapple  
Mix as directed, add together, bake in cupcake lines (Makes about 90 - or use yellow cake mix and add lemon, pineapple flavorings - makes about 30.) Cool.

Filling  
5 TBS flour  
5 TBS sugar  
1 cup cold milk  
1/2 cup butter  
1/2 cup shortening  
1 cup sugar  
1 tsp vanilla  
salt

Stir flour and sugar together. Stir in milk, cook until gluish. Cool. Whip, add butter, shortening, sugar, vanilla, and salt. Whip until fluffy. Refrigerate 30 minutes. Use #230 star tip. Squeeze in top of twinkie. Freezes well.

Submitted by Pennie Kirby

## Virginia's Jelly Roll

3 eggs  
3 TBS water  
1 cup sugar  
1 cup flour  
1 tsp vanilla  
1 tsp baking powder  
salt

Beat eggs, water and sugar for 5 minutes. Add remaining ingredients, beat for 8 minutes. Bake at 350 F for 7-8 minutes in a well greased 13 X 17 inch pan. Turn out onto wet towel, roll. Unroll when cool, spread with filling, (jam, ice cream, whipped cream and cream cheese and marshmallow mixture). Roll w/o towel. Sprinkle with powdered sugar or frost with chocolate frosting.

Submitted by Pennie Kirby

## **Wine Cake**

1 box yellow cake mix  
1 small box instant vanilla pudding  
4 eggs  
3/4 cup cooking sherry  
3/4 vegetable oil  
1 1/2 teaspoons nutmeg

Combine all ingredients. Pour into greased and floured bundt pan. Bake at 350 F for 38 - 43 minutes or until toothpick in middle comes out clean.

Submitted by Shantell Sunderman

# SOUPS and SALADS

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## **Applesauce Jello**

1 large raspberry jello dissolved in 1 cup hot water  
1 can applesauce (or cranberry)  
1 - 6 oz. can orange juice, no water added

Let set, whipped cream and cinnamon on top.

Submitted by Pennie Kirby

## **Chewy Green Salad**

cauliflowerets  
brochettes  
water chestnuts  
sunflower seeds  
raisins

Mix with mayonnaise, sugar and lemon juice. Chill.

Submitted by Pennie Kirby

## **Clam Chowder Soup**

carrots  
onions, chopped  
celery, chopped  
2 potatoes, chopped  
3/4 cup butter  
3/4 cup flour  
1 quart half and half  
salt, pepper  
1 TBS red wine vinegar  
2 cans clams and juice

Simmer carrots, onions, celery and potatoes, drain juice. Melt butter, add flour, cream. When smooth and thick, add vegetables and clams.

Submitted by Pennie Kirby



## **Fruited Chicken Salad**

3 cups cooked diced chicken  
1 cup diced celery  
1 can mandarin oranges  
1 can pineapple chunks  
nuts  
coconut  
lettuce, finely chopped  
grape halves

### Dressing:

2 TBS salad oil  
2 TBS orange juice  
2 TBS wine vinegar  
Dash chili powder  
or  
1/2 cup mayonnaise  
1/2 cup sour cream  
onion  
1 TBS lemon juice

Mix, toss lightly with mixture. Chill, drain and add 1/2 cup mayonnaise.

Submitted by Pennie Kirby

## **Italian Pasta Salad**

3 cups (8 oz.) tricolored rotini, cooked drained  
2 cups broccoli flowerets  
1 bottle (8 oz.) Italian dressing  
4 oz. Parmesan cheese  
1/2 cup chopped red pepper  
1/2 cup pitted ripe olives  
1/2 cup sliced red onion

Toss all ingredients. Refrigerate.  
(White onion works, green or yellow pepper work.)

Submitted by Shantell Sunderman

## Jennie's Chinese Chicken Salad

1 fryer or 4 breast pieces  
1 C soy sauce  
1 tsp. ground ginger  
2 heads lettuce  
4 TBS sesame seed (toasted)  
8 green onions, sliced lengthwise, 1 1/2 inch long  
2 small pkg. slivered almonds - toasted under broiler  
1 can sliced water chestnuts  
1 can mandarin oranges (large or small)  
1 pkg. Won Ton Wraps (cut if necessary)

Simmer the chicken, soy sauce and ginger until done, cool and pull apart.  
Fry Won Tons.

Dressing  
6 TBS. white vinegar  
1/2 c. salad oil with 6 or 7 drops of sesame oil as part of that mixture  
4 TBS sugar  
2 tsp Accent (or less)  
2 tsp salt  
1 tsp white or black pepper

Submitted by Jennie Halander

## **Oriental Cabbage Salad**

1/2 head cabbage, shredded  
2 TBS sesame seeds  
1/2 cup toasted almonds  
4 green onions, chopped  
1 pkg. Dry Smak Ramen  
2 cups cooked chicken, diced  
2 TBS sugar  
1/2 cup oil  
3 TBS vinegar  
1/2 tsp salt  
pepper  
Smak Ramen seasoning packet

Mix together and chill.

Submitted by Pennie Kirby

## Oriental Chicken Pasta Salad

Simmer 2-3 chicken breasts. Cool and tear apart

Boil any pasta as per package instructions.

Small can of mushrooms

(I prefer shiitake, a Japanese dried mushroom, soaked in hot water, then sliced very thin.)

Can of sliced water chestnuts

small bottle of pimento

2 TBS (to taste) fresh cilantro, chopped

Dressing

6 TBS white vinegar (I use 4 TBS rice vinegar and 2 white)

1/2 C vegetable oil (I use 1/4 C veg, 1/4 olive oil, and 2 tsp sesame oil)

4 TBS sugar

1 tsp Accent

2 tsp salt

1 tsp pepper

Garnish with roasted sesame seeds

Shake or mix dressing well, pour over pasta, marinate overnight

Enjoy!

Shortcut Dressing: Find a good Oriental dressing you like and marinate. I've used Girard's, Yummy Foods lemon, sesame, ginger dressing. (Getting hard to find).

Submitted by Jennie Halander

## **Spinach Salad**

1 pound baby spinach  
head Romaine lettuce  
8 oz. grated Swiss cheese  
1/2 pound crumbled bacon, cooked and drained

### Dressing

1/2 c white vinegar  
1/2 c sugar  
1 1/2 tablespoons poppy seeds  
1 1/2 teaspoon onion salt  
3/4 teaspoon dry mustard  
3/4 c salad oil

Make dressing, Toss all other ingredients, Top with kiwi, strawberries and mushrooms.

Submitted by Shantell Sunderman

# MISC. RECIPES

Frozen Strawberry (Raspberry) Jam, 55  
Play Dough, 55

## **Frozen Strawberry (Raspberry) Jam**

2 cups mashed fruit  
4 cups sugar  
3/4 cup water  
1 pkg. Pectin

Mix mashed fruit and sugar well, let stand for 10 minutes. Boil water and Pectin for 1 minute. Combine and stir for 3 minutes. Pour into 1 cup containers obtained from Dan's Deli.

Submitted by Pennie Kirby

## **Play Dough**

1 Cup flour  
1 TBS alum  
1/2 Cup salt  
1 Cup water  
1 TBS oil

Cook and stir over medium heat until like mashed potatoes. Remove, knead while adding food coloring. Let cool.

Submitted by Pennie Kirby