

Late Night Snacks

Cheerio Treats

3 T Butter or margarine
1 pkg. (10 ½ oz.) Miniature Marshmallows
½ cup peanut butter
5 cups Cheerios
1 cup Plain M&M's

Place the butter and marshmallows in a large microwave safe bowl. Microwave, uncovered on high for 2 minutes or until puffed. Stir in the peanut butter until blended. Add the cereal and M&M's, mix well. Spoon into a greased 9"x13" pan. Press down gently. Cool slightly before cutting. Yields 15 servings.

Funnel Cakes

2 beaten eggs
1 ½ cups milk
2 cups flour
1 tsp baking powder
½ tsp salt

Combine eggs and milk. Sift together flour, baking powder and salt. Add egg mixture-beat well. Mixture should flow easily through funnel. Heat oil to 360 degrees and pour mixture through funnel into oil and cook until golden brown. Enjoy!

Cinnamon Rolls

3 ½ c. flour
1 pkg. yeast
1 c. warm water
1 c. egg
2 tbsp oil
3 tbsp sugar
1 tsp salt

Mix warm water with yeast; stir well. Add egg, oil, sugar and salt, mix. Add flour. Knead together then let rise to double in size. Roll out ½ of dough ball, melt a stick of butter and pour some onto rolled out dough, sprinkle with cinnamon and sugar. Roll dough up, cut into slices and place on cookie sheet. Let it rise to double in size. Repeat with 2nd dough ball. Bake at 400 degrees until light brown. Ice with powdered sugar and milk icing.

M&M Pizza

¾ c. oleo
1 c. sugar
1 egg
1 tsp vanilla
½ tsp baking soda
1 ½ c. flour
¼ c. cocoa
¼ tsp salt
¼ c. + ½ c M&Ms
½ c. nuts
¼ - ½ c. chocolate chips
½ - 1 c. mini marshmallows

Mix oleo, sugar, egg and vanilla. Add soda, flour, cocoa, and salt. Mix well. Add ¼ c. M&Ms, nuts and chips. Mix well. Spread dough on foil covered pizza pan. Sprinkle ½ c. M&Ms on top before baking at 350 degrees for 15 minutes. Sprinkle marshmallows over top and bake 3-5 minutes until marshmallows are melted.

Strawberry Cream Cheese Braid

Basis Sweet Dough:

3 c. flour
¼ c. sugar
1 pkg yeast
½ tsp salt
¼ c. water
½ c. milk
½ c. margarine

Mix 2 c. flour, sugar, yeast and salt. Heat milk, butter, and water to 120 degrees. Add to dry mixture. Beat until moistened. Add egg and remaining flour. Beat smooth shape into ball. Do not knead. Cover. Let rest 10 minutes.

8 oz cream cheese
¼ c sugar
1 tbsp margarine
1 tsp lemon juice
1 c. strawberry jam

Mix cream cheese, sugar, butter, and lemon juice until smooth. Spread on dough and braid. Cook at 375 degrees for 20 minutes.

Turtle Cake

Fudge marble cake mix
6 fun size chocolate bars
Creamy home-style cream cheese frosting
Green food coloring
Almonds
M&Ms
White chocolate chips

Make it look like a turtle!

Patsy's Fried Pies

5 cups flour
1 tsp baking powder
1 tsp salt
1 cup Crisco
2 eggs
1 large can evaporated milk (I use Milnot)

Mix flour, baking powder and salt together. Cut Crisco into the flour mixture until the size of peas. Beat eggs with fork and add evaporated milk. Add milk mixture to the flour mixture and mix well. Refrigerate until chilled. Pinch off balls about the size of walnuts. Roll out to a circle and add fruit filling. I add at least a tablespoon or more. Fold over edges together and seal. Deep-fry in vegetable oil until golden brown. We use an electric skillet that is set at 400 degrees. Drain well. Ice the top with a confectioners glaze made from powdered sugar, vanilla and evaporated milk.

Fruit Dip and Fruit

Fruit dip:
½ marshmallow crème
½ cream cheese

Serve with assorted fruits.

Chicken Cheeseball

2 (8oz pkgs.) cream cheese
1 (1oz pkg) Hidden Valley Ranch Dressing mix
1 (5oz can) chicken

Mix all together and place in a bowl lined with Saran wrap. Refrigerate until set. Then turn out on a plate and place crackers around it. So Good! (You can add pecans if you want)

Graham Cracker Bars

1 stick oleo
1 stick real butter
½ cup sugar
Cinnamon Graham Crackers
Chopped pecans

Line a cookie sheet with foil. Lay graham crackers end to end on cookie sheet. Sprinkle pecans in graham crackers.

Bring the butters and sugar to a full boil. Spoon mixture over graham crackers. Bake at 350 degrees for 10 minutes.

Chocolate Chip Cheeseball

1-8oz cream cheese, softened
½ cup butter softened (real butter)
¼ tsp vanilla
¾ cup powdered sugar
2 Tbsp. brown sugar
¾ cup mini chocolate chips
¾ chopped pecans

Beat first 3 ingredients until fluffy, add sugars and beat until well combined, stir in chocolate chips. Cover with Saran Wrap and refrigerate. Shape into ball. Roll in pecans. Serve with graham crackers.

Dessert Enchiladas

180 flour tortillas
3 #10 cans of pie filling: Apple, Cherry, Peach, etc.

Spray baking pans with Pam. Put 1/8 cup of pie filling in each tortilla. Roll up tortillas and put on pans.

Syrup:
2 cups butter
2 cups brown sugar
2 cups white sugar
2 cups water

Heat in sauce pan until melted. Pour over tortillas. Sprinkle nutmeg and cinnamon to taste. Bake at 350 degrees for 20 minutes.

Yield: 180 tortillas

Desserts

Triple Chocolate Strawberry Cake

Ingredients:

1 box chocolate cake mix
+ ingredients listed on box
1 16 oz tub chocolate icing
1 2 lb bag powdered sugar
1 c. Crisco
½ cup ice water
1 tsp vanilla
Dash of salt
½ c. cocoa
1 pkg. fresh strawberries

Mix and bake cake as directed on box. Cool. Mix together: powdered sugar, Crisco, water, vanilla, and salt. Beat with heavy duty mixer 5 min. Ice cake with icing, sides only. With pastry bag and #32 tip, pipe reverse shells around top and bottom. Stand candy melts between each shell on border. Arrange strawberries on top of cake. Soften tub of chocolate icing in microwave and drizzle over cake and strawberries.

Sopapilla Cheesecake

2 pkg. crescent rolls
2 8oz pkgs. Cream cheese
1 c. sugar
1 tsp vanilla
1 stick butter
Cinnamon mixed with sugar about ¼ cup

Spread 1 pkg. crescent rolls on bottom on 9x13" pan. Mix 2 pkgs. cream cheese, sugar, and vanilla, spread mixture on top of rolls. Put second layer of rolls on top. Spread melted butter, cinnamon and sugar on top. Bake at 350 degrees for 35 minutes. Chill.

Candy Bar Pie

8 oz Cream cheese
8 oz Cool whip
4 Butterfingers (2.1 oz size)
1 Graham cracker crust

In a bowl, mix cream cheese until smooth. Fold in the whip topping. Add ¾ of the crushed candy bars to the mixture and stir. Spoon mixture into graham cracker crust and sprinkle with remaining candy bar crumbs. Chill 2-4 hours before serving.

Chocolate Birthday Cake

Put 2 cups sugar and 2 cups flour in mixing bowl. Melt ½ cup shortening, 1 stick margarine, 4 heaping tablespoons cocoa, and 1 cup water in a sauce pan. Pour over sugar and flour. Add 2 eggs, 1 tsp vanilla, and 2/3 cup soured milk. Pour into a 9x13 pan and bake at 350 degrees until inserted toothpick comes out clean.

Icing:

1 cup shortening

1 2lb bag powdered sugar

Water to right consistency

Vanilla and butter flavoring to taste

The All American Dessert

Prepare a package of red Jello

Prepare a package of blue Jello

Cool Whip

Angel Food Cake

Fresh Strawberries

Layer: Cubed blue Jello, Cool whip, Cake, Strawberries, Cool whip, Red Jello, Cool whip

Chocolate Éclair Dessert

Ingredients:

8 (3.4oz) packages instant vanilla pudding mix

4 cups confectioners' sugar

12 cups milk

4 (8oz) containers frozen whipped topping, thawed

4 (16oz) packages graham crackers

4 (16oz) containers chocolate frosting

In a large bowl, combine pudding mix and confectioners' sugar. Whisk in milk until mixture is smooth, then gradually fold in whipped topping.

Place a layer of graham crackers in the bottom of a 9x13 inch pan. Spread 1/3 of pudding mixture over crackers. Cover pudding with another layer on graham crackers. Continue layering until pudding mixture is gone. Cover last pudding layer with another layer of graham crackers.

Remove lid and seal from frosting and microwave at 20 second intervals, stirring between intervals, until frosting is pour able (about 1 minute). Spread frosting evenly over top layer of graham crackers. Refrigerate 24 hours before serving.

Orange Sherbet

Mix and freeze 2 cans of sweetened condensed milk and 2 liters of orange soda in ice cream freezer.

Chocolate Homemade Ice Cream (or Wendy's Frosty)

Mix together ½ gallon chocolate milk, 1 container Cool Whip, and 1 can sweetened condensed milk and freeze in a 4 quart ice cream freezer.

Kitty Litter Cake

1 spice German chocolate cake mix
1 white cake mix
2 large pkg vanilla instant pudding prepared
1 large pkg vanilla sandwich cookies
Green food coloring
12 small tootsie rolls
1 new kitty litter pan and scoop
1 kitty litter lining

Prepare cake mixes and bake according to directions (any size pans). Prepare pudding mix and chill until ready to assemble. Crumble white sandwich cookies. Color ½ crumbled cookies green. Crumble cakes. Mix cakes, pudding, and uncolored cookies. Place in lined litter box. Sprinkle colored cookies over top. Work tootsie rolls into desired shapes. Serve with litter scoop.

Chocolate Ice Cream Cake

Prepare a box of chocolate cake as directed. Pour batter into ice cream cake pan. Bake for approx. 35 minutes. Remove from oven and let cool. Put ice cream in center of cake. Frost cake.

Tif and Pat Apple Pie

4 cups apples, sliced – Peel if desired
1 cup sugar
¼ cup flour
1 tsp cinnamon
1 unbaked pie shell

Topping:

1/3 cup butter, softened
½ cup sugar
2/3 cup flour

Mix 1st 4 ingredients, place in pie shell. Mix topping ingredients together. To make a crumble mixture, sprinkle topping on top of pie. Bake at 375 for 50 to 60 minutes till done and topping slightly brown.

Lemonade Pie

1 12oz can frozen lemonade
1 12oz carton cool whip
1 can sweetened condensed milk
1 box graham crackers
¼ cup sugar
½ cup melted margarine

Preheat oven to 350 degrees.

Make graham cracker crust in 9x13 cake pan. Crust is 2 pkgs crackers crushed, mix in ¼ cup sugar and ½ cup melted margarine. Press into bottom of pan and bake 10 minutes and let cool.

Mix thawed lemonade, sweetened condensed milk, and cool whip. Spread into cake pan and freeze. (overnight is best) Makes 16-20 servings.

Chocolate/Caramel Poke & Pour Cake

1 Devil's food cake mix
1 16oz jar caramel ice cream topping
1 can Eagle Brand milk
1 lg Cool Whip
3-4 Heath candy bars-crushed

Mix and bake cake according to directions on the box. As soon as cake is baked, poke holes in the top of the cake. Mix caramel and Eagle Brand milk together and pour over cake. Cool cake and spread Cool Whip on cake top with crushed Heath candy bars. Keep refrigerated.

Pudding Cake

Crust:

1 cup flour
1 cup pecans
1 stick butter
-Bake till golden brown at 375 degrees. Cool.

Filling:

2 cups Cool Whip
2 cups powdered sugar
2 cream cheese pkgs.

Pudding:

2 small boxes chocolate
1 small box vanilla
3 cups milk
Cool whip on top and sprinkle with pecans.

Paradise Cake

3 cups flour
¾ tsp baking soda
½ tsp salt
2 cups sugar
2 tsp cinnamon
3 beaten eggs
1 cup melted butter or margarine cooled
2 cups mashed rip bananas
1 cup crushed pineapple, drained
2 tsp vanilla

Combine first 5 ingredients. Add eggs, butter, bananas, and vanilla. Mix only till dry ingredients are moistened. Fold in pineapple. Pour in sprayed or greased cake pan, 9x13. Bake in 350 degree oven for 30 minutes.

Dirt Cake

Mix 8oz cream cheese and ¼ stick oleo. Set aside. Mix 1 large instant vanilla pudding and 3 cups milk. Set aside for 5 minutes. Combine cream cheese and pudding along with 12 oz Cool Whip. 20oz Oreos crushed. Alternate cookies and pudding in 8 oz flower pot. Adding a few gummi worms ending with cookies and gummi worms on top.

Tortilla Delite

12-15 flour tortillas
2 cans of any flavor pie filling
1 stick margarine
1 cup sugar
1 cup water

Place ¼ cup pie filling in each tortilla and roll up. Place seam side down in a 9x13 pan. Repeat until pan is full. Mix together margarine, sugar, and water in a sauce pan. Boil until sugar is melted. Pour over tortillas. Let set for 30 minutes to 2 hours. Bake @ 350 degrees for 20-25 minutes. Sprinkle with a little cinnamon and sugar mixture.

Key-lime Pie

½ cup lime juice
1 can sweetened condensed milk
1 container Cool Whip
1 graham cracker pie crust

Mix all ingredients together and fill pie crust.

Side Dishes

Poppy Seed Biscuit Ring

1/3 c. melted butter
1 tsp poppy seed
1 tsp onion powder
1/2 tsp garlic powder
2 tubes biscuits

Combine butter, poppy seeds and garlic. Dip biscuits into butter mixture and stand up on end in bunt pan. Bake at 400 degrees until golden brown.

Dr. Pepper Rice

2 c. Dr. Pepper
3/4 tsp salt
1/2 tsp ginger
2 c. minute rice
2 Tbsp butter
1/2 c chopped pecans (toasted)

Combine Dr. Pepper, salt, ginger and butter. Bring to a boil and add rice. Let set for 15v minutes. Add pecans.

Refrigerator Rolls

1 pkg instant yeast (2 tbsp)
1 1/2 c. hot tap water
1 c. unseasoned lukewarm potatoes
2/3 c. sugar
2/3 c. shortening
2 eggs
1 1/2 tsp salt
6-7 cups bread flour

In large electric mixer bowl put 3 cups of flour, sugar, yeast, and salt. Turn on mixer, add shortening and potatoes. Then add the hot tap water and the eggs one at a time. Mix until well blended, stop mixer. (insert dough hooks now and add other 3 c. flour) In separate bowl add 3 cups flour then pour wet dough over flour and mix by hand until it feels good. Put into greased bowl and let rise (approx. 1 hour). Punch down and make rolls. Makes 48 nice size rolls.

Death Corn 5

The name is for the comfort this dish provides to those grieving and the number of ingredients. Mix: 3 pkgs yellow rice- cooked per direction without oil, 3 cans mexicorn, 3 cans cream of chicken soup, 3 sticks butter, and 3 cups shredded cheese. Put in 4 – ½ steamer trays. Cook at 350 degrees for 20 minutes. Top with cheese if desired. Cheese can be cheddar or pepperjack. Serves 24.

Cole Slaw Crunch

1 bag cole slaw mix
Green onions
2 bag Ramen noodles (chicken flavor)
Sunflower seeds
Shredded cheese
1 cup vegetable oil
1 cup sugar
¾ cup vinegar

Mix cole slaw mix, onions, noodles, sunflower seeds, and cheese in bowl. In separate bowl, combine oil, sugar, vinegar, and chicken packet. Dissolve in microwave. Pour over salad just before serving.

Doublicious Doublebake

Whip insides of baked potatoes with butter, garlic powder, onion powder, salt, pepper, shredded cheese, and evaporated milk. Spoon into potato shell and top with shredded cheese and bacon bits.

Jello Salad

1 small can crushed pineapple
1 small box lemon Jello
½ cup chopped celery
½ cup chopped pecans
1 small jar chopped pimentos
8oz cream cheese
1 cup Cool Whip

Heat pineapples and lemon Jello until boiling. Then cool. Mix celery, pecans, pimentos, and cream cheese. Add to pineapple mixture. Then add Cool Whip and mix well. Pour into bowl and chill until set. Good with meal or as a dessert.

Mac -N- Cheese

1 lb elbow macaroni

$\frac{3}{4}$ lb American cheese

4 Tbs. Margarine

Milk

Salt and Pepper to taste

Boil macaroni until done and drain. Stir margarine into the cooked noodles, add cheese and milk. Keep adding milk until you get the desired consistency. Salt and pepper to taste.

Chicken / Fish

Chicken Enchiladas

1 can cream of mushroom
1 can cream of chicken
¼ tsp pepper
½ cup picante
1 Tbsp chili powder
¼ tsp garlic
½ c. chicken broth
2 lbs chicken, cooked and shredded
12 tortillas
3 c. cheddar

Mix first ingredients in bowl, place ½-1 c. sauce in bottom of 9x13" pan. In each tortilla put ¼ c. cheese, ¼ c. sauce and ¼ c. chicken. Roll up and place in pan, seam side down. Pour excess sauce over top and bake, uncovered, for 20 minutes at 350 degrees. Sprinkle remaining cheddar over top and bake additional 10 minutes.

Chicken Enchiladas

1 medium onion, chopped
2/3 tbsp butter
2-3 chicken breasts, cooked and chopped
1 c. chicken broth
1 small can chopped green chilies
1 pkg. flour tortillas
1 can cream of mushroom soup
1 can cream of chicken soup
1 lb cheddar cheese

Brown onions in butter. Add soups, broth and chilies. Add pieces of chopped chicken and beat well. In large baking dish place a layer of cut up tortillas, layer of chicken sauce, and layer of grated cheese. Repeat layers. Bake in oven at 350 degrees for 30-45 minutes or until casserole is bubbling. Serves 6-8.

Boggs' Barbecued Spicy Wings

15 chicken wings fried like regular chicken. Drizzle sauce over wings, cook for 15 minutes. Wings should be sticky and crispy at once.

Chicken Enchiladas

1 lb Colby or jack cheese
4 Chicken breasts
1 doz. flour tortillas
1 can diced green chili
1 sm. can cream of mushroom soup
1 sm. can chicken broth
3 T. oil
2 T. flour
Garlic powder
Salt and pepper

Brown chicken in oil. Remove chicken and let cool. Brown flour in same pan until bubbly. Add in chicken broth until thickened. Mix in cream of mushroom soup, green chili and spices. Add water until desired thickness is reached. Shred chicken and cheese. Mix together with 1 cup of sauce. Fill each tortilla with chicken filling. Roll and place in pan. Top with sauce and cheese. Bake at 350 degrees for 30 minutes.

Turkey Lasagna

1 lb ground turkey
½ c. chopped onions
1 clove of garlic
1 can (8 oz) tomato paste
1 can (6oz) tomato paste
¾ c. water
¼ - ½ c. ketchup
1 tsp oregano
½ tsp Italian seasoning
¼ tsp crushed red pepper
1 tsp salt
Parmesan cheese
6-8 oz grated cheddar cheese
6-8 oz grated mozzarella cheese
Lasagna noodles

Brown turkey. Add onions, garlic, tomato sauce, water, ketchup and spices and cook for 1 hour. Layer in an 8"x8" pan, beginning with meat. Top with parmesan cheese. Put a layer of lasagna noodles, uncooked. Top with layer of cheddar and mozzarella cheeses. Add another layer of meat, parmesan cheese, noodles, and cheeses. Finish with another layer of meat and cheeses. Baked at 325 degrees until bubbly and noodles are soft (about 35 minutes).

Chicken Salad

4-6 chicken breasts

1 tbsp salt

1 tsp pepper

2 tsp Mrs. Dash

3 tbsp Ranch dressing mix

1 c. Mayonnaise (you can use more if you like)

Boil chicken in spices. Cool. Shred, add dry dressing mix and mayo. Serve with crackers or as sandwiches or stuffed in tomatoes.

Beef / Pork

Drip Beef

1 tbsp garlic salt
½ tbsp oregano
¼ tbsp rosemary
¾ tsp savory salt
2 beef bouillon cubes

Cover roast in crock pot and cover with water. Simmer for 8 hours. Shred meat after about 6 hours and remove as much fat as possible. Serve on roll with au jus.

Baked Lasagna

Ingredients:

1 lb ground beef
1 32oz jar spaghetti sauce
1 ½ c. water
Lasagna noodles

Mix together:

1 15oz ricotta cheese
1 12oz mozzarella cheese
½ c. parmesan cheese
¼ c. chopped parsley
2 eggs
1 tsp salt and
¼ tsp pepper

Brown ground beef and drain excess fat. Add sauce and water with ground beef and simmer. Combine remaining ingredients except lasagna for cheese filling. Pour 1 c. sauce on bottom of greased 13x9x2 inch pan. Layer 3 pieces of uncooked noodles over sauce, cover with 1 ½ c. of sauce. Spread ½ of cheese filling over noodles and sauce. Repeat layers of lasagna, sauce, and cheese filling. Top with layer of lasagna and remaining sauce. Cover and bake at 350 degrees for 55 to 60 minutes. Remove foil, bake about 10 more minutes. Allow standing 10 minutes before cutting.

Bacon Wrapped Smokies

1 pkg. little smokies
1 strip of bacon for every 3 smokies
Brown sugar
Toothpicks

Spray cookie sheet with Pam. Cut strips of bacon into thirds or lengths long enough to wrap around the smokie. Secure with toothpick. Place in cookie sheet and sprinkle with brown sugar. Bake at 350 degrees for 40-45 minutes. (I use kitchen scissors to cut the bacon) Enjoy.

Corn Bread Pork Chop Casserole

6-8 boneless pork chops (4oz each)
Small can mushrooms
2 tbsp flour
½ cup chicken broth
½ cup sour cream
1 tbsp shredded parmesan cheese
2 garlic cloves, minced
Pepper to taste
1 1lb box cornbread stuffing

Brown pork chops on both sides and set aside. Sauté mushrooms. Transfer mushrooms to a 9"x13" baking dish, sprayed with cooking spray. In a small bowl, combine flour and broth and broth until smooth. Stir in sour cream, parmesan cheese, garlic and pepper. Pour mixture over mushrooms. Top with pork chops, cover and bake at 350 degrees for 25 minutes. Sprinkle with stuffing. Bake 10 minutes longer.

Smoked Brisket

10-12 lbs brisket
½ cup vinegar
½ cup Worcestershire
1/3 cup ketchup or favorite BBQ sauce
1 Tbsp garlic salt
1 tsp onion salt
1 Tbsp black pepper

Mix all ingredients together and marinate brisket overnight. Wrap brisket and pour remaining liquid in water pan. Smoke brisket for 4-5 hours. Un-wrap and smoke till done.

Smoked Pork Tenderloin

One 9-10 lb pork tenderloin
Herb and Garlic seasoning
Lemon Pepper seasoning
Olive oil

Rinse tenderloin thoroughly and pat dry with a paper towel. Rub tenderloin with olive oil. Cover tenderloin with mixture of the two seasonings. Hickory or apple wood smoke loin for 4-5 hours at 275 degrees.

Brisket

Meat rub- celery, onion and garlic salt.

Place brisket in bag, add 1 oz liquid smoke per pound of meat. Vacuum seal overnight. Place brisket in pan, add pepper to taste. Add 2 oz of Worcestershire sauce per pound. Cover with water and bake at 275 degrees for 3-3½ hours. Remove meat. Slice against grain. Put back into pan (w/liquid) and bake an additional 3-3½ hours.

Mexican Lasagna

1 lb lean ground beef
1 16oz can refried beans
2 tsp oregano
1 tsp cumin
¼ tsp garlic powder
12 lasagna noodles
2 ½ cups chicken or vegetable broth
2 ½ cups Picante sauce or salsa
2 cups sour cream
¾ cup finely sliced green onion
1.2 oz can sliced black olives, drained
1 cup shredded Monterrey Jack cheese

Combine beans, ground beef, and spices in a bowl and mix well. Cover the bottom of a 9x13 sprayed pan or casserole dish with noodles. Cover them with half the beef mixture. Repeat layers ending with noodles. Mix the broth and picante sauce and pour over the top. Cover and bake in a 350 degree oven for an hour and a half or until noodles are tender. NOTE: If you pre-cook the noodles, you don't have to bake it as long, but it comes out juicier, which isn't a bad thing. When the noodles are tender, remove from the oven and uncover. Spoon a mixture of sour cream, olives and onions over the top and sprinkle on the cheese. Pop it back in the oven until the cheese melts which should take about 5 minutes. Yields 12 servings

Corn Dogs

2/3 cup corn meal
1 cup flour
1 ½ tsp baking powder
1 tsp salt
½ tsp baking soda
¾ cup buttermilk
2 Tbsp. sugar
1 egg

Mix all ingredients. Dip wieners into batter. Fry in deep, hot fat until brown.

Southwest Skillet

1 lb ground beef
1 can diced tomatoes
1 lb chili powder
1 can Ranch Style beans
1 bag cheese Doritos
8 oz cheese (Colby-jack)
½ cup minute rice

Brown meat and add chili powder. Then add tomatoes and beans and bring to a boil. Add rice turn out heat, add in rice, crumble Doritos, top with cheese, cover for 5 minutes. Serve.

Lasagna

Meat sauce: (Saute vegetables in ¼ cup olive oil and ½ cup butter until soft.)

3 lbs onion chopped
3 lbs mushrooms chopped
3 bell peppers, chopped

Add to vegetables and brown:

13 lbs ground beef
5 lbs ground hot sausage
2 lbs chopped pepperoni

Add tomato sauce, crushed tomatoes and spices to meat: (Simmer for 30 minutes to 1 hour.)

4 #10 cans tomato sauce
4 #10 cans crushed tomatoes
6 T. each: Oregano, Basil, Cocoa, Chili powder, and sugar
3 T. each: Red pepper flakes, Fennel
1 small jar (6oz) fresh minced garlic

Lasagna:

5 lbs shredded mozzarella cheese
24 eggs
10 lbs cottage cheese
10 10oz boxes of no boil lasagna noodles

Use 12 aluminum 13x9 inch pans. Cover bottom of pan with meat mixture. Layer noodles. Layer with mixed eggs and cottage cheese. Layer with mozzarella cheese. Repeat layers. (The uncooked lasagna can be prepared and frozen before Falls Creek) Bake Frozen lasagna at 350 degrees for 1 ½ hours. Bake thawed lasagna at 350 degrees for 1 hour. Serves 120.