

Great Recipes from the South

A Collection of Extraordinarily Delicious Recipes Straight from MaMa's Kitchen

Compiled by Emily Shearer



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**We hope you enjoy our collection of absolutely
delicious recipes!**

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Appetizers, Beverages, and Party Foods

Cheese Ball-

- 1-8 oz. package of cream cheese
- 1 cup crushed pineapple
- 2 tablespoons very finely chopped green bell pepper
- ½ teaspoon onion salt or garlic salt
- 1 cup chopped pecans (divide into 2- ½ cup portions)

Soften cream cheese. Mix all ingredients except for ½ of the nuts. Shape into a ball and roll in the remaining nuts to coat. Chill before serving.

Cheese Wafers-

- 1 stick of margarine (1/2 cup)
- 2 cups all-purpose flour
- 1/8 teaspoon red pepper
- ½ teaspoon salt
- ½ cup chopped pecans
- ½ lb. grated extra sharp cheese

Cream margarine; add cheese. Sift together dry ingredients; add to mixture of margarine and cheese. Add pecans. Form into long, log shaped rolls about the size of a half-dollar. Chill.

When firm, slice into wafers and bake on cookie sheet at 375 degrees for approximately 12 minutes. (Bake time will depend on your preference of soft or crisp wafers.)

Little Smokies-

- 1 – 10 to 12 oz. bottle seafood sauce
- 1 small bottle of water
- 1 – 10 oz. jar red currant jelly
- 2 Tablespoons mustard

Bring above ingredients to a boil, melting jelly.

Add:

- 1 small can crushed pineapple
- 1 large pack of cocktail sausages

Serve when heated through. May be simmered for several hours.

Party Ham Rolls-

- 2 packages of party rolls (small rectangular rolls – 24 in each pack)
- Sliced ham
- Sliced Swiss Cheese

Mix the following for spreading:

- 2 sticks of margarine - melted
- 3 tablespoons of poppy seeds
- 1 tablespoon Worcestershire Sauce
- 3 tablespoons spicy brown mustard
- 1 medium onion – finely grated

Slice rolls in half using a serrated knife or electric knife (this can be done without separating rolls; just remove from pack and slice lengthwise to create a top and bottom for sandwiches). Spread both sides with all of above mixture. Line bread with ham first, placing the cheese on top.

Separate individual party rolls/sandwiches by cutting with serrated/electric knife. Wrap in foil (shiny side in). Bake at 400 degrees for 10-15 minutes. Best when served slightly warm.

Sausage Cheese Balls-

- 1 lb. lean hot sausage
- 3 cups Bisquick
- 1 cup sharp grated cheese

Mix above ingredients well and shape into small round balls, between the size of a marble and golf ball. Bake in 300 degree oven for about 45 minutes, or until they are as brown as you like.

Great tip: These may be prepared ahead and frozen until needed.

Hot Chocolate Mix-

- 1 – 25 oz. package nonfat dry milk
- 1 – 6 oz. jar powdered nondairy creamer
- 1 lb. box powdered sugar
- 1 – 16 oz. Nestles Quick

Combine all ingredients. Use 3 tablespoons for 1 cup of hot water to make a great cup of hot cocoa!

Makes 17 cups of mix that are great for storing, or as gifts when put in jars and “fancied” with ribbons, etc.

Punch-

- 1 Large can of Pineapple Juice
- 2 large cans of orange juice
- 1 quart water
- 1 bottle lemon juice
- 1 quart ginger ale

Mix all ingredients together and adjust to taste. Punch can be served with crushed or cubed ice, depending on preference.

Sugared nuts-

2 ½ cups pecan halves
1 cup sugar
½ cup water
1 teaspoon cinnamon
1 teaspoon salt
1 ½ teaspoon vanilla extract

Heat nuts in oven at 375 degrees about 15 minutes, stirring around often.
Cool completely.

Cook sugar, water, cinnamon, and salt in a double boiler until soft balls form when dropped in cup of cool water. DO NOT STIR WHILE HEATING.
Remove from heat; add vanilla and nuts. Stir gently until mixture becomes creamy. Turn out onto a greased baking sheet and separate nuts as they cool.

Golden Fruit Punch-

2 large cans Pineapple Juice
1 – 64 oz. bottle of apple juice
1 large frozen concentrate orange juice
1 liter size bottle ginger ale

Mix all ingredients, chill, and serve over ice.

Vegetable Pinwheels-

2 – 8 oz. packages cream cheese
1 package Hidden Valley Ranch Dressing
small bunch green onions, chopped

Cream all above ingredients in mixer. Spread on 12” Tortilla Shells. Chop vegetables of choice very fine and sprinkle over cream mixture. (Examples: broccoli, celery, bell pepper, olives, etc.)
Roll and wrap in aluminum foil and refrigerate overnight.
Slice and serve!

Breads, Preserves, Jellies, and Pickles

Ginger Bread-

2 sticks butter, softened
1 ½ cups sugar
3 eggs
¾ cup dark molasses
3 ¾ cups all-purpose flour
¾ teaspoon salt
¾ teaspoon baking soda
¾ cup buttermilk
3 teaspoon cinnamon
1 ½ teaspoons cloves
1 teaspoon nutmeg

Preheat oven to 325 degrees.

Whip together butter and sugar until fluffy. Add eggs, one at a time, mixing well after each one. Blend in molasses.

Add dry ingredients alternately with buttermilk.

Bake in preheated oven for 1 hour. Glaze with recipe below while warm.

Lemon Sauce for Ginger Bread-

2 teaspoons corn starch
½ cup sugar
¼ teaspoon salt
2 cups cold water
3 tablespoons lemon juice
1 tablespoon lemon rind
¼ cup margarine or butter

Cook over medium heat until mixture comes to a boil. Pour over ginger bread before serving.

Cinnamon Rolls-

1 basic sweet dough recipe
1 cup brown sugar
1 cup sugar
½ cup butter or margarine
¼ cup all-purpose flour
1 ½ tablespoons cinnamon
½ cup chopped pecans (optional)

After dough is made and allowed to rise in bowl or as directed in recipe, roll it out in a long rectangle (or until dough is ¼ inch thick).

Mix all of the above ingredients together until well blended and crumbly.

Sprinkle mixture over dough and roll up into 1 long roll. Slice each cinnamon roll about 1 inch thick and place in a greased pan.

Let rise for 30 minutes. Bake at 350 degrees about 20 minutes. Remove from pan and glaze while warm. (recipe for glaze follows)

Powdered Sugar Glaze-

2 cups powdered sugar
3 tablespoons milk

Combine ingredients and stir until smooth. (Makes about 1 cup of glaze)

StrawberryFig Jam-

6 cups figs
6 cups sugar
2 – 6 oz. boxes strawberry Jello

Mash figs after pulling off stems and cleaning. Place figs and sugar in sauce pan and heat on low, letting mixture simmer for 20 minutes. Add dry Jello and mix well by stirring. Continue cooking on low for 10 minutes, stirring often. Can be sealed in jars with lids. Makes 5 to 6 pts.

Basic White Bread-

½ cup milk
3 tablespoons sugar
2 teaspoons salt
3 tablespoons butter or margarine
2 packages active dry yeast
1½ cups warm water
5 to 6 cups all-purpose flour

Scald milk and stir in sugar, salt, and butter. Cool to lukewarm. Dissolve yeast in warm water, in warmed bowl. Add lukewarm milk mixture and 4 ½ cups flour. Mix thoroughly. Add remaining flour and knead about 13 minutes or until dough is smooth and elastic. Dough will be slightly sticky.

Place in greased bowl, turning to grease top. Cover and let rise in warm place, free from draft until doubled in bulk. (about 1 hour)

Punch down. Let rise for 15 minutes. Divide dough in half; shape each half into loaf and place in greased 9x5x3 inch pan. Cover and let rise in warm place until doubled in bulk. (about 1 hour)

Bake in preheated, 400 degree oven for 30 minutes.

Remove from pan and cool on wire racks.

Biscuits-

2/3 cup milk
1/3 cup oil
2 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt

Mix all ingredients together. Knead dough between 2 sheets of wax paper. No flour need for kneading. Knead until dough looks shiny. Roll out with dough between the 2 sheets of wax paper, using rolling pin. Cut with biscuit round, place on baking sheet, and bake at 425 degrees for approximately 10 minutes, or until lightly golden brown.

Plaited White Bread-

1 package yeast
2 cups hot water
1/3 cup sugar
2 teaspoons salt
1 egg at room temperature
6-7 cups all-purpose flour
3 tablespoons salad oil

Put water in bowl. Add sugar, salt, and egg. Mix well. Sprinkle yeast over mixture. Let sit for at least 5 minutes. Add 3 cups of flour and beat until smooth. Gradually add 2 cups of flour and salad oil, beating well. Add 1 ½ cups of flour, gradually. Knead this mixture until smooth and elastic (about 5 minutes). Place in greased bowl and flip to grease all sides. Place warm, damp cloth over bowl and let rise for 2 hours. Punch down.

Divide into three parts. Roll out into “ropes.” Place on large, greased cookie sheet. Pinch one end together of these three ropes and braid tightly. Put warm cloth on this and let it rise 1 hour.

Bake at 350 degrees for 20-25 minutes.

Banana Bread-

3 ripe or over ripe bananas
1 cup sugar
1 egg
1½ cups all-purpose flour
¼ cup melted butter
1 teaspoon baking soda
1 teaspoon salt

Mash bananas with fork. Stir in other ingredients. Spray loaf pan with oil and pour mixture into pan. Bake 1 hour in preheated 325 degree oven. Will be lightly brown on top when done.

Cream Cheese Bread:

1 cup sour cream
½ cup sugar
½ cup warm water
2 eggs-beaten
1 stick butter
1 teaspoon salt
2 packages yeast
4 ½ cups all-purpose flour, unsifted

Melt butter over low heat. Stir in sugar, salt, and sour cream. Heat to lukewarm.

Sprinkle yeast over warm water and stir until dissolved. Combine all ingredients until well mixed. Cover with plastic wrap and refrigerate overnight.

Next day.....

Divide into 4 parts. Roll on well floured surface, into a 12x8 rectangle. Spread with ¼ cream cheese filling on each rectangle. (recipe follows)

Filling-

2 – 8 oz. packages cream cheese
1 egg
¾ cup sugar
1/8 teaspoon salt
2 teaspoons vanilla extract
Combine all above ingredients and mix well with blender.

To continue with cream cheese bread recipe:

Roll up rectangle, beginning at long sides. Pinch seams together. Fold ends under slightly. Place seam side down on greased cookie sheet. Slit rolls at 2 inch intervals. Cover; let rise until doubled in size (about 1 hour). Bake at 375 degrees about 12 to 15 minutes until lightly brown. Spread with powdered sugar glaze.

Glaze for Cream Cheese Bread-

Combine 2 cups of powdered sugar with 3 tablespoons milk.

New Orleans French Bread-

2 tablespoons shortening
1 tablespoon sugar
1 teaspoon salt
1 cup boiling water
1 cup cold water
1 package dry yeast
5 ½ to 6 cups all-purpose flour

Combine shortening, sugar, salt, and boiling water. Stir occasionally to melt shortening. Add cold water and allow mixture to cool to 105 degrees.

Sprinkle yeast mixture over liquid mixture and let stand for 5 minutes. Stir to dissolve yeast. Gradually beat in 4 cups flour and add enough remaining flour to form stiff dough. Turn dough onto a floured surface and knead until smooth and elastic (about 5 minutes).

Place in well greased bowl and turn once to grease top of dough. Cover with warm, damp cloth. Let rise in warm place, free from drafts for 1 to 1 ½ hours or until doubled in bulk.

Punch down dough, cover, let rise 30 minutes.

Turn dough onto a floured surface and knead slightly to press out bubbles.

Shape into a 14 to 16 inch cylinder on a greased baking sheet.

Cover and let rise until doubled in bulk (1 hour). Bake at 375 degrees for 40 to 45 minutes or until golden brown. Bread, when thumped, should sound hollow when done.

Green Cube Pickles-

Peel and cut strips of cucumbers. Should have about 7 lbs. after prepared.

Soak in lime and water mixture for 24 hours. (2 cups of lime to 2 gallons of water) Rinse in cold water 3 times.

Soak in ice water 3 hours.

Mix in 2 quarts of vinegar and 5 lbs. of sugar.

Combine 1 tablespoon salt, mace, allspice, and cloves. Bring to a boil and cook 35 minutes. Add a few drops green coloring. Put in jars and seal.

Salads and Soups

Cream Salad-

6 egg yolks, well beaten
3 tablespoons vinegar
3 tablespoons sugar
1 teaspoon salt

Cook above ingredients in double boiler, stirring constantly until sugar is dissolved.

Add the following to this mixture:

1 large can sliced pineapple
48 large marshmallows
1 pint cream, whipped
1 cup pecans

Chill in covered dish. Serve when set. May be served on a pretty lettuce leaf for decoration.

Lime Salad-

1 – 8 oz. package cream cheese, softened
1 – 3 oz. package lime jello
1 cup water, heated to boil
1 cup miniature marshmallows
1 large can crushed pineapple, drained
1 cup pecans, chopped
1 package Dream Whip, prepared according to package directions

Mix jello, water, marshmallows, pineapple, and pecans. In separate bowl, whip together the cream cheese and prepared Dream Whip. Fold this cream cheese mixture into the jello mixture. Chill until set.

Strawberry Salad-

1 large box of strawberry Jello
2 cups boiling water
10 oz. box frozen strawberries, thawed
1 small can crushed pineapple
3 bananas, mashed
1 cup pecans, chopped

Mix all above ingredients, congeal half of this mixture in the refrigerator and keep the other half out at room temperature.

Options:

2 cups sour cream **OR** 1 cup sour cream mixed with 3 oz. soft cream cheese

Pick which of the above options you prefer and use it to continue preparation.

Layer the dish by spreading one of the options atop the congealed mixture. Pour remaining mixture on top and allow to congeal in refrigerator until completely set.

Orange Sherbet Congealed Salad-

2 – 3 oz. packages orange flavored Jello
1 cup water, heated to boil
1 pt. Orange Sherbet
1 – 8 oz. can crushed pineapple, drained
1 cup miniature marshmallows
1 – 11 oz. can Mandarin Orange Sections, drained
½ pt. whipping cream, whipped with blender until fluffy

In a medium size sauce pan, dissolve Jello in boiling water. Cool for a short while, then add sherbet while Jello is still warm. Pour into a 2 quart oblong casserole dish and put in refrigerator, removing when partially set. Add remaining ingredients, folding in whipping cream last. Chill until firm.

Broccoli Soup-

1 cup water
1 cube chicken bouillon
1 – 10 oz. package frozen broccoli
1 medium sized carrot, grated
2 tablespoons butter
2 tablespoons all-purpose flour
2 cups milk
1 lb. American Cheese, cubed
1 can cream of chicken soup
1 tablespoon minced onions
1 tablespoon Worcestershire sauce
Salt and Pepper to taste

Boil water and bouillon. Add broccoli and grated carrot. Cook until tender. Put butter in sauce pan and melt over medium to medium-high heat. Add flour and stir with wooden spoon until slightly brown. Add milk slowly, stirring rapidly with spoon or whisk until smooth consistency. Stir in remaining ingredients and cook on medium heat to desired thickness.

Chicken Noodle Soup-

9 cups water
1 tablespoon salt
3 stalks celery, sliced
1 very large onion or 2 medium onions, chopped
1 clove of garlic, chopped
1 small fryer chicken
3 large bay leaves
1 tablespoon black pepper

Put all above ingredients in large pot and bring to a boil. Simmer for 2 to 3 hours. Remove chicken from pot and take meat from bone. Return meat to pot. Let simmer on very low heat until ready to serve.

30 minutes before ready to serve-

In small fry pan, sauté 1 tablespoon olive oil, 1 small onion, and fresh mushrooms (if desired) just until tender. Add sautéed mixture to soup. Bring to boil and add 8 oz. of noodles. Cook until done. Remove bay leaves; serve.

Vegetables and Side Dishes

Brown Rice-

- 1½ cups rice
- 1 stick margarine
- 1 teaspoon salt
- ½ cup chopped onion
- 1 can Beef Consommé Soup
- 1 can Beef Bouillon Soup
- 1 can sliced mushrooms (optional)

Brown the rice and onion in margarine over medium-high heat on stove. Place in casserole dish. Add other ingredients and bake for 1 hour at 375 degrees.

Corn Casserole-

- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk

Make a cream sauce with above ingredients by melting butter in sauce pan, adding flour, slightly browning over medium heat while stirring constantly, then adding milk while whisking swiftly.

- 1½ cups sharp cheese, grated
- 2 eggs, beaten
- 2 ½ cups corn, fresh or frozen
- 1 onion, very finely grated
- 1 teaspoon sugar
- salt and pepper to taste
- crushed saltines

Add above ingredients to cream sauce. Save ½ cup of the cheese for top of casserole; add the remaining 1 cup of cheese and a few crushed saltines to sauce mixture. "Dot" with several small chunks of butter. Put cheese on top. Bake at 300 degrees for 1 hour.

Black Eye Peas-

1 lb. dried black eye peas
2 teaspoons salt
4 cups water
1 large onion, chopped
2 stalks celery, chopped
1 lb salt pork, sliced

Soak beans in water overnight. Drain and place in crock pot. Add water and remaining ingredients. Cover and cook on high for 1 to 2 hours. Turn to low and simmer for approximately 8 hours, or until desired tenderness.

Candied Yams-

Sweet Potatoes or Yams, sliced
½ stick butter or margarine
½ cup brown sugar
½ cup white sugar
2 tablespoons cornstarch
½ cup orange juice
pinch of cinnamon (optional)

Combine above ingredients and bake at 350 degrees until potatoes are tender.

Broccoli Casserole-

2 – 10 oz. packages of chopped broccoli
1 cup mayo
2 eggs
1 can cream of mushroom soup
1 medium onion, chopped fine
1 cup sharp cheese grated
1 bag seasoned stuffing/dressing

Boil broccoli until tender. Mix eggs, onion, soup, and mayo. Add to broccoli. Pour into a 2 quart casserole dish. Top with cheese and sprinkle with dressing. “Dot” with margarine and bake at 350 for 20 to 30 minutes.

Squash Medley-

1 medium onion, sliced lengthwise
3 medium sized squash, cut into ¼ inch slices
1 medium zucchini, cut into ¼ inch slices
2 medium tomatoes cut into eighths
1 teaspoon salt
¼ teaspoon pepper
½ teaspoon dried whole basil
little olive oil

Heat skillet and add olive oil to cover bottom of pan. Sauté onion, squash, and zucchini for 2 minutes. Add tomatoes and seasonings. Cover and let cook over low heat for 10 to 15 minutes. (Tip: For added flavor you can sprinkle a little bacon bits and cheese over vegetables before serving.)

Vegetable Casserole-

1 can shoe peg corn
1 can french style green beans
1 can cream of celery soup
1 cup chopped onion
½ cup chopped bell pepper
8 oz. sour cream
1 cup grated cheese, medium or mild cheddar
½ cup water

Drain all vegetables and mix all above ingredients together. Put into large casserole dish.

Melt ½ stick margarine and pour over vegetables. Top with crushed Ritz Crackers. Bake at 350 degrees for 30-45 minutes. Veggies should be slightly crisp.

Glazed Carrots-

2 Tablespoons margarine
2 Tablespoons mustard
¼ cup brown sugar
¼ teaspoon salt
1 Tablespoon parsley flakes
3 cups cooked, sliced and drained carrots

Melt butter. Add mustard, sugar, salt, and parsley. Add carrots and stir till glazed. Serve hot.

Macaroni and Cheese-

8 oz. macaroni noodles
1 stick butter
1 can evaporated milk
1 cup whole milk
6 eggs, beaten
3 cups of grated mild cheddar cheese (use more if desired)

Boil macaroni until done. Drain. Put in long casserole dish with stick of butter and allow butter to melt completely. Add evaporated milk, whole milk, eggs and 2 cups of cheese. Stir until mixed well. Sprinkle top with remaining 1 cup of cheese. Bake in preheated 350 degree oven for 30 minutes, or until cheese is bubbly and just starting to brown.

Seafood

Shrimp Creole-

1½ cup chopped onion
1 cup finely chopped celery
2 medium green peppers, chopped finely
2 cloves garlic, minced
¼ cup butter or margarine
1 can (15 oz.) tomato sauce
1 cup water
2 teaspoons snipped parsley
1 teaspoon salt
1/8 teaspoon cayenne pepper
2 bay leaves, crushed
14 to 16 oz. fresh or frozen raw shrimp

Cook and stir onion, celery, green pepper, and garlic in butter until the onion is tender. Remove from heat and stir in tomato sauce, water, and seasonings. Simmer uncovered 10 minutes. Add water if needed. Stir in shrimp. Heat to boiling. Cover and cook over medium heat 10 to 20 minutes, or until shrimp is pink and tender. Serve over rice.

Main Dishes

Spaghetti Sauce-

10 lbs. of hamburger meat
1 cup chopped onions, green pepper, and celery
2 cans tomato sauce
3 – 12 oz. cans tomato paste
1 ½ cans of water
4 cans tomato soup with 2 cans water
2 teaspoons chilli powder
2 teaspoons Italian herb seasoning
½ teaspoon salt for every pound of meat
1 or 2 teaspoons black pepper

Put meat in skillet and cook until brown. Drain off fat and add onion, celery, and green pepper. Cook slowly until done. Mix all other ingredients in a large pot and start to simmer. May have to add more water. Serve over spaghetti noodles. May freeze remaining sauce for quick meals later.

Beef Stroganoff-

1 lb. ground beef
½ cup onions, chopped
1 clove minced garlic
½ teaspoon salt
½ teaspoon pepper
½ cup fresh mushrooms, sliced
3 tablespoons margarine

Brown hamburger meat and drain fat. Sauté the remaining above ingredients until vegetables are tender.

1 can beef bouillon soup
½ cup water
3 tablespoons flour

Add flour. Stir until well mixed and not lumpy. Add liquids. Let simmer. May need a little more water. Serve with large package of egg noodles. Optional: Add 1 – 8 oz. container of sour cream to beef mixture about 3 minutes before serving.

Meat and Vegetable Casserole-

Preheat oven to 375 degrees.

2 lbs. ground beef
1 cup long grain uncooked rice
1 can Beef Consommé Soup
1 small package frozen garden peas
1 large onion

Slightly brown beef. Add dry rice, unwashed. Stir well and add chopped onion, beef consommé, and 1 can water.

Add peas, salt and pepper to taste. Stir well. Bake 1 ½ hours in a covered skillet or casserole dish.

Texas Honey Sweet and Sour Ribs-

6 lbs. country style pork ribs or back bones
½ cup vinegar
1 cup ketchup
½ cup water
½ cup soy sauce
½ cup honey
1 clove garlic
1 teaspoon seasoning salt
½ teaspoon pepper

Cut ribs into serving size pieces and place in a large dutch oven. Add vinegar and enough water to cover ribs. Cover and simmer 1 hour.

Drain ribs and place in a large baking dish. Combine remaining ingredients in a sauce pan. Simmer 45 minutes, stirring occasionally.

Pour sauce over ribs and let stand 30 minutes. Place ribs, bone side down, on grill over low coals. Grill 10-15 minutes. Turn meaty side down and cook an additional 10-15 minutes. Remove from heat and brush ribs with sauce.

Optional: Instead of grill, ribs may be cooked at 350 degrees for about 30 minutes in baking dish.

Creamed Potatoes-

10 medium sized potatoes, peeled and cubed

Boil until tender. Drain and put potatoes in mixer bowl. Add 1 stick of butter and 1 can of evaporated milk. Whip until smooth. Add enough whole milk to create desired consistency. Serve hot!

Fried Chicken-

1 whole fryer

Cut up and rinse thoroughly, removing excess fat but leaving skin. Salt and Pepper.

2 cups all-purpose flour

poultry seasoning

Mix together in large bowl. (can add a little more salt and pepper if desired)

In large skillet, put enough cooking oil (ex: vegetable, canola, etc.) to have 2-3 inches deep in bottom of pan. Heat over medium heat.

Beat 4 eggs with about 2 tablespoons milk. Dip chicken pieces into egg mixture. Coat both sides with flour mixture and place in skillet (when oil is heated). Cook approximately 15 minutes and turn to other side, allowing to cook another 15 minutes. Continue cooking on medium heat, turning, until both sides are golden brown and crisp!

Repeat until all chicken has been cooked. (Can be used for pork chops.)

Gravy for Fried Chicken-

Keep heat on medium. Pour all except for about 4 tablespoons grease out of skillet when done cooking chicken. (will need to use this remaining oil for flavor)

Stirring briskly, add enough flour to create a thin paste. Continue stirring this mixture until flour is browned, careful not to burn. Immediately and while still stirring briskly, add approximately 2-3 cups of water. (Tip: Be careful at this point not to get burnt from the steam that will come from the skillet.) May need to add more water to reach desired consistency. Turn up heat and bring to a boil, still stirring. If gravy is too thick, add more water. Too thin, boil until desired consistency is reached. Salt and Pepper to taste!

Lasagna-

1 - 2 lbs Stew beef or hamburger, cook beef until tender or brown hamburger
1 large onion, finely chopped
1 small clove garlic, finely chopped
1 lb. fresh mushrooms
1 large zucchini, chopped
1 large bell pepper, chopped
1 medium egg plant, cubed
1 – 10 oz. package garden peas
2 – 16 oz. cans of tomato sauce
2 teaspoons oregano
2 teaspoons anise
2 teaspoons basil
1 – 16 oz. can water

Sauté vegetables in olive oil. Add sauce, herbs, beef, and water. Bring to almost boil. Turn down to low heat and let simmer 1 hour or longer.
Cook 9 to 12 lasagna noodles, depending on size pan being used.

Cook White Sauce as follows:

Brown 3 tablespoons flour in 2 tablespoons oil.

Slowly pour in 2 cups milk, stirring constantly until slightly thick.

Spoon into 9x13 inch pan enough sauce to cover bottom of pan.

Layer 3 noodles and pour on top 1/3 lasagna sauce and 1/3 white sauce.

Layer next 3 noodles and pour on top 1/3 of each sauce.

Layer next 3 noodles and pour on top 1/3 of each sauce.

Sprinkle about 1-1½ cups mozzarella cheese or cheese of choice on top.

Bake at 375 degrees for 1 hour. Remove from oven and let sit 30 minutes before serving.

(Tip: Can use 16 oz. of ricotta cheese mixed with 1 cup milk and ¼ cup chopped parsley in place of white sauce. If doing this, use ½ cup mozzarella cheese on each layer as well.)

Desserts

Vanilla Ice Cream-

1 quart milk
2/3 cup sugar
5 eggs, beaten
2/3 bag marshmallows
1 tablespoon vanilla extract

Cook slowly until marshmallows are melted in sauce pan over medium heat. Let cool. Pour into 5 quart churn.

Add 1 can evaporated milk or 1 pint half and half (prefer half and half) Finish filling churn with whole milk. Follow directions to operate churn until ice cream is ready to serve.

Optional: Can add fruit before churning, if desired. Roasted pecans are delicious as well!

1-2-3-4 Cake-

1 cup butter
2 cups sugar
3 cups sifted all-purpose or cake flour
3 tsp. Baking Powder
½ teaspoon salt
4 eggs
1 cup milk
1 teaspoon vanilla extract
½ teaspoon almond extract

Cream butter and gradually add sugar, creaming until light and fluffy. (Beat about 10 minutes with electric mixer) Sift together flour, baking powder, and salt; put to side. Add eggs to butter and sugar, one at a time, blending well after each. Add flour mixture alternately with milk and flavorings, blending well after each addition. Pour batter into 3 greased and floured 9 inch cake layer pans. Bake for 25 to 30 min at 350 degrees. Remove from pans and cool 10 minutes before frosting.

Chocolate Icing-

2 cups sugar
¼ cup cocoa
¼ teaspoon salt
2/3 cup milk
½ cup shortening

Cook above ingredients in double boiler or sauce pan slowly until a drop in cold water forms softball.

Take off burner and add 2 tablespoons butter or margarine and 1 teaspoon vanilla. Cool slightly, whipping until ready to spread.

Great on 1-2-3-4 cake or pound cake.

Caramel Icing-

1 lb. box light brown sugar
1 cup granulated sugar
1 cup evaporated milk
1 stick butter
3 tablespoons light corn syrup
1 tsp. vanilla extract

Mix together all above ingredients, except vanilla extract. Cook on medium heat in saucepan or double boiler. Bring to a boil and stir boiling mixture about 10 minutes.

Take off heat and add flavoring. Whip with mixer until smooth. Then whip with a spoon until you have the right consistency to put on cake.

Chocolate Pie-

Scald 2 cups of milk. Blend in 3 egg yolks, ½ cup sugar, ½ cup brown sugar, ¼ cup all-purpose flour, dash of salt, and 2 tablespoons cocoa. Cook about 15 minutes in sauce pan and pour into baked pie shell.

Chocolate Pound Cake-

½ pound butter
½ cup shortening
3 cups sugar
3 cups all-purpose or cake flour
¼ teaspoon baking soda
5 eggs
1¼ cup whole milk
1 teaspoon vanilla

Preheat oven to 350 degrees. Grease and flour large tube pan. Cream butter, shortening, and sugar. Sift flour, soda, and cocoa. Add eggs one at a time, blending well after each. Add flour mixture alternately with milk and vanilla. Pour into bunt pan. Bake for 1½ hours.

Pound Cake-

Preheat oven to 300 degrees.

1 pound butter, softened to room temperature
1 pound sugar (2 cups)
4 cups all-purpose flour
3 tsp. baking powder
½ tsp. salt
10 eggs
½ cup milk or half and half
1 tsp. vanilla extract

Sift together flour, baking powder, and salt. Cream butter and sugar in mixer until fluffy (about 10 minutes). Add 6 eggs one at a time, blending well after each addition. Add remaining 4 eggs alternately with milk, blending well after each addition. Add flour last, mixing on low at first then faster until blended. Mix in vanilla. Whip about 10 minutes. Grease pan cake pan with shortening and then flour. (Tip: lining bottom with wax paper is also very helpful) Cook about 1 hour or until toothpick stuck in middle comes out clean.

Divinity Frosting-

3 cups sugar
1 tsp light corn syrup
1 1/3 cups boiling water
4 egg whites, beaten with mixer until stiff
1 teaspoon almond flavoring

Combine sugar, water, and corn syrup. Place over low flame in sauce pan and stir constantly until sugar is dissolved and mixture boils.

Cook until syrup forms a soft ball when dropped in cold water.

Pour syrup in fine stream over beaten egg white while mixing swiftly with mixer. Add flavoring.

Frosts 3 cake layers.

Pecan Cream Cheese Pie-

Crumb Crust:

1 1/2 cup finely crushed graham crackers
1/3 cup finely chopped pecans
1/2 cup margarine

Pie filling:

1 cup sugar
2 packages (8 oz.) cream cheese
3/4 cup coarsely chopped pecans

Topping:

1 cup sour cream
2 tablespoons sugar
1 tsp. vanilla extract

For crust, thoroughly combine and press into 9 inch pie plate. Chill for 20 minutes.

For filling, beat sugar and cream cheese until smooth and creamy. Add pecans and spread into crust. Bake at 325 degrees for 20 minutes.

For topping, beat all ingredients together very well and spoon evenly over top of pie. Return to oven at 350 degrees for 10 minutes.

Garnish with pecan halves and chill before serving.

Italian Cream Cheese Cake-

1 stick butter
½ cup vegetable oil
2 cups sugar
5 egg whites, beaten
1 teaspoon baking soda
3 teaspoons vanilla extract
1 cup chopped pecans
5 egg yolks
2 cups all-purpose or cake flour
1 cup buttermilk
1 small can coconut

Cream butter, oil, and sugar. Add egg yolks and mix together. Add vanilla. Combine baking soda and buttermilk.

Add buttermilk mixture alternately with flour to creamed mixture, blending well after each addition.

Fold in coconut and pecans. Lastly, fold in beaten egg whites. Pour into three greased and floured 9 inch cake pans. Bake in preheated 350 degree oven for about 30 minutes.

Recipe for frosting follows....

Frosting for Italian Cream Cheese Cake-

1 – 8 oz. package cream cheese
1 box powdered sugar
½ stick butter
2 tsp. vanilla extract

Mix together until fluffy. Frost each layer of cake. Sprinkle coconut and pecans on top.

Brownies-

1 cup butter, softened
2 cups sugar
4 eggs
1½ cup sifted all-purpose flour
½ teaspoon baking powder
¼ cup cocoa
pinch of salt
1 cup walnuts or pecans (optional)
1 tsp vanilla

Cream butter and sugar until fluffy. Add eggs one at a time. Add dry ingredients slowly, blending well. Fold in nuts and vanilla. Bake at 350 degrees for 30 minutes, or until toothpick stuck in middle comes out clean.

Butterball Cookies with Jelly Center-

Preheat oven to 325 degrees.

½ lb. butter
2/3 cup sugar
2 egg yolks
2 cups plain flour
¼ teaspoon salt
1 tablespoon vanilla extract
jelly (any flavors)

Cream butter and sugar until fluffy. Add egg yolks one at a time. Sift flour and salt together. Blend flour mixture into cream mixture slowly and until well blended. Add vanilla. Roll out in balls (about 1 teaspoon full each) and make impressions in center. Spoon in jelly.

Lightly grease and flour cookie sheet. Bake 8 minutes, or until cookies are very light brown. BE CAREFUL NOT TO OVERCOOK.

Ozark Apple Pie-

1 egg

$\frac{3}{4}$ cup sugar

Beat above ingredients until fluffy.

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{4}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup pecans or walnuts

$\frac{1}{2}$ cup finely chopped apples for baking (such as Granny Smith)

$\frac{1}{4}$ teaspoon vanilla extract

Mix above ingredients into cream mixture.

Grease and flour 1 8 inch pie plate. Add mixture to pie plate and bake in preheated 325 degree for 30 minutes. Serve with vanilla ice cream.

Fresh Blueberry Cream Pie-

1 cup sour cream

2 tablespoons all-purpose flour

$\frac{3}{4}$ cup sugar

1 teaspoon salt

1 egg, beaten

2 $\frac{1}{2}$ cups fresh blueberries

1 unbaked pie shell

3 tablespoons all-purpose flour

3 tablespoons butter or margarine

3 tablespoons chopped pecans

Combine first 5 ingredients and beat 5 minutes at medium speed of an electric mixer or until smooth. Fold in blueberries. Pour filling in pie shell. Bake at 400 degrees for 25 minutes. Combine remaining ingredients, stirring well. Sprinkle over top of pie. Bake 10 minutes. Chill before serving.

Chocolate Filling-

3 cups sugar
½ cup cocoa
1 tablespoon light corn syrup
½ pint whipping cream
1 stick butter
1 teaspoon vanilla extract

Grease saucepan with shortening before adding ingredients to keep from being sugary (or helps the sugar to dissolve). Stir sugar and cocoa together in pot. Cook first four ingredients on medium heat until it forms a soft ball when dropped in cold water. DO NOT STIR TOO MUCH.
Take off burner and add butter and extract. Whip until spreading consistency using mixer and then by hand.

Chilled Blueberry Pie-

4 cup blueberries
2 tablespoons cornstarch
2 tablespoons water
½ cup light corn syrup
2 teaspoons lemon juice
1 cup whipping cream
2 tablespoons powdered sugar (optional)
1 graham cracker pie crust (9 inch)

Puree 1 cup blueberries in an electric blender or food processor and set aside. Combine cornstarch and water in a medium saucepan, stirring until blended. Add corn syrup, lemon juice, and blueberry puree.
Bring to a boil over medium heat, stirring constantly. Boil 1 minute. Cool 1 hour.

Fold remaining 3 cups blueberries into blueberry mixture. Set aside.
Beat whipping cream until foamy. Gradually add powdered sugar if desired, beating until soft peaks form.

Spread whipped cream in bottom and on sides of pie crust, forming a 1 inch thick shell. Spoon blueberry mixture into “whipped cream shell.” Chill at least 4 hours.

Chocolate Roll Cookies-

2 sticks margarine or butter, melted
1 cup chopped nuts
½ cup crunchy peanut butter
2 cups graham cracker crumbs
1 tablespoon vanilla
1 box powdered sugar

Blend thoroughly and roll into balls, inserting toothpicks.

For Chocolate:

2 tablespoons shortening
1 cup chocolate chips
Melt in double boiler and dip balls. Cool on wax paper.

Coconut Chocolate Balls-

2 boxes of 10X powdered sugar
1 can Condensed Milk
1 teaspoon vanilla extract
1 stick butter or margarine, softened
1 can of coconut
1 quart pecans

Mix all of the above ingredients together. Put in refrigerator until cold. When fully chilled, form into small balls. Place tooth picks in each ball and dip in chocolate. (recipe for chocolate follows) Cool on wax paper.

Chocolate:

2 packages semi-sweet chocolate chips
3 tablespoons shortening
Melt the shortening and chocolate chips over low heat. (Best if melted in a double boiler.)

Fudge Candy-

2 cups sugar
3 tablespoons cocoa
3 tablespoons white corn syrup
½ cup milk
2 tablespoons butter
1 teaspoon vanilla
1 cup pecans (optional)

Stir first 2 ingredients together in a medium size pot. Add syrup and milk. Cook about 15 minutes on medium high heat. When it starts to boil, do not stir at all. Lower heat. Test fudge by dropping a small amount in cold water. It is ready when it forms a ball that is not sticky. Remove from heat and add butter and vanilla, stirring gently. Do not stir while cooling. When cooled, whip until ready or when bubbles start to form. Add pecans if desired. Pour into a small greased pan and cut into squares.
(Tip: best if mixed by hand, not mixer)

Old Fashioned Tea Cakes-

1 cup shortening
3 cups sugar
¼ tsp. salt
5 cups self-rising flour
2 tbsp. ice water
5 eggs
Dash of nutmeg

Cream sugar, shortening, salt and nutmeg. Add eggs and ice water. Work in flour. Roll out on floured board and cut in various shapes with cookie cutters. Bake at 375 degrees for 10-15 minutes, or until brown around edges. While still warm, remove from baking sheet and sprinkle with sugar.

Peanut Butter Pie-

4 oz. cream cheese, softened
1 cup powdered sugar
1/3 cup peanut butter
1/2 cup milk
8 to 9 oz. Whip Cream
1 pie shell, baked (graham cracker)

Beat cream cheese and powdered sugar together until smooth. Add peanut butter and milk. Beat together and fold in whip cream. Place in graham cracker pie shell and chill.

Lemon Pie-

3/4 cup sugar
3 tablespoons flour
2 eggs
1 lemon, grate rind and squeeze juice
1 3/4 cup hot water
1 1/2 tablespoons butter

Mix sugar, flour and egg yolks. Add hot water, lemon juice, and lemon rind. Cook until thick in sauce pan. Cool before putting into pie shell. Allow to set in refrigerator.