

Favorite Recipes From Aunt Millie's Kitchen

*Vol. II
by Jan Lemcke*





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This year, due to popular demand, we are publishing the second volume of Aunt Millie's favorite recipes.

Included in this volume, you will find more delicious casserole, salad, and dessert recipes, and also a few of her favorite meat recipes. Aunt Millie is still trying new recipes and perfecting the old, and she promises to have even more for next year.

Jan Lemcke, her niece

Frosted Pecans

Ingredients:

1 egg white, beaten real stiff
3/4 cup light brown sugar

1/2 teaspoon vanilla
2 cups pecan halves

Combine the sugar and vanilla together. Spray a large cookie sheet with Pam. Put 2 cups of pecan halves in egg white and coat real good with spoon. Then roll pecans in sugar and vanilla until coated. Place on cookie sheet. Be sure they don't touch. Cook at 300° for 15 minutes.

Nuts and Bolts

Ingredients:

1 box Cheerios
1 box Rice Chex
1 box Wheat Chex

1 box pretzel sticks
3 sticks margarine
3 tablespoons garlic salt

Melt margarine and garlic salt. Pour over goodies and mix well. Cook at 250° in oven for 1-1/2 hours. Stir to prevent burning. These can be stored in air tight containers.

Cheese Roll

Ingredients:

1 large package Philadelphia cream cheese
1 large Kraft American cheese
1/2 cup nuts chopped fine (I use more)

1 bulb garlic (grated) or add garlic powder
1 teaspoon Worcestershire sauce
Dash paprika and/or cayenne pepper

Warm cheese and cream well. Add nuts and garlic. Roll in waxed paper that has been dusted in paprika and/or cayenne powder and chopped nuts. Let chill and slice.

Deviled Eggs

Ingredients:

8 eggs
3 tablespoons mayonnaise
1/2 teaspoon salt
1 teaspoon prepared yellow mustard

Several dashes Tabasco sauce
1/2 teaspoon freshly squeezed lemon juice
Salt and pepper to taste
Paprika and minced parsley (optional)

Boil eggs for 20 minutes. Plunge into cold water. When cool enough to handle, shell and slice in half lengthwise. Scoop out yolks and mash with fork. Add remaining ingredients except paprika and parsley to yolks and blend well. Replace in the whites and garnish if desired with the paprika and/or parsley.

Jan's Salmon Dip

Ingredients:

(1) 14 oz. can salmon (drained and picked)
(I like Alaskan Pink Salmon)

1 package (8 ounces) cream cheese
1/2 to 1 small onion chopped
1/4 teaspoon salt

1 tablespoon lemon juice
Dash of Liquid Smoke
1 tablespoon Worcestershire sauce
Parsley or paprika

Mix together salmon, cream cheese, onion, salt, lemon juice, Worcestershire sauce and Liquid Smoke. Place in bowl and top with parsley or paprika. Serve with crackers.

Sweet Potato Casserole

Ingredients:

1 large can of sweet potatoes or 5 fresh boiled ones	1 cup sugar
1 stick of butter	2 beaten eggs
1 teaspoon salt	1 teaspoon vanilla

Mix the above ingredients and put in a greased casserole dish. Top with the following:

Topping:

1 cup brown sugar	1 cup chopped pecans
1/3 cup flour	1/2 stick butter (melted)

Pour over casserole and bake 30 minutes at 350°.

English Pea Casserole

Ingredients:

1 can English peas, drained	1 stick margarine
1 can cream of mushroom soup	1 tube crackers
1/2 cup grated cheese	

Place drained English peas in the bottom of casserole. Put cream of mushroom soup on top of peas and spread on evenly. Add the grated cheese. Melt the margarine and crumble the crackers in it. Put it on top of the casserole. Bake 25 minutes at 350°.

Potato Casserole

Ingredients:

3 lbs. white potatoes cooked and mashed	8 oz. sour cream
8 oz. cream cheese	1 stick oleo or butter

Mix ingredients and put in a casserole dish. Bake at 350° for 30 minutes.

Zucchini Squash Casserole

Ingredients:

2 cups squash	1/4 cup milk
1 onion, cut up	Pinch of salt
1/2 stick oleo or butter	Pinch of rosemary or oregano
6 oz. roll garlic cheese	Grated cheese or bread crumbs for top of caserole
2 eggs	

Boil squash (about 2 cups) with one cut up onion until tender, drain well and mash. Add about 1/2 stick oleo or butter. Add one 6 oz. roll garlic cheese. Cut and melt in squash while hot. Beat two eggs and add about 1/4 cup milk, and add to squash. Season with salt, a little rosemary or oregano. Bake in casserole at 350° about 30 minutes or until done. Sprinkle with a little grated cheese on top if desired or bread crumbs.

French Bean and Corn Casserole

Ingredients:

1 can French Style Green Beans (drained)

1 can Shoepeg Corn (drained)

Mix beans and corn and put in a greased casserole dish.

In a bowl mix:

1 can celery soup

1/2 cup sour cream

1/2 cup grated cheddar cheese

1/2 cup chopped onion

Pinch of salt

Spread mixture over bean and corn mixture. Mix 1 stick oleo and 1 pack Ritz Crackers (crushed), and spread over the top. Bake at 350^o for 35 minutes.

Squash Casserole by Sadie Mae

Ingredients:

3 cups cooked squash (fresh) or
(2 pkgs frozen)

1 small onion (chopped)

1 cup sour cream

1 can cream of chicken soup

1/2 teaspoon salt

1 small jar pimento (chopped)

Mash squash. Add other ingredients and mix well.

Crust:

1 stick butter melted

2 cups Ritz cracker crumbs

Mix butter and crumbs. Put layer of crumb mixture in 9 x 13 casserole dish and pour in squash mixture. Top with the rest of crumb mixture. Bake one hour in 350^o oven.

Jean's Candied Yams

Ingredients:

4 sweet potatoes

Dash of salt

1 cup sugar

1/4 cup water

3/4 stick oleo

1 teaspoon lemon juice (I don't like the lemon,
so I don't use it.)

1 tablespoon flour

Peel and slice potatoes as for large French fries. Place in baking dish. Mix sugar, flour and salt and sprinkle over potatoes. Mix water and lemon juice (if using lemon juice) and pour over the top. Dot with oleo. Cover and bake at 400^o for 45 minutes or until done. (I use 350^o oven.)

Broccoli Casserole by Sadie Mae

Ingredients:

2 pkg. frozen chopped broccoli	1 can water chestnuts, cut up
1/2 chopped onion	1 roll sharp cheese
1/4 stick butter	1 can mushroom soup
1 small can mushrooms	1 cup soft bread crumbs

Cook broccoli and drain. Saute onions in butter. Add mushrooms and chestnuts. Melt cheese in double boiler, then add soup. Mix broccoli and onion mixture and soup mixture. Add bread crumbs and mix all together. Cook in greased casserole at 350° for about 30 minutes or until heated through.

Sweet Potato Pie by Mary Bane

Ingredients:

1 cup of sweet potatoes, cooked & mashed	3 eggs, beaten
2 cups of sugar	Small can Pet Milk
3 tablespoons of flour	1 teaspoon vanilla flavoring
3 tablespoons of butter, melted	1 teaspoon lemon flavoring

Mix all ingredients, and pour in uncooked pie shell. Cook at 325° until done in the middle.

Vegetable Casserole

1 can English peas	1/2 lb. Velveeta cheese
1 can tomatoes	1 cup soft bread crumbs
1 can cream style corn	3 eggs, beaten
2 teaspoons salt	1 small onion, chopped finely
1 teaspoon pepper	1/3 cup milk

Mix together bread crumbs, eggs and cheese. Add other ingredients and bake 50 minutes at 350°.

Kathy's Bean Casserole

Ingredients:

2 cans whole green beans (drained)	1 soup can filled with milk
2 cans mushroom soup	3 cans fried onions

Mix beans, soup, milk and 2 cans fried onions together. Bake at 350° about 30 minutes. Just before done, put other can fried onions on top, and put back in oven for a few minutes.

Jim's Seafood Gumbo

Ingredients:

3/4 cup bacon fat	8 cups chicken stock
3/4 cup flour	1 can (6 oz.) tomato paste
1 green bell pepper, chopped	2 teaspoons pepper
4 stalks celery, chopped	1 teaspoon paprika
4 green onions, chopped	2 teaspoons salt
2 cloves garlic, mashed	4 beef bouillon cubes
2 packages (10 oz. each) frozen chopped okra	

For seafood gumbo:

1-2 lbs. raw shrimp without heads, peeled
1 container lump crab meat
Tabasco to taste (optional)
Rice to serve with gumbo

Note #1: Chop all vegetables ahead of time. Have all ingredients lined up and ready to go. You will need a large skillet and a 12 qt. stock pot.

To make the roux, melt bacon fat in a skillet. Add flour, and stir constantly over medium heat until it is the color of a dark copper penny, taking care not to burn. This takes a good 30 minutes and a lot of patience, but it's worth it. If the mixture smells like burned bacon, throw away and begin again. You may have to do this a few times to get the hang of it. Lower heat and add green pepper, celery, onions, and garlic. Saute until onions are soft. Transfer the mixture to a large 12 qt. stock pot. Add okra, chicken stock, tomato paste, pepper, paprika, salt, and beef bouillon cubes. Simmer for 2 hours. Add lump crab meat, and shelled, raw shrimp and a little Tabasco. Continue simmering for 4 minutes. Check shrimp to see if it's done. Turn off heat, and let cool for a few minutes. Serve the gumbo over rice.

This recipe makes enough gumbo for 12 hungry people, or you can freeze it in quart containers. When using later, take frozen container out of freezer, and put in microwave, and heat on 50% power to unthaw. When it is almost unthawed, heat on high until it is serving temperature. Don't microwave the shrimp too long.

Note #2: *If you would like to make a gumbo using other meats instead of shrimp and crab meat:*

Use 2 to 3 quarts cooked chicken and/or turkey in chunks and/or sausage. Use chicken or beef stock.

Note #3: *I've used canola oil instead of bacon fat and it works good for me.*

Potato and Parsley Soup

Ingredients:

Although this also has curry in it, it does not taste of curry--it just enhances the flavor.)

1 quart diced and peeled potatoes	2 cups parsley sprigs-remove all stems
1 cup diced onion	3 cups chicken stock
1/4 cup butter	3 cups milk
1/4 teaspoon curry powder	2 teaspoons salt
1 teaspoon Worcestershire sauce	1 cup heavy cream
1-1/4 cups water	1/4 teaspoon pepper

Combine potatoes, butter, onion, curry powder, Worcestershire and water in sauce pan. Bring to a boil and simmer until potatoes and onions are very tender.

Meanwhile, put parsley and chicken stock in blender. Blend until very smooth. Blend potatoes mixture with some of the milk until smooth. Combine parsley and potatoes mixture in soup pot with any remaining milk, the salt, cream and pepper. Season with additional salt to taste. Heat to serving temperature, or chill and serve very cold. (I like the taste of it served cold in the summer.)

Jim's Spagetti and Meat Sauce

Ingredients:

4 tablespoons olive oil	(2) 14.5 oz. cans peeled Italian style, diced tomatoes
1-1/2 lb. ground round	1/2 teaspoon of salt
1 onion, chopped	1/4 teaspoon of pepper
1 green pepper, chopped	1/2 teaspoon basil
2 cloves of garlic, mashed	1 bay leaf
(1) 8 oz. can tomato sauce	1 teaspoon of oregano
(1) 6 oz. can tomato paste	

Brown meat in 2 tablespoons of olive oil. Drain off excess oil, and set aside meat. In skillet, saute onions, bell pepper and garlic in 2 tablespoons of olive oil. Cook until onions are translucent and bell pepper is soft. Add meat to onions, bell pepper, and garlic. Add tomato sauce, tomato paste and tomatoes. Cook on medium-high. While cooking, add rest of ingredients. Stir until ingredients are well mixed, then turn down heat and simmer about 30 minutes with the cover on top. (Stir several times, and check seasonings for taste during the 30 minutes). Serve over spaghetti. Top with Parmesan cheese, if desired. Freezes well in containers.

Hamburger Casserole

Ingredients:

2 lbs. ground beef

1 large onion chopped

1 large bell pepper chopped

Cook the bell pepper and onion until tender. Add the meat and cook until the meat loses its pink color. Cook 8 oz. pkg. of egg noodles, set aside.

To ground beef mixture add:

1 can tomatoes

1 can English peas

1 can tomato paste

1 teaspoon chili powder

1 can cream style corn

1 tablespoon Worcestershire sauce

Stir in noodles, pour in casserole dish, and sprinkle grated cheese on top. Bake one hour at 325°.

Baked Beans and Ground Beef

Ingredients:

1 pound ground beef

2 tablespoons vinegar

1/2 cup chopped onion

1/2 cup brown sugar

1/2 teaspoon salt

1/2 cup catsup

1/4 teaspoon black pepper

(1) 16 oz. can pork and beans

1/4 teaspoon hot sauce

Cook beef and onions slowly in small amount of fat until meat turns light brown. Pour off all fat except for about one tablespoon. Add remaining ingredients and mix well. Pour into baking dish and bake at 350° for 30 minutes.

Chili Sauce

Ingredients:

1-1/2 lb. ground chuck

1 can tomato paste (small)

1/2 cup oil

1/2 garlic bud or 1/2 teaspoon minced garlic

2 medium onions or 1 large (chopped)

1 can cream of mushroom soup

1/2 cup chopped celery

1/2 teaspoon chili powder

1 medium bell pepper (chopped)

Salt and pepper to taste

1 large can tomatoes

(2) 1.25 ounce packages of chili seasoning mix
(McCormick or French)

Saute onions, celery, bell pepper and garlic in oil until soft. Add meat and cook until light brown. Add tomatoes, tomato paste, mushroom soup, chili powder, salt and pepper and chili seasoning. Cook on low 4-5 hours.

Add:

(2) 15 oz. cans red kidney beans. Cook 20 minutes longer.

Sausage Casserole by Mildred Calvert

Ingredients:

1 pound sausage, hot or mild
1 cup onion, chopped
1 clove garlic, chopped
1 cup celery, chopped
1 bell pepper, chopped
1 cup raw rice
1 can cream of mushroom soup (add one cup water)
2 cans cream of chicken soup (add two cups water)

Brown sausage and pour off excess grease. In another skillet, cook onion, garlic, bell pepper, and celery until vegetables are soft. Stir in rice and soups. Pour mixture into 13" x 9" casserole and cook covered at 350° for 1-1/2 hours. Serves 6.

Breakfast Casserole by Mildred Calvert

Ingredients:

2 cups croutons (unseasoned)
4 tablespoons oleo
1 (4oz.) pkg. grated cheddar cheese
6 slices of bacon
6 eggs
2 cups milk
Salt, pepper, dry mustard to taste

Butter a long casserole. Put 2 cups croutons, then chop 4 tablespoons of oleo over the croutons. Sprinkle cheese over and mix. Fry 6 slices of bacon and crumble over (or ham may be used). Beat 6 eggs in a dish with 2 cups milk. Add salt, pepper, dash pf dry mustard. Pour over croutons and bake 55 minutes at 325°.

Hamburger Beef Stroganoff

Ingredients:

1/2 cup finely chopped onion	1 teaspoon pepper
1/4 cup butter	1 cup sliced mushrooms
1 lb. ground beef	1 cup cream of chicken soup
2 tablespoons flour	1 cup sour cream
1 teaspoon salt	

Cook the onion in the butter in a saucepan over medium heat until translucent. Add the beef and cook, stirring until beef is light brown. Add the flour, salt, pepper, mushrooms and soup. Cook for 5 minutes. Add the sour cream and simmer for 15 minutes longer. Serve over rice and garnish with paprika.

Meat Loaf by Jessie Darby

Ingredients:

2 lb. ground beef (I like ground chuck or ground round.)
1 small onion and bell pepper, chopped
1 egg
1 cup milk
1 cup bread crumbs
Salt and pepper to taste

Sauce:

1 bottle ketchup
3 tablespoons mustard (dry or prepared)
1 teaspoon nutmeg
9 tablespoons brown sugar

Put loaf in shallow baking dish and pour sauce over it. It is a good idea to line dish with foil as it makes a hard mess to clean up. Bake real slow about 2 hours on 300°.

Country Fried Deer Steak by Mrs. M.D. McMinn

Ingredients:

Deer meat
Milk
Flour, salt, and pepper

Cut deer meat in small pieces, making sure all skin is removed. Soak in milk at least 1 hour (enough milk to cover meat in bowl). Beat each piece to tenderize. Salt and pepper to taste. Dip in flour on both sides real well. Fry in hot skillet. Remember wild meat takes a little more salt.

Corn-Crisped Chicken

Ingredients:

3 lb. frying chicken, cut up
1/2 cup Pet Evaporated Milk (thin milk just won't do)
1 cup Kellogg's Corn Flake Crumbs
1 teaspoon salt
1/8 teaspoon pepper

Wash chicken pieces and dry thoroughly. Dip chicken pieces in Pet milk, and roll in mixture of corn flake crumbs, salt and pepper. Place chicken pieces, skin side up, in foil lined shallow baking pan; do not crowd. (For added flavor, drizzle with melted butter or margarine.) Bake in moderate oven (350°) about 1 hour or until tender. No need to cover pan or turn chicken while baking. Cover loosely with foil if less crisp crust is desired. Yield: 6 servings

Cornbread Salad

Ingredients:

12 oz. self rising cornmeal	1 medium onion, chopped
8 slices bacon, cooked and crumbled	2 tomatoes, chopped
2 boiled eggs, chopped	1 cup mayonnaise
1 green pepper, chopped	

Bake cornbread. Turn out and let cool, and crumble. Add crumbled bacon, eggs, green peppers and onion. Put tomatoes in last. Add mayonnaise. Toss gently. Chill until ready to serve. Makes 10 servings.

Corn Salad

Ingredients:

1 can shoepeg corn	1 small onion
1 can Mexicorn	Dash of celery seed
1 bell pepper	

Dressing:

1/3 cup sour cream	Salt to taste
1/3 cup mayonnaise	

Mix all together. This is better if it is made the day before and refrigerated overnight.

Chicken Salad

Ingredients:

6 chicken breasts, boiled	2 apples, chopped
6 eggs, boiled	1 cup mayonnaise
1 cup celery, chopped	2 tablespoons sugar
1 cup sweet pickles, chopped	1 small jar pimentos, chopped

Pull chicken off bones and cut into small pieces. Mix with remaining ingredients.

Buttermilk Salad Dressing

Ingredients:

1 pint Hellmann's mayonnaise	1 teaspoon onion salt
1 pint buttermilk	1/2 teaspoon Ac'cent
1 tablespoon parsley flakes	1/2 teaspoon black pepper

Mix all together and let sit in refrigerator overnight. This will keep several days in the refrigerator.

Whipped Cream Coconut Cake by Mildred Calvert

Ingredients:

1 Duncan Hines Moist Deluxe Butter (1) 9oz. Whipped Topping
Recipe Golden Cake Mix 1 package frozen coconut

Mix cake as directed. Bake in rectangle pan or dish. When cake is done, punch holes in it with an ice pick (I use a toothpick).

Mix together:

1 cup of milk
2 cups of sugar (I use 1-1/2 cups of sugar)

Bring milk and sugar to a boil. Pour over the cake. Let cool in refrigerator. When the cake is cool, add whipped topping and sprinkle with coconut. *Keep this cake in the refrigerator.*

Easy Chocolate Pie

Ingredients:

4 oz. box instant chocolate pudding 1-1/2 cups cold milk
and pie mix 1/2 cup toasted pecans
12 oz. container Cool Whip 1 graham cracker pie crust

Mix pudding and pie mix and milk together. Stir in one cup of Cool Whip. Add toasted pecans. Pour in pie shell. Put rest of Cool Whip on top. Put clear top on pie and freeze. Let thaw about 30 minutes before cutting.

Quick Pie

Ingredients:

1 stick of butter 1/2 cup sweet milk
1/2 cup flour 1/3 cup sugar
1 teaspoon baking powder Fruit of your choice to fill pie plate or casserole dish

Preheat oven to 350°. Melt the butter in casserole dish in the oven (or in a large pie plate). Make a batter of the rest and pour over the hot butter. Then add any kind of fruit you like. Do not stir. Bake until brown. If fruit is not sweet, add one cup sugar, and let sit 30 minutes. For a large pie double the ingredients, except the butter.

Egg Custard

Ingredients:

4 eggs 1/2 stick oleo
1-3/4 cup sugar 2 cups sweet milk
1/2 cup self-rising flour 1 teaspoon vanilla

Sift flour and sugar together. Add eggs, milk and vanilla. Melt oleo in 10" pie plate. Pour mixture into pie plate and bake 30-45 minutes in preheated 325° oven. This makes its own pie crust.

Turtle Cake

Ingredients:

1 box German Chocolate Cake Mix. Prepare according to directions on box. Pour half of batter into 9"x13"pan and bake at 350° for 15 minutes.

In a double boiler heat:

1 bag Kraft caramels

1 cup chopped pecans

1 stick Oleo

1 can Eagle Brand Milk

Pour caramel mixture over cake, then pour other half of cake batter on top. Bake for approximately 20 minutes. Cool and frost with Pillsbury Milk Chocolate Frosting. You can leave off the icing, It is just as good.

Pea-Picking Cake

Ingredients:

Mix together 1 package butter cake mix, 1 can of orange slices (juice too) chop up, add 4 eggs and 1 stick margarine. Cook in 3 pans. Bake 350° for 25 or 30 minutes. Turn out and let cool a lot. Then add icing.

Icing:

1 large Cool Whip

1 small box of vanilla pudding

1 large can pineapple (drained)

Mix pineapple and dry vanilla pudding, then Cool Whip

Chocolate Icing by Jean Calvert

Ingredients:

1/2 cup cocoa (I use 1/4 for light)

1/2 cup milk

2 cups sugar

1/2 cup oleo (1 stick)

1 teaspoon vanilla

Mix well and bring to a boil. Boil for 1 minute exactly. Set aside to cool. Add vanilla. Beat and spread fast when it starts cooling some. This filling is creamy and doesn't break when cut.

Kentucky Pound Cake

Ingredients:

2 cups self-rising flour	2 cups sugar
1-1/4 cup Wesson oil	1 cup crushed pineapple (drain and save juice)
4 egg yolks	2 tablespoons hot water
1 teaspoon cinnamon	1 cup chopped pecans
4 egg whites whipped	Powdered sugar for glaze

Mix flour, sugar, oil and pineapple in a large bowl with mixer. Add egg yolks, hot water and cinnamon. Fold in egg whites and pecans. Bake one hour and 10 minutes at 325°. Glaze with pineapple juice mixed with a small amount of powdered sugar.

Banana Split Cake

Ingredients:

2 sticks oleo	2 cups vanilla wafers, crushed
2 eggs	1 box powdered sugar
5 or 6 bananas	16 oz. can crushed pineapple, well drained
Cool Whip, large container	1 cup pecans, chopped
cherries, if desired	

Melt 1 stick of oleo and combine with 2 cups crushed vanilla wafers. Put in the bottom of a 13"x9" pan. Next combine eggs, powdered sugar, and the other stick of oleo which has been softened. Beat 2 minutes or until creamy. Spread over crust. Slice 5 or 6 bananas over this. Spread on crushed pineapple that has been drained. Then spread on large container Cool Whip over this. Sprinkle chopped pecans on top and add cherries if desired. Chill several hours before serving. Keep in the refrigerator.

Mary's Refrigerator Fruitcake

Ingredients:

1 large box vanilla wafers	1 box raisens
1 cup sweetened condensed milk	2 cups chopped pecans

Crush wafers. Add milk, raisens, and pecans. Mix well. (Mixture will seem dry, but keep mixing.) Shape into round roll. Refrigerate overnight. Slice into 1/4" pieces.

Banana Pudding

Ingredients:

(2) 4 oz. boxes of instant banana cream pie mix	3 cups cool milk
1 box vanilla wafers	5 to 6 bananas
16 oz. container Cool Whip	1 can Eagle Brand condensed milk

In a large bowl, combine the milk and pie mix. Add Cool Whip and can of condensed milk. Mix real well. Layer wafers and bananas. Pour some pie mix over until coated real good. Repeat until you have used up all of the pudding mix. Makes a big pudding.

Rich Chocolate Cake

Ingredients:

3 cups flour	1/2 teaspoon salt
1/2 cup cocoa or (1/4 cup for light color)	1 teaspoon baking powder
3 cups of sugar	1 teaspoon vanilla
1-1/4 cups sweet milk	2 sticks margarine
5 eggs	1/2 cup Wesson oil

Mix dry ingredients together. Beat eggs and add milk, vanilla and Wesson oil. Add dry ingredients. Cut in softened margarine with a mixer. Bake in 2 cake pans for one hour at 350^o, then turn back to 250^o and bake about 20 minutes more or until done.

Filling:

1/2 cup sweet milk	1/2 cup cocoa (1/4 for light)
1 stick margarine	2 cups sugar

Cook after boiling (1-1/2 minutes) and then beat.

No Egg Freezer Ice Cream by Polly Brister

Ingredients:

1 large pkg. Jello instant vanilla pudding	1/2 cup sugar
1 tall can Pet milk	1/2 gallon milk
1 can sweetened condensed milk	

Mix all ingredients together and put in electric or hand cranked freezer.

McGee's Pound Cake

Ingredients:

1 cup shortening	5 eggs (beaten)
3 cups plain flour	1/4 teaspoon baking soda
3 cups sugar	1/2 teaspoon salt (sift with flour)
1 cup buttermilk	1 teaspoon vanilla

Cream sugar and shortening. Add beaten eggs. Add dry ingredients and milk alternately. Bake in preheated 325^o oven for 1-1/2 to 2 hours.

Hershey Bar Pie

Ingredients:

12 oz. Cool Whip	Graham cracker crust
10 or 12 Hershey bars with almonds	

In top of double boiler (or use bowl in microwave oven), melt Hershey bars, stirring constantly. When melted, mix well with Cool Whip and pour into crust. Place in freezer. Remove 10 minutes before serving.

Deluxe Chocolate Chip Cookies

Ingredients:

1 package Duncan Hines Moist Deluxe Classic White Cake Mix 1/2 cup chopped nuts
1/4 cup light brown sugar 3/4 cup oil
1 egg
1 cup (6 oz. pkg.) semi-sweet chocolate chips

Preheat oven to 375°. In a large bowl stir all ingredients together until well mixed. Drop from a teaspoon onto an ungreased cookie sheet. Bake at 375° for 10-12 minutes until centers of cookies are golden brown. (Edges will look darker.) Cool on cookie sheet 1 minute and remove to rack to finish cooling. If you like your cookies chewy, bake at 350°, and use more chips and nuts.

Turtles

Ingredients:

Filling:

(1) 4 oz. bag Kraft caramels 2 cups pecans, chopped
1/4 cup Pet evaporated milk

Mix caramels and evaporated milk until dissolved in double boiler. Remove from heat and add 2 cups of chopped pecans. Drop on greased cookie sheet. Insert tooth pick in each one. Cool in refrigerator.

Chocolate:

11 or 12 Hershey bars 1/3 of 4 oz. paraffin
Melt chocolate and paraffin in double boiler. Dip each caramel in chocolate mixture and put back on cookie sheet.

Coconut Cream Cheese Frosting

Ingredients:

4 tablespoons butter 2 tablespoons milk
2 cups coconut 3-1/2 cups confectioner's sugar
1 pkg. 8 oz. cream cheese 1/2 teaspoon vanilla

Melt 2 tablespoons butter in skillet. Add coconut stirring constantly over low heat until browned. Spread browned coconut on paper towels and let cool. Cream 2 tablespoons butter and cream cheese. Add milk, beat in confectioner's sugar. Blend in vanilla and stir in 1-3/4 cups of browned coconut. Spread on top and sides of cake. Sprinkle with 1/4 cup browned coconut.

Divinity Icing

Ingredients:

1-1/2 cups sugar
3/4 cup Karo syrup
6 tablespoons water
Put on stove to boil. Boil until this spins a thread.

6 egg whites

1 teaspoon vanilla

Beat 6 egg whites while this is cooking. Slowly pour the hot mixture over egg whites and add vanilla.

Millionaire Pie

Ingredients:

8 oz. Cool Whip	Juice from 2 lemons
1 can Eagle Brand condensed milk	1 small can crushed pineapple
1 cup chopped pecans	2 graham cracker pie crusts

Combine condensed milk and lemon juice. Add crushed pineapple, Cool Whip. Mix well, then add chopped pecans. Pour into crusts and chill.

Blueberry Pie

Ingredients:

(1) 8 oz. package cream cheese (room temperature)	1 can blueberry pie filling
3 cups confectioner's sugar	1 unbaked pie crust
2 boxes Dream Whip	1/3 cup finely chopped pecans

Spread chopped pecans over crust before baking crust. Bake crust and cool. Cream sugar and cream cheese together. Mix Dream Whip as directed on package. Mix with cream cheese and sugar mixture. Top with pie filling and chill.

Lemon Chess Pie

Ingredients:

1/2 cup butter, softened	1 tablespoon cornmeal
1 cup sugar	Juice and rind of one lemon (1/3 cup juice)
3 or 4 eggs	Unbaked pastry shell

Cream butter with sugar until sugar granules have disappeared. Add eggs, one at a time, beating well after each addition. Blend in cornmeal and add lemon juice and rind. Pour into unbaked pie shell. Bake at 375° until pie is firm.

Old Fashioned Tea Cakes

Ingredients:

1 stick oleo	2-1/2 cups flour, plain
1/2 cup oil	1/2 teaspoon baking soda
1 cup sugar	1 teaspoon vanilla
1 egg	

Cream oleo, oil and sugar. Add egg, flour, soda, and vanilla. Mix well. Drop by spoon on cookie sheet. Bake at 350°.

Orange Balls

Ingredients:

1 box (12 oz.) vanilla wafers (crushed)	1 can (small) frozen orange juice
1 cup powdered sugar	1 cup chopped pecans
1 stick butter (melted)	

Mix above, refrigerate until easy to roll in balls. Sprinkle with powdered sugar. Will keep in covered containers for several weeks in refrigerator. Makes about 80.

Buttermilk Coconut Pie by Betty McGee

Ingredients:

1-1/2 cups sugar	1/2 cup buttermilk
2 tablespoons flour	1 teaspoon vanilla
1 stick oleo	1 can coconut
3 eggs, beaten	

Pour in unbaked pie crust and bake in preheated oven for 1 hour at 325°.

Coconut Pie

Ingredients:

3 eggs, separated	1/2 stick margarine
1/2 cup sugar	1 cup coconut
2 cups milk	1 teaspoon vanilla
2 tablespoons cornstarch	

Combine egg yolks, sugar, milk and cornstarch in double boiler. Cook until thick. Add margarine, coconut and vanilla. Pour in cooked pie shell. Beat egg whites. Spread over pie, then brown.

Pie Crust

Ingredients:

1 egg	3 cups flour
1 teaspoon white vinegar	1 cup + 2 tablespoons shortening
1/2 cup water	1 teaspoon salt

Place egg in small bowl. Beat with fork. Add vinegar, water. Mix well. Place flour, shortening and salt in a large bowl. Mix with fork until crumbly. Add egg mixture to the flour mixture. Form into 3 balls. Wrap-chill 30 minutes. Roll out between two pieces of plastic wrap. (Wet counter under bottom wrap and it won't slide.) Roll with rolling pin. Remove top plastic. Place crust upside down in pie pan and remove other plastic. Fill and bake. If recipe calls for a baked crust, bake 10 minutes at 400°. Wrapped dough keeps in refrigerator up to 3 days.

Easy Caramel Pie

Ingredients:

1 can Eagle Brand condensed milk	8 oz. Cool Whip
1 teaspoon vanilla extract	Chopped pecans to sprinkle on top
Graham cracker or vanilla wafer pie crust	

Boil one can Eagle Brand condensed milk for 1-1/2 hours (in unopened can). Keep covered with water.

(I boil it for 2 hours so it is darker.) Pour cooled, cooked condensed milk in bowl, and add 1 teaspoon vanilla and mix together until smooth. Pour into graham or vanilla wafer pie crust. Add Cool Whip on top and sprinkle with chopped pecans.

Candy

Ingredients:

1 pound (8 oz.) vanilla almond bark
1 pound toasted pecan pieces

Melt almond bark in microwave. Pour pecan pieces over melted candy. Drop by teaspoon on wax paper. Makes about 100 pieces.

Notes: