



Food for the Soul

Multisite Community Cookbook

Good Neighbor Recipe

provided by Gloria Grebner

INGREDIENTS

1 Tongue that does not slander

1 Heart, generous and kind

2 Ears, closed to gossip

1 Mind, full of tolerance

1 dash of Wit

1 Sweet Smile

2 Eyes, overlooking others' faults

2 Hands, extended to help others

1 dash of Sunny Disposition

1 dash of Cheerfulness

Blend together and form into one being;
serve generous portions to everyone you meet!
(from Church Suppers cookbook).

Breads and Biscuits

Virginia Gray's (my Mom) Banana Bread

provided by Nancy Middleton

(Well loved and enjoyed by my great niece and nephew)

INGREDIENTS

½ cup Shortening or Margarine

1 cup Sugar

2 eggs, well beaten

1 cup mashed Bananas (about 2 bananas)

2 cups Flour

1 Tsp Baking Soda

¾ cup Sour Milk

½ Tsp Salt

1 Tsp Vanilla

Bake at 350 degrees for 45 minutes in greased loaf pans;
makes 2 loaves.

Buttery Farm Biscuits

provided by Gloria Grebner

INGREDIENTS

2 cups All-purpose Flour

2 ½ tsp Baking Powder

½ tsp Salt

1 cup Sour Cream

¾ cup Melted Butter (or margarine)

1. Preheat oven to 400 degrees F. Combine flour, baking powder, and salt in a large bowl: mix well.
2. Add sour cream and butter, stir until well mixed. Turn onto lightly floured surface. Knead lightly 10 times.
3. Pat out ¾ inch thick and cut with a 2-inch biscuit cutter or a lightly floured drinking glass
4. Arrange biscuits on an un-greased baking sheet. Bake for 15 minutes or until golden brown.

Tea Scones

provided by Barbara Bond

INGREDIENTS

3 cups all-purpose flour

2 ½ tsp baking powder

½ cup sugar

½ tsp baking soda

1 tsp salt

¾ cup butter

¾ cup raisins

1 cup buttermilk

Combine first five dry ingredients in bowl. Using two knives or pastry blender, cut in butter until it resembles coarse meal. Add raisins. Gradually add buttermilk and mix just until dough clings together.

Turn out onto lightly floured board and lightly roll into one inch thick round.

Cut with two inch round cutter, and place on greased baking sheet. Bake at 350 degrees F for 15-20 minutes.

Yield 18-24 scones

Sour Cream Cornbread

provided by Sherry Schairer

Easy cornbread recipe that you can make to go with your chili, BBQ sandwich, beans, and many other meals!

INGREDIENTS

2 cups cornmeal

2 cups sour cream

2 cups all-purpose flour

1 ⅓ cups white sugar

1 cup butter, melted

1 teaspoon salt

4 large eggs

1 teaspoon baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish.

Mix cornmeal, flour, sugar, salt, and baking soda together in a large bowl. Add sour cream, butter, and eggs; stir until fully incorporated. Pour batter into the prepared baking dish.

Bake in the preheated oven until a tooth pick inserted in the center of the cornbread comes out clean, 30 to 35 minutes.

This can also be made into muffins.

Bake for about 25 minutes.

Side Dishes and Appetizers

Swedish Crab or Shrimp Mousse

provided by Elaine Anderson

INGREDIENTS

1 pkg lemon Jello
1 cup hot water
1 can tomato soup
1 (8 oz) pkg. cream cheese
1 cup mayonnaise
½ cup chopped celery
½ cup chopped green pepper
2 cans shrimp or 1 pkg imitation crabmeat

Dissolve Jello in hot water. Set aside, heat tomato soup; add cream cheese. Mix until cheese is dissolved. Add lemon jello; cool mixture until slightly thickened, then add mayonnaise, celery, green pepper and shrimp or crabmeat. Pour into greased fish mold and refrigerate overnight. Remove from mold and garnish with green olives for eyes, celery sticks for tail fins if desired.

Pasta Salad

provided by Elaine Moffitt

INGREDIENTS

1 lb colored rotini
1 small jar capers
1 bottle Caesar or Italian dressing (8oz)
2 - 16 oz cans artichoke hearts
2 - 6 oz cans ripe olives
1 medium red onion
1 large yellow pepper
1 large red pepper
1 large green pepper
1 lb Provolone or mozzarella cheese
Chopped parsley (optional)

NIGHT BEFORE

Cook rotini, add capers and dressing.
Refrigerate overnight.

NEXT DAY

Add artichoke hearts, cut in large dice; ripe olives, sliced; red onion cut in large dice; peppers, cut in large dice. Add cheese cut into squares. Mix together and add parsley.

Feeds a ton!

Aunt Dee's Baked Beans

provided by Nancy Middleton

(Steve's favorite food request from his Aunt)

INGREDIENTS

1 Bottle B&M Original Baked Beans (if a lot of liquid, drain about 2 T.)

1 Can Heinz Vegetarian Beans (if a lot of liquid, drain about 2 T.)

1 Slice of chopped Bacon; fry until brown and use about 1 T of grease

4 Slices of finely chopped sautéed Onion

1/8 Tsp Colman's Dry Mustard

1/4 Tsp French's Yellow Mustard

1/8 Tsp Chili Powder

2 dashes Mrs. Dash original

2 dashes Tobasco Sauce

1/8 Tsp Crushed Oregano

1 T Dark Molasses

1 T Ketchup

Combine and place in a round casserole bowl.

Bake uncovered at 350 degrees for 45 minutes; if larger quantity then bake longer.

Cynthia Swedish's (my Sister)

Brussels Sprouts with Bacon

provided by Nancy Middleton

(Steve LOVES this!)

Cut up bacon strips in 1/2 inch pieces; sauté bacon until a bit crispy; drain and save grease.

Sauté 1 chopped medium onion in the bacon grease until a bit soft.

Stem and remove loose leaves of Brussel Sprouts.

Cut Sprouts vertically into thirds (more or less depending on size) and add them to the onion.

Cover and sauté at a low temperature until done; browning if desired. Steve likes them a bit crispy.

Season with salt and pepper and then add the Bacon.

Broccoli Casserole

provided by Denise Calderon

INGREDIENTS

4 - 10 ounce bags of frozen Broccoli
9 X 13" Pan
1 pound of Velveeta Cheese
2 Sauce Pans
2 Stick of "I Can't Believe Its not Butter"
1 ½ tubes of Ritz Crackers

Preheat the oven to 350 degrees

Cook and drain the broccoli.

Layer in the bottom of the pan.

Melt the cheese together with one stick of the "I Can't Believe It's not Butter" stirring constantly. When melted, pour the cheese mixture over the broccoli.

Crush the Ritz crackers and mix with the other stick of melted "I Can't Believe Its not Butter." Sprinkle on top of the casserole.

Bake uncovered for 25 minutes.

Serve warm.

Pasta Shell Salad

provided by Denise Calderon

INGREDIENTS

1 Pound of colored Shells
1 Large green pepper, sliced
1 Medium Onion, diced
2 Tablespoons Mayonnaise
½ teaspoon Salt
1 teaspoon White Pepper
1 teaspoon Celery Seed

Boil and drain noodles. Chill in the refrigerator until cold. Combine the remaining ingredients and adjust the amounts for desired taste. Stir into the chilled shells for a refreshing salad.

You can also add shrimp, cold chicken or tuna.

Cowboy Caviar

provided by Emily Johnson

INGREDIENTS

- 3 Roma tomatoes, seeds removed, diced
- 2 ripe avocados, diced
- 1/3 cup red onion, diced
- 1 15 oz can black beans, rinsed and drained
- 1 15 oz can black eyed peas, rinsed and drained
- 1 1/2 cups frozen sweet corn, thawed
- 1 bell pepper, diced
- 1 jalapeño pepper, seeds removed, diced into very small pieces (optional)
- 1/3 cup cilantro, finely chopped

Dressing

- 1/3 cup olive oil
- 2 tbsp lime juice
- 2 tbsp red wine vinegar
- 1 tsp sugar
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 tsp garlic powder
- Tortilla chips for serving

Instructions

1. Combine tomatoes, avocado, onion, black beans, black eyed peas, corn, pepper, jalapeño pepper and cilantro in a large bowl. Toss/stir well so that ingredients are well-combined.
2. In a separate bowl, whisk together olive oil, lime juice, red wine vinegar, sugar, salt, pepper, and garlic powder.
3. Pour dressing over other ingredients and stir/toss very well.
4. Keep refrigerated. If not serving immediately, be sure to toss/stir well before serving.

Servings: 12, Total Time: 20 minutes

Mother's Cornbread Dressing

provided by Jalana Handal

INGREDIENTS

2 boxes Jiffy Cornbread Mix (8.5 oz each) or enough of your favorite brand to make 2 batches

½ white onion (chopped finely)

3 stalks celery (chopped finely)

4 slices white bread (torn in pieces)

3 eggs

2 eggs boiled and chopped

1 cup milk

2 cans (14.5 oz) chicken broth (may not use all)

2 tsp poultry seasoning

Sauté onion and celery together until tender. Mix cornbread according to package directions. Combine cornbread, onions & celery. Bake according to package directions. Once cooled, crumble cornbread and combine with bread, whole eggs, boiled eggs, milk, chicken broth and seasoning. This will be slightly soupy. You can keep it like this in the frig overnight or bake immediately at 350° for 30-40 minutes.

Artichoke Dip

provided by Denise Calderon

INGREDIENTS

2 Cans of Artichoke Hearts in water

½ Cup of mayonnaise

¾ Cup of Parmesan Cheese

Garlic Salt

Paprika

Ritz Crackers

Glass Baking Dish

Potato Masher

Large Fork

Preheat Oven to 350 degrees.

Drain and rinse artichoke hearts, then mash.

Add the mayonnaise and cheese. Combine all of these ingredients together. Insert into the glass baking dish.

Sprinkle with garlic salt and Paprika on the top.

Bake in the oven for 20 minutes, uncovered.

Serve warm with Ritz crackers

Salad with apple slices

provided by Sherry Schairer

(Vicki (Schairer) Roark's favorite)

INGREDIENTS

Balsamic vinegar

Dijon mustard

Honey

Salt

Pepper

Directions

Whisk 1 ½ T Balsamic vinegar, 1 tsp Dijon mustard,
1 tsp honey, ⅛ tsp salt and pepper.

Add 1 T olive oil. Toss with lettuce and sliced apples.

Corn Pudding

provided by Elizabeth Schule

INGREDIENTS

1 box jiffy corn mix

1 can cream corn

1 can whole kernel corn (drained)

1 cup sour cream

1 egg

1 tsp sugar

½ stick butter

Directions

Mix all ingredients except butter together.

Pour into greased baking dish.

Cut butter into cubes and dot on top of the mixture and
then use spoon handle to push butter down into mixture.

Bake 350 for 35-45 minutes until middle is set

How to Prepare Spaghetti Squash Cómo preparar Spaghetti Squash

provided by Sharon Orr

Carefully cut your spaghetti squash in half
Corta cuidadosamente tu calabaza de espague por la mitad

Use a tablespoon to remove the seeds
Use una cucharada para eliminar las semillas

Place face down on a baking sheet and wipe the
outside with a tablespoon of oil
Coloque boca abajo en una bandeja para hornear y unte
el exterior con una cucharada de aceite

Add ½ to ¾ cup of water to the tray
Agregue de ½ a ¾ de taza de agua a la bandeja

Bake in a 350 degree oven for twenty minutes. Remove and
turn over to allow the steam to escape.
Hornee en un horno a 350 grados durante veinte minutos.
Re re y gire para permi r que el vapor escape.

With a fork, scrape the ‘spaghetti’ out of the shell.
Use instead of pasta or noodles.
Con un tenedor, raspe los ‘espague s’ de la concha. Use en
lugar de pasta o fideos

Quick easy dishes:

Add tomato sauce and eat like spaghetti. OR
Add salt, pepper, onion powder and shredded cheese
and heat for two minutes in the microwave for
‘Mac & Cheese’

Platos rápidos y fáciles:

Agregue salsa de tomate y coma como espague s. OR
Añadir sal, pimienta, cebolla en polvo y queso rallado
y calentar durante dos minutos en el microondas para
‘Mac & Cheese’

For a hearty meal, add ground beef to your spaghetti
sauce or use tuna fish to turn your ‘mac & cheese’
into a casserole.

Para una comida saludable y completa, agregue carne
molida a su salsa de espague s o use pescado de atún
para conver r su ‘Mac & Cheese’ en una cazuela.

Combinación de Calabazas

de M.C. Uribe

INGREDIENTES

1 calabaza amarilla (mediana)

1 calabaza verde (mediana)

Aceite de oliva un poco

Sal

Perejil seco

Preparación

Se cortan en cuadros las calabazas se calienta el aceite y se dora ligeramente a fuego lento se le agrega la sal y se le espolvorea el perejil. Se sirve con filete de pescado, o pechuga de pollo.

Tiempo de preparación 12 minutos

3 porciones a 4 porciones

Salsa Roll-Ups

provided by Elaine Anderson

INGREDIENTS

4 oz cream cheese, softened

3-4 tablespoons thick & chunky Salsa

4 flour tortillas

½ c shredded cheese

Mix cream cheese and Salsa evenly together.

Spread evenly onto Tortillas

Top with Shredded cheese

Roll up each tortilla tightly and refrigerate for at least 2 hours

Cut each crosswise into 5 slices

Arrange cut side down on serving platter

Mushroom Tarts

provided by Elaine Anderson

INGREDIENTS

1 Package Frozen Tarts

4 T butter

3 T green onions

½ lb. mushrooms, finely chopped

2 T flour

1 T parsley

½ tsp lemon juice or cooking sherry

(of course I use sherry)

1 tsp seasoned salt or seasoning of your choice

Parmesan Cheese

Melt butter, add onions, and cook over moderate heat 4 minutes

Add mushrooms, cook 10 to 15 minutes

Remove from heat and sprinkle with flour, stirring to blend and return to heat.

Pour in cream, parsley, sherry, and seasonings.

Stir until thickened to desired consistency

Fill in tarts, sprinkle with Parmesan cheese.

Bake at 350 degrees for 20 minutes

Serve hot

Roasted Asparagus with Mountain Ham

provided by Elaine Anderson

INGREDIENTS

2 Tbsp Olive Oil

6 slices Serrano ham

12 asparagus spears

Pepper

Preheat the oven to 400 degrees. Put half the olive oil in a roasting pan that will hold the asparagus spears in a single layer and swirl it around so that it covers the base. Cut each slice of Serrano ham in half lengthwise.

Trim the ends of the asparagus spears then wrap a slice of ham around the stem end of each spear. Place the wrapped spears in the prepared pan and lightly brush the ham and asparagus with the remaining oil. Season the spears with pepper.

Roast the asparagus spears in the oven for about 10 minutes, depending on the thickness of the asparagus, until tender but still firm. Do not overcook the asparagus spears because it is important that they are still firm, so that you can pick them up with your fingers.

Serve the roasted asparagus with mountain ham piping hot, with a bowl of Aioli for dipping, (used ranch dressing for dipping.)

Italian Salad on a Stick

provided by Elaine Anderson

Thread cubes or balls of Mozzarella Cheese, cucumber chunks, grape tomatoes, pitted black olives and arugula or spinach leaves onto skewers.

Place on a platter and drizzle with salad dressing of your choice, I used Kraft Sundried Tomato Dressing.

Greek Bruschetta

provided by Elaine Anderson

Spread Roasted Red Pepper Hummus on Italian-style crostini toast. Top with chopped tomatoes (I used canned seasoned tomatoes) and shredded basil.

Crab Tartlets

provided by Elaine Anderson

INGREDIENTS

2 Packages Frozen Filo Tarts

1 Tbsp Olive Oil

1 small onion finely chopped

1-2 gloves of garlic, finely chopped

Splash dry white wine

2 eggs

2/3 cup milk or light cream

6-oz canned crabmeat or imitation crab

2-oz grated parmesan cheese

Parsley, pinch of grated nutmeg

Heat olive oil in a pan, and then add the onion and cook for 5 minutes or until softened but not browned. Add the garlic and cook for an additional 30 seconds. Add a splash of wine and cook for 1-2 minutes, or until the wine has evaporated. Lightly whisk the eggs in a large mixing bowl, then whisk in the milk or cream. Add the crabmeat, cheese, parsley and the onion mixture. Season with nutmeg and salt and pepper to taste and mix will together.

Carefully spoon the crabmeat mixture into the pastry shells.

Bake the tartlets in a 375 degree preheated oven for 25-20 minutes until browned and set. Serve the crab tartlets hot or cold, garnished with fresh dill sprigs.

Main Dishes

Chicken Breasts Cordon Bleu

provided by Janeen Hamack, BUMW 2017

INGREDIENTS

2 oz Swiss cheese, grated

½ cup mayonnaise or less

1 Tbsp Dijon mustard

¼ cup chopped onion

4 boneless, skinless chicken breasts

4 slices ham

Paprika

Sauté onion in a little oil.

Shred cheese; mix with mayonnaise, onions and mustard.

Grease 8X8" pan. Tenderize each breast and lay in pan.

Top each breast with a slice of ham.

Spread mayo mixture on each.

Bake at 350°F for 35-45 minutes until golden brown.

Vegetarian Enchiladas

provided by Linda Osikowicz

FOR THE SAUCE

1 tablespoon vegetable oil
4 garlic cloves, minced
1 hot pepper, such as jalapeno, diced (optional)
1 can (15-ounce) tomato sauce
3 tablespoons tomato paste
½ cup broth or water
1 teaspoon cumin
1-3 teaspoons chili powder, depending upon heat tolerance,
or substitute paprika
2 tablespoons maple syrup
Salt, to taste

FOR THE ENCHILADAS

1 package frozen butternut squash (or roast a fresh one)
1 tablespoon vegetable oil
½ white onion, diced
½ package (10-ounce) frozen corn
½ package (16-ounce) frozen black-eyed peas
1 can (15-ounce) black beans, drained and rinsed
2-3 large handfuls fresh baby spinach
9 corn tortillas
1 cup shredded cheese (cheddar or Mexican blend)

TOPPINGS (OPTIONAL)

Avocado, sliced
Fresh cilantro, chopped
Plain Greek yogurt, sour cream or crème fraiche
White onion, diced
Pumpkin seeds, toasted
Fresh limes, quartered and squeezed over enchiladas

Position the rack in the middle of the oven and pre-heat to 350 degrees.

Begin with the sauce. Heat oil in a medium pot over medium heat. Cook garlic and pepper, stirring frequently to prevent burning, about three minutes. Add tomato sauce and paste with the broth or water and bring to a boil. Simmer, uncovered, for 10 minutes.

Meanwhile, get the fillings ready. Steam frozen squash in the microwave for 5 minutes. Place a large, deep skillet over medium heat and add the oil. Sauté the onion for a few minutes, until translucent. Add the squash, corn, black-eyed peas, and beans along with ½ cup of the sauce. Stir to coat and let warm up for a minute or so, then stir in the spinach and remove from heat.

continued

Vegetarian Enchiladas *continued*

Pour a ¼ cup of sauce down the center of a 9x13-inch baking dish. Spread it evenly with a pastry brush, but avoid the far edges so that the ends of the tortillas will crisp up.

Wrap the tortillas in a damp paper towel and heat in the microwave for 45 seconds to make them easier to work with. Fill each tortilla with a few spoonfuls of filling and roll up, placing into the baking dish flap-side down. Nestle them snugly in the dish, and pour the remaining sauce over them. The pastry brush can help spread the sauce into the crevices between tortillas. Again, try to avoid the ends of the rolled up enchiladas to keep them crispy.

Cover with shredded cheese and bake, uncovered, for 15 minutes or until cheese is bubbly. Top as desired, or plate up individually and let each person customize their toppings.

Serves 6

Jambalaya

provided by Sherry Schairer

(A less Spicy Version from Vicki's mother)

INGREDIENTS

1 broiler-fryer chicken cut up

3 onions, chopped

1 carrot, sliced

1 clove garlic, minced

½ tsp oregano

½ tsp basil

1 tsp salt

⅛ tsp pepper

1 (14-oz.) can tomatoes, cut up

1 lb. shelled, raw shrimp

2 cups cooked rice

In slow-cooking pot, combine chicken with onions, carrots, garlic, oregano, basil, salt, pepper and cook on low 4 to 5 hours. Turn control to high. Add shrimp and rice. Cover and cook on high for 30 to 40 minutes or until shrimp is done. Makes 5 to 6 servings.

To shell shrimp. Hold tail firmly in one hand. With other hand separate legs with thumb and peel back the shell. Snap off the tail.

Farro and Fresh Vegetable Medley

provided by Linda Osikowicz

INGREDIENTS

2 cup uncooked farro or barley
5 cup water or vegetable stock
1 cup diced bell pepper (red, orange, or yellow)
1 cup diced carrot (about 4 or 5 carrots)
1 cup diced cucumber, unpeeled
1 cup chopped scallions (about 6 scallions using both white and green parts) OR 1 finely chopped red onion
½ to ¾ cup toasted pine nuts
½ cup finely chopped parsley
½ cup finely chopped mint
1 to 2 tbs balsamic vinegar
¼ to ⅓ cup olive oil
Juice of 1 or 2 small lemons, divided
Salt and freshly ground pepper, to taste

In a 3- or 4-quart saucepan, combine the farro and water, and bring to a boil over high heat. Reduce the heat to low and simmer without stirring for 35 to 45 minutes until the stock is absorbed. Remove from the heat.

Meanwhile, in a large bowl, add the bell pepper, carrot, cucumber, scallions, pine nuts, parsley, and mint. Stir to combine. Add the vinegar, olive oil, the juice of 1 lemon, and salt and pepper, to taste. Add the cooked farro, taste, and add more lemon juice and salt, if necessary.

Serve right away or the next day.

Yield: 8 servings

Italian Meatball Mac and Cheese

provided by Sherry Schairer

(Vicki (Schairer) Roark's favorite)

INGREDIENTS

1 cup of elbow macaroni (dry)

10 oz fully cooked, frozen meatballs (have used turkey)

1 tbsp butter

1 tbsp flour

½ cup milk

4 cup marinara sauce

4 cup mozzarella cheese (divided)

Preheat oven to 350 degrees. Cook pasta. Place meatballs on baking sheet and bake 8-10 minutes.

Melt butter in saucepan. Whisk in flour and cook 2 mins. Add milk and marinara; cook whisking constantly, 5 mins until thickened.

Remove from heat.

Stir in ½ cheese until melted. Stir in pasta and meatballs.

Top with rest of cheese. Cover and cook 1 min or until cheese has melted.

Crema de Calabacita

de M.C. Uribe

INGREDIENTES

3 calabacitas verde amarilla o de las 2

½ cebolla, un poco de aceite

1 diente de ajo

2 latas de media crema

1 cuchara sopera de polvo de caldo de pollo

Pimienta molida al gusto

Preparación

Se cortan las calabacitas, se pica la cebolla y también el ajo se dora ligeramente a fuego medio, por unos 10 minutos, enseguida se pasa a la licuadora se vacían las latas de media crema la cuchara de polvo de pollo la pimienta y se agregan las verduras y todo se licua, se pasa a una olla y se deja hervir a fuego lento, si queda muy espeso se le agrega leche regular a que quede ligera mente espesa.

Tiempo de preparacion 35 minutos

4 porciones a 6 según el plato

Lasagna roll-ups

provided by Shirley Mitchell

INGREDIENTS

15 oz ricotta cheese
8 oz mozzarella cheese
½ cup parmesan cheese
1 tsp Italian seasoning
½ package lasagna noodles
½ lb Romano cheese

White Sauce:

½ Cup butter
1 pint hvy. whipping cream
1 Cup parmesan cheese
Heat the ingredients together in a sauce pan until hot.
Pour over Lasagna roll-ups.

PREPARATION

Preparation time: 20 min.

Prepare noodles according to directions for al dente (add a Tbl. Sp. of oil to prevent noodles from cracking). Drain. Lay flat on a dish towel to cool.

Spray pan lightly with non-stick cooking spray. Put a layer of white sauce on bottom of dish.

Mix cheeses and seasonings together. Take ¼ - ½ of cheese mixture and spread on lasagna noodles. Roll up noodle, then slice rolled noodle crosswise. Put curly edge of noodle facing up in the baking dish.

OPTION: As desired, put shaved ham on top of cheese after it is spread on the lasagna noodle and then roll up the slice.

Cover with rest of white sauce. Cover loosely with foil and bake for 30 minutes at 375 degrees. Should be hot and bubbly and cheese melted.

Add chopped parsley on top to make it look pretty!

Beef and Noodles

provided by Kay Williams

This was comfort food when growing up on a farm in Northeast Indiana and we still eat it. We have also visited Shipshewana, IN and Middlebury, IN where we were able to enjoy this meal at their restaurants or buy some to take home including some of the ingredients listed below.

Canned beef can be purchased in Non-COVID times at Woodman's and WalMart, but shelves are empty right now. You can cook your own beef using a chuck roast in a slow cooker or on top of the stove until tender. The noodles are available. My mother used to make her own noodles, but I prefer those made by the Amish and/or Mennonites.

Empty a can of the meat in a large saucepan, fill the can twice with water and add to it. Bring to a boil and simmer for about twenty minutes, until meat is heated through. Add the noodles and some salt and pepper to taste. Cook until noodles are tender, about 15 to 20 minutes.

Serve over mashed potatoes.

Enjoy but don't record Weight Watchers points.



Eggplant Parmesan

provided by Denise Calderon

INGREDIENTS

2 Egg Plants	3 Cans of 16 oz Tomato Sauce
Salt	1 Large Vidalia Onion
Sugar	Pepper
Vegetable Oil	Garlic
	Parmesan Cheese (grated)

sauce pan	strainer
2 frying pans	paper towels
newspaper	tablespoon
knife	cutting board
	glass dish

Peel and cut eggplants into $\frac{3}{8}$ " slices.
Sprinkle with salt on both sides of each slice and let drain for one hour. (place in a strainer in the sink)

Prepare sauce-

Cut 2 Medium onions or 1 large onion into chunks.

Cover the bottom of a saucepan with enough vegetable oil to cook the onions till transparent.

Add 3 cans of tomato sauce, salt and pepper and 3 to 4 tablespoons of sugar.

Add 1 clove of garlic, finely chopped.

Simmer about $\frac{1}{2}$ hour stirring about every 10 to 15 minutes.

Cover the pan with a screen to prevent splattering of the sauce when bubbling.

After 1 hour, take the eggplant slices and rinse off the salt under running water. Pat each one dry with towel.

Add enough vegetable oil into a frying pan to coat the bottom. Cook the pieces of Eggplant in the hot oil until they become very soft and slightly transparent. Cook on both sides turning frequently. Be careful not to brown

continued

Eggplant Parmesan *continued*

too much (they will look kind of green). Place the cooked eggplant pieces onto newspaper covered with paper towels. The excess oil will be soaked up into the paper towel. Pat the tops of the Eggplant slices with paper towel to also soak up excess oil. Try to remove as much oil as possible. (you use 2 frying pans to speed up the cooking process).

Assemble the dish by layering in this order:

Begin with sauce on the bottom, eggplant slices, sauce, cheese, eggplant slices, sauce cheese, eggplant slices, sauce cheese. Do as many layers as the dish will hold, and finish with the sauce and cheese on the top.

Serve immediately while still warm. This is a treasured family recipe passed down thru our Italian family and is exceptionally good. Well worth the time it takes to make this.

Pico de Gallo con Calabacitas

de A. Téllez

INGREDIENTES

1 calabaza verde mediana
1 calabaza amarilla mediana
1 mango verde sal al gusto
1 pepino
3 tomates medianos
Cebolla al gusto
Chile jalapeño al gusto
1 manojito de cilantro

Preparación

Todo picado en fresco y listo

Tiempo de preparación 15 minutos

5 personas

Grill Surf & Turf

provided by Denise Calderon

Grill Packets – Heavy Duty Aluminum Foil

INGREDIENTS

1 Beef Tenderloin Medallion

6 Uncooked Shrimp, Large

½ Corn Cob

Zucchini slices

Red onion slices

Cherry tomatoes, halved

Garlic cloves – sliced

Sprinkle with: 1 teaspoon

Thyme

Old Bay

Cummin

Drizzle with olive oil (about 1 Tablespoon or more).

Pre-heat Grill to 450 degrees

Seal up packets and grill for 8 minutes per side.

Add Parsley flakes and sprinkle with lime juice.

SURF 'N TURF FOIL PACKS

delish



Crockpot White Chicken Chili

provided by Sherry Schairer

Cheesy Crockpot White Chicken Chili. Not too spicy with TONS of flavor. Healthy, easy recipe, and your slow cooker does all the work!

INGREDIENTS

- 1 ¼ pounds boneless skinless chicken breasts - (about 2 to 3 breasts)
- 4 cups low-sodium chicken stock (see notes if you prefer a thicker chili) - (32 ounces)
- 2 cans reduced-sodium white beans - (15-ounce cans) such as white kidney beans, cannellini, or Great Northern beans, rinsed and drained
- 1 can diced green chiles - (4.5-ounce cans)
- 3 cloves garlic - minced
- 1 small yellow onion - (or ½ large) finely diced
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne pepper
- ¼ cup chopped fresh cilantro
- Fresh lime wedges

For serving - the toppings add important flavor, so **LOAD IT UP!**: diced jalapeno, diced avocado, nonfat sour cream or plain Greek yogurt, shredded cheese, crushed tortilla chips

1. Place chicken in the bottom of a 6-quart or larger slow cooker (I use this one). Top with the chicken broth, white beans, green chiles, garlic, onion, cumin, oregano, salt, and cayenne. Stir to combine. Cover and cook on low for 4 to 6 hours or high for 2 to 4 hours, until the chicken is cooked through. Remove the chicken breasts to a plate. Once cool enough to handle, shred and set aside.
2. With an immersion blender, puree a portion of the chili to thicken it, leaving some of the beans whole. (You can also transfer a few ladlefuls of the chili to a food processor and roughly blend, then stir the blended portion back into the chili.) Stir in the shredded chicken and cilantro.

Portion into bowls and top with a squeeze of fresh lime juice. Add any other desired toppings and enjoy.

Servings: 6 servings

Notes:

- Know thy slow cooker! If yours cooks exceptionally quickly, be sure to watch the cooking time carefully and check it early, as chicken breasts more easily dry out in the crock pot. My chicken was ready on high after 2 ½ hours.
- For a thicker chili, start with half the amount of broth (2 cups) and add more at the end if the chili is too thick for your liking. Store leftovers in an airtight container in the refrigerator for up to 5 days or freeze for up to 2 months. Let thaw overnight in the refrigerator.

Hearty Vegetable Soup

provided by Linda Osikowicz

INGREDIENTS

2 Tbs olive oil
1 large onion, diced
3 medium carrots, diced
2 cloves garlic, minced
2 cup peeled butternut squash in ½" cubes
¼ tsp ground allspice
1 tsp salt
Pinch cayenne pepper, plus more to taste
4 sprigs fresh thyme
4 cup low-sodium chicken or vegetable broth
1 (14.5 oz.) can no-salt-added diced tomatoes
2 cup lightly packed kale, ribs removed or spinach, coarsely chopped
1 cup low-sodium canned chickpeas

Heat the oil in a large soup pot over medium-high heat. Add the onion and carrot and cook until they begin to soften, stirring occasionally, about 6 minutes. Add the garlic and cook for 1 minute more. Add the butternut squash, allspice, salt and cayenne; stir to combine. Add the thyme, broth and tomatoes with their juice. Bring to a boil then reduce heat, cover and simmer for 10 minutes. Add the kale or spinach and the chickpeas, and cook for 10 minutes more until the squash is tender and the kale or spinach has wilted. Pick out the thyme sprigs and discard before serving.

Yield: 4 servings

Potato Soup

provided by Denise Calderon

INGREDIENTS

3 or 4 large Potatoes
4 Cups of Water
Celery
Carrots
Garlic
6 Chicken Bouillon Cubes
¼ Cup of Corn Starch
¼ Cup of Water
Pepper
2 Cups of Condensed PET Milk
Parsnips

Cutting Board
Sharp Knife
Large Pot
Can Opener
Measuring cup

Cut the Potatoes, Celery and Carrots, Parsnips into small chunks. Dice one small clove of Garlic.

Boil 4 cups of water in a large pot. Add the above ingredients. Boil until the vegetables are soft.

When soft, add 6 Bouillon cubes.

Combine ¼ cup of cornstarch with ¼ cup of water. Mix well.

Add to the soup to thicken while boiling. Next, add 2 cups of condensed milk and turn off the heat right away.

Add pepper to taste.

Serve warm.

Crispy Keto Chicken Wings

provided by Emily Johnson

INGREDIENTS

- 3-4 lbs chicken wings
(separated into the drumette and the flat/tip)
- 2 tsp baking powder
- ¼ tsp salt
- ¼ tsp pepper
- ½ tsp garlic powder

Instructions

1. Preheat the oven to 450 degrees.
2. Prepare the chicken wings by separating them into the drumette and the flat/tip portion. Dry them well with a paper towel.
3. Combine the baking powder, salt, pepper and garlic powder in a bowl. Toss this with the chicken wings.
4. Lightly grease a baking sheet, and place the chicken wings on the baking sheet. (You'll likely need two baking sheets).
5. Place the baking sheets in the oven and cook for 30 minutes. Take the baking sheets out and flip the wings over. Return to the oven and cook for an additional 20 minutes.
6. Serve as-is, with crumbled blue cheese on top, or with dipping sauce.

Servings: 6, Total Time: 1 hr.

Instant Pot Jambalaya

provided by Sherry Schairer

(Vicki (Schairer) Roark's favorite)

INGREDIENTS

- 1 T oil
- 12 oz Andouille sausage, sliced and halved
- 2 boneless chicken breasts, cut up
- 1 pkg shrimp (about 1 lb) peeled
- 1 onion, diced 1 red bell pepper, diced 2 stalks celery, diced
- 3 cloves garlic, minced
- 2 cups chicken broth
- 1 tsp Worcestershire
- 2 bay leaves
- 1 tsp Tabasco
- 2 ½ tsp creole seasonings
- ¾ tsp thyme
- ½ tsp salt
- 1 ½ cups long-grained white rice
- 1 14 oz can diced tomatoes

1. Brown sausage on "Saute" in oil, 5 min. Remove
2. Cook chicken til brown. Remove
3. Cook shrimp. Remove
4. Add onion celery & pepper and cook until onion is opaque and soft.
5. Add rice
6. Stir in all seasonings, broth, chicken, sausage, and tomatoes.
7. Seal. Manual for 10 mins.
8. Quick release and add shrimp. Remove bay leaves before serving.

This takes me about 1 hour total time.

Brunch

Orange Brunch Strata with Cranberries & Walnuts

provided by Janeen Hamack

INGREDIENTS

12 oz (1 ½ boxes) cream cheese

1 ½ tsps orange zest

9 eggs

3 cup half & half (I use less – 1 ½ C.)

2 Tbs sugar (I leave out)

2 tsps vanilla extract

12 – 13 slices fluffy white bread (not dense artisanal or country style, I used about 1 loaf Jewel Vienna Bread, cubed)

1 cup dried cranberries

½ cup chopped walnuts

¼ cup orange juice

1 cup orange marmalade

With a hand mixer, beat cream cheese and orange zest, adding 1 egg at a time, to form a lumpy batter.

Beat in half-and-half, sugar and vanilla. (Batter will still be lumpy.)

Spray a 13 by 9“ baking dish with cooking spray. Line bottom with ½ of the bread. Pour 1 cup of the egg mixture over, then sprinkle with ½ cup of the cranberries. Make another layer with remaining bread. Slowly pour remaining egg mixture over bread.

Cover with plastic wrap and refrigerate overnight.

Remove plastic and bring to room temperature before baking. Warm marmalade and orange juice (wisk together if necessary) and pour over. Sprinkle with walnuts and remaining cranberries lightly pressing them into the bread. Bake 325° until firm and fluffy, 35 to 40”.

Virginia Gray's (my Mom's) Blueberry Coffee Cake

provided by Nancy Middleton

(Mom baked every Saturday and this is one my favorites)

INGREDIENTS

¾ cup sugar

¼ cup shortening

1 egg, beaten

½ Tsp salt

2 cups flour (a little less)

2 Tsp baking powder

½ cup milk

2 cups blueberries (fresh or frozen)

Topping:

½ cup sugar

⅓ cup flour

½ Tsp cinnamon

¼ cup softened butter

Bake at 375 degrees in 9" x 9" or 6" x 10" pan for
45-50 minutes.

Quiche de Calabazas

de M.C. Uribe

INGREDIENTES

1 calabaza verde (mediana)

1 calabaza amarilla (mediano)

1 zanahoria

5 oz de queso fresco ½ queso

1 papa

6 huevos

¾ de taza de pan molido

Sal al gusto

Pimenta molida al gusto

Preparación

Los vegetales todos se rayan en crudo las especies,
también se raya el queso se junta con los vegetales se
agrega los huevos

frescos enteros el pan y las especies, todo se mezcla
bien, ya bien incorporado todo, se vacía en un molde
rectangular de previamente engrasado y se hornea por 1
hora a 300* Fahrenheit se sirve cortado en pedazos de 2
pulgadas aproximada

Tiempo de preparación 15 a 20 minutos

Da 6 a 8 pociones

New Favorite Blueberry Muffins

*provided by Sherry Schairer with help
from Argelia Agustin*

INGREDIENTS

1 $\frac{3}{4}$ cups all-purpose flour

$\frac{1}{3}$ cup sugar

2 teaspoons baking powder $\frac{1}{4}$ teaspoon salt

1 beaten egg $\frac{3}{4}$ cup milk $\frac{1}{4}$ cup cooking oil

Streusel Topping (optional)

1. Grease twelve 2 $\frac{1}{2}$ inch muffin cups or line with paper bake cups; set aside.
2. In a medium bowl combine flour, sugar, baking powder, and salt. Make a well in center of flour mixture; set aside.
3. In another bowl combine egg, milk, and oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy).
4. Spoon batter into prepared muffin cups, filling each two-thirds full.

If desired, sprinkle Streusel Topping over muffin batter in cups. Bake in a 400° oven for 18 to 20 minutes or until golden and a wooden tooth pick inserted in centers comes out clean. Cool in muffin cups on a wire rack for 5 minutes. Remove from muffin cups; serve warm.

Blueberry Muffins: Prepare as above, except fold $\frac{3}{4}$ cup fresh or frozen blueberries and, if desired, 1 teaspoon finely shredded lemon peel into batter.

Streusel Topping: Combine 3 tablespoons all purpose flour, 3 tablespoons brown sugar, and $\frac{1}{4}$ teaspoon ground cinnamon. Cut in 2 tablespoons butter until mixture resembles coarse crumbs. Stir in 2 tablespoons chopped nuts.

Sausage Egg Casserole

provided by Elizabeth Schule

INGREDIENTS

1 lb ground sausage

1 doz eggs

1 ½ cup milk

2 cup shredded cheese

4 slices of bread (cubed)

Mushrooms or other veggies (optional)

Directions

Brown and drain pork

Add bread, cheese, and sausage (veggies if using any)
to a greased 9x13 pan

In a bowl beat eggs and milk together (salt and pepper
to taste)

Refrigerate overnight

Bake 350 45min-1 hour until cooked through

Unbelievable Cookies

provided by Gloria Grebner

INGREDIENTS

1 cup Sugar

1 egg

1 cup Peanut Butter

½ tsp Vanilla

1. Preheat oven to 350 degrees F.
2. Mix all ingredients together.
3. Roll into small balls and put on ungreased cookie sheet.
Flatten with fork.
4. Bake about 15 minutes or until golden brown.

Blueberry Crisp

provided by Sam Oliver

INGREDIENTS

4 cups fresh blueberries

1 cup all-purpose flour

¾ cup white sugar

½ teaspoon ground cinnamon

½ cup mayonnaise

PREPARATION

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

Place the blueberries in an 8 inch square baking dish. In a medium bowl, stir together the flour, sugar, and cinnamon. Stir in the mayonnaise until the mixture resembles coarse crumbs. Sprinkle over the top of the berries.

Bake for 35 to 40 minutes in the preheated oven, until the top is lightly browned. (This is delicious with vanilla ice cream!)

Hoosier Sugar Cream Pie

provided by Kay Williams

Also Indiana's unofficial state pie. This pie was believed to be originated from the Amish or Shaker communities. It was baked often during the Depression because it used ingredients that were in the pantry and were cheaply purchased. There are many versions of this pie, most of which are lighter in color than the one my Grandma made. She used a larger amount of brown sugar and this is the recipe I'm sharing with you because it is our favorite version.

Makes an 8" or 9" pie. Bake at 350 degrees.

Mix together: $\frac{2}{3}$ cup brown sugar, 1 cup white sugar, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla

Add: 1 cup boiling water, 1 cup evaporated milk (can use coffee creamer or whipping cream)

Pour into unbaked pie shell (homemade or store bought) and sprinkle cinnamon over the top. Bake about 45 minutes to 55 minutes (Grandma was never exact) until a knife inserted in the center comes out clean. Serve when cooled or chilled.

PIE CRUST RECIPE

My crust recipe is taken from the Cuisinart Food Processor book and is excellent. Grandma used lard. I don't.

2 $\frac{2}{3}$ cups all-purpose flour

1 cup (2 sticks) very cold butter,
cut into 1-inch pieces

2 teaspoons salt (less if salted butter is used,
but I usually don't use any and use unsalted butter)

$\frac{1}{2}$ cup ice water

With metal blade in place, add flour, butter and salt to work bowl of food processor. Process until mixture has consistency of coarse meal. With processor running, pour ice water through the feed tube in a steady stream. Stop processing as soon as dough begins to form a ball. Mixture may need less water on humid days.

continued

Hooser Sugar Cream Pie *continued*

Form into two balls on a work surface covered with flour. Roll out to about a 1/8" thickness. Put into pie pans. This makes enough for a two crust pie or two single crust pies. Fill and bake as in recipe. If you are making an unfilled crust you can prick the bottom with a fork all over so that the crust does not bubble up during baking. Prepared crusts can be stored in the freezer and baked when needed.



Fruit Punch

provided by Denise Calderon

INGREDIENTS

1 can of Pineapple Juice

1 can of Pink Grapefruit Juice

1 small Litter of Strawberry Soda

1 small Litter of 50/50 Soda

1 large Tube of Raspberry Sherbet or Raspberry Ice

Combine the juices and soda into a large Punch bowl. Loosen the edges of the Sherbet or ice in the tub. Invert the tub and float the large gob of sherbet or ice into the punch.

As the sherbet melts it will combine with the punch for a creamy flavored effect.

Soft and Chewy Oatmeal Scotchies

provided by Emily Johnson

INGREDIENTS

- 1 ½ cups all-purpose flour
- ½ tsp ground cinnamon
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) unsalted butter, softened to room temperature
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 large eggs, at room temperature
- 1 tbsp dark molasses
- 2 tsp pure vanilla extract
- 3 cups old-fashioned whole rolled oats
- 2 cups butterscotch morsels

Instructions

1. Whisk the flour, cinnamon, baking soda, and salt together in a medium bowl. Set aside.
2. In a large bowl using a hand mixer or stand mixer fitted with a paddle attachment, beat the butter, brown sugar, and granulated sugar together on medium-high speed until combined and creamy, about 2 minutes. Add the eggs, molasses, and vanilla and beat on high speed until combined, about 1 minute. Scrape down

the sides and up the bottom of the bowl and beat again as needed to combine.

3. Add the dry ingredients to the wet ingredients and mix on low until combined. With the mixer running on low speed, beat in the oats and butterscotch morsels. Dough will be thick and sticky. Cover and chill the dough for at least 45 minutes in the refrigerator (and up to 4 days). If chilling for longer than a few hours, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.
4. Preheat oven to 350 degrees F. Line baking sheets with parchment paper or silicone baking mats. Set aside.
5. Scoop cookie dough, about 3 tbsp. of dough per cookie, and place 4 inches apart on the baking sheets. Bake for 13-14 minutes or until lightly browned on the sides. The centers will look very soft.
6. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
7. Cookies stay fresh covered at room temperature for up to 1 week.

Yield: 20-22 cookies, Total Time: 1 hr. 40 minutes

Virginia Gray's (my Mom) Mint Dazzler

*provided by Nancy Middleton
(Gray Holiday Dessert tradition)*

INGREDIENTS

1st Layer

Mix 2 Cup vanilla wafer crumbs and ¼ Cup melted butter.

Put into a 9" x 12" greased pan

2nd Layer

1 ½ cup powdered sugar and then add ½ cup soft butter; blend. Add 3 eggs (1 at a time). Add 2 squares melted unsweetened chocolate (slightly cooled). Then add 1 Tsp. vanilla. Place over crumb mixture

3rd Layer

Fold together: 1 ½ Cup Heavy cream whipped; ½ pound miniature marshmallows; ½ cup crushed peppermint candy. Add 1-2 drops red food coloring.

Place immediately in freezer.

Remove from freezer 15-20 min. before serving.

Chocolate Eclair Cake

provided by Dana Angel

INGREDIENTS

1 box graham crackers

2 small boxes Instant vanilla pudding

3 cup cold milk

1 (8 oz) Cool Whip

One can of chocolate frosting

Butter an 11 x 14-inch pan.

Layer graham crackers on the bottom of the pan.

Mix the 3 cups of milk with the 2 pudding mixes. Mix until smooth and thick. Fold in the 8 oz. Cool Whip.

Spread half of the pudding mixture on top of the crackers. Top with another layer of crackers and pour the rest of the pudding mix on top. Top with one more layer of crackers.

Spread the chocolate frosting on the top layer of graham crackers. Refrigerate—overnight, if possible.

Originally published by my friend, Rindy Eisenhauer, for the First United Methodist Church cookbook in Marion, IL around 1984.

Apple Slices

provided by Nellie Morgan
(from the Women of Trinity cookbook)

CRUST

3 cups flour
¾ tsp baking powder
¾ tsp salt
1 ⅛ c shortening
1 ½ tsp lemon juice
3 egg yolks, slightly beaten
¾ cup water

Sift together flour, salt and baking powder. Cut in shortening until mixture is course crumbs. Blend in lemon juice and egg yolk and water. Dough is very moist. Run into plastic wrap and wrap securely. Chill at least 6 hours.

FILLING

8 cups chopped apples
1 ¼ cup sugar
¼ tsp salt
1 tsp cinnamon
½ tsp nutmeg
1 to 2 Tbsp cornstarch

Toss together until well mixed. Roll ½ of the pastry to fit 15x10 jellyroll pan. Put apples in crust, dot with butter and top with remaining crust. Seal & crimp edges, cut several slits. Bake at 375° for 40 to 45 minutes.

Drizzle with powered sugar frosting.

Cake Mix Cookies

provided by Elizabeth Schule

INGREDIENTS

18oz cake mix
1 ⅓ cup oatmeal
2 eggs
1 cup melted butter
1 cup candy or nuts of choice

Directions

Mix together. (tip: cool butter slightly so it doesn't melt chocolate)

Bake 375 ungreased cookie sheet 10-12 minutes

Best Combos

Strawberry cake mix and chocolate chips

Chocolate cake mix and M&Ms

Funfetti cake mix with extra sprinkles (not a whole cup though).

Swedish Glogg

provided by Elaine Anderson

Swedish Glogg fruit/spice mix (*available at most liquor stores or mix your own as below*).

INGREDIENTS

2-3 cinnamon sticks

1 tsp cardamon seeds

8 whole cloves

1/3 cup raisins, almonds

(by the time you buy and find this it is easier and cheaper just to but the mix)

1 qt apple or orange juice

1 gallon port wine

1 bottle (750 ml) brandy

2 cups vodka

Mix spice/fruit in orange or apple juice, simmer for an hour or so, cool and refrigerate overnight (can mix the rest right away but overnight the flavors supposedly blend)

Heat the fruit/spices mix, wine, vodka and brandy almost to a boil, serve warm. Put a small amount of fruit in each serving if desired.

Middleton's Brownies

provided by Nancy Middleton

(Passed down by Steve's Mom)

INGREDIENTS

1 stick butter or margarine

1 cup sugar

1 cup flour

2 ounces Baker's Unsweetened Chocolate

2 eggs, beaten

1 cup walnuts, chopped

1 tsp vanilla

Melt chocolate and butter together over low heat.

Let cool.

Beat eggs and sugar. Mix into chocolate mixture. Then add flour. When all visible signs of flour is gone, add nuts and mix well. Add vanilla, mix well.

Grease an 8" x 8" or 9" x 9" pan. Pour mixture into pan. Place in 350 degree oven for 15 to 20 minutes. If you want a fudgy Brownie then bake less time. For a dryer Brownie bake longer. Insert toothpick to test.

Cool and cut into squares.

Grandma Schmidt's Cheesecake

provided by Terry Costello

CRUST

20 graham crackers, crushed
½ cup sugar
½ cup butter/margarine, melted

Mix together and line sides and bottom of 9 x 13 pan.
Save a little for topping

CHEESECAKE

1 can Carnation evaporated milk, chilled
2 Tbsp sugar
1 tsp vanilla
1 small package lemon Jello
1-8 ounce package cream cheese, softened

Dissolve Jello in 1 cup hot water, cool to consistence of soft jelly

Beat milk until stiff, add sugar and vanilla
Fold in cream cheese
Pour into pan, sprinkle with topping

Chill

Rice Pudding

provided by Elaine Anderson

INGREDIENTS

½ cup uncooked minute rice (cook in milk.)
4 eggs
4 cup half & half
1 tsp vanilla and 1 tsp almond flavoring
½ cup sugar

Cook rice according to instructions on package using milk instead of water.

Beat eggs and add other ingredients, beat well.

Pour into 2- 2½ quart greased casserole.

Dot with butter.

Bake for about 1 hour at 350 degrees (I find it usually takes longer, about 90 minutes or so) until top is slightly brown and knife comes out clean.

Sprinkle with cinnamon as soon as it is removed from oven.

Serve with Lignonberries.

An old Swedish tradition is to put a whole almond in before cooking and whoever gets the almond supposedly will be getting married in the next year.

Fudge Nut Bars

provided by Linda Osikowicz

INGREDIENTS

1 cup butter, softened
2 cups packed brown sugar
2 large eggs
2 teaspoons vanilla extract
3 cups quick-cooking oats
2 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

FUDGE FILLING

1 can (14 ounces) sweetened condensed milk
2 cups semisweet chocolate chips
2 tablespoons butter
½ teaspoon salt
1 cup chopped walnuts
2 teaspoons vanilla extract

DIRECTIONS

1. In a bowl, cream butter and brown sugar until light and fluffy. Add eggs and vanilla; mix well. Combine oats, flour, baking soda and salt; add to the creamed mixture. Spread two-thirds into an ungreased 15x10x1-in. baking pan; set aside.
2. For filling, heat the milk, chocolate chips, butter and salt in a microwave-safe bowl until chips are melted. Remove from the heat; stir in walnuts and vanilla. Spread over top. Drop remaining oat mixture by tablespoonfuls over chocolate.
3. Bake at 350° for 20 to 25 minutes. Cool on a wire rack.

Middleton's Cheese Cake

provided by Nancy Middleton

(Holiday Dessert Favorite and passed down by Steve's Mom)

INGREDIENTS

1 ¼ Cup Graham Cracker Crumbs

2 T Melted Butter

2 T Sugar

2 (8 ounce) Cream Cheese

1 Cup Sugar

3 Eggs, Jumbo size

1 T Vanilla

1 Pint Sour Cream (Breakstone)

Grease a 9 inch (you can also use a 10 inch) spring form pan and sprinkle sides with 2 tablespoons of the crumbs. Mix remaining crumbs with 2 tablespoons butter and 2 tablespoons sugar. Pack firmly into bottom of spring form pan.

Soften Cream Cheese to room temperature and beat until fluffy. Gradually beat in 1 cup sugar. Add eggs, one at a time, and beat after each. Fold in vanilla and room temperature sour cream. Pour over crumbs in spring form pan.

Bake at 375 degrees for 30 minutes. Turn off heat and leave in oven to cool for about 1 hour.

Chill.

Butter Pecan Turtle Bars

provided by Elaine Anderson

INGREDIENTS

$\frac{2}{3}$ cup butter

$\frac{1}{2}$ cup brown sugar

1-12 oz pkg chocolate chips.

CARMEL LAYER

$\frac{2}{3}$ cup butter

$\frac{1}{2}$ cup brown sugar

1-12 oz pkg chocolate chips.

Crust: Combine in a 3-quart bowl, the flour, brown sugar and butter; mix at medium speed, scrapping sides of bowl often, 2 to 3 minutes or until well mixed and particles are fine. Pat firmly in ungreased 9x13-inch pan and spread pecans on evenly.

Carmel Layer: Combine butter and sugar and cook over medium heat, stirring constantly until entire surface begins to boil. Boil $\frac{1}{2}$ to 1 minute. Pour evenly over crust and nuts. Bake near center of 350-degree oven for 18 to 22 minutes or until entire Carmel layer is bubbly and crust is light golden brown.

Remove form oven. Immediately sprinkle with chocolate chips and let them melt slightly, 2-3 minutes. Spread chips over caramel layer; cool completely and cut into squares.

Yields 3 to 4 dozen cookies.

Strawberries on a Chocolate-Lined Cloud

provided by Elaine Anderson

MERINGUE CRUST

6 egg whites
½ tsp cream of tartar
1 c. sugar

CHOCOLATE LAYER

2 c (16 oz bag) chocolate chips
4 Tbs butter
½ c powdered sugar
3 tbs kirsch or other liqueur
8-oz cream cheese

FILLING

2 (3 oz.) pkg cream cheese, softened
1 tsp. Vanilla
¾ cup sugar
1 pint. Chilled whipping cream
2 cups mini marshmallows
1 lg container fresh strawberries
1 container strawberry glaze

Yield: approximately 18 servings.

Comment: You can top with Cherry pie filling or any other pie filling instead of the strawberry and glaze.

MERINGUE CRUST: Heat oven to 275 degrees. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time, continue beating until stiff and glossy. Do not under beat. Shape into a 9x 13" pan, building up sides. Bake 1 hour at 275 degrees. Turn off oven, leave meringue in oven with door closed for at least 1 hour or overnight.

CHOCOLATE LAYER: in 2-qt saucepan melt chocolate chips and butter over low heat, stirring constantly until melted, stir in powdered sugar, kirsch and the cream cheese until well blended. Pour over crust and cool completely.

FILLING: Blend cream cheese, sugar and vanilla. In chilled bowl, beat whipping cream until stiff. Gently fold whipped cream and marshmallows into cream cheese mixture. Pile onto cooled chocolate layer. Refrigerate for 12 hours, just before serving, cut into squares and top each serving with cut strawberries mixed with strawberry glaze.

Banana Cake

provided by Gail Thiede

INGREDIENTS

2 ¼ c sugar – half white and half light brown

1 ½ sticks margarine

1 ½ c evaporated milk

(add 2 T of white vinegar to make sour)

3 c flour

3 eggs

3 bananas (well ripened)

1 ½ t baking soda

1 ½ t baking powder

1 ½ t vanilla

Sift flour with baking powder and baking soda. Cream margarine well and add sugar gradually and cream together well until light and fluffy. Add eggs and mashed bananas and beat all together. Then add flour alternatively with soured milk a little at a time. Beat enough to blend thoroughly. Then add vanilla. Bake in 9x13" greased & floured pan at 350° for 40 minutes until tested with tooth pick. Cool and frost with butter cream frosting.

Apricot Bars

provided by Elaine Anderson

INGREDIENTS

1 Cup Butter

1 Cup Sugar

2 Cups Flour

1 ½ Cups Coconut

1 Cup Chopped Pecans

1 TSP Almond Flavoring

1 Jar (18 oz) Apricot Preserves

Sliced Almonds (optional)

Preheat oven to 325 Degrees

In a large bowl, cream together butter and sugar and almond flavoring. Add flour, then add pecans and coconut.

Press ¾ of the mixture onto an ungreased 9 x 13 inch pan.

Bake 15-20 minutes.

Remove from oven and spread apricot preserves over top and crumble remaining dough mixture on top of preserves. Bake 20-25 minutes more.

Sprinkle almonds on top if desired. Cut while warm.

Makes 4 dozen bars.

Brittle Cookies

provided by Elaine Anderson

INGREDIENTS

40 Saltine Crackers
1 cup Butter
1 cup Brown Sugar
1-12 oz Package Chocolate Chips
Chopped nuts

Preheat oven to 400 degrees, Cover cookie sheet with foil and spray with PAM. (Release non stick foil works and you do not have to spray it with PAM) Place 40 Saltine crackers on foil.

On stove melt butter and brown sugar. Bring to a full boil and cook 3 minutes, stirring constantly. Remove and pour over crackers. Bake 5 minutes.

Sprinkle chocolate chips on top. Leave until melted. Spread out the chocolate chips and sprinkle with nuts.

Refrigerate at least 4 hours. Break or cut apart. Store in air-tight container in refrigerator.

Multisite ministry of

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