

2009 Beef/Pork Dishes

Bacon Jalapeno Pizza

(Crust)

4 pkg Shawnee Mills Pizza Crust Mix
2 c warm water

Mix together. Let set in warm place for 5 minutes. Roll out on floured surface. Bake at 425 degrees until crust is slightly brown.

Prego spaghetti sauce
Mozzarella cheese
Bacon (cooked and chopped)
3 jalapenos

Spread sauce on crust. Sprinkle with cheese, bacon, and sliced jalapenos. Top with more cheese. Bake at 425 degrees until cheese browns and is bubbly (25-30 minutes).

õBodacious Ballö Brisket

Trim all visible fat from a packer trim brisket. Wash the brisket off and place on several large sheets of overlapping heavy duty foil. In a small mixing bowl combine the following ingredients:

½ c sugar
¼ c paprika
2T plus 2t salt
2T pepper
1T plus ½ t garlic powder

Cover the brisket thoroughly with the rub. Wrap foil securely around the brisket. Cook either in the over or in a smoker at 250 degrees for 6 to 8 hours or until the brisket reaches the desired tenderness.

Beef Enchilada

2 lbs ground beef
1 pkg corn tortillas
1 can green chilies
8 oz picante sauce
2 cans cream of chicken soup
2 soup cans of milk

2c shredded cheese
1 can black olives (optional)

Mix green chilies, picante sauce, cream of chicken soup, and milk. Warm to blend. Layer beef, sauce, and tortillas in a 9x13 casserole dish until all are used. Bake at 350 degrees for 45 minutes. Cover with cheese and olives and heat until cheese is melted.

Beef Enchiladas

20 corn tortillas
2 lb ground beef
1 pkg taco seasoning
1 lb velveeta
1 small can cream of chicken
1 small can green chilis
1 can chicken stock
8 oz shredded fiesta blend cheese
Oil-canola
Lettuce
Tomatoes
Sour cream

Heat enough oil in a skillet to lightly fry corn tortillas. Drain oil from tortillas after frying. Brown ground beef, drain oil and then add taco seasoning. In large bowl mix velveeta, cream of chicken soup, green chilies and chicken stock. Heat oven until warm. In a 13x9 pan place tortillas filled with taco meat and rolled up. Pour cheese mixture over tortillas. Then sprinkle with shredded cheese. Bake in 350 degree oven until cheese is melted and bubbling. Garnish with lettuce, tomatoes, and sour cream.

Mexican Chef Salad

1 lb ground beef
1 c grated cheese
8 oz 1000 Island dressing
9 oz pkg taco dortitos crushed
4 tomatoes diced
1 chopped onion
1 can kidney beans
1 head grated lettuce
Hot sauce to taste

Brown ground beef and drain. Add kidney beans and simmer for 10 minutes and then add other ingredients.

Mexican Meat Balls

1 ½ lb hamburger meat
 1 c picante sauce divided
 ½ c finely crushed corn chips
 1 medium onion finely chopped
 1 egg lightly beaten
 ½ t cumin
 1 t salt
 ½ c shredded cheddar cheese

Mix meat, ½ c picante sauce, chips, onion, egg, cumin, and salt. Shape into balls about 1 ½ inch diameter. Bake in 350 degree oven for 15 minutes until done. Sprinkle cheese on top of balls. Serve with additional picante sauce.

Smoked Brisket

Rub:
 Brown sugar
 Garlic powder
 Salt
 Pepper
 Chili powder

Rub brisket and smoke for 12 hours. Enjoy with your favorite BBQ sauce.

Ham and Hash brown Casserole

1 16 oz carton sour cream
 1 can cream of mushroom soup
 1 32 oz pkg frozen hash browns
 2 c cubed ham
 8 oz shredded cheddar cheese
 ¼ c chopped onion
 ½ c melted butter
 2 c corn flakes
 1 c shredded Mozzarella cheese

In a large bowl, combine sour cream and soup. Stir in frozen hash browns, ham, cheddar cheese and onion. Pour mixture into 13x9 baking dish. Combine crushed corn flakes and butter. Sprinkle over potato mixture. Bake for 30 minutes at 350 degrees. Sprinkle with shredded mozzarella cheese and bake an additional 20-25 minutes.

Smoked Brisket

8-10 lb brisket
 2 c apple juice
 Seasoned meat tenderizer

Salt
 Pepper
 Garlic
 Mesquite wood

In apple juice put 1/8 cup tenderizer and mix with. Inject the mixture into brisket all over. Fat side up rub fascicle with salt, pepper, and garlic mix. Smoke 8-10 hours.

Red River Rocks

1 lb peeled red river rocks (calf fries)
 6 eggs
 1/2 gallon milk
 3 c flour
 3 T howeryø seasoning salt
 2 T garlic salt
 2 T creole seasoning
 2 T onion powder
 2 T salt
 2 T black pepper

Mix eggs and milk together. Marinate peeled red river rocks in mixture for 3 hours. Combine dry ingredients for batter. Cover peeled red river rocks thoroughly in batter. Heat oil in 350 degrees and cook red river rocks until golden brown.

Beef/Pork Enchilada Casserole

5 lbs ground beef
 1/2 c onion diced
 2 pkg taco seasoning
 2 cans ranch style beans, drained
 2 lbs velveeta, Mexican style
 2 cans rotel
 2 pkg soft taco size flour tortillas
 2 12x28 roasting pans

Brown ground beef with onions, drain; mix in taco seasoning dry (do not add water). Separate meat mixture into 2 pans, 1/3-2/3 ratio for 1 pan meat/beans and 1 pan meat only. Add ranch style beans to pan with /13 of meat mixture. Melt velveeta and rotel, set aside. Spoon meat mixture into tortilla and top with a small amount of cheese mixture; roll and place into 12x18 roasting pan. Top with remaining cheese mixture and bake at 350 degrees for 15 minutes.

Sausage casserole

1 lb sausage

1 small onion chopped
 1 med green pepper chopped
 1 can cream style corn
 1 can tomato soup
 1/3 c chopped green olives
 1 can water
 1 small can parmesan cheese
 7 oz cooked spaghetti

Brown sausage and drain. Add all other ingredients except cheese. Place in 13x9 pan. Sprinkle cheese on top. Bake at 350 degrees for 1 hour covered with foil. Remove foil for the last 15 minutes to brown.

Teriyaki Pork Chops

¼ c teriyaki marinade
 1 T soy sauce
 3 medium garlic minced
 Boneless pork chops

Marinate in the refrigerator for 30 minutes.

Mexican Casserole

1 lb ground beef
 1 large can cream of mushroom soup
 ½ c chopped onion
 1 can chopped green chilies
 ½ c milk
 Shredded cheese
 Corn tortillas

Preheat oven to 350 degrees. Brown ground beef. Drain, rinse, and sprinkle generously with garlic powder. Combine milk and soup. Spray bottom of pan with cooking spray. Lay corn tortillas across bottom of pan. Cover tortillas with beef. Add can of chilies to beef and stir. Pour soup mixture over beef. Cover with shredded cheese. Add corn tortillas on top. Spray lightly with cooking spray. Sprinkle with cheese. Bake uncovered for 30 minutes at 350 degrees.

Cowboy Casserole

1 large bag of nacho flavored Doritos
 1 ½ lb hamburger meat
 ½ small onion
 1 can of cream of mushroom soup
 1 can of rotel

1 can ranch style beans
 1 pkg of taco seasoning
 Shredded cheese

Cook hamburger and onion, then add all the other ingredients except for cheese and Doritos. Layer bottom of pan with Doritos, hamburger mixture, and then cheese; repeat steps. Bake in oven at 350 degrees until cheese is melted.

Morning Sausage and Waffle Casserole

¼ stick butter
 12 egg-o homestyle frozen waffles
 16 oz sausage browned and crumbled
 2 ½ c shredded cheddar cheese

Custard:

1 dozen eggs
 2 ½ c whole milk
 ½ c real maple syrup
 ½ t salt
 ¼ t pepper

Put oven rack in middle position and heat oven to 375 degrees. Arrange waffles in a single layer on a baking sheet. Bake until crisp (about 10 minutes for each side). Butter a ½ steamer tray and layer half of the waffles, half of the sausage, and half of the cheese. Repeat a second layer. Prepare custard by whisking ingredients in a medium mixing bowl. Pour mixture over layers. Cover with plastic wrap. Add weights on top. Refrigerate overnight. Adjust oven rack to middle and heat to 325 degrees. Let casserole stand at room temperature for 20 minutes. Uncover and sprinkle remaining cheese on top. Bake until edges and center are puffed (25-35 minutes). Cool for 10 minutes. Cut into 12 pieces and serve.

BBQ

- Slow cook roast in cooker with onion soup mix over night
- When done, debone and chop
- Add BBQ sauce & heat
- Serve on buns

Grilled New York Strip

8 oz. New York Strip
 Marinade Pan
 Grill Mates Steak Rub
 Grill Mates Montreal Steak Seasoning

Marinate at your own preference

Indian Tacos

Self Rising Flour

Milnot & Very Warm Water

Mix into a nice dough ó pat out into fry bread and fry in hot oil. Top with Taco meat, lettuce, tomato salsa, cheese, and sour cream

Enchiladas

5 lbs hamburger meat

1 ½ lbs cheese

5 enchilada mix packs

2 large cans Tomato sauce

40 Flour Tortillas

4 Family Size Cans Wolf Brand Chili

Brown meat, mix enchilada mix and tomato sauce together, pour in 1 ½ lbs cheese. Heat for 10 minutes. Pour Some sauce in bottom of pans. Roll mixture into flour tortillas and put chili on top and sprinkle the rest of cheese on top. Bake at 375 degrees, until cheese is melted.

Lasagna

4 Large Boxes of Noodles

2 c. oil

48 oz. Tomato Sauce

Basil to Taste

Salt and Pepper to taste

1 c. Sugar

10 lbs hamburger

3 King Size Prego Sauce

4 lg. container of cottage cheese

62 oz. shredded cheese

Mix Prego Sauce and Tomato, Basil, Salt, and Sugar. Boil noodles until they are soft in 2 large foil pans. Put some sauce in first, then layer noodles, sauce, cottage cheese, shredded cheese with four layers. Bake for 1 ½ hours at 350 degrees, then sprinkle cheese over the top, and cook until melted and serve with garlic bread and salad.

Fajitas With Guacamole

Marindade:

2 lbs flank steak

1 orange juiced

2 limes juiced

4 T EVOO

2 clove of garlic chopped

3 chipotle chilies in adobo sauce chopped
 3 T cilantro chopped
 1 t cumin
 1 t salt

2 bell peppers thinly sliced
 1 large onion chopped
 Flour tortillas

Marinate flank steak 2-4 hours in a zip-lock bag. Charcoal steak until medium doneness. Slice across the grain thinly. Cook peppers and onion until limp. Combine and serve with warm tortillas.

Guacamole:

5 ripe avocados
 4 limes juiced
 ½ small onion chopped
 1 small clove of garlic chopped
 1 serrano chile chopped
 1 handful cilantro chopped
 Salt and pepper
 EVOO

Halve and pit avocados. Scoop out flesh. Mix with remaining ingredients in a food processor. Serve with fajitas.

Enchilada Casserole

10 lbs ground beef
 2 large onions chopped
 2 28 oz cans enchilada sauce
 8 10 ¾ oz cans cream of mushroom soup
 6 1/25 oz packets taco seasoning
 1 20.8 oz pkg flour tortillas
 4 lbs shredded cheddar cheese

Brown ground beef with taco seasoning sprinkled on dry and chopped onions. Mix together meat mixture, enchilada sauce and soups. Add cheese. Cut flour tortillas into 4 sections. Layer in casserole dish starting with sauce then following with tortillas. Bake at 350 degrees for 30 minutes.

<h2>2009 Chicken/Fish Dishes</h2>

Smokin Chicken

1 stick melted butter
 1t season salt
 1t creole seasoning
 1t chili powder
 1t garlic salt
 ½ c garlic marinade

Wash and pat dry whole roasting chicken. Mix injectable ingredients Inject chicken all over. Place chicken in smoker at 225 degrees for 3-3 ½ hours.

Hawaiian Chicken

6 boneless skinless chicken breasts
 1 egg beaten
 Cornstarch

Dip chicken in egg. Roll in cornstarch. Fry until golden brown on both sides. Place in casserole dish. Top with sauce.

Sauce:

¾ c sugar
 ½ c vinegar
 4T ketchup
 2T soy sauce
 2t garlic

Pour sauce over chicken. Bake at 400 degrees for 1 hour turning chicken ever 15 minutes. Serve over rice. Multiply by 15 to serve 100 for Falls Creek.

Poppy Seed Chicken

3 pkg boneless skinless chicken breasts
 3 large containers of sour cream (3 lbs each from Sams)
 30 cans of cream of mushroom soup
 2 small containers of poppy seeds
 20 pkg ritz crackers
 5 sticks butter

Cook chicken in seasoned water (chicken bouillon, garlic salt, and onion powder). Cut into bite size pieces. Mix chicken, sour cream, soup, and poppy seeds together. Mix together crushed crackers and melted butter. Take 3 large baking pans and divide cracker mixture into thirds. Place a little over half of each of the cracker mixture into the bottom

of each pan. Top with 1/3 of chicken mixture. Place remaining cracker mixture over chicken. Bake at 350 degrees for 30 minutes. Serves 100.

Chicken Salad

3 bags boneless skinless chicken breasts
 1 bag red apples
 1 container red seedless grapes
 2 celery stalks
 2 lb pecan halves
 1 gallon mayo

Cook chicken breasts in season water (chicken bouillon, garlic salt, and onion powder) and let cool. Cut chicken into small pieces. Cut apples into bite size pieces and grapes into 1/2 or 1/4. Chop celery, toast pecans in oven at 350 degrees for 2-3 minutes and chop into small pieces. Mix together in large pan with mayo. Serve on crescent rolls, bed of lettuce, or make into wraps. Serves 100.

Green Chili Enchiladas

1 chicken or 1 pack roast or 5-13 oz cans of chicken
 1 28 oz can of green chili enchilada sauce
 3 c shredded cheese
 6 oz cream cheese
 12 tortillas
 8 green onions or 1 med onion chopped
 16 oz sour cream
 1/4 c cilantro and lemon pepper to taste and garlic

Roast meat, let cool, and pull apart. Pour 12 oz green chili enchilada sauce over meat and simmer for 45-60 minutes. Add green onions and cream cheese until melted. Take off heat, put 1 cup cheese in meat mixture. Heat 12 tortillas in microwave for 1 minute. Fill each tortilla with meat mixture and roll. In baking pan, put 1 cup green chili enchilada sauce and the rest of meat mixture and 2 cups sour cream. Pour over the rolled enchiladas and sprinkle with cheese. Bake 30-40 minutes at 350 degrees. Serves 20.

Chicken Pot Pie

2 10 3 oz potato soup
 2 16 oz can veg all (drain all but half of one can)
 2 c diced chicken cooked
 1/2 c milk
 1/2 t thyme
 1/2 t pepper
 2 frozen pie crusts thawed

Combine ingredients and pour into prepared pie crusts. Cover and top with crust. Crimp edges to seal. Slit top crust and brush with beaten egg. Bake at 375 degrees for 40 minutes.

BBQ Chicken

4-6 chicken breasts
 2 T Grill mates chicken rub
 1 jar Kraft BBQ sauce
 1 c Italian salad dressing
 2 c French dressing

Mix together. Marinate overnight and cook over hot coals.

Italian Grilled Chicken

6 chicken breasts
 1 large bottle of Italian dressing
 1 t Italian seasoning
 Salt
 Pepper
 Garlic powder
 ¼ c parmesan cheese
 Peppers
 Onion
 Squash
 2 T butter

Mix dressing, seasoning, salt, pepper, garlic powder, and parmesan cheese together in a small bowl. Place chicken in Ziploc bag. Pour dressing mixture over chicken and marinate overnight. Sauté onions, peppers, and squash, in butter. Cook chicken on grill and top with sautéed vegetables.

Smoked Turkey Legs

Equal parts of seasoning salt, cavenders greek seasoning, 2 one chachereø creole seasoning. Put 1/8 inch water in baking dish. Coat turkey legs with seasoning. Place in baking dish and bake for 45 minutes at 350 degrees. Remove and place in smoker for 1 hour.

Fried Chicken

40 lbs boneless skinless chicken breasts
 2 gallons buttermilk
 Salt
 Pepper

Garlic powder
Mix together

10 lb flour
Salt
Pepper
Garlic powder

Dredge above in dry ingredients and deep fry until done.

Chicken Spaghetti

3 lb spaghetti
8 c canned chicken
10 cans cream of mushroom soup
4 cans rotel
Cheddar cheese
3 Sautéed onions
8 sticks of butter

Cook spaghetti. Sautéed onions. Mix in large bowl all other ingredients. Place in large pan with spaghetti. Cook. May need to mix in some chicken broth as needed. Sprinkle cheese on top.

K-Bobs

Marinated pork and chicken (soy sauce, pineapple juice, ginger, rice wine vinegar, brown sugar)
Bell peppers
Onions
Pineapple slices

Marinate meat 24 hours. Assemble on skewer. Grill.

Mama Dee's Chicken Strips

8-10 boneless skinless chicken breasts cut into 1-1 ½ in strips
5 lb flour divided in half
2 sleeves of Saltine crackers crushed fine
Salt and pepper to taste
1 quart buttermilk
1 c milk
4 eggs
1-2 gallons cooking oil

Heat cooking oil in deep fryer to 350 degrees. Salt and pepper chicken strips generously and set aside. Mix buttermilk, milk and eggs, set aside. Divide flour into 2 large aluminum trays. Add crushed cracker crumbs to second tray. Roll chicken strips in plain flour, dip in milk mixture and dredge in flour/crumb mixture. Deep fry until deep golden brown.

Chicken Enchiladas

4 cans evaporated milk
 4 cans cream of chicken soup
 12ø large flour tortillas
 Shredded cheddar cheese
 Chicken taco seasoning
 ¼ t celery seed
 Minced onion
 3-4 chicken breasts

Boil and shred chicken. Mix soup, milk, onion, celery seed, and taco seasoning and heat in a pan on the stove until warm. Spread sauce on tortilla; top with cheese and chicken. Roll and place in pan. Cover with cheese and remaining sauce. Bake at 300 degrees for 15-20 minutes or until cheese is melted.

Chicken and Dumplings

Cook chicken in a large pot. Cook with about 3 quarts of water. Season with salt and pepper. Cook until tender. Debone the chicken.

Dumplings:

2 c flour
 ¼ t baking soda
 ¼ t salt
 1 ½ c cooled chicken broth

Mix well; roll onto floured board of waxed paper. Cut into strips; drop into hard-boiling chicken and broth. Cook until done, about 10 minutes.

Velveeta Chicken

1 whole chicken or 4 chicken breasts
 1 box chicken stove top stuffing
 1 8 oz velveeta cheese
 1 can cream of celery soup
 ½ soup can milk

Bake or broil chicken until fully cooked, then cool and debone. Prepare stuffing mix as directed on box. Mix soup, milk, and cheese in saucepan or microwave until cheese is melted. Layer chicken and soup mixture (or just add chicken to soup mixture if desired). In desired ovenproof pan of adequate size. Spread stuffing on top. Heat uncovered 30 minutes at 350 degrees.

King ranch chicken

1 ¾ c margarine
 3 ½ c green peppers chopped
 4 ½ c onions chopped
 10 cans cream of mushroom soup
 10 cans cream of chicken soup
 8 cans rotel tomatoes
 16 c fajita strip chicken
 70 corn tortillas or tortilla chips
 14 c shredded cheddar cheese (3 lbs)

Cook onion and pepper in margarine. Add soups, chicken, and rotel. Alternate with chips and cheese for three layers. Bake 40 minutes.

General TSO Chicken

2 large garlic cloves
 2 ½ c chopped onions
 24 oz chili sauce
 ½ c beef broth
 2 T tomato paste
 1 t paprika
 ¼ t black pepper
 1 T brown sugar
 5 oz sweet and sour sauce

Put the above ingredients in crock pot for 4 hours on high. Fry 8 pounds of chicken nuggets. Toss nuggets in sauce. Serve immediately.

Mexican Casserole

3 chicken breasts
 1 can cream of chicken
 1 can cream of mushroom
 1 can cream of enchilada sauce
 1 can rotel sauce
 1 can milnot
 1 bag of tortilla chips
 3 c grated cheddar cheese

Bake chicken breasts at 350 degrees until tender (30 minutes). Mix next 5 ingredients. Add cubed chicken. Slightly crush tortilla chips and pour into a 9x13 pan. Pour mixture over chips. Bake 30 minutes at 350 degrees. Add 3 cups cheese last 5 minutes of cooking time.

Chicken Spaghetti

6 lbs spaghetti
8 26 oz cans Cream of Chicken Soup
1 lg bag mozzarella cheese
Salt and pepper

Cook Spaghetti until tender. Drain until spaghetti is just covered in water. Add soup, stir until blended. Add cheese, salt and pepper to taste. Serve with Salad and Garlic Bread.

Chicken and Rice

4 Family size cream of chicken soup
2 Family size cream of mushroom
6 boxes chicken flavor Rice a Roni (family size)
48 oz. of real mayo (not miracle whip)
6 chicken breasts

In a large skillet, fix Rice-a-Roni as instructions on the box. Boil the chicken breast, and set aside to cool. In 2 large foil pans, mix 2 cans of cream of chicken and 1 can of cream of mushroom and 24 oz of mayo. Once the Rice-a-Roni is cooked, pour it into the foil pans. Cut chicken into small pieces. Mix all ingredients together. Place in oven at 350 degrees for 30 minutes.

Chicken Spaghetti

4 Chicken Breasts, cooked and cubed
2 cans of Cream of Chicken Soup
1 bell pepper diced
1 can diced tomatoes
Cooked spaghetti noodles

Mix together, add more cream of chicken soup if desired creamy. Heat in oven at 350 degrees for 30 minutes or until bubbly.

Shrimp Scampi Linguini

1 lb linguini
4 T butter
4 T EVOO
1 shallot or small onion
5 garlic cloves sliced
20 large shrimp

Kosher salt and black pepper
 ½ c white wine
 1 lemon juiced
 ¼ c finely chopped parsley leaves

For pasta:

Cook pasta according to directions, drain 1 minutes before done, reserve 1 cup of pasta water.

Meanwhile:

In a large skillet, melt 2 tablespoons of butter in 2 tablespoons of olive oil over medim-high heat. Sauté onion and garlic until onion is translucent 4-5 minutes. Season shrimp with salt and pepper. Add them to the mixture until pink (if shrimp is already pink, omit this step). Set aside. Add wine and lemon juice and bring to a boil. Add remaining butter and EVOO. When butter had melted, add everything (onion mixture, pasta, pasta water, and parsley). Let cook 2 minutes and serve.

Chicken Casserole

2 ½ boiled, skinless, boneless, chicken
 1 can chicken broth
 1 can golden cream mushroom soup
 1 can cream of chicken soup
 1 can chopped green chilis
 1 t chili powder
 2 c shredded cheese
 1 bag tortilla chips

Spray bottom of 9x14 pan with cooking spray. Heat soups, broth, chilies, and seasoning in large pan. Layer crushed chips, shredded chicken, soup, cheese. Repeat layers from chips. Bake in a pre-heated 350 degree oven for 30 minutes.

Easy Alfredo Sauce

1 qt half and half
 1 c butter
 3-8 oz pkg cream cheese
 2 c milk
 3 c parmesan
 1 ½ T garlic powder
 ¼ t ground black pepper

Melt butter, add cream cheese, and garlic and whisk until smooth. Add milk and half-n-half a little at a time, whisking out any lumps. Stir in parmesan and pepper. Remove from

heat when it reaches deserved thickness/consistency. Sauces thicken quickly, just add milk to thin. Serve with fettuccini. Sauce coats 5 lbs pasta.

2009 Side Dishes

Hash brown Potato Heaven

10 lbs frozen hash browns
 10 c shredded cheese
 10 c sour cream
 5 large cans mushroom soup
 2 sticks butter melted

Mix all ingredients in a large pan. Bake in 2 counter pans at 350 degrees for 40 minutes.

Refrigerator Rolls

3 ½ c warm water
 2 eggs unbeaten
 4T dry yeast
 1 stick butter
 1c sugar
 12 c flour sifted
 2t salt
 2T softened butter

Pour warm water into a large bowl. Sprinkle yeast over the water; add sugar and salt; stir to dissolve completely. Add egg, soft butter, and half of the flour. With electric mixer at medium speed, beat very hard for 2 minutes or until smooth. Gradually add 1 cup flour beating hard after each addition. Using hands, work remaining 2 cups of flour into dough. Continue working dough with hands until double in bulk (If you have a heavy duty mixer, you do not have to work the dough with your hands). Punch down dough and refrigerate. Store in refrigerator 1-3 days; punching it down once a day. For rolls, bake at 450 degrees for 12-15 minutes. For break bake at 350 degrees for 30 minutes.

Roasted Potato Salad

4 c quartered unpeeled small red potatoes
 1 c miracle whip
 4 slices bacon crispy crumbled
 2 hard cooked eggs chopped
 ¼ c sliced green onions
 ¼ t salt
 ¼ t pepper

Heat oven to 425 degrees. Place potatoes on a baking pan sprayed with pam. Bake 30-35 minutes, or until potatoes are tender and golden brown. Stir once. Mix dressing, bacon, eggs, onion, salt, and pepper in a large bowl. Add potatoes; mix lightly. Served warm or chilled.

Dr. Pepper Rice

2 c Dr. Pepper
 ¾ t salt
 ½ t ginger powder
 2 c minute rice
 2 T butter
 ½ c chopped toasted pecans

Combine Dr. Pepper, salt, and ginger powder; bring to a boil. Add rice and butter; cover. Turn off heat. Let sit for 15 minutes, keeping warm. Add toasted pecans and toss lightly.

Scalloped Potatoes

20 lb potatoes peeled and sliced thinly
 40 oz bottle of ranch dressing
 ½ gallon milk
 Salt and pepper
 Garlic powder
 4 sticks of butter
 2 c flour
 Top with 10 c shredded cheddar cheese

Bake at 350 for 5 hours.

Corn Salad

2 cans Mexican corn drained
 ½ c chopped bell pepper
 ½ c chopped green onion
 ½ c mayo

Mix all together, cover, and chill.

Green Pea Casserole

1 pkg frozen peas
 1 jar diced pimentos
 1 can sliced water chestnuts
 2 cans cream of celery soup
 ½ c margarine melted

½ c chopped onions

Mix all ingredients. Pour into 9x13 baking dish that has been sprayed with pam. Bake at 375 degrees for 30 minutes. Sprinkle with 2 cups crushed ritz crackers and ½ cup shredded cheese. Bake for 5-10 minutes longer.

Pepper bacon green beans

3 cans whole green beans
½ pkg peppered bacon

Cut bacon in half. Wrap 8-9 beans with a ½ strip of bacon and place in 9x13 pan.

Sauce:

1 stick butter
1 c brown sugar
1 t minced garlic
1 t soy sauce

Melt all of sauce ingredients together and pour over bean clusters. Cover and refrigerate overnight or for at least 4 hours. Bake at 350 degrees for 30-40 minutes.

Broccoli Salad

1-2 stalks broccoli (chop into chunks)
½-1 c chopped onion
Salt and pepper to taste
5-10 pieces of bacon (fried crispy and crumbled)
1 c peanuts
1 c raisins

Mix together, add dressing, and serve.

Dressing:

1 c mayonase
1-3 t vinegar (white or apple cider)
1-3 t sugar or 3-6 packets artificial sweetener

Pour over broccoli mixture when ready to serve.

Hot Rolls

For 5 pounds of dough:

Put in bowl first and let it begin to work for about 10-12 minutes.

½ c yeast

1 ½ qt water at 90 degrees

1 ½ c sugar

¾ lb shortening

Add:

1 ½ c powdered milk

5 lb flour

1 ½ T salt

Mix with bread hook 8 minutes. Roll out half of dough on a floured surface to ½ inch thick. Cover with melted butter and cinnamon sugar mix. Roll up jelly roll style. Cut into 1 inch slices. Place on cookie sheet. Set in warm place to rise. When doubled (at 2 hours) cook in a 350 degree oven for 12-15 minutes or until golden brown. Cool for 5 minutes.

Glaze:

2 lb powdered sugar

½ c melted butter

2 T vanilla

½-¾ c warm water

Mix well. Brush glaze over cinnamon rolls.

Coleslaw

Dressing:

Mix this first and put in refrigerator for about 1 hour before mixing into slaw mixture.

½ c oil

½ c sugar

1/3 c apple cider vinegar

Packet of dry seasoning inside of Roman chicken noodles

1 ½ lb of shredded cheese

4 finely chopped green onions

1 pkg roman chicken noodles broken into pieces

1 small pkg slivered almonds toasted.

Mix together in large bowl. Mix the dressing into the slaw just before serving.

French Fried Potato Chips

Potatoes

Cooking Oil

Lawryøø Salt
 Ranch Dressing
 Ketchup

Waffle Cut potatoes, and deep fry at 300 degrees for 3 minutes. Drain on paper towels. Sprinkle with Lawryøø salt. Enjoy with your favorite dip.

The Cheeziest Potatoes

¼ c butter
 ¼ c flour
 Dash of pepper
 2 t salt
 2 ½ c milk
 1 ½ c shredded velveeta cheese
 6 peeled, sliced potatoes

Melt butter in sauce pan. Stir in flour, salt, and pepper until smooth. Stir in milk, and cook until slightly thick. Add cheese, stir until smooth and melted. Put potatoes in a greased 9x13x2 baking dish. Pour sauce over potatoes and bake uncovered at 350 degrees until potatoes are tender

Double Baked Potatoes

Homemade or instant bashed potatoes
 Bacon bits
 Butter
 Pepper
 Sour cream
 Cheese
 Garlic

Put in hot baking dish and heat at 350 degrees until

Quick Salad

8 oz cream cheese
 ¾ cup sugar
 1 lg can crushed pineapple, drained
 10 oz frozen strawberries, thawed
 3-4 sliced bananas
 2 cups cool whip

Cream first two ingredients together. Add next four ingredients into cream cheese mixture. Fold in cool whip, and top with nuts. Freeze overnight, Thaw a little, and serve.

Stuffed Jalapeno Peppers

18 jalapeno peppers (2 1/2-3 inch in length, cut in half lengthwise)
 1 ó garlic clove, pressed

1 package (8 ounces) fat-free cream cheese, softened
 1 cup (4 oz) reduced fat shredded sharp cheese
 ¼ cup light mayonnaise
 ½ teaspoon dried oregano leaves
 2 egg whites
 1 tablespoon skim milk
 3 cups corn flake cereal, crushed
 Salsa (optional)

Preheat oven to 350 degrees. Cut each pepper in half lengthwise. Remove seeds and membranes. Press garlic. Add cream cheese, cheddar cheese, mayonnaise, and oregano, mixing well. Fit Easy accent recorater with open star tip and fill with cream cheese mixture. Pipe about 1 tablespoon mixture into each pepper half to fill. Highly whisk egg whites and milk together using 10ö whisk. Finely crush corn flakes in sealed plastic bag using pizza roller. Dip each pepper half into egg mixture, then into corn flake crumbs to coat. Place pepper halves, filled side up, on 13ö stone. Spray peppers with vegetable oil. Bake 30 minutes or until peppers are tender.

2009 Late Night Snack

Chex Mix

1 box crispix
 ½ box wheat chex
 ½ jar dry roasted peanuts
 1 box cheezits
 1/3 box plain cheerios
 12 oz canola oil
 3 T worchestershire sauce
 2 ½ -3 t Tabasco
 3T garlic powder
 3T lawryø seasoned salt

Mix all dry ingredients in roasting pan. Mix oil and seasonings together and pour over dry ingredients stirring constantly. Bake at 225 degrees for 1 ½ hours, stirring every 15 minutes. Turn out on paper towels to cool.

Creek Balls

Crush 1 box oreos. Mix in 1 8 oz block of cream cheese and refrigerate for 1 hour. Mold into balls. Dip in 20 oz melted white almond bark.

Salsa

2 serrano peppers
 8 jalapeno peppers
 1 large strong white onion
 1 bunch of cilantro
 Juice from 3 ½ lemons
 2 8 oz can diced tomatoes
 1 28 oz can crushed tomatoes
 4 ½ oz jar minced garlic
 2t salt

Combine in a food processor and mince.

Winning Bean Dip

2 cans refried beans
 8 oz cream cheese
 1 small can diced green chilies
 ½ c shredded cheddar cheese

Mix together and heat.

Homemade Salsa with a Twist

5 diced onions
 1 c qualepenos (seeded and diced)
 4 c bell peppers mixed colors (seeded, diced, or pureed)
 1T sugar
 1T salt
 1 ½ T cayenne pepper seasoning
 3 small cans tomato sauce
 1 large poblano pepper (seeded, diced, or pureed)
 6 annehein peppers (seeded, diced, or pureed)
 7-8 chili peppers (seeded, diced, or pureed)
 2 habenero peppers (seeded, diced, or pureed)
 2 lemons (peeled, seeded, and pureed)
 2T lemon juice

IMPORTANT NOTE: You must wear cooking gloves as not to get hands blistered from peppers.

Place all ingredients in large stove top cooking pot; bring to hard boil over medium-high heat stirring continuously until it thickens. Reduce heat and boil for 30 minutes. Meanwhile, prepare jars and lids by placing a rack to the bottom of a water canner, carefully place your jars inside and pour water over them. Heat the water but do not boil it. Be sure water covers the jars and covers them; keep jars hot until you are ready to use

them. In a small sauce pan, place the flats (lids) for use as well. Working with one jar at a time, carefully fill jars with funnel until half inch headspace is left. Remove air drops, place flat on, then ring be sure to close tightly but do not break jar. Place jar in canning pour water over until covered like before. Then gradually heat the water until boiling. Once boiling starts, set timer for five minutes; carefully remove with jar lifter and place on dry towel laid out on counter or table. Cool and store.

Yippe!! Dipee!!

Cream together:

2 tubs caramel apple dip

2 8 oz pkg cream cheese

Stir in:

1 16 oz mini chocolate chips

1 8oz finely chopped pecans

Refrigerate until ready to serve. Serve with fresh fruit slices of graham crackers.

Dawn's Salsa

6 large Roma Tomatoes chopped

½ large onion chopped

¼ c bell pepper chopped

2 jalapeno pepper seeded and chopped

Juice of 1 lime

1 t salt

1 t garlic salt

½ t cumin

½ t mrs. Dash

2 T cilantro

1 T seasoned salt

Mix all together; let stand in fridge for a few hours.

Peanut Butter Cornflake Cookies

1 c sugar

2 ¼ peanut butter or dark chocolate peanut butter

4 c cornflakes

1 c light corn syrup

In a large pot combine sugar and corn syrup over low heat and stir until dissolved.

Remove from heat and stir in peanut butter. Stir in cornflakes and drop by spoonfuls onto wax paper or cookie sheet and cool. Makes 2-2 ½ dozen.

Cinnamon Chips

Flour tortillas
 Cinnamon
 Sugar
 Hot fudge sauce

Cut flour tortillas into eighths and fry. Place in a bowl of cinnamon and sugar and shake to cover. Drizzle with hot fudge sauce and serve with vanilla ice cream.

Rocky Road Cookie Bars

Chocolate chip cookie
 1 c butter
 $\frac{3}{4}$ c firmly packed brown sugar
 $\frac{1}{4}$ c granulated sugar
 1 t vanilla
 1 large egg
 $\frac{1}{2}$ t baking soda
 2 c flour
 1 pkg chocolate chips

Chocolate frosting:

$\frac{2}{3}$ c cocoa
 1 stick butter
 1 t vanilla
 $\frac{1}{3}$ c milk

Cream together butter and both sugars, add in eggs, vanilla, soda and beat. Stir in flour and then chocolate chips. Spread in a 9x13 baking dish and bake at 375 degrees for 10-15 minutes. Top with 1 bag of small marshmallows and drizzle with chocolate frosting.

Cinnamon Rolls

1 pkg dry yeast
 3 T sugar
 1 c warm water
 2 T oil
 1 egg
 1 stick butter
 1 t salt
 $3\frac{1}{2}$ c flour
 1 T cinnamon mixed with $\frac{3}{4}$ c sugar

Glaze topping:

1 c powdered yeast
Can milk to thin

Dissolve yeast in warm water. Add sugar, salt, oil and beaten egg. Add flour and mix. Put in large lightly greased bowl. Let rise until doubled. Melt butter. Roll out dough on lightly floured board. Brush on melted butter and sprinkle with 1/2 sugar and cinnamon. Rollup and cut with sharp knife. Place on greased pans. Let rise until doubled. Bake at 325 degrees until light brown. Ice with glaze and serve warm.

Breakfast Bubble Bread

24 frozen dinner rolls
1 c packed brown sugar
1 small pkg butterscotch pudding mix
1/4 c sugar
1 t cinnamon
1/2 c chopped pecans
1/2 c melted butter

Arrange frozen rolls in bundt pan. Sprinkle with mixture of brown sugar and dry pudding mix. Sprinkle with mixture of sugar and cinnamon. Top with pecans. Pour melted butter over all. Let rise uncovered overnight. Bake 350 degrees until golden brown. Let stand in pan for 10 minutes.

Strawberry tornado

1 box german chocolate cake mix
1 stick of butter
1 8 oz cream cheese room temperature
1 box powdered sugar
1 pint of strawberries
32 oz of whipped cream

Mix cake as box directions. Place in greased pan. Mix butter and cream cheese until creamy. Add powdered sugar, place mix on top of cake mix. Bake at 350 degrees for 30-40 minutes.

Taffy dip

3/4 c brown sugar
1/4 c sugar
8 oz cream cheese softened
2 T vanilla

Blend well. Chill if desired

Crumbly apple cobbler

4 c peeled and sliced apples
 1 c sugar
 2 t cinnamon
 ¼ c flour

Combine apples, sugar, cinnamon, and flour and place in a 9ö pie plate or 8ö square pan.

Crumb topping:

½ c butter softened
 ¾ c sugar
 ¾ c flour

Combine in blender or by hand until it becomes crumbs. Spread over top of apples. Bake at 350 degrees for 1 hour until done and lightly browned. Serve with ice cream or cool whip if desired.

Deer Jerky

1 lb ground deer meat
 1 T salt
 1 t pepper
 1 t paprika
 ½ t crushed red pepper flakes

Mix all ingredients thoroughly. Use öjerky workö to make strips. Dry for 5 hours in a dehydrator.

Berry Christian Crunch

1 super size bag captain crunch cereal
 2 pkg almond bark (white)

Melt almond bark as directed on package. Pour cereal into melted chocolate and toss until well coated. Drop by spoonfuls onto wax paper. Let firm up before serving. Yields 5 dozen.

Spidey Nighty Bars

4 c cheerios
 2 c rice krispies
 2 c dry roasted peanuts
 2 c plain m&ms

4 T butter
 1 ½ pkg marshmallows
 1 c peanut butter

Stir cheerios, rice krispies, peanuts, and m&ms. Cook butter, marshmallows, and peanut butter on low heat until melted. Mix cereal mixture with butter mixture. Spread in lightly greased 9x13ö pan.

Brownie Goody Bars

6 betty crocker brownie mix
 6 cans betty crocker whipped frosting, vanilla
 4 ½ c pecans, chopped
 18 c rice krispies
 6 c peanut butter, creamy (can substitute with marshmallow cream)
 6 pkg chocolate chips

Bake brownies according to instructions (line pan with foil for easier cutting). Let cool completely. Frost brownies and sprinkle with pecans. Refrigerate while making cereal mixture. Melt peanut butter and chocolate chips over low heat. Pour over cereal in large bowl and evenly coat. Spread over frosted brownies. Keep cool until serving.

Breakfast Casserole

4-6 leftover baked potatoes (cubed)
 1 dozen eggs scrambled
 Cooked sausage crumbled
 Cooked bacon crumbled
 Shredded cheese
 Salt and pepper to taste

In 9x13 pan layer potatoes, salt and pepper to taste. Layer in sausage, bacon, and top with cheese. Bake at 350 degrees until cheese is melted.

Strawberry-Banana Sundae Pizza

1 pkg refrigerated sugar cookie dough
 1 pkg cream cheese softened
 1 container frozen whipped topping thawed
 2 bars milk chocolate candy
 2 medium bananas sliced
 1 can pineapple tidbits, drained
 ½ c strawberry ice cream topping

Preheat oven to 350 degrees. Lightly sprinkle pan with flour. Shape cookie dough into a ball in center of pan. Using lightly floured roller, roll out dough to a 14 inch circle, about

¼ inch thick. Bake 16-18 minutes or until lightly golden brown. Cool 10 minutes. Carefully loosen cookies from pan and cool completely. In bowl, microwave cream cheese on high 30 seconds or until softened; whisk until smooth. Add whipped topping; whisk until smooth (mixture will thicken). Spread cream cheese mixture over cookie to within ½ inch of edge. Coarsely chop chocolate bars. Sprinkle chocolate over pizza. Arrange bananas and pineapples over pizza. Spoon strawberry topping evenly over fruit.

Kansas Redneck Cinnamon Popcorn

Microwave popcorn
Hot tamales

Make popcorn per box instructions. Mix in candy. Instruct redneck eaters to eat together for maximum taste.

Fruit Dip

1 lg bottle marshmallow cream
1 8oz package cream cheese

Set cream cheese out to soften, and use hand mixer to blend. Let sit in fridge until chilled, serve with any fruit.

Spicy Pretzels

2 pkgs Hidden Valley Ranch dressing mix
2 tsp red pepper
1 T Garlic Salt
1 T Lemon pepper
1 ½ cups oil

Mix ingredients and pour over 2 lbs of small pretzels. Mix thoroughly. Pour spicy pretzels on wax paper and allow to dry

Crispix Bars

1 box of crispix cereal
5 snickers bars
1 stick of butter
1 large bag of mini-marshmallows
1 c mini chocolate chips

Melt butter and three snickers bars. When melted start adding marshmallows a little at a time. When that is all mixed, start adding cereal a little at a time. When all mixed add the other two snickers bars (cut into bite size) and one cup of chocolate chips. Pour mixture into a 9x13 pan (greased) and wait about 30 minutes to cut into squares.

Cheesy Pizza Monster

1-3 section yeast
 2 c warm water
 1 c milk
 1/3 c sugar
 1 ½ t salt
 9-10 c flour

Using a big steel or plastic bowl prepare the starter. Place yeast in bowl. In separate pan, heat water and milk until warm. Add sugar and salt to water/milk mixture. Stir to dissolve; then add to bowl with yeast and mix. While stirring gradually add in 2 cups of flour. Allow starter to rest 5-10 minutes gradually add 4 cups of flour to starter until dough begins to pull away from bowl. Knead into a ball. Add flour as needed to form ball. Cover and let rise until double in size. 30 minutes-2 hours. Punch down; lay on floured surface knead out spray ½ sheet pan lightly with pam. Should be thicker than pizza dough. Apply pizza sauce with seasonings. Top with cheese. Bake at 350 degrees for 25 minutes until done.

Easy Pizza Crust

For each 16ö pizza:

1 pkg rapid rise yeast
 1 t white sugar
 1 c warm water
 2 ½ c bread flour
 2 T olive oil
 1 t salt

Pre heat oven to 450 degrees. Dissolve yeast in water with sugar. Let stand until creamy about 10 minutes. Measure flour and salt into a bowl. Make a well in the center of flour. Pour yeast mix in along with oil. Mix until smooth. Turn out and knead for 3-4 minutes. Form a smooth ball. Coat in cooking oil and let rest for 5 minutes. Transfer crust to pizza pan coated with cooking spray and dusted with corn meal. Press to edge from center out. Prebake at 450 degrees for 10 minutes or top and bake 15-20 minutes.

Toppings:

White Alfredo Florentine:

½ c easy alfredo sauce
 Parmesan
 Dust with garlic powder
 Spinach
 Mushroom slices
 1 lb mozzarella

Veggie:

½ c ragu pasta sauce
 1 t oregano
 ½ c parmesan
 1 lb mozzarella
 Bel pepper
 Onion
 Olives
 Broccoli
 Tomato
 Mushrooms

Ham:

½ c ragu pasta sauce
 1 t oregano
 ½ c parmesan
 1 lb mozzarella
 ham

2009 Desserts

Bartlesville Butterfinger Cake

6 Devils food cake mixes
 6 cans sweetened condensed milk
 6 jars caramel ice cream topping
 18 butterfinger candy bars
 3 large 16 oz with 3 small 8 oz tubs cool whip

Prepare cake mixes according to directions. Bake 2 mixes in 3ö counter pans. Poke holes with end of wooden spoon in cake while warm. For each counter pan pour 2 cans of milk into holes. Then pour 2 jars of caramel ice cream topping (remove lid and microwave to soften). Crumble 5 butterfingers over top of cake. Frost cake with 1 large and 1 small container of cool whip; garnish with 1 candy bar. Refrigerate overnight.

Chocolate Heath Cake

1 chocolate cake mix
 1 can sweetened condensed milk
 1 jar caramel sundae topping
 1 large cool whip
 1 bag Heath chips

Bake cake as directed on box. While still hot, use a straw or wooden spoon and poke holes all around the cake. Pour condensed milk and caramel all over it. Let completely cool. Cover with cool whip. Sprinkle with a whole bag of heath chips on top. Refrigerate until ready to serve.

Choco-Peanut Butter Dream

2 small boxes chocolate instant pudding
 3 ½ c cold milk
 1 8 oz pkg cream cheese softened
 1 c creamy peanut butter
 2 c powdered sugar
 4 c heavy whipping cream
 Crushed peanuts (optional)
 Chocolate syrup (optional)
 3 graham cracker crusts

Prepare pudding as directed for pie on box. Put equal amounts into crust and chill. Combine cream cheese, peanut butter, powdered sugar and whipping cream. Beat together until smooth. Top pudding mixture and chill until firm. Serve topped with crushed peanuts and chocolate syrup. Makes 3 dishes.

Banana Split Cake

Yellow cake mix
 Strawberries
 Bananas
 Chocolate cake mix
 Cool whip
 Chocolate syrup
 Cherries
 Almonds

Mix yellow cake mix according to instructions adding 3 mashed bananas. Bake according to instructions. Mix chocolate cake mix and bake according to instructions. Cool. Spread a layer of cool whip or whipped topping on top of the chocolate cake. Top with sliced strawberries. Flip yellow/banana cake on top of chocolate cake; frost with whipped topping. Sprinkle almonds and top with cherries. Drizzle with chocolate syrup.

Blissful Bars

Preheat ovens to 350 degrees and grease two 9x13 pans. Prepare a family size box of brownie mix 4 packages according to directions substituting 2 cups of applesauce for the oil. Pour into pans. Mix the following and marble the brownie mix before baking. Cream together:

3 8 oz pkg cream cheese
 2 c sugar
 2T vanilla
 3 eggs

After marbling the brownie mixture with the cream cheese mixture, sprinkle on the following: 1 large bag of mini chocolate chips and 1 16 oz bag chopped pecans. Bake for 30-35 minutes or until center does not jiggle.

Ooey Gooey Chocolate Cake

1 pkg chocolate cake mix
 1 pt sour cream
 1 pkg instant chocolate pudding
 1 small bag chocolate chips
 $\frac{3}{4}$ c oil
 4 eggs
 1 c water

Spray crock pot with pam. Mix all ingredients then pour into crock pot. Cook on low for 6-9 hours. Serve with ice cream.

Banana Pudding

$\frac{1}{3}$ c flour
 $\frac{3}{4}$ c sugar
 $\frac{1}{4}$ t salt
 2 c rich milk
 3 egg yolks beaten
 1 $\frac{1}{2}$ t vanilla
 4 bananas
 Vanilla wafers

Mix flour, sugar, and salt. Mix eggs and milk, add to dry mixture. Cook over medium heat until thick and smooth. Cool until warm. Add vanilla. Layer vanilla wafers, bananas, and pudding ending with pudding. Crush some vanilla wafers finely and sprinkle over pudding.

Peach Cobbler

2 readymade pie crusts
 5-6 c of sliced peaches
 $\frac{3}{4}$ c sugar
 1 T flour
 $\frac{1}{4}$ c cinnamon
 2 T butter

Lay pie crusts on bottom of pan. Mix peaches, sugar, flour, and cinnamon together and pour over pie crusts. Put pieces of butter on top of peaches. Lay second pie crust on top. Spread with butter and sprinkle with cinnamon and sugar. Bake at 350 degrees for 30-40 minutes.

Banana Fluff Pudding

2 small boxes instant vanilla pudding
 2 c cold milk
 1 small can eagle brand
 1 small cool whip
 3 bananas
 Vanilla wafer cookies

Mix together pudding, milk, and eagle brand. Set aside for 5 minutes. Fold in cool whip. Add bananas. Layer in pan cookies and pudding. Top with cool whip.

Sundae Cake

Yellow cake mix
 Quart of vanilla ice cream
 Bananas
 Maraschino cherries

Prepare yellow cake as directed and place in freezer overnight. Ice top of cake with quart of vanilla ice cream. Place in freezer until frozen solid. When ready to serve, slice bananas on top of ice cream. Place maraschino cherries on top of bananas. Drizzle with chocolate and pineapple topping (or any topping you desire). Serve immediately.

Apple Dumplings

1 stick margarine
 1 ¼ c sugar
 1 t cinnamon
 4 granny smith apples
 Crescent rolls
 1 can Mountain dew

In a sauce pan melt margarine, sugar, and cinnamon. Core and peel apples. Roll each quarter apple in a crescent roll; place in a greased cake pan. Top with butter mixture then pour 1 can of mountain dew around the sides. Bake at 350 degrees for 45 minutes until golden brown.

Peanut Butter Cream Pie

Bake 2 pie shells or use graham cracker crusts.

8 oz cream cheese softened
 2 c powdered sugar
 Cool whip

Blend until fluffy with mixer. Add 1 ½ cups crunchy peanut butter. Mix with the above. Add 16 oz cool whip. Pour into shells and chill.

Chocolate Icebox Pie

1 graham cracker crust
 ½ c hot fudge dessert topping
 1 8 oz tub cool whip
 1 ¼ c milk
 1 pkg instant chocolate pudding mix
 1 pkg instant vanilla pudding mix

Remove 2 T fudge topping. Spoon remaining onto crust, spread, and add half of cool whip. Freeze for 10 minutes. Beat which whisk milk and both pudding mixes. Stir in remaining cool whip and put in crust. Freeze for 4 hours. Top with remaining fudge topping.

Sopapilla Cheesecake

1 ½ c sugar
 2 t vanilla
 1 t cinnamon
 2 cans crescent rolls
 2 pkg cream cheese
 1 stick butter

In a 9x13 pan spread out 1 can of crescent rolls on the bottom. Mix cream cheese, 1 cup sugar, and vanilla. Spread cream cheese mixture onto crescent rolls. Cover mixture with second can of crescent rolls. Heat butter, ½ cup sugar, cinnamon, and vanilla to a boil. Pour butter mixture onto top of crescent rolls. Bake at 350 degrees for 30 minutes or until golden brown.

Cherry Soda Cobbler

2 cans sugar free cherries
 2 boxes cake mix
 1 stick butter
 1 can pepsi

Put 1 box cake mix (dry) on bottom of cake pan. Pour 2 cans of cherries on top of cake mix top with second box cake mix over the top. Pour 1 can of soda on top and bake at 350 degrees until done.

Heath Bar Cake

1 box German Chocolate cake mix
 1 jar smuckers caramel ice cream topping
 1 can sweetened condensed milk
 1 tub cool whip
 Heath bars

Mix cake mix and bake according to package directions. While still hot, punch holes with meat fork. Pour over hot cake the sweetened condensed milk and caramel topping. Let cake cool. Spread with cool whip and sprinkle heath bars over all. Refrigerate until ready to serve.

Chocolate Éclair Cake

1 box graham crackers
 2 small boxes French vanilla pudding mix
 4 c milk
 1 12 oz tub of French vanilla cool whip
 1 tub chocolate fudge icing

Mix pudding and milk together. Fold in cool whip. In a 9x13 pan layer bottom of pan with graham crackers. Add half of pudding mixture. Add another layer of graham crackers, add rest of pudding mixture. Add another layer of graham crackers. Put chocolate fudge icing tub in microwave to melt. Pour over cake and spread. Refrigerate overnight.

Black Forest Cake

1 devil's food cake mix
 1 can cherry pie filling
 1 T almond flavoring
 2 T vanilla
 8 oz whipped topping
 1 pkg French vanilla instant pudding
 Chocolate sprinkles
 Maraschino cherries

Bake cake according to directions in 9x13 pan. Mix pie filling and almond flavor. While cake is still warm, poke top with fork and spread cherry pie filling over cake. While cake cools, mix pudding and vanilla flavoring. Fold in whipped topping. Spread mixture over cake, covering cherry pie filling. Decorate with chocolate sprinkles and maraschino cherries. Cover and refrigerate.

Cherry-Chip Limeade Cake

1 cherry chip cake mix
 ½ c water
 1/3 c oil
 3 eggs
 ½ can frozen limeade concentrate, thawed

Mix and bake as directed, adding additional time as needed.

Buttercream frosting:

2 sticks butter at room temperature
 5 c confectioners sugar sifted
 ¼- ½ c seven up
 1 T lime concentrate

Place butter in large mixing bowl. Blend until light and fluffy. Add sugar, seven up, and lime concentrate. Blend with mixture until sugar is incorporated for 1 minute. If too stiff, add more seven up about 1 T at a time.

Best Ever Chocolate Layer Cake

2 pkg semi sweet baking chocolate
 2 pkg chocolate cake mix
 2 pkg chocolate instant pudding and pie filling
 8 eggs
 2 c sour cream
 1 c oil
 1 c water
 2 8 oz tubs of frozen whipped topping
 1 ½ t almond extract
 1 pkg sliced almonds

Preheat oven to 350 degrees. Spray 3 12 inch cake pans with cooking spray. Chop 4 of the chocolate squares and set aside. Beat cake mix, eggs, sour cream, 1 t of almond extract, oil, and water in a large mixing bowl on low speed until moistened. Beat on medium speed for 2 minutes. Stir in chopped chocolate. Spoon mixture equally into prepared pans. Bake 35-40 minutes or until wooden toothpick inserted in centers comes out clean. Cool in pans on wire racks for 10 minutes. Loosen cakes from sides of pans and invert onto racks, gently remove pans and cool cakes completely.

Place frozen whipped topping and remaining chocolate squares and remaining 1/2 t almond extract into microwavable bowl. Microwave on high for 1 ½ minutes or until chocolate is completely melted and mixture is smooth, stirring after 1 minute. Let stand 15 minute to thicken. Place 1 layer on serving plate, spread small amount of frosting on

layer, top with second layer and repeat. Spread top and sides of cake with remaining frosting, garnish with sliced almonds.

Orange Brownies

1 ½ c flour
 2 c granulated sugar
 1 t salt
 1 c butter, softened
 4 eggs
 2 t pure orange extract
 1 t orange zest

Pre heat oven to 350 degrees. Grease a 9x13 pan. Stir together flour, sugar, and salt. Add butter, eggs, orange extract, and orange zest. Beat until well blended. Bake for 30 minutes or until light and golden brown. Allow to cool and pierce with a fork. Spread frosting.

Orange cheese frosting:

1 8 oz pkg cream cheese
 4 T butter
 1 lb powdered sugar
 2 T orange zest
 2 T orange juice

Whip butter and cream cheese together. Add powdered sugar gradually until all combined and smooth. Beat in orange zest and juice. Spread over brownies.

Chocolate Pie

Double pie crust:

2 c flour
 1 t salt
 2/3 c plus 2 T shortening
 6 T ice cold water

Cut shortening into flour and salt; add water until dough cleans sides of bowl. Roll out on floured counter and put into cake pan. Cook at 475 degrees until lightly browned.

Filling:

3 c sugar
 2/3 c corn starch
 2/3 c cocoa

2 dashes of salt

Combine in saucepan 3 c water a little at a time until cocoa and sugar is dissolved. Bring to large bubble boil. Boil for 1 minute. Stir mixture large spoon at a time in to a bowl with 3 beaten egg yolks. Beat, add more mixture, beat, until half is in egg mixture, return to pan, stir, put back on stove. Bring back to a boil. Boil for 1 minute. Remove from heat. Add 5 tablespoons of butter and 2 tablespoons of vanilla. Stir until well mixed. Pur into pan with crust.

Topping:

1 pint whipping cream

Whip until starts to stiffen. Add 2 teaspoons vanilla and 1 cup of sugar. Beat then cover top of pie filling.

Oreo mint truffles

1 pkg chocolate sandwich cookies

8 oz cream cheese softened

16 oz chocolate candy coating

½ c chopped andes mints

Crush cookies to fine crumbs in food processor. Add cream cheese; mix until well blended. Stir in mint pieces. Roll cookie mixture into 1 inch diameter balls. Chill until firm. Dip the balls in chocolate and place on wax covered baking sheet. Refrigerate until serving.

Strawberry Jello Shortcake

1 white cake mix

1 tub of cool whip

1 ½ box strawberry jello

2 c sliced strawberries

Lightly pam bottom of cake pan, baking cake as directions. Let cool completely. Using a table fork, pierce holes all over cake. Mix jello as per directions and pour evenly over cake, allowing jello to soak into cake. Cover tightly with foil and refrigerate for 3-5 hours. Top with cool whip topping and garnish with strawberries.

Cream filled chocolate cupcakes

1 pkg devil's food cake mix

2 t hot water

¼ t salt

1 jar marshmallow cream

½ c shortening

1/3 c confectioner's sugar
 1/2 t vanilla extract

Ganache frosting:

1 c semisweet chocolate chips
 3/4 c heavy whipping cream

Decorator frosting:

2 c confectioner's sugar
 2-3 T milk

Prepare and cook cupcakes according to package directions. Cool 5 minutes and remove to wire rack to cool completely. For filling, in a small bowl, combine water and salt until salt is dissolved. Cool. In a small bowl, beat the marshmallow cream, shortening, confectioner's sugar and vanilla until light and fluffy; add the salt mixture. Cut a small hole in the corner of a plastic bag; insert round pastry tip. Fill the bag, with cream filling. Push the tip halfway into cupcake and fill each one with a small amount of filling. In a heavy saucepan, melt the chocolate chips with cream; stir until smooth. Cool. Dip cupcake tops into frosting; chill for 20 minutes. Beat confectioner's sugar and milk for decorator frosting. Put into plastic bag and cut a small hole in the corner. Pip on top of cupcakes for the swirl design. Store in refrigerator. Yields 24 cupcakes.

Three Layer Brownie

6 lbs of pioneer brownie mix
 3 c smooth peanut butter
 8 c powdered sugar
 3/4 c milk
 24 oz semi sweet chocolate chips
 Chopped nuts (optional)
 18x28 pan

Prepare brownie mix according to package. Bake. Allow brownies to cool. Mix peanut butter, powdered sugar, and milk with mixer. Melt butter and chocolate chips in microwave. Spread peanut butter mixture over cooled brownies (before melting chocolate). Spread melted butter and chocolate chips mixture on top. Top with nuts.

Dirt Cake

3 c milk
 2 small vanilla pudding
 1 t vanilla
 1 8 oz cream cheese
 1/2 c butter

1 c powdered sugar

Mix together milk, vanilla pudding, and vanilla and let stand to thicken. Mix cream cheese, butter, and powdered sugar together. Fold in 8 oz cool whip. Add first mixture to second mixture. Line 9x13 in pan with half bag of crushed oreos. Layer with pudding mixture. Top with half bag crushed oreos.

Sopapilla Cheesecake

8 cans crescent rolls

8 8 oz cream cheese

6 c sugar

4 t vanilla

2 c butter melted

Topping:

2 c sugar

4 t cinnamon

Put two packages of rolls in the bottom of a large pan. Cream sugar, vanilla, and cream cheese together. Put this over the first layer of rolls. Cover that with the second layer of rolls (2 cans). Pour the melted butter over the top. Mix the topping sugar and cinnamon together and sprinkle over top. Bake at 350 degrees for 30 minutes.

Chocolate cherry mud cake

1 c sugar

1/8 t salt

3-4 T cocoa

1 c water

2 c flour

1 1/2 t baking soda

1 c mayonnaise

2 t vanilla

1 can cherry pie filling

1 stick butter

Powdered sugar to dust

Melt butter on stove. Pour cherry filling into pan. Mix all other ingredients. Pour over cherry filling then pour melted batter over that. Bake at 350 degrees for 35 minutes.

Falls creek pineapple cake

Cake:

6 yellow cake mixes

6 c water
 3 c melted butter
 18 eggs

Glaze:

1 lb brown sugar
 1 lb butter
 4 cans pineapple rings

Cake

Whisk all ingredients together. Pour into 4 13x9 metal pans sprayed with pam. Bake at 350 degrees until golden brown.

Glaze

Melt together brown sugar, butter, and pineapple juice (should be thick). Soak pineapple rings in the glaze for a few minutes. Place pineapple rings neatly on top of cake. Poke holes in warm cake and drizzle entire mixture over cake.

Butterfinger Blizzard

1 8 oz cool whip
 1 4 oz cream cheese
 4 2 oz butterfinger candy bars-crushed
 Vanilla wafers

Soften cream cheese and beat until smooth. Fold in cool whip. Fold in crushed butterfinger. Place a vanilla wafer in the bottom of a cup and fill with batter. Top with crushed butterfinger or chocolate curls. Refrigerate.

Carmel Delight

1 ½ c flour
 1 ½ sticks butter
 3 T sugar

1st layer:

1 8 oz pkg cream cheese softened
 2 c powdered sugar
 4 oz cool whip

2nd layer:

1 6 oz pkg instant vanilla pudding
 1 squirt bottle carmel ice cream topping

Grease 10x14 pan. Mix first 3 ingredients. Bake 20 minutes or until brown. Cool completely. Mix together first layer and spread on crust. Mix together second layer and spread on first. Cover with cool whip. Top with grated heath candy bars.

Strawberry Cake

1 box white cake mix
 4 eggs
 1 small box strawberry jello
 10 oz carton frozen strawberries (use ½ c)
 ¼ c water
 ¼ c oil

Icing:

½ bag powdered sugar
 ½ c butter
 Remaining strawberries

Preheat oven at 375 degrees. Mix all ingredients and beat thoroughly. Grease pan and watch closely while baking approximately 40 minutes. Don't overbake!

Icing:

Microwave butter to soften. Mix powdered sugar with butter. Add strawberries a little at a time. Don't use too much juice from strawberries. Spread icing over cake after it has cooled.

Peach Cobbler

1 yellow cake mix
 ½ c butter
 3 cans peaches
 ½ tsp pumpkin pie spice
 1 c brown sugar

Drain peaches and then empty into pan. Blend cake mix and butter. Sprinkle pumpkin pie spice and brown sugar over peaches, and then sprinkle cake mixture over peaches. Bake at 350 degrees until golden brown.

Olivet Cookies

1 c stick margarine
 1 c creamy peanut butter
 1 c brown sugar
 1 c white sugar

Mix together.

2 eggs
 1 t vanilla
 1 t baking soda
 ½ t salt
 2 ½ c flour

Mix and chill for one hour. Form into balls around a bite size snickers bar. Bake at 350 degrees for 10-12 minutes.

Chocolate Explosion

1 pkg oreos crushed
 1 pkg cream cheese softened
 1 pkg chocolate almond bark

Combine oreos and cream cheese until pastey or doughy. Form 1 inch thick balls. Put on wax paper and put in the freezer. Melt chocolate. Dip cold balls into chocolate and put on wax paper.

No Bake Fudge Cookies

2 c sugar
 ½ c milk
 ½ c margarine
 3 ½ T cocoa
 ¼ t salt

Mix above ingredients in a pan and stir as it comes to a boil. Boil for 2 minutes. Remove from the heat and add ½ cups peanut butter, 3 t vanilla, 3 cups quick oats. Crop by teaspoon onto wax paper.

Peach Cobbler

4 readymade piecrust
 1 peck fresh peaches
 1 ½ c sugar
 3 T corn starch
 ½ c water
 1 stick butter

Peel and chop peaches. Mix corn starch with water. Add to peaches. Stir in sugar. Put 2 pie crusts in bottom of 4 quart glass pan. Add peach mixture, butter, and chopped cover

with 2 pie crusts. Sprinkle sugar on top. Cook at 350 degrees for 45 minutes or golden brown.

Brenda's Chocolate Cake

4 c. sugar
 1 c. cocoa
 1 tsp. salt
 2 c. buttermilk, (or white milk with 4 T. Vinegar)
 4 cups flour
 4 tsp baking soda
 2 cups vegetable oil
 4 eggs

Mix all together, when mixed well, add 2 cups of hot water. Mixture will be thin. Spray pans with Pam spray, and bake for approximately 40 minutes at 350 degrees in two 9X13 pans. Poke holes in cake before icing.

Jello Cake

1 box of white cake mix
 1 sm pkg of strawberry jello
 1 lg tub of whipped cream

Bake cake in a 9x13ö pan according to instructions and cool. Poke holes in rows on the cake, and pour the warm jello mix onto the cake and chill for 2 hours. Spread whipped cream and store inn refrigerator.

Worms and Dirt

1 sand bucket with the shovel
 12-15gummy worms
 1 large tub of whipped cream
 1 pkg of oreo cookies
 1 lg package of chocolate pudding

Layer whipped cream (2 layers), and chocolate pudding (2 layers), layer crumbled oreos (2 layers). Top with gummy worms amongst the crumbled oreos. Serve with a shovel.

Oreo Cheesecake

1 choco cookie crust
 1 c sugar
 1 tsp vanilla
 4 squares of semisweet chocolate (softened at room temperature)
 4 eggs
 20 oreo cookies (quartered)
 4 pkgs 8oz cream cheese

Mix sugar, vanilla, and cream cheese. Add chocolate, then add eggs. Take ½ of oreos. Fold into batter. Pour in crust. Top with the rest of oreos, and bake at 30 minutes until set.

Peach Cobbler

1 gallon peaches
¼ of corn starch with water make paste
4 cups brown sugar
4 sticks of sugar

Dough: (makes 10 cobblers)

4 quarts of flour
6 cups of Crisco
4 tablespoons lemon juice
2 tablespoons salt

Roll out dough on floured table, put bottom in the oven and brown.

Mix toppings together, put in brown flour. Roll crust out and cover peaches with crust and baste with butter. Cook until brown at 350 degrees

Chocolate Zucchini Cake

½ cup margarine
½ cup oil
1 ¾ cups sugar
2 eggs
2 tsp. vanilla
½ cup sour milk
2 ½ cups flour
½ tsp baking powder
1 tsp. baking soda
4 T cocoa
½ tsp cinnamon
2 cups shredded zucchini
1 cup chocolate chips
1 cup chopped pecans (optional)

Preheat oven to 350 degrees. Grease and flour Bundt pan. Cream margarine, oil, sugar, eggs, vanilla, and sour milk together. Beat well. Mix in flour, baking powder, baking soda, cocoa, and cinnamon. Add zucchini and mix well. Pour in Bundt pan. Sprinkle with chocolate chips and chopped nuts. Bake at 350 degrees for 45 to 50 minutes. When cooled, it can be topped with chocolate glaze.

Glaze:

1 ½ sq unsweetened chocolate
2 T margarine
1 ½ c. powdered sugar
1 tsp vanilla

3 T Boiling water

Melt chocolate and margarine over low heat, stirring constantly. Remove from heat, stir in powdered sugar and vanilla, until crumbly. Blend in boiling water. Then add enough water (about 2 tsps. 1 tsp at a time to form a medium glaze our pouring consistency. Pour quickly over top of cake.

Brownie Surprise Cupcakes

2 Boxes fudge brownie mix

1 Package of Snicker Bar Minis and/or 1 package of mars bar minis

Use either homemade or store bought icing if desired

Place cupcake paper liners in each cup, spray with pam

Follow directions for the brownie mix, and Fill each cup at least ½ full with brownie mix
Take one snickers bar and push down into each up (Brownie mix should form over candy) Follow all cooking directions on the box. Remove cupcakes and place on rack to cool. Depending on your taste or event, use butter cream white icing.

Strawberry Dessert

1 angel food cake

1 large container frozen strawberries

1 large strawberry jello

2 containers cool whip

Stir jello into 1 cup boiling water, add frozen strawberries and stir until defrosted. Place in fridge until soft set. Tear up angel food cake into pieces and put in bottom of 13x9 pan. Pour semi set jello mix over top. Add cool whip to top of jellow mix and spread to cover. Refrigerate until cold.

Easy Strawberry Fluff

Crust:

12 honey grahams finely crushed (about 2 c)

6 T margarine melted

¼ c sugar

Mix graham crumbs, margarine and sugar; press into bottom of 9x13 pan. Refrigerate while preparing filling.

Filling:

4 6 oz low fat yogurt-strawberry

4 3 oz jello-strawberry

4 8 oz cool whip topping

Mix yogurt and jello until jelly is dissolved and well blended. (add no water) Fold in cool whip and spoon over crust; cover and refrigerate 4 hours until firm. Prior to serving garnish with strawberries. Store in refrigerator.

Pineapple Delight

2 c brown sugar
 1 8 oz can sliced pineapple
 ½ c sweet butter
 1 duncan hines pineapple cake mix
 Maraschino cherries

Melt butter in 9x13 pan. Then add brown sugar and mix. Drain pineapple juice and set aside for use in cake. Place pineapple slices on brown sugar with a maraschino cherry in each slice. Mix cake according to directions, except use pineapple juice with water for required liquid. Bake at 350 degrees for 43-48 minutes; let set 5 minutes; then invert on flat surface.

Tiramisu

1 vanilla cake mix
 1 1/3 c water
 2 T vegetable oil
 1 t pure vanilla

Cake:

Bake at 350 degrees in 2 9x13 pans for thin layers. Bake until golden brown. Alternate method: bake in 9x13 for 30 minutes at 350 degrees and split into layers after cool.

Syrup:

2 c strong coffee
 1 c maple syrup
 1 t rum flavoring

Poke holes in cake with straw and pour syrup evenly over layers.

Topping:

1 ½ c sour cream
 16 oz cream cheese
 ½ c maple syrup
 32 oz whipped cream topping

Beat cream cheese until fluffy. Blend in maple syrup and sour cream until smooth. Fold in whipped topping. Spread on syrup soaked cakes. Chill at least 15 minutes. Just before serving dust with sifted cocoa.