

Family Cookbook



by Gen Kidwell

Family Cookbook

can be downloaded at:
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Questions or Comments?

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I dedicate this Cookbook to my loving family, to Mom for teaching me how to cook.

To Jack Jr. for thinking about making this Cookbook and all the work he has put in it.
For all the love and support Jack and Lisa have given us on a day to day basis, the many trips here to Electra when we so needed them.

To our darling Dee, we may be far apart in miles but not in heart miles!!
Almost every day she says in one way or another, I love you Mom and Dad!

I also dedicate this Cookbook to my husband who has been with me every step of the way.
This has been a 59 year journey, there has been a lot of mistakes and goofs!!

I am still learning, and will continue to learn as long as I live.
But it is fun and I love to cook for nice people!!

Gen Kidwell
9/23/2009

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Apple Butterscotch Pecan Cake

In large mixer bowl put:

3 eggs
1 ¼ cups of cooking oil
1 tablespoon of vanilla
2 cups of sugar

Mix

Then on top of this put:

2 ½ cups of flour
2 teaspoons of baking powder
1 teaspoon of salt
1 teaspoon of baking soda
1 teaspoon of ground cinnamon

Beat good and add:

4 cups of chopped tart apples like granny smith.
1 cup of chopped pecans

Beat and then fold in:

1 - 12 oz package of butter scotch chips.

You could put this in a long pan but I put mine in two loaf pans.

Cook at 300 degrees for 30 minutes then take finely chopped pecans and put on top of cake and gently pat down then cook another 15 minutes or until done (test with a toothpick until it tests clean) be sure and grease and flour baking pans.

I like to serve mine warm and can do this by heating at the last minute in a microwave.

Does not need icing.

Apple Cake

2 Eggs
1 cup of cooking oil
2 cups of sugar
2 cups of flour
1 teaspoon of soda
½ teaspoon of salt
4 cups of diced apples
1 cup of nuts
2 teaspoons of cinnamon

Beat eggs, oil and sugar.

On top of this put the rest of the dry ingredients and stir good then add the diced apples and nuts.

Bake at 300 degrees for about 45 minutes or until done.

You can put an icing on it, but whipped cream is so good!!!

Also I like to serve warm so put in microwave for a few minutes to warm, makes a difference.

Apple Crumb Coffee Cake

Take a yellow or white cake mix:

Put in large bowl take out 1 cup of it and set aside.

To mixture in bowl put:

1 cup of buttermilk

2 large eggs

½ cup of cooking oil

Mix good.

Spray long pan with cooking spray like Pam. Pour in pan.

Slice thin, 2 very large granny smith apples or 3 regular size and lay this all over the mixture in pan.

Then take the 1 cup of reserve mixture and add.

1 cup of brown sugar

1 teaspoon of cinnamon

1 cup of chopped pecans

Mix good until no white shows in the mixture and sprinkle all over top of mixture in long pan.

Cook at 300 degrees for about 30 to 35 minutes or until done.

Best served warm but good any way you serve it!

Apple Nut Surprise

1 cup flour

2 teaspoons baking powder

1 teaspoon of salt

4 eggs

2 cups brown sugar

2 tablespoons vanilla

2 cups chopped pecans

2 cups tart apples

Cream eggs and sugar, add dry ingredients and vanilla.

Fold in nuts and apples bake in two greased pie pans for 30 minutes cut like pie and serve with whipped cream.

Apple Pie and Pie Crust Recipe

Pie Crust

In large bowl put:

2 cups of flour
½ teaspoon of salt
3 Tablespoons of sugar

Mix...Then put one cup of Crisco (Only Crisco!!!!) and work into dough with a fork until it looks like small peas. Then put:

½ cup of water and mix.

Chill dough for about an hour in icebox, will roll out so much easier. Spray pie plate with Pam (cooking spray) and roll out pie dough and fit on the bottom of the pie plate, if you have trouble just piece it in, no difference and you don't want to work a lot of flour into your dough!!!

Apple Pie Filling

Peel 7 large Granny smith apples and cut into small slices.

In a large bowl put:

½ cup of brown sugar
½ cup of white sugar
3 tablespoons of flour
1 teaspoon of cinnamon

Mix this and put your apple slices in it and mix. Then put in your bottom crust cut off one half stick of margarine or butter and dot the top of the apple slices.

Then roll out the rest of the dough and cut in strips and place over apple mixture then sprinkle sugar and cinnamon over the strips.

Place in 300 degree oven and cook until it begins to get brown then cover with foil to keep top from over browning.

Cook until apples are tender when stuck with a fork should be about 1 hour. But test it!!!

Apple Raisin Pecan Pie

Peel and cut into small slices:

5 Granny Smith or Gala Apples

Put apples into sauce pan with:

1 cup of apple cider

2 cups of raisins

1 cup of brown sugar

1 teaspoon of cinnamon

Cook for about 10 minutes or until apples are tender.

Then put:

½ half cup of corn starch into

1 cup of apple cider and blend

Pour into apple mixture and cook.

Add ½ stick of margarine

1 cup of toasted finely cut pecans

Turn out into large pie shell like a 9 inch.

Put pie dough strips over the top and sprinkle with cinnamon and sugar.

Cook at 300 degrees for about 40 minutes putting foil over the top when the top begins to brown.

(this will prevent over browning of the top)

This pie made a huge hit at the church supper.

This pie reminds you of mince meat pie.

Lemon Chess

2 cups sugar

1 tablespoon flour

1 tablespoon cornmeal

4 eggs

1/3 cup of butter or margarine

¼ cup of milk

3 tablespoons grated lemon rind

1/3 to ½ cup of lemon juice (I like mine tart)

1 unbaked pie shell

Beat all with a mixer

Bake at 350 degrees for 35 or 40 minutes until set in the middle.

Apricot Cobbler

Crust

2 cups of flour
½ teaspoons of salt
3 tablespoons of sugar
1 cup of shortening, I use Crisco
Mix well and add one half cup of water.

Set aside

Filling

You do not have to peel the apricots just wash and take seed out.

6 cups of apricots in a large sauce pan and
2 cups of sugar,
1 cup of water, it may need more, add to taste.

Cook for about 20 minutes

In another pan add:

1 stick of margarine or butter and melt it.
½ cup of flour and mix

Then add this to the hot apricot mixture.

Roll out half of pie crust in bottom of a pan pour apricot mixture in the take the rest of the pie dough and cut into strips and sprinkle with cinnamon and sugar and bake until golden brown.

To freeze your apricot or peach or whatever pie filling. Just cook it like I have here you don't have to put fruit fresh on it, if it is cooked it is ok. Cook let cool then put in freezer containers and put in freezer that way if you have a lot of fruit you always will have fruit filling, ready to take out let thaw slip in a pie shell and bake as usual. This sure has come in handy for me. I tried freezing fruit all kinds of ways but it always had a yuk taste after it had been frozen for awhile but this is always wonderful, just freezes forever!!

Pumpkin Pie

1 can of pumpkin (solid pack not pumpkin pie mix)
1 cup of white sugar
3 eggs
2 teaspoons cinnamon
1 can of evaporated milk (2 cup size)

This takes a big pie plate the biggest you have.
Cook for about 34 to 40 minutes at 350 degrees until set in middle.
You can also use two small bought foil pans to cook this in.)

Banana Cream Pie

Make two pie shells, don't spray cooking spray on them!! Take a fork and make pricks in it bottom and sides.

Cook at 300 till golden brown takes about 10 minutes.

When cooled take a regular package of vanilla instant pudding and mix one cup milk in it. This is the hardest part, get the lumps out, fold one cup of cool whip in it and 2 large bananas cut up. Then put cool whip on top about a cup and a half or as much as you want.

To make coconut do the same but put in one cup of coconut instead of the bananas and sprinkle coconut all over the top of the cool whip.

It is good to cook both pie shells and put one cooked one in the freezer for another pie that can be put together quick.

It might be good to cook two one banana and one coconut!!

You will be King!!

Added notes:

Pie shells easy to burn so watch carefully!!!

Also never get the banana instant or the coconut instant, they taste uck!!!

Just Vanilla and never lemon!! hahaha

Pecan Pie

In a mixing bowl put:

1 cup of white Karo syrup

1 cup of brown sugar

1 tablespoon of vanilla

3 eggs

½ stick of margarine melted

1 ½ cups of pecan halves

Mix good with mixer and pour into

1 unbaked pie shell regular size

Bake at 350 degrees for about 30 or 40 minutes might cover with foil the last 15 minutes so it does not over brown.

I got this from the Dear Abby column and have used it every since.

Brown Sugar Pecan Pound Cake

In your Kitchen Aid put

1 cup melted butter (only butter)
1 small carton of sour cream
6 eggs
3 tablespoons of vanilla
2 cups brown sugar
1 cup of white sugar

Beat good!! Then put:

3 cups flour on top of this mixture and
1 teaspoon of salt
1 teaspoon of baking powder

Beat good!! Then put:

2 cups of chopped toasted pecans in and beat again.

I use 2 loaf pans but you could use other pans.

I bake mine at 300 and cover pans with foil during the last 20 minutes so to not over brown.

This is good cooked in an angel food cake pan just grease and flour it

Topping for cake.

1 stick of margarine
3 tablespoons of white corn syrup
½ cup of pet milk.

Cook until pretty thick, but not too thick, then add one teaspoon of vanilla serve over cake with whipped cream or ice cream.

Serve cake warm

(Just microwave it when you need to serve it)

Butterscotch Cake

1 - 2 cup size vanilla pudding (the kind you cook)
1 Yellow cake mix
1 bag butterscotch chips
1 cup chopped pecans

Set oven to 300 degrees

Cook pudding stir cake mix in it and put in long greased pan then sprinkle butterscotch chips and pecans over top bake for about 35 to 40 minutes or until done.

Bacardi Rum Cake

1 cup of chopped pecans or walnuts
1 yellow cake mix
1 regular size of vanilla instant pudding mix
4 eggs
½ cup of water
½ cup of cooking oil
½ cup of Rum

Mix all well with mixer (about 3 minutes)

Grease and flour a tube pan or a Bundt pan or a long pan. I did a long pan and it turned out fine.
After you have greased and floured it sprinkle

1 cup of finely chopped pecans or walnuts over the bottom pour batter over this.

Cook until done, about 40 minutes for the long pan about an hour for the Bundt or tube pan.

Cook at 300 degrees.

Turn out when done.

To make a wonderful glaze put

1 cup of sugar
¼ cup of water
1 stick of butter or margarine,

Boil over medium heat for 5 minutes, stirring all the time.

Take off and put

½ cup of rum and stir and then poke holes over the top of the cake and drizzle it over!!

Wow!! Good Cake!!!

Would be wonderful served with real whipped cream. Any thing is wonderful with whipped cream.

Jack got me my Rum about 20 years ago in an airport in Norway. He had some extra Norwegian money and he said, "you are always wanting to make a rum cake, do you want some rum" I said sure!!

It sat for 20 years in my pantry. I told Jack Never say never!!

Buttermilk Coconut Cake

In mixer bowl put:

2 cups of white sugar

1 cup of Crisco

1 tablespoon of vanilla

4 large eggs

Beat good

On top of this I put:

2 cups of flour

1 teaspoon of salt

1 tablespoon of baking powder

In a large glass put:

1 ¼ cups of buttermilk, in it put

1 teaspoon of baking soda and stir good

Then slowly add the milk mixture to the main mixture in bowl.

Slowly add the milk mixture to the flour mixture and mix good.

I put mine in three layers but can put it in a long pan.

Cook at 350 for about 20 minutes per layer pan, but test with tooth pick.

You do not want to over cook.

No fail egg white icing.

In a double boiler put:

3 large egg whites

1 cup of white Karo

½ cup of white sugar

When water is boiling in bottom half of double boiler start beat with hand mixer beat this for 10 minutes in all. Then take off of heat and put:

1 teaspoon of vanilla in it and beat again.

This will be very thick and fluffy. This will freeze great if you need to put it in the freezer.

Not many egg white icing you can do that with.

Put coconut on top and sides of cake.

Cherry Nut Cake

1 Good quality yellow or white cake mix
1 cup sour cream
½ cup cooking oil
10 ounces of maraschino cherries (I get mine at Dollar General for one dollar)

In your little grinder put all the cherries, ¼ cup of the cherry juice and grind.

3 large or extra large eggs
1 cup of finely cut toasted pecans

Mix good with mixer.

I put mine in 3 layers, watch carefully does not take long to cook, not over 20 to 25 minutes.
You can put it in a long pan, no difference, easier just takes longer to cook about 40 to 45 minutes.
I cook mine at 300

Icing

After cake is cooled ice with this icing.

1 stick of margarine
8 oz cream cheese
1 tablespoon of vanilla
½ bottle of cherries (like 5 oz) grind it in the grinder, a coarse ground
1 lb of powdered sugar
A little bit of the cherry juice as you are mixing it.

After cake is iced sprinkle all over with toasted finely chopped pecans.

This is a great cake!! And easy!!

Sweet Potato Pie

In blender put:

3 cups of cooked sweet potatoes I cook mine in the microwave then scoop out
½ stick of butter melted
3 large eggs
2 teaspoons of cinnamon
1 teaspoon of vanilla
1 can 12 oz. of condensed milk like Pet
1 ½ cups of brown sugar

Blend good in blender.

Then pour into 2 regular pie shells
This does better in a blender because a blender mixes all the ingredients completely, I know tried both.
I cook mine at 300 for about 40 minutes or until top is set.
A knife stuck in the pie comes out pretty clean (does not have to be completely clean).

Cherry Pie

Pie Crust

In large bowl put:

2 cups of flour
½ teaspoon of salt
3 Tablespoons of sugar

Mix...Then put one cup of Crisco (Only Crisco!!!!) and work into dough with a fork until it looks like small peas. Then put:

½ cup of water and mix.

Chill dough for about an hour in icebox, will roll out so much easier Spray pie plate with Pam (cooking spray) and roll out pie dough and fit on the bottom of the pie plate, if you have trouble just piece it in , no difference and you don't want to work a lot of flour into your dough!!!

Cherry Pie Filling

In large pan put:

2 cans of tart pie cherries with juice.
1 ½ cup of sugar
1/3 cup of cornstarch

Stir into cherries.

Put ½ stick of margarine or butter in pan, put a little red food coloring in for color, cook until thick. Put this in a deep dish pie pan that has been sprayed the vegetable oil spray, the pie will come right out with no stick!

Peach Pie

Here is a good recipe for fresh peach pie.
In an unbaked pie shell, pile peaches in it.

Pour about:

6 cups of peeled sliced peaches
1 ½ cup of sugar mixed with
3 tablespoons of flour

Dot top with margarine and cover with a top crust I do strips, and sprinkle with cinnamon and sugar.

Bake about an hour.

Cover top with foil to prevent over browning. This is wonderful!!!

You can do the same thing with apricots or other fruit.

Cherry Cheese Cake

This is a great recipe and has been to a lot of Church suppers

In a 9 by 13 inch pan put:

1 ½ sticks of softened butter or margarine. Stir in
1 ½ cups of flour
2 tablespoons of sugar
½ cup of chopped pecans

Mix and spread in pan cook at 300 degrees for about 20 minutes or until brown.

Take out and cool.

Take

8 oz of cream cheese and soften it
½ cup of lemon juice
1 can of sweetened condensed milk
1 teaspoon of vanilla

Mix and spread over cooled cookie crust.

Then top with a can of cherry pie filling.

Another filling that is good is, Mix

8 oz of cream cheese softened
2 cups of powdered sugar
1 teaspoon of vanilla
1 - 8 or 9 oz cool whip

Proceed just like the recipe above and top with cherry or blue berry pie filling.

Another variation is cook the crust, cool it and in a bowl put:

2 packages of instant vanilla pie filling
2 cups of milk
2 cups of cool whip
4 bananas cut up

Stir all together pour into cooled crust and top with 2 cups of cool whip.

You can replace the bananas with two cups of coconut and then spread coconut over the final layer of cool whip.

Keep in ice box if there is any left overs!!

Chocolate Cake

2 cups flour
2 cups sugar
1 stick margarine
½ cup Crisco
1 cup water
4 tablespoons cocoa
½ cup buttermilk
2 eggs
1 teaspoon soda
1 tablespoon vanilla

Combine flour and sugar in large bowl, in a pan combine Crisco, margarine and water bring to a boil. Pour over flour and sugar and mix. Combine eggs buttermilk soda and vanilla.

Beat good and bake at 300 degrees until done, about 25 minutes.

Chocolate Cream Cheese Frosting

Put:

8 oz of cream cheese
1 stick of margarine in a bowl and microwave it until soft.

I then put:

½ cup of Bakers Cocoa (dry)
5 cups of powdered sugar
2 tablespoons of vanilla

Beat with mixer until mixed.

You can add a little milk but you should not have to use it, but do make it spreadable. I put this over a yellow cake and sprinkled chopped pecans over it!!!

Sinful!!!

Also would be great on a chocolate cake

Really pretty good to just set and eat out of the bowl!!!

Chocolate Chip Pound Cake

In large bowl put:

1 yellow cake mix
1 package of vanilla instant pudding
½ cup of cooking oil
1 cup of sour cream
4 eggs

Beat really good with mixer.

Then fold in 12 ounces of chocolate chips.

This is good cooked in a Bundt pan or two loaf pans.

Also wonderful to make a party cake out of this.

The way to do this is cook it in three layer pans put a chocolate frosting on it then sprinkle chopped pecans all over this! Yum makes me hungry to think about it!! Or you can serve it plain with ice cream or whipped cream A good chocolate frosting is the Chocolate cream cheese frosting in the cook book, or any one you choose.

Cinnamon Nut Cake

½ cup of the cake mix out and hold in reserve
1 yellow cake mix
1 cup of sour cream
1/3 cup of cooking oil
¼ cup of sugar
¼ cup of water
4 eggs

Mix cake mix mixture and beat.

Take the reserve cake mix and add:

2 teaspoons of cinnamon
1/3 cup of brown sugar
1 cup of chopped pecans

Grease a 9 by 13 pan put about half of the cake mix sour cream mixture in the pan, sprinkle the reserve mixture over this and then put the rest of the cake mix sour cream mixture over this.

Bake for about 45 minutes at 300 degrees.

Test with a tooth pick to make sure it is done.

After cooked put butter cream glaze on it and sprinkle with chopped pecan or walnuts.

Butter Cream Glaze

½ cup of melted margarine or butter
2 cups of powdered sugar
1 teaspoon of vanilla
enough milk to be able to spread it over cake

Wonderful Coconut Pecan Pie

1 stick of margarine, melt and stir
3 tablespoons flour, blend
1 ½ cups of sugar (white)
3 large or extra large eggs

Beat with mixer, beat in:

1 cup of buttermilk
2 teaspoons of vanilla
1 cup of coconut and blend

Pour into an unbaked pie shell (homemade!!!).

Cook at 300 degrees for about 30 minutes then take out of oven and put *coconut pecan mixture on top then continue baking for about 15 more minutes or until it feels set, should not take any longer than that.

Cover with foil if it looks a little to brown.

*Coconut pecan mixture for the top
1 cup of coconut
1 cup of finely chopped toasted pecans

This makes it special!!!

Lemonade Cake

Lemon cake mix put:

1 cup water
1 small package of lemon jello
3 large eggs
½ cup of oil

Beat good. Put into long pan that has been greased I do mine with Pam the vegetable oil cooking spray.
Cook at 300 degrees for about 40 minutes or until done.
(put tooth pick in middle and if comes out clean it is done)

Take a big meat fork and punch holes in the cake take a 6 ounce can of thawed lemonade concentrate and brush on the cake until all is gone.

This makes a wonderful cake!!

Fresh Orange Date Cake

A great Cake for Thanksgiving or Christmas.

Run two medium oranges, rind and all through the grinder. In same bowl put:

2 cups sugar

½ cup butter or margarine

2 extra large eggs (or 3 large)

1 tablespoon of vanilla

Beat good with mixer put:

2 cups of flour on top of orange mixture and stir in

1 cup of buttermilk mixed with

1 teaspoon of soda

½ teaspoon of salt

Mix good and then stir in:

1 ½ cups of chopped dates

1 cup of chopped pecans

Bake in a Bundt pan greased and floured at 350 for 30 to 40 minutes or until done.

After done, pour glaze over cake punch holes.

Glaze

½ cup of fresh orange juice mixed with

1 cup powdered sugar.

Lemon Pound Cake

If you have a heavy duty mixer use it as this is a heavy mixture.

In large bowl put:

1 cup of real butter (does make a difference)

1 cup of real sour cream not low fat

5 large eggs

½ cup of lemon juice fresh

Beat this and then add:

3 cups of flour

3 cups of sugar

½ teaspoon of baking SODA

½ teaspoon of salt

Add flour mixture and beat for about 5 minutes. I put mine in two loaf pans put in 350 degree oven and cook about 40 to 45 minutes or until a washed broom straw comes out clean, test it!! Have ready two large lemons juiced and two cups of powdered sugar, mix good and as soon as cakes come out punch holes in cake and apply with pastry brush until all is gone. This is also good cooked in an angel food cake pan. Just grease and flour it and when done go around the cake and funnel and turn out on plate.

Lemon Shortcut

I found a little trick to making lemon topping. I would always squeeze the lemons add powdered sugar, stir and stir, then one day I was at Sam's and they had a cooking show on the big TV and this chef said all you have to do is buy lemonade concentrate, it is the same!!! Bingo did it loved it will never squeeze lemons again for that cake.

German Chocolate Cake

This has no German Chocolate in it but you will not miss it!!

2 cups of flour
2 cups of sugar
1 stick of margarine
½ cup of Crisco
1 cup of water
4 tablespoons of cocoa
½ cup of buttermilk
2 large or extra large eggs
1 teaspoon of soda
2 tablespoons of vanilla

Combine flour and sugar in a large bowl, in a pan combine Crisco margarine and water and cocoa bring to a boil and pour over flour and sugar mixture, beat then add eggs buttermilk and soda and vanilla.

Mix good I put mine in 3 layers but can put it in a long pan.

Cook at 300 or 350 until done.

When cool, ice with this frosting recipe.

German Chocolate Frosting

1 can of evaporated milk (2 cup size)
2 sticks margarine
5 egg yolks
2 cups of sugar

Stir good and cook until pretty thick then add:

2 cups chopped pecans or walnuts
2 cups of coconut

After it is cool put between layers and on top.

This is a lot of frosting but I like a lot on this cake, can even frost the sides, I did on my last one and it was so moist and so good.

Dee's Norwegian Harvest cake

2 cups All purpose flour
1 tablespoon Ground cinnamon
2 teaspoons Baking soda
¼ teaspoon Salt
1 cup Vegetable oil
1 cup Sugar
1 cup Firmly packed golden brown sugar
4 large Eggs
1 ½ cup Finely grated carrots
1 cup Drained canned crushed pineapple in juice
½ cup Mashed ripe bananas
¾ cup Chopped pecans

*****FROSTING*****

8 ounces Package cream cheese, at room temperature
1 cup Powdered sugar
3 tablespoons Unsalted butter, at room temperature
¼ teaspoon Ground cinnamon
Additional ground cinnamon

Directions

FOR CAKE: Preheat oven to 350F. Grease and flour a 12-cup Bundt pan. Sift the first four ingredients into a medium bowl. Whisk the oil, sugar, brown sugar and eggs in a large bowl until well blended. Mix in the dry ingredients. Add the carrots, pineapple, banana and pecans; blend well. Pour into the prepared pan. Bake until a cake tester inserted near the center comes out clean, or about 1 hour. Let the cake stand in the pan for 10 minutes before turning out onto a rack to cool.

FOR FROSTING: Beat the cream cheese, powdered sugar, butter and 1/4 teaspoon cinnamon in a medium bowl until smooth. Spread frosting over the cake. Sprinkle with additional cinnamon. Can be prepared 1 day ahead. Cover with a cake dome and refrigerate.

Ritz Cracker Pie

In mixing bowl beat

3 egg whites stiff, beat in
1 cup of white sugar
½ teaspoon of baking powder
1 teaspoon of vanilla
17 Ritz crackers that have been put in a plastic bag and crushed very fine

Fold in these crackers and add
1 cup of finely chopped pecans

In a pie pan spray with Pam and put the mixture in it.

Put in a preheated 350 oven for about 35 minutes.
Take out let cool, top with cool whip or whipped cream and chopped pecans.

Pie Crust

In bowl put:

2 cups of flour

½ teaspoon of salt

2 tablespoons of sugar stir

1 full cup of Crisco in flour and work with a fork until well mixed it will look like little peas!!

(Run water in your cup measure this will keep Crisco from sticking (a little hint))

Then take:

½ cup water and mix good.

Put in two balls and roll out two pie crusts. I like to spray my pie pan with Pam vegetable spray that way the pie won't stick (little hint!!)

If the pie dough does not roll out perfect just piece it together, I do!!

Hint...put in two balls and chill in ice box for an hour or overnight will roll out easier

(Will be better if you don't work very much extra flour into the dough.)

You will wonder why women say they cannot make pie crust!!

Just be sure to use Crisco!!

Pineapple Cake

In large bowl put:

2 cups of flour

1 ½ cups of sugar

½ cup of oil

1 – 15 oz. can of crushed pineapple with juice

2 large eggs

½ teaspoon of salt

1 teaspoon of baking SODA

1 tablespoon of vanilla

1 cup of chopped toasted pecans or almonds

Beat good with mixer.

I baked mine in 3 pans and used frosting below. This would be fine cooked in a long pan.

Cook at 350 degrees.

Frosting

When cake is cooled mix together:

1 cool whip 10 oz

1 instant vanilla pudding

1 - 15 oz crushed pineapple

Frost cake and sprinkle with chopped pecans.

(Keep in refrigerator)

Pumpkin Surprise!!

1 yellow cake mix
1 can of pumpkin (2 cup size)
1 can of Pet evaporated milk (2 cup size)
3 eggs
1 cup of sugar
½ teaspoon of salt
2 teaspoons of cinnamon
1 ½ sticks of melted margarine
2 cups of chopped pecans

In a large bowl, mix pumpkin, milk eggs, sugar, salt and cinnamon.

Pour in a 9 by 13 inch ungreased pan.

Sprinkle cake mix over this and put pecans over the top of this and drizzle melted margarine over the top of all.

Bake at 300 degrees for 40 or 50 minutes or until set in center.

I call it Pumpkin Surprise because it is a little like a cake and a little like a pie.

Skillet Apple Pie

Peel and slice 4 large granny smith apples.

In a skillet put one half stick of margarine or butter put the apples

2/3 cup of brown sugar

1 teaspoon cinnamon let cook for about 15 minutes.

Take two bought pie shells, and cut into strips to cover apples. Just put as much of the pie crust as you can, brush with melted butter and sprinkle with cinnamon and sugar.

Put in a 300 degree oven and bake for about 30 or 35 minutes.

The melted butter will make the bought pie crust richer and more homemade.

I peel my apples early and covered them with water (to keep them from turning dark), it was easy to put it all together.

A really easy apple pie, when you are apple pie hungry.

Add Ice Cream!!

I used my own pie crust but the bought would work great!!

Vanilla Cream Cheese Pound Cake

In mixer bowl put:

2 $\frac{3}{4}$ cups of white sugar
2 tablespoons of vanilla
1 - 8 oz pkg. of cream cheese softened
1 cup of butter softened

Beat real good and add:

6 eggs one at a time beating well

On top of that put:

$\frac{1}{2}$ teaspoon of salt
1 teaspoon of baking powder

Beat this with the egg mixture then put:

3 cups of flour
 $\frac{1}{2}$ cup of condensed milk, like Pet.

Beat good and put this in a greased and floured tube pan, I use an angel food tube pan or two loaf pans. I set my oven for 300 degrees. After 30 minutes I covered it with foil loosely, so it would not over brown. I cooked it for an hour took it out tested it with a broom straw I had washed and dried. Perfect!! I took it out and went around the sides of the pan and the tube with a sharp knife. Then turned it out on a plate.
Served strawberries and real whip cream!! Yum!!

Note: If you cook the cake in 2 loaf pans it just takes 45 minutes covering it up with foil half way!!

Great Pie!!!

This makes 3 small pies or 2 large

Mix together:

1 # 2 can of tart pie cherries and juice (not pie filling)
1 # 2 can of crushed pineapple with juice

1 cup if sugar that has been mixed with
 $\frac{1}{2}$ cup of cornstarch

Cook this until thick then remove from the heat and stir in

1 regular package of orange Jell-O
1 cup of chopped pecans
3 large bananas (mashed)

Mix good.

Cook your pie shells until brown and cool.

Put the pie filling in, and top with whipped cream or cool whip and chopped pecans !!

Holy Moley it will be a hit!!

This is a lot of pie but if you need a lot of pie, this is it!!!

Easy 3 egg Vanilla Cake

In mixer bowl put:

1 cup milk
½ cup water
1 cup oil
3 large eggs
2 tablespoons of vanilla

Mix. On top of this put

3 cups flour
2 cups sugar
2 tablespoons baking powder
1 teaspoon of salt

Mix all of this good with mixer.

Cook at 300 degrees can put in jelly roll size pan or layer it up. Easy cake and good!

This cake cooks really fast so don't over cook it!!!

Easy as a cake mix can make it a chocolate by adding ¾ cups of Bakers Cocoa.

Made this in a jelly roll pan makes a big cake, but very tender and good and easy!

Put the chocolate cream cheese frosting on it and chopped pecans.

Strawberry Cake

1 white or yellow cake mix
1 package of strawberry Jello
1 cup of oil
½ cup of water
4 eggs
1 teaspoon of cinnamon
1 cup of chopped pecans
1 cup of frozen strawberries

Beat well and can put in two loaf pans or Bundt pan, but grease and flour!

Cook at 300 for about 45 minutes for loaf pans and about an hour for the Bundt pan.

Glaze it with the butter cream glaze.

Butter cream glaze.

One half cup of melted margarine or butter
2 cups of powdered sugar
1 teaspoon of vanilla
Add some of the frozen strawberries

Lemon Meringue Pie

1 cup sugar
4 tablespoons cornstarch
¼ teaspoon salt
2 cups of water
3 egg yolks beaten
½ cup of fresh lemon juice
2 Tablespoons of butter or margarine

Combine the sugar cornstarch water salt, stir and then stir in water.

Cook until thick.

Add a little of the hot mixture to the egg yolks and stir then add to the rest of the hot mixture.

This way you will not have scrambled eggs in your pie!! Cook with the eggs in it for a minute then add lemon juice and butter.

Put in one of your good baked pie shells about a 9 inch.

Meringue

Beat

3 egg whites until stiff fold in
6 tablespoons of sugar

Put over pie filling and be sure and put over all the edges of the pie, so the filling does not show. This will make it not weep, and you don't want a weepy pie!!

Lemon Lush

2 sticks butter or margarine
2 cups flour
1 cup of pecans, chopped
1 - 8 oz. package of cream cheese
1 cup of powdered sugar
2 cups of cool whip
2 small packages of lemon instant pudding (or you could put a can of lemon pie filling instead)

Crust

Cut butter into flour until well blended, Mix in chopped nuts.

Cook at 300 for about 20 minutes until brown.

Cool first layer beat cream cheese with powdered sugar until smooth then spread over cooled crust.

Second layer combine the pudding with milk as directed on the package or spread the lemon pie filling over the cream cheese mixture.

Third layer is cool whip all over the top, this is just wonderful and will be one of your favorites!!

BJ's Fudge Cake

When our grandson BJ was just a little boy, he made this cake and it turned out so good, we knew he was going to be a good cook!!

1 stick melted margarine
½ cup of Crisco
2 eggs
1 ½ cups of sugar
1 tablespoon of vanilla
½ cup of hot water
2/3 cup of cocoa
1 ¼ cup of flour
1 teaspoon of baking powder
1 teaspoon of soda
½ teaspoon of soda
½ teaspoon of salt
1 cup of buttermilk

Beat margarine, Crisco, eggs, sugar and vanilla.

Mix hot water and cocoa to make a paste, and add to egg mixture.

Mix the dry ingredients together, (flour, baking powder, soda, and salt).

Add to the creamed mixture alternating it with buttermilk.

Beat good and put in 3 layer pans or a 9 by 13 inch long pan but grease and flour them.

Cook at 300 degrees for about 20 to 25 minutes for the layer pans.

(40 to 45 minutes for the long pan)

Test it with a tooth pick.

Prune Cake

This cake is a real family favorite and I guess it is Betty Fowlers favorite.

I wanted to make sure I included it!!

2 cups of flour
2 cups of sugar
2 teaspoons of cinnamon
1 teaspoon of baking SODA
½ teaspoon of salt
1 cup of Wesson oil
one cup of buttermilk
3 eggs
1 cup of prunes cut up
(cover prunes with hot water for 10 minutes to soften them then drain the water off)

Mix all the dry ingredients together and then add Wesson oil, buttermilk, eggs, drained prunes and mix good.

You can bake this in a greased and floured Bundt pan or 2 loaf pans (greased and floured).

Bake for about 50 to 60 minutes in a Bundt pan.

Or about 45 minutes in a loaf pan.

(covering it with foil the last half to prevent over browning)

Carrot Cake

2 cups of flour
2 teaspoons of baking powder
1 teaspoon of soda
1 teaspoon of salt
2 teaspoons of cinnamon
1 ½ cups of cooking oil
2 cups sugar
4 eggs
2 cups of grated carrots
1 - 15 oz can of crushed pineapple with juice
1 cup of chopped pecans

Mix oil, sugar and eggs in a mixer.

Add flour baking powder, salt, soda, cinnamon, beat then add carrot, pineapple and pecan or walnuts and mix well.

Bake this in a jelly roll pan as this is a big cake you can bake it in layer pans which is what I do because it looks so pretty.

Bake at 300 degrees for about 25 minutes for layer pans or 45 to 50 minutes for jelly roll size.

Put a cream cheese frosting on this.

Cream Cheese Frosting

1 - 8 oz of cream cheese softened
1 stick of margarine or butter softened
6 cups of powdered sugar
1 tablespoon of vanilla

Enough milk to make it spread able. Go easy on the milk you don't want it too loose.

I like toasted chopped pecans on top! I like pecans on everything!!!

Judy's Yum Yum Cake

My sister Judy Golden makes this cake and it is so good, I appreciate so much her putting her recipe in my cook book. Anything she makes is great!!

A butter pecan cake mix
A coconut pecan tub of frosting
4 eggs one cup of oil
1 cup of water
1 cup of chopped pecans

Mix for two minutes and put in greased and floured bundt pan.
Cook at 325 for about 55 minutes or until it tests done with a tooth pick

Lemon Cheese Cake Bars

In large bowl put:

1 cup melted butter or margarine
1 cup of brown sugar
1 cup of chopped pecans
3 cups of flour

Mix good.

Spray 9 by 13 pan with Pam put half of the flour mixture in pan and press on bottom and sides.
Cook for about 10 minutes or until light brown at 300 degrees.

Cheese Cake Filling:

Put:

2 - 8 ounce packages of cream cheese in a bowl (1 microwave mine for about 2 minutes) then stirred
½ cup of sugar
2 teaspoons of vanilla
2 eggs and
¼ cup of evaporated milk

Beat until smooth and pour into baked crust.

I then take a bottle of Robertson's Lemon Curd 11 ounces heated it a minute or two in the microwave, and spread it over the cheese cake mixture.

Take the remaining flour, sugar mixture and sprinkle it over the lemon, can use a can of cherry pie filling instead also.

Cook for 15 to 20 minutes until set.

Watch out don't over brown. This is very rich and very good. Cut in small squares or big ones!!!

Banana Crunch Coffee Cake

Put a yellow cake mix in a large bowl and remove one half cup to be set aside. Put

3 eggs
1 cup of sour cream
½ cup of cooking oil
2 teaspoons of cinnamon
3 medium bananas mashed good
½ cup of chopped pecans
Beat good. Put this in a greased 9 by 13 cake pan.

In the bowl with the reserve cake mix put:

½ cup of brown sugar
½ cup of chopped pecans
1 teaspoon of cinnamon
½ stick of butter or margarine
Mix good with a fork to mix the butter in good, then spread this over the top of the cake batter in long pan.
Bake this at 350 degrees for 40 to 45 minutes or until toothpick comes out clean

Pumpkin Bread/Cake

2 cups sugar
4 eggs
1 cup cooking oil
1 tablespoon of vanilla
2 cups flour
2 teaspoons baking Soda
2 teaspoons of cinnamon
1 teaspoon salt
1 two cup size can of pumpkin

Mix all together good.

This makes a great pumpkin bread by adding 2 cups of chopped toasted pecans and cook in two greased loaf pans. But it makes a wonderful layer cake by cooking in layer pans minus the pecans put a cream cheese icing on top and sides and chopped pecans on top.

Betty Clines Great Pecan Pie

Betty Clines brought this pie to a church supper and I said "Betty give me your recipe!"

3 slightly beaten eggs
1 cup sugar
½ cup light corn syrup
3 tablespoons butter melted and cooled
2 teaspoons of vanilla
1 cup of pecan halves

Add the above ingredients into an unbaked 9" pie shell, "my recipe".

Bake at 350 for 10 minutes then reduce heat to 300 and cook until done.

Serve at room Temperature.

Thanks Betty for letting me put it in my Cook Book!!

Chocolate Ice Box Pie

Cookie Crust

In large bowl put:

1 cup of melted margarine or butter
3 tablespoons of sugar
½ cup of chopped nuts
1 cup of flour

Mix well and put in a 9 inch pie plate

Cook for about 20 to 25 minutes at 300 degrees or until brown. Get out and let cool

Take 6 oz of unsweetened chocolate and melt in micro wave.
Stir into it one and a half can of sweetened condensed milk
(put the other half can into the freezer until you make another pie)

Stir good and when cooled

Stir into it either:

½ pint of whipping cream sweetened and whipped or 2 cups of cool whip

Put in pie shell when cooled enough.

Whip a half pint of whipping cream sweetened with about 4 tablespoons of sugar (or to taste) and a teaspoon of vanilla.
Top the pie with this and chopped toasted nuts I used pecans but could use walnuts.
A beautiful really good pie!!

Creamy Strawberry Ice Box Pie

The really nice thing about this pie is that you can have a wonderful strawberry pie even in Winter, but I am having it on Easter!

Have a baked pie crust (my recipe!!) about 9 inches.

Get:

1 - 16 oz. package of frozen sweetened strawberries.

Let thaw and drain juice put all of the juice in a sauce pan with a package of strawberry jello.

Let boil up and dissolve the jello.

Then stir 2 cups of vanilla ice cream into the strawberry juice jello mixture.

I put mine in a bowl and put it in the freezer for about 15 minutes or until it starts to jell.

Then stir one cup of cool whip in it (cool whip stands up better than whipping cream at this point).

Then add the reserved strawberries in the mixture and pile in the baked pie crust.

Then when you are ready to serve whip up real whipped cream to put on top!! Enjoy!!!

Coconut Pecan Meringues

My friend Lujeane Adcock brought these to a Church Supper. They were so wonderful that I could not stop eating them! So I asked her for the recipe to be included in my cook book! Thanks Lujeane for sharing!

Preheat oven to 325 degrees

3 egg whites
1/8 tsp of salt
1/2 teaspoon of vanilla
1 cup of sugar
1/3 cup of chopped pecans
2 cups of sweetened coconut
1/2 cup semi sweet chocolate chips (optional)

Directions: Beat egg whites and salt until soft peaks form.
Add sugar very gradually and continue beating until stiff glossy peaks form and sugar is dissolved.
Gently fold in pecans and coconut and chocolate chips if you want them.
Spray baking sheet with cooking spray or cook on parchment paper.
Drop mixture by rounded tablespoons 2 inches apart.
Bake for 20 minutes until lightly browned.

Lemon Pound Cake

"Oh My Gosh!!"

This is what I said after I baked this cake!! It is so good and so easy!!

Take a good quality lemon cake mix like Duncan Hines or whatever.
Put it in a large bowl. Put a lemon instant pudding mix in the bowl with:

¾ cup of water
½ cup of sour cream
½ cups of oil
4 eggs Beat Good!!

I put mine in a jelly roll greased pan I cooked mine at 300 degrees for about 20 minutes, watch careful don 't over bake! But you can cook it in a 9 by 13 size just takes a little longer cooking time. Test with a toothpick! Then I took a 6 oz can of lemonade concentrate put it in a small bowl and microwave it for 2 minutes you want the sugar in it to dissolve. Then punch holes with a meat fork and ladle the lemonade concentrate over all and use all of it. Wonderful served with whipped cream!! Anything is wonderful with whipped cream!!

Main Dishes

Baked Beans

In large heavy pan put:

2 slices of thick bacon cut up
1 cup of chopped onion
1 bell pepper chopped up

Cook until bacon and onion and bell pepper is cooked. Then put:

2 cans (15 oz.) of pork and beans any brand
1 cup of catsup
2 cups of water
1 teaspoon of garlic powder
2/3 cups of brown sugar

Cook for at least 30 to 40 minutes stirring from time to time.

Chicken Supreme

Cook a chicken, take meat off and save broth. Take:

2 packages of Pepperidge Farm Herb Stuffing Mix
1 - 2 cup size of small peas like Leisure
2 cans of cream of celery soup
1 cup milk
2 sticks of margarine or butter

Mix the stuffing mix with the margarine pat out half of it in a 9 by 13 pan.

Put peas, celery soup and one cup of the reserve chicken broth and all the chopped up chicken boil for about a minute and pour over one half of stuffing in long pan.

Pat the rest of the stuffing mix over this and pour a cup of broth over all.

Bake at 300 for about 40 minutes.

This will taste just like Thanksgiving all you need is some cranberry sauce.

Corn Dogs

In a large bowl put

½ cup of flour
½ cup of cornmeal
1 tablespoon of sugar
½ teaspoon of baking powder
½ teaspoon of salt mix well

Then add one egg and mix with enough milk (start with one cup.) to be able to dip the weenies (one package) easily.

Put about 2 inches of oil in skillet, get hot. Dip weenies holding on to one end.

When you get it in the skillet start spooning the hot fat over the corn dog. This will set the top and keep it from the cornbread mixture from falling off.

Then with a turner flip corn dog you can put several in at one time but you have to be very careful.

You will get the hang of this in a few attempts and your family will thank you!!

Serve with mustard or ketchup or whatever you want.

Chicken and Broccoli Alfredo

Get 1 lb of chicken tenders and cut up in little pieces.

In big skillet put:

1 stick of butter
½ cup of chopped onion
½ cup of chopped bell pepper
2 cups of chopped fresh broccoli no stems

Cook until done then put:

2 tablespoons of cornstarch and stir
1 cup of milk
1 can of cream of chicken soup
4 ounce can of sliced mushrooms

Don't put water in the soup. Put it in straight.

When all is cooked put one cup of shredded parmesan cheese.

I served mine with 2 cups of bow tie pasta mixed in the sauce.

But the next time I will serve it over rice. Both are good.

Salt and pepper to taste.

When you serve it then put extra parmesan cheese on it, if you want to. I liked it that way.

Serves about 4

Jack's Barbecue Pork Country Ribs

1 large package boneless pork country ribs (real lean)
2 quarts apple juice
1 jar sweet baby rays BBQ sauce

Put ribs in large pan .cover with apple juice place in over or roasting pan. Pan needs to have cover on it.

Cook for 3 hours at 300 degrees or until they are very tender when you stick a fork in them.

Take ribs from juice, place on a gas or charcoal grill.

Brown on one side(be careful not to burn) turn over and brown the other side, after you turn it over take a pastry brush and brush it good with the BBQ sauce, do the other side the same, after both sides have BBQ on it let it simmer for a few minutes, this gives it good flavor.

Watch very close, don't burn them.

Very good when warm, you can freeze leftovers thaw and heat in microwave, cut in thin slices or chop.

They make excellent BBQ sandwiches.

Very good on Gen's home made buns with sweet onions and pickles and mustard.

Italian Spaghetti

1 lb of lean ground beef put in pan. Add
1 large green pepper chopped
1 cup of chopped onions

Cook this until meat is done. Add

1 can of spaghetti sauce like Hunts or Del Monte
1 envelope of dry spaghetti sauce and
2 cans of chopped tomatoes (# 2 size)
2 cans of sliced mushrooms. Add
2 cups of water in the mixture

Cook with low heat for at least 30 minutes.

Can also put black olives or green ones in this.

Then cook 3/4's of a package of dry thin spaghetti, follow package directions.

I like the thin best.

Add it to the ground meat mixture.

Serve with a great salad and my French Bread!

Also serve Parmesan cheese on the side.

This freezes great so if you have any left just put in freezer container and bring out when you need a good Italian meal!

Chicken and Dressing

Boil two chickens until very tender then cool and take the meat off of the bones and cut up.
Set aside saving all of the broth used to cook the chickens in.

Make cornbread this is very easy in a bowl put one cup of flour and one cup of cornmeal 2 tablespoons of baking powder one teaspoon of salt and two tablespoons of sugar mix and then add 2 eggs and 2 cups of buttermilk and beat, I like to cook mine in a skillet. Put one third cup of cooking oil in skillet, then pour off oil in cornbread mixture this will grease your pan. Get skillet hot and pour corn bread mixture in it and cook a minute until it comes up a little on the sides, then put in a preheated 350 degree oven and cook until brown about 30 minutes. This is my regular corn bread recipe so you can use it anytime for anything. When out of the oven cool a bit then cut into very small pieces. Set aside.

Then take about 8 slices of bread white or wheat and cut into small pieces and set aside.

Cut up onion about 2 cups minced and 2 cups celery put in large pan with a stick of margarine and cook onions and celery until a bit done.

Then in another big bowl put:

6 eggs
1 - #2 can of evaporated milk
1 tablespoon sage (or more if you like a heavy sage taste)

Beat this then add your onions and celery your breads and all your broth from cooking your chickens.
Have some canned broth in case you need it to make it moist.

Fold in your chicken, and grease 2 - 9 X 11 long baking dishes and just remember to have enough broth so your dressing is not too thick, it will thicken up as it cooks.

It will take at least an hour at 350 degrees to cook, cook until very nice and brown.

Chicken Bow Tie Deluxe

Jack and I went to an Italian Restaurant tried this dish and loved it, this is what I came up with, a very special Pasta dinner.

Cut up 6 chicken tenders or 2 chicken breasts in small pieces
½ cup of green peppers or red peppers
½ cup of chopped onion and some fresh garlic

Cook the chicken and peppers and onion in:

1 stick of margarine

Into this stir:
3 tablespoons of cornstarch and stir
1/3 cup of Rotel tomatoes minus the juice
2 cups of half and half
1 cup of Parmesan cheese

Cook 4 cups of bow tie pasta add to the cream mixture pour out on a platter cover with parmesan cheese and 4 thick slices of cooked bacon cut up and scattered over the top.
This will serve 6, enlarge if you have a large crowd.

Company Pecan Chicken Casserole

3 cups of flour
3 cups shredded cheddar cheese
3 cups of chopped pecans
1 teaspoon of salt
¾ cup of cooking oil

Combine this and set aside 1 ½ cups for topping.

Press this into a 9 X 13 size greased pan.

Bake for 10 minutes until lightly brown at a 300 degree temperature.

Mix:

4 eggs
1 cup sour cream
1 cup chicken broth

Beat well with a mixer, add:

4 cups chopped cooked chicken or the meat of the baked chicken (could use chicken breasts and canned broth) 1 - cup cheddar cheese
½ cup finely chopped onion
½ cup mayonnaise
2 tablespoons of hot sauce.

Beat good and pour over baked crust sprinkle with crumb mixture until done about 25 minutes.

I think the best way to make this to be at its best is to bake a large fryer chicken using at least a quart of water in a dutch oven or a good covered roaster pan. Then you use the diced chicken meat and good broth in the recipe.

You will also have enough broth to make chicken gravy to serve over wonderful mashed potatoes.

Italian Sweet Sausage Soup

In a large soup pan put:

16 oz's of Italian Sweet sausage with the casings cut off and cut into little chunks

1 cup of cut up carrots

1 large green bell pepper

1 cup of celery cut up

1 medium onion cut up

1 - 28 oz. can of diced tomatoes

1 can of regular Ro-Tel tomatoes,

1 quart of chicken broth

5 bay leaves, (being careful to remove these after cooked)

Cook this about an hour over a medium fire stirring from time to time.

Then get a cabbage wash good and cut into small pieces.

I used about 4 cups which was a medium size cabbage. (does not make a lot of difference)

Simmer this until cabbage is done will not take long.

Serve with a big pan of cornbread!!! A really different soup and it makes alot!!

Also if you need more liquid just add a little water to make a good broth!

Chicken Dumpling Soup

Take a large fryer and put in a pot fill up to the top of the chicken. Cook about 2 hours until meat is falling off of the bone. Keep adding water to the top of the chicken to make a nice broth. Then strain broth and take meat off of the one and chop into small pieces. I like to do mine in two stages this one the day before. Put in icebox.

Then next day put broth and:

1 quart container of Swanson's chicken broth
12 oz can of condensed milk like Pet or any brand.

In another pan:

1 stick of melted margarine or butter
½ cup of flour

Mix, then add to broth mixture with 5 cut up flour tortillas.
Salt and pepper to taste. Simmer while tortillas cook, does not take long.
Put chopped chicken into broth.

Make pan of cornbread to go with it!!

When you reheat this add chicken broth to make it soupy. (This is important because it thickens up so much)

Chicken Spaghetti

Boil one medium size fryer, make sure you have a quart of broth when chicken is cooked. Take meat out of broth and pull the meat off of the bones. Put back in broth.

In a large pan put:

2 sticks of margarine

Then sauté:

1 big onion
1 big red bell or green bell pepper

Then Stir about:

½ cup of flour in the melted margarine and pepper and onion mixture. If you do not have a quart of broth you can add canned broth to this to make it a quart. I then put a tall can of condensed milk and a can of regular Rotel tomatoes.

Cook and stir then add:

1 lb of Velveeta cheese

Cook a package of spaghetti and add to the above mixture. If it seems to thick add more broth.
This is how I make it and it turns out good every time.

Let me know how it turns out!!

Chicken Gumbo

A very different recipe for chicken gumbo. You don't put tomatoes or green pepper or okra. Our son Jack worked at Red River New Mexico for a man when he was younger. He taught Jack to make this dish and we came out he made it for us. I was at his elbow the whole time learning. It is a real family favorite.

Whole chicken
a bunch of green onions
crushed red pepper
dried bay leaf
Margarine or butter
cornstarch
salt and pepper to taste
cooked rice
Louisiana Hot Sauce

Cut chicken in pieces, put in pot with about 2 quarts of water, chop the green onions up put in pot with one tablespoon of crushed red pepper 5 bay leaves cook until very tender, the longer cooking time makes the broth better. Keep adding water so you have at least a quart of chicken broth, remove chicken take out any little pieces of chicken fat.

Make a roux with one stick of Margarine or butter stir one half cup of cornstarch in this, brown a bit then add to broth mixture. At this point you can do it one of two ways. You can serve the gumbo in a soup bowl with Rice in the bottom of the bowl a piece of the cooked chicken on top of the rice and the gumbo spooned over the chicken, or you can take the chicken off of the bone cut it up in small pieces and add this to the gumbo sauce. I have been doing this lately and I really like it better but the original recipe showed it done the whole chicken piece on the plate. I love this served on the side with Louisiana Hot Sauce.

You can make it as hot as you want. For the left over's, I just take the chicken off of the bone put it in the sauce, and serve it another day with rice.

Freezes great!

Rice

I put one cup of white rice or any kind you want in a sauce pan with a good lid. Add

2 ¼ cups of water

½ teaspoon of salt

Boil very slow until moisture is gone from the pot.

Turn out on a plate and fork until cool.

Cream Gravy

If you don't have any meat and want to make gravy no problem!

Just take butter melt:

3 tablespoons of butter

3 tablespoons of flour or cornstarch

Stir and cook a little bit then add 3 cups of whole milk, or you can use half and half. Works just as good!

Chicken Pot Pie

For the pie dough put:

6 cups of flour in a big bowl stir in
2 teaspoons of salt
3 cups of CRISCO

Cut the shortening into the flour mixture then stir in:

1 ½ cups of water and mix good

Grease a jelly roll size pan, they are cheap and they have them anywhere like dollar General or Family dollar.

Spray it with Pam and roll out dough on a floured surface. Cut dough to fit pan on sides and bottom, does not have to be fancy, makes no difference.

After bottom and sides covered then pour chicken pie mixture in and cover the top with strips of dough. I have about a small pie pan of dough left and you can make a one crust pie with it.

If you want to make a 'big cobbler this is a great crust the only difference is put one third cup of sugar in the dough.

Chicken Pie Filling

Boil a chicken, have 1 quart of home made broth. Take meat off of chicken and set aside.

In a large pan sauté

2 sticks of margarine
1 large onion
1 large bell pepper
1 cup of celery

When this is done put

1 cup of flour in it and stir
2 cups of cooked carrots
1 drained can of Leisure peas (the little bitty peas)

Add to the broth

2 cup size of pet milk (condensed)
2 - 3 oz cans of drained mushrooms

Put chicken meat in if this seems a little too thick add some more broth can use canned broth at this stage, needs to hold together but not to be too thick. You know just right!! hahaha

Spray Pam on a jelly roll size pan and put pie dough on bottom and sides.

Add the chicken pie mixture, then, strip it over the top with the dough.

Cook at 300 or 350 until golden brown and yummy!!!

This is not a diet meal but our favorite!!

It makes a lot of pie but freezes great just cut into serving size pies put on a cookie sheet freeze then put it in freezer bags.

When you get ready to heat it just put on a cookie sheet and cook at 300 degrees, it will be perfect and ready to eat in just a jiffy.

Sure a lot better than Swansons!!!!

French Toast

4 large eggs
1/3 cup of milk
dash of salt
dash of pepper

Beat well with a fork or whisk.

Put butter in skillet get hot but not burning. Coat slices of bread with egg mixture put in butter and brown. If you want to cook more just add more eggs and milk I usually do an egg for each person I am cooking for.

Serve with Maple syrup and bacon or whatever!!

Fried Squash

Cut squash up in thin slices. Soak it in buttermilk or canned milk something with body. Then get a gallon plastic bag put flour salt pepper in it and shake. Have about 1 inch hot grease in a large skillet and put the individual pieces in it not crowding them they cook quick then take the done ones out and replace with the others.

So perfect!!

Just crisp wonderful fried squash.

Frittata, Breakfast Dish

Spray a 10 inch or so skillet with Pam, add
¼ cup of butter, then add
8 pieces of bacon cut in small pieces
1 cup of diced onion
1 cup of diced bell pepper green or red
3 medium potatoes cooked ahead of time in water, I used red potatoes but could use Irish also. Cut potatoes in chunks and add
1 cup of cooked ham cut in small pieces

Cook until the mixture until the onions and bell pepper are soft. Then in separate bowl put
8 large or extra large eggs and beat with mixer.

Then pour over bacon mixture and put in oven, cook for about 20 to 25 minutes at 300 or 350, I do 300. When almost done cover with Cheddar cheese. If you like mushrooms you can add a can of drained mushrooms to mixture.

A really good breakfast dish for company or whatever.

Fresh Mushroom Chicken Crepes

This is a great company meal, fancy yet really not hard to do!!
You can make it with flour tortillas if you don't want to make the crepes.
Just soften them fill them and cook them just like you would the crepes.

Filling

9 thawed chicken tenders (I get mine from Sam's) in large pan
1 stick of margarine and cook until done (not pink anymore)

Remove chicken and put:

1 cut up red pepper
1 cut up green pepper
1 cut up medium onion
1 - 8 oz of sliced fresh mushrooms, cook until tender crisp.

Then put in:

½ a cup of flour and stir
2 cups of milk
2 chicken bullion cubes

Put in chicken that you put aside and cook until thick. Let cool.
When cooled stir in about 1 ½ cups of sour cream.
Be sure mixture has cooled before you put in the sour cream.

Crepe mixture

In a blender put:
1 cup of milk
3 large eggs

On top of this put:

1 cup of flour
1/3 cup of cornmeal
½ teaspoon of salt
1 stick of melted margarine

Blend with blender, wipe down sides of mixture and blend again.

In a greased 9 inch Teflon skillet get hot then put a third of a cup of crepe mixture in pan and start shaking the pan to get it as large a crepe as you can the larger and thinner the better. This made 9 crepe's for me.
(with the margarine in the batter should not have to re grease but spray with Pam if you need to)

Stack and put in icebox. You can put wax paper between crepes and they are better.

Spray large baking pan with cooking spray (like Pam) put crepe down put chicken mixture in middle (be generous) fold over.
When finished put Cheddar cheese and I like cooked chopped bacon on mine.

Cook until hot and bubbly.

Be brave you can do it!!

Gravy

When cooking meat in cooking oil like pork chops for sausage or chicken or whatever. Pour off most of the oil but leave enough to make gravy.

For each cup of milk I use:

1 tablespoon of flour
1 tablespoon of oil

So if you want a pretty large amount of gravy you would use.

3 tablespoons cooking oil
3 tablespoons of flour let brown a bit then pour
3 cups of milk in pan and salt and pepper to taste

When it is thick enough, pour into bowl.

Ham and Swiss Cheese Braided Loaf

In Mixer bowl put

1 ½ cups of warm water sprinkle
2 packages of yeast over this and
3 tablespoons of sugar
1 teaspoon of salt
¼ cup of butter (soft) or margarine
¼ cup of Dijon mustard
1 egg

Mix, start adding flour slowly up to

4 cups mix as good as you can adding a little water if you need it.

Let rise in mixer bowl until doubled. Then take out and divide in half. Have two large cookie sheets sprayed with Pam. Roll out dough in a rectangle.

Take 1 lb of ham and a 8 oz packages of Swiss Cheese divide between the two loaves cutting the ham and cheese in about inch strips put sweet relish and dill relish and black and green olives if you like them on the loaves.

Put all the ham and cheese mixture in the middle then the sides cut into strips fold the end strips over ham and cheese mixer then start folding the side strips over the mixture as pretty as you can. But you cannot go wrong here, then beat an egg good and brush it over the top of the sandwich loaf let rise 15 minutes and then put loaves in a cold oven at 300 degrees.

When the top one starts to get brown cover with foil and exchange pans after about 20 minutes putting foil over the top one when it starts to get brown. This will let the bottoms get done and not over cook the tops of the sandwich loaves.

I have used American cheese on this because at the time I did not have Swiss and it worked.
(Be careful using Cheddar because it is so oily)

Italian Chili

Take:

1 pound of ground meat
1 green bell pepper
1 cup of chopped onion

Cook until meat is done then put:

1 can of Hunts or Del Monte Spaghetti Sauce
1 can of beef broth
1 packet of chili seasoning

Cook with a very low heat and stir occasionally adding a little water if necessary.
Put mozzarella on each bowl before serving.

Simmer for about 30 to 45 minutes

Serve with French bread

Jack and I went to an Italian Restaurant tried this dish and loved it.
This is what I came up with, and it does taste just like it!!

Lasagna

Go to Sam's and get one of these big bags of cheese ravioli, Prepare meat sauce I make mine like this:

One lb of very lean ground meat like at least 85 percent lean. Brown it in a large pan with large onion and large green pepper. When meat is cooked drain of any grease and put one can of Hunts spaghetti sauce with mushrooms one large of two # 2 cans of diced tomatoes and an envelope of any kind of spaghetti sauce mix then if you like mushrooms and we do put two cans of mushrooms in also, cook down like for 30 or 40 minutes.

Then spray a large pan with Pam and put a layer of sauce in the bottom of the pan and layer the ravioli over sauce. Then put a layer of shredded mozzarella then put another layer of the cheese ravioli and cover the whole thing with the rest of the sauce and cover with mozzarella and Parmesan cheese if you like the taste. Cook until very hot and bubbly might want to cover during the last of the cooking time so the cheese does not get to cooked on top, I like a can of sliced black olives in ours also, but that is according to your taste.

Mashed Potatoes

Take about 4 large potatoes peel and cut up, put in a pan with a lid.

Cover the potatoes with water.

Cook for about 25 to 30 minutes checking the water level so it does not boil dry.

When the potatoes are tender, drain the potatoes.

Get the hand mixer, put about one half a stick of margarine or butter in the potatoes.

Take some condensed milk this makes it extra good and rich.

Start beating the potatoes slowly adding the condensed milk.

Be careful don't add too much, you don't want the mashed potatoes to loose.

Olive Garden Soup

1 lb of hamburger
1 chopped onion

Cook together and add
3 tall cans Campbell's Home style Minestrone soup
2 cans of Ranch style beans
1 - #2 can of chopped tomatoes
1 can of Ro-Tel tomatoes

Simmer at least 30 minutes I would simmer for at least an hour.

Oven Fried Potatoes

Take a large potato cut it up like for French fries but just twice as big a slices. Scrub it good!! And then put the oven on 300. Get a cookie sheet brush it with oil. Tossed the potatoes with oil (does not take much) then lay them single file on the cookie sheet. Cook for 15 minutes and then flip them over cook 15 more minutes and lay them on a paper towel, we had BLT's and the oven baked French fries and they were super easy and good.

I do not peel the potatoes.

Note: I also sprinkle the potatoes with salt before I cook them but tastes just like regular French fries but less fattening and quicker.

Potato Salad

Take about 6 large potatoes peel and cut up put in a pan with a lid.

Cover the potatoes with water, cook for about 30 to 35 minutes until potatoes are tender.

Then drain put:

1 cup of finely chopped onions
1 cup of chopped pickles
2 hard cooked eggs

Get the mixer out. Put:

1 cup of miracle whip or mayonnaise in pan with potatoes
1/3 cup of mustard

Mix this with the hand mixer until not smooth but good and mixed up.

Salt and pepper to taste.

You can put olives or anything else you like in this.

Potato Soup

Peel 5 lbs of new potatoes (new is better) chunk it up and add a large onion cut up. Cook until done. If you put a quart of chicken broth to cook it in it is better, or I put about 3 chicken bullion cubes. After potatoes are soft take and mash with a potato masher not mixer, needs to be chunky. After this I put about a teaspoon of salt and one of pepper a cup of condensed milk then mix 4 tablespoons of flour with about that much butter, after mixed add to the soup making sure there is plenty of potato broth before you start.

That flour kinds of binds it together, and I like that, but still like it soupy.

If you have already Irish potatoes that is ok!!

Sauerkraut

Sauerkraut depends a lot on what brand you buy. I bought a quart jar of Libby's yesterday and they are mild. I took a big onion and a large bell pepper and sprayed Pam in the big pan and cooked until they were soft, then put the jar of sauerkraut in and 2 packages of smoked sausage grillers and then just simmer for a while. But you could use any kind of sausage.

(I cut my sausage up in small pieces so you get a bite of sausage in every bite)

Sausage gravy

If you want to make sausage gravy just crumble about:

1 cup of sausage in skillet with a small amount of oil.

Cook the sausage, flaking it with a fork to make small pieces. Then add

2 tablespoons of flour brown a bit, then add

2 cups of milk

Cook until thick enough and serve it over those buttermilk biscuits!!

Scrambled eggs

Take a skillet put like a half stick of butter or margarine in it and melt over low flame.

Beat 3 or 4 eggs with a little salt and pepper.

Turn into butter and start turning with a big spoon or spatula.

You can add cheese or anything you want in these. Good any time, breakfast or supper.

Cheese Dip

In heavy sauce pan put:

1 stick of margarine or butter, melt and add:

½ cup flour, stir.

Add

1 can of regular Rotel tomatoes plus the juice stir in

2 cups of milk

1 pound of Velveeta cheese

Stir and cook over a low fire.

If you need more liquid add milk till it is the right consistency.

Spicy Chicken Southwestern Crepe's

Crepe mixture

In a blender put:

1 ½ half cups of milk

3 large eggs

On top of this put:

1 cup of flour

1/3 cup of cornmeal

½ teaspoon of salt

1 stick of melted margarine

Blend with mixture, wipe down sides of mixture and blend again.

In a greased 9 inch Teflon skillet get hot then put a third of a cup of crepe mixture in pan and start shaking the pan to get it as large a crepe as you can the larger and thinner the better. This made 9 crepe's for me.

(with the margarine in the batter should not have to re grease but spray with Pam if you need to)

Filling

In a large bowl put:

2 cups of cooked chopped chicken

2 cups of sour cream

2 cans of cream of chicken soup undiluted

2 small cans of chopped green chili's

Stir, then start filling crepe's with chicken mixture down center put 2 slices of Swiss cheese on chicken mixture fold sides over and top with shredded cheddar cheese top with chopped green onions and black olives.

When all are made out in large greased pan cook in oven until hot and cheese is melted.

You can use flour tortilla's in place of the crepe's and still turns out great and easier.

Cook at 300 degrees.

Salad Nachos

This is one of my favorite snack meals.

Take a flour tortilla spray bottom and top with cooking spray put in oven until it starts getting crisp and brown. Take it out put on a paper plate cover with cheddar cheese can use 2 percent also, and chopped jalapeno peppers. I use San Marcos Mild, they are so good!

Put in microwave for about 40 seconds or until cheese is melted.

Cut in four pieces, cover with lettuce, tomatoes Black olives serve with ranch dressing or sour cream and salsa.

Be careful you could get hooked on this one!!

You can line your plate with tortilla chips and proceed just like with the flour tortilla, easier and good.

Sweet and Sour Cabbage and Carrots

Cut up about:

3 slices of bacon

1 onion

1 bell pepper

Cook until bacon and vegetables pretty done. Then take:

1 lb of carrots

Peel, cut up and add to the bacon mixture, add a little water and cook until the carrots are nearly done.

Then cut up a large head of cabbage pretty fine and add to the carrot mixture. Add

3 tablespoons of cider vinegar

3 tablespoons of sugar

You can put smoked sausage in this and it is a one dish meal with a pan of cornbread.

It will not take the cabbage long to cook, so watch it carefully!!

Roast Beef

(three or four pound)

I like to cook rump roast but chuck or any other roast is great cooked this way.

I cook mine in a Dutch oven an antique that has been in our family since we have been married and was old when Mother gave it to us. Any kind of heavy pan with a lid on it will work. I don't like to cook a roast like this in a crock pot.

Put about :

1/3 cup of cooking oil in bottom of pan flour

Season meat with salt and pepper

Put the roast in the hot pan and start browning the meat, do this on all sides and then add:

1 cup of chopped onions

Cook and stir them. This makes the meat so good and also the gravy.

After browning the meat put:

1 quart + 1 cup of water in the pan put the lid on and cook at 300 degrees for about 3 ½ hours.

(Very important, don't let it boil dry. Keep an eye on it, if you are going to be leaving, just add a little extra water)

If the meat test's tender and the water level is down to about 3 cups, take it off the fire set meat out.

Jack slices ours thin with an electric knife against the grain, if you slice it with the grain it will be tough.

To the remaining broth add:

½ cup of water

3 rounded tablespoons of corn starch stirred in it.

I add about a teaspoon of salt and a teaspoon of pepper, when it thickens up you will have a meal fit for a King!!!

If you have a bigger piece of meat just increase the water and onions, and the rest of it.

This is great for left overs.

You can make hot beef sandwiches.

For a great stew, just add:

4 potatoes cut up

5 carrots sliced

2 cans of tomatoes (# 2 size)

1 cup of chopped onion

1 cup of sliced celery

1 big bell pepper cut up.

Cook the vegetables until they are tender add the meat and any gravy you have left and a stick of butter or margarine.

Make a big pan of corn bread to go with this!!

Meat Loaf

In large Bowl put:

2 lbs of lean ground chuck
1 cup of chopped onion
1 chopped large bell pepper
2 eggs
8 saltine crackers crushed
½ cup of condensed milk
1 ½ cups of catsup

Wash your hands and mix, just works better with your hands!

In a pan with a lid, spray with Pam, shape meat loaf mixture in the pan.

Topping

1 cup of catsup
1 one teaspoon of garlic powder
3 tablespoons of brown sugar

Mix this and spread over meat.

Bake at 300 degrees for about 1 ½ hours.

This is a variation, if you want to be a little fancy try it!!

It is so good I call it Meat Loaf Surprise

Make mixture as usual but pat out half of it in the pan.

Cover with cheddar cheese and add:

1 can of chopped green chilies.

Cover with the other half pressing the sides together so the cheese does not leak out.

The surprise is the cheese and chilies!!

Stir Fry Pepper Chicken

2 chicken breasts (I use 6 of Sam's chicken tenders un-breaded.)

1 large bell pepper red or green

1 large onion.

Cook this in about 3 tablespoons of oil, I use vegetable. Turn fire down and cook for about 10 minutes to get vegetables tender and chicken cooked.

Stir in 1 tablespoon of flour

¾'s cup of ketchup

1 - 4 oz can of sliced mushrooms

3 tablespoons of soy sauce.

Cook slow for about 5 minutes then serve over white rice.

I like to serve soy sauce on the side with this.

Poppy Seed Chicken

Crust

3 tubes of Ritz crackers
1 stick of butter or margarine
2 tablespoons of poppy seeds

Pat out half of this in a casserole dish.

Filling

5 cooked chicken breasts
2 cans of cream of chicken soup
8 ounces of sour cream

Stir all together after you have cut up the chicken.

Put on top of half in casserole dish cover with the rest of the crumbs, and put a stick of margarine or butter over all.

Bake at 300 degrees for about 40 minutes. This is a wonderful dish!

Chili Rellenos Casserole

Contributed by: Lisa Kidwell

1 lb. cheddar cheese
1 lb. Monterey jack cheese
4 cans of whole green chilies
1 TBS flour
1 lb. ground meat
3 eggs

Flatten chilies to cover the bottom of pan
(put on top of the chilies)

Brown & drain meat and put on top of chilies

Cheese

Beat eggs with 1 small can of condensed milk and 1 TBS flour

Pour over the cheese and bake 30 minutes @ 300 Deg.

Pour a medium jar of picante over the top and bake another 15 minutes.

When me and Jack would come to Midland Lisa would fix this wonderful Mexican dish and we always looked forward to it. Really one of my favorites, and I appreciate her including it in my cookbook.

Chili Rellenos Casserole for Four or Six

Grease a 9 inch pie plate. Take:

2 cans of whole green chili's, drain and flatten and remove seeds

Layer these in the pie plate. Mix:

1 small can of evaporated milk
1 tablespoon of flour or cornstarch
2 eggs

Beat well with mixer.

Take a half pound of ground beef cook with a
½ cup of onion
½ cup of green pepper until meat is done.

Drain well. Take:

½ an envelope of taco seasoning
¼ cup of water and cook until it is dry and water absorbed.

Then put it over the whole green chili's, over this put:

8 oz of cheddar cheese

Pour the egg mixture of the cheese.

Take 2 cups of Pace Mild Chunky Salsa pour over the egg mixture and place in a preheated oven and cook for about 30minutes or until set in middle.

About 5 minutes before it is done sprinkle with ½ cup of raisins and ½ cup of chopped pecans.

There is a big recipe for Chili Rellenos Casserole in my cook book, this is just a smaller one.

Quick Chicken Noodle Potato Soup

4 Med. potatoes diced
½ cup of onion chopped
½ cup of celery chopped.

Put this in a pan with about:

3 cups of water

Cook until potatoes are soft. Add

1 can of chicken noodle soup and about a soup can of water
½ stick of margarine

Simmer for about 30 minutes.

Add liquid if you need it you want it to be soupy, just add corn bread and you have a good quick meal!!

Guacamole Dip

The way to test to see if an avocado is ripe enough to fix this dip with is to test it with your thumb. If it will not go in a little it is still too green. But if by putting the thumb in, and it gives, it is ready. If you get one that is not, just keep it on the counter for a few days until it passes the thumb test. Then you can put them in the ice box for several days and they will keep until you get ready to fix them.

We were in Norway, Dee fixed guacamole. I loved the way she fixed it. She took:

2 medium avocado's, mashed them with about
¼ cup finely chopped onion
¼ cup fresh tomatoes, finely chopped

I use about a ½ teaspoon of salt.

If you want to you can mash the avocado with salsa and it is good also.

Mexican Chicken

Put whole chicken in a pot with a lid cover chicken with water and boil for about 2 or 2 ½ hours until meat is very done. Then take out and cool until you can take the meat off of the bones.

Cut chicken up in small pieces and set aside.

Save broth.

In a large pan put:

1 stick of margarine or butter

1 cup of diced onions

1 large bell pepper diced

Sauté until vegetables are soft.

Add

1 can of mushroom soup (undiluted)

1 can of cream of chicken soup (undiluted)

1 can of regular Rotel tomatoes (not the extra hot)

1 tablespoon of chili powder

2 cups of your reserved chicken broth

Add the diced chicken, and stir.

Take about 12 to 15 corn tortillas, have a skillet with about an inch of cooking oil, get hot put each corn tortilla in until they go limp then get them out.

Grate a pound of cheddar cheese.

Grease a 13x9x2 pan or like a jelly roll pan. put a couple of cups of the soup and chicken mixture in the bottom of the pan.

Then start putting layers of the corn tortillas, chicken mixture, and cheese, ending up with the cheese on the top.

Cook in a 300 degree oven for 40 to 45 minutes.

This recipe is so good and I will have to tell you a funny family story.

I had made it when the kids were little because they loved it so much. I ate it thinking something is not right but I could not put my finger on what was wrong, they all bragged about it and after I was cleaning up I saw a bowl in the ice box I looked under the lid and there was the chicken, I had forgot to put the chicken in!

You know it was good anyway, but after that I double checked my recipe!!

Killer Quesadilla's and Crispy Tacos

These are the best Quesadilla's I have ever eaten!!

Take:

1 lb. of very lean ground meat
½ cup of onion

Cook until meat is done.

Then put:

1 envelope of taco seasoning
½ cup of water

Simmer until the water is gone. You do not want the mixture sloppy.

Then take a Fajita size flour tortilla, about a 7 inch, this is the size I used and it was a good size.

Spray a skillet with cooking spray such as Pam, I used the Olive Oil flavored.

Put a flour tortilla down, put about:

½ cup of grated cheddar cheese

Dot the top of it with the meat mixture, you don't want a lot!

Then cover with the cheddar cheese.

I used the 2 percent but any kind would do. Put a tortilla over the top and spray with the cooking oil.

Put over a medium heat and I put a lid on mine.

Cook until the tortilla is turning brown then flip it. Cook until the other side is brown. Does not take long!

Toppings:

I fixed guacamole had sour cream and salsa and sliced black olives! I cut the quesadilla in four pieces.

It is a good easy dish!!

You can make these into Chicken Quesadilla's by cutting up a lb of chicken a half cup of onion a half cup of red or green pepper and a cup of fresh mushrooms cook all together like the beef putting the taco seasonings in.

This makes really good chicken or beef tacos also.

To make crispy tacos put about an inch of cooking oil in a skillet get hot, put a flour tortilla in and when it gets soft flip it over like an envelope. Cook until crispy on both sides then take out and drain on a paper towel.

It will be crispy on the outside soft on the inside and you can fill with your meat and vegetable mixtures.

Mexican Quiches

Mix together the following:

2 sticks of margarine or butter softened
1 package of softened 8 oz. cream cheese
2 ½ cups flour

Blend good and put in ice box.

Grease muffin tins (regular)

Make small balls and press into the muffin tins.

2 cans of chopped green chilies
8 oz of Monterey Jack cheese

Put
1 tablespoon of cheese in the shell's and
1 tablespoon of the chopped green chili's

In a bowl mix:

1 cup of whipping cream
4 eggs
½ teaspoon of salt
½ teaspoon of pepper

Beat good, then after the chili's and cheese are in the muffin tins fill up the rest of the way with the egg mixture
(I put mine in a little pitcher to pour from worked really good!)

Bake at 300 until the filling is set maybe 30 minutes.

This is a great dish for breakfast, or lunch. I had it for breakfast and served a fresh fruit salad with it and fried ham. I had it for lunch with a great salad.

Real men do like quiche when it is Mexican Quiche!

Scalloped Potatoes

Boil about:

7 large potatoes with the peeling on until done, let cool then take peel off of potatoes.

In large pan put:

1 stick of margarine

1 cup of chopped onion

Cook until onion is soft. Then put:

2 table spoons of flour in mixture and stir then add:

3 cups of milk

½ pound of Velveeta cheese

Cook until smooth.

Grease a large jelly roll size pan. Slice all the potatoes in small slices. Then start layering them in the pan with the sauce. Put cheddar cheese on the top.

Put in a 300 degree oven for about 30 minutes.

This is a great dish to take to a pot luck meal, the person that eats this is lucky!

Pancakes

2 cups of flour

2 tablespoons of baking powder

3 tablespoons of sugar

½ teaspoon of salt

Mix then put

2 cups of buttermilk

½ cup of water

1/3 cup of cooking oil

2 eggs

Beat all together, have hot greased skillet, pour about a cup into skillet, cook over medium fire until bubbles appear then flip the pancake.

As this cooks and I think it is about done. I stick a knife into the middle of the pan cake to make sure it is done and no wet dough.

This will make about 6 pancakes.

If you have any left not eaten put in a freezer bag and thaw out and put under the toaster oven, until warm.

Do not microwave, that makes them tough.

Belgium Waffles

In large bowl put:

4 cups of flour
3 tablespoons of baking powder
1 teaspoon of salt
1/3 cup of sugar
1/2 cup of cooking oil
6 eggs
4 cups of buttermilk

Beat all with electric mixer until well blended.

Pour 3/4 cup of batter in Belgium Waffle maker.

This will make at least 10 waffles.

I like to make them put them in a freezer bag and bring them out when we are waffle hungry.

If you put them in a toaster oven they warm up quickly, and much better than in the microwave, where they tend to get tough.

Fresh Green Beans

If I was fixing them for a crowd I would almost fill up one of those little plastic bags at the produce section. Wash them and snap the ends they may have strings and maybe not but as you snap try to string them.

Then in a big pan spray with Pam and cut up about:
3 to 4 slices of thick bacon it is thinner just cook more
1 big chopped onion

Cook until the bacon and onions are done.

Then put the green beans in the pan and add about:
1/2 cans of chicken broth, more if it seems to need it.

Cook until done and fresh green beans do not take long maybe even 20 minutes just keep checking and tasting until they taste done.

Add a little margarine like a half a stick.

This is all I do and we love the way it turns out. I think the chicken broth is the clue!

Pineapple Chicken Stir Fry

You will feel like you have been to a great Chinese Restaurant when you fix this dish!
You can even use a fork and forget the chop sticks!

This is a really different delicious dish and very easy.

Take:

½ cup of finely chopped green pepper or red
½ cup of onion chopped fine

Put in a large skillet with:

½ stick of butter or margarine. Take:

1 pound of chicken breast (I use the chicken tenders from Sams, they are so easy to defrost.)
Cut these up in very small pieces and start cooking the onions peppers and chicken.

Then drain a can of pineapple chunks or tidbits not crushed pineapple!
When the chicken is done add the drained pineapple (reserving the juice)

To make a sauce put:

½ cup of chicken broth in a large glass
Add all of the pineapple juice
1/3 cup of soy, sauce stir in:
3 tablespoons of cornstarch and (fork it until it is blended no lumps)

Add it to the chicken mixture and cook until it is thick.
Get sliced almonds and toast them. (The way to do this is to put a cup of them in a small skillet have a very low fire and stir for a very few minutes until they are, won't take long. Don't burn!)

Serve over rice, I like to serve soy sauce on the side and La Choy Sweet and sour sauce.
Serve with toasted sliced almonds over the top of the dish makes it really special.
The way I cook my rice is to put 1 cup of rice in a pan with a good lid and 2 ¼ cups of water and ½ teaspoon of salt cook very slowly until the water is gone.

I put mine out on a plate and fork it as it cools then left over rice will do great if you put it in a plastic bag and when you need it just knead the rice and it all comes out separated!

A miracle. Took me many years to figure out that one.

This will serve about 4

Chicken Stroganoff Stir Fry

I found this recipe in our newspaper but when I got through changing it around it became mine!!
It is really good and a very different stir fry.

In a large skillet put:

1 cup of butter or margarine

3 chicken breasts cut up in small pieces

1 large bell pepper green or red

½ cup of onion chopped

Get an 8 oz package of sliced fresh mushrooms and cook all together until chicken is done and vegetables are done.

Then in a glass put:

1 cup of chicken broth

1 tablespoon of cornstarch

1/3 cup of soy sauce

Stir and pour into the chicken mixture and cook until it thickens.

Then put:

1 cup of sour cream in the mixture but don't cook it after you put the sour cream in.

I served mine over rice, but noodles would be great also.

The way I cook my rice and it is a perfect amount for this dish is:

In a pan with a lid put:

1 cup of dry uncooked rice

2 ½ cups of water

½ teaspoon of salt

Cook at a low temperature until the water is gone.

I then turn mine out on a big dinner plate and fork it as it cools.

You could use pork or beef in this same recipe also.

Taco Stew

2 lb of lean ground meat
1 extra large can of diced tomatoes
1 can of regular Ro-Tel tomatoes
1 large bell pepper chopped
1 can of pinto beans or two cups of your own
1 large onion chopped
2 cans of whole kernel corn

1 envelope of taco seasoning, dry
1 envelope of Hidden Valley Dressing, dry

Brown meat, bell pepper, onion in large stew pot.

Add taco seasonings and Hidden Valley dressing tomatoes, Ro-Tel tomatoes, beans and corn. Simmer at least 30 minutes or longer serve with cheddar cheese on top and plenty of hot corn bread!! Yum!!!

Christmas Morning Pancakes or Waffles

One of my best recipes! I developed it about 10 years ago. So good for breakfast, brunch or supper!

In large bowl put:
1 cup oats regular or quick cooking
1 cup of flour
3 tablespoons of brown sugar
2 teaspoons of baking powder
1 teaspoon of salt
½ cup of chopped pecans
1 teaspoon of cinnamon

Mix this and then add :

2 large eggs
¾ cup of buttermilk
¾ milk
¼ cup of cooking oil

Mix good, any leftovers you can keep in a plastic bowl with a lid on tight for up to 2 days.
Just cook as you would any other pancakes or waffles.

A great gift idea and one our family has done with great success is to make up the dry ingredients put in a quart zip lock bag.

On a piece of paper attached to the sack put the directions for the wet ingredients

Put all in a pretty gift sack and you have a personal gift for someone special!

Cookies & Candies

Different Brownies

Put a regular package of Brownie mix in a large bowl.

Add 1/3 cup of water
3 tablespoons of oil
2 large eggs and mix

Spread in a 13 by 9 (Jelly Roll) pan lined with parchment paper.

Cover with:

1 can of eagle brand milk (sweetened condensed) I use the generic, works just as well and cheaper.
5 regular Almond Joy or Mounds Candy bars, chopped up and spread over the sweetened milk.
1 cup of chopped pecan sprinkled over all cook for about 25 minutes at 300 till done.

Don't over cook. Let cool and cut into bars. YUM!!

Makes a lot!!

Nutty Cheese Cake Squares

2 cups flour
1 cup finely chopped pecans
2/3 cup of packed brown sugar
½ teaspoon of salt
2/3 cup of margarine

Mix good and set ½ of this mixture aside put:

½ in a 13 X 9 size pan and

Bake 10 minutes at 350 Degrees.

Filling

2 packages of cream cheese (8 oz each)
½ cup of sugar
2 eggs
¼ cup milk
2 teaspoons of vanilla

Mix good

Then pour cream cheese mixture over crust and sprinkle with:

½ of the crumb mixture (that had been set aside)
Bake for about 20 minutes or until done.

Pecan Cheese Crackers

In mixing bowl put:

1 stick of real butter very soft
1 cup of shredded cheddar cheese
½ cup of shredded parmesan cheese
1 egg
1 cup of flour
½ cup of finely chopped pecans.

Work all together with fingers and a fork. Roll into a roll and chill (with foil). Cut off into slices spray baking pan with cooking spray and cook until done and brown the bottoms will be browner than the top. These are perfect.

Cook at 300 degrees.

Oatmeal Pecan Cookies

In a large mixing bowl like Kitchen Aid put:

1 cup of Crisco
1 cup of white sugar
1 cup of brown sugar
2 or 3 teaspoons of vanilla
2 large eggs

Beat good then add:

1 ½ cup of flour
1 teaspoon of baking soda
1 teaspoon of salt
3 cups of old fashioned oats (not quick cooking oats)
2 or 3 teaspoons of vanilla

Mix with mixer, then add:

4 cups of pecan halves (not cut up) you can toast them and they are better.

Mix good then put them out on a baking sheet, I use parchment paper. Put a tablespoon or so for a cookie, makes a nice big one, that amount of pecans is important and is what makes the cookie good.

Cook until top and bottom are brown at 300 degrees!!!! Yum !!!

Variations

For wonderful different peanut butter cookie use the basic recipe but add one cup of peanut butter any kind and a cup of chopped toasted pecans.

Put 12 oz. of chocolate chips for a great cookie.

The coconut apricot put 2 cups of coconut in the bag and cut up an 8 oz. package of dried apricots.

The Date Pecan is just add a package of loose dates and a cup of chopped pecans

Raisins are good in this recipe.

You can make anything with this recipe!!

But the best is the 4 cups of toasted pecan halves folded into the batter.

Pecan Shortbread Cookies

In Mixer bowl put:

2 sticks butter or solid margarine
1 cup of powdered sugar
1 tablespoon of vanilla

Mix, then add:

1 cup of old fashioned oats
1 2/3 cup of flour
1 cup of chopped toasted pecans

Mix good and put in pan by tablespoons and cook until slightly brown.
Cook at 300 degrees and watch close so it does not get over cooked!!

Top after cooled with a bit of butter cream icing, does not need to have it but sure is good.

Peanut Butter Fudge

In a large saucepan Put:

2 cups of sugar
1 cup of condensed milk, like Pet

Boil gently until it comes to a soft ball.

(Using your candy thermometer, heat it to "soft ball" ...If you don't have a candy thermometer you can test it by dropping a drop of the candy into a glass of water. When the drop forms into a little soft ball, it's ready. If the drop of candy scatters, it needs a little more cooking)

As soon as this happens, take it off the stove and put:

1 cup of peanut butter
1 tablespoon of vanilla
1 cup of chopped pecans

Beat until creamy, be quick about this or it will set up in the pan.

Put mixture on a buttered plate.

This is a recipe Jack taught me to make when we got married. I have been making it ever since.
It is a wonderful candy, too much temptation to make. A real diet buster.

Poppy Cock!!

Pop about 13 cups of popped pop corn.

In heavy pan cook:

1 stick of butter
1 cup of brown sugar
½ cup of white corn syrup

Turn fire down and boil for about 4 minutes then stir in:

1 teaspoon of vanilla
½ teaspoon of baking soda
2 or 3 cups of nuts - walnuts, peanuts or cashews (not over 3 cups in all).

Pour popcorn and nuts in a large container, the pour brown sugar mixture over it and blend.
Put in greased long pan and cook over like a 250 degree (low) heat, stir every 10 minutes for 30 minutes.
The oven has to be low or will burn so watch good.
I put pecan halves in mine but you don't have them so any nuts will do.

Turn out on foil until it is cool. Too good!!!

Wonderful Chocolate Chip Cookies

In mixer bowl put:

1 white or yellow cake mix any kind
2 eggs
1/3 cup of cooking oil
½ cup of brown sugar

Mix good and fold in:

1 - 12 oz bag of chocolate chips
2 cups of chopped pecans

Bake at 300 until brown

Variation get chocolate cake mix and make a double chocolate, chocolate chip cookie or in the white or yellow put butterscotch chips, I have done the butterscotch chip and they are very good But if you cook the chocolate cookies cook some light colored ones with them, when the light colored ones are done then so are the chocolate.
Took a while to learn this and burned a lot of chocolate cookies!!

Jan Hagel Cookies

This is a Dutch cookie very different and very good!!

1 cup of margarine or butter melted
1 cup of sugar, blend add
1 egg yolk
1 teaspoon of cinnamon
2 cups of flour

Mix well.

Spray 9 by 13 pan with cooking spray and pat mixture in it.

Beat the egg white you have left with a fork and spread over the mixture, sprinkle with sliced almonds.

Bake at 300 for about 25 minutes.

I used to buy these Dutch cookies in the shape of a windmill and they had almonds on them, they were so good!!
Then when I found this recipe for the Jan Hagel cookie they were so much better I always include them!!
They were like the windmill cookies!!

Old Fashioned Peanut Butter Cookies

In large bowl or mixer put:

1 cup of Crisco
1 cup of sugar
1 cup of brown sugar
1 cup of peanut butter
2 tablespoons of vanilla
2 eggs

Beat good.

Then on top of that put:

2 cups of flour
1 teaspoon of baking SODA
1 teaspoon of salt

Mix good.

Put out on a cookie sheet covered with parchment paper put tablespoons of cookie dough press with a fork that has been dipped in flour so you will have a pretty design.

Cook at 300 until brown but watch carefully, easy to burn!!

These cookies are so good, don't waste a one.

Jan Owen's Fresh Ginger Cookies

1 Cup Crisco
1 Cup Sugar
1 Cup Grandma's Molasses
2 Eggs
4 Cups sifted all purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
3 teaspoons cinnamon
1 ½ teaspoons cloves
Fresh grated ginger to taste (about 1 Tablespoon)
1 teaspoon nutmeg

Cream together Crisco, sugar and molasses. Add egg; mix well.
Sift together flour, salt, baking powder, baking soda and spices.
Slowly stir in flour mixture; mix well. Place in freezer for an hour or so or in the refrigerator 2 hours.
Works best if you leave it in the refrigerator overnight.
Form into 1" balls. I use the middle size cookie scoop.
Roll in granulated sugar.
Bake on greased baking sheets 350 degrees for about 12 minutes.

This makes a bunch - probably 6 or 7 dozen.

Jan Owen is Lisa Kidwells mother. When we were in Midland last Thanksgiving, she made these cookies!
The most wonderful cookies!! She had asked us to dinner and served them warm out of the oven! I ate way too many of those cookies!!
The best ginger cookie I have ever eaten and I appreciate her putting the recipe in my cookbook!!

Toasted Pecans

Pecans are so much better when toasted.
The way to do this is put pecan halves on a cookie sheets in a 300 degree oven watch carefully.

Toast for about 10 minutes, stirring after 5, and check.

Continue to cook until they are toasted, may take another 5 minutes and maybe not.

Careful, very easy to burn.

Take out of oven and place on a cup towel, any little shells will come loose.
Rub the pecans in this towel and all the little pieces of hull will come out.

Then the pecans can be cut up and put in recipes.

Butterscotch Brownies

In large bowl put:

1 cup (2 sticks) of butter or margarine

Melt this in microwave and put

2 cups of packed brown sugar

Stir in and microwave 2 minutes.

Then take out and when cooled a little stir

3 eggs in the brown sugar mixture and beat good

On top of this mixture put

2 cups of flour

1 ½ teaspoon of baking powder

½ teaspoon of salt

Stir in good. Then put

1 cup of chopped pecans

1 tablespoon of vanilla in the batter

Beat good. Put in a jelly roll size pan.

Cook at 300 degrees for about 20 or 25 minutes.

Test with a tooth pick.

Butterscotch Frosting

In a bowl put :

1 stick of melted butter or margarine

1 tablespoon of vanilla

1/3 cup of caramel sunday topping

5 cups of powdered sugar

Enough condensed milk to make it spread.

When Brownies are cooled put frosting over them and sprinkle with chopped pecans.

Note, I use the Hot Caramel topping but could use any kind.

Dee's Little Debbie's

While visiting Dee and the boys in Norway, Dee was baking cookies she said, "These taste just like Little Debbie Oatmeal Cookies!" And they did.

I told her the next time I put recipes in a cook book I will put your recipe for "Dee's Little Debbie's!" She said "You had better not!!" So I had to get permission before I could include them in this cook book.

You make a regular oatmeal cookie like one I have here in this cook book but do not put pecans or nuts in them. But you make small uniform balls and mash down with a floured bottom of a drinking glass. When they are done and does not take long take a large marshmallow or two and put it on the bottom of one half and sandwich it with the other half. Stick back in the oven for just a minute to melt the marshmallows.

After you have them all sandwiched, these do need to be mashed down gently.
They are so good!

Magnificent Macaroons Cookies

Beat:

4 egg whites, with
½ teaspoon of salt until stiff peaks form

Fold in:

1 - 14 oz bag of sweetened coconut
1 - can of sweetened condensed milk

Stir in:

1 cup chopped pecan or chocolate chips

I use a small ice cream scoop to put it on a cookie sheet covered in parchment paper.
Bake at 300 degrees, just until it is brown on the bottom and slightly brown on the top.

Ice Cream

Banana Nut Ice Cream

In large bowl put:

6 eggs

1 ½ cup of sugar and beat good

Then put:

1 can of eagle brand milk (I use store brand just as good and cheaper)

2 cans of evaporated milk (2 cup size)

2 tablespoons of vanilla

Beat good again then add:

6 banana's mashed up with a fork

1 ½ cups of finely chopped pecans

I have a little grinder that I use, you don't want big pieces in it.

Then put it in the ice cream freezer and add whole milk up to the top.

That's it!!

Cherry Pecan Ice Cream

In large bowl put:

1 ½ cups of sugar

1 can of sweetened condensed milk

3 tablespoons of vanilla

Start beating in:

6 eggs really good one at a time

Then add 1 quart of heavy cream.

10 oz of maraschino cherry's and juice in a grinder and grind.

1 cup of chopped very fine pecans

Beat really good and pour in freezer can and fill to the top with whole milk.

Variations...

Just as good to make banana using about 4 large bananas or peach or whatever.

Just a good basic recipe.

Or if you want plain vanilla, go for it!!!

Just use about 2 cups of fruit chopped good.

Orange Pineapple Sherbet

In large bowl put:

2 cans of crushed pineapple with the juice
2 cans of sweetened condensed milk

Mix, then fill ice cream freezer with:

5 cans of orange crush or other orange soda, 6 cans seem a little to much, so I do 5.

These are wonderful recipes, so simple but so good.

A cross between ice cream and sherbet.

Strawberry Sherbet

2 packages of frozen strawberries
2 cans of sweetened condensed milk
5 cans of Big Red Soda

Put in freezer container.

These are wonderful recipes, so simple but so good.

A cross between ice cream and sherbet.

Breads

Buttermilk Biscuits

2 cups of flour
2 tablespoons of baking powder
½ teaspoon of salt
3 tablespoons of sugar
1/3 cup of cooking oil
1 ¼ cup (approximately) of buttermilk enough to make the dough come into a ball

Stir all the dry ingredients together add oil and buttermilk. Put out on a cutting board or piece of foil that has flour sprinkled on it. Turn once or twice have a long pan or skillet that has cooking oil in it you want to have enough so you can turn the biscuit over in the oil, this greases the top and bottom.

When all is in the pan put in a 350 degree oven (preheated) until brown and wonderful!!

Get out the butter and jelly!!

"My" Cornbread Recipe

1 cup of cornmeal
1 cup of white flour
3 tablespoons of sugar
2 tablespoons of baking powder (not soda)
1 teaspoon of salt

Put in big bowl and mix, then put:

2 cups of buttermilk
2 eggs

Mix with mixer.

Then in 10 inch skillet put one half cup of cooking oil in it swirl it around this greases the pan. Pour the remainder in the cornmeal mixture and mix while pan is on the fire put the mixture in and let stay on the fire until it starts coming up around the sides. Then put in oven about 350 and cook until good and brown about 30 minutes.

Throw away ALL cornbread mixes!!!

This is great cornbread and will keep in the icebox really good I just take out the pieces I need for a meal and heat them in the oven not microwave does make a difference.

This way you can have cornbread every day!!

French Bread

In your Kitchen aid Mixer put,

4 cups of warm water
4 tablespoons of yeast
2 teaspoons of salt
3 (no more) tablespoons of sugar
3 tablespoons of cooking oil (no more)
1 large egg

Mix

8 cups of flour (about) only adding what water you need to make the mixer, mix good.

After well mixed in mixer let rise until to the top of your bowl. Then beat again and turn out on floured board. Make dough out in 6 balls have large cookie sheets or pans sprayed with Pam and sprinkled with cornmeal. Then work flour into balls and make a rope and twist, dough needs to not be too soft.

Tuck the ends of the loaves under to make a smooth looking loaf.

After each ball of dough has been made into a loaf, sprinkle with cornmeal and let rise until doubled.

Cook at 350 until brown on bottom and a little brown on top, top will not be as brown.

As soon as I get this out of the oven me and Jack cuts off a big piece and we have it with butter and jelly.

This French bread is wonderful with anything, like pasta. (the twist makes it pretty but you need it twisted)

Southwestern Flour Tortilla's

In a mixing bowl put:

3 cups of flour
3 teaspoons of baking powder
1 teaspoon of salt
2 tablespoons of chili powder
¼ cup of finely chopped bell pepper and onion (cook these until soft and no liquid) sauteed.

Mix

4 tablespoons of cooking oil
1 cup of very warm water from the tap

Mix and make into a ball and cover tightly. Let rest for 30 minutes. Then take out and make into about 8 balls. Spray a skillet with Pam and put on fire (medium heat) as you are rolling out a tortilla, roll fast with a tablespoon of flour on the board. Roll out to about a 7 inch tortilla or as large as you can. takes just a minute to make one I am rolling as one is cooking I turn it when my tortilla is half rolled out, as I put one on the plate I have another ready to put in the skillet. After I have wiped it clean and sprayed again with Pam. Just put a tablespoon of flour on the board every time you make one. Don't have your fire too high Let me know if you have any questions.

Pam is vegetable cooking spray

Hot Rolls and Cinnamon Rolls

In a large mixer bowl put:

4 cups of very warm water, Stir into it
4 tablespoons of yeast (I buy mine at Sam's in bulk very inexpensive)
1 cup of white sugar
2 teaspoons of salt
3 large eggs
1 cup of cooking oil

Mix with a big spoon and then put:

8 cups (not leveled) of white flour in this, and then I stir with the big spoon just so when you start mixer it is a little mixed. Then I mix for about 3 or 4 minutes until well blended. Then with beater still in I let rise until doubled.

Then I beat down and put on floured board. I add just enough flour to take the sticky off of the dough. If I am making dinner rolls I just pinch off about one third of a cup of dough and put it in a pan which I have sprayed with Pam. One third of a cup of dough makes a nice dinner roll. When your pan has puffed up usually after about 30 minutes put it in a cold oven and set for about 300 degrees when you put it in a cold oven the heat of the oven rising makes the first batch rise up better, the rest makes no difference. When brown on bottom and top get out and brush with melted butter or margarine. YUM!!!

If making cinnamon rolls just roll out dough, I do mine in small batches and cover with soft margarine and sprinkle good with cinnamon and sugar usually about 2/3 cup of white sugar and 1/3 cup of cinnamon, I get my cinnamon at Sam's also.

Roll up cut off and put in a pan that has been sprayed with Pam. Let rise and cook as directed above.

I just use a butter cream icing powdered sugar, soft margarine and pet milk and vanilla.

You can make wonderful sandwich buns if you put on a baking sheet a 1/2 cup of dough portions.

Hand Mixer Hot Rolls

In large bowl put:

2 cups of warm water with
2 packages of dry yeast, sprinkled in it.

Let stand for about 5 min. Add:

½ cup of sugar
½ cup of cooking oil
2 eggs
1 teaspoon of salt

Beat! Add

3 cups flour and beat with mixer.

Then turn out on a floured board and work 2 more cups of flour into the dough.
Knead this until smooth adding flour or warm water when you need to.
Place this in a greased bowl and let it rise double, then punch it down.

Now you can make hot rolls out of this grease a pan and inch off about a ¼ cup of dough, put it in the pan until you have as many as you want.

If you want to make sandwich buns just take a half a cup of dough turn in flour and mash down a little give it room to spread and rise in the pan. Let this rise double, then put it in a cold oven at 300 degrees as the oven heats up the rolls will start to rise.
When brown and wonderful looking, get them out of the oven and grab the butter and jelly.

If you want to make cinnamon rolls just roll out the dough put soft butter over it and then sprinkle cinnamon and sugar over that. Roll up, and cut them off.

When done make a butter cream icing

½ stick of margarine or butter
3 cups of powdered sugar
1 teaspoon of vanilla
Enough milk to make it spread.

Big Batch of Biscuits

2 packages of yeast softened in
½ cup of warm water

In your kitchen aid put:

5 cups of flour
1 tablespoon of baking powder
1 teaspoon of baking soda
1 teaspoon of salt
½ cup of sugar

Mix well, warm

2 cups of butter milk and add buttermilk,
¾ cup of cooking oil

Add the yeast mixture (from above)

2 eggs

Get big spoon and mix from bottom of mixer then turn mixer on and mix. Take out on floured board and kneed until not sticky. Pat out and take a glass or biscuit cutter and place on large pan that has a mixture of margarine and cooking oil. Put down and turn over (just to coat them good) let rise for about 30 minutes then cook them all. After brown and wonderful take butter and jelly and enjoy!!

Put the remainder in a large zip lock freezer bag and freeze until you need them and you will need them a lot!!!
This is one of my favorite recipes the texture is just so good and I love having them in the freezer when I need them!

Bread Loaf

This bread is a cross between my hot roll recipe and the French Bread, I like the texture and taste.

In your mixer bowl put:

4 cups of warm water
4 tablespoons of yeast
2 teaspoons of salt
1/3 cup of cooking oil
1/3 cup of sugar
2 eggs

Stir, then put:

8 cups of flour into this mixture and mix

If you are using a hand mixer add the flour slowly don't burn up your mixer. Add the rest by hand.

I have a Kitchen Aid so I don't have the problem. But the mixture needs to be stiff.

Let rise until doubled then put on a floured board and knead flour into this mixture.

Divide into 4 portions if all sticky kneads flour into this and make into a long rope and twist.

Put on a greased cookie sheet.

This will make 4 large bread loaves to make into garlic toast or make sandwiches with or toast for breakfast.

I brushed mine with a beaten egg white.

Cook for about 30 minutes at 300 degrees covering about halfway with foil to keep it from over browning.

Salads

Buttermilk Sweet Salad

In a large bowl put:

2 regular packages of instant vanilla pudding, can use sugar free also. Stir put in
2 cups buttermilk
1 - 8 oz of cool whip
1 - 20 oz drained can of crushed pineapple
2 drained cans of Mandarin oranges
1 - 10 oz jar of maraschino cherries, drained and cup into. Add
 $\frac{3}{4}$ cup of chopped pecans

Stir good!

Put in a pretty bowl and you can decorate the top with chopped pecans.
This is such a good quick salad and always makes a hit!

Cranberry Cherry Pineapple Salad

Take 2 cans of whole cranberry sauce brand does not matter
1 can of cherry pie filling

Put it in a large sauce pan and add:

1 - # 2 can of crushed pineapple

Start cooking and getting the cranberries and pineapple incorporated then put:

2 packages of sugar free cherry jello, can use regular but I love the sugar free in this.

Put this mixture in the freezer in a large bowl. Put a plastic spoon in it and stir about every 15 minutes.

When it is almost ready stir in:

1 cup of chopped toasted pecans

Then put in regular refrigerator.

Simple and good.

(I use the freezer method because I am too busy to let it set in the regular refrigerator!!)

Simple Fruit Salad

This is a very simple fruit salad using what you have on hand most of the time .You can add other fruits such as fresh strawberries or whatever you want. You can substitute other fruits. But the most important thing is to start with a large bowl and put a # 2 size can of crushed pineapple (2 cup size). This is important because it serves as a base in which to put other fruits. The acid in the pineapple will keep the apples and bananas from getting dark. And also it is delicious in the fruit salad.

I put 2 large apples such as Granny Smith or Gala or whatever kind you like peeled and cut in small pieces 2 large navel oranges peeled and cut up in small pieces. Two large bananas. I put 1/3 cup of sugar in my salad and you can use Splenda. Just taste and see if you need it. I did. Then I add a very special ingredient a 10 oz jar of maraschino cherries cut into and 1/3 cup of the juice. This gives it a pretty rosy color and just makes it taste great. This makes a family size dish so if you need to take it to a family reunion you might double it. You can put chopped pecans or coconut in it also.

Punch - Drinks

Banana Punch

This is a perfect punch and my very favorite.

1 bottle of ginger ale
2 tablespoons of lemon juice
5 bananas mashed
4 Cups Sugar
6 Cups water
1 large can of frozen Orange Juice
1 Large can of pineapple juice

Cook sugar and water until dissolved.

Cool

Add orange juice, pineapple juice, lemon juice, and bananas.
Mix well with sugar and water and freeze.
Pour ginger ale over frozen punch to serve.
Let the frozen punch set out about 30 minutes before you pour the ginger ale over it.

Hot Apple Cinnamon Punch

Just so great at Thanksgiving or Christmas, whenever you have a bunch over.

Just put:

2 gallons of apple juice or cider in a giant coffee maker

I have one that I use only for this as you cannot, make the punch then make coffee it tastes really bad if you do.

They are cheap so get one.

Add:

1 large can of frozen lemonade concentrate
1 cup of red hots and more if you like it hotter!!

Then plug it in and that is all.

Now if you do not have a one of those large coffee pots. Just put it in a pan on the stove no difference.

Hints

Freezing Apples

When we went to Sutherlands for Fresh Fruit Friday we got a lot of Granny Smith Apples. So this morning Jack got the apple peeler out and we have a lot of apples in the freezer.

The way I like to do them which works so good is dip in fruit fresh and get the 2 gallon bags blot on a kitchen towel and put about half a bag full. Spread apples out in bag, after frozen drop the bag on the floor make sure the bag is closed good!! And then when you go to use them you can just dip them out by the cup full's.

Banana's

You can buy banana's when they are on sale take the peel off put them in a plastic Freezer Bag and when you need them just get them out put them in the micro wave for about a minute or until thawed out.

They will not turn brown and you can use them only in baked foods such as banana bread.

So nice to not have to waste them.

Jelly Roll Pan

Jelly roll size pan is 15 by 10.

Kitchen Conversion Tables

Liquid or Volume Measures (approximate)

1 teaspoon		1/3 tablespoon	5 ml
1 tablespoon	1/2 fluid ounce	3 teaspoons	15 ml 15 cc
2 tablespoons	1 fluid ounce	1/8 cup, 6 teaspoons	30 ml, 30 cc
1/4 cup	2 fluid ounces	4 tablespoons	59 ml
1/3 cup	2 2/3 fluid ounces	5 tablespoons & 1 teaspoon	79 ml
1/2 cup	4 fluid ounces	8 tablespoons	118 ml
2/3 cup	5 1/3 fluid ounces	10 tablespoons & 2 teaspoons	158 ml
3/4 cup	6 fluid ounces	12 tablespoons	177 ml
7/8 cup	7 fluid ounces	14 tablespoons	207 ml
1 cup	8 fluid ounces/ 1/2 pint	16 tablespoons	237 ml
2 cups	16 fluid ounces/ 1 pint	32 tablespoons	473 ml
4 cups	32 fluid ounces	1 quart	946 ml
1 pint	16 fluid ounces/ 1 pint	32 tablespoons	473 ml
2 pints	32 fluid ounces	1 quart	946 ml 0.946 liters
8 pints	1 gallon/ 128 fluid ounces	4 quarts	3785 ml 3.78 liters
4 quarts	1 gallon/128 fluid ounces	1 gallon	3785 ml 3.78 liters
1 liter	1.057 quarts		1000 ml
128 fluid ounces	1 gallon	4 quarts	3785 ml 3.78 liters

Dry Or Weight Measurements (approximate)

1 ounce		30 grams (28.35 g)	
2 ounces		55 grams	
3 ounces		85 grams	
4 ounces	1/4 pound	125 grams	
8 ounces	1/2 pound	240 grams	
12 ounces	3/4 pound	375 grams	
16 ounces	1 pound	454 grams	
32 ounces	2 pounds	907 grams	
1 kilogram	2.2 pounds/ 35.2 ounces	1000 gram	

Family Cookbook

can be downloaded at:
www.genkidwell.com

Check Gen's website for updates and new recipes.

Questions or Comments?

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