



# Cooking Club Recipe Book 2007-2008

## welcome to the **Mothers and More Recipe Book**

Delicious food and good conversation are meant to be shared. Whether you just like to eat or could be the next Food Network star, cooking is a lot of fun to do with others. This is what the Mothers and More Cooking Club is all about.

With each Cooking Club gathering, we'll add a few more recipes to this collection and create memories of great times cooking and eating together. Use the margins to keep notes about your cooking – date and rate the recipes you try to make this a food journal too.

Bon appetit and happy cooking!

Heather Christy, Cooking Club Coordinator '07-'08

# Farmers Market Breakfast Cobbler

Contributed by Heather Christy

8 servings

## For the Filling:

1 lb well-seasoned pork sausage meat  
3 medium onions, chopped  
3 medium apples (we used Honey Crisp),  
peeled, cored, and cut into large chunks

## For the Batter:

1/2 cup low-fat sour cream  
2 tsp vegetable oil  
2 large eggs  
1/2 cup yellow cornmeal  
1/2 all-purpose flour  
1 tsp baking soda  
1/2 tsp baking powder  
1 tsp salt  
1/2 tsp ground pepper  
1/2 cup buttermilk (or 1/2 cup of milk where  
you have added 1 tsp of vinegar)  
1 cup grated cheddar cheese (4 oz) or more!

1. To make the filling:

- Sauté the sausage in a large skillet over medium heat for about 10 minutes, until it begins to brown.

- Add the onions and apples and sauté until soft and golden, about 5 minutes. Set aside.

This step can be done up to a day ahead; put the cooked ingredients in the baking pan, cover and refrigerate until ready to bake.

2. Preheat the oven to 375F (350F if using a glass baking dish) and set a rack in the middle level.

3. Grease a 9x12 baking dish. Pour the filling into the dish

4. To make the batter:

- Put the sour cream, oil, and eggs in a large bowl and whisk together well.

- In a separate bowl, mix the dry ingredients together.

- Add the dry ingredients alternately with the buttermilk to the egg mixture, whisking until fully combined.

5. Pour the batter evenly over the filling and sprinkle with cheese.

6. Bake for 25 minutes, or until the top is golden brown and the batter is cooked through (test by sticking toothpick in the middle; it should come out clean). Let cool for 5-10 minutes before serving.

# No. 1 Quick Apple Crisp

Contributed by Shanti Argue

10 servings

5 Granny Smith apples (about 6 cups)  
1/4 cup butter or margarine, melted  
1/2 cup nuts, chopped  
1 package (9 ounces) yellow cake mix  
2 tablespoons sugar  
1 tablespoon cinnamon  
Vanilla ice cream or thawed, frozen whipped topping  
(optional)

1. Preheat oven to 350°F. Peel, core and slice apples. Cut apples in half crosswise. Place apples in a deep dish baker.

2. Microwave butter on HIGH 60 seconds or until melted. Chop nuts. Add nuts, cake mix, sugar and cinnamon to bowl; mix until crumbly. Sprinkle mixture evenly over apples.

3. Bake 35-40 minutes or until apples are tender and topping is golden brown. Serve warm with ice cream, or whipped topping, if desired.

*Nutrients per serving: Calories 240, Total Fat 12 g,  
Saturated Fat 3.5 g, Cholesterol 13 mg, Carbohydrate 34 g,  
Protein 2 g, Sodium 220 mg, Fiber 2 g*



# No. 2 Oreo Madness

Contributed by Debbie Kronebusch

12 servings

1 lb. Oreo cookies (not Double Stuff)  
1 stick butter  
16 oz. cream cheese  
2 cups sugar  
1 large non-instant chocolate pudding  
8 oz. Cool Whip  
Milk as needed

1. Crush Oreo cookies and mix with melted butter (reserve some crushed cookies for topping). Press in bottom of 9X12 baking pan.

2. In separate bowl, mix cream cheese and sugar with milk until easy to spread. Spread on top of cookies.

3. Cook pudding as directed and cool (not too long). Pour over cream cheese.

4. Top with Cool Whip and remaining cookie crumbs.

# No. 3 Oatmeal Raspberry Bars

Contributed by Heather Lueck

12 servings

1 (18.5 ounce) package yellow cake mix  
2 1/4 cups quick cooking oats  
3/4 cup margarine, melted  
1 cup raspberry jam  
(or grape, whatever you have on hand!)  
1 tablespoon water

1. Preheat the oven to 350 degrees. Grease a 9x13 inch pan.

2. In a large bowl, mix together oats, cake mix, and melted margarine so that it makes nice clumps and there is no dry mix left. Press 1/2 of the oats mixture evenly into the bottom the prepared pan. In a separate bowl, mix jam with water, and spread over the crust. Sprinkle the remaining oat mixture evenly over the top.

3. Bake in the preheated oven for 18 to 23 minutes, or until the top is lightly browned. Cool before cutting into bars.



## No. 4 Pumpkin Dessert

Contributed by Amanda Hendrickson

12 servings

1 can (15 oz) pumpkin  
1 can (12 oz) evap milk  
3 eggs  
1 c. sugar  
4 t. pumpkin pie spice  
1 yellow cake mix  
3/4 c. butter or margarine  
1 1/2 c. chopped pecans (optional)  
Cool whip

1. In a mixing bowl, combine the first five ingredients. Transfer to a greased 13X9 in pan.
2. Sprinkle with dry cake mix and drizzle with butter. Top with pecans.
3. Bake at 350 for an hour or until a knife comes out clean. Serve with cool whip.



## No. 5 Caramel Layer Chocosquares

Contributed by Pam Schafhausen

12 servings

50 caramels (14 oz.pkg.)  
1/3 c evaporated milk  
1 c choc. Chips  
1 pkg. Choc. Cake mix (any kind)  
1/2 c melted margarine  
1/3 c. evaporated milk

Preheat oven to 350 degrees.

1. Melt caramels in double boiler, or in microwave with 1/3 cup evaporated milk; set aside, but keep warm. Note: melt caramels before baking first cake layer.
2. Mix together cake mix, margarine, and 1/3 cup evaporated milk.
3. Press half of dough into greased 9x13 pan. Bake 6 minutes.
4. Remove from oven and sprinkle with chocolate chips. Put caramel mixture over chips and spread remaining dough on top by hand. Flatten small balls of dough; it doesn't have to cover solidly. Bake 15 to 18 minutes. Cool until caramel layer is set.



## No. 6 Grandma Betty's Apple Squares

Contributed by Tonya Sanner

16 servings

2 1/2 cups sifted flour  
milk  
1 tbsp sugar  
1 tsp salt  
1 cup shortening  
1 egg, separated  
2/3 cup crushed corn flakes  
5 cups sliced, peeled apples  
1 1/2 cups sugar (or less)  
1 tsp cinnamon

*Topping/glaze:*  
1 cup powdered sugar  
2 tbsp milk

- Sift flour, sugar, and salt.  
Cut in shortening with pastry blender.  
Put egg yolk in measuring cup and add milk to make 2/3 cup. Add to shortening mixture. Mix just enough so dough holds shape. Roll out half to 15x11 inch rectangle, transfer to baking sheet. Cover with corn flakes, then with apple slices. Mix sugar and cinnamon and sprinkle over apples. Roll out other half of dough for top crust. Place over apples. Pinch edges together.  
Beat egg white stiff.  
Spread on top of crust.  
Bake in 400 degree oven for 30 minutes.  
While warm, drizzle glaze over top. Cut into squares.  
Best served warm with ice cream. Can also be used as bars.

*Note: Frozen apple slices can be used. Increase baking time by about 10 minutes.*



## No. 7 Brown Butter Apple Tarte Tatin

Contributed by Jackie Bugh

Preheat oven to 350 degrees.

*For the apples:*  
1/2 cup sugar  
3T water  
1t lemon juice  
2T heavy cream  
1T unsalted butter  
1/2 t vanilla extract  
3-4 granny smith apples, peeled cored & quartered

*For the cake:*  
1 stick butter  
1 cup sugar  
1 cup grated granny smith apple  
2 eggs  
1 cup all purpose flour  
3/4 t table salt  
1/2 t baking powder  
1/4 t ground ginger  
1/4 t ground cardamom

1. Simmer 1/2 cup sugar, lemon in a 9- or 10-inch cast iron or other oven safe skillet until golden 6-8 minutes. Remove from heat and stir in cream and vanilla. Set aside.
2. Arrange apples in pan tightly
3. Melt butter for cake until brown, 5 minutes. cool
4. Whisk together cake ingredients then spread over apples, place skillet in oven on cookie sheet. Bake for 45-50 minutes.
5. Allow to cool, then invert and dust with powdered sugar! EAT!



## No. 8 Gingerbread Cake

Contributed by Tracy Reed Will

10 servings

1 can (15 oz) solid pack pumpkin  
1/3 C molasses  
3 eggs  
2 T cinnamon  
1 package German chocolate cake mix

Whisk pumpkin, molasses, eggs and cinnamon until smooth.  
Add cake mix and mix until well blended (about one minute).

Pour batter into a bundt pan, spreading evenly.

Bake at 350 degrees for 40-45 minutes.

Take it out of the pan, and let the cake cool five minutes.  
Sprinkle with powdered sugar.



## No. 9 Apple Crisp

Contributed by Stephanie Fee

8 servings

4c peeled, sliced apples  
1T + 1t fresh lemon juice  
1/2 c flour  
1 1/4 c old-fashioned rolled oats  
2/3 c light brown sugar  
1 1/4 t cinnamon  
1/2 t salt  
1/4 t nutmeg  
1/8 t ginger  
1/2 c unsalted butter, melted

Preheat oven to 375.

Place apples in greased 8" baking dish and toss with lemon juice.

In medium bowl, combine the remaining ingredients.  
Mix until crumbly. Pat on top of apples.

Bake for 30 minutes.



## No. 10 Apple Pie in a Bag

Contributed by Heather Christy

8 servings

1 unbaked 9-inch pie crust (like Pillsbury Pie Crust or homemade)  
1 paper bag  
1 cookie sheet and 2 paper clips  
4-5 baking apples, peeled and sliced  
1/2 cup sugar  
2 Tbsp flour  
1/2 tsp cinnamon  
2 Tbsp lemon juice

*Topping:*

1/2 cup sugar  
1/2 cup flour  
1/2 butter

Preheat oven to 425 degrees.

Combine apples with sugar, flour, 1/2 tsp cinnamon, and lemon juice. Place the apple mixture in pie crust.

Combine topping ingredients and crumble over the top.

Enclose the pie in the paper bag. Fasten the paper bag with clips and place on a cookie sheet.

Bake for 1 hour (but check at 40 minutes - remove if crust is getting very brown).



## No. 11 Chocolate Pizza

Contributed by Kehlle Saucier

10 servings

1 pound homemade pizza dough (see recipe 11a) or purchased pizza dough  
2 teaspoons butter, melted  
1/4 cup chocolate-hazelnut spread (recommended: Nutella)  
1/2 cup semisweet chocolate chips  
2 tablespoons milk chocolate chips  
2 tablespoons white chocolate chips  
2 tablespoons chopped hazelnuts, toasted

Position the oven rack on the bottom of the oven and preheat to 450 degrees.

Line a heavy large baking sheet with parchment paper. Roll out the dough to a 9-inch-diameter round. Transfer the dough to the prepared baking sheet.

Using your fingers, make indentations all over the dough. Brush the dough with butter, then bake until the crust is crisp and pale golden brown, about 20 minutes.

Immediately spread the chocolate-hazelnut spread over the pizza then sprinkle all the chocolate chips over.

Bake just until the chocolate begins to melt, about 1 minute. Sprinkle the hazelnuts over the pizza. Cut into wedges and serve.



## No. 11a

Contributed by Kehlîe Saucier

# Pizza Dough for Chocolate Pizza

1/2 cup warm water (105 to 110 degrees F)  
2 teaspoons active dry yeast  
2 cups all-purpose flour, plus more for kneading  
1 teaspoon salt  
3 tablespoons olive oil, plus more for bowl

Mix the warm water and yeast in a small bowl to blend. Let stand until the yeast dissolves, about 5 minutes.

Mix the flour and salt in a food processor to blend. Blend in the oil. With the machine running, add the yeast mixture and blend just until the dough forms.

Turn the dough out onto lightly floured surface and knead until smooth, about 1 minute.

Transfer the dough to a large oiled bowl and turn the dough to coat with the oil. Cover the bowl with plastic wrap and set aside in a warm draft-free area until the dough doubles in volume, about 1 hour.

Punch the down dough and form into ball. The dough can be used immediately or stored airtight in the refrigerator for 1 day.

## No. 12a

Contributed by Angela Launsbach

# Chocolate Yummies Icing

1 stick margarine, melted  
4 heaping tbspc cocoa  
1/4 tsp nutmeg  
1/4 tsp cloves  
1/4 tsp ginger  
1/4 tsp cinnamon  
1-2 lbs powdered sugar  
milk, if needed to thin icing

Start with a large bowl. Stir cocoa into melted margarine. When smooth, add spices and gradually stir in powdered sugar. Icing should be a thin consistency. You may need to add milk if the icing isn't covering the cookies easily.

Roll several cookies at a time in icing, being sure to cover all sides. Line on wax paper to dry. Have the kids sprinkle them with rainbow ball sprinkles. When the tops are dry, turn cookies over so the bottoms can dry.

Store in cookie cans. If you store them in plastic, they may get sticky. You may have to double the icing recipe to coat all cookies.

## No. 12

Contributed by Angela Launsbach

# Chocolate Yummies

5 dozen

1 1/2 cups margarine, softened  
1/2 cup brown sugar  
1/2 cup sugar  
4 eggs  
4 heaping tsp cocoa  
1/4 tsp nutmeg  
1/4 tsp cloves  
1/4 tsp ginger  
3 heaping tsp baking powder  
3-4 cups flour

*These cookies are a family favorite that my Grandma always made! They are not as sweet as some other chocolate cookies, and the spices are a nice change. Beware...it take 24-48 hours for the icing to dry, depending on the humidity. Be prepared to use lots of counter space!*

Blend margarine and sugar until fluffy. Add in eggs, then remaining ingredients. Add flour last. Start with 3 cups, and depending on stickiness, you may need to add more.

Roll dough into balls (about 1 1/2 inch balls or slightly larger). Place on baking sheet. Bake at 375 degrees for about 15 minutes. Do not over-bake or you'll have dry, crumbly cookies!

Allow to cool completely before icing (see Recipe 12a).



## No. 13

Contributed by Angela Launsbach

# Bread Pudding

8 servings

3 eggs  
1/3 cup sugar  
1/4 tsp salt  
2 1/3 cups milk  
1/8 tsp nutmeg  
1 tsp vanilla  
  
sliced, white sandwich bread

*Another of my Grandma's favorite recipes. It is great served warm on a cold day...and doesn't have to be saved for dessert!*

1. Beat eggs slightly. Add sugar, salt, vanilla, and milk. Strain to remove strings.

2. Put in medium casserole. Cover with sliced bread. Sprinkle nutmeg on top.

3. Bake at 450 degrees for 10 minutes, then at 325 degrees for 20-30 minutes or until set.



# No. 14

## Peanut Butter-Honey Brownies

Contributed by Angela Launsbach

Betty Crocker Chocolate Chunk Brownie Mix  
(9x13 pan size)  
Water, oil and eggs as directed on package.

1 cup creamy peanut butter  
2/3 cup honey  
1 ¼ cup semisweet chocolate chips  
5 tbsp margarine, softened

Heat oven to 350 degrees. Grease 9x13 pan.

In a small bowl, combine honey and peanut butter.  
Blend until smooth. Set aside.

Prepare brownie batter as directed on box. Spread batter  
in greased pan. Swirl about ½ cup of the peanut butter-honey  
mixture into brownie mix, save remaining mixture.

Bake brownies as directed on box or until edges pull away  
from sides of pan. Cool 45 minutes.

Spread remaining peanut butter-honey mixture over brownies.

In small saucepan, combine chocolate chips and margarine.  
Cook over low heat until melted and smooth, stirring constantly.  
Spread over peanut butter-honey mixture on brownies.  
Cool 45 minutes or refrigerate until set. Cut and enjoy!

*They can be stored at room temperature or in the refrigerator.*



# No. 15a

## Homemade Caramel Sauce

Contributed by Marci Sperber

1/2 cup heavy whipping cream  
1/2 cup sugar  
1 tablespoon light corn syrup  
1 teaspoon water  
1/2 teaspoon Double-Strength Vanilla  
Pinch of salt

Caramel Drizzle Designs

1. Place 1/2 cup sugar, 1  
tablespoon corn syrup and 1 teaspoon water in (8-in.) Sauté  
Pan. Cook over medium-high heat 4-5 minutes or until sugar  
is melted, stirring occasionally using Bamboo Spoon. Reduce  
heat to low. Stir syrup until honey colored. (To check  
color, place a small drop onto a white paper plate; repeat  
until honey color is achieved.) Remove pan from heat.

2. Stir sugar syrup constantly until very thick (mixture  
will mound on spoon). Using Small Bamboo Spoon, drizzle  
caramel in a very thin stream onto Parchment Paper, forming  
12 circular designs. Allow to harden; carefully peel from  
paper.

Microwave cream in Easy Read Measuring Cup on HIGH 30-40  
seconds or until hot; set aside.

Combine sugar, corn syrup and water in (2-qt.) Saucepan.  
Cook over medium-high heat 4-5 minutes or until sugar is  
melted, stirring occasionally using Bamboo Spoon. Reduce  
heat to low. Stir syrup until honey colored (see Cook's Tip);  
remove pan from heat.

Slowly add cream (mixture will bubble dramatically),  
stirring constantly until smooth. Add vanilla and salt.

Cool 5-10 minutes before serving.

*Cook's Tip: To check color of sugar syrup, place a small drop  
of syrup onto a white paper plate. Repeat until honey color is  
achieved.*

# No. 15

## Sticky Caramel Mini Cakes

Contributed by Marci Sperber

12 cakes

3/4 cup (1 1/2 sticks) butter (do not substitute  
margarine)

1/2 cup toasted pecans  
1-1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1-1/4 cups firmly packed brown sugar  
2 eggs  
1/2 teaspoon Double-Strength Vanilla (note: 1 tsp  
regular vanilla can be substituted)  
Sliced bananas (optional)  
Homemade Caramel Sauce and Caramel Drizzle  
Designs (optional, see Recipe 15a)

Preheat oven to 350 degrees. Spray Silicone Floral Cupcake Pan  
with nonstick cooking spray; set aside.

In small bowl, microwave butter on HIGH 1-1/2 to 2  
minutes or until melted, stirring after each 30-second interval;  
set aside to cool slightly.

Finely chop pecans. In medium bowl, combine pecans, flour,  
baking powder and salt; mix well and set aside.  
Add brown sugar, eggs and vanilla to butter; whisk until  
smooth.

Add butter mixture to flour mixture; fold together just until  
combined (do not overmix). Place one level large scoop of  
batter into each well of pan.

Bake 18-22 minutes or until edges of cakes are  
golden brown. Remove from oven; cool 5 minutes in pan.

Carefully invert cakes onto cooling rack.

If desired, arrange five banana slices in a circle in  
center of each serving plate. Drizzle plate with Homemade  
Caramel Sauce. Top with one cake. Decorate with Caramel  
Drizzle Designs, if desired. Serve warm.



# No. 16

## Chocolate Eclair Cake

Contributed by Angela Launsbach

8 servings

2 boxes (3.4 oz) French vanilla instant pudding  
3 cups cold milk  
1 8-oz container of Cool Whip  
box of graham crackers

*Frosting for Éclair Cake:*  
2 squares semi-sweet chocolate (may substitute  
pre-melted packets)  
6 tbsp butter, softened  
1 tsp vanilla  
2 tbsp light corn syrup  
1 ½ cups powdered sugar  
milk, as needed

Line 9x13 pan with graham crackers.

Whip pudding mix with cold milk and add in Cool Whip.  
Spread half of mixture over graham crackers.

Add another layer of graham crackers, then remaining  
pudding. Top with a final layer of graham crackers.  
Frost & refrigerate.

*Frosting:*

Blend melted chocolate with butter, vanilla, corn syrup and  
powdered sugar. Add milk to reach spreadable consistency.

Spread over top layer of graham crackers. Refrigerate until  
firm. Enjoy!



No. 17

Contributed by Michelle Kampmeier

## Caramel Pumpkin Pie

8 servings

1 unbaked 9-inch pie crust  
2 slightly beaten eggs  
1 15-ounce can pumpkin  
1/4 cup half-and-half, light cream, or milk  
3/4 cup granulated sugar  
1 tablespoon all-purpose flour  
1 teaspoon finely shredded lemon peel  
1/2 teaspoon vanilla  
1/4 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/8 teaspoon ground allspice  
1/2 cup packed brown sugar  
1/2 cup chopped pecans  
2 tablespoons butter, softened



1. Line a 9-inch pie plate with pastry. Trim; crimp edge as desired.
2. In a large bowl stir together eggs, pumpkin, and half-and-half or milk. Stir in the granulated sugar, flour, lemon peel, vanilla, salt, cinnamon, nutmeg, and allspice. Pour pumpkin mixture into pastry-lined pie plate. Cover the edge of the pie with foil to prevent overbrowning.
3. Bake in a 375-degree oven for 25 minutes.
4. Meanwhile, in a medium bowl stir together the brown sugar, pecans, and butter until combined. Remove foil. Sprinkle brown sugar mixture over top of pie.
5. Bake for 20 minutes more or until a knife inserted near the center comes out clean and topping is golden and bubbly. Cool on a wire rack. Cover and refrigerate within 2 hours.

# No. 1 Mom's Ginger Snaps

Contributed by Michelle Kampmeier

3 dozen

1 cup packed brown sugar  
3/4 cup vegetable oil  
1/4 cup molasses  
1 egg  
2 cups all-purpose flour  
2 teaspoons baking soda  
1/4 teaspoon salt  
1/2 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/3 cup white sugar for decoration

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix together the brown sugar, oil, molasses, and egg. Combine the flour, baking soda, salt, cloves, cinnamon, and ginger; stir into the molasses mixture. Roll dough into 1 1/4 inch balls. Roll each ball in white sugar before placing 2 inches apart on ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until center is firm. Cool on wire racks.



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Dec 2007

# No. 2 Caramel-Filled Chocolate Cookies

Contributed by Ann Aney

4 dozen

1 cup butter, softened  
1 cup white sugar  
1 cup packed brown sugar  
2 eggs  
2 teaspoons vanilla extract  
2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
3/4 cup unsweetened cocoa powder  
1 cup chopped walnuts  
1 tablespoon white sugar  
48 chocolate-covered caramel candies

Beat butter until creamy. Gradually beat in white sugar and brown sugar. Beat in eggs and vanilla. Combine flour, baking soda, and cocoa. Gradually add to butter mixture, beating well. Stir in 1/2 cup walnuts. Cover and chill at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Combine remaining 1/2 cup nuts with the 1 tablespoon sugar. Divide the dough into 4 parts. Work with one part at a time, leaving the remainder in the refrigerator until needed. Divide each part into 12 pieces. Quickly press each piece of dough around a chocolate covered caramel. Roll into a ball. Dip the tops into the sugar mixture. Place sugar side up, 2 inches apart on greased baking sheets.

Bake for 8 minutes in the preheated oven. Let cool for 3 to 4 minutes on the baking sheets before removing to wire racks to cool completely.



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# No. 3 Double Mint Chocolate Cookies

Contributed by Debbie Kronebusch

8 dozen

*Cookies*  
2 c. granulated sugar  
1 c. unsweetened cocoa  
1 c. butter softened  
1 c. buttermilk or sour milk  
1 c. water  
2 eggs  
2 tsp. baking soda  
1 tsp. baking powder  
1/2 tsp. salt  
1 tsp. vanilla  
4 c. all-purpose flour

*Frosting*  
4 c. powdered sugar  
1 c. butter softened  
1 tsp. salt  
2 T. milk  
2 tsp. vanilla  
1/2 tsp. mint extract  
1/2 c. crushed candy cane

Preheat oven to 400F. Grease cookie sheets.

For cookies, in large bowl, combine all ingredients except flour. Beat at low speed until well mixed (1-2 minutes). Stir in flour until well mixed (3-4 minutes). Drop rounded teaspoonfuls of dough 2 inches apart onto prepared cookie sheets. Bake 7-9 minutes or until top of cookie springs back when touched lightly in the center. Remove to wire rack to cool.

For frosting, combine all ingredients except candy cane. Beat at medium speed, until light and fluffy (2-3 minutes). Spread 1/2 teaspoonful of frosting on the top of each cookie. Sprinkle with crushed candy cane.



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# No. 4 Walnut Butter Balls

Contributed by Kelly Owens

3 dozen

1-3/4 cup sifted flour  
1/4 tsp salt  
3/4 cup soft butter  
1/2 cup powdered sugar (it says to sift, but I don't always do that)  
3/4 tsp almond flavoring  
2 tsp cold water  
1 cup chocolate chips  
3/4 cup chopped walnuts

Stir flour and salt together and set aside.

Cream butter and powdered sugar until light and fluffy.

Add in almond flavoring and cold water.

Add flour and salt mixture, beat well, and stir in chocolate chips and walnuts.

Mix well and shape into balls.

Bake at 325 for 20-25 minutes.

While still warm, roll in powdered sugar.



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## No. 5 Sugar Cookies (easy no-roll) 4 dozen

Contributed by Tina Chase

2 cups flour  
½ tsp. baking soda  
1 cup butter (2 sticks) softened  
½ tsp. salt  
1 cup granulated sugar  
1 large egg  
1 tsp. vanilla extract  
½ tsp. cream of tartar  
\*Assorted color sugars.

Preheat oven to 400F.

In a large bowl of electric mixer, at medium speed, cream butter with sugar and egg until very light and fluffy.

Sift flour with salt, baking soda and cream of tartar right into the bowl. Beat at low speed until well combined: beat in vanilla.

Drop by rounded teaspoon onto un-greased cookie sheet. Dip bottom of glass in sugar and press cookies to flatten slightly.

Bake 8 to 10 minutes, until golden. Cool on wire rack.



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## No. 7 Pizzelles 3 dozen

Contributed by Heather Christy

3 eggs beaten  
¾ cup sugar  
¾ cup (1 ½ sticks) margarine melted  
2 cups flour  
1 tsp baking powder  
2 tsp vanilla  
1 tsp almond flavoring (anise is also traditional - either seed or flavoring)

Pizzelle iron (or waffle iron with cookie plates)

Mix ingredients in the order they are listed.

Put about a teaspoon of batter in center of heated pizzelle iron. Bake until just beginning to color, about 2 minutes.

Sprinkle with confectioners sugar after taking off the pizzelle iron. Cool on wire racks.



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## No. 6 Snickerdoodles 3 dozen

Contributed by Christina Wohlford

1 c. butter or margarine  
1 1/2 c sugar  
1 tsp vanilla  
2 eggs  
2 3/4 c flour  
2 tsp cream of tartar  
1 tsp baking soda  
1/2 tsp salt  
2 T sugar and 2 tsp cinnamon

Preheat the oven to 350.

Cream together the butter and sugar - add the eggs and beat well. Add the dry ingredients and vanilla. Chill for about 30 minutes.

Make into balls and roll in the cinnamon/sugar mixture. Bake for 10-12 minutes depending on your oven/cookie sheets.



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## No. 8 Grandma Betty's Overnight Whites 2 dozen

Contributed by Lori Johnson (Lizzie Globes' sister-in-law)

1 C butter-softened  
2 C white sugar  
3 C flour  
2 eggs  
2 tsp cream of tartar  
1 tsp baking soda

- Mix altogether. Shape into long logs or rolls approximately 2" in diameter. Wrap in wax paper. Chill overnight in the fridge. Remove from fridge, cut into 1/4" slices, place on cookie sheet sprinkle with sugar and cinnamon.
- Bake at 350° until lightly browned.
- Leave on pan to set for 2-3 minutes.
- You want a crisp edge and chewy center.



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# No. 11

## Oreo Bon Bons

Contributed by Emily Watkins

25 large bonbons

1 package Oreo cookies, crushed  
8 ounces cream cheese, softened  
1 package white almond bark  
1 package chocolate almond bark

Using a blender or hand held mixer, mix Oreos and cream cheese together. Roll into walnut size balls. Chill for an hour.

Melt approximately 3/4 package of white almond bark. Stick a toothpick in an Oreo ball and dip it in the melted white almond bark. Allow to harden on wax paper (takes about 15 minutes).

While waiting, melt about 1/4 package of chocolate almond bark. When Oreo balls are no longer sticky to the touch, decorate with drizzles of chocolate and white almond bark.



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# No. 12

## Choc-Frosted Marshmallow Cookies

Contributed by Johnna Sloop

5 dozen

1/2 cup butter or margarine  
2 squares (1oz each) unsweetened chocolate  
1 egg  
1 cup packed brown sugar  
1 tsp vanilla  
1/2 tsp baking soda  
1 1/2 cups all-purpose flour  
1/2 cup milk  
1 package (16oz) large marshmallows, halved crosswise

### Frosting

1 1/2 squares (1 1/2 oz) unsweetened chocolate  
1/4 cup butter or margarine  
1 1/2 cups powdered sugar  
1 egg white\*  
1 tsp vanilla  
\*Use clean, uncracked egg



Cookie Exchange  
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### To Prepare Cookies

Preheat oven to 350 degrees. Lightly grease cookie sheets or line with parchment paper. Melt butter and chocolate in small heavy saucepan over low heat; stir to blend. Remove from heat; cool. Beat egg, brown sugar, vanilla and baking soda in large bowl until light and fluffy. Blend in chocolate mixture and flour until smooth. Slowly blend in milk to make a light, cake-batter-like dough. Drop dough by teaspoonfuls 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until firm in center. Immediately place a halved marshmallow, cut side down, onto each baked cookie. Return to oven 1 minute or just until marshmallow is warm enough to stick to cookie. Remove to wire racks to cool.

### To Prepare Frosting

Melt chocolate and butter in small heavy saucepan over low heat; stir to blend. Beat in powdered sugar. Beat in egg white and vanilla, adding a little water, if necessary, to make a smooth, slightly soft frosting. Spoon frosting over cookies to cover marshmallows.

# No. 13

## Choc Caramel Turtle Cookies

Contributed by Johnna Sloop

4 dozen

2 1/2 cups pecan halves  
1/2 cup water  
1/2 cup sugar  
1/4 cup butter or margarine, softened  
1 tsp vanilla  
1 egg  
1 1/2 cups all-purpose flour  
1/4 cup baking cocoa  
48 round milk chocolate-covered chewy caramels (13 oz bag)

- Heat oven to 375 degrees (if using dark or nonstick cookie sheet, heat oven to 350 degrees). In medium bowl, soak pecans in water while making dough; drain well.
- In medium bowl, beat sugar, butter, vanilla and egg with electric mixer on medium speed until light and fluffy. Beat in flour and cocoa until dough forms.
- On ungreased cookie sheet, for each cookie, arrange 5 pecans to look like head and legs of a turtle. Shape dough by rounded teaspoonfuls into 1-inch balls. Place 1 ball on top of each group of 5 pecans, pressing lightly into pecans with palm of hand.
- Bake 7 to 10 minutes or until set. Immediately press 1 caramel gently onto top of each cookie. Let stand 5 minutes to soften caramel; use a small spatula to flatten candy slightly. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.



Cookie Exchange  
Dec 2007

# No. 14

## Chinese Almond Cookies

Contributed by Jackie Bugh

8 dozen

2-3/4 cup sifted all-purpose flour  
1 cup white sugar  
1/2 tsp baking soda  
1/2 tsp salt  
1 cup lard  
1 egg  
1 tsp almond extract  
96 almonds

Preheat oven to 325 degrees F (165 degrees C).

Sift flour, sugar, baking soda and salt together into a bowl. Cut in the lard until mixture resembles cornmeal. Add egg and almond extract. Mix well.

Roll dough into 1-inch balls. Set them 2 inches apart on an ungreased cookie sheet. Place an almond on top of each cookie and press down to flatten slightly.

Bake for 15-18 minutes. Cool on rack.



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## No. 15

# Stained Glass Cookies

*Contributed by Charlotte Bruining*

3 dozen

1 bag of chocolate chip cookies (semi-sweet)  
or about 2 cups  
1 stick of butter  
1 bag of white little marshmallows  
(you can use the colored ones but they have  
different flavor, back in the day the colored  
marshmallow tasted the same as the white ones)  
1 cup of walnuts

Have a long piece of wax paper ready to go.

In a large pot on low heat, melt the butter and chocolate chips.

Once chocolate is melted, remove from heat. Add the marshmallows and nuts, don't let the marshmallows melt (you have to do this quick). Mix so all the marshmallows are covered in chocolate.

Make into a log on wax paper. Refrigerate over night.  
Cut into cookies and wrap in plastic wrap.

## No. 16

# Neiman Marcus Bars

*Contributed by Melissa Egler*

12-16 bars

1 yellow cake mix  
3 eggs  
1 stick butter  
chocolate chips  
1 8oz softened cream cheese  
2 1/2 cups powdered sugar

In bowl, mix yellow cake mix, melted butter and 1 egg. Press dough into bottom of (sprayed with non-stick cooking spray) of 9x13 glasspan. Sprinkle chocolate chips on top of dough.

In same bowl, mix together (with hand mixer) softened cream cheese, two eggs and 2 1/2 cups powdered sugar. Pour on top of chocolate chips.

Bake at 350 degrees for 45 minutes, until top is golden brown.



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# No. 1

## Mustard-Raspberry Pork Loin

Contributed by Jackie Bugh

2-4 lbs pork loin  
2 Tbsp brown sugar  
3 Tbsp balsamic vinegar  
3 Tbsp raspberry preserves  
1 clove garlic, chopped  
1 tsp ground mustard  
1 tsp thyme  
1 tsp black mustard seeds (optional)  
1 tsp salt  
1/4 cup water or broth

Brown meat.

Whisk together all ingredients.

Pour sauce over meat and cook in crockpot for 7-9 hours on low.

Use drippings to drizzle over meat.



Crockpot Extravaganza  
Jan 2008

# No. 2

## Tuscan Beef Stew

Contributed by Pam Schafhausen

1 can (10-3/4 oz) tomato soup  
1 can Campbell's Condensed Beef Broth  
1/2 cup red wine OR water  
2 lb beef for stew, cut into 1" pieces  
1 can (14-1/2 oz) diced Italian-style tomatoes  
3 large carrots, cut into 1" pieces  
1 tsp Italian seasoning, crushed  
1/2 tsp garlic powder  
2 cans (about 16 oz each) white kidney beans (cannellini), rinsed and drained

Mix soup, broth, wine, beef, tomatoes, carrots, Italian seasoning, and garlic in 3-1/2 qt slow cooker.

Cover and cook on LOW 8-9 hours.

Stir in beans. Turn heat to HIGH and cook 10 minutes.



Crockpot Extravaganza  
Jan 2008

# No. 3

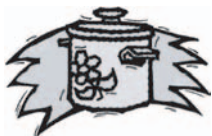
## Triple Chocolate Surprise

Contributed by Sara Hobbs-Kort

1 pkg chocolate cake mix  
1 carton (8 oz) sour cream  
1 pkg instant chocolate pudding mix  
1 cup chocolate chip morsels  
3/4 cup oil  
4 eggs  
1 cup water

Spray crockpot with non-stick cooking spray or lightly grease.

Mix cake mix, sour cream, pudding mix, chocolate chips, oil, eggs and water in bowl by hand. Pour into crockpot. Cover and cook on LOW 6-8 hours or on HIGH 3-4 hours. Serve hot or warm with ice cream or whipped cream topping.



Crockpot Extravaganza  
Jan 2008

# No. 4

## Crisp-Skinned Roast Chicken

Contributed by Heather Christy

4 lb whole chicken  
olive oil flavored cooking spray or a little olive oil to brush on skin  
seasoning salt  
chopped onions  
garlic  
1 Tbsp butter  
aluminum foil

Spray chicken with olive oil spray or brush with olive oil. Sprinkle with seasoned salt. Stuff skin above the breast with two small pats of butter (split 1 Tbsp butter in half).

Insert onion and garlic inside cavity of chicken. If you have any fresh herbs, feel free to add them too!

Spray inside of crockpot with non-stick cooking spray or lightly grease. Roll 4 wads of aluminum foil into balls and place in bottom of crockpot.

Put chicken backside down on top of aluminum balls. Cover and cook on LOW for 7-8 hours or HIGH for 4 hours.

Skin will actually turn brown like a rotisserie chicken. You can slice potatoes and put in bottom with aluminum foil balls too.



Crockpot Extravaganza  
Jan 2008

## No. 5 Magic Meatloaf

Contributed by Emily Watkins

2 lbs ground beef  
2 eggs  
2/3 cup quick cooking oatmeal  
1 package dry onion soup mix  
(or substitute 1/2 of an onion and basil,  
oregano, thyme, parsley)  
1/2 cup ketchup

Reserve 2 Tbsp ketchup.

Mix all other ingredients and form into a loaf.

Place inside crock pot and use the 2 Tbsp ketchup to spread on top.

Cook on low for 8-10 hours and on high 4-5 hours.



Crockpot Extravaganza  
Jan 2008

## No. 6 French Dip

Contributed by Shanti Argue

Beef Roast  
2-14oz. cans beef broth  
1 can of beer  
1 pkg. Lipton Onion soup mix

Small rolls

Place ingredients in crockpot. Cook on low 8 hours or on high 4 hours

Remove roast and let rest 15 minutes

Slice meat into thin slices and put back into crockpot.

Continue cooking 30 min-1 hour.

Meanwhile, toast loaf of French bread or rolls in 350-degree oven.

Serve meat on bread with au jus for dipping.



Crockpot Extravaganza  
Jan 2008

## No. 7 Kielbasa in Sweet & Spicy Sauce

Contributed by Christy McBroom

Polska kielbasa link  
2/3 can beer  
1/3 c. brown sugar  
1 bottle chili sauce

Place ingredients in crockpot.

Simmer on LOW and stir occasionally, for as little as 3 hrs, as long as all day.

The more flavor the meat soaks up, the better!  
Great appetizer!



Crockpot Extravaganza  
Jan 2008

## No. 8 Marinated Chicken Wings

Contributed by Kehli Saucier

20 chicken wings (about 4 pounds)  
2 cups soy sauce  
1/2 cup white wine or chicken broth  
1/2 cup vegetable oil  
2 to 3 garlic cloves, minced  
2 tablespoons sugar  
2 teaspoons ground ginger

Place chicken wings in freezer bag.

Mix marinade and pour half into freezer bag, coating chicken well. Refrigerate overnight.

Drain chicken, discarding the marinade.

Place chicken in 5 qt slow cooker, top with remaining sauce.

Cover and cook on low 3 1/2 to 4 hours or until chicken juices run clear.

Transfer wings to serving dish, discard cooking juices.



Crockpot Extravaganza  
Jan 2008

# No. 1

## Chocolate Covered Cherries 2 dozen

Contributed by Sara Hobbs-Kohrt

1 jar maraschino cherries  
 1 box of your favorite brownie mix  
 1 box of your favorite brownie mix  
 1 jar of your favorite chocolate frosting  
 Mini muffin tin

Prepare brownie mix per package directions.  
 Drain cherries reserving the juice.  
 Spray mini muffin pan with Pam.  
 Fill each cup 1/4 way with prepared brownie mix.  
 Add one cherry to each cup in center.  
 Fill each cup with more brownie mix until cherry is covered.

Cook according to packaged instructions, but check carefully as this recipe usually takes less time than stated.

In a bowl add your chocolate frosting and your reserved cherry juice, mixing in 1 tablespoon at a time, tasting after each add. You want it to have a nice cherry chocolate flavor.

After brownies have cooled completely frost brownies.  
 Drizzle with white chocolate or sprinkles.



Make Your Own Candy  
 Feb 2008

# No. 2

## Puppy Chow

Contributed by Ann Aney

1 (12 oz.) bag chocolate chips  
 1/2 c. peanut butter  
 1/2 c. butter  
 9 c. Rice Chex cereal  
 2 c. powdered sugar

Melt chocolate chips, peanut butter together in microwave on high power for 1-1 1/2 minutes. Stir after 1 minute.

Pour mixture over Rice Chex and mix until coated.  
 Put powdered sugar in large paper bag and add cereal mix.  
 Shake until coated. Place on cookie sheets to dry.



Make Your Own Candy  
 Feb 2008

# No. 3

## Buttercreams 3 dozen

Contributed by Heather Christy

Fondant:  
 1/2 cup butter  
 1 tsp vanilla extract  
 1 tsp salt  
 2/3 cup (1/2 of 15-ounce can) sweetened condensed milk  
 6 cups (about 1-1/2 lbs) sifted powdered sugar

Dipping Chocolate:  
 8 squares (1/2 lb) semi-sweet chocolate  
 1/8-1/4 slab of household paraffin wax (could also use a couple tablespoons of shortening)

*This recipe came from my mom's 1969 home ec class!*

In a medium-sized bowl, cream together butter, vanilla, and salt. Blend in sweetened condensed milk until smooth. Gradually add sugar. Blend well after each addition until the mixture becomes stiff. Turn mixture onto clean board. Carefully knead in remaining sugar. The mixture should be smooth and not sticky. At this point the mixture can be rolled 1/4-in thick with a rolling pin and use a small cookie cutter to make hearts, flowers, or other shapes. You can also divide the mixture and shape like eggs for Easter! Place shapes on wax paper-lined cookie sheet and chill for several hours or overnight.

Put chocolate and wax into double boiler. Heat over medium heat and stir with wire whisk until well-blended. Dip shapes into chocolate and place on wax paper-lined cooking sheet to harden. Decorate with drizzles, frosting flowers, sprinkles.



Make Your Own Candy  
 Feb 2008

# No. 4

## Buttercream Variations 3 dozen

Contributed by Heather Christy

Fondant:  
 1/2 cup butter  
 1 tsp vanilla extract  
 1 tsp salt  
 2/3 cup (1/2 of 15-ounce can) sweetened condensed milk  
 6 cups (about 1-1/2 lbs) sifted powdered sugar

Dipping Chocolate:  
 8 squares (1/2 lb) semi-sweet chocolate  
 1/8-1/4 slab of household paraffin wax (could also use a couple tablespoons of shortening)

*For Peanut Butter Buttercreams:*

Substitute 3/4 cup creamy peanut butter for butter. Add 1 tsp salt, 1 tsp vanilla, 1-1/2 cups (15-ounce can) sweetened condensed milk, 4 cups (about 1 lb) sifted powdered sugar.

*For Coconut:*

Immediately after all the sugar has been kneaded into basic buttercream mixture, gradually knead in 3/4 cup of flaked coconut.

*For Almond:*

Substitute 1 tsp almond extract for the vanilla or cream in 8-ounce can of almond paste.



Make Your Own Candy  
 Feb 2008

# No. 5 Cream Cheese Mints

Contributed by Heather Christy

12 dozen

4 oz cream cheese  
16 oz box of powdered sugar (reserve 1 cup for kneading)  
1/4 tsp mint flavor  
Food coloring of your choice

Mix powdered sugar and cream cheese to form a dough. Add mint flavoring and desired food coloring. Knead dough with reserved powdered sugar until dough is no longer sticky.

Roll out dough until it is 1/4-inch thick and use small cookie cutter to shape mints. You can also use flexible molds.

Put shapes onto wax paper-lined cookie sheets. Mints need to dry 24 to 48 hours covered with a dry cloth only. Store in plastic sealed container.

Mints can be frozen and kept up to 6 months.



Make Your Own Candy  
Feb 2008

# Favorites Country Chicken Skillet

Contributed by Melissa Egler

2 tbs butter (melt in skillet)  
1 1/2 lbs boneless, skinless chicken breast, cubed  
1 package KNOOR Vegetable Soup, Dip & Recipe Mix  
1 1/2 cups water  
1/4 tsp dillweed  
1/2 cup sour cream

Melt butter in large skillet over medium heat. Add chicken and brown.

Dissolve soup mix in 1 1/2 cups hot water. Add dill. Pour over chicken and bring to a boil.

Reduce heat, cover and simmer for 10 minutes or until chicken is tender. Sauce will begin to thicken.

Turn off heat, and stir in sour cream. Top with a sprinkle of additional dill.

Serve over egg noodles or basmati rice.



Member Favorites  
March 2008

# Favorites Sausage Tortelloni Soup

Contributed by Heather Christy

1 lb sweet italian sausage (remove casings and break up if you can't find bulk)  
1 diced onion  
1 8 oz can tomato sauce  
1 big can (28 oz) diced tomatoes  
1 cup red wine  
1 large can beef broth  
1/2 cup water  
1 1/2 cup chopped carrots  
3 cups zucchini chunks  
1 bag frozen cheese tortellini  
dried oregano and basil, fresh parsley

Brown sausage, remove from pot, leave drippings for sauteeing onions. Saute onions until golden and soft.

Add broth, water, wine, tomatoes, oregano and basil to taste (1-2 tsp), carrots.

Bring to a boil, simmer 30 minutes.

Add zucchini and tortellini and simmer 15 minutes.

Add sausage and fresh parsley. This soup keeps warm nicely in a crockpot.



Member Favorites  
March 2008

# Favorites Sassy Chickpea Burgers

Contributed by Emily Watkins

2 cloves fresh garlic  
1 small onion  
1/4 green bell pepper (red is also quite tasty)  
1 can (15 oz) chickpeas  
1 large egg  
1 1/4 cups soft bread crumbs  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1/4 cup vegetable oil  
1/3 cup all-purpose flour  
4 hamburger or sandwich buns  
lettuce and tomatoes

For the aioli:

2 cloves fresh garlic  
1 teaspoon grated lemon zest  
1 Tablespoon lemon juice  
1/3 cup mayonnaise  
1 teaspoon extra virgin olive oil



Member Favorites  
March 2008

1. Peel garlic. Turn on food processor and drop cloves through feeding tube. Process until finely minced.
2. Peel onion. Cut in quarters and place in food processor bowl. Cut pepper into quarters and add to bowl. Pulse until onion and pepper are finely minced but not mushy, stopping once or twice to scrape down sides of bowl. Using rubber spatula, scrape minced vegetables into medium sized bowl.
3. Drain liquid from chickpeas into small bowl and set aside. Pour chickpeas into processor and add egg. Add 2 Tbsp of reserved chickpea liquid or water. Process just until chickpeas are finely chopped but still have some texture. Add them to onion mixture. Add bread crumbs, salt and pepper to bowl and stir until well-mixed.
4. Heat oil in deep 12-inch skillet over medium heat. While oil is heating, shape mixture into patties.
5. Spread flour on a plate and dredge patties lightly in it. Add patties to oil and fry until golden brown, 3-4 minutes per side.
6. Peel and finely mince garlic. Place garlic in 2-cup or larger bowl. Add lemon zest and lemon juice to the bowl. Add mayo and oil and stir well to blend. Makes about 1/3 cup. Refrigerate for up to 2 days.

# Favorites

## Egg Sausage Casserole

Contributed by Melissa Egler

2 1/2 c. seasoned croutons (about 2 boxes)  
2 rolls of Jimmy Dean seasoned sausage (cooked)  
4 eggs beaten  
2 1/4 c. milk  
1 can mushroom soup  
1 can sliced mushroom  
3/4 tsp dry mustard  
2 c. shredded cheddar cheese

This recipe is from the October Women's Wellness Retreat.

Assemble the night before:

1. Spray 9x13 pan with non-stick cooking spray. Put croutons in bottom pan.
2. Sprinkle sausage over top.
3. Mix eggs, milk, mustard, mushroom, and cheddar cheese.
4. Pour egg mixture over top.

In the morning, bake at 350 for 50 minutes until bubbly.



Member Favorites  
March 2008

# Favorites

## Tuna Cakes

Contributed by Emily Watkins

1 cup milk  
1/2 cup Cream of Wheat cereal (1-minute,  
2 1/2-minute or 10-minute cook time), uncooked  
2 cans (6 oz) tuna in water, drained, flaked  
2 eggs, lightly beaten  
1/4 cup finely chopped onion  
1/4 cup finely shredded carrot (from about 1  
small carrot)  
1/8 tsp pepper

lettuce and tomatoes

Bring milk just to boil in medium saucepan on medium heat. Gradually add cereal, stirring constantly with wire whisk. Return just to boil; reduce heat to low. Cook 1 or 2 minutes or until thickened, stirring constantly. Remove from heat; let stand 5 minutes.

Add tuna, eggs, onions, carrots and pepper; mix well. Shape into 6 patties.

Cook on nonstick griddle or in large nonstick skillet on medium heat 3 to 5 minutes on each side or until cooked through and lightly browned on both sides.

Makes 6 servings.



Member Favorites  
March 2008

# Favorites

## French Dip for Under \$10

Contributed by Melissa Egler

1 3lb pre-cooked package of roast beef  
(\*This is in the lunch meat department at  
WALMART for about \$7.65)  
1 package of French Onion Soup Mix  
1 Beer  
1 French bread loaf (Walmart .97 cents)

Place meat into crock pot, pour French onion soup mix over meat, and pour on the beer! Cook on high for 3-4 hours. 30 minutes before dinner time, slice French bread loaf cross ways, and then in sections...butter, and toast under broiler. Serve roast beef over bread, or make sandwiches, and dip in au jus.

AWESOME and feeds a family a for two days!!!



Member Favorites  
March 2008

# Favorites

## Slow Cooker Ham and Potatoes

Contributed by Melissa Egler

5 cups sliced potatoes  
3 cups cubed ham  
2 cups shredded Cheddar cheese  
3 cups cream of mushroom soup

Put all in a crock pot on low for 6-7 hours or on high for 3-4 hours.

Kids totally love this!!



Member Favorites  
March 2008

# Favorites

## Byerly's Wild Rice Soup

Contributed by Christine McBroom

6 T. margarine  
1 T. onion  
1/2 c. flour  
3 c. chicken broth  
2 c. cooked wild rice (use the canned kind)  
1/2 c. grated carrots  
3 T. chopped almonds  
2 T. sherry  
1/2 t. salt  
1 c. skim milk  
2 c. cooked and cubed chicken

Melt margarine. Saute onion.  
Blend in flour. Stir in broth in gradually (whisk) cook until boiling.  
Boil 1 min. Stir in the rest (except milk).  
Simmer 5 minutes. Blend in milk. Heat to serve.

The recipe will serve about 4 people. I recommend doubling the recipe. I tend to add a bit more sherry and almonds to taste.



Member Favorites  
March 2008

# French Night

## Easy Crockpot Chocolate Fondue

Contributed by Heather Christy

24 ounces semisweet chocolate chips  
1-1/4 cup evaporated milk  
1/4 cup sugar  
2 tsp vanilla extract  
1 Tbsp fruit-flavored liqueur (optional)  
Half and half or milk (to thin)

Place ingredients into a crockpot. Cover and cook on high for 30 minutes. Stir well. Cook 1 more hour on low. Move crockpot to Keep Warm setting and serve right from the pot!

Thin with half and half or milk if it gets to thick.

Dippers: cubed poundcake, fruit, pretzels, macaroons, marshmallows, french bread, cookies



Member Favorites  
May 2008

# French Night

## Roasted Provençal Chickpeas

Recipe from Patricia Wells Provence Cookbook

One 15-ounce can chickpeas, drained, rinsed, and dried in a towel  
2 tsp fine sea salt  
2 tsp ground cumin  
1 tsp ground black pepper

Preheat the oven the 450 degrees.

Place the chickpeas in a large bowl. Toss with the salt, cumin, and black pepper. Transfer the seasoned chickpeas to the baking sheet in a single layer. Place the baking sheet in the center of oven and bake until golden, about 40 minutes, tossing from time to time to keep chickpeas from burning.

Nonstick baking sheet

Remove the baking sheet from the oven and transfer the chickpeas to a shallow bowl to cool. Store in a sealed container at room temperature for up to 1 week.

8 servings



Member Favorites  
May 2008