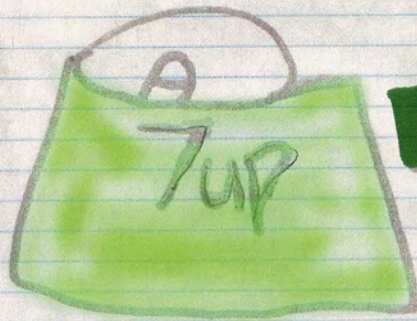


Seven up salad  
1 pkg. Jello any flavor  
1 sm. can applesauce 1 c. 7-up pop  
Mix Jello and applesauce together  
Bring to boil and remove from heat  
and add pop. pour in dish and  
refrigerate.



Samantha M 4/6/11/97

**Recipes from the  
Back of the Box**

**The 2005 Knight Family Calendar**

Dedicated in Fond Memory to  
Jerri and Mickey  
Reunited on June 8, 2004

Our calendar theme this year is "Recipes from the Back of the Box". We asked each of you to send in recipes using name-brand products you have tried and liked from such various sources as advertising, cans, or the back of a box. I'm pleased with the response this year, and I take it as your signal to carry on the Knight Family Calendar tradition. I've already tried and love some of the recipes, and I hope you will find some new favorites, too.

May we all enjoy a very Merry Christmas and a happy and prosperous 2005.

Love,

Denny

## TURKEY NOODLE STROGANOFF

1-Pkg. Jennie-O lean ground turkey  
1-tbsp instant onion  
½-tsp minced garlic  
1-small can sliced mushrooms  
½-cup red wine  
1-lemon, juiced  
10 oz. white egg noodles  
1-chicken bouillon cube  
1½-cups water (may add more)  
1-cup light sour cream  
Salt and pepper to taste  
Paprika

In a large skillet with lid: Brown turkey with onion, garlic, and mushrooms. Add salt and pepper to taste. When browned, stir in wine, lemon juice, bouillon cubes and water. Lower heat and add uncooked egg noodles. Add lid and simmer approximately 10 minutes. Check once or twice, stirring and adding more water if need be to cook the noodles through. When the noodles are soft, remove skillet from heat and stir in the sour cream. Sprinkle paprika to the top and serve. Makes 4 to 5 servings.

This is a very easy meal to fix. Roger and Ryan love it.

Patty Kelly

## EASY CHICKEN POT PIE

1-2/3 cups frozen mixed vegetables, thawed  
1 cup cup-up cooked chicken  
1 can (10-3/4 oz) condensed cream of chicken soup  
1 cup Original Bisquick  
½ cup milk  
1 egg

Heat oven to 400° oven. Mix vegetables, chicken and soup in ungreased 9" pie plate. Stir remaining ingredients until blended. Pour into pie plate. Bake about 30 min or until golden brown. 6 servings. High Altitude: heat oven to 425°.

John Clay

## ASIAN CHICKEN AND NOODLES

1 Package chicken flavor instant ramen noodles  
1 Bag (16 ounces) Birds Eye frozen broccoli, carrots and water chestnuts  
1-tablespoon vegetable oil  
1-pound boneless skinless chicken breast, cut into thin stripe  
¼-cup stir-fry sauce  
1. Bring 2 cups of water to boil in large saucepan. Add noodles and vegetables. Cook 3 minutes, stirring occasionally, drain.  
2. Meanwhile, heat oil in large skillet over medium heat. Cook chicken about 8 minutes.  
3. Add chicken to noodles. Add stir-fry sauce and seasoning packet. Heat.

Timi Knight & Family

## CHICKEN CASSEROLE

7-oz pouch Valley Fresh Premium Chunk White Chicken  
4-cups frozen broccoli cuts  
3/4-cup mayonnaise  
1-teaspoon curry powder  
Breadcrumbs  
1-can-condensed cream of chicken soup  
1-Teaspoon lemon juice  
½-cup shredded cheddar cheese

Layer broccoli in a 7x11 baking dish. Top with the chicken. In a bowl combine soup, mayonnaise, lemon juice, and curry powder. Spread evenly over the chicken. Finish by sprinkling cheese on top of casserole, and a light layer of breadcrumbs. Cover and bake 1 Hour at 350.

Tracy, Joseph & Eileen

## OVEN FRIED CHICKEN

6 skinless, boneless chicken breasts  
1/4 cup Hellmans Mayonnaise  
1 cup Olde London Melba Toast

Brush chicken breast with mayo and roll in Melba toast crumbs.  
Place on baking sheet and bake at 350 degrees for about a half an hour until brown and crispy.

Charlie MacMillan

## VELVEETA CHICKEN

### INGREDIENTS:

Boneless chicken breasts  
Slices of Velveeta cheese  
1 can cream of celery soup

### DIRECTIONS:

Put cheese slices on chicken. Cover with soup. Bake at 350 degrees for 45 minutes or until chicken is done.

Kenna Knight

## IRISH PORRIDGE

(From John McCann's Steel Cut Irish Oatmeal)

Into four cups of briskly boiling water, sprinkle one cup of oatmeal, stirring well. When the porridge is smooth and beginning to thicken, reduce heat and simmer for 30 minutes, stirring occasionally.

Traditionally served with fresh buttermilk. Irish porridge is also good with milk or cream and brown sugar or honey, or with butter. I like this porridge with a small handful of raisins.

If you can't find McCann's oatmeal, you can substitute any steel cut or pinhead oats (rolled oats will not work.)

Jim Knight

## THAT'S-A-SPICY-MEATA-BALL SANDWICH

Sandwich buns (that are not sliced) or mini-Italian bread loafs  
Provolone or mozzarella cheese slices (Favorite brand)  
Marinara Sauce (Favorite brand)  
Hamburger

Take hamburger, and season it with lots of garlic, salt, pepper, and lotsa lotsa your favorite spices. Shape into balls, and cook in oven.

Cut centers out of bread, making a small square opening across the top, enough for about 3 meatballs. Place one slice of cheese inside the opening in the bun. Put a spoonful of marinara sauce in bottom of bun on the cheese. Drain meatballs well from grease, and place meatballs in bun.

Put sandwiches on baking stone; brush the bread rolls with butter or margarine. Put 1 more slice of cheese on top to cover sauce and meatballs. Bake for short time to make bread gold brown and to melt the cheese. Serve with lotsa lotsa spicy sauce on the side for dipping.

And that's one spicy meataball sandwich, Jamie style.

Jamie Mora

**Remove  
Sticker**

**Pull Spout  
To Open**

**Lift  
Here**

## Magic Muffins

1 1/4 cups all-purpose flour

3/4 cup Original Malt-O-Meal hot wheat cereal, dry

1/2 cup sugar

3/4 cup milk

1/4 cup vegetable oil

1 egg

1 tablespoon baking powder

1/2 teaspoon salt

1 teaspoon vanilla (optional)

Preheat oven to 400°F. In a large mixing bowl, combine all ingredients. Stir together until all ingredients are moistened. Pour batter into greased or paper-lined muffin pans, filling cups 3/4 full. Bake 18 to 20 minutes or until center is firm to the touch.

Yield: 12 muffins.

## CORN FLAKES SOUR CREAM POTATOES

24 oz. frozen shredded potatoes (or shred your own)

2 cans Campbell's cream of chicken soup

2 cups sour cream

1 cup grated cheddar cheese

1/3 cup finely diced onions

1/2 cup margarine or butter, melted

Crushed Corn Flakes (topping)

Thaw potatoes slightly. Stir together potatoes, soup, sour cream, cheese, onions. Put in 9x13 pan and top with most of the margarine. Put Corn Flakes over top and rest of margarine. Bake at 350 degrees for 30-35 minutes.

Kevin Knight

## CHILE CON QUESO DIP

1 lb hamburger

1/2 onion (diced)

Garlic, salt, and pepper (to taste)

1 lb (medium block) Velveeta Cheese

1 small can La Victoria or Ortega Green Chile Salsa

Brown hamburger with onions and seasoning. Melt cheese into meat and stir in green chili salsa. Eat with tortilla chips. I always remember this one from New Year's Eve or Superbowl Parties.

Judson Finley

## KNORR CREAM SPINACH DIP

1 (10 oz) pkg frozen chopped spinach, thawed

1-1/2 cup dairy sour cream

1-cup mayonnaise

1 pkg Knorr Vegetable Soup Mix

1 (8 oz) can water chestnuts, finely chopped

3 green onions, finely chopped

Squeeze spinach until dry. In medium bowl, stir together spinach, sour cream, mayonnaise, soup mix, water chestnuts and green onions. Cover, refrigerate 2 hours. Stir before serving.

Dan & Kelly MacMillan & family

## APRICOT PECAN PORK CHOPS

- 4 1-inch thick pork chops
- 1 Can Kerns apricot nectar
- 1 Can Libby Apricots, save the juice
- ½-Cup Pecans

Season Pork chops and brown in a skillet. pour in the apricot nectar and cook over low to medium heat until pork chops are done. Thicken the apricot juice with cornstarch and add it to the pork chops if you want more sauce. Just before serving add the apricots and pecans and heat through. Serve over rice with a green veggie and you've got dinner

Jo Beth Raabe

(I just made this up one night fixing dinner)

## V8 CLAM PASTA

- 1 (11.5 oz) can V8 juice
- 1 T. olive oil
- ¼ tsp. red pepper flakes
- 2 garlic gloves, minced
- 3 cups diced fresh tomatoes
- 1 can (10 oz.) baby clams, drained
- 1 T. lemon juice
- 2 T. butter
- ½ cup sliced fresh basil
- 12 oz. linguine, cooked according to package directions

In large nonstick skillet, heat olive oil over medium-high heat. Add pepper flakes and cook 1 minute. Add garlic; cook 30 seconds more. Add V8 juice, increase heat to high, and bring to a boil. Boil until reduced by half, about 4 minutes.

Stir in tomatoes and cook until just bubbling. Add drained clams, lemon juice, butter, and basil; heat through. Pour over warm linguine in serving bowl. Serve with garlic bread. 4 servings.

Jill MacMillan Family

## SWEET CREAM BISCUITS

- 2 c. Bisquick mix
  - 2/3 c. whipping cream
  - 2 tbsp. sugar
- Mix ingredients, form soft dough. Turn onto board and knead 10 times. Roll 1/2 inch thick. Cut with biscuit cutter. Bake on greased pan 10 to 12 minutes at 450 degrees.

Mick Knight

## PERDENALES CHILI

- 4 pounds Chili meat
- 1 Onion
- 2 garlic cloves
- 1 Tablespoon ground Oregano
- 1 Tablespoon Comino
- 6 Tablespoon Chile Powder
- 2 Cans Of Rotel Chills
- 1/4 Teaspoon salt
- 2 Cups hot water
- Cook and Simmer 1 Hour.

### NOCHE SPECIAL

Cut corn tortillas into 4 quarters. Fry in oil, brown, and crisp, drain. Grate cheese and 1 slice of Jalapeno on each slice. (Favorite of L.B.J.)

Denise & Charlie Martin

## SAINT BRENDAN'S FRENCH TOAST

- 1/3 cup of Saint Brendan's Irish Cream Liqueur
- 12 Slices French Bread
- 4 Eggs (well beaten)
- Butter
- Powdered sugar
- ¼ cup of milk
- 1/8 tsp of Almond extract
- Toasted Almonds

In shallow bowl mix together milk, Saint Brendan's Irish Cream Liqueur, eggs and almond extract. Melt butter in large frying pan. Dip French bread in egg mixture, coating both sides. Cook in butter until both sides are golden brown. Serve immediately with toasted almonds and powdered sugar.

Thomas Knight

## HUSH PUPPIES

- 1 egg, beaten
- ¼-tsp garlic salt
- 1 pkg Pioneer Yellow Cornbread Mix
- ¼-cup milk
- ¼-cup onion, minced
- vegetable oil for deep frying

Preheat oil to 350° to 375°. Blend egg and milk; stir in garlic salt and onion. Add cornbread mix. Stir until blended. Drop by teaspoonfuls into hot oil. Cook 3 to 4 minutes or until golden brown. Makes 20 1½-inch hushpuppies.

Alyssa Knight

## RICE-A-RONI MEATBALLS

1 lb hamburger  
1 egg  
2 1/3-3 cups water  
1 pkg Rice-a-Roni beef mix  
1 can cream of chicken soup

Mix hamburger, egg, and rice. Roll into balls and brown in frying pan. Drain grease if needed, Mix water and beef flavored packet, add to meatballs. Simmer for 30 minutes or longer till rice is tender. Add more water as needed. Stir in a can of soup without the water. To make gravy add water to meatballs and soup till desired thickness reached. Heat thoroughly. Serve with mashed potatoes.

Johnny Collins

## CHICKEN-BROCCOLI MAC

1-pkg Kraft Macaroni & Cheese Dinner  
1-cup broccoli florets, cooked, drained  
1-cup cooked chopped chicken  
1/4-cup Miracle Whip dressing  
2-tsp Grey Poupon mustard

Prepare Kraft Dinner as directed on package. Add remaining ingredients and cook until heated through.

Denny Knight

## SHANGHAI CHICKEN SPREAD

6 ounces sliced fat-free smoked chicken (deli counter)  
2-tbsp fat-free mayonnaise  
1-tsp grated orange peel  
1-tsp sesame oil  
1/4-tsp powdered ginger  
1/8-tsp cayenne  
2-tbsp chopped cilantro  
6 large Quaker Caramel Corn Cakes

Blend first seven ingredients together in a food processor or blender until smooth. Spread onto Quaker Caramel Corn Cakes.

Chrystal Jackson

## FLANK STEAK MARINADE

1/4-Cup Kikkoman Soy Sauce  
2 Tablespoons Oil  
1 Tablespoon Wine Vinegar  
1 clove Garlic, pressed or 1/2-teaspoon garlic powder  
1/2-Teaspoon Ginger  
1 Flank Steak

Pour over flank steak and refrigerate several hours to over night. BBQ the steak and serve with rice. This recipe can be doubled or tripled as needed. This recipe makes great beef jerky also, just use 1 tablespoon of oil.

Jo Beth Raabe

(This recipe was given to me about 30 years ago and we all like it, from kids to adults.)

## GRILLED CHEESE SANDWICH

Kraft American Cheese Slices      2 slices bread  
Butter

Butter Bread slices, put cheese in middle of sandwich and grill on each side until toasty brown.

John Collins

## BBQ BEEF BISCUIT BAKE

1 (32-oz.) tub Lloyd's® Refrigerated Barbeque Sauce with Fully Cooked Sliced Beef  
1 (8.3-oz.) can (3/4 cup) baked beans, undrained  
1 (10.2-oz.) can (5 biscuits) Pillsbury® Grands!® Refrigerated Buttermilk Biscuits

1. Heat oven to 375°F. In ungreased 11x7-inch (2-quart) glass baking dish, combine beef and beans; mix well. Cover with foil. Bake at 375°F. for 40 minutes or until bubbly.

2. Meanwhile, separate dough into 5 biscuits. Cut each into 8 pieces.

3. Remove baking dish from oven. Uncover; place biscuit pieces evenly over top of casserole. Return to oven; bake, uncovered, an additional 12 to 15 minutes or until biscuits are deep golden brown.

High Altitude Instructions:

After adding biscuit pieces to casserole, bake uncovered at 375°F. for an additional 15 to 18 minutes.

Mike, Janell & Family

## CROCK POT PORK CHOPS AND APPLES

- |                                        |                              |
|----------------------------------------|------------------------------|
| 1 box of Stove Top Stuffing any flavor | 4 Pork Chops boneless or not |
| 1 Can apple pie filling                | Cinnamon                     |
| 1 Large size piece of foil             |                              |

Heat frying pan with some oil, season the pork chops, brown in oil. Meanwhile prepare stuffing according to directions. Spray crock-pot with some cooking spray. Add a layer of stuffing; add pork chops, top with the rest of the stuffing. Open can of filling, dump onto the foil, and sprinkle with cinnamon. Fold up the foil so apples don't drip out. Place on top of everything in the crock-pot. Cook in crock-pot on low for 3 or 4 hours.

Barb Collins

## NACHOS

- |                                    |                |
|------------------------------------|----------------|
| 1 Jar of Tostitos processed cheese | 1 lb hamburger |
| 1 Package taco seasoning           | Tostitos chips |

Brown hamburger (85% lean) add half the package taco seasoning and just enough water to mix it up well. Microwave the cheese. Put chips in a dish, pour melted cheese over, sprinkle with hamburger, add garnishes like lettuce, tomato, and onions if you like.

Evan Collins

## FLUFFY DUMPLINGS

Follow recipe on Jiffy baking mix for dumplings but add an egg to this mixture for a richer and fluffier dumpling.

This is a tip I learned from my mother-in-law.

These are excellent with stewed chicken or beef.

Mac MacMillan

## SAUSAGE & POTATOES

Prepare box of General Mills Scalloped Potatoes according to directions. Before baking, place a ring of Kielbasa sausage on top.

Gene Goodnough

Ians  
Man, A Can, A Plan

### Pig in a Pinwheel

►How to make it: Mash the ham, onion, and oregano into the cream cheese. Separate the dough into 8 rectangles; squish up the remaining perforations to seal. Spread an equal amount of the ham-'n'-cheese mixture over each rectangle. Roll up each rectangle, starting at the short end. Cut each into 4 slices. Place on a cookie sheet and squash slightly. Bake for 15 to 20 minutes, until golden.

►Makes 30.

►Per pinwheel: 75 calories, 4 g fat (51% of calories), 1 g saturated fat, 2 g protein, 7 g carbohydrates, 0 g fiber, 170 mg sodium



5-oz can chunk lean ham, drained

+



1/2 cup reduced-fat cream cheese

+



2 8-oz cans reduced-fat refrigerated crescent-roll dough

=

Also: 1/2 cup chopped onion, 1 tsp dried oregano



Ian Clay

## CARAMEL APPLE CHEESECAKE

2(8-ounce) packages Philadelphia Cream Cheese, softened  
1/2-cup sugar  
1/2-teaspoon vanilla  
2 eggs  
1/3 cup frozen apple juice concentrate, thawed  
1 graham cracker piecrust  
1/4 cup caramel ice cream topping  
1/4 cup chopped peanuts

Mix cream cheese, sugar and vanilla blend well. Then add eggs blend well. Then blend juice. Pour into crust. Bake at 350 for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or more. Drizzle with topping and sprinkle nuts. Garnish with apples slices (I think green apples are the best.)  
Timi Knight & Family

## COOLWICHES

1 Box Graham Crackers      1 8 oz container Cool Whip

Spread cool whip on graham crackers and make a sandwich. Leave in freezer for about 1 hour. Add chocolate syrup if feeling decadent.

Kate Maxfield

## JELL-O GLAZED POPCORN

8 c popped popcorn  
1 c salted peanuts or cashews  
1/4 c butter or margarine  
3 T. light corn syrup  
1/2 c. packed light brown sugar or granulated sugar  
1 pkg (4-serving size) JELL-O Brand Gelatin, any flavor

**HEAT** oven to 300 degrees. Line a 15x10x1-inch pan with foil or waxed paper. Place popcorn and nuts in large bowl. **HEAT** butter and syrup in small saucepan over low heat. Stir in sugar and gelatin; bring to a boil on medium heat. Reduce heat to low and gently simmer for 5 minutes. Immediately pour syrup over popcorn, tossing to coat well. **SPREAD** popcorn in prepared pan, using two forks to spread evenly. Bake 10 minutes. Cool. Remove from pan and break into small pieces.

Gary & Dawn Goodnough

## Elephant Ears

1/4 cup of margarine or butter  
1 cup of Gold Medal all-purpose flour  
2 tablespoons of sugar  
1/2 teaspoon of baking powder  
1/2 teaspoon of salt  
1/3 cup of milk  
3 tablespoons of sugar  
1 teaspoon of ground cinnamon  
Sugar



1. Heat the oven to 425°.
2. Grease a cookie sheet with shortening.
3. Heat margarine until melted; set aside. Stir flour, 2 tablespoons sugar, the baking powder and salt in a medium bowl. Stir in milk and 3 tablespoons of the melted margarine until dough forms.
4. Sprinkle a surface lightly with flour; turn dough onto surface. Knead 10 times. Roll dough with a rolling pin or pat with hands into a rectangle, 9x5 inches. Brush with remaining melted margarine, using a pastry brush; sprinkle with mixture of 3 tablespoons sugar and the cinnamon.
5. Roll dough up tightly, beginning at narrow end. Pinch edge of dough into roll to seal. Cut into 4 equal pieces with sharp knife. Place cut sides up on cookie sheet; pat each into a 6-inch circle. Sprinkle with more sugar.
6. Bake until golden brown, 8 to 10 minutes. Immediately remove from cookie sheet with a spatula. Let cool on wire rack. Makes 4 elephant ears.



Cameron Clay

## CHERRY POUND CAKE

Here's a great recipe for an impromptu dessert, picnic or camping trip:

Simply slice up a Sara Lee pound cake. Open up a can of cherry pie filling, and spoon over the slices of pound cake. Serves 4-6 people. It always disappears! Yummmmmmm.

Jennifer Miller

## GRANDMA KNIGHT PIE

(Aka Grasshopper Pie)

I remember holidays at Grandma's house on Steele Street when the whole family would be seated "cheek to cheek" across benches and coffee tables for thanksgiving dinner. She would serve shrimp cocktail presented on adorable little shells, and Grandpa would have made a huge batch of bread stuffing. Dessert offerings were always plentiful, and my favorite was Grasshopper Pie. Sometimes the younger kids would be sent to the field across the street to gather grasshoppers for the pie, often under the guidance of Uncle Tim. I was (and still am not) at all fond of grasshoppers, and not being too bright truly thought there were insects in the pie. So when I was old enough to copy down the recipe, I renamed it "Grandma Knight Pie" to make it more palatable. I have since then tried several versions of Grasshopper Pie, none of which hold up to Grandma's version. The key is in the crust – it must be made with Oreos!

24 Oreos – crushed (I prefer to use a rolling pin, as grinding them in the food processor makes the crumbs too fine)  
¼ cup melted unsalted butter (butter substitutes make a soggy crust)  
¼ cup whole milk (you could use reduced fat milk like 2%, but why?!)  
¼ cup Crème de Menthe  
16-ounce jar of marshmallow crème  
2 cups heavy cream – whipped  
Green food coloring

Mix Oreo crumbs and butter. Press into a 9 inch pie pan, reserving some crumbs for the top. Add milk and Crème de Menthe to the marshmallow crème, mixing well. Fold in whipped heavy cream and add green food coloring to achieve the desired tint.

Pour pie filling into crust and top with reserved crumbs.  
Freeze for at least 4 hours.  
Simple and elegant – just like Grandma.

Becky Knight

## SNICKERS DESSERT

3 or 4 apples, chopped  
4 Snickers candy bars, chopped in pieces  
1 large Cool Whip

Combine all ingredients in a large bowl.

Sean MacMillan

## PEACHY SPICE CAKE

Follow recipe on Duncan Hines Spice cake mix, replacing the liquid with one can of Del Monte Peach Slices, which have been liquefied in the blender. Place in bundt pan and bake as directed on package. After removing from bundt pan and cooling, glaze with following glaze:

1 1/2 cups powdered sugar mix with 1/8 cup Wesson oil, add 1/2 tsp. Mapeline and hot water, one tablespoon at a time until glaze consistency.

A yellow cake mix will also work, instead of Mapeline use vanilla in glaze.

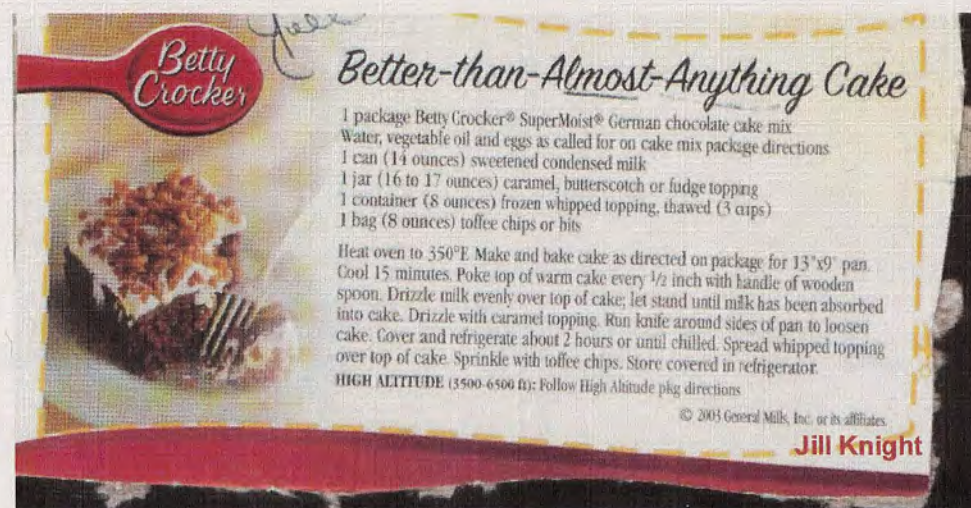
Maureen MacMillan

## OREO ICE CREAM SHOP PIE

1/2 cup hot fudge dessert topping, divided  
1 HONEY MAID Graham Pie Crust (6 oz.)  
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided  
1-1/4 cups cold milk  
2 pkg. (4-serving size each) JELL-O OREO Flavor Instant Pudding & Pie Filling

REMOVE 2 Tbsp. of the fudge topping; set aside. Spoon remaining topping into crust; spread to evenly cover bottom of crust. Top with half of the whipped topping; freeze 10 minutes. POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.) Gently stir in remaining whipped topping. Spoon over whipped topping layer in crust. FREEZE 4 hours or until firm. Remove pie from freezer 15 minutes before serving. Drizzle with remaining fudge topping. Store leftover pie in freezer.

Mike and Janell & Family



## ELGIN SAUSAGE & RICE

Boil 2 cups Minute Rice. Melt some butter in skillet, add rice and cook on medium heat. Cut up the tops of green stem onions add to rice along with some salt and pepper. Cook separate Elgin sausage. When done cut in slices or pieces, add to rice dish. Add 3 Tablespoons of Worcestershire Sauce, Simmer 15 to 20 minutes

Cheryl Brewer & Family

## Onion-Roasted Potatoes

1 envelope Lipton Recipe Secrets® Onion Soup Mix

4 medium all-purpose potatoes, cut into large chunks (about 2 lbs.)

1/3 cup olive or vegetable oil

① Preheat oven to 425°. In 13 x 9-inch baking or roasting pan, combine all ingredients until evenly coated.

② Bake uncovered, stirring occasionally, 35 minutes or until potatoes are tender and golden brown.

Makes 4 servings

Prep Time: 10 minutes

Cook Time: 40 minutes

David Scherer

## CAMPBELL SOUP MEATBALLS & RICE

1 Can Campbell's Mushroom Soup

1 Soup Can of milk (extra water if needed)

1-Cup Minute Rice

1 pound of 85% lean ground beef

Seasoning of Choice

Season ground beef with Season Salt and other spice you like and make 20 to 25 meatballs. Brown them in an electric skillet or in a regular skillet on top of stove. In a large bowl mix the can of soup and the soup can filled with milk. Add the rice and pour over the meatballs. If the rice mixture gets too thick add water as needed. Cook until rice is done and the meatballs are done.

This can also be done with chicken.

John Raabe

(John came up with this when he and Jo Beth were first married and he didn't know what to do with a pound of hamburger.)

## QUICK CHILI

2-15 oz cans Ranch Style Original Texas Beans

1-15 oz can Whole or crushed Tomatoes

1-can tomato paste

1-pkg. Jennie-O lean ground turkey (1 ¼ lbs)

½-large green pepper, diced

½-medium white onion, diced

½-tsp minced garlic

1-tsp salt

½-tsp pepper

1½ tsp chili powder

In a large pot: Brown turkey meat (don't drain). As the turkey browns, add green pepper and onion, garlic, salt and pepper. Add the remaining ingredients and blend. Bring to a boil, reduce to low and cook for 30 minutes. Garnish with grated cheese and sour cream. Makes 4 hearty bowls.

Patty Kelly

## SHEKI'S STUFFED PEPPERS

6 bell peppers (I like the green ones)

1 lb ground beef

½ small onion

1 garlic clove

1-cup cooked white rice

1 8-oz can tomato sauce

Salt & pepper to taste

½ cup shredded cheese (optional)

Finely chop onion & garlic and sauté in oil until soft. Add ground beef, brown, and then drain. While the beef is browning, cut off tops of bell peppers and core. Place peppers in dutch oven, fill with waer, and place on stove at medium heat. Do not bring to a full boil.

Once you have drained meat, add cooked white rice and tomato sauce. Mix thoroughly. Scoop mixture into bell peppers and top with cheese. Place in oven at 350° for about 20 minutes. Remove from oven, let cool, and enjoy.

Sheki Mora

(The kids love these and ask for them all the time. They like to eat them with macaroni and cheese.)

## MANDARIN ORANGE CAKE

Drain 1 can Mandarin oranges into a cup, add enough water to fill the cup.

In a bowl add:

- 1 box yellow cake mix
- 4 eggs
- ½ cup oil
- 1 cup mandarin orange juice

Beat mixer for 2 minutes at medium speed, fold in Mandarin oranges. Bake at 350 degrees in a greased and floured 9x13" pan for 30-40 minutes.

### Frosting

- 1 box of vanilla instant pudding
- 1 can (15-1/4 oz) crushed pineapple
- 8 oz Cool Whip

Stir pudding and pineapple together, add cool whip and spread on cake. Keep refrigerated.

Brett Collins

## WITCHES BREW

(a/k/a Spice tea)

(We make it almost every year).

- 2 cups of Tang (dry powder)
- 1/2 cup instant tea
- 1 1/2 cups sugar
- 1 Tablespoon cinnamon
- 1 teaspoon ground clove

Mix all ingredients in a large bowl and store in air tight containers. I use mason jars. Use 2 to 3 tablespoonfuls in a mug of hot water. This makes great Christmas or winter time gifts.

Janine Raabe Clifton



*Libby's Pumpkin Cranberry Bread*



**Pumpkin Cranberry Bread**  
(Makes 2 loaves)

|                                |                             |
|--------------------------------|-----------------------------|
| 2 1/4 cups all-purpose flour   | 1 3/4 cups (15-ounce can)   |
| 1 tablespoon pumpkin pie spice | LIBBY'S Pure Pumpkin        |
| 2 teaspoons baking powder      | 1/2 cup vegetable oil       |
| 1/2 teaspoon salt              | 1 cup fresh, frozen or      |
| 2 eggs                         | sweetened dried cranberries |
| 2 cups granulated sugar        |                             |

COMBINE flour, pumpkin pie spice, baking powder and salt in large bowl. Combine eggs, sugar, pumpkin and oil in small mixer bowl; beat just until blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into 2 greased and floured 9 x 5-inch loaf pans.  
*(can substitute raisins for)*

BAKE in preheated 350° F. oven for 55 to 60 minutes or until wooden pick inserted in center comes out clean. Cool in pans for 5 to 10 minutes; remove to wire rack to cool completely.

*This is good - easy & fast.  
Enjoy*

Mary Kay Kemp

**E-Z OPEN QUALITY SEAM**



**CHERRY PIE**

**CRISCO DOUBLE-CAUST** (For double-crust 9-inch pie)

2 cups all-purpose flour

1 teaspoon salt

3/4 cup Crisco Shortening

5 tablespoons cold water  
(Note: Some flour brands may need more water)

1 can cherry pie filling (21 oz.)

1. Heat oven to 425°F.
2. Mix flour and salt in bowl. Cut in Crisco using pastry blender (or two knives) until all flour is just blended in to form pea-sized chunks.
3. Sprinkle water, one tablespoon at a time. Knead lightly with fork until dough will form a ball. Divide dough into two parts. Press between hands to form two 5- to 6-inch "pancakes."
4. Flour rolling surface and pin lightly. Roll dough for bottom crust into circle and trim 1 inch larger than upside-down pie plate. Loosen dough carefully. Fold into quarters. Unfold and press into pie plate. Trim edge even with pie plate.
- OPTION: Alternate Rolling Technique: Roll between unfloured sheets of wax paper or plastic wrap. Peel off top sheet. Flip into pie plate. Remove other sheet. Fold and flute edge.
5. Add cherry pie filling to shell. Moisten pastry edge with water. Roll top crust the same way and lift onto filled pie. Trim 1/2 inch beyond edge of pie plate. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
6. Bake at 425°F until golden brown, approximately 30 minutes.

ONE 9-INCH PIE.

OPTION: Unfilled Baked Crust (2): Thoroughly prick bottom and sides with fork (50 times) to prevent shrinkage. Bake at 425°F until edges become light brown (10-15 minutes).

Breean Lujan

## SWISS CREAM STEAK

6 tbsp. butter  
2 c. sliced onions  
2 lbs. round steak, cut into 1/2 inch thick strips  
1/2 c. flour  
1 tbsp. salt  
1 tsp. pepper  
1 tsp. paprika  
1 c. water  
1/2 c. sour cream

Melt 4 tablespoons butter in large skillet. Sauté onions; remove. Pound steak strips and dredge in flour seasoned with salt, pepper and paprika. Melt remaining butter in skillet. Brown meat well on both sides. Mix in onions, water and sour cream until blended. Cover; cook over medium heat until meat is tender, 35 to 45 minutes. Uncover and cook until sauce thickens, about 10 minutes. Serve over noodles. Serves 4.

Stormy Knight

## OVEN-BAKED CHICKEN

1-tbsp butter or margarine  
2/3-cup Original Bisquick® mix  
1-½ tsp paprika  
1-¼ tsp salt  
¼ tsp pepper  
3 pounds cut-up broiler-fryer chicken

Heat oven to 425°F. Melt butter in rectangular baking dish, 13x9x2 inches, in oven.

Stir together Bisquick, paprika, salt and pepper; coat chicken. Place skin sides down in dish (dish and butter should be hot).

Bake 35 minutes; turn chicken. Bake about 15 minutes longer or until juice is no longer pink when centers of thickest pieces are cut.

High Altitude (3500-6500 ft) Bake 40 minutes; turn chicken. Bake about 20 minutes longer.  
Mike, Janell & Family

## POP-OVER TACO

1 lb. Ground beef  
1 can (4 oz) Old El Paso Chopped Green Chilies (divided)  
1 large onion, diced  
1 cup grated Monterey Jack Cheese  
1 envelope Old El Paso Taco Seasoning Mix  
1 can (15 oz) tomato sauce  
1 cup milk  
½ cup water  
2 eggs  
1 can (16 oz) Old El Paso Refried Beans  
1-tablespoon oil  
1 cup sifted flour

Cook ground beef and onion in skillet until brown; drain. Stir in taco seasoning mix, tomato sauce and water. Simmer 10 minutes. Spread refried beans into bottom of greased 13x9x1-inch baking pan. Layer half the chilies over the beans. Pour meat mixture evenly over chilies. Layer remaining chilies over meat; top with grated cheese. Blend milk, eggs, oil and flour. Pour evenly over pan. Bake 400° 30 minutes or until golden brown. Cut into squares. Makes 8 servings.

Rosie Knight

## SPAGHETTI, ROBERT STYLE

Cooking spaghetti is one of my favorite things to do. I have found the Barilla brand to be the best spaghetti, because it is made of the right blend of semolina and regular white flours.

Cook 1 minute less than the box calls for; then, taste a noodle. If it is still a little crunchy, let the spaghetti cook for another 45 seconds. If still just a little too chewy, let it go for another 20 or 25 seconds. You want it to be *al dente*, or still offering resistance to the tooth. You don't want mushy spaghetti (I don't know the Italian word for mushy.)

Serve with your favorite sauce, and add meat or meatballs if desired. Top with grated Parmesan cheese.

Robert Knight

## GARLIC TOAST

Spread Lawry's Garlic Spread on your favorite Italian or French bread, put under broiler to toast, or assemble the slices back into the loaf shape and wrap in foil, place in hot oven for a few minutes until spread melts.

Denny Knight

## Fudgie Scotch Ring

- 1 6-oz pkg Nestles semi-sweet chocolate morsels
- 1 6-oz pkg Nestles butterscotch morsels
- 1 can Eagle Brand condensed milk
- 1 cup coarsely chopped walnuts
- 1/2 tsp vanilla
- 1 cup walnut halves

Melt chocolate & butterscotch morsels with condensed milk in top of double boiler over hot (not boiling) water. Stir occasionally till morsels melt and mixture begins to thicken. Remove from heat; add chopped walnuts and vanilla; blend well. Chill for about 1 hour until mixture thickens. Line bottom of 9-inch pie pan with 12-inch square of foil. Place 3/4 cup walnut halves in bottom of pan, forming a 2-inch wide flat ring. Spoon chocolate mixture in small mounds on top of nuts to form a ring. Decorate with remaining nuts. Add cherries if desired. Chill in refrigerator until firm enough to slice. Cut into 1/2-inch slices. Makes about 36 slices.

Mary Knight



Merry Christmas to All

## Million Dollar Fudge

- 1-12 oz pkg semi-sweet chocolate bits
- 2-9 3/4 oz pkg Hershey Milk Chocolate Bars
- 1-10 1/2 oz pkg miniature marshmallows, OR 1-12 oz jar marshmallow cream
- 1 lb walnuts or pecans (not chopped)
- 2 tsp vanilla
- 4 1/2 cups sugar
- 1 tall can evaporated milk
- 1 cube butter or margarine

In large mixing bowl put first five ingredients

Put remaining three ingredients in heavy saucepan. Stir well. Cover and bring to boil over medium heat for 2 minutes. Uncover. Continue boiling on medium heat, stirring often until soft ball stage is reached (234°.)

Remove from heat. Pour syrup over ingredients in bowl. Stir well to blend and melt marshmallows.

Turn into 9x13 inch utility pan. Chill before cutting into squares or bars.

Geraldine Payton Knight

*From "My Candy Secrets", which Mom assembled in 1989 as a gift to her children and grandchildren. This is her corrected version of the recipe.*