



Potluck Memories

by

Grapevine Wine Pouring Society

Potluck Dinner

November 2018



DEDICATION

This cookbook is a compilation of recipes from members of the Grapevine Wine Pouring Society shared because of our love of good food paired with great wine.

Thanks to everyone who provided a recipe at the 2007 - 2018 Thanksgiving dinner meetings. We look forward to adding new recipes each year.

We appreciate Catherine LaCroix for gathering the recipes and putting them into a book we all will enjoy.

January 2019

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APPETIZERS

HONEY CRYSTAL ALMONDS

Rene Herndon-2010

2 cups whole natural almonds
¼ cup honey
2 Tbsp. butter
1 cup turbinado sugar (Sugar in the Raw)

Spread almonds in a shallow pan. Place in COLD oven. Turn oven to 350 degrees and roast 12 to 20 minutes, stirring occasionally, until evenly roasted.

Over medium heat in medium/large saucepan, heat honey and butter to boiling. Reduce heat to medium low and simmer 2 minutes, stirring occasionally.

Add almonds, simmer, and stir 2 minutes. Using slotted spoon, transfer almonds to banking sheet lined with parchment or wax paper or sprayed with Pam; spread in single-layer and cool slightly. Toss almonds in a bag with the sugar to coat.

ARTICHOKE DIP

Kathy Lowman-2016
Judee Alex-2018

1 cup Hellman's Mayo
1 cup Fresh Parmesan Cheese [don't use Kraft, it turns dip greasy]
1 -14oz. can chopped artichoke hearts in water [drain]
1 1/2 tsp garlic salt
2 Tbsp. dried onion flakes [1 Tbsp. in dip and 1 Tbsp. on top of dip]

Mix together, except only 1 Tbsp. of the onion flakes. Sprinkle flakes on top of the dip before baking.

Bake at 350 degrees for 20/30 minutes.

Dip should be brown on top and bubbling. Use crackers or Triscuits.

BLACK EYED PEA DIP

Victoria Wilson-2017

Here's the original recipe and the story behind it:

<http://spicysouthernkitchen.com/hot-black-eyed-pea-dip/>

Here's my version – cooked in my Copper Chef square pan:

1/2 - 1 tsp butter (to coat your pan with)
1 can - 15 oz. - Black Eyed Peas w/bacon and jalapenos
1 can - 10 oz. - Rotel Diced Tomatoes with jalapenos
4 oz. - cream cheese - room temperature or so (1/2 a brick)
1/3 cup - sour cream
1/2 cup - shredded 4 cheese Mexican cheese blend (probably not the exact name)
1/2 tsp - Cumin
1/2 tsp - Pampered Chef Chili Lime Rub
Salt and Pepper to taste (I don't add any because it tastes fine to me)
Another 1/2 cup shredded 4 flavor Mexican cheese blend

Pre-heat oven to 350 degrees.

I use the butter to coat my pan and add all ingredients and warm it up to bubbling, stirring occasionally. Sprinkle with the other 1/2 cup of cheese and pop it in the oven for 20 minutes.

BLACK BEAN DIP WITH CHORIZO

John and Marilyn Tortoriello-2007

2 tsp olive oil
1/2 lb. bulk pork chorizo
3/4 cup yellow onion, chopped
1 Jalapeno-seeded and minced
1 tsp chili powder
1 tsp kosher salt
1 14 1/2 oz. can peeled and diced tomatoes
1 15 oz. can black beans, drained and rinsed
Black pepper, to taste
Bottled hot sauce, to taste
1 medium garlic clove, minced
1 Serrano chili, seeded and minced
1 tsp ground cumin
2 Tbsp. fresh oregano, minced

In large skillet, heat olive oil over medium heat. Add Chorizo and cook until browned, about 5 minutes, breaking up pieces as they cook. Pour off excess fat, leaving a couple of teaspoons in the pan. Add onion, garlic, Jalapeno and Serrano chilies; cook 5 minutes.

Stir chili powder, ground cumin, salt, tomatoes, and 1 tablespoon oregano into pan. Simmer, stirring often for 5 minutes.

Stir in black beans, and simmer 5 minutes to thicken. Stir in remaining 1 tablespoon oregano. Season to taste with pepper and hot sauce.

Serve warm with tortilla chips or pita chips. Makes 3 cups.

CHEESE PUFFS (GOUGERES)

Margaret Rice -2018

Prep 45 m

Cook 25 m

Ready In 1 h 25 m

"Light, airy, cheese puffs are a versatile addition to a meal or appetizer plate. Tiny, they're like soup nuts. Larger, they pair well with beer or wine. Even bigger, they can be split and filled with ham, chicken, tuna salad, or even more cheese! These are easier to make than the recipe sounds, yet the result looks impressive enough that you can tell your friends you slaved over them."

1 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon fresh ground black pepper
1/2 teaspoon dried thyme
1/2 teaspoon chili powder
1 pinch cayenne pepper
1 cup whole milk
1 stick butter (cut into 1/2 inch cubes)
6 large eggs (at room temperature)
1/2 cup grated Parmesan or Romano cheese
3/4 cup grated Gruyere cheese
1 ounce pepperoni, diced (optional)
2 tablespoons milk
2 tablespoons grated Parmesan cheese

1. Preheat oven to 425 degrees F (220 degrees C).
2. Combine the flour with the salt, black pepper, thyme, chili powder, and cayenne pepper in a large bowl.
3. Put the milk and butter in a large saucepan and bring to a boil. When the butter melts, turn heat to low. Add the seasoned flour all at once. Stir vigorously with a wooden spoon until the dough forms a ball. Remove from heat.
4. Separate the white and yolk from one egg, reserving the yolk for glazing.
5. Put the dough into a large mixer bowl. Beat at medium speed for one minute. Then beat in one egg and the extra egg white. Beat until completely absorbed into the dough. Then add the remaining 4 eggs, one at a time, waiting each time until the

previous egg is completely absorbed. After all 5 eggs (plus the one egg white) have been incorporated, the dough should be smooth and satiny.

6. Add the Parmesan and Gruyere cheeses, and pepperoni if you are using it. Incorporate thoroughly into the dough.
7. Use a pastry bag to pipe dough onto 2 ungreased baking sheets. You can also drop dough from a teaspoon. For tiny puffs, mounds should be about 1/2 inch in diameter. From small appetizers, mounds should be 1 inch in diameter. For puffs large enough for filling, mounds should be 1 1/2 inches in diameter. Keep the size of the puffs uniform so they bake properly. Space puffs about 1 inch apart.
8. Beat the remaining egg yolk with 2 tablespoons of milk to make a glaze. Lightly brush the tops of the puffs with glaze before baking. Sprinkle tops with your Parmesan cheese.
9. Bake in pre-heated oven for 10 minutes (5 minutes for tiny puffs). Reduce heat to 300 degrees F (150 degrees C). Bake 10 minutes more for tiny puffs; 15 to 20 minutes longer for medium or large puffs, or until puffs are golden brown. Test by removing a puff from the oven and breaking it open. The inside should be baked through. If it is still doughy or wet, bake another 5 minutes.
10. Remove pans from oven and leave puffs on pans until cool enough to serve.

11. *Recipe By:* Carolyn Bunkley

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11/14/2018

BROCCOLI CORNBREAD SUPREME

Karen Zvonecek-2008

1/4 cup melted butter

3 eggs

1/4 cup milk

1 6-ounce package cornbread mix

1/2 medium onion chopped

1 lb. Broccoli, chopped

6 dashes red hot pepper sauce

2 cups shredded cheddar cheese

Chopped fresh parsley

Precook onion and broccoli in microwave with water for 6 minutes. Drain.

Beat eggs; add butter, cornbread mix and hot pepper sauce. Stir in rest of ingredients.

Bake at 375 degrees for 35 minutes.

SPICED CRANBERRY DIP

Kay Miller-2007

1-8 oz. pkg. cream cheese (softened) 1/8 tsp ground red pepper (cayenne)
1/2 can whole berry cranberry sauce 1/4 cup orange marmalade
1/4 cup toasted almonds

Spread cream cheese onto a 9 inch pie plate or dish. Mix cranberry sauce, orange marmalade and ground red pepper. Spoon over cheese. Sprinkle with toasted almonds. Serve with crackers. Makes 14 or 1 3/4 cup.

BRANDIED CRANBERRIES

Denise Barnett-2007

1 pkg. fresh cranberries
2 cups sugar
1/2 cup Brandy

Place ingredients in glass baking dish and cover with foil. Bake at 300 degrees for 1 hour with no peeking.

MEXICAN DEVEILED EGGS

Robbyne Tommasi-2013

8 Hard Cooked Eggs
1/2 c. shredded cheddar cheese (use the finely shredded_
1/4 c. Mayo 1/4 c. Salsa
2 T. sliced green onions 1 T. sour cream
Salt to taste

Mash yolks with all of above ingredients. Fill whites
Yield: 16 servings

HAM ROLL UPS

Unknown-2016

Ham
Philadelphia chives & onions cream cheese
Green onions or spiced asparagus

Spread cream cheese on ham. Put on either green onion or asparagus. Roll up. Refrigerate. Cut into bite size. Serve.

PICKLED JALAPENOS

Diane Benskin-2009

1. Halve and seed fresh jalapenos; use rubber gloves. Do as many peppers as you wish. More mature, thicker, larger peppers hold their shape better. Do not wash until all are cleaned to avoid eyes burning.
2. While doing the above, put canning jars in the top rack of dishwasher and run them on heat dry so they will be hot when you are ready to put peppers in them. (Sterilizes them.) Alternative: Boil water in teapot and pour into canning jars, then pour water out.
3. Bring large pot (pasta cooker works great) of water to a boil. Blanche prepared peppers for one minute.
4. Place blanched peppers in sterilized jars while still hot.
5. Fill jars with boiling mixture of equal parts apple cider vinegar and sugar. Amount will depend on how many pints you make. (I usually use a 2 qt. Pyrex measuring cup in the microwave for 3-5 minutes, whatever it takes to make the brine boil, while I am putting peppers in the jars.)
6. Place seals and screw on lids on jars. Turn upside down and leave sitting on counter overnight. Next morning make sure all are sealed, and then set on room temperature shelf for one week before refrigerating and eating.
7. Refrigerate for 24 hours before serving.

Stuffing Ideas:

Cream cheese with chopped stuffed olives, cream cheese and ham sticks, roast beef and mayo, tuna salad, turkey or chicken salad, egg salad, salmon salad.

At Pot Luck, the stuffing was cream cheese with diced stuffed green olives and SuzieQ Santa Maria seasoning. See <http://www.susieqbrand.com/>.

El Mercado at Fox and I-35 East in Lewisville is where I go for the peppers, but any Hispanic market or farmers market, even Wal-Mart, will work. Wide-mouth pint canning jars are easiest to get the peppers into.

PUMPKIN DIP

Robin Scanlon-2008

8 oz. of cream cheese
4 oz. pumpkin (half a can)
½ cup packed brown sugar
1½ tablespoon orange juice
2 teaspoon cinnamon
1 pinch of ground cloves

Mix until well blended. Serve with Ginger Snaps.

SWEET PUMPKIN DIP

Laura Wilkinson-2007

- 1 can pure pumpkin
- 2 pkgs. Softened cream cheese
- 1 ½ cups sifted powdered sugar
- 1 tsp ground cinnamon
- 3 tsp ground ginger

Beat cream cheese and pumpkin in large bowl. Add powdered sugar, cinnamon, and ginger. Mix thoroughly. Refrigerate for at least 1 hour.

Serve dip with gingersnaps, vanilla wafers, slices of fruit, or use as a spread on breads.

STUFFED MUSHROOMS

Rene' Herndon-2008

- 25-30 medium mushrooms
- ¾ cup mayo
- 1 ½ cups grated cheddar (2%)
- ¼ cup onion
- 8 – 10 strips bacon (cook crisp and crumbled)
- 1 tsp season salt

Remove stems from mushrooms and reserve for another use. Mix all other ingredients. Stuff and bake 20-25 minutes at 325°.

STUFFED MUSHROOMS

Rene' Herndon-2007

- | | |
|-------------------------------------|-------------------------------|
| 1 lb. fresh mushrooms | 1 small onion, finely chopped |
| 10 slices bacon cooked & crumbled | Salt & pepper to taste |
| 1-8 oz. pkg. cream cheese, softened | |

Wash mushrooms; trim and remove stems. Reserve half of stems and chop. Mix bacon, cream cheese, onion, salt, pepper and chopped stems. Spoon mixture into mushroom caps.

Broil 13 to 15 minutes or until browned. Mushrooms can be stuffed a day ahead and then broiled as needed. Yield 6-8 servings.

GREEN CHILI BLACK OLIVE RELISH/DIP

OE & Kay Miller - 2016

2 small can green chili	2 small cans chopped black olives
2 small Roma tomatoes, chopped	2 bunches green onions, chopper
6 T olive oil	3 T Balsamic vinegar
2 tsp garlic salt	Salt & Pepper to taste

Mix above. Serve as a side dish or with chips for a dip. Serves 12+.

HOLIDAY RELISH

Lindle O'Neil-2016

1 bag frozen cranberries
1 apple, peeled and chunked
1 orange, peeled and chunked
1 T Grand Marnier
1 cup of sugar

Place all fruit in food processor bowl with metal blade. Process mixture until you get your desired coarseness. Fine is about 15 to 20 seconds. You may have to scrape the bowl down twice. Add sugar and liquor. Marinate overnight in covered bowl. It keeps well in refrigerator in tight covered jar.

EASY SALMON DIP

Sarah Dyer-2016

1 (14.75 ounce) can salmon, drained and flaked	1 tsp dried parsley
1 (8 ounce) package cream cheese, softened	1/4 tsp dried dill
1/2 cup sour cream	1/4 tsp salt
2 Tbsp. lemon juice	1/8 tsp ground black pepper
1 clove garlic, minced	

Mix all ingredients in a bowl. Stir well together. Serve.
Prep time 10 minutes. Ready in 10 minutes.



SALADS and SOUPS



BALSAMIC VINAIGRETTE DRESSING

Bob Chaplin-2008

1 cup Grey Poupon mustard
2 cups Balsamic vinegar
¼ cup Olive oil (or to taste—this goes a long way!)

Mix Grey Poupon and Balsamic Vinegar together with a blender or whisk until completely mixed. Then add Olive Oil and whisk until blended completely. Serve chilled with your favorite mixed greens salad.

BEAN SALAD

Linda McNair-Felton-2014

1 medium red bell pepper, chopped
1/3 medium onion, chopped
1/2 cup celery, chopped and/or 1 (6 oz.) jar marinated artichoke hearts, drained and chopped
1 (12 oz.) can pinto beans, drained and rinsed
1 (12 oz.) can kidney beans, drained and rinsed
1 (12 oz.) can garbanzo beans, drained and rinsed
2 oz. crumbled feta cheese

Dressing:

1/4 cup olive oil
1/8 cup white vinegar or white wine vinegar
1/8 cup balsamic vinegar
1 tsp salt
1 tsp sugar

1. In a large bowl, toss red pepper, ion and celery/artichokes together with beans. Set aside.
2. In a separate bowl, whisk salt and sugar with vinegars until completely dissolved. Slowly whisk in olive oil.
3. Pour dressing over bean mixture, add feta cheese and toss to coat.

I frequently substitute other beans for the pinto beans - black, cannellini, and great northern.

8 Servings

BROCCOLI SALAD

Paulette Brosette-2007

- 1 bunch raw broccoli-chopped
- 1/2 cup medium red onion diced
- 10 slices bacon (break up in pieces)
- 1/2 cup raisins
- 2 Tbsp. vinegar
- 1/4 cup sugar
- 1 cup Miracle Whip

Mix salad dressing, vinegar and sugar together. Add remaining ingredients and marinate 4-5 hours before serving.

BROCCOLI SALAD

Cyndi Powell-2008

- 1-2 large heads fresh broccoli (4-5 cups)
- 1/2 cup chopped green onion
- 1 cup shredded cheese
- 1/2 cup raisins or Craisens

Dressing

- 1/2 cup sugar
- 2 Tbsp. red wine vinegar
- 1 Cup mayo
- 1/2 Cup real Bacon Bits

Dissolve sugar with vinegar then add mayo and bacon bits, stir well and set aside. Chop broccoli (crowns only, no stems) to equal approximately 4-5 cups. Add chopped green onion, shredded cheese and raisins or Craisens. Toss with dressing and stir well to coat all vegetables.

Cover and refrigerate several hours before serving. Even better if made 24 hours ahead. Enjoy!

PEPPERONI CAESAR SALAD

Bob Klocek-2016

- 8 cups Romaine lettuce, torn into bite-sized pieces
- 1 cup sliced pepperoni
- 1/4 tsp cracked black pepper
- 3/4 cup shredded Parmesan cheese
- 1 1/2 cups croutons

Dressing:

Blend together the following ingredients:

- 6 T olive oil
- 1 T mayonnaise
- 1/2 tsp Dijon mustard
- 2 T red-wine vinegar
- 2 cloves of garlic
- 1/4 tsp Worchester Sauce

CHERRY SALAD

Christie Partee-2010

12 oz. Cool Whip, thawed
8 oz. Eagle Brand milk
21 oz. can dark cherry pie filling
2 cups mini marshmallows
Small can crushed pineapple, drained
½ cup chopped pecans
1 cup coconut

Mix all together and refrigerate overnight. Garnish with a sprinkle of additional pecans.

CABERNET CRANBERRIES

MJ Hawe-2018

1 1/4 Cup sugar
1 Cup Cabernet Sauvignon (or any red it will take on that flavor)
1 (12 oz.) package of fresh cranberries

Bring sugar and wine to a boil in medium saucepan over medium-high heat.
Add cranberries, return to a boil stirring constantly.
Reduce heat, and simmer partially covered, 10-15 min or until cranberry skins pop.
Cool slightly; serve warm, or chill for 2 hours. Can be stored in refrigerator up to 2 months.

CRANBERRY CHUTNEY

Kirsten Karlsen-2012

6-8 cups whole, fresh cranberries (2-12 oz. bags)
3 cups granulated sugar
1 teaspoon curry
1 teaspoon dry mustard
1 teaspoon cinnamon
1 ½ teaspoon ground cloves
1 Tbsp. salt
1 cup Kentucky bourbon
1 cup orange juice
1 cup apple cider vinegar
2 Tbsp. Balsamic vinegar

Combine all ingredients in a large stock pot. Simmer over medium low heat for 45 minutes. Cool slightly before canning OR store in air tight container in refrigerator for up to 1 month. If desired, reheat in microwave before serving.

CRANBERRY CONSERVE

Bob Klocek and Sharon Pignolet-2007

1 package cranberries
3/4 cup sugar
1 cup Port or any sweet wine
1 orange, chopped
1 package dried blueberries, 3 oz. size
1 package dried cherries, 3 oz. size
Chopped black walnuts, optional
1/2 cup candied crystallized ginger

Chop unpeeled orange in a food processor. Place cranberries, wine, sugar and orange in a non-reactive sauce pan and heat until sugar melts and the berries pop. Stir in dried fruits, nuts, and ginger and stir for a minute or so to blend flavors. Serve.

CRANBERRY-PORT CONSERVE

Lindle O'Neil-2008 & 2103

1-12 ounce package fresh cranberries
3/4 cup sugar
2/3 cup ruby Port
1 medium navel orange, (unpeeled) chopped
1 /4 cup dried currants-note: I like only 1/3 of orange pee
1 /3 cup chopped walnuts, fine chopped

Combine cranberries, sugar and Port in heavy large saucepan. Bring mixture to a boil over medium-high heat, stirring until sugar dissolves.

Reduce heat to medium low; add chopped orange and simmer until cranberries burst and mixture thickens slightly, about 15 minutes. Mix in dried currants. Cool cranberry conserve completely. Stir in chopped walnuts.

Makes about 3 cups.

ORANGE PORT CRANBERRY SAUCE

Hillary Cooper–2014 from Newspaper

Zest from 1 orange
Juice of 1 orange
+ Port wine to make 1 cup total
1 cup sugar
1 -12 oz. pkg. cranberries

Boil liquid and sugar until sugar dissolves.
Add cranberries.
Cook over medium-high heat, stirring, until cranberries begin to burst - about 5 minutes.
Simmer, stirring, until liquid is reduced, about 8 minutes.
Remove from heat, stir in zest.
Let cool before serving or freezing.

To serve after freezing, thaw overnight in refrigerator.

CRANBERRY BALSAMIC VINAIGRETTE

Lindle O-Neil-2008 & 2103

2 Tbsp. Balsamic vinegar
1 tsp roasted garlic puree
2 T William Sonoma Apple-Orange Cranberry Relish
¼ tsp each of salt and pepper
5 Tbsp. good quality extra virgin olive oil
1 tsp chopped fresh thyme

Whisk together Balsamic Vinegar, garlic puree, cranberry relish and salt and pepper until well combined. Gradually whisk in the olive oil until dressing comes together, and then add the thyme. Use immediately or refrigerate in screw top glass jar for up to 4 days.

Delicious tossed with a salad of mixed greens, cubed Bosc pear and gorgonzola cheese.

CRANBERRY SALAD

Granny (Carolina) Beamer (from Diane Benskin GWPS)-2008

1 – 3 oz. pkg. Strawberry Jell-O
1½ c. water
1½ c. ground cranberries and 1 c. sugar – let stand
1 c. crushed pineapple
2 apples, diced
1 orange-juice, pulp, and a little grated rind

Boil water and mix with Jell-O. Mix all the fruits with sugar and cranberry mixture. Pour Jell-O over and mix. Put in Jell-O mold if desired.

CUCUMBER SALAD WITH SPICY DRESSING

Unknown-2013

2 medium cucumbers
2 tsp sesame-seed oil
1 tsp soy sauce
¼ tsp Tabasco
1 Tbsp. white vinegar
½ tsp salt
3 Tbsp. sugar

Peel cucumbers and cut lengthwise into two. With a small spoon, scrape the seeds out of each half, leaving hollow boat-like shells. Cut cucumbers crosswise into ¼ inch slices. In a small glass or porcelain bowl, combine the remaining ingredients and mix well. Add cucumbers to mixture. With a large spoon, toss to coat each slice thoroughly with the dressing. Chill slightly before serving.

Yield: 3-4 as a separate salad. 4-6 as a cold side dish at a Chinese meal.

FRUIT SALAD

Denise Barnett-2009

This recipe can be made with any variation of fruits you would like to use. This is how I usually make it.

In a bowl mix the following:

1 can sweet condensed milk
1-8 oz. thawed Cool Whip
¼ cup lemon juice

Add to the above mixture:

2-cans drained very cherry fruit cocktail
2-cans drained mandarin orange segments.
1 can drained dole tropical fruit
1 cup chopped pecans

Mix well and chill overnight.

GREEN BEAN SALAD WITH SMOKEHOUSE ALMONDS

Unknown-2012

1 1/2 lbs. fresh green beans
1 1/2 Tbsp. pure maple syrup
1/2 teaspoon Dijon mustard
1/2 teaspoon coarse salt
Freshly ground black pepper
3 Tbsps. extra-virgin olive oil
1 small red onion, cut into halves and thinly sliced
1/3 cup smoked almonds, roughly chopped

Cook beans in a large pot of boiling salted water until crisp-tender, 4-5 minutes.
Transfer to an ice bath; drain. Pat dry.
Combine vinegar, maple syrup, mustard, salt and pepper in a large bowl; whisk in oil.
Add beans and toss well.
Soak onion in ice water 10 minutes. Drain and pat dry. Add to beans, toss.
Transfer to a serving platter and top with almonds.

(Soaking the onions in ice water may seem an unnecessary step but it takes zero effort and keeps them from overpowering the dish.)

Per serving: 113 calories, 8 g fat, 130 mg Chol., 3g protein, 9 g carbs, 3g fiber, 191 mg sodium

JACKSON SALAD

Unknown-2008

1 can artichoke hearts, drained and diced
1 can hearts of palm, drained and diced
1 Tbsp. lemon juice
6 Tbsp. salad oil
¼ cup green onion, chopped
¼ cup bacon, crumbled
2 cloves garlic, chopped
¼ cup blue cheese
Salt and pepper to taste
1 ½ heads romaine lettuce

Mix all of above, except lettuce, together and let chill.
Tear lettuce into bite-sized pieces. Toss everything together and serve.

LAYERED LETTUCE SALAD

From Cooks.com, Rita Eckert-2016

1 head crisp lettuce, chopped	1 cup celery, finely diced
10 oz. pkg. frozen peas	4 boiled eggs, chopped
1 medium onion, diced	8 slices diced, crisp-cooked bacon
2 T sugar	2 cups mayonnaise
Grated cheddar cheese	

Layer ingredients in order given. The hot bacon will melt the frozen peas.
Combine sugar and mayonnaise. Spread over top of salad. Sprinkle grated cheddar cheese over all.

Cover and refrigerate for at least one hour or for as long as overnight.

GRANDMA'S HOLIDAY PINEAPPLE NUT JELL-O

Linda Swirski-2008

- 2 Three oz. packages Cherry or Lime Jell-O
- 1 Eight oz. package cream cheese
- 2 Eight oz. cans crushed pineapple with juice
- 1 pint Half and Half
- 1 cup chopped walnuts

Dissolve Jell-O in 2 cups boiling water – cool. Whip cream cheese with Half and Half (add Half and Half slowly to keep smooth). Stir in Jell-O. Add crushed pineapple with juice. Add chopped nuts. Refrigerate until set and firm. Serves 10-14

HOLIDAY MOLDED SALAD

Unknown-2010

- 2 large packages cranberry or any red Jell-O
- 1 orange with zest but white pith removed
- 1 cored apple
- 1 cup cranberries (fresh)
- 1 cup sugar

Put fruit in food processor with sugar. Process to desired consistency. Marinate overnight. Make Jell-O per package except about 1/2 cup of water. Let set up softly. Fold in fruit. Let set.

Sauce: Plain yogurt, sour cream, small amount margarine, orange juice/cranberry juice. Mix together until desired consistency. Balsamic vinegar may be added if desired.

SHRIMP AND PEA SALAD

Robbyne Tommasi-2008

- 1 – 16 oz. frozen peas (petite peas)
- 1 teaspoon dill weed
- ¼ cup red onion, chopped
- 1 cup cooked shrimp
- 2 tablespoons mayonnaise
- ½ cup plain low fat yogurt

Mix all ingredients together. This salad is a wonderful and easy addition to any meal. Makes 8 servings.

100 calories per serving 3.3 grams fat per serving 70 mg sodium per serving 40 mg cholesterol per serving

SWEET POTATO SALAD

Recipe created by Art Smith Summer Cooking with Art Smith-2008

For an interesting twist to the tried-and-true potato salad, try this version made with sweet potatoes and pineapple. There's no better match for spareribs or baked ham. The yellow-fleshed "true" sweet potatoes aren't as flavorful as orange Louisiana or jewel yams.

4 orange-fleshed yams (sweet potatoes)
1/4 cup mayonnaise, regular or reduced-fat
2 tablespoons Dijon mustard
4 celery ribs, cut into 1/4-inch-thick slices
1 small red bell pepper, seeded and cut into 1/4-inch dice
1 cup diced (1/2-inch) ripe fresh pineapple
2 scallions, white and green parts, finely chopped
Salt and freshly ground pepper
1/2 cup (2 ounces) coarsely chopped pecans, toasted
Chopped fresh chives, for garnish

Wrap the individual potatoes in foil. Bake in a pre-heated 400°F oven for 1 hour, until tender. Cool until easy to handle. Peel, then cut into 3/4-inch chunks.

In a large bowl, mix the mayonnaise and mustard. Add the yams, celery, red pepper, pineapple, and scallions and toss gently, seasoning to taste with salt and pepper. Cover and refrigerated until chilled, about 1 hour. (The salad can be made 1 day ahead, covered, and refrigerated. Adjust the seasonings before serving.)

Just before serving, fold in the pecans and sprinkle with the chives. Serve chilled.
Serves 8

SWEET POTATO SALAD WITH CHIPOTLE CHILI

Sonya Terpening-2016

2 lbs. sweet potatoes, peeled and cut into 1-inch pieces
1/3 cup extra-virgin olive oil (divided)
1/2 large or 1 small red bell pepper, roasted, skinned and diced
2 T fresh lime juice
1/2 teaspoon chili powder
1/2 teaspoon ground cumin powder
1 diced chipotle chili (canned in sauce), or to taste
1/4 cup light mayonnaise
Salt to taste
1/4 cup finely chopped fresh cilantro leaves
4 scallions, white and light green parts, finely chopped

Lightly coat sweet potatoes with olive oil (about 2 teaspoons). Roast sweet potatoes on heavy sheet pan lined with parchment paper in 400 degree oven for 30 minutes or until

soft. Set aside. Roast red pepper under broiler until charred on outside; put in a covered bowl or bag to cool. Skin pepper and then dice.

To make dressing, whisk together olive oil, lime juice, chili powder, cumin, chipotle chili, light mayonnaise and salt. Add red bell pepper, cilantro and scallions to potatoes and toss with dressing. Serve warm or refrigerate and bring to room temperature before serving. It can be made a day ahead. Serves 6.

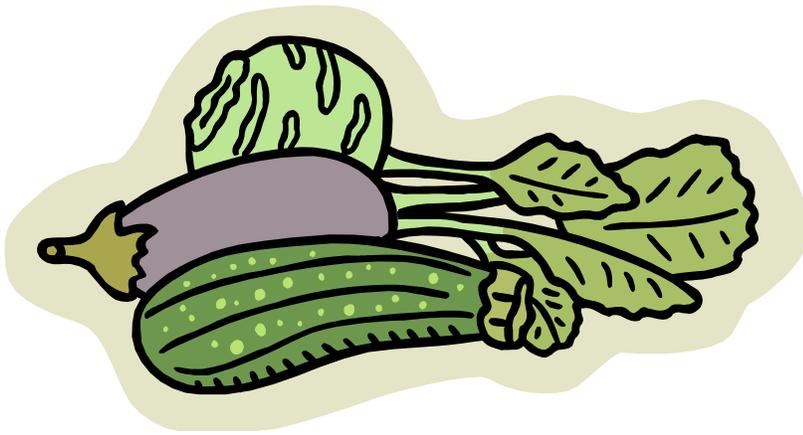
TURNIP GREENS SOUP

O.E. Miller-2010

½ to 1 cup meat (sausage, ham, link sausage, roast, chicken, turkey, etc.)
1 medium onion, chopped and divided
1 small bell pepper, chopped (red, orange or yellow add color to soup)
1 lb. package frozen turnip greens (with or without turnips)
1 small can chicken stock (or 2 cups bullion)
1 tsp sugar
1 Tbsp. seasoned salt (Cajun, Greek, Italian, Lithuanian, Lawry's, whatever...)
½ tsp black pepper (or more...)
2-3 Tbsp. vegetable oil
1 can black-eyed peas, drained, saving liquid (OPTIONAL)

In a Dutch oven or large heavy pot, add the oil and half of the onions. If the meat is uncooked, add it also. If the meat is cooked, add it when the onions become soft. Brown the meat and then add the rest of the ingredients, except peas if you chose to include. Bring to a boil. Cover and lower temperature to simmer. Simmer for 25-30 minutes. Add the black-eyed peas if they are included, and enough juice to make the mixture as "soupy" as you choose. Simmer another 10 minutes. Taste for seasoning. Add whatever you think it needs---it's ready!

Note: Of course you can vary this. We usually add celery to the browning mixture. Garlic is almost always included (LOTS!). Jalapenos are a favorite for some "kick". So...just do whatever your little heart desires and **IT WILL WORK!**



VEGETABLES

APPLE CHICKEN SAUSAGE DRESSING

Lorie Brown-2017

Sausage Prep:

1-pound bulk Chicken sausage (not links) – can sub Sweet Italian Sausage
2 Tablespoons oil (optional if the sausage is lean)

4 Tablespoons Oil or Butter

1 large onion, diced

3 cloves garlic, minced

2 stalks celery, diced

2 medium apples, cored, diced

1 cup chopped walnuts or pecans

2 – 12 oz. bags of your favorite stuffing

(I used 1 bag cubed and 1 bag crumbs for texture)

32 oz. Chicken stock – warmed

Salt and Pepper to taste

Dried Herbs to taste if not using herb seasoned bread crumbs (sage, rosemary, thyme, parsley)

In a large sauté pan, break up sausage with a spoon, and sauté until lightly browned and cooked through. Remove sausage to paper towels to drain.

In the same pan, add 2 – 3 tablespoons of the oil or butter, onions, garlic and celery until onions are translucent and celery is tender but still crisp. Salt and pepper to taste.

Add nuts and sauté for 2 minutes.

Add apples and sauté for 2 minutes more.

Remove from heat.

In a very large bowl, combine bread cubes/crumbs with onion/apple mixture and sausage. Add the warm Chicken stock to moisten, a little bit at a time, mixing so to be sure everything is combined evenly. Depending on how dry the bread is, you may not use all the stock. (I used Pepperidge Farms packaged stuffing. It took ALL 32 oz. of stock.)

Fill a 9 x 13 x 2-inch casserole pan** with the stuffing and bake in a preheated 350-degree oven, covered with foil for 30 minutes. Remove foil and bake for 15 minutes more until golden brown.

**Can also use 2 roasting pans – thinner layers, bakes faster.

BROCCOLI CASSEROLE

Stan Hinson-2008

3 – 10oz pkg. chopped broccoli or fresh
1 stick melted butter (1/2 cup)
¼ cup flour
1 ½ Tbsp. instant chicken broth granules
2 cups milk
2/3 cup hot water w/ 6 T butter
2 cup herb stuffing mix

Arrange cooked broccoli in 9 x 13 dish. Melt stick of butter. Add flour & broth granules. Cook over moderate heat. Gradually add milk. Cook stirring constantly until smooth & thickened. Pour sauce over broccoli. Add stuffing mix to water & butter. Spoon mixture over broccoli. Bake uncovered 400° for 30 minutes until bubbly. Makes 8 servings. Mixture freezes nicely.

BROCCOLI CASSEROLE

Jean Van Deren Hinson-2018

1 small onion chopped
1 stick of butter or margarine
2 cups Minute Rice
1/2 tsp salt
2 cups water
1-2 packages of broccoli
1 can cream of mushroom soup
1 8 oz. jar cheese whiz (can use Velveeta)

Sauté onion in butter, add rice, brown approximately 5 min. Add salt and water. Cover and let stand 5 min or until water is absorbed. Cook broccoli according to package directions. Drain broccoli so no extra moisture. Stir in soup and cheese. I usually heat the soup and cheese until melted or warm. Stir in rice. Bake in a casserole dish at 350 degrees for 20 minutes or until brown! Enjoy!

BRUSSELS SPROUTS LARDONS

Unknown-2008

2 tablespoons good olive oil
 6 ounces Italian pancetta or bacon, 1/4-inch dice
 1 1/2 pounds Brussels sprouts (2 containers), trimmed and cut in 1/2
 3/4 teaspoon kosher salt
 3/4 teaspoon freshly ground black pepper
 3/4 cup golden raisins
 1 3/4 cups Homemade Chicken Stock, recipe follows, or canned broth

Heat the olive oil in a large (12-inch) sauté pan and add the pancetta. Cook over medium heat, stirring often until the fat is rendered and the pancetta is golden brown and crisp, 5 to 10 minutes. Remove the pancetta to a plate lined with a paper towel.

Add the Brussels sprouts, salt, and pepper to the fat in the pan and sauté over medium heat for about 5 minutes, until lightly browned. Add the raisins and chicken stock. Lower the heat and cook uncovered, stirring occasionally, until the sprouts are tender when pierced with a knife, about 15 minutes. If the skillet becomes too dry, add a little chicken stock or water. Return the pancetta to the pan, heat through, season to taste, and serve.

Homemade Chicken Stock:

3 (5-pound) chickens
 3 large onions, unpeeled and quartered 6 carrots, unpeeled and halved
 4 celery stalks with leaves, cut in thirds
 4 parsnips, unpeeled and cut in 1/2, optional
 20 sprigs fresh flat-leaf parsley
 15 sprigs fresh thyme
 20 sprigs fresh dill
 1 head garlic, unpeeled and cut in 1/2 crosswise
 2 tablespoons kosher salt
 2 teaspoons whole black peppercorns

Place the chickens, onions, carrots, celery, parsnips, parsley, thyme, dill, garlic, salt, and peppercorns in a 16 to 20-quart stockpot with 7 quarts of water and bring to a boil. Skim the surface as needed. Simmer uncovered for 4 hours. Strain the entire contents of the pot through a colander, discarding the chicken and vegetables, and chill. Discard the hardened fat, and then pack the broth in quart containers. Yield: 6 quarts

Prep Time: 15 min Level: Easy Serves: 6 servings
 Inactive Prep Time: 0 min Cook Time: 20 min

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Notes: You can use canned sweet potatoes in water to save time if you prefer.
 Marshmallows may be used at cook's discretion

ROASTED BRUSSEL SPROUTS

Lindle O'Neil-2016

Brussels sprouts are one of the most maligned winter vegetables, probably because they are cooked so poorly.

They are usually served whole, overcooked, and under flavored, but this need not be the case. Trimming, halving, shredding, bring out the flavor inside these tightly delicately layered orbs. Diced ham, Bacon, pecans can be added for flavor and crunch. Cranberries or pomegranate seeds can be added for garnish.

- 1 Brussels Sprouts Stalk (Seasonal)
- (Or handpicked, individual, same sized sprouts)
- 3/4 cup Maple Syrup
- 1/4 cup Extra Virgin California Estate Olive Oil
- 1 Tablespoon Balsamic Vinegar
- 1teaspoon Ground Black Pepper, or to taste
- 1 teaspoon Sea Salt, or to taste
- 1 cup dried Cranberries &/or Fresh Pomegranate Seeds, for garnish

Preheat oven to 350°. Trim the stalk down to the fullest, best looking part. Trim sprouts off one side to make a flat bottom. Trim any "tough" leaves from the sprouts. Rinse stalk and trimmed sprouts well in fresh water. Wrap damp stalk in cling wrap and heat in the microwave for 4-5 minutes. Place the trimmed loose sprouts in a bowl, cover with cling wrap and microwave for 3 minutes. Whisk maple syrup and olive oil together. Place stalk flat side down along with any loose sprouts on a roasting pan and pour the maple syrup mixture over. Use a pastry brush to mop the maple syrup onto all sides of the sprouts and stalk. Season, to taste, with salt and pepper. Place in oven and roast for about 45 minutes or until sprouts on stalk are fork tender and caramelize to a golden color. To serve: Place stalk on a holiday platter, pour any syrup from roasting pan over and garnish with something bright and tart such as dried cranberries or fresh pomegranate seeds.

RED CABBAGE AND APPLES

Linda & Curtis Ratliff-2011

- 2 – 3 lbs. red cabbage
- 4 slices bacon
- 1 Tbsp. sugar
- 2 Granny Smith apples (1 peeled and chopped, 1 grated)
- 1 large sweet onion, minced
- 2 Tbsp. grated fresh ginger or less to taste
- 1 hard cider beer

Shred cabbage. Cook bacon on low and let “melt” to get most fat. Add sugar to fat and bacon and slowly sauté until bacon is golden brown.

Add chopped apple, onion and ginger. Cover and braise, still low heat, for 5 minutes. Add shredded cabbage and toss until mixed well. Place in crock pot, pour beer over all and stir to mix.

Cover and cook on LOW for four hours. (I started on HIGH for the first hour and cooked on LOW for two or three hours more.) Add liquid, if needed (shouldn't need)

Top with grated fresh apple and toss when done. Salt as desired to taste. Serve warm.

BRANDIED CARROTS

George & Robbyne Tommassi-2017

2 lbs. baby carrots w/ tops *	2 Tbsp. lemon juice
¼ c. honey	1 ½ tsp cornstarch
¼ c. brandy	1 Tbsp. water
2 Tbsp. Grand Marnier or other orange-flavored liqueur	Chopped fresh parsley

Scrape and trim carrots, leaving ½ inch of green tops if desired. Arrange carrots in a vegetable steamer over boiling water. Cover and steam 10 minutes or until crisp-tender. Set aside.

Combine honey and next 3 ingredients in a large skillet; cook over medium heat for 5 minutes, stirring occasionally. Combine cornstarch and water, stirring until smooth; add to honey mixture. Cook stirring constantly, 1 minute or until slightly thickened. Add carrots and cook just until thoroughly heated, tossing gently. Transfer mixture to a serving bowl; sprinkle with parsley.

Yield: 6-8 servings.

NOTE: You can substitute carrots with tops for the pre-peeled baby carrots.

EASY CAULIFLOWER & BROCCOLI AU GRATIN

O.E. Miller-2007

1 lb. cauliflower florets
1 lb. broccoli florets
1/2 cup water
4 oz. cream cheese, cubed
1/4 cup milk
1/2 cup sour cream
1 1/2 cups shredded sharp Cheddar cheese
10 Ritz crackers, crushed
3 Tbsp. grated parmesan cheese

Place: Cauliflower & broccoli in 2 quart microwaveable dish. Add water; cover. Microwave on HIGH 8 to 10 minutes or until vegetables are tender; drain. Set aside.

Microwave: Cream cheese and milk in 2 cup measuring cup or medium bowl for 1 minute or until cheese is melted and mixture is well blended when stirred. Add sour cream; mix well. Pour over vegetables; sprinkle with Cheddar cheese. Microwave 2 minutes or until cheese is melted. Mix cracker crumbs with Parmesan cheese. Sprinkle over vegetables. Makes 10 servings.

CORN CASSEROLE

Ratliff Kitchen-2007

1 can whole kernel corn, drained
1 can cream style corn
1 8 oz. pkg. Jiffy corn muffin mix
1 cup sour cream
1/2 cup (1 stick) butter/melted
1 cup shredded Cheddar cheese

In a large bowl, stir together the two cans of corn, muffin mix, sour cream, cheese and melted butter. Pour into greased 8x8 casserole dish. Bake at 350 degrees for 45 to 60 minutes, or until golden brown. Serves 6 to 8.

Doubles nicely in larger pan/ don't make too deep.

CORN CASSEROLE

Unknown-2014

1 (15 ¼ oz.) can whole kernel corn, drained
1 (14 ¾ oz.) can cream-style corn
1 (8 oz.) package corn muffin mix (Jiffy recommended)
1 cup sour cream
½ cup (1 stick) butter, melted
1 to 1 ½ cups shredded Cheddar cheese

Preheat oven to 350 degrees F.

In a large bowl, stir the 2 cans of corn, corn muffin mix, sour cream and melted butter. Pour into a greased 9 by 13 inch casserole dish. Bake 45 minutes or until golden brown. Remove from oven and top with Cheddar cheese. Return to oven for 5-10 minutes or until cheese is melted. Let stand for a least 5 minutes and then serve warm.

Prep time 8 minutes. Serves 6-8.

CORN CASSEROLE

Laurene Easterberg-2008

1 can cream corn	1 can regular corn (don't drain)
1 box Jiffy mix corn bread	1 stick butter melted
1 egg	1 cup sour cream
1 small can chopped green chilies	Salt and pepper to taste
Grated cheese	

Grease a 9 x 13 pan, heat oven to 350 degrees. Mix all together but the grated cheese, bake 45-50 minutes, top with grated cheese and return to the oven to melt.

CORN CASSEROLE

Karen Zvonecek-2007

1/4 lb. butter
1 can cream corn
1 can whole corn
1 8 oz. sour cream
1 box cornbread mix

Melt butter in casserole. Combine both cans of corn and sour cream. Pour 1/2 into a casserole. Sprinkle with 1/2 dry bread mix. Add rest of corn. Sprinkle with remaining bread mix. Bake at 350 degrees for 1 hour. Double for 9'x13' pan.

EASY CORNBREAD CASSEROLE

Linda Ratliff-2008

This is a real "original". I actually am not a measurer, and made this up as I went, so, just add sour cream, cheese and corn until it looks like enough to cover cornbread....I think it was approximately as follows:

8" x 8" pan
3 cups sour cream
3 cups grated cheddar cheese
3 cups of well drained cooked corn

Bake an 8" x 8" pan of "sweet style" cornbread, any brand (I used Marie Callender's mix). Leave oven on.

While cornbread is baking, on the stovetop, in a medium-sized pan, "melt" sour cream and 1/2 the cheese, on low to medium heat, stirring until melted and warm (do not let boil). When sour cream and cheese mixture is warm, add corn to heat. Add a little pepper, if desired, to mixture.

When cornbread is ready and able to be handled, cut into squares and half pieces horizontally, and place in larger oven safe serving dish.

Pour the warm mixture over the cornbread pieces and top with remaining grated cheese. Put back into hot oven until cheese on top is melted (Approximately 15 minutes.)

Serve hot. The "8 x 8" pan made enough to cover a 10" x 12" pan. This would be a good way to use leftover cornbread, too; of course, we never have any leftover cornbread.

CORNBREAD CASSEROLE

Kirsten Karlsen-2012

- 1 egg, beaten
- 1/2 cup butter, melted
- 1 cup sour cream
- 1 16 oz. can whole kernel corn with liquid
- 1 16 oz. can cream corn
- 1 8.5 oz. box Jiffy Corn Muffin Mix

Preheat oven to 350 degrees. In large mixing bowl, whisk together first 5 ingredients. Stir in muffin mix. Grease or spray 9x9 casserole. Pour in mixture. Bake approximately 55 minutes, until set and golden.

Note: To double this recipe, use $\frac{3}{4}$ cup butter!

CORNBREAD DRESSING

Hillary Cooper–2014 from Beth Dillard at allrecipes.com, 2003

Prep Time: 45 Minutes Cook Time: 30 Minutes Ready In: 1 Hour 15 Minutes

- 1 (12 ounce) package refrigerated biscuit dough
- 1 (8 ounce) package corn bread mix
- 1 cup diced onion
- 1 cup diced celery
- 1/2 cup butter, softened
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 (14.5 ounce) cans chicken broth
- 1/8 pound pork sausage
- 2 hard-cooked eggs
- 1 teaspoon dried sage (optional)

Prepare biscuits (enough to make 4 cups crumbled), and one 8x8 inch pan cornbread according to package directions. Cool and crumble.

Preheat oven to 350 degrees F (175 degrees C).

In a small pot, combine onion, celery, margarine and chicken broth. Bring to boil and cook vegetables until tender.

In a 2-quart casserole dish, combine 4 cups crumbled cornbread, 4 cups biscuit crumbs, salt, pepper, sausage, chopped eggs and sage.

Pour broth and vegetables over bread mixture, and stir until combined.

Bake in the preheated oven for 30 to 45 minutes.

Note: 2011, Beth

If after you boil the onions, celery, butter and chicken broth, you strain out the onions and celery, add them to the cornbread mixture, and then measure out 2 1/2 cups of broth to add to the cornbread mix, that seems to be the perfect amount of liquid.

If you will take about 4 of the biscuits, tear them a little and put them in a small food processor along with the raw sausage and chop for a few seconds, then it is easy to mix in with the rest of the batch.

On a side note, I only use "hot" sausage. It adds more flavor.

Servings: 6-Makes enough to stuff a 10- to 15-pound turkey.

CORNBREAD DRESSING - perfect for Thanksgiving.

Richard Scott-2018

Feeds 10-12 easily.

This isn't an ancient family recipe. It is one that I painstakingly developed over years of trial and error. I wanted a crispy crust, warm center dressing with a little sage, but not too much. Cover with gravy!

Stock

64 ounces of a combination of chicken stock, turkey stock if you have it, turkey gravy in a jar, or dried turkey gravy packet. The goal is to have 64 ounces of fluid (not thick) with a turkey & poultry taste.

Combine dry ingredients:

6 cups broken cornbread (yellow) – about two 10” pans; or about 3 corn kits. White cornbread kits are ok.

4 cups broken white bread – lighted toasted; about 6-8 pieces

Get a LARGE container: Combine the dry ingredients with 1/2 of the stock (32 ounces = 4 cups)

Makes a mush; let this sit while you do the rest of the steps below.

Cook/Sauté':

1 ½ cup chopped onion – about 1-2 onions. I like to use one white, one yellow. Doesn't matter.

1 cup chopped fresh celery – about 3-4 stalks (don't use those wilted stalks from your refrigerator!)

2 Tbsp. chopped garlic

Cook in 2 Tbsp. of real butter until onion is translucent but not browned too much. Stir frequently.

Spices:

2 tsp salt

1 tsp pepper

1 tsp poultry seasoning

½ tsp sage, if desired. More if desired. I'm not a fan of sage; there is some in the poultry seasoning.

¼ tsp thyme

2 Tbsp. parsley

1/8 tsp basil

1 sprig of fresh Rosemary (strip leaves off sprig and finely chop; or, use 1 tsp dried Rosemary seasoning), if desired. I vacillate on whether I use the Rosemary at all.

Combine:

Combine everything: dry ingredients mush, the cooked veggies, the spices, the remaining 32 ounces of Stock.

Add: 6 beaten, raw eggs. Some people like a couple of hard boiled, chopped eggs in their dressing (up to 4 eggs). Mix everything thoroughly. Very thoroughly.

This makes a large container of finished mush! You can test your recipe using a couple of small ramekin / soufflé cups: 30-45 mins @ 350. Adjust seasonings as needed. Seal/cover the large container and refrigerate it overnight. You could cook it immediately, but letting it sit overnight opens the spices and brings forward the glutes from the bread. And it thickens.

Cook: In well-oiled/sprayed baking pans, add the mush mixture. About 1 ½ - 2 inches thick. Two 9x12 pans seems to be the right size. I use disposable aluminum pans.

Bake: 350 degrees. On average, it is 1 ½ hours, but a thin pan gets done in an hour.

Thick pan in 2 hours. You want a nicely browned top on the dressing. Serve hot.

Refrigerates and freezes well. Chop up the finished dressing and put into nice serving bowls for the table. Serves 12.

CORN PUDDING

Sue Compton-2013

2 eggs
1 cup sour cream
1 (15.25 oz.) can whole kernel corn
1 (14.75 oz.) can cream-style corn
1 (4.5 oz.) can diced green chilies
1 (8.5 oz.) box corn muffin mix
½ cup butter, melted
1 tsp salt
1 tsp ground cumin

Whisk eggs in a large bowl. Add remaining ingredients, and mix well. Pour into a buttered 2-quart casserole or baking dish. Bake at 350 degrees for 1 hour or until set. Makes 8 servings.

DAN'S BOURDON CORNBREAD PUDDING

MJ Hawe-2018

3 Tbsp. cornstarch
2 Tbsp. bourbon
2 large eggs
¾ cup evaporated milk
2 cups (not cans) drained cream corn
2 cups (not cans) whole kernel corn
2 Tbsp. unsalted butter melted
3 Tbsp. dark brown sugar
½ tsp ground nutmeg
¼ tsp white pepper
¼ tsp salt

Whisk in small bowl cornstarch and bourbon.

Whisk in large bowl egg and milk until combined; add in cornstarch mixture; add in rest of ingredients, stir.

Pour into 8-inch square sprayed pan.

350 degrees for 45-48 minutes or longer.

CURRIED FRUIT BAKE

Virginia Shannon-2007 & 2012 & 2014 & 2016

- 2 No. 2 ½ can fruit for salad (chunky cut) – Virginia uses 2 15oz cans.
- 1 cup black pitted cherries (1 can)
- 1/2 cup Maraschino cherries
- 2 bananas cut in chunks/large pieces
- 1/4 cup melted margarine
- 1/2 cup brown sugar
- 2 Tbsp. cornstarch
- 1 Tbsp. curry powder

Cut and drain fruit. Reserve the juice for salads. Peel and cut bananas in salad size pieces. Combine sugar, cornstarch and curry powder. Add melted margarine to fruit, then sugar mixture. Mix fruit very lightly. Turn into a 1 ½ qt. buttered casserole. Bake at 350 degrees for 40 minutes. Serve hot with baked ham, chicken, turkey or any kind of meat.

Serves 8-10.

GREEN BEAN SALAD

George & Robbyne-2009

- 2 lbs. green beans
- 2 boiled eggs
- 6 or 7 small new potatoes
- 2 or 3 slices of red onion
- Olive oil and vinegar
- Salt and pepper

Boil the beans, potatoes and eggs. Add onions. Toss with olive oil and vinegar. Salt & pepper.

HASH BROWN CASSEROLE

Christie Partee-2011

- 30 oz. frozen hash browns
- 2 cups shredded cheddar cheese
- 1 stick butter, melted
- 1 pint sour cream
- 1 teaspoon pepper
- 1 teaspoon salt
- 1/2 cup chopped onion
- 1 can cream of chicken soup

Melt butter and mix with soup, sour cream, onion, salt and pepper. Stir into cheese and hash browns. Press into 9"x13 pan. Bake at 350 degrees for 30 minutes.

ITALIAN GREEN BEANS

Helen Madden-2010

Garden fresh green beans
Olive oil
Red wine vinegar
Oregano, savory, salt and pepper to taste
Garlic (fresh)

Steam beans until crisp tender. Wisk together equal amounts of oil, vinegar with seasonings. Press or chop garlic onto hot beans. Pour dressing over hot beans. Marinate at least 1 hour. May be served hot or cold.

CHEESY BAKED GRITS

OE Miller-2016

4 cups water
3/4 tsp salt
1 cup (packed) coarsely grated extra-sharp cheddar cheese
1/2 cup (packed) coarsely grated Monterey Jack cheese
1/2 cup whole milk
2 large eggs
3 T butter
1 cup quick-cooking grits

Preheat oven to 350 degrees. Butter 8x8x2-inch glass baking dish. Bring 4 cups water, butter and salt to boil in heavy medium saucepan. Gradually whisk in grits. Reduce heat to medium; cook until mixture thickens slightly, stirring often, about 8 minutes. Remove from heat. Add both cheeses; stir until melted. Season with pepper and more salt, if desired. Whisk milk and eggs in small bowl. Gradually whisk mixture into grits.

Pour cheese grits into prepared dish. Bake until grits feel firm to touch in center (grits will still be soft), about 1 hour. Let stand 10 minutes and serve.

HOMINY CASSEROLE

Paula Pafford-2007

1 stick butter (melted)
1 cup cream of mushroom soup
3 cups hominy with green and red peppers
8 oz. jar of Cheez-Wiz with Jalapenos
Fritos

Melt Cheez-Wiz for 15 minutes on low heat in casserole dish. Add butter, soup and hominy. Mix. Crush Fritos on top. Bake at 350 degrees for 20 to 30 minutes.

HOMINY CASSEROLE

Paula Pafford-2008

2 cans Hominy, drained
1 can cream of mushroom soup
1 small chopped Onion
1 small jar Jalapeno Cheese
1 stick Butter
2 cups crushed Fritos

Sauté onion in butter until tender. Add remaining ingredients (except Fritos) and mix well. Pour into casserole dish. Top with Fritos. Bake at 350 for 30 minutes.
Serves 8-10

SCALLOPED PINEAPPLE

Dick and Paula Jones-2010

4 cups white bread crumbs, fresh and take off crusts
1 20 oz. can of pineapple chunks, drained
Toss above ingredients and put in a 2 quart dish.

Mix together:

3 beaten eggs
2 cups sugar
1 cup melted butter

Pour over pineapple and crumbs.

Bake at 350 degrees for approximately 40-50 minutes until brown and crusty on top. May refrigerate overnight before baking. Makes a very rich and tasty dish that complements baked ham.

PINEAPPLE CHEDDAR CASSEROLE

Victoria Wilson (from Linda Wilson from Ann Rutledge)-2010

2 cans of pineapple – 1 crushed with all juice and 1 chunk style with ½ of the juice
2 cups grated cheddar cheese
¾ or 2/3 cup sugar (about the same amount either way)
6 Tbsp. **Self-rising flour**

Mix together all the above and pour into a 2 quart casserole dish/bowl.

Crush 1 long package of Ritz crackers and mix with 1 stick of melted butter and sprinkle on top of pineapple and cheese mixture.
Bake at 325 degrees for 25-35 minutes or until cracker topping is lightly browned.

BETH'S "SKINNY" POTATOES

Kathee Livengood-2009

8 medium potatoes, peeled and cut in large chunks	1 (8 oz.) jar Cheez-Whiz
1 (3 oz.) package cream cheese	1 can cream of mushroom soup
1 (8 oz.) carton sour cream	1/8 tsp seasoned salt
	Buttered bread crumbs

Cook potatoes in boiling water about 15 to 20 minutes, until tender. Drain and set aside. Combine cream cheese, sour cream, cheese spread, soup and seasoned salt in saucepan, cooking over low heat until mixture is thoroughly heated and blended, stirring often. Pour over potatoes, mixing well. Spoon into a greased 2 ½ quart casserole. Sprinkle with bread crumbs. Bake at 350 degrees for 20 to 25 minutes, until bubbly and browned on top.

My sister, Beth Marshall, made these for a holiday dinner and we called them "skinny" potatoes because they are so not skinny. They have become a constant for our holiday dinners.

SUNSHINE POTATOES

Dick & Paula Jones-2007

32 oz. frozen hash browns, defrosted	1 can cream of celery soup
8 oz. sour cream	1 stick very soft butter, not melted
3 Tbsp. instant onions	2 cups grated sharp Cheddar cheese
Salt and pepper to taste	

Combine above and toss lightly. Put in buttered 9'x13' dish. Sprinkle some extra cheese on top. Bake at 350 degrees for 1 hour.

TWO POTATO GRATIN

Lindle O'Neil-2007

The gratin can be prepared completely several hours in advance and then reheated.

2 Tbsp. unsalted butter, cut into small pieces, plus extra for greasing
 1 cup Half and Half
 1 cup heavy cream
 Salt and freshly ground pepper
 2 1/2 lbs. Russet potatoes, peeled and sliced into rounds 1/8 inch thick
 2 1/2 lbs. sweet potatoes, peeled and sliced into rounds 1/8 inch thick
 1/2 lb. shredded Comte, Gruyere or aged Swiss cheese
 1/4 lb. Parmesan or Manchego cheese, grated

In a very large bowl, stir together the Half and Half, cream, 2 ½ teaspoons salt and 1 ¼ teaspoons pepper. Add the russet and sweet potatoes and toss to mix and coat evenly with the cream mixture.

Layer about one fourth of the potato slices in the prepared dish. Keep the slices evenly but randomly divided between Russet and sweet potatoes and be sure the layer reaches to the edges of the dish. Evenly scatter about one fourth of the cheeses over the potato layer. Repeat to make 3 more layers, pressing with your palms if necessary to fit all the potatoes in the dish and reserving a final sprinkling of cheese.

Pour and cream mixture remaining in the bowl evenly over the potatoes. Sprinkle the remaining cheese over all. Scatter the butter pieces evenly over the cheese.

Transfer to the oven and bake until the top of the grain is browned, the cream has thickened and is bubbling and a knife inserted into the center of the gratin meets little resistance, about 1 hour and 20 minutes. The Russet potatoes will remain slightly firmer than the sweet potatoes.

Transfer the gratin to a rack and let rest for 10-15 minutes before serving.

LOADED BAKED POTATO SALAD

Adapted by Catherine LaCroix from Paula Deen/Rosie Coffey-2008

1 (5-pound) bag baking potatoes

1 (8-ounce) container sour cream

1 cup mayonnaise

1/2 cup chopped onions

1/2 cup real bacon bits

1 stick butter, softened

1 (1-ounce) envelope ranch dressing mix (I used a Blue Cheese mix that's no longer available—you could also use Feta Cheese)

Preheat oven to 400 degrees F.

Scrub potatoes and bake 1 hour or until done. Let potatoes cool, peel and cut into chunks.

Now, preheat oven to 350 degrees F.

In a large bowl, combine remaining ingredients. Add potatoes, and toss gently to combine. Spoon into 13x9x2-inch baking dish. Bake 40-45 minutes, or until hot and bubbly.

SQUASH-APPLE BAKE

Candy Leticia-2009

1 medium buttercup or butternut squash, peeled, cut into 3/4 –inch slices
2 apples, peeled, cored and cut into wedges
½ cup brown sugar
1 tablespoon all-purpose flour
¼ cup butter, melted
½ teaspoon salt
½ teaspoon ground mace
¼ cup chopped pecan or walnuts

Arrange squash in a 12-in. x 8-in. baking pan. Top with apples wedges. Combine remaining ingredients except for nuts; spoon over apples. Sprinkle with nuts. Bake at 350 degrees for 50-60 minutes or until tender. This serves 4.

SAUSAGE STUFFING

Lindle O’Neil-2016

1 lb. sausage meat
1/2 cup butter
1 cup chopped onion
1 cup chopped celery
2 quarts bread cubes
1 tsp marjoram
1 tsp salt
1 tsp pepper
1/2 tsp sage
Turkey or chicken broth
3 eggs

Brown sausage meat in a skillet, stirring until red is gone; drain. Remove meat to a bowl. Add butter, onion and celery to the skillet and sauté for 5 minutes. In a large mixing bowl, whisk 3 eggs; add bread and remaining ingredients to bowl and toss well until mixed. Add turkey or chicken broth until mixture is moist. Cover with foil and bake for 45 minutes. Remove cover and bake 10 minutes to brown. Remove from oven and serve.

SPINACH MADELINE

Sandra Laborde-2010

2 packages frozen chopped spinach
4 tablespoons butter
2 tablespoons flour
2 tablespoons chopped onion
1/2 cup evaporated milk
optional- I did not add this at the Pot Luck Dinner)
1/2 cup spinach liquor
1/2 teaspoon black pepper
3/4 teaspoon celery salt
3/4 teaspoon garlic powder
6 ounces Velveeta Mexican flavored cheese
1 teaspoon Worcestershire sauce
(Cayenne pepper or chopped jalapeno -

Cook spinach according to directions on package. Drain well and reserve pot liquor. Melt butter in saucepan. Add flour, stirring until blended and smooth, but not brown. Add onion and cook until soft. Add spinach liquor and evaporated milk, stirring constantly to avoid lumps. Cook until smooth and thick while continuing to stir. Add seasonings, Worcestershire Sauce and cheese which has been cut into small pieces. Stir until cheese is melted. Combine with cooked spinach.

This may be served immediately or put into a casserole and topped with bread crumbs. The flavor is improved if kept in refrigerator overnight. Bake at 350 degrees about 30 minutes until it is bubbling. Serves 5 to 6 people. Freezes well and is easy to double or triple the recipe. Enjoy!

CRANBERRY ORANGE STUFFING

Catherine LaCroix-2012

1 16 oz. package of stuffing mix-preferably with orange peel & cranberries in it or you can add these to a standard stuffing mix
1/2 cup diced onion
1/2 cup diced celery
1 Granny Smith apple, diced
1 pears, diced
1 small can of drained, whole pumpkin pieces, diced

Make mix per directions. Add fruit and pumpkin. Bake according to mix directions. Serves 10-12

CANDIED SWEET POTATO WITH PINEAPPLE

Jean Creeger-2008

Servings: 6 Preparation time: 10 min
 Cooking Time: 45 min Level of Difficulty: Easy

Four ingredients equal one simple side dish. The pineapple juice helps to caramelize the potatoes, resulting in wonderful flavor and texture.

1 spray cooking spray
 1 ½ pounds sweet potatoes, peeled and cut into 1 inch chunks
 8 oz. can crushed pineapple in juice, un-drained
 1 Tbsp. McNeil Nutricional Splenda no calorie sweetner
 ¼ tsp ground cinnamon

Preheat oven to 425F.

Coat a 2-quart casserole dish with cooking spray.

Place potatoes in prepared dish. In a small bowl, combine crushed pineapple, Splenda and cinnamon.

Add to potatoes and toss until well mixed.

Bake, stirring after 30 minutes, until sweet potato mixture is bubbly, about 45 minutes.

Yields about ½ cup per serving.

CARMEL SWEET POTATOES

Terri Line-2009

5 medium size sweet potatoes	1 teaspoon salt
1 cup brown sugar	2 tablespoons butter
3 tablespoons flour	1 cup miniature marshmallows
1 cup Half & Half	½ cup chopped pecans

In a 3 quart pot, cook potatoes in water until tender. Drain and cool. Cut potatoes in half lengthwise and arrange in a 9x12 greased baking dish. Mix salt, sugar and flour together and pour over the potatoes. Dot with butter, add marshmallows and pecans, and then pour Half & Half over all. Bake at 350 degrees F for 40 to 45 minutes.

PRALINE SWEET POTATOES

By Kevin Brosette-2009

4 cups mashed sweet potatoes	¼ pound butter
½ cup white sugar	1 cup packed brown sugar
2 tablespoon vanilla extract	½ cup all-purpose flour
4 eggs, beaten	1 ¼ cups chopped pecans
½ pint heavy cream	1 tsp cinnamon

1. Butter one 2 quart casserole dish. Preheat oven to 350 degrees F (175 degrees C).
2. In a mixing bowl, combine the sweet potatoes, sugar, vanilla extract, cinnamon, eggs and cream. Blend well, and spread evenly in casserole dish.
3. Prepare the topping by combining the butter, brown sugar, flour and pecans. Mix until crumbly, and sprinkle over sweet potato mixture.
4. Bake for 30 minutes in the preheated oven.

SWEET POTATO AND CARROT PUREE

Adapted by Sandy Landry from a recipe in *The Silver Palate*-2008

4 large sweet potatoes of a moist variety (total 2 pounds)
1 pound carrots
2 medium Jalapeno peppers
2 ½ cups water
1 tablespoon granulated sugar
1 ½ sticks sweet butter, softened (divided use: 2 T and 10 T)
Salt and freshly ground black pepper
½ cup Crème Fraiche
½ teaspoon freshly grated nutmeg
Dash of cayenne pepper

Scrub potatoes and cut a small, deep slit in the top of each. Set on the center rack of a preheated 375 degree oven and bake for about 1 hour, or until potatoes are tender when pierced with a fork.

Meanwhile, peel and trim the carrots and cut them into 1-inch lengths. Put carrots in a saucepan and add the water, sugar, 2 tablespoons of the butter, and salt and pepper to taste. Set over medium heat, bring to a boil, and cook uncovered until water has evaporated and carrots begin to sizzle in the butter, about 30 minutes. The carrots should be tender (and browned just a little). If not, add a little additional water and cook until carrots are done and all liquid has evaporated.

Remove seeds and membranes from peppers and roast until skins are browned. Remove skins. Scrape out the flesh of sweet potatoes and combine with carrots and peppers in the bowl of a food processor fitted with a steel blade.

Add remaining butter and crème fraiche and process until very smooth.

Add nutmeg, and season to taste with salt and pepper. Add cayenne and process briefly to blend.

To reheat, transfer to an oven - proof serving dish and cover with foil. Heat in a preheated 350 degree oven for about 25 minutes, or until steaming hot. 6 portions.

SWEET POTATOES & CORN TOSS

Linda Ratliff-2009; Modified from the works of Rachel Ray

Prep time 15 min. Cook 6 min. Toss time: timeless Serves 8 - 10

1 1/2 pounds sweet potatoes, peeled and cubed
1 bag of frozen corn
1/4 cup vegetable oil
2 1/2 tablespoons fresh lime juice
2 teaspoons finely chopped sweet onion
2 teaspoons chili powder
1 teaspoon salt
1/8 teaspoon pepper
3 tablespoons chopped fresh basil

1. In a pot of boiling, salted water, cook the sweet potatoes until tender, 5 minutes. Add the corn and cook for 1 minute; drain.
2. In a bowl, whisk together the oil, lime juice, shallot, chili powder, salt and pepper. Add the sweet potato, corn and basil; toss to coat.

.Note: I was a little "heavy handed" with the chili powder at the GWPS supper, so adjust chili powder to taste.

SWEET POTATO CASSEROLE

Unknown-2008

3 cup cooked & mashed sweet potatoes
1/2 tsp Salt
1 cup sugar
2 beaten eggs
1/2 stick butter
1/2 cup milk
1/2 tsp Vanilla

Mix together in a baking dish ("x12") and top with:

1 cup brown sugar
1/3 cup butter
1/3 cup flour
1 cup chopped nuts

Bake for 30 minutes at 350 degrees.

SWEET POTATO CASSEROLE

Dick and Paula Jones-2008

Casserole Mixture:

3-15 oz. Cans “Sugary Sam’s” sweet potatoes, drained

1 cup sugar

½ cup butter, melted

2 eggs, beaten

1 tsp vanilla

1/3 cup milk

Topping:

½ cup brown sugar

2 ½ Tbsp. butter

¼ cup flour

½ cup chopped pecans

Mix casserole ingredients well. Spoon into a 2 quart casserole dish (no need to grease the dish). Sprinkle with the topping. Bake for at 350 degrees for 30-40 minutes. Enjoy!

PUMPKIN APPLE CASSEROLE

Catherine LaCroix-2009 from Cooks.com

2 1/2 cup fresh pumpkin cut in small slices or chunks, pared

1 1/2 cup apples in large slices, pared

1/2 cup butter

3 1/2 Tbsp. brown sugar

1 tsp cinnamon

1/2 cup nuts, broken

Salt to taste

Prepare pumpkin and apples. Melt 3 tablespoons butter; combine with brown sugar, cinnamon, nuts and salt. Place a layer of pumpkin in a 2 quart casserole. Drizzle with butter mixture. Top with apples. Drizzle with mixture. Repeat. Dot with remaining butter. Cover and bake at 350 degrees for 45 to 60 minutes or until apple and pumpkin are tender. Serves 4.

RICE BAKE

Mark & Sonya Terpening-2007

- 1 1/4 cup uncooked rice
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can cream of celery soup

Combine all soups and rice. Grease a 9"x13" pan. Pour in rice mixture. Cover with foil. Bake at 350 degrees for 1 hours. Then remove foil and bake 1/2 hour longer until browned.

To Add Chicken or Pork Chops:

Prepare rice mixture and put 1/2 in 9"x13" greased pan. Add six chicken breasts or pork chops. Cover with remaining rice. Bake 1 hour covered with foil. Remove foil and bake 1/2 hour

VIDALIA ONION PIE

John and Marilyn Tortoriello-2008

- 2 drops Hot sauce, to taste
- 1/2 tsp Fresh ground pepper
- 1/4 tsp Salt
- 1 9" Pie shell (Deep dish)
- 4 Vidalia onions, thinly sliced
- 1 Stick Butter
- 3 Eggs, beaten
- 1 cup Sour cream
- 1/4 cup Parmesan cheese, grated

Preheat oven to 450 degrees. Bake pie shell for five minutes; remove from oven and set aside. In a skillet over medium heat, cook the onions in the butter, turning often, until soft, golden, and slightly caramelized.

Combine the eggs and sour cream and add to the onion mixture.

Add the seasonings and pour the mixture into the pie shell. Sprinkle the top with parmesan cheese. Bake for 20 minutes.

Reduce the oven temperature to 325 degrees and bake until lightly golden, for another 20 minutes. Remove from the oven and cool slightly before slicing to serve. Time to prepare: 60 minutes



DESSERTS

5. Sprinkle your rolling surface with flour and flour your rolling pin. Working with one piece of dough at a time, roll it 1/8" to 3/16" thick.
6. Use a Linzer cutter to cut a base and cutout top for each cookie. It's good to cut them in pairs so you know you have an even number of each. Re-roll and cut the dough scraps.
7. Place the cookies on ungreased or parchment-lined baking sheets. The can be close together; they'll barely spread.
8. Bake the cookies in a preheated 350 degrees F oven for 12 to 14 minutes until they're set and barely browned around the edges. Remove from the oven and cool right on the pan.
9. To create the beautiful white sugar tops, fill a fine sifter with confectioners' sugar. Hold the sifter a few inches above the cookie and shake or tap the sifter to drift sugar onto the cutout piece of the cookie. Be sure to cover the cookie with an even layer, all the way to the center and edges.
10. On the solid base of the cookie, spread 1/2 teaspoon of your favorite filling or jam (apricot, raspberry, strawberry, chocolate or even icing). To complete the cookie, place the sugared top gently on the filled base and press together.
11. It's best to let these cookies sit for a few hours to let the "sandwich" set. Overnight is fine as well; just cover the cookie tray with plastic wrap.
12. Yield: 3 dozen Linzer cookies.

NEW YORK STYLE WHITE CHOCOLATE & CRANBERRY CHEESECAKE

Kathee Livengood-2012

1 ½ pounds cream cheese
5 eggs
12 oz. white chocolate
1 ½ cups fresh cranberries
1 ½ cups sugar
2 teaspoons vanilla
4 oz. heavy whipping cream

Preheat oven to 325 degrees. Cream the cheese and sugar till smooth. Add eggs and vanilla, scraping down the bowl. Melt white chocolate and heavy cream together over a water bath. Fold the mixture and the cranberries into the batter.

Line a 9 inch Springform pan with a pastry or crumb crush. Fill with batter and bake for 1 hour or until bouncy in the center. Cool before removing from pan

CLASSIC CHEESECAKE-GLUTEN-FREE, SUGAR-FREE

Dr. Sharon Pignolet 2014

CRUST

1 ½ cups ground pecans
½ cup Sweetener such as Truvia,
Stevia, Splenda or Xylitol (measures like sugar)
1 ½ teaspoons ground cinnamon
6 tablespoons unsalted butter, melted and cooled.
1 large egg, lightly beaten
1 teaspoon vanilla extract

FILLING

16 oz. 1/3-less -fat cream cheese, at room temperature
¾ cup sour cream
Sweetener as above equal ½ cup sugar
Dash fine sea salt
3 large eggs
Juice of 1 small lemon and 1 tablespoon grated lemon zest
2 teaspoons pure vanilla extract

Preheat oven to 325°F

To make crust: Combine the ground pecans,
Sweetener, and cinnamon in a large bowl.
Stir in the melted butter, egg, and vanilla and mix thoroughly.

Press the crumb mixture into the bottom and 1 ½ to 2 inches up the sides of a 10 inch pie pan.

To make the filling: Combine the cream cheese, sour cream, sweetener, and salt in a bowl. Using an electric mixer, beat at low speed to blend.
Beat in the eggs, lemon juice, lemon zest, and vanilla. Beat at medium speed for 1 minute.

Pour the filling into the crust. Bake until nearly firm in the center, about 50 minutes.
Cool the cheesecake on a rack. Refrigerate to chill before serving.

Variations: The filling can be modified in dozens of ways. Substitute for lemon: lime and zest or instead use chocolate (1/2 cup cocoa powder and topping with shaved dark choc.) or top with berries and whipped cream.

Makes 6-8 servings

CHOCOLATE-CHERRY ALMOND CAKE

Martha New-2009

Cake:

Vegetable oil spray for misting pan

1 package (18.25 ounces) plain devil's food cake mix or devil's food cake mix with pudding (I use this one.)

1 can (21 ounces) cherry pie filling

2 large eggs

1 teaspoon pure almond extract

Chocolate Glaze:

1 cup sugar

1/3 cup butter

1/3 cup whole milk

1 package (6 ounces; 1 cup) semisweet chocolate chips

1. Place a rack in the center of the oven and preheat the oven to 350 degrees F. Lightly mist a 13 x 9 inch baking pan with vegetable oil spray. Set the pan aside.
2. Place the cake mix, cherry pie filling, eggs and almond extract in a large mixing bowl. Blend with electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 minutes more, scraping down the sides again if needed. The batter should look thick and well blended. (I add 6 oz. of chocolate chips to the batter at this point.) Pour the batter into the prepared pan, smoothing the top with the rubber spatula. Place the pan in the oven.
3. Bake the cake until it springs back when lightly pressed with your finger and just starts to pull away from the sides of the pan, 30 to 35 minutes. Remove the pan from the oven and place it on a wire rack while you prepare the glaze.
4. For the glaze, place the sugar, butter, and milk in a small saucepan over medium-low heat and cook, stirring constantly until the mixture comes to a boil. Boil, stirring constantly for 1 minute. Remove the pan from the heat and stir in the chocolate chips. When the chips have melted and the glaze is smooth, pour it over the warm cake so that it covers the entire surface. The glaze will be smooth but will firm up. Cool the cake for 20 minutes more before cutting it into squares and serving. (Store cake covered in aluminum foil at room temperature for up to 5 days or in the refrigerator for up to 1 week. Freeze the cake, wrapped in foil, for up to 6 months. Thaw the cake overnight on the counter before serving.

From *"The Cake Mix Doctor"* by Anne Byrn

DANISH PASTRY APPLE SQUARES

Lindle O'Neil-2008

2 $\frac{3}{4}$ cups sifted flour
 1 teaspoon salt
 1 cup shortening plus 2 tablespoons
 Milk
 1 egg yolk beaten
 1 cup corn flakes
 8 cups peeled and sliced apples
 2 Tablespoons of Calvados (a dry apple brandy made in the Normandy region of France)
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon ground cinnamon
 1 egg white, stiffly beaten
 1 cup sifted confectioners' sugar
 $\frac{1}{2}$ teaspoon vanilla

1-2 tablespoons milk

Soft together flour and salt. Cut in shortening until crumbly. Add enough milk to egg yolk to make $\frac{2}{3}$ cup. Add to flour mixture: mix to blend. Divide dough into two parts. Roll half of dough to fit a 15 + x 10 x 1" jellyroll pan. Sprinkle bottom crust with corn flakes. Combine apples, sugar and cinnamon, and calvados stirring gently. Spread apple mixture over bottom crust on top of corn flakes. Roll out other half of dough and place on top. Pinch edges together to seal. Beat egg white stiff and brush over top crust.

Bake in 400-degree oven 50-60 minutes or until golden. While pie squares are baking. Mix together confectioners' sugar, vanilla and milk. Remove pie squares from oven at end of baking period and cool slightly. Frost when crust is still warm. Makes 16 servings.

BANANA PUDDING

Debbie Diamond-2016

1 large box vanilla instant pudding (divided)	2 cups milk
1 small can condensed milk	8 oz. sour cream
1 tsp vanilla	12 oz. Cool Whip (divided)
12 oz. vanilla wafers	2 lb. bananas sliced

Beat pudding mix, milk, sour cream, vanilla, condensed milk with mixer until smooth. In a 9x13 dish or large trifle dish, layer wafers then bananas and then pudding mix. Repeat layers as needed. Top with remaining Cool Whip topping and crushed vanilla wafers. Refrigerate until ready to serve. Enjoy!

HOMEMADE SOUTHERN BANANA PUDDING

Brenda Sexton Sanders-2009

1 cup sugar	1/2 cup flour
1 whole egg	
3 egg yolks (save the whites for meringue)	
Pinch salt	2 1/2 cups whole milk
Vanilla Wafers	Bananas
1 tsp. vanilla (for meringue)	6 Tbsp. sugar

In double boiler, stir first 6 ingredients until smooth over med to med-high heat. Reduce heat and continue stirring until mixture thickens and 'plops' from spoon.

Coat bottom of an 8x8x3 baking dish with a bit of the mixture. Add layer of vanilla wafers, then a layer of bananas. Repeat (layer pudding, wafers, bananas) until all mixture is used.

Meringue: Beat egg whites until stiff. Add 6 Tbsp. sugar and vanilla and continue beating to stiff peaks. Add meringue to dish, forming stiff peaks with flat knife or spreader.

Bake at 450 degrees but WATCH CLOSELY! Tips will brown in 2-4 minutes. Serve warm or chilled. Keep refrigerated and covered.

CARAMEL CHOCOLATE BROWNIES

Hilary Cooper-2008

Two boxes Betty Crocker Supreme Brownie Mix or
Ghirardelli Triple Chocolate Brownie Mix
4 Symphony bars with Caramel or Hershey bars with Caramel (4.5 oz.)

Heat oven to 325 degrees.

Mix brownies according to directions on boxes. Grease bottom of 9 X 13 inch baking pan. Layer one-half of mixture in 9 x 13 pan. Lay 4 Symphony bars across the mix. Then add remainder of brownie mix. Bake one hour. Cool, cut and serve. Yummy with ice cream or just cream. If you need smaller recipe, use one box of brownie mix, and 2 candy bars and use a greased 8 x 8 pan.

CHEESECAKE-STUFFED DARK CHOCOLATE CAKE

Jacci Abbett -2008 (Southern Living magazine favorite)

Unsweetened cocoa

- 1 (18.25 oz.) package devil's food cake mix
- 1 (3.4 oz.) package chocolate instant pudding mix
- 3 large eggs
- 1 ¼ cups milk
- 1 cup canola oil
- 1 Tbsp. vanilla extract
- 1½ tsp chocolate extract (optional)
- 1 tsp almond extract
- 3 (1.55 oz.) milk chocolate bars, chopped (Hershey's)
- 3 (16 oz.) can home-style cream cheese frosting
- 3 (7.75 oz.) boxes frozen cheesecake bites, coarsely chopped (Sara Lee)
- 1 (12 oz.) jar dulce de leche caramel sauce (Smucker's)
- Double chocolate rolled wafer cookies, coarsely broken (Pirouline)
- Chocolate fudge rolled wafer cookies, coarsely broken (Pepperidge Farms)

Grease 2 9" round cake pans, and dust with cocoa.

Beat cake mix and next 7 ingredients at low speed with an electric mixer 1 minute; then beat at medium speed 2 minutes. Fold in chopped milk chocolate bars. Pour batter into prepared pans.

Bake at 350 degrees for 32 minutes or until cake springs back when lightly touched. Cool cake in pans on wire racks 10 minutes; remove from pans and cool completely on wire racks. Wrap and chill cake layers at least 1 hour or up to 24 hours. This step enables you to split the layers with ease.

Using a serrated knife, slice cake layers in half horizontally to make 4 layers. Place 1 layer, cut side up, on a cake plate. Spread with ½ cup cream cheese frosting; sprinkle with one-fourth of chopped cheesecake bites. Repeat procedure with remaining 3 layers, frosting and cheesecake bites, omitting cheesecake bites on top of last layer. Frost sides and top of cake with remaining frosting. Drizzle desired amount of caramel sauce over cake, letting it drip down the sides. Chill until ready to serve. Decorate cake with rolled wafer cookies and remaining chopped cheesecake bites. Store in refrigerator.

CHOCOLATE PECAN PIE

Martha New-2008

A winning combination... ooey, gooey pecan pie and chocolate!

8 squares semi-sweet baking chocolate, divided
2 Tbsp. butter
9-inch pie crust
3 eggs, beaten and divided
1/4 cup brown sugar, packed
1 cup corn syrup
1 tsp vanilla extract
1-1/2 cups pecan halves
3 Tbsp. Bourbon

Coarsely chop 4 squares of chocolate and set aside. In a large bowl, microwave remaining chocolate and butter together on high for one to 3 minutes or until butter is melted. Stir well until chocolate is completely melted. Brush bottom of pie crust with a small amount of beaten egg; set aside. Stir sugar, corn syrup, eggs and vanilla into chocolate mixture; blend. Add nuts and chopped chocolate.

Pour into pie crust and bake at 350 degrees for 55 minutes or until knife inserted 2 inches from the edge of the crust comes out clean. Cool on wire rack. Serves 8.

Credited to Debi DeVore, Dover, OH

MEXICAN COBBLER

Cyndi Powell from Peggy Smith-2013

9x13 pan, sprayed w/Pam (or other non-stick spray)
10 flour tortillas
2 cans of fruit pie filling

Spread pie filling over entire face of tortilla and roll up like an enchilada (use 1/5 can of pie filling per tortilla) and then place in prepared pan "seam side" down. Do the same with the other 9 tortillas, making a **single** layer of rolled-up tortillas placed side by side. Set aside.

Bring following ingredients to full boil and boil one minute (stir constantly after mixture starts to boil):

1-1/2 cups sugar
1-1/2 cups butter
1 cup water

Remove above mixture from heat and carefully pour hot liquid over fruit-filled tortillas.

Let stand 1 hour.

Sprinkle with sugar & cinnamon (if desired) and bake at 350 degrees for 45 minutes to 1 hour.

You won't believe how yummy this it! Enjoy!

CHOCOLATE COFFEE TOFFEE OATMEAL COOKIES

René Herndon-2014

Winner of Ultimate Oatmeal Cookie Recipe Contest September 28, 2004

¼ cup boiling water
½ to 1 teaspoon instant coffee powder
1 1/3 cups firmly packed brown sugar
1 cup margarine, softened
1 egg
1½ teaspoons vanilla
3 cups oatmeal (quick or old-fashioned, uncooked; see note)
1¼ cups all-purpose flour
¾ teaspoon salt
½ teaspoon baking soda
1 (8-ounce) package milk chocolate toffee bits
1½ cups semisweet chocolate chips
1 cup coarsely crumbled sugar cones for ice cream (about 5)

Preheat oven to 350 F. Line cookie sheets with parchment paper.

Dissolve coffee in boiling water; cool to room temperature.

In large bowl, beat sugar and margarine on medium speed of electric mixer until creamy. Add egg; beat well. Beat in coffee and vanilla. Combine oats, flour, salt and baking soda; mix well. Gradually add to creamed mixture, beating well after each addition. Stir in toffee bits, chocolate chips and sugar cones.

Drop dough by heaping measuring tablespoonfuls 2 inches apart onto cookie sheets. Bake 12 to 14 minutes, just until golden brown. Cool 1 minute on cookie sheets; transfer to wire racks. Cool completely. Store loosely covered. Makes about 5 dozen cookies.

Note: If using old-fashioned oats, add 2 tablespoons flour.

PER COOKIE: Cal 100 (45% fat) Fat 5 g (2 g sat) Fiber 1 g Chol 5 mg Sodium 80 mg Carb 14 g

PAVLOVA

René Herndon-2018

Pavlova (pav-LOH-vuh) is a thick, cloudlike meringue with a delightfully crunchy exterior and a soft, slightly chewy marshmallow interior that's topped with whipped cream and fresh fruit. There's debate about where it originated (Australia and New Zealand both lay claim), but what we know for sure is that it's named after Russian ballerina Anna Pavlova, who's said to have danced as if lighter than air. Making meringue might sound intimidating-but one of the fabulous things about Pavlova is it's built in forgiveness.

6 egg whites	4 cups kiwifruit and	1 ½ cups whipping cream
1/8 tsp cream of tartar	strawberries (or other fruit)	½ cup mascarpone cheese
1 ½ cups sugar	2 Tbsp. sugar	
1 tsp lemon juice		
½ tsp vanilla		
2 ½ tsp cornstarch		

1. Allow egg whites to stand at room temperature 30 minutes. Meanwhile, line a baking sheet with parchment. Draw a 9 inch circle on the paper. Invert paper so circle is on reverse side.
2. Preheat oven to 250 degrees F. For meringue, in the bowl of a stand mixer fitted with the whisk attachment* beat egg whites, cream of tartar, and a pinch of salt on medium speed until soft peaks form. Add the 1 ½ cups sugar, 1 Tbsp. at a time, beating on high speed until stiff peaks form and meringue is no longer gritty (18 to 20 minutes), scraping down bowl as needed. Beat in lemon juice and vanilla. Using rubber spatula, gently fold in cornstarch.
3. Spread meringue over circle on parchment, building up edges slightly to form a shell. Bake 1 ½ hours (do not open door). Turn off oven; let dry in oven with door closed 1 hour. Remove; cool completely on sheet on wire rack.
4. In a large bowl toss fruit with 2 Tbsp. sugar. Let stand 20 minutes.
5. Meanwhile, in a large mixing bowl beat cream and mascarpone with an electric mixer on medium speed until soft peaks form. Place meringue shell on a large platter. Spread cream mixture into meringue shell. Spoon fruit mixture on top. Serve immediately.

*You can also use a hand mixer. Note the total beating time might be a little longer and the total volume a little less than with a stand mixer.

PECAN SPICE CAKE WITH MAPLE PRALINE FROSTING

Christie Partee – 2016

Cake:

9 oz. cake flour (about 2 cups)
½ tsp baking soda
½ tsp salt
1 tsp pumpkin pie spice
1 c. packed light brown sugar
½ c. butter, softened
3 large eggs
1 tsp vanilla extract
1 c. buttermilk
⅓ c. chopped pecans, toasted

Frosting:

½ c. packed light brown sugar
¼ c. heavy whipping cream
¼ c. maple syrup
1 Tbsp. butter
1 dash salt
2 c. powdered sugar
½ tsp vanilla extract
Pecan halves for garnish, toasted

Preheat oven to 350 degrees.

Cake:

Coat two 8 inch round cake pans with cooking spray. Line bottoms with waxed or parchment paper, and spray paper with cooking spray. Dust each pan lightly with flour. Lightly spoon weighed cake flour into dry measuring cup. Combine the flour, baking soda, and spices, and stir with a whisk.

Place 1 c. brown sugar and ½ c. butter in a large mixer bowl. Beat on medium-high speed for about 3 minutes until fluffy. Add in eggs one at a time, beating well after each addition. Beat in vanilla. Add flour mixture and buttermilk alternately (beginning and ending with flour), beating just until combined. Fold in toasted pecans. Pour batter into prepared pans.

Bake at 350 for 24 minutes until cake tests done. Cool in pans on wire rack for 5 minutes, then remove from pans and cool completely. Discard paper.

Frosting:

Once cake has completely cooled, prepare frosting. Place ½ c. brown sugar, cream, syrup, butter and salt into a saucepan. Stir only to dissolve sugar. Bring to a boil, and then cook for 3 minutes without stirring. Scrape hot sugar mixture into a mixer bowl, and add 2 c. powdered sugar. Beat with mixer on high speed 2 minutes until slightly cooled and thick. Beat in vanilla. Place one cake layer on serving plate and spread with ¾ c. of frosting. Top with second layer and spread remaining frosting over top and allow it to run down the sides. Garnish with pecans, and allow cake to rest until frosting is cooled and set.

PEANUT BUTTER PIE

Debbie Reynolds-2007

1 cup sugar
1/2 cup peanut butter
3 eggs
1 cup milk
1 tsp vanilla

Cream together sugar and peanut butter. Add eggs. Slowly add milk and vanilla. Pour into piecrust. Bake at 350 degrees 50-60 minutes.

PUMPKIN BARS

Pauline Mickelsen-2008

4 eggs
1-2/3 cups sugar
1 cup cooking oil
1 -16 oz. can pumpkin
2 cups all-purpose flour
2 tsp baking powder 2 tsp cinnamon 1 tsp salt
1 tsp baking soda

In bowl, beat together eggs, sugar, oil and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt and soda. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15 x 10 x 1 pan (cookie sheet). Bake 350 degree oven for 25-30 minutes. Cool and frost with cream cheese icing. Cut into bars. Makes 2 dozen.

Cream Cheese Icing: Cream together one 3 oz. cream cheese and ½ cup softened butter or margarine, stir in 1 tsp vanilla. Add 2 cups sifted powdered sugar, a little at a time, beating well till mixture is smooth.

EASY PUMPKIN CHEESECAKE

Martie Chaplin - 2014

Altered from original printed from COOKS.COM

For Pie filling:

1 egg yolk, beaten

1 (9 oz.) ready graham cracker pie crust

2 (8 oz.) pkgs. cream cheese, softened

3/4 c. sugar

2 eggs (added the egg white from egg separated)

1 (15 oz.) can solid pack pumpkin (Called for 16 oz. can but 15 oz. worked fine)

(Altered list of spices)

1-1/2 tsp cinnamon

1/8 tsp ground cloves *(May add more cloves next time and add back in the 1/2 tsp ginger from the original recipe)*

1/4 tsp ground nutmeg

For Sour Cream topping (from Joy of Cooking cookbook)

1 1/2 cups sour cream

2 tbsp. sugar

1/2 tsp sugar

Preheat oven to 350°F. Brush egg yolk on pie crust.

Bake for 5 minutes; set aside.

Combine the cheese, sugar and eggs in a large mixing bowl and beat on medium speed until smooth. Add spices and pumpkin; continue mixing until well blended. Spoon mixture into pie crust and bake 40 to 45 minutes or until set. **(I found it took closer to 1 hour.)**

Let cool to room temperature. Heat oven to 425 degrees. Mix well all sour cream topping ingredients and pour over cake. Bake about 5 minutes to glaze the cheesecake. Let it cool, then refrigerate from 6 to 12 hours before serving. (I recommend you make this the day before you are serving and refrigerate overnight)

PHILADELPIA 3-STEP PUMPKIN CHEESECAKE

Sarah Dyer-2018

Prep time: 10 minutes

Total time: 4 hours 50 minutes Serves: 8

2 pkg. (8 oz. each) Philadelphia cream cheese, softened

1/2 cup sugar

1/2 cup canned pumpkin

1/2 tsp. vanilla

1/2 tsp. ground cinnamon

Dash ground cloves

Dash ground nutmeg

2 eggs

1 read-to-use graham cracker crumb crust (6 oz.)

1 cup thawed CoolWhip whipped topping

1. Heat oven to 350°F.
2. Beat cream cheese, sugar, pumpkin, vanilla and spices in large bowl with mixer until blended. Add eggs; beat just until blended.
3. Pour into crust.
4. Bake 40 minutes or until center is almost set. Cool.
5. Refrigerate 3 hours.
6. Top with CoolWhip just before serving.

PUMPKIN CHEESECAKE

Emeril Lagasse-2007

1 3/4 cups graham cracker crumbs
1/4 cup finely ground pecans
1/2 teaspoon ground cinnamon
1/2 cup unsalted butter, melted
3 8-oz. packages cream cheese, softened
1 1/2 cups sugar
2 Tbsp. cornstarch
1 tsp vanilla
2 eggs
2 egg yolks
1/4 cup heavy cream
1 14 oz. can pumpkin pulp
Sugared pumpkin seeds
1/4 cup caramel sauce
Powdered sugar

Preheat oven 375 degrees F. Meanwhile, get started on your crust. In a bowl, combine the cracker crumbs, nuts and cinnamon. Then, stir in the butter. Press the crust mixture into the bottom and about 2 inches up the sides of a 9-inch Springform pan.

Now, make the filling. In a mixer bowl, combine cream cheese, sugar, cornstarch and vanilla. Beat until fluffy. Add eggs and yolks all at once, beating on low speed just until combined. Fold in the cream and the pumpkin pulp. It will appear broken but will bake beautifully.

Pour into the crust lined pan. Place on a shallow baking pan in over. Bake for 35 to 40 minutes or until the center appears nearly set when shaken. Cool 15 minutes. Loosen sides of the pan, and cool for 30 minutes. Chill for 4 hours before serving. Decorate with sugared pumpkin seeds and serve with caramel sauce.

SOFT PUMPKIN COOKIES

Laura Marquard-2018

2 1/2 cups all-purpose flour
1 tsp baking soda
1 tsp baking powder
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp salt
1/2 cup butter, softened
1 1/2 cups sugar
1 cup canned pumpkin
1 egg
1 tsp vanilla extract

Optional ingredients:

1 cup raisins
1 cup chopped nuts
1 cup quick oats

Glaze: (The cookies are good with or without the glaze.)

2 cups powdered sugar
3 Tbsp. milk
1 Tbsp. melted butter
1 tsp vanilla extract
Combine in small bowl until smooth.

Preheat oven to 350 degrees F.

Combine flour, baking soda, baking powder, cinnamon, nutmeg & salt in medium bowl. Set aside.

Mix butter & sugar together in large bowl. Add pumpkin, egg, vanilla. Mix well. Mix in dry ingredients until smooth. Mix in any optional ingredients you want.

Drop by rounded tablespoon onto greased cookie sheet.

Bake for 15-20 minutes. Remove before any browning.

Cool on wire racks. Drizzle glaze over top if wanted.

Makes ~3 dozen. Store in airtight container. Cookies will remain soft.

Tip: Be sure cookie sheet has cooled before putting next round of dough on.
Can double the recipe & make varieties with the optional ingredients!

Peppermint Cream Cheese Frosting

- 1 (8-ounce) package cream cheese, softened
- 1 cup butter or margarine, softened
- 1 (2-pound) package powdered sugar
- 2 teaspoons peppermint extract*

Beat cream cheese and butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating at low speed until smooth. Add extract, beating until blended.

*2 teaspoons vanilla extract may be substituted.

For Quick Peppermint Frosting, stir together 3 (16-ounce) containers ready-to-spread cream cheese frosting and 2 teaspoons peppermint extract.

RUM CAKE

Gerda Feenstra-2018

- 1 box Butter Flavored yellow cake mix
- 1 box instant Vanilla Pudding
- 4 eggs
- 1/2 cup oil
- 1/2 cup Meyers' Rum
- 1/2 cup water
- 1/2 cup chopped pecans (optional)

Glaze

Bring 1/4 cup water, 1/2 cup butter and 1 cup sugar to a boil and remove from heat. Add 1/4 cup Rum and stir until blended.

Instructions:

Grease Bundt pan. Combine and mix the first 6 ingredients in bowl. Place pecans in bottom of cake pan and pour the mixture over the pecans. Bake at 350F for 50-55 minutes. While baking, prepare the glaze. Prick toothpick size holes in the baked cake when done and pour glaze over the cake, let rest 15 to 20 minutes before removing from pan. Cool completely and top cake with powdered sugar before serving.

SOUTHERN PECAN PIE

Sonya Terpening-2009

1 cup sugar
 3/4 cup light corn syrup
 1/2 cup (1 stick) margarine
 3 eggs, beaten
 1 cup pecans
 1/2 tsp vanilla
 1/8 tsp salt
 8" or 9" unbaked pastry shell (recipe follows)

Combine sugar, corn syrup, and margarine. Cook over medium heat, stirring constantly until mixture comes to a boil. Set aside while you roll out the pie crust and prepare the egg mixture. In a small bowl beat three eggs. Add vanilla and salt. Stir. Add pecans and stir again. Add egg mixture to sugar mixture stirring briskly. Pour into one pastry shell. Bake at 350 degrees for 40 minutes.

Pie Pastry

2 cups flour
 1 tsp salt
 2/3 cups shortening
 6 tablespoons ice water

Put flour, salt and shortening in the bowl of a food processor. Using the blade, pulse until lightly blended. Add the water and pulse twice to mix, then process until a soft ball forms. Divide the dough into half and place in a plastic bag. Place in the refrigerator until you are ready to roll out the dough. The recipe makes one two-crust pie or two single crust pies.

WHITE CHOCOLATE TRIFLE

Rene Herndon from Weight Watchers-2013

1 large or 2 small packages of F/F S/S white chocolate pudding
 1 angel food cake, sliced
 1 pint fresh strawberries, sliced – leave 6 strawberries whole, set aside
 2 ripe bananas, sliced
 1 small tub of fat-free whipped topping

Make pudding as directed on box- set aside. Slice angel food cake and layer 1/2 on bottom of glass trifle bowl. Pour 1/2 pudding mixture over cake. Layer sliced bananas on top. Next put layer of 1/2 tub of whipped topping. Next layer the rest of the angel food cake, pour pudding over, and follow with a layer of sliced strawberries. Top layer with the rest of whipped topping. Decorate with whole strawberries.

Servings – 16 WW Points per serving - 3

WINE CAKE

Dr. Elaine Clary-2007

1 Super Moist White or Butter Cake Mix
1 large package Instant Vanilla Pudding Mix
½ cup wine
½ cup milk
½ cup oil
4 eggs

Beat 2 minutes. Pour batter into Bundt cake pan. Bake 1 hour at 350 degrees.

Topping: Boil 3 minutes and pour slowly over hot cake:

½ cup wine
1 cup sugar
¼ cup butter

Let the cake set for 10 minutes before removing from the pan. Red wine works well with a Chocolate Cake Mix. The cake freezes well.



Compiled and Edited
by
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