Rhea's cookbook

Compiled by: Rhea

Introduction

Apple Crisp

Source: Betty Crocker cookbook

Ingredients

- 8 cups sliced apples
- 1 1/2 cups brown sugar
- 1 cup flour
- 1 cup oats
- 2/3 cup butter, softened
- 1 1/2 tsp cinnamon
- 1 1/2 tsp nutmeg

Instructions

Heath oven to 375. Grease 9 x 13 pan. Arrange applies in pan. Mix remaining ingredients. Sprinkle over apples. Bake about 30 minutes or until topping is golden brown and apples are tender. Serve warm and, if desired, with ice cream.

Apple Crist

Source: Joe Judd (from his friend Nancy)

Ingredients

- 6 large apples
- 1/2 cup sugar
- 1 tsp cinnamon

TOPPING:

- 1 1/2 cup flour
- 1 cup sugar
- 1 1/2 sticks butter (3/4 c.)

Instructions

Cover bottom of 9x13 pan with sliced apples and sprinkle sugar and cinnamon over apples. Mix topping together with fork until crumbly and put over apples. Bake at 350 degrees for 45-60 minutes.

Serve with ice cream or whipped topping.

Apple Snicker Salad

Ingredients

- 6 granny smith apples
- 1 box instant vanilla pudding
- 2/3 cup milk
- 12 oz cool ship
- 5 Snicker bars

Instructions

Mix pudding, millk and cool whip. Add diced apples and crushed or cut up snickers.

Banana Bars

Ingredients

- 1/2 cup butter, softened
- 2 cups sugar
- 3 eggs
- 1 1/2 cups mashed ripe bananas (about 3)
- 1 tsp vanilla extract
- 2 cups flour
- 1 tsp baking soda

FROSTING:

- 1/2 cup butter, softened
- 1 pkg cream cheese (8 ozs.), softened
- 4 cups powdered sugar
- 2 tsps vanilla extract

Instructions

In mixing bowl, cream butter and sugar. Beat in eggs, bananas, adn vanilla. Combine the flour, baking soda and walt; add to creamed mixture and mix well. Pour into a greased 15x10x1 pan. Bake at 350 degrees for 25 minutes or until bars test done. Cool.

Frosting: Cream butter and cream cheese in a mixing bowl. Gradually add powdered sugar and vanilla; beat well. Spread over cooled bars.

Banana Bread

Source: Climax Church Cookbook

Ingredients

- 3/4 cup sugar
- 1/2 cup vegetable oil
- 2 eggs
- 1 cup mashed bananas (about 2 bananas)
- 1 3/4 cups flour
- 2 tsp baking powers
- 1/2 tsp baking soda
- 1/2 tsp salt

Instructions

Combine sugar, oil and eggs. Beat until frothy. Add bananas and blend thoroughly. Fold in dry ingredients. Pour into greased loaf pan. Bake for 1 hour at 325 degrees. Let stand 10 minutes before removing from pan. I also add a cup of chocolate chips.

If you want to make muffins from recipe, it makes about 16 muffins and bake about 20-25 minutes.

Beef Tips

Ingredients

- 1/2 cup flour
- 1 tsp salt
- 1/8 tsp pepper
- 4 lbs beef sirloin tips
- 1/2 cup chopped green onions
- 2 cups sliced mushrooms
- 1 can condensed beef broth
- 1 tsp worcestershire sauce
- 2 tsps tomato paste
- 1/4 cup dry red wine

Instructions

Combine flour, salt and pepper. Toss with beef to coat. Place beef in bottom of crockpot. Top with mushrooms and onions. Combine the broth worcestershire tomato paste, and win. Pour over top. Cook on low for 10-12 hours. Can serve over noodles.

If I don't have all the ingredients, I have still made with beef broth, worcestershire sauce, slices of green peppers.

Better Than Sex Cake

Ingredients

- 1 pkg German Chocolate cake
- 1 can butterscotch or caramel ice cream topping
- 1 can sweetened condensed milk
- 1 pkg cool whip
- 3 Heath Bars (crushed) or Heath bits

Instructions

Make cake accoding to package instructions and bake. Remove from oven and poke holes with wooden spoon. Let cool. Pour milk over cake, spread caramel topping. Frost with Cool Whip and top with crushed Heath Bars or Bits.

Brownies

Ingredients

- 1 stick margarine
- 1 cup sugar
- 1 cup flour
- 4 eggs
- 1 can Hershey's syrup

FROSTING:

- 6 tbsp margarine
- 6 tbsp milk
- 1 1/2 cup sugar
- 1/2 cup chocolate chips
- 1 tsp vanilla

Instructions

Mix ingredients together and bake at 350 degrees for 20-30 minutes. Then prepare frosting. Bring margarine, milke and sugar to a boil for 30 seconds, remove from heat and add chocoalte chips adn 1 tsp vanilla. Place in cold water and beat until smooth. Frost bars.

Buster Bar Dessert

Source: Rachelle Hinkley

Ingredients

- 2 cups Powered Sugar
- 1 1/2 cups evaporated milk
- 2 cup semi-sweet chocolate chips
- 1/2 cup butter
- 1 tsp vanilla
- 1 pkg 16 oz. oreo cookies, crushed
- 1/2 cup butter
- 1/2 gal vanilla ice cream, softened
- 1 1/2 cups salted red skin peanuts

Instructions

In medium saucepan, combine powdered sugar, milk, chocolate chips, and butter. Heat to boiling; boil 8 minutes stirring constantly. Stir in vanilla. Cool.

In medium bowl, combine crushed cookie crumbs and butter. Pat into 9x13x2 pan. Refrigerate to chill. Spread ice cream over crumbs. Sprinkle peanuts over ice cream. Freeze until ice cream is firm. Spread cooled chocolate mixture over ice cream. Return to freezer. Cut in squares. 20 servings.

Cheese Hashbrown Potatoes

Ingredients

- 1 pkg frozen hasbrowns (32 oz)
- 1 cup sour cream
- 1 can cream of chicken soup
- 1 can cheddar cheese soup
- 1 cup shredded cheddar cheese

Instructions

Mix all but cheese. Put in casserole. Bake 1 1/2 hours at 350 degrees. Remove from oven, sprinkle cheese on top. Bake until cheese is melted.

Sometimes I add crushed corn flakes mixed with melted butter to top instead of cheese.

Cheesey Chicken & Rice

Ingredients

- 1 can Cream of Chicken soup - 10.5 ozs
- 1 1/3 cup water
- 3/4 cup white rice, uncooked
- 1/2 tsp onion powder
- 1/4 tsp pepper
- 1 cup Cheddar cheese
- 4 chicken breasts

Instructions

Preheat oven to 375 degrees.

Mix soup, water, rice, onion powder, and pepper in 2 quart shallow baking dish. Top with chicken. Sprinkle contents of dish with additional peper and cheddar cheese. Cover and bake 45 minutes until chicken is no longer pink and rice is done.

Chicken Tortilla Soup

Ingredients

- 2 cans cream of chicken soup
- 2 cans Nacho Cheese soup
- 2 cans chicken
- 1 can Enchilada Sauce (I use mild)
- 2 cans milk

Instructions

Mix together and simmer in crock pot until hot. Serve with crushed nacho chips and shredded cheddar cheese.

Chili

Ingredients

- 1 can dark red kidney beans
- 1 can chili beans
- 1 can 8 oz. tomato sauce
- 1 lb hamburger, browned
- 1 pkg chili seasoning (or 1-2 tbsp. if not in package)

Instructions

Brown hamburger. Drain grease. Put all ingredients in crockpot and simmer until ready to serve. Serve with saltine crackers.

Chocolate Cake & Frosting

Source: Debbie Berhow

Ingredients

- 3 cup flour
- 2 cup sugar
- 2 tbsp cocoa
- 2 tsp baking soda
- 1/2 tsp salt
- 2/3 cup vegetable oil
- 2 tbsp vinegar
- 2 tsp vanilla
- 2 cup cold water

Instructions

Put dry ingredients in sifter Sift into ungreased pan. Make 3 holes in dry ingredients. Put oil in first hole, vinegar in econd and vanilla in third, pour water over all and stir with fork until blended. Bake 35-40 minutes at 350 degrees.

Smooth N Creamy Frosting (makes about 4 cups)

1 pkg.(4 serving size) instant vanilla pudding

1/4 c. powdered sugar

1 c. cold milk

8 oz. cool whip

Combine pudding, sugar, milk in small bowl, beat slowly with mixer at slow speed until well blended (about 1 minute), fold in cool whip. Store frosted cake n fridge

Chocolate Chip Cookies

Source: Nestle Toll House

Ingredients

- 2 1/4 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup butter, softened (2 sticks)
- 3/4 cup sugar
- 3/4 cup brown sugar, packed
- 1 tsp vanilla
- 2 eggs
- 2 cups semi-sweet chocolate chips

Instructions

Beat butter, sugar, brown sugar, and vanilla in mixing bowl. Add eggs one at a time, beating well after each addition; gradually beat in flour, baking osda, and saslt. Stir in chocolate chips. Drop by rounded teaspoon onto ungreased baking sheet.

Bake in preheated 375 degree oven for 9-11 minutes or until golden brown. Let stand for 2 minutes, then remove from pan to wire rack to cool completely.

BARS: Prepare dough as above. Spread into 15x10 jelly roll pan. Bake for 20-25 minutes.

Christmas Corn Flake Wreaths

Ingredients

- 1/2 cup butter
- 40 regular marshmallows
- 1 tsp vanilla
- 1 tsp green food coloring
- 6 cup corn flakes
- red hot cinnamon candies

Instructions

Melt butter in large saucepan. Add marshmallows and cook over low heat, stirring frequently until marshmallows are melted. Remove from heat. Stir in vanilla and food coloring to desired shade of green. Add corn flakes and blend, stirring and mixxing gently until all corn flakes are coated.

With 2 teaspoons or buttered fingers, shap golf-ball size portions into wreaths on wax paper. Put 3 red cinnamon candies at intervals on each wreath to look like holly berries. Makes about 24. Store on waxed paper in tins.

Classic Spritz Cookies

Ingredients

- 1 1/2 cup butter
- 1 cup sugar
- 1 egg
- 2 tbsp milk
- 1 tsp vanilla
- 1/2 tsp almond extract
- 3 1/2 cup flour
- 1 tsp baking powder

Instructions

Preheat oven to 375 degrees. Thoroughly cream butter and sugar. Add egg, milk, vanilla and almond extract; beat well.

Stir together flour and baking powder; gradually add to creamed mixture, mixign to make a smooth dough. DO NOT CHILL.

Place dough into cookie press and press cookies onto ungreased cookie sheet.

Bake 10-12 minutes or until lightly browned around edges. Remove cookies from sheet; cool on rack.

Cookie Salad

Ingredients

- 1 pkg instant vanilla pudding mix (3 oz)
- 1 cup buttermilk
- 1 can crushed pineapple (small can)
- 1 can mandarin oranges
- 1 Cool Whip (12 ozs.)
- 10 Fudge striped cookies, crumbled

Instructions

Mix pudding and buttermilk. Add pineaple, drained mandarin oranges and cool whip. Place in fridge to chill. Shortly before serving, add the cookie crumbs, leaving a few crumbs to sprinkle on top. This may be placed in a pan and frozen as a dessert also.

Dirt cake/salad

Ingredients

- 1 pkg Oreo cookies
- 1 pkg 8 oz. cream cheese
- 1 1/4 cup butter, softened
- 1 cup powdered sugar
- 2 pkg small instant chocolate pudding
- 3 1/2 cup milk
- 1 oz 12 oz. cool whip

Instructions

Crush entire package of oreo cookies. Combine cream cheese, butter, and powdered sugar. Beat pudding and milk until thick then add Cool Whip. Combine cream cheese mixture with pudding mixture. Alternate layers of pudding and cookies ending with cookies.

Dumplings

Source: Grandma Rowann

Ingredients

- 2 beaten eggs
- 1/2 cup cold water
- 1/2 tsp baking powder
- 2 cups flour

Instructions

After simmering soup, mix and drop by small teaspoon in soup. Cook 10 minutes uncovered, then 10 minutes covered.

Egg Bake (with croutons)

Ingredients

- 1 box of Brownberry Cheddar Cheese Croutons
- 1 lb bacon or sausage (fried)
- 1 tbsp flour
- 1 1/2 cups shredded cheddar cheese
- 7 eggs
- 2 cups milk

Instructions

Put croutons in greased 9x13 pan. Add meat. Mix the flour and cheese together and put in pan. Mix eggs and milk and pour over. Bake about 1 hour at 325-350 degrees.

Enchiladas

Ingredients

- 2 lbs hamburger
- 1 pkg taco seasoning
- 6 Tortillas
- 2 cups Cheddar cheese
- 2 cans Enchilada sauce (10 ozs)
- 2 cans Cream of Chicken soup (10.5 ozs
- 2/3 cup milk

Instructions

Brown hamburger and add taco seasoning. Mix soup, enchilada sauce and milk in sauce pan and heat. Place tortillas in bottom of 9x13 pan. Add taco meat, then layer with tortillas again until you've used all the taco meat. Pour sauce over and top with cheese. Bake for 30 minutes at 350 degrees until cheese is bubbly.

Frosting (used at Madi's graduation)

Ingredients

- 2 cups crisco shortening
- 6 tbsps milk
- 2 tsp vanilla
- pinch of salt
- 2 lb bag of powdered sugar

Instructions

Beat shortening in large bowl with electric mixer and gradually add 1/2 of powdered sugar. When mixture gets lumpy and crumbly, stop and add liquids then turn on mixer again and gradually add remaining powdered sugar.

Frozen Apple Cake

Source: Mary Wagner

Ingredients

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup sour cream
- 2 cups peeled, chopped Apples
- 2 cups flour

TOPPING:

- 2 tbsp butter, softened
- 3/4 cup brown sugar
- 1 tsp cinnamon

Instructions

Cream shortening and sugar. Add eggs to the mixture and beat in. Add rest of ingredients (except apples) and mix together. Fold in chopped apples. Divide into 2 8x8 floured and greased pans (or I use 2 pie tins), or can put into 9x13 pan.

Mix topping ingredients together and sprinkle on top of pans. Cover with gallon zip lock bag and freeze.

To bake remove from freezer and place directly in a 350 degree oven for 1 hour. Remove and drizzle powdered sugar icing (2 cups powdered sugar and 1 tablespoon butter and a little milk).

Fruit Slush

Source: Michelle Flanders

Ingredients

- 4 cup sugar
- 6 cup water
- 4 cup bananas
- 1 cup Strawberries
- 1 can (46 oz) pineapple juice
- 1 can (12 oz) frozen orange juice
- 1 can (12 oz) frozen lemonade
- 7-up

Instructions

Boil sugar and water and cool. Add mashed fruit and juices to mixture. Mix all together. Freeze. When serving, scoop glass half full, and add 7-up.

Fudge (Mackinac)

Ingredients

- 4 cups sugar
- 1 cup milk
- 1 tsp vanilla
- 1 cup butter
- 25 marshmallows or 1/3 c. mini marshmallows
- 12 ozs chocolate stars candy
- 12 ozs chocolate chips
- 2 ozs unsweetened chocolate
- 1 cup chopped nuts (if desired)

Instructions

Mix sugar, milk and vanilla in saucepan. Add butter and bring mixture to boil. Let boil for 2 minutes. Remove from heat and add marshmallows. Then add chocolate a little at a time, stirring thoroughly after each addition. Add nuts if desired, pour into a 9x13 pan. Chill.

Green Beans with Almonds

Source: Allrecipes.com

Ingredients

- 1 pkg frozen Green Beans (16 oz.)
- 1/2 cup slivered almonds
- 1/4 cup butter
- 2 tsps lemon juice
- 1/4 tsp salt

Instructions

Place the beans in a saucepan and cover with water; cook until crisp-tender. Meanwhile, in a skillet over leat heat, toast almonds in butter. Remove from heat and stir in lemon juice and salt. Drain beans, add almond mixture and toss to coat.

Holiday Preztel Rings (Reindeer Noses)

Ingredients

- 1 bag of pretzel rings
- 1 pkg Hersehy's Kisses
- 1 pkg M & M's (holiday)
- red and green sugars

Instructions

Spray jelly roll pan with non-stick cooking spray. Place pretzel rings flat on each sheet. Unwrap the Hershey's Kisses and place 1 Kiss in the center of each pretzel ring. Bake at 275 degreees for approximately 3 minutes - just enough to soften chocolate, not to melt it (chocolate should stay in Kiss shape, but readily spread when a single M&M is pushed gently into the center). Remove from oven. Place a single M&M in the center of each Kiss, pressing down gently so the softened Kiss spreads and fills the center of the pretzel ring. If desired, sprinkle warm rings with red and green sugars for additional color. Refrigerate for 5-10 minutes (or until chocolate is firm), and serve as needed. Can be stored at room temperature or fridge.

Irresistible Peanut Butter Cookies

Ingredients

- 3/4 cup creamy peanut butter
- 1/2 cup Crisco shortening (1 stick)
- 1 1/4 cup brown sugar, packed
- 3 tbsps milk
- 1 tbsp vanilla
- 1 egg
- 1 3/4 cup flour
- 3/4 tsp salt
- 3/4 tsp baking soda

Instructions

Heat oven to 375 degrees. Combine peanut butter, brown sugar, milk and vanilla in large bowl. Beat at medium speed until well blended. Add egg. Beat until just blended.

Combine flour, salt, and baking soda. Add to creamed mixed at low speed. Mix until just blended. Drop by heaping teaspoons 2 inches apart on ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork.

Bake for 7-8 minutes or until set and just beginning to brown. Cool 2 miutes on baking sheet and remove cookies to cool completely.

Italian Beef Roast

Source: Elaine Fetsch

Ingredients

- 1 6 lb. beef roast
- 3 large onions
- 1 tsp salt
- 1/2 tsp garlic salt
- 1 tsp oregano
- 1/4 tsp basil
- 1/2 tsp salt
- 1 tsp accent
- 1/2 tsp italian seasoning
- green pepper slices

Instructions

Place beef in roaster 1/2 filled with water. Add 1 tsp salt and onions. Cover roast in a 500 degree oven 1/2 hour. Reduce heat to 325 degrees and continue roasting till tender (about 3 hours). Remove from oven let stand overnight. Next day, remove fat and slice very thin. Strain liquid and add rest of ingredients to liquid. Bring all to boiling poitn. Place sliced beef and liquid in flat pan. Place in oven at 350 degrees for 30 minutes. Stir a couple of times to combine well. Serve on hard rolls, warm or as roast beef dinner. I've also placed in crockpot and simmered all day.

Jan's Bars

Ingredients

- 1 pkg chocolate chips (12 oz.)
- 1 pkg butterscotch chips (6 oz.)
- 1 pkg miniature marshmallows (10 oz.)
- 1/2 cup peanut butter
- 1/2 cup butter

Instructions

Melt together chocolate chips, butterscotch chips and butter. Add peanut butter and stir until melted. Add marshmallows (can add spanish peanuts if desired). I do not add nuts. Put in 9x13 buttered pan. Cool at room temperature and cut into squares.

Kadolfils

Source: Amy Reitmeier (Tyler's grandma)

Ingredients

Kadofil dough
- 4 eggs
- 2 cups water
- 1/2 tsp salt
- Add enough flour to roll out (almost 8 cups)

Filling
- 5 lbs potatoes, cooked and mashed
- 3 onions, medium size, and fried
- 1/2 cup butter

Instructions

Mix kadofil dough together. Mix potatoes, onion and butter. Roll dough out and cut into squares. Fill one big spoon of potatoe filling and bring up all four corners and pinch the seams shut good or filling will boil out.

Boil and simmer kadofils for 10 minutes. I've also put the kadofils on cookie sheets and frozen them for later use.

Slightly brown 4 medium onions in 1 c. butter and pour on top of Kadofils when putting on your plate.

Be sure to cook the "rags" too (the ends and funfilled dought).

Serve with cream, butter and onions.

Madi's Meatloaf

Source: Beth Fanfulik's recipe

Ingredients

- 1 lb hamburger
- 1/2 cup quick oats
- 1 egg
- 2 tbsp milk
- 1 tsp onion flakes
- salt and pepper to taste

Instructions

Mix together and press into a loaf pan (about 4x8). Bake 1 hour at 350 degrees.

Marshmallow Balls

Ingredients

- 1 pkg caramels
- 1/4 lb butter
- 1 can sweetened condensed milk
- 1 pkg large marshmallows
- 1 box Rice Krispies

Instructions

In double boilder, melt caramels, butter, and milk. Stir until smooth. Leave mixture on stove to keep it warm while working. With long tongued fork, dip a marshmallow into the caramel mixture, roll in Rice Krispies. Place on waxed paper to set. Store in covered container.

Marshmallow Crescent Puffs

Ingredients

- 1/8 cup sugar
- 1/2 tsp cinnamon
- 8 large marshmallows
- 1/8 cup butter, melted
- 1 pkg crescent roll dough

Instructions

Separate crescent roll dough into 8 triangles. Combine sugar and cinnamon in bowl. Dip a marshmallow in melted butter, then in sugar/cinnamon mixture. Place marshmallow on wide end of crescent roll triangle. Fold corner over marshmallow and roll toward point, completely covering the marshmallow and squeezing edges of dough to seal.

Dip point side in butter and place butter side down in greased muffin pan. Place pan on cookie sheet during baking at 375 degrees for 10-15 minutes or until golden brown.

Remove from pan and drizzle with icing (1/4 c. powdered sugar, 1/2 t. vanilla, 1-2 T. milk, blend until smooth).

Miracle Frosting

Ingredients

- 2 tbsp butter
- 1 1/2 cups powdered sugar
- 1/4 tsp salt
- 1/2 tsp vanilla
- 1 tbsp water (I usually add a lot more than this)
- 1/2 tsp baking powder

Instructions

Mix all until smooth. I add enough water until it is the consistency I want. Frost cookies. Let dry.

For my sugar cookie mix, I usually quadruple (4) the recipe.

Monster Cookie Bars

Ingredients

- 1/2 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 1 1/2 cup peanut butter
- 3 eggs
- 1 tsp vanilla
- 2 tsp baking soda
- 4 1/2 cups oatmeal
- 1 cup M & M's
- 3/4 cup chocolate chips

Instructions

Mix first 7 ingredients, then add oatmeal, M & M's and chocolate chips. Put into greased jelly roll pan and bake at 350 for 15-20 minutes.

Oreo Truffles

Ingredients

- 1 pkg Oreo cookies (use all by 7 cookies)
- 1 pkg 8 oz. cream cheese
- 1 pkg white almond bark

Instructions

Finely crush Oreos in food processor. Add cream cheese. Use cookie scoop to make 1 inch balls and place on wax paper. Place a tookpick in each ball. Freeze for 1-2 hours. Melt almond bark and dip balls to cover. Refridgerate.

Peanut Butter Bon Bons

Ingredients

- 2 cups peanut butter
- 2 cups powdered sugar
- 5 tbsp melted butter
- 4 cups Rice Krispies
- 12 ozs semi-sweet chocolate chips
- 1/4 stick paraffin wax

Instructions

Combine first 4 ingredients in bowl; mix well. Shape into small balls. Chill for 30 minutes. Melt chocolate chips and paraffin in double boiler over boiling water; mix well. Dip bon bons into chocolate, place on waxed paper. Let stand until firm.

Peanut Butter Cups

Source: Climax church cookbook

Ingredients

- 1 cup peanut butter
- 2 cups powdered sugar
- 1/2 cup butter, melted
- 1 pkg chocolate almond bark

Instructions

Mix together peanut butter, powdered sugar, and melted butter. Roll into balls. Melt chocolate and put a small amount in liners, then add peanut butter ball, then more chocolate on top to cover.

Quick & Easy Chicken Stir-Fry

Ingredients

- 1 lb chicken, cut into thin strips
- 1 tsp garlic, minced
- 1 tbsp oil
- 1 1/4 cups water
- 1/4 cup soy sauce
- 1 tbsp sugar
- 1 pkg frozen stir-fry vegetables (16 oz)
- 2 cups Minute White Rice, uncooked

Instructions

Cook and stir chicken and garlic in hot oil in large skillet on medium-high heat for 5 minutes or until chicken is cooked through. Add water, soy sauce, sugar and vegetables; stir; Bring to boil. Stir in rice; cover. Remove from heat. Let stand 5 minutes. Fluff with fork.

Scotcheroos (with filling)

Ingredients

First Layer
- 1 cup corn syrup
- 2 cups peanut butter
- 1 cup brown sugar
- 3 cups Rice Krispies
- 3 cups Special K/Corn Flakes

Second Layer
- 1 cup melted butter
- 4 cups powdered sugar
- 2 instant vanilla pudding (small boxes)
- 6 tbsp milk

Third Layer
- 1 1/2 cups chocolate chips
- 1/2 cup butter

Instructions

First Layer: Melt corn syrup, peanut butter, and brown sugar for 4 minutes in microwave stirring occasionally. Mix in the Rice Krispies and Corn Flakes. Press into jelly roll pan.

Second Layer: Add powdered sugar, pudding, and milk to melted butter. Spread on first layer. Refrigerate to set.

Third Layer: Melt in microwave and spread on second layer.

Sweet and Salty chex mix

Ingredients

- 1 cup brown sugar
- 1 cup butter
- 20 large marshmallows
- 8 cups Crispix cereal
- 2 cup pretzels
- 1 can peanuts

Instructions

Melt brown sugar, butter and marshmallows and pour over other ingredients. Spread on cookie sheet and bake for 30 minutes at 250 degrees. Stir every 10 minutes while baking.

Sweet and Sour Meatballs

Source: Aunt Kathy Larson's recipe

Ingredients

Meatball
- 2 lbs hamburger
- 1 cup milk
- 1 tbsp Grated Onion
- 1 cup saltine crackers (crushed)
- salt & pepper

Sauce
- 1/3 cup vinegar
- 1 cup ketchup
- 2 tbsp minced onion
- 3/4 cup brown sugar
- salt & pepper

Instructions

Mix hamburger, milk, crackers, onion, salt & pepper (I just sprinkled salt & pepper in meat mixture) together. Form mealballs about the size of golf balls (don't brown them) and put them in a 9x13 pan. Make SAUCE - Combine vinegar, ketchup, minced onion, and brown sugar (add salt and pepper to taste) and pour over meatballs. Leave uncovered and bake 1 hour at 325 degrees.

Sweetened Condensed Milk

Ingredients

- 1 cup dry milk
- 2/3 cup sugar
- 3 tbsp margarine or butter
- 1/3 cup boiling water

Instructions

Combine all and blend until nice and smooth. Makes enough for 1 can of sweetened condensed milk to use in a recipe.

Taco Dip

Ingredients

- 1 8 oz. pkg. cream cheese
- 1 cup sour cream
- 1 pkg taco seasoning
- shredded lettuce
- tomatoes, diced
- shredded cheddar cheese
- black olives, sliced

Instructions

Mix together cream cheese, sour cream, and taco seasoning. Spread onto tray. Garnish with shredded lettuce, diced tomatoes, cheese, and olives. Serve with taco chips.

Taco Pie

Ingredients

- 1 pkg crescent rolls
- 1 1/2 lb hamburger
- 1 pkg taco seaoning
- 1 cup sour cream
- 1 cup hot sauce (I don't use this much)
- 1 cup Cheddar cheese
- Nacho cheese chips

Instructions

Brown hamburger, drain, and add taco seasoning. Press crescent rolls into 9x13 pan. Add taco meat. Spread on sour cream and add hot sauce on top. Sprinkle cheese on top and add crushed nacho cheese chips on top. Bake 20-30 minutes at 350 degrees. Serve hot and top with lettuce, tomatoes, cheese and more taco sauce if desired.

Taco Salad

Ingredients

- 1 lb hamburger, browned and drained
- 1 large head lettuce
- 1 can kidney beans
- 1 large onion, chopped
- 4 medium tomatoes - diced
- 1 pkg Doritos (nacho cheese)
- 1 pkg taco seasoning
- 1 tbsp taco sauce
- 1 tbsp Tobasco Sauce
- 1 bottle Thousand Island Dressing
- 1 pkg cheddar cheese (8 oz.)

Instructions

Brown, drain and cool hamburger. Add taco seasoning, taco sauce, and tobassco. Tear lettuce into bite size pieces; add onion, cheese tomato, beans and hamburger mixture. Then fold in dressing Add crushed Doritos before serving.

Instead of Thousand island dressing, you could use 1/2 bottle of taco sauce, 1 c. miracle whip, and 1 c. ketchup, and add a little milk.

Taco Soup

Source: Anita Brekken

Ingredients

- 1 1/2 hamburger (browned, and drained)
- 1/2 onion (diced)
- 1 can whole tomatoes (28 oz)
- 1 can kidney beans & juice (14 oz)
- 1 can corn & juice (17 oz)
- 1 can tomato sauce (8 oz)
- 1 pkg taco seasoning
- 1 cups water

Instructions

Put all in crockpot and simmer for 8 hours. Serve with crushed Doritos and cheddar cheese.

Tuxedo Cookies

Source: Elaine Fetsch

Ingredients

- 1 pkg 12 oz. chocolate chips
- 1/4 cup butter
- 1 can 14 oz. sweetened condensed milk
- 2 cups flour
- 1 tsp vanilla
- 60 Hersheys Hugs or Kisses (unwrapped)
- 1 tsp shortening
- 2 ozs white baking chocolate

Instructions

Combine chocolate chips and butter. Melt until smooth aned add sweetened condensed milk. Mix and add the flour and vanilla. Shape 1 teaspoon of dough around a hug. The dough is very pliable. Place 1 inch apart on an ungreased cookie sheet. Bake 6-8 minutes at 350 degrees until soft and shiny. They will firm as they cool. Mix white chocolate and shortening and melt. Drizzle over cookies. Keep in a tightly covered container.

Ultimate Sugar Cookies

Ingredients

- 1 cup Butter Flavored Crisco shortening (1 stick)
- 1 1/4 cup sugar
- 2 eggs
- 1/4 cup light corn syrup
- 1 tbsp vanilla
- 3 cups flour
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt

Instructions

Heat oven to 375 degrees. Combine sugar and crisco in large bowl. Beat at medium speed until well blended. Add eggs, syrup and vanilla. Beat until blended and fluffy. Combine flour, baking powder, baking soda and salt and add to creamed mixture at low speed. Mix until well blended. Divide dough into 4 quarters. Wrap each quarter in plastic wrap and refrigerator at least 1 hour.

Roll out cookies - place 1 tablespoon of flour on large sheet of waxed paper. Place 1 quarter of dough on floured paper. Flatten slightly with hands. Turn dough over and cover with another large sheet of waxed paper. Roll dough to 1/4 inch thickness. Cut out with cookie cutters. Transfer to ungreased baking sheet. Place 2 inches apart. Sprinkle with granulated sugar or leave plain to frost when cooled.

Bake for 5-9 minutes. DO NOT OVERBAKE. Smaller cookies will take less time. Cool 2 minutes on baking sheet. Remove cookies to cool completely on wire rack. Then frost if desired.

Veggie Pizza

Source: Pa Cournia

Ingredients

- 1 pkg crescent roll dough
- 1 pkg Ranch dip mix
- 1 cup mayonaise
- 1 pkg cream cheese
- Assorted chopped veggies - cucumbers, carrots, tomatoes, radishes, broccoli, etc.
- shredded cheddar cheese

Instructions

Press crescent rolls flat into 9x13 pan. Pinch to seal all edges. Bake at 350 degrees for 10 minutes. Then check for doneness. When cooled, mix Ranch dip, cream cheese, and mayonaise (use a mixer). Spread over cooled crust and then add chopped veggies. Refrigerate for approximately for approximately 4 hours then eat.

Waffles

Ingredients

- 2 egg yolks
- 2 cups milk
- 2 cups flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/3 cup oil
- 2 egg whites (stiffly beaten)

Instructions

Put all ingredients, except egg whites, in a large mixing bowl. Beat on low until moistened. Increase to medium speed, and mix until smooth. By hand, gently fold in beaten egg whites. Pour 1/2 cup batter in center of waffle iron. Close waffle maker, bake until golden, 3 - 3 1/2 minutes.