

## 2008 Beef/Pork Winners

### **Meatballs**

4 lbs hamburger  
4 eggs  
3 c oats  
1 c Worcestershire  
2 c milk  
2 t salt  
1 t pepper

Mix and make into walnut size balls and drop in hot grease for 3 or 4 minutes and bake at 350 degrees for about 1 ½ hours on a well greased cookie sheet. Serve with cream gravy or bar-b-q sauce. Serves about 5 people per 1 lb of meat.

### **Indian Tacos**

10 lbs ground beef-browned and drained  
Ranch style beans  
Lettuce  
Tomatoes  
Sliced avocados  
Sour cream  
Cheese  
Salsa  
Jalapenos (optional)  
6.5 oz can old El Paso taco seasoning mix  
29 oz can tomato sauce  
Crisco oil  
Self rising flour  
Milk  
Plus 1 real Indian or be trained by one

Brown and drain meat, add season mix, tomato sauce, and water.

5 lbs self rising flour  
4 cans milnot  
4 cans water (very warm)

Mix and work into dough form for fry bread. Fry in hot oil until brown. Top with meat, beans, lettuce, tomatoes, cheese, salsa, sour cream, avocado, and serve.

### **Beef Enchiladas**

1 dozen flour tortillas  
1 ½ lbs ground beef (browned and drained)  
2 c grated cheese

½ c chili powder  
2 Tbsp flour  
2 Tbsp cooking oil  
½ tsp salt, garlic powder, and black pepper  
2 c water

Brown flour in oil, add garlic powder, salt, and pepper. Stir in chili powder, let cook for a couple of minutes. Slowly stir in water until sauce is thickened. Remove from heat. Stir ½ cup of sauce and 1 cup of cheese into ground beef. Spoon mixture into tortillas and roll. Place rolls into baking pan. Cover with remaining sauce and cheese. Bake at 350 degrees for 30 minutes.

### **WPBC Fajitas**

Grilled seasoned chicken fajita meat (choice of seasonings: garlic, lemon juice, red pepper, salt, pepper, chili powder)  
Grilled onions  
Grilled green peppers  
Hot flour tortillas artfully arranged with the above mentioned and accompanied with guacamole, refried beans, and Spanish rice.  
Add salsa and chips as needed. Enjoy!

### **Lasagna**

1 can tomatoes  
1 package American beauty  
Spaghetti seasoning  
1 can mushrooms  
1 large package lasagna noodles  
1 Tbsp garlic  
Salt and pepper to taste  
1 medium onion  
2-3 lbs hamburger  
2 c shredded mozzarella cheese  
2 c ricotta cheese  
1 large cottage cheese  
1 c parmesan cheese  
1 large jar Prego 4 cheese  
Spaghetti sauce  
1 large jar Prego chunky spaghetti sauce

Brown hamburger with chopped onion. Season with garlic, salt, and pepper. Drain the grease off of the meat. Set the meat aside. Take all cheeses and the cottage cheese and mix together in a large bowl. Mix together the Prego sauce, tomatoes, American beauty seasoning, and the mushrooms; then add to the meat. Boil the lasagna noodles with about 1 teaspoon of oil to keep them from sticking together or to the pan. Rinse with cold water and set aside. Grease the bottom of a large lasagna dish. Add about 1/3 of the cheese mixture. Then add strips of noodles. Repeat this two more times. Take additional

parmesan cheese and sprinkle it on the top of the dish. Bake at 350 degrees for at least 1 hour. Check frequently to see if the middle is bubbling. Serves 8-12.

### **Brisket**

Whole brisket 6-8 lbs  
1 large oven quartered

Wash brisket, place in roaster. Season liberally with seasoned salt, salt, pepper, liquid smoke, and Tabasco sauce. Top with onion. Cover with water and cook for 6-8 hours at 300 degrees. Allow to cool and slice.

### Brisket sauce

Equal amounts of brown sugar and ketchup. Stir together. Pour over sliced brisket and bake until hot.

### **Beef Pot Roast**

30 lbs chuck roast  
20 lbs potatoes  
10 lbs carrots  
5 lbs onions

Season roast with salt, pepper, and onion powder. Bake in oven at 350 degrees for 6-8 hours until tender. Slice carrots, potatoes, and onions. Place in roast for approximately 2 hours.

### **Shredded Beef Brisket Enchiladas**

Shredded beef brisket  
Flour tortillas  
Grilled onions  
Shredded cheese

Mix together and roll in flour tortillas. Lay enchiladas in greased pan and cover with cheese. Bake at 350 degrees for 30 minutes or until cheese is melted.

### **Pasta Bake**

7-8 lbs bowtie pasta  
15-20 lbs lean ground beef  
4-5 gallons spaghetti sauce  
6 lbs grated cheese

Brown ground beef and drain. We found that browning on the grill about 10 lbs at a time worked well- can be done ahead of time. Use two large pots of water from the pot-do not use colander. When pasta starts to go into sink you have drained enough water. Spray 3 pans with cooking spray and divide pasta/water between the pans. Mix ½ gallon of sauce with each pan of noodles. Mix the remaining sauce with ground beef. (mixing in two batches may be easier). Spread the sauce/meat mixture over the noodles. Top with cheese

and cover with aluminum foil. Cover and bake in 350 degrees oven for approximately 1 hour. Check after 30 minutes and add water if pasta seems dry. Dish will hold its heat if set out of oven covered for 30-40 minutes while breadsticks bake. 3 pans will make 100 generous servings.

### **Barbecued meatballs**

1 egg, lightly beaten  
1 can evaporated  
1 c quick-cooking oats  
½ c finely chopped onion  
1-1/2 lb ground beef  
1 tsp salt  
1 tsp chili powder  
¼ tsp garlic powder  
¼ tsp pepper

In a bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into 1 inch balls. Place in a greased 13x9 baking dish. Bake uncovered at 350 degrees for 18-20 minutes or until meat is no longer pink.

### Sauce

1 c ketchup  
¼ c chopped onion  
¼ tsp garlic powder  
¾ c packed brown sugar  
½ tsp liquid smoke

Combine all ingredients in a sauce pan. Bring to a boil. Reduce heat and simmer 2 minutes, stirring frequently. Pour over meatballs. Bake 10-12 minutes longer.

### **Larry's Pork Rib Rub**

½ c. sugar  
2 Tbsp paprika  
¼ tsp garlic  
½ tsp red pepper

Spray ribs with apple juice, sprinkle ribs with rib rub. Smoke at 250 degrees for 4 hours or until done. Mix your favorite BBQ sauce (1 cup) to ¼ cup of honey. Baste ribs lightly and move ribs over coals. Sear ribs until baste caramelizes.

### **Chopped Brisket Sandwiches**

104 hamburger buns  
3 large (15 lb) briskets  
1 large jar brisket rub  
1 large bottle barbecue sauce  
Oak firewood

## Large iron smoker

Heat smoker to 200 degrees. Remove briskets from wrapping. Season liberally with brisket rub. At all times during cooking the fat side of the brisket should be up. Smoke for 20 hours at 200 degrees. Wrap briskets again. Return foil wrapped briskets to smoker and smoke at 300 degrees for 4 hours. Remove from smoke and let brisket cool for 2 hours. Drain juice by making a small hole in the foil. Save this juice and mix with equal parts barbecue sauce. Trim excess fat. Cut all meat into ¼ inch slices across the grain. Chop brisket slices and mix with juice and barbecue sauce mixture. Heat in crockpots for serving on hamburger buns. Serves approximately 100 students and sponsors.

## **Enchiladas for 75**

15 lb hamburger meat browned  
1-10 lb can ranch style beans  
2 large bags shredded cheddar cheese  
2 large bottles Enchilada Sauce or 14 small cans  
140 flour tortillas

Brown meat in large pan. Add beans and enchilada sauce. Put large spoonful of meat sauce on one side of flour tortilla, add cheese and roll. Line on flat cookie sheet. When pan is full, cover the centers of rolled enchiladas with meat sauce and top with cheese. Bake at 350 degrees for about 12-14 minutes until cheese is melted and are starting to brown.

## **Smoked BBQ beef brisket**

1 beef brisket 10-15 lbs  
Season all  
Onion powder  
Garlic powder  
Black pepper  
Sea salt  
KC Masterpiece original BBQ sauce

Season meat with sea salt first. Mix together 2 parts season all and 1 part each onion powder, garlic powder, and black pepper. Apply dry rub to both sides of meat. Let sit over night covered with foil in the refrigerator. Once marinate complete put on 250 degrees hot smoker uncovered for 18-24 hours. When meat is tender and cooked through, trim off black on crust and fat. Slice or chop and serve.

## **Hamburger Fajita**

1 ½ lb hamburger browned  
2 pkg fajita seasoning  
1 onion  
1 bell pepper  
Flour tortillas

Brown meat and add seasoning mix. Slice onion and bell pepper and sauté in small amount of oil. Warm tortillas.

### **BBQ Pork**

1 3-5 lb pork  
Kosher salt  
Garlic minced  
Onion powder  
Rosemary  
Spicy mustard

Rub all seasonings and mustard over meat, thoroughly. Place in crock pot. Cook on low 12 hours or on high for 6 hours. Let cool. Shred with forks, cover with favorite BBQ sauce, bake at 350 degrees for 30 minutes.

## **2008 Chicken/Fish Winners**

### **Picante Chicken**

4 chicken breasts  
1 ½ c pace picante sauce  
3 T brown sugar  
1 T mustard

Mix and pour over four chicken breasts. Bake at 400 degrees for 20 minutes.

### **Chicken Spaghetti**

1 small package cooked spaghetti  
2 c cooked, chunked chicken  
1 can cream of mushroom soup  
2 c chicken broth  
4 oz softened cream cheese  
2 cups shredded cheese  
1 small onion diced  
½ red bell pepper diced  
2 Tbsp cooking oil  
2 Tbsp flour

Sauté peppers in oil. Add flour, stir until slightly browned. Stir in chicken broth. Add soup and cream cheese, stir until well blended. Add one cup shredded cheese and chicken. Remove from heat and add chicken and pasta noodles. Toss together. Pour into greased 9x13 baking dish. Top with remaining cheese. Bake at 350 degrees for 30 minutes or until bubbly.

### **Sour Cream and Green Chili Chicken Enchiladas**

Grilled chicken-shredded

Flour tortillas  
Grilled onions  
Grilled green peppers  
Sour cream  
Green chili sauce  
Shredded cheese  
Taco seasoning

Mix together and roll in flour tortillas. Lay in greased pan and cover with cheese. Bake at 350 degrees for 30 minutes or until cheese is melted.

### **Darla's Cheesy Chicken and Rice**

20-25 lbs raw chicken breasts or tenders (boneless and skinless)  
Cream of chicken soup (9 family size)  
Milk-3 gallons  
24 c parboiled rice (about half of 25 lb box from Samø)  
2 c butter  
Salt/pepper to taste  
6 lb grated cheese

Wash and cut chicken into bite-sized pieces. Coat 3 large baking pans with cooking spray. Divide chicken by thirds and mix with 3 cans of soup, 2 quarts of rice, and 3 quarts of milk. Add butter and salt/pepper to taste. Stir, cover, and bake in 350 degree oven for 1 ½-2 hours. Stir every 30 minutes and add milk if it begins to look dry. Cover with foil after the first 30 minutes. Leave uncovered and top with cheese the last 30 minutes of baking time. This will stay warm and wait out of the oven if you need to bake rolls. Cover and set it aside for up to 30 minutes. Three pans (full steam table size) will provide 100 generous portions.

### **King ranch casserole**

6 boneless skinless chicken breast/cooked  
6 chicken thighs/cooked  
1 can Rotel  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 8 oz pkg of cream cheese  
1 pkg of Velveeta  
1 pkg of 10 flour tortillas  
4 c of grated cheese

Chop chicken into small chunks. In a large sauce pan combine all ingredients, except tortillas, on low heat. In a 9x13 pan line with tortillas, then ladle liquid ingredients and alternate with tortillas and grated cheese. Bake 1 hour or until bubbly. Top with a couple of handfuls of the grated cheese.

### **Chicken and Dumplings**

1 large chicken covered with water  
2 cans of broth  
1 stick of butter  
Salt and pepper to taste

Boil over medium heat until chicken falls off the bone. Remove chicken and bones from broth.

### Dumplings

½ Crisco  
1 ½ c self rising flour  
1 ½ c flour  
1 tsp salt  
2 eggs

Cut Crisco into flour and salt mixture. Add eggs and enough water to make dough. Roll dough out on flour surface about ½ inch thick. Cut into 1x2 inch rectangles. Drop dumplings into boiling broth mixture. Boil about 20 minutes until done. Add deboned chicken back to dumplings and broth, if desired.

### **Chicken Spaghetti**

64 oz pkg spaghetti  
84 oz canned chicken  
3 2 lb boxes Velveeta  
4 10 ¼ oz cans cream of mushroom soup  
3 10 oz cans of Rotel  
2 c margarine  
1 large onion finely chopped  
2 c water  
1 ½ large bags plain potato chips

In large pot, cook spaghetti until tender. While spaghetti is cooking, heat Velveeta, soup, Rotel, margarine, onion, and water in microwave or large pot on the stove until Velveeta is creamy. Add chicken. Drain and rinse spaghetti. Mix with Velveeta mixture in large bowl or divide spaghetti evenly among baking pans and pour Velveeta mixture over and work in. Bake at 350 degrees for 45-50 minutes covered. Crush chips and sprinkle on top. Bake uncovered 5-10 minutes longer. Serves 60.

### **Buffalo Wings**

#### Wing coating

2 c flour  
2 Tbsp Creole seasoning

#### Dipping sauce

BBQ sauce  
1 Kraft 18 oz original BBQ sauce

¼ ketchup  
1 Tbsp mustard  
1 Tbsp sugar  
1 Tbsp brown sugar

Mix all in sauce pan and bring to a boil. Then let cool.

#### Hot sauce

2 Tbsp vegetable oil  
1 tsp Creole seasoning

Mix in bowl. Roll wings in flour mixture. Fry in grease for 10 minutes. Drain. Serve with sauce on the side.

#### **Chicken grillers**

Chicken breast  
Lemon pepper  
Green pepper chopped finely  
Cheddar cheese grated  
Slice of bacon  
Toothpicks

Pound chicken with meat hammer. Sprinkle generously with lemon pepper on both sides of meat. Place ½ Tablespoon of green pepper down center of the meat. Place 2 tablespoons of cheese on green pepper. Roll meat tightly. Wrap bacon around meat. Secure bacon with toothpicks. Cook slowly on grill. It's done when bacon is thoroughly cooked.

#### **Chicken and sausage jambalaya**

2 lb chicken  
3 lb smoked sausage  
5 lb or 10 c rice  
14 c water  
2 medium onions chopped  
2 Tbsp season all  
2 Tbsp garlic powder  
1 Tbsp white pepper  
2 Tbsp parsley  
2 tsp file  
1 c Worcestershire sauce

Cut sausage and chicken. In large pot, brown onion and meats with ¼ cup of Worcestershire sauce until chicken is cooked, about 15 minutes. Add rice, water, and seasonings. Stir well. Add remaining Worcestershire sauce. Cook until rice is done, about 30 minutes.

### **Shrimp scampi with linguini**

1 lb linguini  
4 Tbsp butter  
4 Tbsp extra virgin olive oil  
1 large shallot finely diced  
5 cloves of garlic sliced  
Pinch red pepper flakes  
20 large shrimp, about 1 lb peeled and de-veined with tail on  
Kosher salt and black pepper  
½ c dry white wine  
¼ c finely chopped parsley leaves

For the pasta, put a large pot of water on the stove to boil when it has come to the boil, add a couple of tablespoons of salt and the linguini. Stir to make sure the pasta separates; cover. When the water returns to a boil, cook for about 6 to 8 minutes or until the pasta is not quite done. Drain the pasta reserving 1 cup of water.

Meanwhile, in a large skillet, melt 2 tablespoons butter in 2 tablespoons olive oil over medium-high heat. Sauté the shallots, garlic, and red pepper flakes until the shallots are translucent, about 3-4 minutes. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink about 2-3 minutes. Remove the shrimp from the pan; set aside and keep warm. Add wine and lemon juice and bring to a boil. Add 2 tablespoons butter and 2 tablespoons oil. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta and reserved pasta water. Stir well and season with salt and pepper. Drizzle over a bit more olive oil and serve immediately.

### **Chicken Noodle Bake**

6 Tbsp butter  
6 Tbsp flour  
58 oz chicken broth  
48 oz half and half  
4 lb cream cheese  
16-24 c cooked chopped chicken  
4 tsp salt  
4 tsp pepper  
14 c egg noodles

Melt butter; whisk in flour. Pour in chicken broth and half and half all at once and heat to a full, rolling boil stirring constantly. Remove from heat and whisk in cream cheese, stirring until smooth. Add salt, pepper, and chicken. Bake at 350 degrees for 15-30 minutes.

### **BBQ chicken sandwich**

4 tsp pepper  
4 tsp salt  
4 c ketchup

2 c honey  
4 Tbsp Worcestershire sauce  
4 Tbsp mustard  
2 c packed brown sugar  
1-2 Tbsp hot sauce  
24 boneless, skinless chicken breasts

Combine the first 8 ingredients in a large bowl. Place chicken breasts in a slow cooker. Pour ingredients from bowl into slow cooker, covering chicken. Cook on low for 8 hours. Shred chicken with two forks and serve on a bun.

## 2008 Side Dish Winners

### **Squash Casserole**

6 medium squash chopped into ¼ to ½ inch chunks (about 1 ½ - 2 lb)  
1 small onion roughly chopped  
1 ½ c grated sharp cheddar cheese  
½ c mayo  
10-15 soda crackers crushed (about 1 ½ c)  
1 egg, lightly beaten  
2 tbs melted butter  
Salt and pepper to taste

Preheat oven to 350 degrees. Spray casserole dish with Pam. Put chopped onions and squash into a large pot and almost cover veggies with salted water. Bring to a rolling boil. Reduce heat to medium-low and simmer until squash is very tender (about 10-12 minutes). Drain and mash in the pot (turn heat off). Add in half of the cheese, the mayo, the crackers, the egg, and the melted butter. Mix well after each addition. Season to taste; mixture should be the consistency to cake batter. Pour into prepared baking dish and top with remaining cheese. Bake for 25-30 minutes or until casserole is bubbly and cheese is melted. Serve warm.

### Variation Served (Cheese Nip Squash Casserole)

Use a mixture of summer squashes, cheese nips instead of soda crackers, a blend of cheddar, Monterey jack, and mozzarella cheeses, and Cajun seasonings to taste.

### **Southwest Fried Potatoes**

Potatoes cubed  
Onions  
Peppers

Grill the above or cook in skillet. Cook until done. Add cheese and picante sauce until melted.

### **Okie Fries**

Leftover baked potatoes  
Crumbled bacon  
Cheddar cheese shredded  
Chives

Slice potatoes. Quick fry in hot grease. Sprinkle with cheese, bacon, and chives.

### **Soul Burning Peppers**

20 jalapeno peppers cut in half lengthwise. Remove seeds and white membrane  
¼ lb pork sausage  
4 oz cream cheese  
¼- ½ c parmesan cheese

Mix the above ingredients and spoon mixture into peppers. Wrap in bacon or sprinkle with real bacon bits. Bake in 350 degree oven for 20 minutes or grill.

### **Cheesy Potato Casserole**

2 gallons dehydrated hash browns (15 lbs frozen)  
6-8 family sized cream of chicken soup  
6 lb sour cream  
2 Tbsp salt  
2 tsp pepper  
3 lb grated cheddar

Optional:

20 oz corn flakes crushed  
2 c melted butter

Reconstitute dry hash browns with water according to package. Mix soup, sour cream, and salt/pepper in a large bowl with wire whisk. Stir in hash browns and cheese. If mix seems dry you may add 2-4 cups of milk. Put potato mixture in 4 large baking dishes that have been sprayed with Pam. If a crunchy top is desired, sprinkle with crushed corn flakes mixed with melted butter. Potatoes are good either way. Bake in 350 degree oven for 45 minutes to 1 hour. Mixture should be bubbly around the edges and lightly browned.

### **Homemade Yeast Rolls**

¼ c yeast  
2 c very warm water  
½ c sugar  
Stir together and let rise until doubled. Then add ¾ c oil.

5=6 c flour  
½ c powder mile  
1 ½ Tsp salt

Mix in a large bowl. Add liquid to this to form soft ball. Let stand for 5 minutes. Then roll into rolls. Bake at 400 degrees until golden brown.

### **Pasta Salad**

1 lb elbow macaroni  
1 small can sliced black olives  
2 bottles fat free Italian dressing  
¼ c parmesan cheese  
1 c shredded Monterey jack, cheddar cheese  
½ c chopped onion  
1 pkg pepperoni chopped

Cook macaroni. Cool it off with water and drain. Add the remaining ingredients. Refrigerate for at least two hours.

### **Broccoli Salad**

4-5 c broccoli  
½ c raisins  
¼ c red onion  
6 Tbsp bacon bits  
3 Tbsp salted sunflower seeds

### Dressing

¼ c splenda  
½ c FF mayo  
2 Tbsp red wine vinegar

Combine ingredients for salad together. Whisk the dressing ingredients together and pour over salad.

### **Mitchell's Potatoes**

15 lbs potatoes  
2 onions chopped  
2-3 Tbsp season salt  
1 ½ lb butter  
2 c sliced jalapenos

Cut potatoes into medium size chunks. Mix with chopped onions in large baking pan. Sprinkle with season salt and pepper. Toss potatoes to coat all well. Cut butter into small pats and place on top of potatoes. Top with jalapenos. Bake at 400 for 1 ½ hours.

### **Hush Puppies**

2 lb cornmeal mix  
½ c flour  
1 large onion finely chopped  
1 c jalapenos finely chopped

3 Tbsp garlic powder  
2 Tbsp seasoned salt  
1 can cream style corn  
1 Tbsp cayenne pepper  
2 c buttermilk  
1 c diet lemon lime soft drink

Mix all together except soft drink. Add soft drink a little at a time until spoon will stand upright in the mixture. Fry in 350 degree oil about 2 minutes. Drain on a paper towel.

### **Fried Bean Bundle**

2 can whole green beans  
¼ c butter  
¾ c brown sugar  
¼ tsp garlic powder  
¼ lb bacon

Place drained green beans in 9x13 pan. Tear up raw bacon and put on top of green beans. Melt butter; add brown sugar and garlic powder to the melted butter. Pour butter/sugar mixture over the beans and bacon. Baked uncovered at 350 degrees for 45 minutes or until bacon is crisp.

### **Garlic Bread Sticks**

3 qt water about 90 degrees  
1 c yeast  
3 c sugar  
3 c dry milk  
4 Tbsp salt  
1 ½ lb shortening  
10 lb flour

Put water in the bowl of the mixer. Add sugar and yeast and whisk to dissolve. Let rest until mixture is foamy all over surface. Add flour, salt, and dry milk. Beat on low for 3 minutes. Beat on high for 5 minutes. Roll into bread sticks and let rise until doubled in size. Bake at 350 degrees for 10 minutes or until golden brown. Brush with garlic butter.

### **Garlic roasted new potatoes**

5 lb new potatoes  
Canadian grill steak seasoning  
Olive oil  
Kosher salt

Wash and quarter potatoes. Sprinkle with olive oil. Season with steak seasoning and kosher salt. Bake at 400 degrees covered with aluminum foil for 30 minutes. Uncover and bake until browned.

### **Macaroni and Cheese**

24 c of macaroni  
4 lb Velveeta  
6 sticks of butter  
3 c milk

Boil 24 cups of macaroni until tender. Divide between 3 large pans. Cut up 4 lb Velveeta cheese per pan. Put in butter. Add 1 cup of milk per pan. Stir and cover with foil. Bake at 200 degrees for 30 minutes. Stir and serve.

### **Dinner Salad**

8 oz cream cheese  
 $\frac{3}{4}$  c sugar  
1 large can crushed pineapple  
10 oz frozen strawberries  
3 bananas sliced  
1 8 oz cool whip  
Chopped walnuts

Mix cream cheese and sugar in a large bowl at room temperature. Add pineapple and banana. Fold in cool whip. Freeze in 9x13 pan. Serve frozen with walnuts on top.

### **Baked macaroni and cheese with smoked sausage**

1 lb smoked sausage  
10-12 oz macaroni  
 $\frac{1}{4}$  c margarine  
 $\frac{1}{4}$  c flour  
1 tsp salt  
 $\frac{1}{8}$  tsp pepper  
2 c milk  
2 c shredded cheddar cheese

Cube smoked sausage and heat in a skillet. At the same time, cook macaroni according to the instructions on the package. When sausage is heated through well, place in 9x13 casserole dish. While sausage and macaroni cook, start cheese sauce. Melt margarine in saucepan; add flour, salt, and pepper with whisk. Then whisk in milk slowly. Bring to slow boil and continue to stir until thick. Add in  $1\frac{1}{2}$  c of cheese and stir until melted and mixed in. Add macaroni and cheese sauce to pan with sausage. Mix to coat all. Sprinkle remaining  $\frac{1}{2}$  cup cheese on top and bake in preheated oven at 350 degrees for 20 minutes. Serves 8-10.

### **Pasta Salad**

1 box corkscrew pasta  
1 cucumber  
1 tomato

1 can black olives  
½ red onion  
1 bell pepper  
1 bottle of zesty Italian dressing

Cook pasta and drain. Dice vegetables and add dressing. Chill.

### **Bruschetta bread**

4 Roma tomatoes diced  
Extra virgin olive oil  
¼ c basil  
Kosher salt  
Pepper  
3 garlic cloves  
1 loaf French bread

Preheat oven to 350 degrees. Slice thinly bread and rub with garlic, pepper, and olive oil. Top with tomatoes, oil, basil, and salt.

## **2008 Dessert Winners**

### **Strawberry Crepes**

Basic Batter:

1 c all-purpose flour  
2 eggs  
½ c milk  
½ c water  
¼ tsp salt  
2 Tbsp butter, melted

Crepe Filling:

1 (8 oz) pkg cream cheese, softened  
5 Tbsp sugar  
2 tsp vanilla  
8 oz cool whip

### Basic Crepe Batter

Place ingredients in a bowl in the order given; beat 30 seconds. Stop and stir down sides. Blend 30-60 seconds longer, until smooth. Place in refrigerator for 1-2 hours before making crepes. This will make a slightly more tender crepe.

### Crepe Filling

In a large mixer bowl, beat cream cheese, vanilla, and sugar until smooth. Fold in cool whip until uniform and creamy. Cover bowl; keep chilled until ready to use. Spoon 2

tablespoons of filling into each crepe lengthwise. Roll up like a burrito. Spoon fruit topping of your choice over crepes. Sprinkle with powdered sugar and pecans.

### **Apple Dumplings**

2 cans crescent rolls  
2 granny smith apples  
2 c sugar  
2 sticks of real butter  
1 can of mountain dew

Spray 9x13 inch pan with nonstick cooking spray. Take 2 large granny smith apples and peel and cut into 16 wedges. Separate crescent rolls and place apple wedges on the large end of the roll and roll up. Place in the pan. Next melt butter in sauce pan the put the sugar in and bring to a boil. Then pour the mixture over the rolls. Finally pour one can of mountain dew on top. Bake at 350 degrees for about 40 minutes or until golden brown.

### **Berry Bliss Cake**

1 angel food cake  
1 c strawberries quartered  
1 c raspberries  
1 c blackberries  
1 small whipped topping  
1 small box instant cheesecake pudding  
2 cups milk  
Juice of 1 orange

Mix pudding and milk as directed on box. Slice cake into three layers. Brush layers with orange juice. Top each layer with pudding and berries. Stack layers and top with whipped topping and berries.

### **Rosebrook's Eat Your Heart Out Ice Cream**

3 qts half and half  
1 qt whipping cream  
Scald together

Add 1 can eagle brand sweetened condensed milk and  
4 c brown sugar  
Stir until dissolved

Remove 2 c warm milk mixture  
Add 1 16 oz container egg whites SLOWLY!  
Mix back into cream/sugar mixture  
Add 2 t Mexican vanilla and  
½ t salt

Stir well. Chill overnight or place into ice cream freezer. Freeze and enjoy! Makes 5 qts.

### **Mississippi Mud Cake**

2 sticks butter (melted)  
4 eggs  
2 c sugar  
1 ½ c flour  
1 Tbsp vanilla  
1/3 c cocoa  
½ c coconut  
1 c pecans  
1 small jar marshmallow cream

Mix together and bake in a 9x13 greased and floured pan at 350 degrees for 20-25 minutes. Do not overcook.

Top with 1 small jar marshmallow cream as soon as you take the cake from the oven.

### Icing

1 stick butter (melted)  
3 c powdered sugar  
1/3 c cocoa  
1 Tbsp vanilla  
½ c milk

Mix together and add up to ½ cup milk to make the icing thin. It will set on the cake.

### **Cream Cheese Sopapillas**

2 cans crescent dinner rolls (kept cool)  
1 8 oz package cream cheese (at room temperature)  
1 ½ c sugar  
1 tsp vanilla  
1 Tbsp cinnamon  
1 stick of butter

Combine cream cheese, vanilla, and 1 cup sugar. Mix until well blended.

Spray a 9x13 inch pan lightly with non-stick cooking spray. Roll out one can of crescent rolls and line the bottom of the pan. Pinch the seams together so there are no holes. Spread cream cheese mixture on top of crescent roll dough. Make sure to spread evenly. Unroll other can of crescent roll on top of cream cheese mixture. Pinch the seams together so there are no holes. Melt 1 stick of butter and pour over top of crescent roll dough. Combine remaining ½ cup of sugar and cinnamon. Sprinkle on top of butter evenly. Bake at 350 degrees for 30 minutes until golden brown on top. Makes 24 squares.

### **White Chip Brownies**

6 sticks (2 lbs) butter  
6 pkg chocolate cake mix

6 eggs  
3 c dark brown sugar  
1 ¼ c water  
3 pkg white chocolate chips (12 oz)  
3 c nuts (optional)

Preheat oven to 350 degrees. Spray 2 full sheet pans with cooking spray. Soften butter. Use an electric mixer to combine the butter, cake mixes, eggs, brown sugar, and water. Mixture should be stiff but able to be spread. If needed, add a little more water. Stir in the white chocolate chips and nuts if desired (reserve a few to sprinkle on top). Spread evenly in the 2 large sheet pans. Bake 32-35 minutes. When cool, cut into the desired number of bars. Cutting 2x2 inches will make 96 squares but this recipe is rich and could easily be cut into smaller bars for more serving.

### **Wanda's Blackbottom Pie**

2 13x9 pans  
2 ½ c graham cracker crumbs  
2/3 c butter  
½ c sugar  
1 c chocolate chips  
1 Tbsp Crisco  
3 large chocolate pudding mix (not the kind you cook)  
4 ½ c milk  
3 large tubs cool whip thawed  
Chocolate syrup

Stir together crumbs, sugar, and butter. Divide between 2 pans and pat on the bottom of pan only. Bake for 10 minutes. Put in freezer 20-30 minutes. Melt chocolate chips and Crisco. Carefully spread over the frozen crusts and return them to the freezer. Use an electric mixer, beat milk and pudding together. Stir after. Mixture will be thick. Then beat in 4 ½ cups defrosted cool whip. Divide between the 2 pans. Put back in the freezer with the lids on for 1-2 hours. Top with cool whip and drizzle chocolate syrup on top. Keep in freezer until 45 minutes before serving. This will make the crust easier to cut.

### **Ding dong cake**

Bake a chocolate cake mix by package directions in 2 round cake pans. Remove cake from pans. Cool completely.

#### Filling

1 c milk  
2 Tbsp flour

Cook together until thick like gravy. This may be done in the microwave. Let mixture cool completely.

1 ½ c sugar  
½ c shortening

½ c butter

Beat shortening and butter, adding sugar slowly. When thoroughly mixed add flour mixture. It takes 15 to 20 minutes for filling to be smooth and creamy. Cut layers to make 4 layers. Use filling between layers and frost cake with chocolate frosting.

### **Tuxedo lasagna**

1 pkg Oreos crushed

2 oz each powdered sugar, instant coffee and cocoa powder, combined

1 large box instant vanilla pudding, prepared according to package directions

8 oz cream cheese

16 oz cool whip

1 c powdered sugar

¼ c chocolate syrup

Beat together cream cheese and 1 cup powdered sugar until fluffy. Fold in cool whip and pudding. In 9x13 baking dish, layer pudding mixture, Oreos and coffee mixture, beginning with cookies and ending with pudding. Top with drizzled chocolate syrup.

### **Icebox pie**

#### 1<sup>st</sup> layer

1 c flour

1 stick softened margarine

½ c chopped pecans

Mix and pat in 9x12 pan. Bake at 375 degrees for 15 minutes and cool.

#### 2<sup>nd</sup> layer

1 c powdered sugar

1 c cool whip

8 oz cream cheese

Beat and pour onto cool crust

#### 3<sup>rd</sup> layer

1 small pkg instant vanilla pudding

1 small pkg instant chocolate pudding

3 c milk

Mix together. Pour over 2<sup>nd</sup> layer. Top with remainder of cool whip. Sprinkle with chopped nuts. Refrigerate several hours before serving.

### **Kitty litter cake**

1 white or yellow cake (bake as directed)

1 chocolate cake (bake as directed)

1 large pkg vanilla pudding (prepare as directed for pudding)

1 pkg vanilla sandwich cookies

Green food coloring

1 pkg softened tootsie rolls

A brand new kitty litter box and scoop washed

Crush cookies to fine granular consistency. Remove about 1 cup and add green food coloring. Just a few drops will do. Set aside. Crumble cakes and toss together in a large bowl. Add vanilla cookies. Add pudding to create a clumping. Add green cookies. Put into a clean new kitty litter pan. Roll tootsie rolls and shape into kitty poop. Serve with a new clean scoop.

### **Some more pie**

1 pkg instant French vanilla pie filling  
1 ½ c cold milk  
1 tub (8 oz) cool whip  
1 box honey graham crackers  
3 Tbsp butter  
2 squares unsweetened baking chocolate  
1 c Hershey's chocolate chips  
1 c powdered sugar

Mix first 3 ingredients well. Layer graham crackers first. Melt butter, unsweetened chocolate, Hershey's chocolate chips, and milk in sauce pan over low heat; stirring frequently. When melted; remove from heat and whisk in powdered sugar until creamy. Spread over top of dessert.

### **Falls Creek crumble**

½ c butter  
2 eggs  
2 c brown sugar  
2 c flour  
2 tsp baking powder

Top with heath bits and mini semi sweet chocolate chips. Bake at 350 degrees for 25 minutes.

### **Caramel chocolate chip pie**

2 dozen chocolate chip cookies crushed  
1 box graham crackers crushed  
6 cans eagle brand milk  
4 large bananas sliced  
1 medium tub of cool whip

Submerge 6 cans of eagle brand milk and boil for 2 hours. Mix crushed cookies and graham crackers together. Add enough batter to make it stick together to form a crust. Bake crust for 10 minutes at 375 degrees. Cool. Place bananas in single layer on crust. Pour eagle brand milk on top. Let stand at room temperature for 1 hour and then place in refrigerator for 2 hours. When ready to serve, top with cool whip.

### **Chocolate sheet cake**

2 c flour  
2 c sugar  
2 sticks margarine or butter  
1 c water  
4 Tbsp cocoa  
½ c buttermilk  
2 eggs  
1 tsp baking soda  
1 tsp cinnamon  
1 tsp vanilla

Mix flour and sugar in large bowl. Set aside. In saucepan, add margarine, water, and cocoa. Bring to boil. Pour over flour and sugar mixture and mix. Add milk, eggs, baking soda, cinnamon, and vanilla. Pour into 9x13 greased pan. Cook at 400 degrees for 20-25 minutes. Take out of oven when done and top with icing.

### Icing

1 stick margarine  
6 Tbsp milk  
4 Tbsp cocoa  
1 box powdered sugar  
1 tsp vanilla

Start 5 minutes before cake is done. In saucepan, add margarine, milk, and cocoa. Bring to boil. Place powdered sugar in bowl, pour chocolate mixture over and mix. Add vanilla. Pour on top of hot cake.

### **Banana split cake**

1 ½ c graham cracker crust  
1 c sugar divided  
1/3 c butter melted  
2 pkg cream cheese  
1 can crushed pineapple drained  
6 medium bananas  
2 c cold milk  
2 pkg vanilla instant pudding  
2 c cool whip  
1 c chopped pecans  
½ c maraschino cherries chopped

Mix crumbs, ¼ cup sugar, and butter. Press into 13x9 pan and freeze for 10 minutes. Beat cream cheese and remaining ¾ cup sugar with electric mixer on medium speed until well blended. Spread carefully over crust, top with pineapple. Slice 4 bananas and arrange over pineapple. Pour milk into medium bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Gently stir in 1 cup of cool whip. Spread over

banana layer in pan. Top with remaining 1 cup of cool whip. Sprinkle with pecans and chopped maraschino cherries. Refrigerate for 5 hours. Slice remaining 2 bananas just before serving. Makes 24 servings. Slicing bananas in pineapple juice will help keep bananas from turning black.

### **Dutch oven chocolate cherry cobbler**

4 cans cherry pie filling  
28 Hershey kisses  
1 white cake mix  
1 stick margarine

Layer cherry filling and kisses. Top with cake mix. Cut margarine into ½ Tbsp pats; dot the top of the cake mix with pats. Place lid on. Place oven over remaining coals. Cook for 30 minutes. Serve warm.

Heath bar cake

1 devils food cake mix  
1 pkg heath bar toppings  
1 tub cool whip  
1 bottle caramel syrup

Bake cake according to package. Cut into pieces. Pour caramel topping over cake and sprinkle heath bars (save some for later). After cake cools spread cool whip over cake. Pour on more caramel syrup and more heath bars.

## **2008 Late Night Snack Winners**

### **Amazin' Grazin' Bean Dip**

4 c smashed pinto beans  
1 c shredded cheese  
1 ½ tsp garlic salt  
1 ½ tsp onion powder  
10-15 jalapeno rings diced  
¼ c chopped onions  
1 tsp red pepper plates

Mix together in a large skillet and cook over low heat until ingredients are hot and well mixed. Serve up with tortilla chips or Fritos.

### **Fried Twinkies**

Twinkies  
sugar  
cinnamon

Place Twinkie in a pan of hot grease and fry until golden brown. Roll Twinkie in a mixture of sugar and cinnamon. Eat cautiously as the filling will be hot.

### **Texas Delight Cake**

1 devils food cake mix  
1 German chocolate cake mix  
2 cans coconut pecan icing (prepared)  
2 c sugar  
2 c oil  
½ c water  
8 eggs

Mix all ingredients in large bowl. Beat after each until all are blended. Pour into prepared pan\* and bake at 350 degrees for about 1 hour or until done.

\*prepared pan-spray 9x13 pan with butter flavored cooking spray. Coat with 1-2 c sugar and bake

Turn over onto serving tray/dish (sugar side up)

### **Apple Blueberry Crunch**

1 21 oz can apple pie filling  
2 c blueberries  
½ c sugar  
1 white or yellow cake mix  
1 stick butter or margarine melted  
1 c pecans or walnuts (can be substituted with crunchy granola)

Spread apple pie filling in a lightly greased 9x13 baking pan. Toss blueberries in sugar and spoon over apple filling. Sprinkle cake mix evenly over fruit and drizzle with melted butter. Sprinkle with chopped nuts. Bake at 350 degrees for approximately 40-45 minutes. This cake is best served warm with vanilla ice cream. Serves 12-15.

### **Oreo Dessert with Gummy Worms**

20 Oreo cookies, crushed  
2 boxes (3.4 oz) instant chocolate pudding mix  
3 c milk  
1 carton (8 oz) cool whip, thawed  
1 bag of gummy worms (about 99 cent size-non-salted)

Reserve a few cookie crumbs to sprinkle on top and pour the rest in a 9x13x2 inch dish and spread evenly over bottom. In a large bowl, prepare pudding according to package directions using only 3 cups milk. Fold in cool whip and gummy worms, and then pour over cookie crumbs. Sprinkle with reserved crumbs. Cover with plastic wrap and refrigerate at least 2 hours. Serves 12-15.

### **Fruit for the Spirit**

1 whole pineapple- cut off top and remove fruit inside and drain

Berries

Strawberries

Grapes

Watermelon

Oranges

Place green floral foam tightly in the pineapple shell. Thread any firm, fresh fruit on bamboo skewers and place in foam in pineapple like a floral arrangement.

### **Heavenly Brownies**

1 box brownie mix (mix as directed)

½ c pecans chopped coarsely

4 snickers candy bars sliced ¼ inch pieces

Mix all together and put into grease pan. Preheat oven to 350 degrees. Bake in oven for 30 minutes or until done. Top with Hershey hot fudge sauce. Cool in ice box. Slice and serve.

### **Chocolate “Stuff”**

4 boxes graham crackers-crushed

3 c sugar

3 c melted butter

Mix ingredients and press into the bottom of two large baking pans. It doesn't have to hold together since it is spooned, not served like pie.

2 gallons chocolate pudding (ready to eat- a mix of chocolate and vanilla can be used)

6 cans of sweetened condensed milk

2 large 16 oz container of whipped topping

In a large mixing bowl, mix half of the ingredients and pour over first crust. Mix the second half of the batch for the second pan. Cover and refrigerate 3-4 hours overnight. Top with a layer of whipped topping and drizzle with chocolate syrup before serving.

### **Peanut Butter Sandwiches**

2 pkgs refrigerated peanut butter cookies (bake as instructed)

#### Filling

2 8 oz pkg cream cheese

2 Tbsp honey

½ cup peanut butter

1 c powdered sugar

### **Strawberry Pizza**

#### Crust

2 c flour  
½ c powdered sugar  
2 sticks butter

#### Topping

1 pkg dream whip  
8 oz cream cheese  
1 c powdered sugar  
Strawberries

Melt butter and add flour and sugar. Press in pizza pan or cookie sheet. Bake at 350 degrees for 10 minutes. Let cool. Mix dream whip, cream cheese, and sugar. Top with sliced strawberries and sprinkle with sugar. Refrigerate and serve.

### **Sopapilla Cheesecake**

2 cans original crescent rolls

#### Filling

¾ c sugar  
1 tsp vanilla  
2 8 oz cream cheese

#### Topping

1 stick butter  
½ c sugar  
1 tsp cinnamon

Spray a 9x13 pan. Turn oven onto 350 degrees. Roll out 1 can of crescent rolls into the pan. Mix filling and put it into the pan. Roll the other crescent roll on top. Mix topping. Pour on top and cook for 25-30 minutes.

### **Ice Box Pie**

1 pkg vanilla wafers  
1 small can crushed pineapple  
½ c sugar  
1 pkg marshmallows  
1 c chopped pecans  
1 small can carnation milk  
1 tbsp butter

Put milk in ice box until cold. Line pie plate with vanilla wafers. Melt marshmallows and pineapples together. Add 1 tbsp butter, then cool. Beat carnation milk until thick and add sugar. Pour into marshmallow mixture, add pecans and pour into lined pie plate. Chill until firm.

### **Patsy Ball's Mini Pecan Pie Muffins**

½ c flour  
2/3 c melted butter  
1 c brown sugar  
2 eggs beaten  
1 c chopped pecans  
1 tsp vanilla

Mix flour, sugar, and pecans together. Mix melted butter, 2 eggs, and vanilla together. Add wet ingredients to dry ingredients and mix well. Spray mini muffin pans and fill 2/3 full. Bake at 350 degrees for 15-18 minutes. Freeze well.

### **Oreo Cheesecake**

Crust

2 c crushed Oreo  
½ c melted butter  
Combine and press in bottom of 10 inch pan.

Filling

3 8 oz pkg cream cheese  
24 crushed Oreo  
1/3 c milk  
1 ¼ c sugar  
2 large eggs  
2 egg yolks  
1 tbsp vanilla

On top of crust place mixed filling ingredients. Bake at 425 degrees for 15 minutes. Turn temperature down to 325 degrees and bake for 50 minutes. Remove from oven and let cool. Place in refrigerator for 8 hours.

### **Patsy Ball's Oreo Balls**

1 pkg double stuff Oreos  
1 pkg cream cheese  
1 pkg milk chocolate melts (almond bark)  
1 pkg white chocolate melts (white almond bark)

Put Oreos in a double Ziploc bag, gallon size. Break up with rolling pin, then roll over them until you have what is almost a fine powder look. Remove them from bag, put them in a bowl and fold in the softened cream cheese. Mix until you get a paste. Roll into small balls, a little smaller than a golf ball. Set them on parchment paper, melt your chocolates separately. Dip the balls in the chocolate and set back on parchment paper. If you dip one in milk chocolate, then drizzle white chocolate on top in a zigzag pattern and vice versa. Be sure to do the drizzling before the primary chocolate hardens so that they settle together. Otherwise, your zigzag will harden separately, and fall off when you try to eat

it. (You can easily drizzle by dipping a fork in the chocolate and then hold it at an angle over the balls).

### **Salsa**

3 cans whole tomatoes  
2 jalapeno peppers (remove seeds from 2)  
2 bunches green onions (only use the green part)  
3 tsp garlic salt

Place tomatoes, chopped peppers, chopped onions, and garlic salt in blender. Blend and pour into a bowl. Serve with tortilla chips.

### **Texas Toothpicks**

Jalapeno peppers  
2 lb chicken breast  
3 Tbsp soy sauce  
1 tsp garlic salt  
½ c Worcestershire sauce  
2 lb raw bacon

Place soy sauce, Worcestershire sauce, and garlic salt over chicken cut into half inch strips. Marinate for 30 minutes. Cut peppers in half length-wise and remove seeds. Place chicken strips inside peppers. Wrap peppers and chicken with strip of bacon. Bake at 350 degrees for 1 hour.

### **Bubble Pizza**

2 cans biscuits  
10 oz can spaghetti or pizza sauce  
½ lb sausage or hamburger (cooked)  
Handful of cheese

Cut each biscuit into quarter and place in a large bowl. Add sauce and cooked meat and ½ of cheese and stir until well coated. Spray a 9x13 dish with Pam and contents of bowl. Top with remaining cheese. Bake at 350 degrees for 30 minutes.

### **Indoor smores**

8 c graham cereal  
5 c marshmallows  
5 Tbsp butter  
¼ c white Karo syrup  
12 oz milk chocolate chips  
1 Tbsp vanilla

Microwave everything except cereal and remainder of marshmallows. Microwave 2 minutes then stir then microwave another 1 minute. Add cereal and remainder of marshmallows, put in a 13x9 greased pan. Cool and cut into squares.

**Peanut butter chocolate dessert**

20 chocolate cream filling chocolate sandwich cookies divided  
2 Tbsp butter softened  
1 pkg cream cheese softened  
¼ c peanut butter  
1 ½ c confectioner's sugar divided  
1 carton frozen whipped topping, thawed, divided  
15 mini peanut butter cups chopped  
1 c cold milk  
1 pkg instant chocolate fudge pudding mix

Crush 16 cookies; toss with the butter. Press onto the bottom of ungreased 9 inch square dish. In a large mixing bowl, beat the cream cheese, peanut butter and 1 cup confectioner's sugar until smooth. Fold in half of the whipped topping. Spread over crust. Sprinkle with peanut butter cups. In another mixing bowl, beat the milk, pudding mix, and remaining confectioner's sugar on low speed for 2 minutes. Fold in remaining whipped topping. Spread over peanut butter cups. Crush remaining cookies; sprinkle over the top. Cover and chill for at least 3 hours.

**Ernie Currier's Salsa**

2 16 oz cans tomatoes  
2 jalapeno pepper  
1 tsp salt  
1 tsp pepper  
1 tsp cayenne pepper  
2 tsp vinegar  
3 green onions

Mix all ingredients in blender or food processor.

**Homemade Salsa**

¼ c cilantro  
1 onion chopped  
2 c diced tomatoes  
Garlic salt  
Jalapeno diced

Mix all ingredients together.

**Broccoli Sheep Slaw**

4 heads broccoli  
1 jar salad toppings  
1 lb bacon  
1 can cashews

1 small pkg trail mix  
1 red onion

#### Sauce

4 c mayo  
3 Tbsp sugar  
1 Tbsp vinegar

Chop and mix together. Put sauce into mix. Pour over slaw.

#### Chicken Wings

Chicken wings  
Tonyo's Creole seasoning

Put seasoning on wings and grill.

#### **Bacon wrapped little smokies**

1 pkg little smokies  
1 pkg bacon  
Brown sugar

Line pan with foil. Cut bacon in small strips and wrap around little smokie and secure with toothpick. Place in pan. Sprinkle brown sugar on top and bake for 25-30 at 350 degrees.

#### **Oreo Ice Cream**

Ratio:  
1 gallon vanilla ice cream  
16 oz cool whip  
1 pkg Oreo cookies or 2 c crumbles

#### **Fried Oreos**

2 c self rising flour  
1 c sugar  
2 tsp vanilla  
2 eggs  
1 c milk  
Powdered sugar

Mix ingredients to form a thick batter. Add milk or flour for consistency. Heat deep fryer to at least 350 degrees. Dip and coat Oreos in batter and then fry to a golden brown. Sprinkle with powdered sugar and enjoy.

#### **Mississippi Mud Cake**

2 sticks oleo  
1 ½ c flour

2 Tsp cocoa  
1 tsp vanilla  
Marshmallow cream  
1 ½ c nuts  
1 1/3 c coconut  
2 c sugar  
4 eggs

Cream sugar, eggs, oleo, cocoa, and vanilla. Add flour and coconut alternately. Add nuts. Beat 2 minutes. Pour into a 9x13 inch greased and floured pan. Bake 30-40 minutes at 350 degrees. Remove from oven and top immediately with marshmallow cream. Let cool.

#### Icing

1 box powdered sugar  
1 stick oleo  
½ c evaporated milk  
½ c cocoa  
1 tsp vanilla

Beat until smooth. Spread on top of cake.

#### **Sopapilla Cheesecake**

4 cans crescent rolls  
4 8 oz cream cheese  
3 c sugar  
2 tsp vanilla  
1 c butter (melted)

#### Topping

1 c sugar  
2 tsp 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.

#### **American Apple Blueberry Crunch**

1 21 oz can apple pie filling  
1 14 oz frozen blueberries  
1 cup sugar  
1 pkg white cake mix  
½ c melted oleo  
1 c toasted chopped nuts  
Ice cream or whipped topping

Layer apple filling, toss blueberries with  $\frac{3}{4}$  cup sugar, cake mix, melted oleo, nuts, and  $\frac{1}{4}$  cup sugar. Bake at 350 degrees for 45-50 minutes.

### **Cherry Pie**

#### Crust

2 c flour  
1 tsp salt  
1 c shortening  
 $\frac{1}{2}$  c ice water

Mix well, divide and roll then place one layer in pie pan.

#### Filling

1 can cherry pie filling (extra sugar to taste)  
1 Tbsp corn starch  
 $\frac{1}{4}$  c butter in pats

Place pie filling, corn starch, and sugar in pie pan. Top with pats of butter. Top pie with remaining crust. Trim and flute edges. Cut vent holes, sprinkles, top with sugar. Bake at 350 degrees 30-45 minutes until golden brown.

### **“Better than Sin” Cake**

2 cobbler pans

4 devils food cake mixes (2 per pan)  
2 cans eagle brand milk  
2 bottles caramel ice cream topping  
2 large bowls cool whip  
4 large Butterfinger candy bars

Prepare cake mixes as directed on box. Poke holes in warm cake and pour 1 can eagle brand and 1 bottle of caramel on each cake. Let cool. When cool, top with cool whip and crumble Butterfinger on top. Refrigerate.

### **Banana Pudding**

1 large vanilla pudding  
2 c milk  
1 can eagle brand milk  
Cool whip  
Bananas  
Vanilla wafers

Mix 1 large vanilla pudding with 2 cups milk. Set to thicken. Beat in 1 can eagle brand with beaters. Fold in large cool whip. Layer with bananas and vanilla wafers.

### **Red, White, and Brownies**

1 pkg brownie mix  
1 8 oz pkg cream cheese  
2 1oz squares white baking chocolate  
1 tsp milk  
¼ c powdered sugar  
Strawberries

Prepare brownie mix according to package directions. Fill mini muffin pan with liners and batter. Bake at 340 degrees for 15 minutes. Remove from oven and press center of brownies with tart shaper and cool.

#### Filling

Melt white chocolate and milk in microwave for 1 minute. Stir until well blended. In large bowl, mix softened cream cheese until smooth, add white chocolate mixture and blend. Add 8 oz cool whip and blend. Fill decorator with mixture and fill center of brownies. Top with sliced strawberries.

#### **Cinnabons**

##### Dough

1 c warm milk  
2 eggs  
1/3 c melted butter  
4 ½ c bread flour  
1 tsp salt  
½ c sugar  
1 pkg quick rise yeast

Mix ingredients together and knead. Cover dough with moist paper towel and place in an oven that has been heated to 200 degrees then turn off. Let dough rise for 1 hour. Roll dough into a rectangle ¾ inch thick.

##### Inside

1 c packed brown sugar  
2 ½ tsp cinnamon  
1/3 c butter, softened

Spread inside mixture over dough then roll and slice into 1 inch thick rolls. Place on ungreased cookie sheet ½ inch apart. Bake at 350 degrees for 20 minutes.

##### Icing

3 oz cream cheese  
½ c butter  
1 ½ c powdered sugar  
½ tsp vanilla  
1/8 tsp salt

Soften butter and cream cheese. Mix together and add remaining ingredients. Spread icing on rolls when they are hot out of the oven.

### **Cookies and Dream**

1 large white sheet cake  
10 left over biscuits  
1 stick of melted margarine

Crumble and mix together in large pan (12x20 inches). Pour margarine over crumbs and cook on 300 degrees for 15 minutes. Remove and cool.

### Strawberry glaze

2 large containers of strawberries  
1 large box strawberry jello  
1 strawberry pop  
1 c water

Clean and slice strawberries. Mix together all other ingredients and microwave for 2 minutes and let cool. Add in strawberries and stir. Remove the strawberries from mixture and discard liquid. Refrigerate

### Pudding mix with strawberries

2 large boxes of instant vanilla pudding  
4 c milk

Mix pudding and milk until firm. Add ½ large container of cool whip. Layer crumb mixture, strawberries, cool whip, and strawberry garnish. Sprinkle with snicker doodle cookie crumbs.

### **Cherry Crunch Squares**

1 white cake mix  
6 Tbsp butter  
1 ¼ c oatmeal  
1 egg  
1 can cherry pie filling  
¼ c packed brown sugar  
½ c pecans  
2 tsp butter

Heat oven to 350 degrees. Grease a 9x13 baking dish. Combine cake batter, butter, 1 cup oats and mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs add egg and mix well. Press into prepared pan. Pour cherry filling over crust and spread evenly on top. To reserved crumbs add remaining oats, butter, pecans, and brown sugar. Beat until thoroughly mixed. Sprinkle over cherries. Dot with butter. Bake 35-40 minutes. Cool and cut into squares.

### **Puddin' Cake**

2 white cake mixes  
2 chocolate pudding mixes (5.9 oz)  
1 cool whip (16 oz)

Bake cake according to directions on box. Let cool completely. Poke holes in cake with handle of wooden spoon. Make pudding according to package. Pour over cooled cake. Put in refrigerator to set. Ice with cool whip. Top with chocolate sprinkles.

### **Angel food cake with caramel topping**

12 large egg whites  
1 c granulated sugar  
1 ½ tsp cream of tartar  
1 ½ tsp vanilla  
¼ tsp almond extract  
¼ tsp salt  
1 c all-purpose flour  
1 ¼ c powdered sugar

Put egg whites in a large bowl. Let sit at room temperature for 30 minutes. Meanwhile, sift together flour and powdered sugar 3 times. Set aside. Beat egg whites, cream of tartar, vanilla, almond extract, and salt on high speed until it holds soft peaks. Add granulated sugar ¼ at a time and beat until it holds stiff peaks. Fold in flour mixture ¼ at a time. Spoon into a 10 inch ungreased tube pan and bake at 375 degrees for 30 minutes. Remove from oven and invert immediately. Cool completely in pan. Remove from pan by running a knife around the edges. Top with caramel and serve.

### **Ice cream sandwiches**

100 home baked chocolate chip cookies  
1 gallon vanilla ice cream

Place small scoop of vanilla ice cream between 2 cookies. Press slightly. Put on large baking sheets covered with foil and freeze until serving.

### **Italian cream cake**

2 c sugar  
1 c butter  
2 ¼ c flour  
1 tsp baking soda  
Dash salt  
1 c butter milk  
5 eggs  
2 tsp vanilla butternut flavor  
1 c coconut  
1 jar cherries  
1 c chopped nuts

3 round pans 325 degrees for 21 minutes.

### Icing

½ c margarine  
1 lb powdered  
1 pkg cream cheese  
Vanilla butter  
1 c chopped nuts

For cake, mix dry ingredients then add eggs and buttermilk and flavors drain cherries chop in half add coconut and nuts then bake.

### **Oreo Cookie Snack**

28 Oreo cookies crushed  
¼ c melted butter  
½ gallon homemade vanilla blue bell ice cream  
1 small can evaporated milk  
6 oz bag chocolate chips  
6 Tbsp butter  
1 tsp vanilla  
1 large cool whip

Mix cookies with melted butter and press into bottom of 9x13 pan. Freeze. Soften ice cream and spread over Oreos. Freeze. Bring to boil the milk; add chocolate chips and 6 Tbsp of butter. Boil 1 minute. Cool. Add vanilla and spread over ice cream. Freeze. Spread cool whip over frozen mixture and serve.

### **Lemon Strawberry Roll**

Prepare angel food cake mix per package. Bake in jelly roll pan, lined with parchment paper. When done sprinkle with ¼ cup or less powdered sugar. Place parchment paper on top and flip cake. Remove bottom parchment paper. Roll cake and let cool.

### Mix

3 oz cream cheese  
8 oz cool whip  
½ c powdered sugar  
Lemon zest or 1 Tbsp real lemon  
1 or 2 drops of yellow food coloring

Lay cake flat. Top with 1/3 jar strawberry topping and lemon/cream cheese mixture. Roll up. Slice and serve cold.

### **Ultimate chocolate chip cookies**

¾ c butter Crisco  
1 ¼ c brown sugar

2 Tbsp milk  
1 Tbsp vanilla  
1 large egg  
1  $\frac{3}{4}$  c flour  
1 tsp salt  
 $\frac{3}{4}$  tsp baking soda  
2 c chocolate chips

Mix wet ingredients then fold in dry ingredients. Bake at 350 degrees for 10 minutes.  
Makes 3 dozen cookies.

### **Fried chocolate chip banana sandwiches**

#### Batter

6 eggs  
1/3 c milk  
2 Tbsp cinnamon sugar

#### Filling

8 oz cream cheese, softened  
 $\frac{1}{2}$  tsp vanilla  
 $\frac{1}{2}$  c sugar  
2 Tbsp brown sugar  
 $\frac{1}{2}$  c each mini chocolate chips and chopped pecans  
2 bananas, mashed  
24 slices of bread

#### Glaze

Powdered sugar  
Milk  
Vanilla

Mix batter ingredients in a flat pan and set aside. Beat first 4 filling ingredients until smooth. Add chocolate chips and pecans and stir until thoroughly combined. Fold in bananas. Spread mixture evenly on 12 slices of bread. Top with the other 12 slices to make sandwiches. Dip sandwiches in batter mixture and place on a hot griddle. Continue flipping until both sides are browned and crisp. Drizzle with prepared glaze and dust with powdered sugar.

### **Oat-n-nut mix**

$\frac{1}{2}$  c butter  
 $\frac{1}{4}$  c brown sugar  
1/3 c honey  
 $\frac{1}{2}$  tsp cinnamon  
 $\frac{1}{4}$  tsp salt  
3 c oat-square cereal  
1  $\frac{1}{2}$  c oatmeal

1 c walnuts or pecans  
½ c dried cranberries or other fruit

In a small saucepan, combine first 5 ingredients. Heat until butter melts and sugar dissolves. In a large bowl, combine the next 3 ingredients. Pour butter mixture and coat well. Turn onto a greased cookie sheet and bake 45 minutes at 275 degrees, stirring every 15 minutes. Cool. Add berries. Store in an airtight container.

### **Salsa**

1 Serrano pepper seeded  
1 bunch of cilantro  
5 green onions  
2 large cans petite diced tomatoes  
1 large can Rotel

Place the first three ingredients in food processor until finely chopped. Add in Rotel and mix. Place in a bowl add diced tomatoes to food processor and pulse until finely chopped. Add to Rotel and vegetable mixture. Add salt and pepper to taste.

### **People's puppy chow**

1 box rice chex  
1 bag semi sweet chocolate chips  
1 stick butter  
2/3 c peanut butter  
Powder sugar  
1 tsp vanilla

Melt butter, peanut butter, and chocolate chips, add vanilla. Coat over chex mix. Place in a 2 gallon baggie with 4 cups or less until coated.

### **Granny's Fried Ice Cream**

1 stick of butter  
1 c brown sugar  
Pinch of salt  
2 Tbsp milk  
5-6 c honey bunches of oats  
1 c nuts chopped  
½ gallon vanilla ice cream

Put ice cream in a 9x13 pan. On medium heat melt butter with sugar and salt stirring constantly. Cook until sugar is melted; add milk and stir until smooth. Add cereal and nuts. Top ice cream with cereal mixture and freeze for 3-4 hours until firm. Cut into squares and serve.

### **Chocolate poke n pour cake**

1 chocolate fudge cake mix

1 can eagle brand milk  
1 jar caramel ice cream topping  
1 medium tub cool whip

Bake cake as directed on box. While cake is still warm, poke holes with end of wooden spoon. Pour eagle brand and caramel topping over the cake. Spread cool whip over cake and chill.

### **Chocolate chip brownies**

½ c butter  
2 c semi-sweet chocolate chips  
1 ½ c flour  
1 tsp baking soda  
1 ½ c sugar  
1 ½ tsp vanilla  
¼ c hot water  
4 eggs  
1 c milk chocolate chips  
1 c white chocolate chips  
½ c pecans

Melt butter and 2 cups semi-sweet chips. In a small bowl add flour and baking soda together. Put melted chips in a large bowl. Add sugar and beat 5 minutes until smooth. With mixer, add vanilla and gradually add water. Add eggs one at a time and beat after each addition. With mixer on low add flour and mix until blended. Fold in remaining chips and pecans. Pour into 9x13 pan. Bake at 325 for 35-45 minutes.