

Family Secret Recipes



The 1994 Knight Family Calendar

Sausage Breakfast Biscuits

- 1 10-oz. can buttermilk flaky biscuits
- 10 fully cooked sausage patties
- 10 pieces Velveeta cheese, sliced.

Heat oven to 400°. Prepare biscuits as directed on package. Cut biscuits in half. Brown sausage as directed on package for each serving. Top biscuit half with slice of cheese, sausage patty. Add extra cheese if desired. Continue till all biscuits are filled with cheese and sausage. Place on cookie sheet and bake 2 to 3 minutes until cheese is melted.

[Variation: add scrambled egg. Quick egg recipe: butter a cereal bowl, add 2 eggs, beat with fork. Microwave on high 1-1/2 to 2 minutes. fluff with fork.]

Johnny Collins

ORANGE JULIUS

- 1 sm. can of frozen orange juice
- 1 pkg dry whipped topping mix
- 1/2 cup sugar
- 2 cups water
- 10-12 ice cubes

Combine all ingredients in a blender. Blend for thirty seconds or until ice is smooth. Serve fresh [Contents tend to separate after awhile].

Thomas Knight

CHICKEN SANDWICHES

- boneless chicken breasts (6 oz. ea)
- teriyaki sauce
- hamburger buns
- swiss cheese slices
- pineapple rings
- mayonnaise
- lettuce
- tomato

Marinate chicken in teriyaki sauce. Charbroil for 2-1/2 minutes on one side. Turn over, put on pineapple and cheese, and grill for another 2-1/2 minutes. Build the bottom bun with mayonnaise, lettuce, and tomato. Then put it all together.

Kevin Knight

Lethal Layers

- 1/2 c. unsalted butter
- 1 c. flour
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. baking powder
- 1 cup chocolate chips
- 1-1/2 c. firmly packed dk. brown sugar
- 1 c. pecan halves (or pieces)
- 1/2 tsp. salt
- additional 1/4 cup flour

Preheat oven to 375°. With pastry cutter combine butter, 1 cup flour, 1/2 cup brown sugar until crumbly. Pat the mixture into a buttered 9"x13" pan. Bake for 10 minutes. Remove and cool. When cool, spread pecans over surface. Beat eggs & 1 cup brown sugar until thick. Add vanilla. Put salt and baking powder in the bottom of a 1/4 cup measure. Fill rest of cup with flour. Stir into egg mixture. Pour over crust. Sprinkle chocolate chips over the top. Bake approximately 20 minutes.

Jill MacMillan

Flour Tortillas

- 3 cups of flour
- 1/4 tbsp. baking powder
- 1 cup water
- 3 tbsp. lard or bacon drippings

Mix & cover. Let stand in tightly covered bowl 30 minutes before rolling out. *Roll them out round.* Fry in Pam coated skillet until brown spots appear, turn and brown other side.

Stacy Leo Brewer

German Chocolate Pie

- 1/2 stick margarine
- 1 egg beaten
- 1/2 cup sugar
- 3 tsp cornstarch
- 1 cup evaporated milk
- 1/4 cup water
- 1 pkg 4-oz german sweet chocolate, cut up

In sauce pan combine sugar, corn starch, milk, water, chocolate & butter; cook and stir over medium heat until thick. Reduce heat, cook 2 minutes more. Add small amount of heated mixture to egg. Return egg mixture to sauce pan. Reduce heat, cook 2 more minutes. Pour into pie shell.

Topping

- 1 egg beaten
- 1/4 cup evaporated milk
- 1/2 cup sugar
- 1 3.5 oz. pkg coconut
- 3/4 cup chopped walnuts

Mix all ingredients, except coconuts & walnuts. Cook until thickened. Remove from heat. Add nuts & coconut and mix. Spoon evenly over pie.

Refrigerate 1 hour!

Martha MacMillan

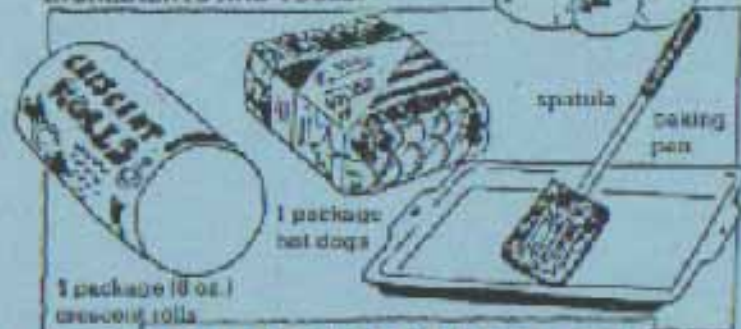
JANETTA'S HIDDEN HOT DOG RECIPE...

Hidden Hot Dogs

A major improvement on the all-American dish.



INGREDIENTS AND TOOLS



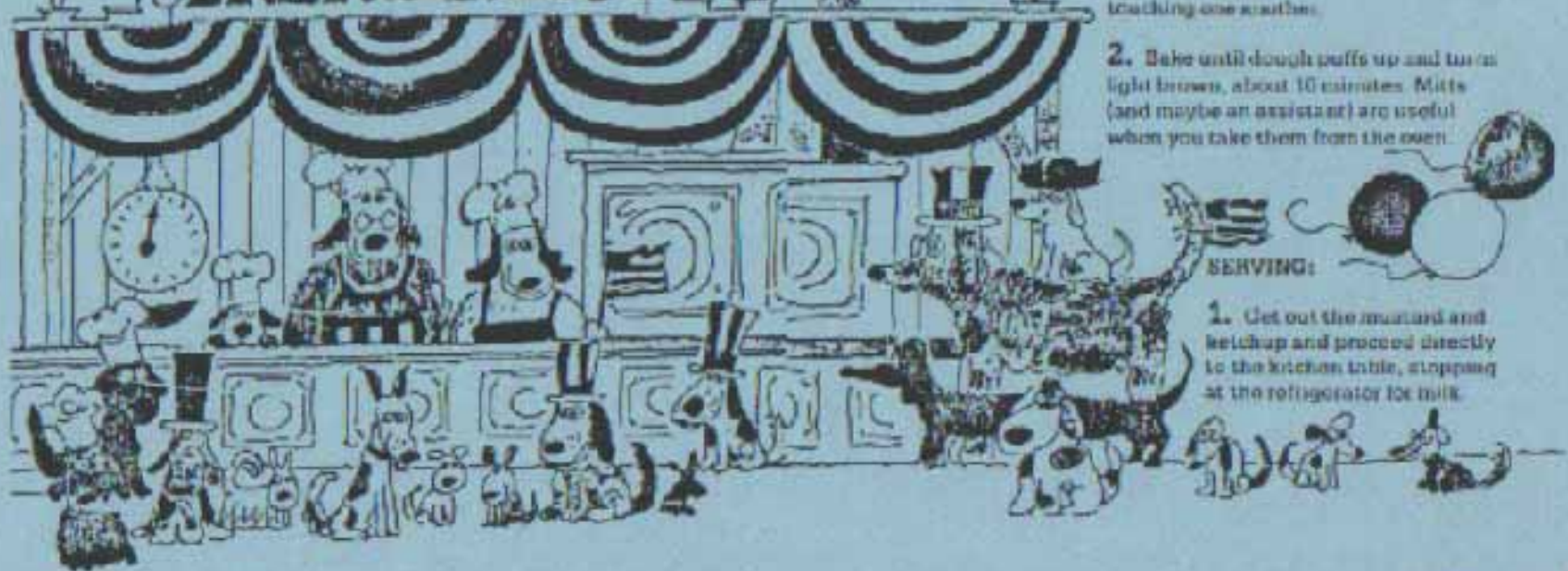
1 package (6 oz.) crescent rolls

1 package hot dogs

spatula

baking pan

YANKEE DOOLE WINE'S



GETTING READY:

1. Turn the oven on to 350 degrees.
2. Open the package of rolls and separate the little triangles.
3. Flatten each triangle a little bit with your hands.



4. Open the hot dogs and wrap each one in a flattened roll, pushing the dough together on top so that each hot dog stays wrapped.



COOKING:

1. Put the dough wrapped hot dogs on a baking pan. Make sure they aren't touching one another.
2. Bake until dough puffs up and turns light brown, about 10 minutes. Mitts (and maybe an assistant) are useful when you take them from the oven.



SERVING:

1. Get out the mustard and ketchup and proceed directly to the kitchen table, stopping at the refrigerator for milk.



APPLE & CARAMEL FRUIT DIP

3/4 cup brown sugar
1 tsp. vanilla
8 oz. cream cheese
apple wedges*

(*sprinkle wedges with lemon juice or wait to cut apples until just before serving).

Blend 3 ingredients and serve with apple wedges.

John Clay

Halushki

(Noodles and Cabbage)

1 medium head cabbage
butter or margarine
3/4 lb. cooked & drained wide noodles

Slice or cut cabbage. Add just a little water while cooking, enough to keep from scorching. When cabbage is just about cooked, and no liquid remains, add the butter or margarine and salt to taste. Cook a little longer, stirring frequently. This will brown the cabbage, if you prefer it browned. Add and mix into the cabbage the cooked noodles.

You may prepare this dish ahead; put into a casserole, and heat in the oven or microwave before serving.

Eileen Knight

Easy Chicken Dumplings

1/2 c. onion, chopped
2 stalks celery, chunked
1 whole chicken, nude
2 lb. package frozen mixed vegetables
2 cans buttermilk biscuits (10 biscuits to a can)
Morton's "Nature's Seasoning"

Find the dutch oven that came with your set of pans. It's probably stuck down in the drawer under the kitchen stove. Hold it upside down over the trash and tap it smartly to dislodge any crumbs or stowaways.

Coax the chicken into the pot, and add enough water to cover about 3/4 of the chicken, or about where the belly button would be had the bird not been hatched. Add the celery and onion. Shake some "Nature's Seasoning" on top. Cover and cook at low temperature for about 2 hours.

Remove the chicken from the pan and let it cool a bit. Remove celery if your kids prefer (and they do).

Preheat oven to the temperature called for on the biscuit cans. Meanwhile, cook the vegetables in the broth while you debone and separate the chicken into fork-sized pieces. (Discard skin as well as bones.)

Sample broth and season to taste. Thicken the stock with flour or roux, then return the chicken.

Open the biscuits, persuade them that they're dumplings, and place them neatly on top of the concoction. Bake until the dumplings are browned.

Dennis Knight

Orange Dip

(for Angel Food Cake)

1/2 c. orange juice
1 tbsp orange rind, grated
1 c. sugar
1 tbsp flour
4 egg yolks
1 c. whipped cream

Heat orange juice, rind & 1/2 cup of the sugar. Mix flour and other 1/2 cup of sugar and egg yolks. Add to juice. Cook until thick.

Cool and add to whipped cream.

Kathi Finley

Lemon Curd

Place in glass or porcelain double boiler (not aluminum):

1 lb. or 2-3/4 c. sugar
5 beaten eggs
1/2 lb. or 2 cubes butter or margarine
juice of 5 lemons

Place over heat. Cook until thick and clear, stirring often.

This is very good as a cake filling or for tart filling.

It is also a good spread for toast or bread. Very English!

Fifth MacMillan

Coca-Cola Roast

(SOUTHERN LIVING)

For 4-5 lb. round roast use:

- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. garlic powder

Combine & rub on meat. Let stand for 1/2 hour. Heat 3 tbsp oil in dutch oven & brown. Drain off drippings. Place meat back in pan. Combine the following & pour over meat:

- 1 12-oz coke
- 1 12-oz bottle chili sauce
- 1 tbsp. tabasco
- 1/2 cup wine (optional)
- 2 tbsp worcestershire or A-1 sauce

Bake at 325° for 3 hours. Adjust for smaller roast, but use one 12 oz. can coke in any case. The leftover sauce in the pan makes for an excellent topping.

Nick MacMillan

PINTO BEANS

- 1 pound pinto beans
- 1 large onion, diced
- 1 large garlic, diced
- 1-1/2 to 2 pounds hamburger meat
- salt & pepper
- 2 tbsp. sugar

In large pot pour in water, pinto beans, onion, garlic, salt & pepper. Cook.

In skillet, fry meat until done. Don't forget to season your meat while it cooks. When done, drain grease, then add to pot of beans. Cook until beans are done, and enjoy.

Sarah Ann Brewer

APPLE MUFFINS

- 1-1/2 c. brown sugar
- 2/3 c. vegetable oil
- 1 egg
- 1 c. sour cream
- 1 tsp. salt
- 1 tsp. vanilla
- 1 tsp. baking soda
- 2-1/2 c. flour
- 1-1/2 c. diced apples
- 1/2 c. chopped nuts

Combine sugar, egg & oil in one bowl. In another bowl, combine sour cream, salt, vanilla & soda. Add sour cream mixture to sugar mix & slowly blend in flour. **DO NOT OVER MIX!**

Fold in apples & nuts. Bake at 350° for 30 minutes.

Christine Clay

MASHED POTATO CHILI BASH

- 1 Line the sides of a bowl with mashed potatoes (wide, shallow bowls work best.)
- 2 Fill the middle with chili.
- 3 Top with grated cheddar cheese.

An easy way to feed a lot of people a filling meal.

Mary Ann Jones

Chocolate Peanut Buddy Bars

- 1 cup peanut butter
- 5 tabs butter
- 1-1/4 cup sugar
- 3 eggs
- 1 tsp vanilla extract
- 1 cup flour
- 1/4 tsp salt
- 1 11-1/2 oz pkg milk chocolate chips (Nestle), divided

Preheat oven to 350°. In large bowl, beat peanut butter & butter until smooth. Add sugar, eggs and vanilla extract; beat until creamy. Blend in flour and salt. Stir in 1 cup chocolate chips. Spread into ungreased 13x9 pan. Bake 25 to 30 minutes or until edges begin to brown.

Immediately sprinkle with remaining chocolate chips. Let stand 5 minutes until morsels become shiny & soft. Spread chip morsels evenly over top.

Cool completely. Makes 48.

Evan Collins

YOUR FAVORITE DISH

- 1 Drive to store.
- 2 Pick out favorite boxed meal.
- 3 Pay cashier.
- 4 Drive home.
- 5 Follow directions on box.
- 6 Decorate to your desire.
- 7 Make servings to your size.

Season to taste, cook 'til done, etc. Eat when you're ready. If this fails to work, go to nearest restaurant or bakery.

(p.s.: Don't tell your mother-in-law it's not made from scratch.)

Keith Goericko

PANCAKES

- 2 cups of flour
- 4 teaspoons of baking powder
- 1 teaspoon of salt
- 2 tablespoons sugar
- 1 egg
- 1-1/2 cups of fluid milk
- 1/3 cup melted fat or oil

Mix flour, baking powder, salt and sugar in a large bowl. Set aside. Beat egg and add milk. Add fat or oil. Add to flour mixture and stir just until mixed, leaving batter lumpy. Cook pancakes on heated, greased fry pan until covered with bubbles. Turn pancakes and brown the other side.

Makes 12 medium-sized pancakes.

Joseph Jay Goercke

Riceland Rice Olé

- 1 lb. ground beef
- 1/2 cup uncooked rice
- 3/4 cup chopped onions
- 1 tbsp. butter or meat dripping
- 2-1/4 cup water
- 1 beef bouillon cube
- 1/4 cup tomato paste
- 1-1/2 tsp. salt
- 1/8 tsp. chili powder
- 1/2 lb. cheddar cheese, cubed

Brown meat and onions in fat, stirring to break meat apart. Stir in rice, water, bouillon cube, tomato paste; add seasoning. Heat to boiling. Stir well. Lower heat, cover and simmer for 25 minutes. Add cheese cubes and toss lightly. Serve at once. Makes 6 servings.

Darise M. Goercke

Fudge Truffle Cheesecake

- Chocolate Crumb Crust
- 2 c. (12-oz. pkg) Hershey's semi-sweet chocolate chips
- 3 pkgs (8-oz.) cream cheese softened
- 1 (14 oz. can) Eagle Brand sweetened condensed milk
- 4 eggs
- 2 tsp. vanilla extract

Heat oven to 300°. Prepare chocolate crumb crust, set aside. In heavy saucepan, over very low heat, melt chips, stirring constantly. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chips and remaining ingredients, mix well. Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool, chill. Refrigerate leftovers.

CHOCOLATE CRUMB CRUST: In medium bowl combine 1-1/2 c. vanilla wafer crumbs, 1/2 c. powdered sugar, 1/3 c. Hershey's cocoa, and 1/3 c. butter or margarine. Press firmly on bottom of 9-inch springform pan.

SPAGHETTI PIE

- 5 oz. spaghetti
- 2 eggs, beaten
- 1/4 c. freshly grated Parmesan cheese
- 2 tbsp. butter
- 1/3 c. chopped onion
- 1 c. sour cream
- 1 pound Italian sausage
- 1 6-oz. can tomato paste
- 1 c. water
- 4 oz. Mozzarella cheese, sliced

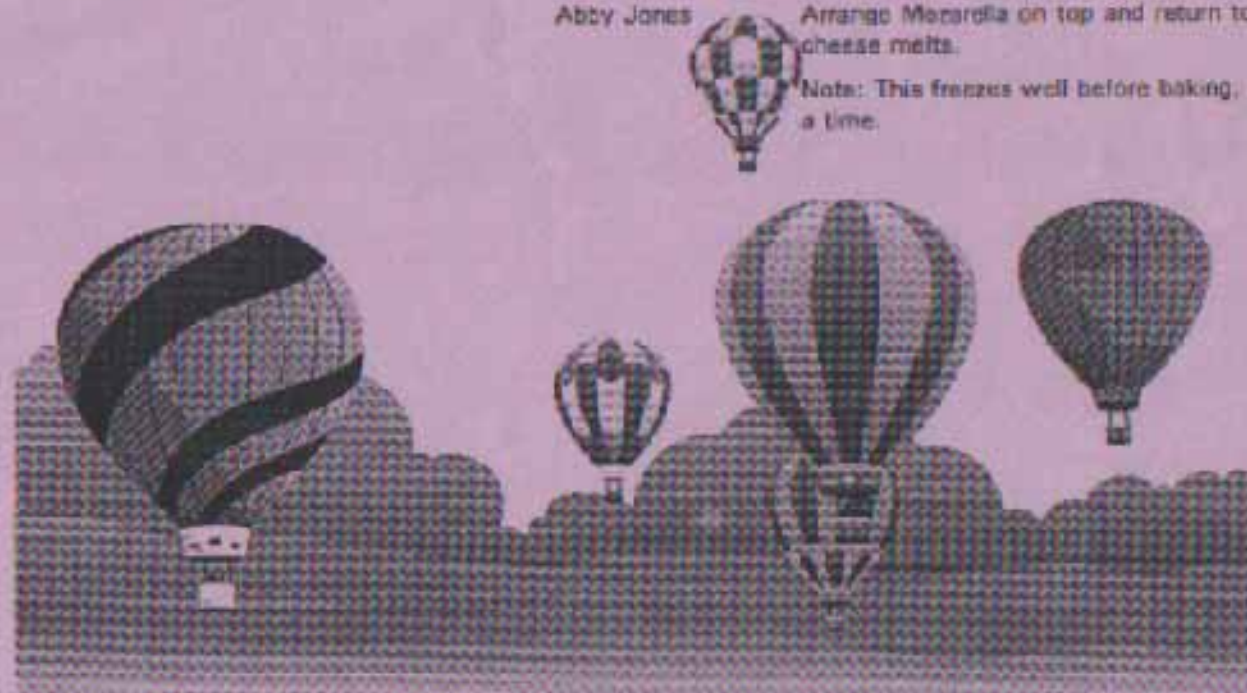
6 servings

Break spaghetti in half. Cook in boiling salted water until done. While still warm combine spaghetti with eggs and Parmesan. Press into a well-greased 10 inch pie plate and pat mixture up and around sides with a spoon. Melt butter, add onion and saute until limp. Stir in sour cream and spoon over spaghetti. Remove sausage from casing, crumble and cook in skillet until done. Drain. Add tomato paste and water. Simmer 10 minutes. Spoon sausage on top of sour cream mixture. Bake at 350° for 25 minutes. Arrange Mozzarella on top and return to oven until cheese melts.

Note: This freezes well before baking, so make 2 at a time.

Rosie Knight

Abby Jones



BARBECUE BEEF BRISKET

In a large saucepan, cover brisket with water and add the following:

- 1/2 lemon
- 1 onion, rough cut
- 1 carrot, rough cut
- 2 cloves of garlic
- 2 whole cloves

...and whatever else you think might liven things up

Simmer for approximately 2 hours. Strain this liquid and reduce by at least 1/2. While brisket is cooking, start coals.

Coals need to be totally white. Sprinkle coals with wood chips that have been soaked in water (I like either apple or hickory wood). More hot coals and more chips will need to be added as needed.

Do not place brisket directly over coals. Try to have coals on one side and brisket on the other side. Vent so smoke vents over and around brisket. If using a gas grill, have one side only turned on to med-low and place brisket over side that's turned off, venting smoke over meat.

Sauce for brisket:

- 8 tbsp butter
- 6 cloves garlic
- 1 lemon sliced
- 1 red onion, rough chopped
- 4 cups tomato juice
- 1 8-oz can crushed pineapple
- 1 cup cider vinegar
- 1 tbsp dry mustard
- 2 c. strained liquid (from brisket)
- 2 whole cloves
- 2 bay leaves
- 6 whole allspice
- 2 pods hot pepper
- 3 tsp paprika
- 1/2 c. honey

Melt butter in large saucepan. Smash garlic and saute with lemon slices for 5 minutes. Add all other ingredients and simmer, uncovered, for up to 2 hours. Strain into pan and store in refrigerator. Sauce can be thinned with more of the strained liquid to achieve proper consistency. Carve brisket across grain very thin. Lightly toss with sauce. Keep hot until time to serve.

Jim Knight

ALFREDO SAUCE

- 4 tsp butter, melted
- 1/8 tsp. sage
- 1/8 tsp. basil
- pinch of garlic salt
- pinch of pepper

Heat above ingredients, then add 1/4 cup half-and-half cream. Add 3 oz. parmesan cheese and 2 oz. grated swiss cheese. Heat on medium heat and stir until smooth. Pour over or mix in 8 oz. of cooked pasta. Sprinkle freshly chopped parsley on top.

Jennie Mora

Fruit Cocktail Torte

Sift together 1 cup flour, 1 cup less 1 tsp. sugar, and 1/2 tsp. salt.

In medium bowl, mix 1 16-oz. can of fruit cocktail with juice and 1 tsp. baking soda. Add 1 beaten egg, 1 tsp. vanilla and sifted dry ingredients.

Pour into greased 9x9 baking pan. Mix 1/2 cup chopped nuts and 1/2 cup brown sugar. Sprinkle over batter. Bake at 325° for 45 minutes. Serve warm or cold with whipped cream or ice cream.

(From my good friend, Agnes Ruch)

Geraldine Knight

Pintos and cheese.
Put pinto beans and shredded cheese
in ball with mild salsa please
then put it in the microwave
for atleast 10 minutes
Robert Knight.

JOLEEN'S MUFFINS

Heat oven to 400°. Stir together:

- 2 cups flour
- 1/4 cup sugar
- 3 tsp baking powder
- 1 tsp salt

Stir together and make into a bowl shape so there is a hole in the middle.

Stir up an egg with a fork in another bowl and put in:

- 1 cup milk
- 1/4 cup vegetable oil

Mix that good and add it to the dry stuff and mix it all with your hands (be sure they are clean!). Spray or put muffin cups in pan and fill 1/4 of the way full and put 1 tablespoon of jelly in the middle, then fill 3/4 way full. Bake for 20-25 minutes.

Joleen Knight



YEAST ROLLS

- 2 cups warm water
- 1 pkg yeast
- 2 heaping tablespoons grease
- 1/2 teaspoon salt
- 1/4 cup sugar

Mix all together in bowl & add enough flour to make a sticky dough. Let rise in bowl 2 hours, then turn out to well-floured bread board. Knead lightly, then pat out dough, and pinch off make into balls. Let rise 2 more hours in greased pan, then bake at 350° until brown.

Casey Lynn Brewer

Linguine with Chicken & Peanut Sauce

- 1 lb. skinned, boneless chicken breast
- 1 14-1/2 oz. can chicken broth
- 2 tbsp soy sauce
- 2 tbsp dry white wine
- 1 tbsp cornstarch
- 1/8 to 1/4 tsp ground red pepper
- 1/2 cup peanut butter
- 1 tbsp peanut oil or cooking oil
- 2 cloves garlic, minced
- 1 tsp. grated ginger root
- 1 med. onion, sliced thin, separated into rings
- 12 oz. linguine, cooked and drained
- 2 green onions, sliced
- 4 oz. dry roasted peanuts

Cut chicken into thin, bite-sized pieces; set aside.

For sauce, in a medium mixing bowl stir together chicken broth, soy sauce, wine, cornstarch, and red pepper. Blend in peanut butter. Set aside.

Preheat a large skillet over high heat. Add oil (add more oil as necessary during cooking). Stir fry garlic and ginger root in hot oil 15 seconds. Add onion, stir-fry 2 to 3 minutes or until onion is crisp-tender. Remove vegetables from the skillet.

Add half of the chicken to the skillet. Stir-fry about 3 minutes or until done. Remove chicken, and repeat with remaining chicken. Return all chicken to the skillet. Push chicken from center of skillet.

Stir sauce and add to center of skillet. Cook and stir till thickened and bubbly. Add peanuts. Cook and stir 2 minutes more. Return vegetables to skillet; stir to coat with sauce. Heat through. Serve atop cooked linguine, sprinkle with sliced green onion.

Makes 6 servings

Michael Don Knight

FAJITAS

3 or 4 chicken breasts or fajita meat
1 large onion, sliced
1 large red or green bell pepper, cut in strips
2 tsp. oil or spray pan
salt & pepper
soy sauce to taste

Cut chicken or meat into strips or cubes. Salt & pepper. Put oil in wok & heat on high. When oil is hot, put onions & peppers in, stir with wooden spatula. Put in chicken or meat and stir together. Add soy sauce if you like. Cover & wait 2 minutes. Uncover & stir. Chicken or meat should be brown on one side. Cover & cook 2 more minutes. Chicken or meat should be brown on both sides. Cook until chicken or meat is well done. Place on plate, roll up in flour tortilla. Add sour cream, hot peppers & tomatoes. "Enjoy"

Cheryl Lynn Brewer

Chicken Salad Sandwich

chicken
mushrooms (optional)
celery
walnuts (optional)
onion
shredded cheddar cheese
mayonnaise
boiled egg
paprika
garlic salt
pepper

Chop chicken, mushrooms, celery, onion, egg, cheese. Add mayonnaise, paprika, garlic salt, pepper to taste. Mix well.

Refrigerate at least 1 hour, serve on bun.

Charles MacMillan

Sesame Chicken Wings

(24 wings - makes 48 pieces)

Divide wings into pieces; wing tips may be discarded or saved for stock at a later time. Marinate pieces overnight in mixture of:

4 tbs flour
8 tbs corn starch
4 tbs sugar
1 1/2 tsp. salt
1 green onion, finely chopped
1 tbs sesame seeds
5 tsp soy sauce
3/4 tsp MSG (optional)
2 eggs
1 garlic clove, minced or chopped

Fry in cooking oil at medium temp

Joanne Knight

Guacamole Chip Dip

1 avocado
2 1/2 tbs oil
1/2 tsp onion powder
1/4 tsp chili powder
1/4 tsp garlic salt
1/2 tsp lemon juice

Cut avocado in half, separate halves, remove seed, remove skin by squeezing each half of the avocado. Mix the remaining ingredients in a small serving bowl. Stir until only small chunks of avocado are left.

Stormy Knight

Banana Smores

1 firm banana, peeled & sliced
12 graham cracker squares
6 large marshmallows
1 bar (about 1-1/2 oz.) milk chocolate candy

Arrange four banana slices on each of six graham cracker squares. Top each with marshmallow. Microwave 12 second or until puffed. Place two squares chocolate on remaining six graham crackers. Microwave 25 seconds, just until soft. Put halves together to make sandwiches.

Makes 6 servings.

Nicholas MacMillan

Red Hot Chili

4 whole tomatoes
5 green chilis
1/4 to 1/2 onion
1/2 lb. pork loin
salt
flour
chili pequin (use only a little, it's hot)

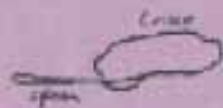
Cube pork and fry until thoroughly cooked. Boil tomatoes, chilis, onion until chilis turn olive green. Drain water and mix in blender. Return to pan and simmer for 1/2 hour or so. Salt to taste, add flour in small amounts to thicken.

Good on burritos, chili rellenos, huevos rancheros, etc...

Judson Finley

Biscuits

2 cups flour, not sifted
1/2 eating spoon of salt
2 eating spoons full of Calumet baking powder
a lot of butter flavored Crisco



Put all above in mixing bowl. Rub it with your hands until you get little pieces of fat, like small peas. Add a little over a cup of whole milk (test consistency - should be 'kinda sticky')

Put flour lightly on cutting board. Knead lightly, should be real smooth. Press down with hand.

Spray pan with Pam, bake at 400°, 10 or 15 minutes - just watch.

May take several attempts before perfection.

Brian Curtis

Charley's Goulash

1 lb. lean ground beef
1 15 or 16 oz. can crushed tomatoes
1 15 or 16 oz. can green beans
1/2 lb. Velveeta cheese, sliced
buttered toast

Stir beef while lightly browning over medium high heat. Add undrained vegetables, mix. Continue to cook over medium heat until meat, but not all of liquid has cooked down. During last 5 minutes of cooking time cover mixture with sliced cheese. Cover and cook over low heat until cheese is melted. Serve over buttered toast.

Charles Heaton

Chili Casserole

1 pound hamburger (meat)
Cheese Whiz - 6 oz. or 8 oz.
1 can of chili, no beans (meat only)
Fritos

Brown hamburger. Drain off grease, stir in Cheese Whiz, chili, salt, pepper and corn chips. Pour mixture into lightly greased casserole dish. Bake at 350° for 1 1/2 hour.

Michael P. Knight

Here are a couple of recipes for two dishes from the Lakota Sioux people that I have found to be exceptionally palatable. Both the fry bread and the wasna are considered to be staples of the Lakota diet and usually accompany a meat dish (preferably deer, elk, or other wild game). Both, too, are quite easily prepared, which for me is one of the best qualities a dish can have.

Wigli' unkáǵapi

(Lakota Fry Bread)

4 cups flour	1 tsp salt
2 tbsp powdered milk	1 tbsp oil
2 tbsp baking powder	2 cups water

Knead dough until soft, form into desired shape, and brown in oil.

Wasná

(Lakota Pemmican)

2 cups cornmeal	2 cups brown sugar
1/2 lb. butter or or 1/2 lb kidney fat, if possible	1/4 cup ground apples or raisins

Parch cornmeal briefly in a frying pan, barely browning it. Melt butter or kidney fat. Mix cornmeal, sugar, butter and apples thoroughly. Chill. Serve with meal.

Vincent MacMillan

Yorkshire Pudding

Preheat oven to 400°.

1 16-cup muffin tin
1 cups flour
1/2 cup milk
1/2 cup water
3 eggs
1/2 cup lard
pinch of salt

Mix flour, milk and water together until smooth. Add eggs, mix together. Put 1/2 teaspoon lard into each muffin hole; insert into oven and let lard melt and come to a boil. Remove from oven and pour pudding mix into each muffin hole until half full. Return muffin pan back to oven for 15 minutes or until pudding has raised and browned. Time may vary, so keep a watchful eye!

Daniel MacMillan

Salmon Salad

1 tossed salad (1/2 head lettuce, 2 or 3 tomatoes, cucumber, green pepper, etc.)
1 14 oz. can drained salmon (red is best, pink will do)
2 cups cooked shell macaroni
5 hard-boiled eggs
approx 1-1/2 cup mayonnaise.

Stir salmon, macaroni and mayo into tossed salad til well mixed. gently toss in egg slices.

Serve chilled with saltines.

(Originally from Aunt Margaret Wright)

Maureen MacMillan

mum mum good....

PEANUT BUTTER & BACON SANDWICH

...really!!!

FAST, EASY & CHEAP

- 8 to 10 slices bacon
- 2 tbsp mayonnaise
- 2 tsp. lemon juice
- 1/2 cup peanut butter
- 1/4 cup diced apple (fine)
- 1/4 cup diced celery (fine)

Fry bacon to crisp. Mix mayonnaise and lemon, add peanut butter, then fold in crumbled bacon, apple and celery. Mix well. Spread on toast or bread and enjoy.

Try it, you'll like it

Timothy Knight

Pork Chops Supreme

(oven bag recipe)

- 4 pork loin or rib chops
- 4 thin onion slices
- 4 thin lemon slices
- 4 tbsp. brown sugar
- 4 tbsp. catsup

Preheat oven to 350°. Place 2 tbsp flour in regular size oven bag (10" x 16"). Fit bag in 13"x9" baking pan. Season chops with salt & pepper; place them inside the oven bag, bone toward center & meaty portions toward outside. Top each chop with an onion slice, lemon slice & 1 tbsp each of brown sugar & catsup. Close bag with nylon tie. Bake 45 minutes or until well done.

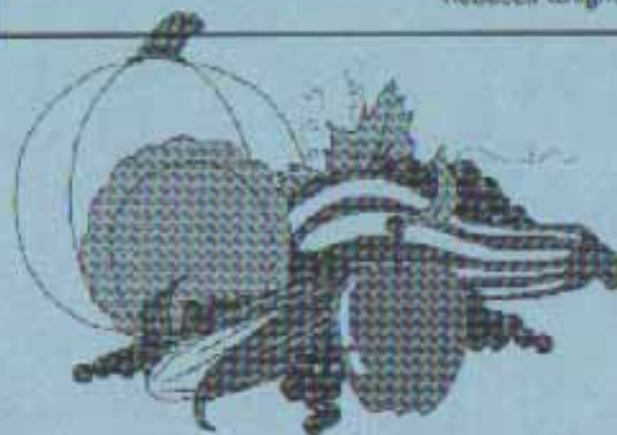
Berb Collins

Tex-Mex Tortilla Soup

- 2 whole large chicken breasts (about 2 lb), skinned and boned
- 1 14-1/2 oz. can beef broth
- 1 14-1/2 oz. can chicken broth
- 1 14-1/2 oz. can tomatoes, cut up
- 1/2 cup chopped onion
- 1/4 cup chopped green pepper
- 1 8-3/4 oz. can whole kernel corn, drained
- 1 tsp. chili powder
- 1/2 tsp. ground cumin
- 1/8 tsp. ground black pepper
- tortilla chips (about 3 cups), coarsely crushed
- 4 oz. Monterey Jack cheese, shredded (opt.)
- 1 avocado, peeled, seeded, and chunked (opt.)
- snipped cilantro (optional)
- lime wedges (optional)

Cut chicken into 1-inch cubes; set aside. In a large saucepan combine water, beef broth, chicken broth, undrained tomatoes, onion, and green pepper. Bring to boiling. Add chicken; reduce heat. Cover and simmer for 10 minutes more. To serve, place crushed tortilla chips into each bowl. Ladle soup over tortilla chips. Sprinkle with cheese, avocado, and cilantro, if desired. Serve with lime wedges, if desired. Make 6 servings.

Rebecca Knight



Recipe for a Tea Party

- 1 pint Welch's apple juice
- 2 tea cups
- 2 fruit roll-ups
- Ernie & Bert

Take Ernie, Bert and yourself. Sit down at a table. Take 1 pint of apple juice and squeeze into tea cups. Open up fruit roll-ups and share between you & Ernie & Bert.

Then relax and have a good time.

Sean-Noel MacMillan

CHEESY EGG BURRITO

- 6 tbsp margarine
- 6 eggs, beaten
- 2 tbsp milk
- 1/4 lb. Velveeta, cubed
- 6 flour tortillas (6 inch)
- 1/2 cup shredded lettuce
- 1/2 cup chopped tomato
- 1/2 cup salsa

Melt margarine in skillet over low heat. Mix eggs & milk, pour into skillet. Cook slowly. Stir occasionally until cheese is melted and eggs are set. Fill tortillas with eggs, lettuce, tomato. Roll up, serve with salsa.

Makes 6 servings.

John Collins

Double Chocolate Mint Bars

(or Andes Mint Bars)

- 1/2 cup butter or margarine
- 1 cup sugar
- 1 16 oz. can Hershey's syrup
- 4 eggs
- 1 cup flour

Heat oven to 350°. Grease 13x9 pan. Beat butter and sugar, add eggs and syrup; mix well, then add flour and beat well. Pour into pan. Bake 25-28 minutes or until top springs back (top may look wet). Cool completely in pan, spread mint cream layer on cake, chill. Then pour chocolate topping over all.

Mint Cream Layer

In small bowl mix 2 cups powdered sugar, 1/2 tsp softened butter or margarine, 1 tbsp water, 1/2 tsp mint extract, 3 drops of green food coloring. Beat until smooth.

Chocolate Topping

In small micro-proof bowl, melt 5 tbsp butter and 1 small 6-oz pkg mint chocolate chips on high for 1-1/2 minutes or until chips are melted. Stir, pour on cake.

These mints are fun for St. Patrick's day, Christmas or for our families' annual trip to Estes. They can be cut into small pieces as they are very rich.

Jill Knight

STUFFED BACON BALLS

After stuffing a turkey, form leftover dressing into 2" balls. Wrap each ball with bacon strip, fasten with toothpick.

Bake in oven as turkey is cooking until bacon is crisp.

Good to munch on while waiting for dinner!

Stuart MacMillan

PEPPER CHEESE AND SALTINE CRACKERS

CUT CHEESE LIKE CRACKERS AND PUT IT ON AND EAT IT.

Michael Dean West

English Muffin Pizza

- 1 pkg English muffins
- 1 jar Ragu Pizza Sauce
- 1 pkg pepperoni
- 1 pkg shredded mozzarella cheese.

Heat oven to 400°. Halve English muffins; toast. Spread Ragu on each half, top with pepperoni slices and mozzarella. Put all the muffins on a cookie sheet. Bake 2 to 3 minutes or until cheese is melted.

(Variations: browned sausage or ground beef, chopped green peppers, onions and mushrooms)

Brett Collins

Jam Thumbprint Gems

- 1-1/2 c. all purpose flour
- 1 tsp. baking powder
- 1/2 tsp. cinnamon
- 1/4 tsp. cloves
- 1/2 tsp. salt
- 2 tbsp. vegetable shortening
- 1/4 c. apple sauce
- 1/2 c. confectioner's sugar
- 1/2 tsp. vanilla extract
- 1 whole egg or 1/4 c. egg substitute
- 1/2 c. of your favorite fruit preserves

1. Preheat oven to 400°. Lightly spray cookie sheet with non-stick cooking spray.
2. In a large bowl, mix flour, baking powder, cinnamon, cloves and salt.
3. In a separate bowl, whisk vegetable shortening and apple sauce until shortening breaks into pea-sized pieces. Add sugar and beat well. Add vanilla and egg. Mix well.
4. Add flour mixture to apple sauce mixture. Blend until smooth; mixture will be stiff.
5. Using flour-coated hands, roll teaspoons of dough into balls. Place on cookie sheet 1" apart. Press into center. Fill indentation with 1/2 tsp. jam.
6. Bake 12-15 minutes, cool for 10 minutes, then dust with confectioner's sugar.

Tracy Marie Goerick

Best Fruit Cake Ever

1 c. butter	1 tsp. salt
1 c. sugar	lemon juice
4 large eggs	1 c. brown sugar
1 c. dried fruit	nuts
1 tsp. baking soda	1 or 2 qts whiskey

Before you start, sample the whiskey to check for quality. Good, isn't it? Now go ahead. Select a large mixing bowl, measuring cup, etc. Check the whiskey again as it must be just right. To be sure the whiskey is of the highest quality, pour 1 level cup into a glass and drink it as fast as you can. Repeat.

With an electric mixer, beat 1 cup of butter in a large fluffy bowl. Add 1 tsp. of sugar and beat again. Meanwhile, make sure that the whiskey is of the finest quality. Cry another tsp. Open second quart if necessary. Add 2 large eggs, 2 cups of dried fruit and beat till high. If fruit gets stuck in beaters, just pry it loose with a drawscraper. Sample whiskey again, checking for consistency, then sift 2 c of salt or anything. It doesn't really matter. Sample the whiskey. Sift 1/2 pint lemon juice. Fold in chopped butter and strained nuts. Add 1 T of brown sugar, or whatever color you can find and mix well. Grease oven and turn cake pan to 350°. Now pour the whole mess into the oven and bake. Check the whiskey again, and go to bed.

Bob Jones

SMOTHERED BURRITOS

BURRITOS:

- 1 lb. ground beef
- 1/2 cup chopped onions
- 2 cans (15 oz.) pinto beans, drained
- 1 can (4 oz.) chopped green chili
- 1/2 cup cheddar cheese, grated
- 1 tbsp. cooking oil
- 1 jar (8 oz.) medium picante sauce
- salt to taste
- 10 white flour tortillas

Brown beef and onion in a skillet. Drain off fat.

Heat oil in small skillet and add 1 can pinto beans. Mash beans with a potato masher. Combine beef mixture and bean mixture in a larger skillet. Add the other can of pinto beans (not mashed), green chiles, picante sauce, cheese, and heat until cheese is melted; add salt to taste.

Divide the mixture evenly and spoon onto each tortilla. Roll the tortillas and place, seam side down, in two greased baking dishes. Top with cheese sauce.

SAUCE:

- 1 can condensed cheddar cheese soup
- 1 can (4 oz.) chopped green chile

Heat soup in saucepan over medium heat; add chopped green chile and mix; pour over rolled burritos; heat 15-20 minutes in 350° oven.

Jerry Knight

Chicken Puff Pie

- 2 (10 3/4-oz) cans cond. cream of chicken soup
- 1/2 cup chicken broth
- 2 cups cubed cooked chicken
- 2 tbsp chopped fresh parsley
- 1/2 tsp poultry seasoning
- 1/8 tsp white pepper
- 1 (4-oz) can mushrooms pieces & stems
- 2 cups frozen mixed vegetables
- 1 (8-oz) can refrigerated crescent dinner rolls

Heat oven to 375°F. In a large saucepan, combine all ingredients except crescent rolls & parsley. Cook until mixture is bubbly and thoroughly heated, stirring occasionally.

Meanwhile, separate dough into 8 triangles. Place 2 triangles one on top of the other; press together slightly (if necessary, gently press triangles to a 6" length). Place triangles on ungreased cookie sheet. Bake triangles at 375°F for 9 to 12 minutes.

To serve, spoon hot chicken mixture into 12x8 inch baking dish. Place warm triangles on top of chicken mixture, alternating short sides of triangles. Sprinkle with parsley. 4 servings.

Mary Knight

Home Brew

Equipment & Ingredients:

- Glass Carboy (water bottle), 5 or 5.5 gal (don't use plastic)
- Air lock
- #5-1/2 perforated plug (fits carboy)
- 4' clear hose, 1" inside dia (True Value has this)
- Carboy funnel/carboy brush
- Siphon & bottle hose
- 1 beer kit ("Ironmaster"). British ale or dark brown ale is the best.
- 3 lbs "light" malt sugar ("light" is the sugar color; you can substitute corn sugar for malt sugar, but it gives the beer a sour taste)
- 1 large cook pot, 4 gal. or larger (stainless or enamel; not aluminum as it will give the beer a metallic taste)

[If you need any of the above equipment, give me a call and I'll get it for you. Everything but the cook pot totals about \$45, including the kit and sugar.]

OKAY, KIDS, LET'S GET COOKING...

Put 1-1/2 gal water in the pot and heat. While it is heating, open the can and add the mix to the water. Rinse the can well with the warming water.

When the water gets hot, add all of the malt sugar except for 1-1/2 cups which you will need for priming when you bottle.

Stir until the malt sugar is dissolved completely. It takes about 30 minutes. Also watch out that it doesn't boil over! It's pretty messy when it does.

After the sugar is totally dissolved, set the pan in a sink full of cold water (with ice, if possible) for 20 minutes. This rapid cooling stabilizes the enzymes.

Add 1-1/2 gal water to your carboy, then add the cooled syrup/sugar mix. Fill the carboy with water to within 4" of the very top with a 5 gal. carboy. If you have a 6-1/2 gal carboy, measure water carefully so as not to exceed 5 gallons of water. After the mixture is cool to the touch, add the yeast (small package comes with the kit) and stir.

Insert the clear 1" I.D. hose into the neck of the carboy and put the open end in a pan or bucket. Within 24 hours, the mix will begin to foam and overflow into the bucket. (About a quart will "boil" out, but don't worry about the loss.)

After the foam has stopped boiling into the hose (usually about 2 days), pull the hose

and insert the plug and then the air lock (air lock must have water in it).

In about 10 days the mix will stop bubbling and there will be very few bubbles on top of the brew, when this happens, siphon the mix into another bottle or pan, being careful not to disturb the sediment in the bottom of the carboy (should be about 1/2" of sediment in the bottom).

Take the 1-1/2 cups of malt sugar you saved at the beginning and dissolve it in 3 cups of boiling water. Add this mixture to your "beer" (yes, it's beer now) and stir well. Fill bottles to within 1-1/2" of the top and cap. Wait about 10 days if you can and it's ready to drink. The longer it ages, the better it gets.

If you use grobch pop top bottles like I do, you need about 40 bottles. If you can't get them you can use bottles that have the regular crown cap (type opened with bottle opener). You can't use the screw top bottles because they will blow up. If you put your beer in the crown top bottles you will need a bottler capper and caps, which I can get for you (they're not expensive).

Give me a call if you have questions.

Chris Finley