

A note from Amy....

Thank you for purchasing our family cookbook. This has been something I have been talking about doing for years and finally am able to see it come to fruition.

This is a collection of many of our family favorite recipes that we have enjoyed making over the last 28 years.

I have spent thousands of hours in my kitchen learning how to cook and prepare meals for my large family of ten children. I have had many fails and my family has been gracious to try my new creations, some good and some not so good. Learning how to cook has been a learning process. A journey I have enjoyed doing.

Some things I need you to know:

- When reading the recipes, a small "t" means teaspoon.
- A large "T" means tablespoon.
- Cups are sometimes abbreviated with a "c".
- Sometimes there aren't "exact" measurements because most of my recipes were made with my eyes and I had to "guess" how much to add depending upon how large of a crowd to feed.
- I always recommend tasting your food. Season accordingly with salt and pepper based on your preferences.

I hope you enjoy making these wonderful recipes as much as I have enjoyed making them for my home.

Want to know more about me: Follow along as I document my days as a stay at home Mom on YouTube @amymaryon

I have many free resources available on my blog www.plainandnotsoplain.com

Contact me: plainandntosoplain@gmail.com

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Apple Cinnamon Oatmeal Cups

FREEZER RECIPE

Ingredients

- 3 cups oatmeal
- 2 T brown sugar
- 2 tsp baking powder
- 2 tsp cinnamon
- 1/4 tsp salt
- 1 cup milk
- 2 eggs
- 1/2 cup applesauce
- 2 tsp maple or vanilla flavoring
- 1 1/4 cups diced apples (3)



Directions

1. Mix all ingredients together.
2. Place in a greased muffin tin.
3. Bake 350 for 30 minutes.

Bagel with Cream Cheese and Salami

STAPLE BREAKFAST

Ingredients

- bagel
- cream cheese
- salami

Directions

1. Toast bagel.
2. Spread with cream cheese.
3. Add 1 slice salami.
4. Enjoy



Notes

I am including this because this is a staple breakfast in our home. I realized not many people have ever had this. We would eat this as a quick breakfast when we would go camping with my Aunt Sandy.

You can make the sandwich and place back in the bags and freeze. Thaw completely and bake in air fryer to crisp it up.

You can also add some everything bagel topping onto the cream cheese for added flavor.

Baked Brunch Sandwiches

Ingredients

- 3 T mustard
- 12 slices bread
- 6 slices fully cooked ham
- 6 slices Swiss or provolone cheese
- 1 tomato thinly sliced
- 3 T butter softened
- 8 eggs
- 1/2 cup milk
- salt and pepper



Directions

1. Spread mustard on one side of 6 slices of bread.
2. Layer ham, cheese and tomato slice over mustard.
3. Top with remaining bread that has been buttered on the top.
4. Arrange in a greased 9x13 baking dish.
5. Cut the sandwiches in half.
6. Beat the eggs and milk. Add a seasoning of salt and pepper.
7. Pour over sandwiches.
8. Cover with tin foil and refrigerate overnight.
9. Remove from the refrigerator in the morning and bake uncovered for 30 minutes at 375.
10. Sandwiches will be golden brown and cheese will be melted.

Baked French Toast

OVERNIGHT RECIPE

Ingredients

- 1 1/2 sticks butter
- 1 c brown sugar
- 1 1/2 tsp cinnamon
- 12 slices of bread
- 10 eggs
- 2 cups milk



Directions

1. Melt butter in 9×13 baking dish.
2. Add sugar and cinnamon, mix.
3. Put bread, 2 slices high in pan, on top of sugar and butter.
4. Beat eggs and milk. Pour over the top.
5. Cover and refrigerate overnight.
6. Bake at 350 for 30 minutes.

Biscuit, egg, and bacon cups

Ingredients

- can of refrigerator biscuits
- eggs
- bag of bacon
- shredded cheddar cheese
- green onions



Directions

1. Spray muffin tins with non stick cooking spray.
2. Place 1 uncooked biscuit in the muffin tin. Smoosh it down to form the muffin tin and sides.
3. Crack an egg on top of it.
4. Sprinkle with bacon bits, cheese, and top with green onions.
5. Bake at 400 for 20 minutes.
6. Place a piece of foil underneath the pan to catch any overflows that you may have.

Notes

Many variations to make this.

You can scramble some eggs with milk and pour into the muffin cup.

You can cut up the biscuits into bite sized chunks before adding to the tin.

You can wrap a piece of bacon around the bottom of the muffin tin cup and place the rest of the ingredients inside.

Breakfast Cookies

HEALTHY TREAT

Ingredients

- 2 large bananas, mashed
- 1/2 cup peanut butter
- 1/2 cup honey
- 1 T vanilla
- 1 cup oats
- 1/2 cup whole wheat flour
- 1/4 cup cocoa powder
- 1/4 cup flax seed
- 1/4 cup nonfat milk powder
- 1/4 tsp baking soda
- 2 tsp ground cinnamon
- 1/2 cup dried cranberries



Directions

1. Place all ingredients in a mixing bowl and mix until combined well.
2. Scoop onto cookie sheet.
3. Bake 350 for 20 minutes.

Notes

FREEZER: Place in a freezer bag and place in freezer.

These are great for on the go days.

Breakfast Burrito

FREEZER MEAL

Ingredients

- tortillas
- scrambled eggs
- crumbled bacon
- crumbled sausage
- shredded cheddar cheese
- canned cheddar cheese or American cheese



Directions

1. Cook all of your ingredients separately. Then mix in a large bowl.
2. Add any additional ingredients: onions, peppers, hash browns, etc.
3. Place on tortilla and roll up.

Notes

Make these according to the ingredients your family enjoys.

My children liked them cheesy so we added the canned cheddar cheese.

FREEZER: Place on a cookie sheet and freeze until solid. Then place in freezer bags. To serve, thaw overnight. Wrap in wax paper and microwave for 1:30 or until heated thoroughly. You can also place on a baking sheet and bake till crispy. Depending upon your family's favorite way to eat them.

Breakfast Haystack



Ingredients

- biscuits—crumbled
- shredded frozen hash browns, cooked
- crumbled sausage
- crumbled bacon
- scrambled eggs
- shredded cheese
- sausage gravy—we use one of those packets and add more water to make it thinner



Directions

1. Place these ingredients out separately in serving bowls.
2. Let everyone make their own "haystack."

Breakfast Pizza

FAMILY FAVORITE



Ingredients

- crust: crescent rolls, pizza dough crust, flatbread, or homemade.
- package of sausage gravy prepared
- scrambled eggs
- toppings: cut up ham, crumbled bacon, crumbled sausage, peppers, onions
- shredded cheese.

Directions

1. Place your choice of crust in a jelly roll pan and bake according to package directions.
2. Use gravy as your sauce.
3. Add eggs and your choice of toppings.
4. Sprinkle with cheese.
5. Bake 350 until cheese is melted.

*Madelyn's
Favorite
Breakfast*

Chocolate Chip Oatmeal Cups

FREEZER RECIPE

Ingredients

- 4 smashed bananas
- 2 eggs
- 2 cups milk
- 1/2 cup brown sugar
- 1 1/2 tsp baking powder
- 1 tsp vanilla
- 4 cups oats
- 1 cup mini chocolate chips



Directions

1. Mix all ingredients together.
2. Place in a greased muffin tin.
3. Bake 350 for 30 minutes.

Chocolate Granola

PANTRY STAPLE

Ingredients

- 8 cups oatmeal
- 2 cup shredded unsweetened coconut
- 1 cup flax seeds
- 2 cup chopped nuts –I use pecans
- 1 cup cocoa powder
- 2/3 cup coconut oil
- 1 teaspoon vanilla extract
- 2/3 cup maple syrup
- 1/2 cup brown or raw sugar or honey
- 1/2 cup mini chocolate chips–just for added yum!



Directions

1. In a small pot melt the coconut oil. Add the cocoa powder, syrup, and sugar.
2. Mix well, remove from heat, and add the extract.
3. In a large bowl combine the oats, flax seeds, coconut, and nuts.
4. Pour the chocolate mixture over the oats and mix thoroughly.
5. Keep stirring until well combined.
6. Place on 2 large cookie sheets and put in the oven on 325 for about 15 minutes.
7. Carefully stir the granola and bake 15 more minutes. It will start to brown and then you know it is done.
8. Take it out and let it sit for a few moments.
9. When almost cooled, sprinkle in the chocolate chips and stir carefully. This will allow them to melt just a tad. Let cool completely and then store in an airtight container.

Notes

We used to make this once a month in our home. Makes a quick breakfast when eating with milk. Can also be used as a yogurt topping.

Chocolate Monkey Milkshake

EASY BREAKFAST

Ingredients

- 2 cups milk—we use almond or regular milk
- 1 ripe banana, cut into chunks
- 2 T chocolate syrup
- 1 T peanut butter
- 2 scoops ice cream or 6 ice cubes



Directions

Place all in a blender until smooth.

Notes

We freeze bananas and use them instead of fresh ones for this recipe. No need for ice cubes.

Also use cocoa powder and a sweetener in place of the chocolate syrup.

Cornmeal Mush

PAPA'S RECIPE

Ingredients & Directions

- 2 2/3 cups cornmeal
- 2 tsp salt
- 2 cups water

Mix together and let soak.

Bring to a boil 6 cups water; add soaked mixture and cook for 40 minutes. Pour into a glass dish and refrigerate until set. fry in oil or butter. Serve with pancake syrup or ketchup.



I had this recipe growing up as it was one of my Dad's favorite meals. His Mom would make it for him when he was a little boy. When I was a teen, I discovered polenta- which now I know is the same as this. Polenta is good, sliced, fried, and topped with Parmesan cheese. Serve with sautéed vegetables such as onions, mushrooms, asparagus, and zucchini.

Crepes

Ingredients

- 1 cup all-purpose flour
- 2 large eggs
- ½ cup milk
- ½ cup water
- ¼ teaspoon salt
- 2 tablespoons butter, melted



Directions

1. Whisk all ingredients into a bowl and beat until smooth.
2. Heat your crepe pan or lightly oiled frying pan.
3. Pour 1/4 cup for each crepe.
4. Tilt or lightly spread batter to coat the surface evenly.
5. Cook until no longer wet and bottom has turned light brown—about 1–2 minutes. Flip and cook other side about 1 minute.
6. Serve hot.

Notes

Serving suggestions:

Peanut butter, chocolate syrup, and bananas.

Slice up berries and top with whipped topping.

Heated jam and sprinkle with powdered sugar.

Pancake syrup.

Egg Cups

MEAL PREP

Ingredients

Mom Version

- 10 eggs
- 1/2 cup diced tomatoes
- 1 cup chopped spinach
- 1/2 cup bacon bits
- 1/4 cup feta cheese
- salt and pepper

Kid Version

- 10 eggs
- 1/2 cup bacon bits or
- 1 cup cooked crumbled sausage or
- 1 cup diced ham
- 1 cup shredded cheese
- salt and pepper

Directions

1. You can fry your meat and veges if you prefer in olive oil for a few moments.
2. Scramble eggs in a bowl.
3. Add meat and veges and mix.
4. Season with salt and pepper.
5. Spray muffin cups with non stick spray or use silicon cupcake liners.
6. Pour mixture into cups.
7. Bake 350 for 20 minutes until eggs are set.

Store in closed container for up to 4 days in refrigerator.



*Any's
Favorite
Breakfast*

Basic Granola

PANTRY STAPLE

Ingredients

- 5 cups oatmeal
- 5 cups wheat germ
- 1 cup sunflower seeds
- 1/2 cup sesame seeds
- 1 1/2 cups pecans chopped
- 1 c brown sugar
- 1/2 cup powdered milk
- 1 cup honey
- 2/3 cup coconut oil
- 1/2 tsp salt
- 1 tsp maple flavor



Directions

1. Mix all dry ingredients together in a large bowl.
2. In a separate bowl mix honey, oil, and maple flavoring.
3. Add to dry ingredients and mix well.
4. Place on jelly roll style cookie sheets and bake 250 until toasted
5. I did mine overnight and woke up to a yummy smell in the morning.

Notes

We used to make this once a month to have on hand for an easy breakfast.

Omelets

Ingredients

- 2-4 eggs per person
- Your family's favorite fillings:
- sautéed onions, peppers, mushrooms
 - cooked hashbrowns
 - cooked chopped bacon
 - crumbled sausage
 - diced ham
 - shredded cheese
 - salt and pepper



Directions

Once you start this, the assembly line goes quick and you can make a bunch in a short amount of time.

Heat a frying pan and add some melted butter.

While heating, scramble eggs in a small bowl.

When hot, pour eggs into pan and cook for a few minutes until cooked. If you are skilled, flip the eggs and do the other side.

If you are not, an easier way is turn your oven on broil and set the pan in the oven for a few moments to cook the top.

Place cooked filling on one side of egg and fold over.

Place on a cookie sheet and keep warm in the oven until ready to serve.

Oven Pancakes

SIMPLE RECIPE

Ingredients

- 8 eggs
- 2 cups flour
- 2 cups milk
- 1/2 tsp salt
- 3/4 of a stick of butter



Directions

- 1.Heat oven to 400.
- 2.Place 3/4 stick of butter in 9x13 pan and place in the oven to melt.
- 3.Mix remaining ingredients in blender or mix in bowl with mixer.
- 4.After butter has melted, pour batter into pan.
- 5.Place in oven and let bake 30 minutes.
- 6.Remove from oven and serve with maple syrup.

Notes

This produces an eggy textured pancake.

You can sprinkle some cinnamon and sugar into the melted butter before pouring in the batter.

Alternate serving: Sprinkle with powdered sugar before serving.

Pancake Muffins

FREEZER RECIPE

Ingredients

- 3 cups flour
- 1 T baking powder
- 3 T sugar
- 3/4 tsp salt
- 2 1/2 cups of milk mixed with 1 T vinegar to make sour milk
- 2 eggs
- 1 T maple flavoring
- 4 T butter melted



Directions

1. Combine in large mixing bowl all of the ingredients. Mix well.
2. Spray muffin tins and pour batter into the pan.
3. Bake 400 for about 10 minutes for mini muffins and 20 for regular muffins. Use a toothpick inserted in center to see if done.

Notes

Place blueberries in batter after filling cups of pan. Bake as directed.

FREEZER: Place on a baking sheet and freeze. Once frozen, place in bags. To serve, thaw overnight. Microwave or place on a baking sheet in a 350 oven for about 10 minutes. Serve plain or with syrup.

When the kids were little, this would be a monthly recipe to make and freeze.

Popovers

FAVORITE

Ingredients

- 2 eggs, room temperature
- 2/3 cup of milk
- 2 T butter melted
- 2/3 cup flour
- 1/8 teaspoon of salt



This recipe makes 6 popovers, adjust accordingly.

Directions

1. This is best when ingredients are room temperature.
2. Preheat popover pan or muffin tin in 400 degree oven for about 2 minutes.
3. Meanwhile mix the ingredients together.
4. Spray pan with nonstick cooking spray or coat with butter.
5. Pour into pan, fill about 1/2 full
6. Bake for about 20 minutes until they "puff" up over pan.
7. We serve immediately with butter and jam.

Notes

These puff up and then fall down. They have a chewy texture after cooled. .

Sausage Balls

NEW FAVORITE

Ingredients

- 1 pkg (16 oz) breakfast sausage
- 2 cups baking mix
- 2 cups shredded cheese
- 1 pkg (8oz) cream cheese



Directions

1. Mix breakfast sausage and cream cheese together. A food processor works well or mix in with hand mixer.
2. Then add 2 cups shredded cheese.
3. Last mix in baking mix.
4. Roll into balls
5. Bake 350 for 40 minutes. You can also use an air fryer.

Notes

Serve this with a package of prepared sausage gravy for dipping.

I have added Old Bay seasoning to this and its yummy.

FREEZE: You can place uncooked balls in a freezer bag and freeze for later. Thaw and cook according to recipe.

Waffles



Ingredients

- 2 cups flour
- 2 Tbsp sugar
- 1 tsp salt
- 3 tsp baking powder
- 2 eggs, separated
- 1/4 cup oil (we use coconut oil)
- 1 3/4 cups milk



Directions

1. Add dry ingredients to the bowl.
2. Then add your 2 egg yolks, oil, and your milk.
3. Mix on low speed until combined.
4. In separate bowl, whip egg whites until stiff.
5. Carefully fold into your batter with a spatula.
6. Heat up waffle griddle and place batter inside.
7. Cook until browned.

Yogurt Berry Smoothie

EASY BREAKFAST

Ingredients

- 1/2 cup yogurt—we used homemade or nonfat plain yogurt
- 1/2 cup milk—if you need more liquid
- 1/2 cup frozen blueberries, mixed berries, or strawberries
- 2 teaspoons honey



Directions

Place all in blender and mix until smooth.

Notes

These are great to make into smoothie pops. Just pour into small plastic cups and add a popsicle stick, freeze and enjoy.

Other Inexpensive Breakfast Ideas

- Oatmeal
- Farina flavor with cocoa powder and brown sugar
- Grits served with cheese
- Toast with hole cut out and an egg fried in the hole
- Toast with peanut butter
- Scrambled eggs and toast
- Applesauce and granola
- Yogurt layered with frozen fruit and granola
- English muffin with fried egg, ham slice and cheese
- Pancakes
- Fried corn tortillas, scrambled eggs, and salsa
- Hardboiled eggs chopped up, placed on toast and seasoned with Everything Bagel Topping
- Avocado toast sprinkled with Everything Bagel Topping and bacon bits
- Smoothies-juice or milk choice, frozen fruit, and spinach
- Favorite smoothie-apple juice or coconut milk, strawberry, pineapple, frozen coconut pieces, spinach, chia seeds. Make in small snack sized bags and store in the freezer for an easy grab in the morning.

Soup and Sandwich Ideas

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Broccoli Cheese Soup

TASTY

Ingredients

- 5 T butter
- 1 small onion diced
- 1 T minced garlic
- 1/4 cup flour
- 2 c chicken broth
- 2 cups half-and-half, heavy cream, or milk
- 3 cups broccoli fresh or frozen
- 2 carrots diced
- 3/4 tsp salt and pepper
- 1/2 tsp paprika
- 1-8 oz pkg shredded cheddar cheese or 1 cup
canned cheddar cheese



Directions

1. In large pot, melt butter and cook onion until soft.
2. Add garlic and cook 30 seconds.
3. Stir in flour and cook until forms a thick paste.
4. Slowly add chicken broth, whisking constantly.
5. Add broccoli, carrots, and onion mixture. Cook until soft over a low simmer.
6. Add milk choice and seasonings.
7. Stir in cheese slowly until melted.
8. Serve.

Notes

Want your soup thicker? Add instant potato flakes. Add 1/2 cup to hot soup and let sit. Add more depending upon thickness desired.

Hearty Cabbage Vegetable Soup

HEALTHY
DAIRY FREE



Ingredients

- olive oil
- onion
- garlic
- soup stock- I like chicken or vegetable
- seasoned diced tomatoes
- carrots
- celery
- frozen mixed vegetables
- salt and pepper
- optional: potatoes

Directions

1. Prepare all the vegetables.
2. Saute in olive oil: onions and garlic.
3. Add vegetables.
4. Add soup stock.
5. Bring to a boil. Reduce heat, cover and simmer until vegetables are wilted.
6. Season with salt and pepper.

Notes

This freezes nicely.

I used this soup many times when needing a reset in my diet.

Cheeseburger Soup

NEW FAVORITE

Ingredients

- 1/2 lb ground beef
- 4 T butter, divided
- 3/4 cup chopped onion
- 3/4 cup shredded carrots
- 3/4 cup diced celery
- 1 tsp dried basil
- 1 tsp dried parsley flakes
- 4 cups cubed peeled potatoes
- 3 cups chicken broth
- 1/4 cup flour
- 2 cups canned cheddar cheese
- 1-1/2 cups whole milk
- 3/4 tsp salt
- 1/2 tsp pepper
- 1/4 cup sour cream



Directions

1. In a large saucepan over medium heat, cook beef until no longer pink, 6-8 minutes; drain and set aside.
2. In same saucepan, melt 1 T butter over medium heat. Sauté onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes.
3. Add potatoes, ground beef and broth; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.
4. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 minutes.
5. Add to soup; bring to a boil. Cook and stir 2 minutes.
6. Reduce heat to low. Stir in cheese, milk, salt, pepper, and sour cream. Heat until serving temperature.

Notes

You can add crumbled bacon to this soup for added flavor.
Substitute Velveeta cheese for the canned cheddar cheese - 2 cups cubed

Cheesy Chicken and Rice Soup

PANTRY MEAL
KIDS FAVORITE



Ingredients

- 2 cups shredded, cooked chicken
- 1 cup cooked rice
- ½ cup chopped onion
- 3 carrots, chopped
- 3 stalks celery, chopped
- 4 cups water
- 8 oz Velveeta cheese, cubed
- 1 cube chicken bouillon
- salt and pepper to taste

Directions

1. Combine chicken and rice in a pot on medium-low.
2. Add 4 cups of water.
3. Then cut up vegetables and add to the pot.
4. After vegetables are tender, add cubed Velveeta and chicken bouillon.
5. Simmer until cheese has melted. Add salt and pepper to taste.

Notes

You can omit cheese for a dairy free soup.

Substitute 1 cup canned cheddar cheese for Velveeta.

After purchasing chicken, cook in a slow cooker or pressure cooker with spices to have shredded chicken in the freezer for easy meals.

Chicken Noodle Soup

SICKNESS STAPLE

Ingredients & Directions

- In large pot either place chicken stock (48 oz) or fill with water and add chicken bouillon to taste.
- If this is for a sickness I add chopped onion—a whole one and 2-3 T of minced garlic. The more the better.
- Add a can of chunk chicken, frozen shredded chicken, or chopped up leftover chicken.
- You can add a can of mixed veges or frozen mixed vegetables.
- Heat that to boiling and then add noodles. We use whatever we have on hand, curly ones, or fideo pasta.
- Bring back to a boil and boil for 2 minutes. Place lid on and shut off. Let this sit until ready to serve 10-15 minutes. The noodles will continue to cook.



Notes

This is our go-to when sickness prevails. Now that my kids are older, I add some red pepper flakes for extra spice.

We also drink Vernors when we are sick and eat saltine crackers.

Club Sandwiches

SIMPLE RECIPE

Ingredients

- Bread, toasted
- Miracle whip
- Turkey or chicken lunch meat
- Cheese slices
- Bacon slices, cooked
- tomatoes
- optional pickle slices



Directions

Assemble sandwich as follows:
bread spread with miracle whip
bacon
lettuce
bread spread with miracle whip
tomatoes
lunchmeat
cheese slice
bread with miracle whip

Notes

We used to make and pack these for the ride home after church to feed our hungry crew.

Cream of Chicken Soup

BATCH COOKING
DAIRY FREE

Ingredients

- 1 stick butter
- 1/4 c celery diced
- 1/4 c carrot diced
- 1 c chopped onion
- 1 c minced cooked chicken
- 8 T flour
- 1/2 tsp salt
- 1/8 tsp pepper
- 2 cups chicken broth
- 3 cups milk -your choice



Directions

1. In a large saucepan, heat butter over medium-high heat; saute vegetables until tender. Add chicken.
2. Mix flour, salt, pepper and broth until smooth; stir into vegetable mixture.
3. Bring to a boil; cook and stir until thickened, about 2 minutes.
4. Reduce heat; stir in milk
5. Simmer, uncovered, until flavors are blended, about 15 minutes, stirring occasionally.

Notes

Freeze into containers to be used in future recipes.

Puree the soup to avoid "chunks."

Make your own stock with chicken bouillon powder and water.

This will give you about five 8 oz containers for freezing.

To make this soup for serving, add more broth until desired consistency.

Cream of Mushroom Soup

BATCH COOKING
DAIRY FREE

Ingredients

- 1 stick butter
- 1- 16 oz pkg fresh mushrooms
- 1 cup chopped onion
- 2 T minced garlic
- 8 T flour
- 1/2 tsp salt
- 1/8 tsp pepper
- 2 cups beef broth (or chicken)
- 3 cups milk- your choice



Directions

1. In a large saucepan, heat butter over medium-high heat; saute mushrooms and onion until tender.
2. Mix flour, salt, pepper and broth until smooth; stir into mushroom mixture.
3. Bring to a boil; cook and stir until thickened, about 2 minutes.
4. Reduce heat; stir in milk
5. Simmer, uncovered, until flavors are blended, about 15 minutes, stirring occasionally.

Notes

Freeze into containers to be used in future recipes.

Puree the soup to avoid "chunks."

Make your own stock with bouillon powder and water.

This will give you about 5 -8 oz containers for freezing.

To make this soup for serving, add more broth until desired consistency.

Easy Quesadillas

QUICK & EASY

Ingredients

- tortillas
- refried beans
- shredded cheese



Directions

1. Spread refried beans on tortilla.
2. Top with shredded cheese.
3. Place tortilla on top.
4. Fry on skillet till crisp.
5. Cut into wedges.

Notes

We make this recipe often it is quick, easy, and filling.

Use up leftover chopped chicken or beef in this.

Serve with salsa, lettuce, and sour cream.

Save money: Make your own refried beans and freeze. Use for this recipe.

Fruity chicken salad

SIMPLE RECIPE

Ingredients

- Shredded chicken, we like Rotisserie chicken.
- red or green grapes
- sliced almonds
- green onions
- diced celery
- miracle whip
- salt and pepper to season



Directions

1. Mix all ingredients together and make sandwiches.

Notes

Serve this on croissants, pita bread, saltine crackers, or apple slices.

You can use canned chicken, or frozen shredded chicken.

Optional: add 1 can drained mandarin orange segments

If serving for a party: assemble sandwiches before serving to avoid soggy bread.

Chicken Gnocchi Soup

DELICIOUS

Ingredients

- 2 cups shredded cooked chicken
- 1/2 cup diced celery
- 1/2 cup diced onion
- 2 minced garlic cloves
- 1/2 cup diced carrots
- olive oil
- 4 cups chicken broth
- salt and pepper
- 1 tsp thyme
- 1- 16 oz pkg gnocchi
- 2 cups half and half, whipping cream, or milk substitute
- handful of spinach chopped



Directions

- 1.Heat olive oil in a large pot over medium heat. Add vegetables and sauté for 2-3 minutes until onions are translucent.
- 2.Add chicken, chicken broth, salt, pepper, and thyme, bring to a boil, then gently stir in gnocchi.
- 3.Boil until gnocchi starts floating to the top of the pot. About 4 minutes. Turn down to low and simmer 10 minutes.
- 4.Stir in milk choice and spinach and cook another 1-2 minutes until spinach is tender. Taste, add salt and pepper if needed, and serve.

Notes

Keep fresh spinach that has been frozen for recipes such as this. Frozen spinach crumbles easily when squeezed.

Fun activity: Make homemade gnocchi, very easy.

Ground Lunchmeat Spread

CHILDHOOD FAVORITE

Ingredients

- bologna- good quality in deli
- chicken lunchmeat
- miracle whip
- relish
- salt and pepper



Directions

1. Place bologna and chicken lunchmeat in food processor and pulse for a few seconds.
2. Transfer to a bowl and add miracle whip and relish. Season with salt and pepper to taste.
3. Serve with crackers or bread.

Notes

I grew up eating bologna sandwich spread. I discovered adding chicken lunchmeat to it, makes a delicious tasting difference.

Options: Add ham or turkey lunchmeat.

Save money: Grind up lunchmeat and freeze until ready to make this dish. Thaw and mix ingredients together.

Poor boy Subs

FAMILY FAVORITE
FREEZER MEAL



Ingredients

- 2 loaves of Italian bread, unsliced
- 1 pkg ham lunchmeat
- 1 pkg chicken lunchmeat
- 1 pkg salami
- 1 pkg provolone cheese
- 1 pkg (8oz) cream cheese
- 1/2 stick butter
- 2 T mustard
- 2 T minced garlic

Directions

1. Combine cream cheese, butter, mustard and garlic with hand mixer until smooth.
2. Slice bread in half lengthwise, not cutting all the way through. Open up bread and assemble your sandwiches.
3. Spread mixture on each half of the bread loaves.
4. Divide up lunchmeat and cheese between loaves.
5. Close sandwich. Wrap in foil. Bake in oven. 350 for about 30 minutes, until cheese is melted.

Notes

This is an inexpensive meal to feed large crowds.

Top with your favorite sub toppings: lettuce, pickles, tomato, and onions.

You can freeze these before baking for up to 3 months. Thaw overnight and bake as directed.

Potato Bacon Chowder

FAMILY FAVORITE

Ingredients

- 8 slices bacon, cut up
- 1 cup chopped onions
- 4 medium potatoes, peeled and diced
- 2 cups water
- 1 can cream of chicken soup
- 2 cups milk
- 1 cup sour cream
- salt and pepper



Directions

1. Fry bacon until crisp. Add onions and saute for 3 minutes until soft. Pour off fat.
2. Add potatoes and water. Bring to a boil; cover and simmer for 15 minutes until potatoes are soft.
3. Stir in soup, milk, and sour cream. Heat to serving temperature. *Do not boil-the sour cream will curdle.
4. Season with salt and pepper.

Notes

I would add chicken bouillon powder for more flavor.

This was a soup served by a good friend of mine, Barb, when I came to visit her. We often make simple lunchmeat and cheese wraps to go with this meal.

Sausage Collard Soup

Ingredients

- chicken stock base
- onions
- garlic
- collard greens
- kielbasa
- canned Great northern beans
- potato flakes and milk to thicken



Directions

1. In large soup pot: sauté onion and garlic with olive oil.
2. Add sliced kielbasa and sauté until browned.
3. Add chicken stock, beans, and bring to a boil.
4. Add chopped up collard greens.
5. Thicken soup with potato flakes mixed with milk.

Kid Friendly Tomato Soup

KID FRIENDLY
DAIRY FREE

Ingredients

- 2 T flour
- 1 T sugar
- 1/8 tsp baking soda
- 2 cups milk or dairy free milk
- 1 can (15 oz) tomato sauce
- 1/2 tsp basil
- 1/2 tsp paprika
- 1/4 tsp garlic powder
- salt and pepper



Directions

1. In a saucepan, combine flour, sugar, and baking soda. Stir in 1/2 cup milk, to make a smooth paste.
2. Add the rest of the milk and bring to a slow boil. Boil for 2 minutes.
3. Stir in 1 can tomato sauce. Fill can up with equal parts of water, add.
4. Add seasonings.
5. Cook for 5 minutes, serve.

Notes

This is great for kids because it is smooth and tastes like "canned" soup.

A favorite served with grilled cheese.

For added flavor add 1 tsp tomato soup bouillon.

Other Inexpensive Lunch Ideas

- Peanut butter and banana on bread
- Easy pizzas: toasted bread, flattened canned biscuits, tortillas, or pita bread topped with: pizza sauce, pepperoni, and mozzarella cheese- broil
- Grilled cheese sandwiches
- Egg salad sandwiches
- Shredded chicken or beef, BBQ sauce- served on bread or crackers
- Bean burritos: refried beans, cheese, and any toppings available
- Lunchmeat, salami, or pepperoni, cheese slices, and crackers
- Celery, peanut butter, and cranberries
- Ramen noodles, broth, veges, and leftover meat
- Cooked pasta, olive oil, salt, pepper, veges, and leftover meat
- Pita bread, hummus, chopped vegetables
- Leftover rice, veges, leftover meat-sauté and flavor with soy sauce
- Crackers and peanut butter
- Wraps: lunchmeat, beans, hummus
- Fried bologna sandwich
- Lettuce wraps-fill with shredded chicken or use garbanzo beans as a base
- Tostadas, refried beans, shredded chicken, and shredded cheese

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Angel Rolls

OLD FAVORITE

Ingredients

- 3-1/2 cups flour
- 2 T sugar
- 1 pkg yeast
- 1-1/4 tsp salt
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 cup milk plus 1 T vinegar
- 1/2 cup oil
- 1/3 cup water
- Melted butter



Directions

1. In a large bowl, combine 1-1/2 cups flour, sugar, yeast, salt, baking powder and baking soda.
2. In a small saucepan, heat the milk, oil and water to 125°.
3. Add to dry ingredients; beat just until moistened.
4. Stir in enough remaining flour to form a soft dough.
5. Turn onto a floured surface and knead until smooth and elastic, 4-6 minutes.
6. Cover and let rest for 10 minutes.
7. Roll out to 1/2-in. thickness; cut with a floured 2-1/2-in. biscuit cutter.
8. Place on a greased baking sheet.
9. Bake in 400 degree oven until golden brown, 15-18 minutes.
10. Brush tops with butter.

Apple Salad

FALL RECIPE

Ingredients



- 10-sweet apples–I cut up 1 apple for every person
- 2 bananas
- 1/2 cup cranberries
- 1/2 cup chopped peanuts
- 1-10 oz pkg mini marshmallows
- 1/2 c peanut butter
- 2 T miracle whip
- 4 T sugar–regular
- 1 container of Cool Whip

Directions

1. Dice up apples.
2. Dice bananas.
3. Mix apples, bananas, cranberries, peanuts, and marshmallows.
4. Mix peanut butter, miracle whip, and sugar. Fold in Cool Whip.
5. Mix with apple mixture. Serve immediately.

Calico Beans

SLOW COOKER

Ingredients

- 1/2 lb ground beef, cooked
- ½ cup bacon, chopped
- 1 (15 ounce) can pork and beans
- 1 (15 ounce) can kidney beans, drained
- 1 (15 ounce) can butter beans
- 1 (15 ounce) can lima beans, drained
- 1/2 cup brown sugar
- 1 cup chopped onion
- ½ cup chopped celery
- ½ cup ketchup
- 3 T vinegar
- 1 teaspoon



Directions

1. Place all in slow cooker.
2. Cook on low for 4 hours.

Notes

This can be cooked in an oven but tends to be softer in the slow cooker.

This was a dish my Mom would make for every party gathering we had growing up.

Cheesy Hash Brown Casserole

FAMILY FAVORITE

Ingredients

- 32 oz frozen shredded hashbrowns
- 1- 10 oz can cream of chicken soup
- 1 cup canned cheddar cheese
- 1 cup sour cream
- 2 cups shredded cheddar cheese
- 1/2 cup diced onions
- 1 T minced garlic
- salt and pepper



Directions

1. Mix all ingredients together in mixing bowl.
2. Grease 9 x13 pan and pour ingredients into it.
3. Sprinkle with more cheese if desired.
4. Bake 350 for 30-45 minutes until hot and bubbly.

Cold Chicken Pasta Salad

CHILDHOOD FAVORITE

Ingredients

- 1 pkg (12 oz) pasta: rotini, radiatore, shells, or macaroni
- 1 cup shredded seasoned chicken
- 2 cups miracle whip
- 1/4 cup diced onions
- 1/4 cup diced celery
- 1/2 tsp garlic powder
- salt and pepper
- optional: 1/2 cup shredded cheddar cheese, 1/2 cup bacon bits



Directions

1. Cook pasta according to package directions, rinse with cold water and drain well.
2. Mix the rest of the ingredients together. Add optional ingredients based on preferences. Season to taste.

Cucumber, Tomato, and Onion Salad

Ingredients

- 2 medium cucumbers, sliced
- 1 large tomato, cut into wedges
- 1 small red onion, cut into thin strips
- 1/4 cup Italian salad dressing or salad dressing of your choice



Directions

1. Place vegetables in bowl.
2. Toss with dressing.
3. Serve.

Everything Braided Bread

DELICIOUS

Ingredients & Directions



- Dissolve 1 pkg of active dry yeast into $\frac{3}{4}$ cup of warm water.
- Add 1 cup warm milk, $\frac{1}{4}$ cup butter—softened, 2 Tablespoons of sugar, and 1 egg yolk. Mix well.
- Then add 4-5 cups of flour and $1\frac{1}{2}$ teaspoon salt and mix well.
- Place in a bowl and cover with a cloth.
- Let rise until double in size. Punch down dough and then put on a floured surface and knead a few more times.
- Divide dough in half.
- Take one and roll out 3 pieces into a snake. Braid those 3 rolls together and place on a greased cookie sheet.
- Continue with the rest of the bread.
- Whip an egg white until foamy and brush onto the bread. Sprinkle with everything bagel topping.
- Let the dough rise until double in size then place in oven and bake at 375 for 30 minutes.

Green Bean Casserole

HOLIDAY FAVORITE

Ingredients

- 1 family sized can of green beans
- 1 family sized can of mushroom soup
- 1 bag bacon bits or crumbled bacon
- 1 container of french fried onions.
- 2 tsp soy sauce
- salt and pepper



Directions

1. Mix together green beans, soup, and soy sauce.
2. Stir in bacon bits and half of container of french fried onions.
3. Season with salt and pepper
4. Sprinkle remaining french fried onions on top.
5. Bake 350 for 30 minutes.

Honey Whole Wheat Bread

FAVORITE

Ingredients

- 3 pkg yeast
- 5 cups warm water
- 1 T plus 2/3 cups honey
- 2/3 cups oil
- 1/2 cup sugar
- 2 t salt
- 4 cups flour
- 1 cup wheat germ
- 6-8 cups more flour

You will get 5 loaves of bread from this recipe.



Directions

1. Mix 1 cup warm water, yeast, and 1 T honey. Let sit to get bubbly.
2. In large mixing bowl add the following: 4 cups warm water, oil, sugar, salt, wheat germ, and 1 cup flour. Mix well.
3. Add activated yeast mixture. Use whisk to mix in.
4. Slowly add 1 cup flour at a time, whisking to mix well.
5. Once too hard to whisk, knead remaining flour into dough until you achieve a spongy dough.
6. Place in a greased bowl and let rise till double. Punch down and let rise again.
7. Form into loaves and place in greased bread pans.
8. Let rise just until it reaches the top of the pan. Place in 350 degree preheated oven.
9. Bake for 30-40 minutes. Let cool and pop out of pans.

Notes

This bread we made each week when the children were little .

Get a Danish dough whisk for making bread. A new tool my mother in law shared with me and I think they are amazing.

Lentil Rice Casserole

SIMPLE RECIPE
SLOW COOKER



Ingredients

- 3/4 cup uncooked lentils
- 1/2 cup rice
- 1/4 cup minced dried onion or one small onion, diced
- 3 cups chicken or vegetable broth
- 1/2 tsp basil
- 1/4 tsp oregano
- 1/4 tsp thyme
- 1 tsp minced garlic
- optional: shredded cheese

Directions

1. Cook on high for 2-3 hours until liquid is dissolved or low for 4-6 until dissolved

Notes

Serving Ideas: serve on flour tortillas with cheese.

We make this casserole often for multiple lunch days.

Macaroni and Cheese

FAMILY FAVORITE

Ingredients

- 1-16 oz pkg elbow macaroni noodles, cooked for about 7 minutes—you do not want them all the way cooked, otherwise when you go to bake them, they will be mushy. Less time is best when cooking these.
- milk—enough to cover about 1/3 of your baking pan
- 1 cup canned cheddar cheese
- cheddar cheese about 2 cups of shredded or cubed
- If I have any cheeses on hand like mozzarella, or Colby we will throw these in as well, the more the better.
- salt, pepper, and 1 tsp chicken bouillon

Directions

1. After you have partially cooked and drained your macaroni, you are going to place that in a greased baking dish.
2. Pour milk over top of the macaroni, you want to see the milk in your noodles, about 1/3 of the bottom of the pan is milk.
3. Next place your cheeses in the mixture. I like to shred or cube my colby cheese. If I have some leftover mozzarella or cheddar, I use that as well.
4. I then add 1 cup canned nacho cheese for its creaminess factor. You can also use Velveeta cheese.
5. Season with salt and pepper. Add 1 tsp chicken bouillon for my secret ingredient.
6. Give it a good stir and do a quick taste test for flavor.
7. Cover it with tin foil and bake 350 for about 30-45 minutes.

Notes

When the kids were little, I would cut up hot dogs and add peas to this and make a casserole.



Macaroni Salad

HOLIDAY FAVORITE

Ingredients

- 16 ounce box macaroni noodles
- 2 cups Miracle whip
- 1 cucumber, diced
- 1 c tomatoes, diced
- 1/2 c diced onion
- salt and pepper



Directions

1. Cook pasta according to package directions. Rinse in cool water. Let drain well.
2. Add diced tomatoes, cucumbers, and onions.
3. Stir in miracle whip and salt and pepper
4. Mix well and adjust seasonings to taste.

Notes

This is a Grandma Sandy recipe.

A family staple for holidays.

*Greg's
Favorite*

Cold Noodle Salad

SIMPLE RECIPE

Ingredients

- 1 pkg rotini, cooked and rinsed with cool water
- cucumbers, diced up
- tomatoes, cut up
- sliced olives
- feta cheese
- artichokes, cut up
- 1 can garbanzo beans, rinsed
- bottled onion salad dressing



Directions

1. Mix all ingredients together and serve.

Notes

This recipe has evolved over the years. We used to make it with the following:

diced cucumbers, shredded cheddar cheese, cut up chicken lunchmeat, shredded carrots, sliced green onions, and 1 bottle of Italian dressing + 2 T sugar to cut the sourness.

Another version: mini pepperoni, cubed cheese, cucumbers, peppers, green onions, and Italian dressing.

You can make this dish with whatever ingredients your family enjoys. Top it with a favorite dressing

Orzo with Parmesan



Ingredients

- 1 cup uncooked orzo pasta
- 2 T butter
- 14 oz chicken broth
- 1/2 cup grated Parmesan cheese
- 2 tsp dried basil
- 1/8 teaspoon pepper



Directions

1. In skillet, sauté orzo in butter until lightly browned.
2. Stir in broth.
3. Bring to a boil. Reduce heat; cover and simmer until liquid is absorbed and orzo is tender, 10-15 minutes.
4. Stir in the cheese, basil and pepper.

Oven Fries

AIR FRYER

Ingredients

- 1 potato per person
- olive oil
- salt
- pepper
- seasoning



Directions

1. Slice potatoes in wedges or small fry sticks.
2. In bowl, coat potatoes in olive oil and add spices.
3. Place on cookie sheet and bake 400 for 30 minutes or until it reaches desired crispness.
4. Alternative: place in air fryer on fry setting.

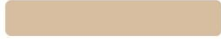
Notes

Cut up some sweet potatoes and have a mixture of fries.

Seasonings we enjoy is Old Bay and Badia Complete seasoning

Make Loaded Potato Fries by adding the following after fries are cooked: canned cheddar cheese or shredded cheddar and crumbled bacon. Return to oven and cook until melted. Top with sour cream and green onions.

Ramen Noodle Cabbage Salad



Ingredients

- 1 pkg shredded coleslaw mix
- 4 green onions sliced
- 1/4 cup sugar
- 1/2 cup sliced almonds
- 2 T sesame seeds
- 1 pkg chicken flavored Ramen



Dressing:

- 1/2 cup olive oil
- 2 T sugar
- 3 T vinegar
- 1/4 tsp celery seed
- 1/2 tsp pepper
- pkg flavoring from Ramen

Directions

1. In small saucepan, mix 1/4 cup sugar and almonds.
2. Over low heat, cook until sugar melts to a syrup and the mixture is nice and browned. This will burn easily, stir constantly.
3. Place on waxed paper, let cool and break apart.
4. In bowl, mix cabbage, green onions, sesame seeds.
5. Stir in broken Ramen noodles and candied almonds.
6. Mix dressing ingredients and pour over top.
7. Serve immediately.

Notes

If making this for a future time, keep the cabbage mixture, ramen, and dressing all separate. Assemble right before serving.

Add dried cranberries or cooked chopped chicken fajita meat to this.

Roasted Vegetables

SIMPLE RECIPE

Ingredients

- Your choice of vegetables, cut up.
- We use broccoli, zucchini, peppers, onions, carrots, sweet potatoes, etc
- olive oil
- salt and pepper
- complete seasoning



Directions

1. Place vegetables in mixing bowl. Drizzle with olive oil and season.
2. Mix well.
3. Place on jelly roll pan.
4. Roast 400 for 30 minutes or until tender.
5. Serve immediately.

Notes

You can use frozen vegetables as well. Just thaw and cook longer.

Strawberry Jello Salad

KID FAVORITE

Ingredients

- 1 (29oz) can pears, puree in blender
- 2- family size pkg of strawberry jello
- 1- 8 oz container cool whip



Directions

1. Mix 2 cups boiling water and both packages of jello. Stir till dissolved.
2. Stir in 1 cup cold water.
3. Stir in pureed pears.
4. Wait until mixture is cool-by placing in refrigerator--not set up.
5. Place in refrigerator and let sit up for a few hours.
6. Blend in one container of Cool whip- you can also put in blender if you let the jello set up too long.
7. Cover in refrigerator until set up.

Notes

We make this each Thanksgiving meal.

*Stephen's
Favorite
Dessert*

Sweet Cornbread

FAVORITE

Ingredients

- 1 1/2 cups cornmeal
- 1 1/2 cups flour
- 1 c sugar
- 1 1/2 tsp salt
- 3 heaping tsp baking powder
- 2 eggs
- 1 1/2 cups milk
- 3 T melted butter



Directions

1. Mix all together with a mixer or whisk.
2. Pour into greased 9 x13 pan.
3. Bake 350 for 30 minutes.

Easy Meatless Taco Salad

SUMMER FAVORITE

Ingredients

- torn or chopped lettuce
- chopped onions
- chopped tomatoes
- chopped green peppers
- add can of semi drained chili beans
- shredded cheese
- crushed Doritos or corn chips
- French dressing or ranch dressing



Directions

1. Layer these ingredients in a serving bowl
2. If you aren't going to serve right away, don't add the cheese or chips as they will get soggy.

Notes

This can easily be turned into "walking tacos" by serving individual bags of corn chips or Doritos. Let everyone add their own toppings into the chip bag and eat. Fun summer dinner.

Whipped Potato Salad

PARTY FAVORITE

Ingredients

- 3-4 cups prepared mashed potatoes leftover
- 4 hard-boiled eggs chopped
- 1 c celery diced
- 3 green onions sliced or 1/2 cup diced onions
- 1 cup miracle whip
- 1/4 cup sweet or dill pickle relish
- salt and pepper



Directions

Mix all ingredients together. Taste and adjust seasonings as needed.

Notes

This is a family favorite recipe from Grandma Sandy.

If you do not have mashed potatoes, cook about 2 lbs of potatoes—peel and boil until tender. Add butter, milk and seasonings to mash. Cool completely before mixing together with above ingredients.

Other Inexpensive Side Ideas

- Mashed potatoes
- Loaded mashed potatoes: bacon, cheese, ranch powder, green onions
- Baked spaghetti squash-olive oil and season well
- Butter noodles with salt and pepper
- Chopped salad: make a buffet style salad meal include chopped chicken, chickpeas, cucumbers, tomatoes, carrots, celery, onions, crushed Doritos, and shredded cheese
- Cottage cheese served with sunflower seeds
- Bananas sliced up with sprinkles--kids favorite
- Rice seasoned with salt, pepper, and dill
- Baked sweet potatoes-season with butter and brown sugar
- Baked potatoes seasoned with butter, salt, and pepper
- Canned baked beans
- Tater tot or frozen fries
- Fruit salad: cut up seasonal fruit and serve.
- Veggies and dip
- Applesauce
- Potato chips and sour cream and onion chip dip
- Chips and Salsa
- Store bought bread-breadsticks, garlic bread, etc

Dinner Ideas

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Bacon Swiss Burger Pasta

SIMPLE RECIPE

Ingredients

- 2 lbs ground beef
- 1 onion diced
- 1 can (14 oz) diced tomatoes
- 1 c ketchup
- 1/2 c mayo
- 1 T mustard
- salt/pepper,
- 1- pkg (16 oz) Penne pasta, cooked
- 2 c shredded Swiss Cheese
- 2 c shredded cheddar cheese
- 10 slices bacon, cooked and crumbled.



Directions

1. Preheat oven to 350°F. Grease a 13 x 9 inch casserole dish.
2. In a large skillet, combine beef and chopped onion. Cook over medium heat until beef is browned and crumbly. Drain well.
3. Add diced tomatoes, ketchup, mayo, mustard, and salt. Stir until combined.
4. Add the Swiss and cheddar. Once combined stir in the pasta.
5. Spoon mixture into prepared baking dish. Sprinkle with bacon.
6. Bake for 20-30 minutes until heated through and cheese is melted.

Notes

You can also just heat and serve from the pot. No need to place in the oven.

Baked Potato Bar

DINNER IDEA

Ingredients

- baked potatoes
- cooked ground beef mixed with 1 can of chili beans
- shredded cheese
- shredded lettuce
- salsa
- sour cream
- ranch dressing

Directions

Place ingredients out and let everyone make their own baked potato with their favorite toppings.



Black beans and rice

SIMPLE RECIPE

Ingredients

- 1 cup canned black beans
- 1 c rice uncooked
- 1/2 cup minced onion
- 1 T garlic minced
- 2 tsp chicken bouillon
- 1/2 tsp salt and pepper
- 1/4 tsp thyme
- 1/4 tsp cayenne pepper
- oil



Directions

1. In large skillet, heat oil and sauté onion and garlic until soft.
2. Add beans and stir.
3. Add spices, rice and 2 cups water.
4. Bring to a boil, stir and cover.
5. Simmer on low for 20 minutes.

Notes

This is an inexpensive lunch that we make often.

Bowtie Sausage Casserole

FAMILY FAVORITE

Ingredients

- 1 pkg smoked sausage cut up into chunks
- 2 jars (21 oz) Alfredo sauce
- 1 -16 oz pkg bowtie pasta, cooked
- 1 can (15 oz) diced tomatoes
- 1/2 cup green pepper chopped
- 1/2 cup red pepper chopped
- 1/2 cup diced onion
- 1 T minced garlic
- salt and pepper



Directions

1. Cook smoked sausage in a large skillet over medium heat.
2. Add peppers, onion, and garlic. Cook until soft. Turn down to low.
3. Add tomatoes and Alfredo sauce. Cook for 2 minutes.
4. Add pasta.
5. Serve.

Notes

This meal was originally labeled as Jared's Casserole. It was given to us from my husband's co-worker and we tweaked it for our family.

Picky Eaters: puree the tomatoes and peppers for a smooth consistency.

*Lauren's
Favorite
Dinner*

Burrito Casserole

FAMILY FAVORITE

Ingredients

- 1 lb ground beef
- 1 small onion, chopped
- 1 pack of taco seasoning
- 1 can (16oz) can refried beans
- 1 cup salsa
- 1 can (10 oz) cream of mushroom soup, undiluted
- 1/2 cup sour cream
- 1 pack large flour tortillas
- 2 1/2 cups of shredded Mexican blend cheese
- toppings: lettuce, salsa, sour cream



Directions

1. Cook ground beef and onion until done.
2. Add taco seasoning, refried beans, and salsa.
3. In small bowl mix soup and sour cream.
4. Spread half soup mixture on bottom of 9 x 13 pan.
5. Fill tortillas with meat mixture, roll up and place in pan.
6. Top with remaining soup mixture.
7. Sprinkle cheese on top.
8. Bake 350 for 30 minutes until cheese is melted.
9. Serve with toppings.

Notes

FREEZER MEAL: Do not bake, cover with wax paper and foil. Freeze. To serve, thaw overnight and bake as directed.

*Jadyn's
Favorite
Dinner*

Cheeseburger Meatloaf

FREEZER MEAL

Ingredients

- 1 ½ lbs ground beef
- ½ cup breadcrumbs
- ½ cup milk
- 1 T Worcestershire sauce
- 1 egg
- 1 tsp salt
- ¼ tsp black pepper
- ½ c diced onion
- ½ c diced dill pickles
- 6 slices cheddar cheese
- 6 slices bacon, cooked
- Sauce: ¾ c ketchup + ¼ c mustard



Directions

1. Prepare the sauce by mixing ketchup and mustard together.
2. For the meatloaf: combine beef, breadcrumbs, milk, Worcestershire, egg, salt, pepper, onion, pickles, and 1/4 cup sauce. Mix with hands until well mixed.
3. Place enough sauce on the bottom of a bread pan to cover.
4. Place half of meatloaf mixture into pan and spread out evenly.
5. Place 3 slices of cheese into the middle of the meatloaf and top with bacon slices.
6. Add remaining meatloaf mixture into the bread pan and press firmly to seal the edges around the interior layer of cheese.
7. Coat the top of the meatloaf with remaining sauce.
8. Place in the oven and bake for 65 minutes, check with thermometer for doneness.
9. Remove from oven, cover the top of the meatloaf with slices of cheese and place back in the oven until melted.
10. Remove from oven, let cool briefly and serve.

Notes

This freezes well. Cover with waxed paper and wrap in foil.
Double the recipe and make in a 9x13 pan. Thaw overnight and bake according to directions.

Cheeseburger Pasta

SIMPLE RECIPE

Ingredients

- 1-16 oz spiral pasta, cooked
- 1 lb ground beef
- 1/2 onion, finely chopped
- 1 can (14 oz) diced tomatoes
- 2 T dill pickle relish
- 2 T prepared mustard
- 2 T ketchup
- 1 T steak sauce
- 1/4 tsp salt and pepper
- 2 cups shredded cheddar cheese



Directions

1. Cook ground beef with onion.
2. Stir in tomatoes, relish, mustard, ketchup, steak sauce, salt and pepper.
3. Mix with pasta.
4. Stir in cheese.
5. Heat till melted.

Notes

For added flavor add some crumbled bacon to this recipe.

Cheesy Chicken and Broccoli Casserole

SIMPLE RECIPE

Ingredients

- 1 small white onion, diced
- 1 T minced garlic
- 2 cups cooked shredded chicken
- salt & pepper, to taste
- 1 cup rice
- 1 can (10 oz) cream of chicken soup
- 2 cups chicken broth
- 2 cups frozen broccoli florets
- 1 cup shredded cheddar cheese
- 1 cup canned cheddar cheese



Directions

1. Over medium heat cook onion in oil until soft. Add garlic and cook for 30 seconds.
2. Add chicken, salt, pepper, broth, and uncooked rice. Bring to a boil, cover, turn down and let simmer till liquid is dissolved.
3. Stir in soup, broccoli, canned cheese and heat till no longer frozen.
4. Sprinkle with cheese, melt and serve.

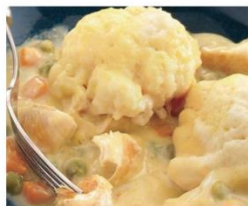
Alternative cooking: Place all except shredded cheese in crock pot or pressure cooker and cook according to directions for rice setting. Sprinkle with cheese and melt.

Grandma's Chicken and Dumpling Soup

CHILDHOOD FAVORITE
DAIRY FREE

Ingredients

- 4 T butter
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 cups shredded chicken
- 1- 48 oz chicken broth
- 1 can (26 oz) condensed cream of chicken soup, undiluted
- 2 cups frozen peas & carrots
- 1 cup diced peeled potatoes
- salt and pepper
- 1 tsp parsley
- 2 cups all purpose baking mix
- 2/3 cup milk or alternative
- 1 tsp chicken bouillon
- 1 tsp paprika



Directions

1. In a large pot, melt the butter. Add in the onions and celery. Cook and stir until the onion is translucent. Add in the garlic and cook for 30 seconds.
2. Add the chicken broth, soup, shredded chicken, potatoes, and peas & carrots.
3. Season with salt, pepper, and parsley.
4. Bring to a boil, then turn down the heat and allow to simmer while you make the dumplings.
5. Dumplings: Combine baking mix, milk, paprika, and chicken bouillon.
6. Drop by spoonful on top of soup. Cook 10 minutes, cover and cook 10 more minutes.

Notes

To thicken soup: Mix 3 T cornstarch and 3 T cold water. Add to soup.

Use alternative dairy choices to make this dairy free.

Chicken Etti

SIMPLE RECIPE

Ingredients

- 1 lb. spaghetti noodles, cooked
- 1 cup canned cheddar cheese
- 1 can (10 oz) cream of chicken soup
- 1/2 cup milk
- 1 cup chicken broth
- 1 can diced tomatoes and green chilies
- 1 1/2-2 cups chicken, cooked and shredded
- 2 cups shredded cheddar cheese

Directions

1. Combine cheese, soup, milk, broth and diced tomatoes.
2. Mix in shredded chicken and cooked spaghetti noodles.
3. Pour into a 9x13 casserole.
4. Top with shredded cheese.
5. Bake at 350 degrees for 30 minutes



Chicken Pesto Tortellini

FREEZER MEAL

Ingredients

- 2 - 1 lb pkg cheese tortellini, frozen
- 2 jars alfredo sauce
- 2 cloves garlic, minced
- 1- 8.1 oz jars pesto
- 1 cup mozzarella cheese
- 2 cups shredded chicken
- 1/4 cup Parmesan cheese



Directions

1. Preheat oven 350.
2. In a large bowl combine tortellini, alfredo sauce, garlic, pesto, mozzarella cheese, and chicken.
3. Place in 9x13 baking dish. Top with Parmesan cheese.
4. Bake 30 minutes until bubbly and cheese is melted.

Notes

This recipe freezes nicely. Cover with wax paper and wrap in aluminum foil. Freeze up to 3 months. To cook, thaw overnight. Bake as directed above.

*Madelyn's
Favorite
Dinner*

Chicken Pot Pie

FREEZER MEAL

Ingredients

- 1 pkg (15 oz) pie crusts
- 2 cups shredded cooked chicken
- 1 (10 oz) can cream chicken soup
- 1 (15 oz) can mixed vegetables, drained



Directions

- 1.Heat oven 375. Place one pie crust in pan and bake according to package directions.
- 2.Combine soup, chicken, and vegetables.
- 3.Spoon chicken mixture into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
- 4.Bake at 350 degrees for 30 to 40 minutes or until crust is golden brown.

Notes

FREEZER MEAL: Do not cook bottom crust. Assemble together. Freeze.
To serve: Thaw overnight and bake 375 until golden brown.

Chicken Shish Kabobs

GRILL RECIPE

Ingredients

- chicken chunks
- mushrooms
- peppers
- onions
- 1 bottle of Italian dressing



Directions

1. Marinate chicken and vegetables overnight in dressing.
2. Place on skewers.
3. Grill.

Notes

Italian dressing is an easy way to make a flavorful marinade. Makes chicken very tender.

You can use beef chunks instead of chicken.

Chicken Taquitos

SIMPLE RECIPE

Ingredients

- 3 cups shredded cooked chicken-Rotisserie chicken is good for this if you don't have any shredded ready.
- 1 pkg cream cheese
- 1 can of corn, drained
- 1 can of black beans, rinsed and drained
- 2 cups of shredded Monterey jack cheese
- 1 tsp cumin
- 1 tsp chili powder
- 1 tsp minced onions
- 1 T minced garlic
- 1 can 6 oz green chilis
- tortillas, you can use whole wheat or white



Directions

1. Mix ingredients all together and spread a small amount on each tortilla.
2. Wipe olive oil on each tortilla and either fry in a pan, bake in 400 degree oven, or air fry until crispy.

Chili Mac

SIMPLE RECIPE



Ingredients

- 1 lb ground beef
- 1/2 onion diced
- 1 T minced garlic
- salt and pepper
- 1 can (15 oz) petite diced tomatoes
- 1 can (6 oz) tomato paste
- 1 can (15 oz) black or kidney beans, drained
- 4 c beef broth
- 1/4 pkt taco seasoning
- 2 cups uncooked elbow pasta
- 2 cups shredded cheddar cheese
- corn chips

Directions

1. Cook beef, onion, and garlic in big saucepan over medium-high heat until no longer pink. Season with salt and pepper.
2. Add tomatoes, paste, beans, broth, seasonings to saucepan. Bring to a boil and then stir in pasta. Cook 5 minutes until pasta is al dente.
3. Add cheese and stir until melted. Remove from heat, cover and let stand 10 minutes. Top with corn chips to serve.

Chili Spaghetti

FRUGAL MEAL

Ingredients

- cooked spaghetti
- canned chili beans
- shredded cheese
- optional: crushed saltine crackers, diced onions, salsa, or hot sauce



Directions

On each plate layer spaghetti, chili beans, and any other toppings they will like.

Notes

This is a very tasty frugal meal that will fill everyone up.

Easy Chicken Parmesan

SIMPLE RECIPE

Ingredients

- 2 1/2 cups spaghetti sauce
- 8 frozen chicken patties
- 1 cup shredded mozzarella cheese
- Parmesan cheese
- spaghetti



Directions

1. Preheat oven 375.
2. Pour 1 cup of spaghetti sauce in a 9x13 pan.
3. Place 8 chicken patties into the dish.
4. Sprinkle the mozzarella cheese on top of the chicken patties.
5. Spoon the remaining pasta sauce over the chicken.
6. Sprinkle the Parmesan cheese over the top. Cover.
7. Bake for 30 minutes.
8. While the chicken is baking, prepare the spaghetti according to package directions.
9. To serve place spaghetti on plate and top with chicken patty.

Notes

FREEZER MEAL: freeze this meal before baking. Cover with waxed paper and foil. Thaw overnight and cook according to directions.

Flatbread Tacos

FAMILY FAVORITE

Ingredients

- 2- cans refrigerated biscuits
- 1- 8 oz sour cream
- 1/2 pkg ranch powder
- 1 lb ground beef, cooked
- 1 pkg taco seasoning
- 1 (15 oz) can drained pinto beans
- shredded cheese
- shredded lettuce
- salsa



Directions

1. Let simmer over medium low heat: ground beef, taco seasoning, drained pinto beans and 1/2 cup water.
2. Meanwhile, on medium heat skillet, roll out biscuits until flat like a pancake and fry each side until done.
3. Mix sour cream and ranch packet.
4. To serve: spread sour cream on biscuit. Top with meat mixture and add toppings.

*Brooklyn's
Favorite
Dinner*

Fettucine Alfredo

EASY

Ingredients

- ½ cup butter
- 1 ½ cups heavy whipping cream
- 2 cloves of minced garlic
- 1 tsp Italian seasoning
- salt and pepper to season
- 2 cups Parmesan cheese



Directions

1. Add the butter and cream to a large skillet.
2. Simmer over low heat for 2 minutes.
3. Whisk in the garlic, Italian seasoning, salt, and pepper for one minute.
4. Whisk in the parmesan cheese until melted.
5. Serve immediately.

Notes

I like a homemade version of alfredo sauce. My children on the other hand do not and have always preferred the jarred name brand kind:)

We serve this with kielbasa or chicken and broccoli on the side.

A staple meal made at least once per month.

*Evan's
Favorite
Dinner*

Gwumpkies

Ingredients & Directions

In a large mixing bowl combine the following:

- 5 lbs of ground chuck-uncooked
- 1 large onion diced
- 2 cups of rice
- 5 eggs
- salt and pepper

Mix the above



One head of cabbage

There are multiple ways to get the leaves off of the head. I submerge mine in boiling water and peel off each leaf.

Place a small amount of meat mixture on each leaf and roll up.

2 bags of sauerkraut

One cut up package of Italian sausage

Layer in a baking pan or crock pot the following:

Sauerkraut, cabbage rolls, sausage, sauerkraut. Repeat. End with sauerkraut and with each layer season with salt and pepper. I cook this on low for 4-6 hours.

Cucumber salad:

Peel seedless cucumbers and slice thin.

Place in a bowl and sprinkle well with salt. Stir around and let sit for a couple of hours. The salt will bring out the water in the cucumbers. Drain. Add sour cream and more salt and pepper if desired. Serve with gwumpkies.

Notes

This is Great Grandma Maryon's meal she passed down. A traditional meal made at least once per year in our home.

*Greg's
Favorite
Dinner*

Ham Skillet

SIMPLE RECIPE



Ingredients

- 1 pkg penne pasta, cooked and drained
- 2-3 cups leftover cut up ham
- 1 medium onion, chopped or 2 tsp minced dried onion
- 2 cloves of garlic, minced
- 2 T parsley, dried
- 1 1/2 tsp each of oregano and basil
- 2 cups of chicken broth
- 2 T lemon juice
- 1 cup Parmesan cheese
- optional 1/2 red pepper chopped

Directions

1. In a skillet combine all of the ingredients except pasta and Parmesan cheese.
2. Bring to a boil and let simmer 15 minutes.
3. Add pasta and stir.
4. Right before serving add Parmesan cheese.

Notes

This is always a go to meal after having a ham for the holidays.

*Jadyn's
Favorite
Dinner*

Hamburger Gravy

CHILDHOOD FAVORITE

Ingredients

- 1 lb ground beef
- 1 can (14-1/2 ounces) beef broth, divided
- 1 small onion, chopped
- 2 T dried parsley flakes
- 1 T minced garlic
- 1 tsp salt
- 1 tsp pepper
- 2 tablespoons cornstarch
- Hot mashed potatoes



Directions

1. In a large skillet, cook beef over medium heat until no longer pink; drain. Add 1-1/2 cups beef broth, onion, parsley, garlic, salt and pepper. Simmer, uncovered, for 5-10 minutes or until onion is tender.
2. In a small bowl, combine cornstarch and remaining broth until smooth. Stir into beef mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.
3. Serve with mashed potatoes.

Notes

Childhood memory: The kids at school would make fun of this meal calling it "gravy train." My mom's tasted way better than the school version. This is still one of my favorite "comfort foods" as an adult. I serve with peas and carrots.

For added flavor: add 1 tsp beef bouillon powder.

*Evan's
Favorite
Dinner*

Taco Haystacks

FAMILY FAVORITE

Ingredients

- cooked rice
- taco meat
- refried beans
- salsa
- shredded cheese
- canned cheddar cheese- heated
- shredded lettuce
- chopped onion
- diced tomatoes
- sour cream
- crushed Doritos chips



Directions

Let each person layer and create their own "haystack" as they choose.

Notes

We make this meal at least 1-2 times per month in our home.

You can use shredded chicken or chopped up cooked beef as well.

Anything that would taste good in a "taco" would work well with this meal.

*Jentzen's
Favorite
Dinner*

Jambalaya

EASY

Ingredients

- 1 onion chopped
- 1 green pepper chopped
- 1 celery stalk chopped
- 2 T minced garlic
- 1 cup shredded chicken
- 1 (12 oz) pkg smoked sausage cut up
- 1 can (15 oz) diced tomatoes
- 3 cups chicken broth
- 2 cups rice
- Cajun seasoning



Directions

1. In large saucepan saute onion, pepper, and celery until soft in olive oil.
2. Add garlic and cook 30 seconds.
3. Add chicken, sausage, tomatoes, chicken broth, rice, and cajun seasoning to taste.
4. Bring to a boil and turn down to a low simmer with lid on. Cook until liquid is absorbed.

Notes

Unlike traditional Jambalaya that contains shrimp, this recipe does not due to allergies in the family.

Lasagna

FREEZER MEAL

Ingredients

- 1-16 oz container of ricotta cheese
- 2 cups mozzarella cheese
- 1/2 cup parmesan cheese
- 1 pkg lasagna noodles-cooked and sitting in cold water to avoid sticking
- 2 lbs ground beef cooked and seasoned with 1 chopped onion.
- 2 jars (24 oz) spaghetti sauce
- 1 can (15 oz) diced tomatoes, seasoned
- Italian seasoning, salt and pepper



Directions

1. Mix cheeses together and set aside.
2. Combine meat, sauce, diced tomatoes and seasonings.
3. Layer in baking pan or in slow cooker. Start with sauce on the bottom and end with sauce on the top. Sprinkle with more Parmesan cheese if desire.
4. Bake 350 for 45 minutes or slow cooker as directed.

Notes

FREEZE: Place in 9x13 pan, cover with wax paper and foil. Freeze. To serve, thaw overnight and cook as directed above.

Homemade Meatballs

Ingredients

- 1 lb ground beef, raw
- 1 lb ground pork, raw
- 4 T parmesan cheese
- 1 1/2 cups bread crumbs
- 3 eggs
- 1 tsp salt and pepper
- 1 clove garlic minced
- 1 tsp basil, oregano and parsley
- 4 oz mozzarella, cut into 12 tiny chunks–
to go inside the meatballs



Directions

1. Mix all ingredients except cheese together well.
2. Form into desired ball size.
3. Push chunk of cheese inside and close.
4. Bake in 9x13 pan 350 for 20-30 minutes, depending upon size.
Check meat temperature for doneness.

Notes

This is great served with homemade spaghetti sauce.

FREEZER READY: roll balls and place on cookie sheet and "flash freeze" until solid. Place in freezer bag and put back into freezer.

Mexican Stuffed Shells

FREEZER MEAL

Ingredients

- 1 pkg jumbo shells, cooked and drained—let sit in cool water
- 2 cups shredded cooked chicken
- 4 green onions, chopped
- 1 red bell pepper chopped
- 1 can black beans drained
- 1 can corn drained
- 2 cans diced tomatoes
- 1 can green chilis
- 2 pkg cream cheese
- 1 tsp cumin
- 2 cups of salsa
- 2 cups mexican shredded cheese



Directions

1. Mix everything together in a large mixing bowl, except for the salsa and shredded cheese.
2. After well combined, stuff mixture into shells and place in a 9 x13 baking pan that has been greased.
3. Cover with salsa and sprinkle with cheese. Bake at 350 until hot and bubbly about 30 minutes.

Notes

FREEZER MEAL; Place in baking pan and cover with wax paper and foil. To ensure good texture when thawing, make sure to completely cover the pasta. To serve, thaw overnight and bake as above.

Million Dollar Casserole

HEARTY MEAL

Ingredients

- 1- 16 oz pkg cavatappi pasta, cooked
- 1-8 oz cream cheese
- ¼ cup sour cream
- 1- 8 oz ricotta cheese
- 1 lb ground beef cooked with one small diced onion
- 1- jar (26 oz) spaghetti sauce
- 1 c shredded mozzarella cheese



Directions

1. Mix together, cream cheese, sour cream, and ricotta- it will be lumpy.
2. Mix cooked ground beef and spaghetti sauce together.
3. Layer in 9 x 13 pan 1/2 the meat mixture.
4. Place half the cooked noodles. Pour creamy cheese mixture on top and spread evenly. Layer with remaining noodles.
5. Top with remaining meat mixture and cover noodles evenly.
6. Cook uncovered for 30 minutes at 350.
7. Then top with shredded mozzarella and cook until melted.

Mostaccioli

SIMPLE RECIPE
DAIRY FREE

Ingredients

- 1-16 oz penne pasta
- 1-1/2 lbs ground beef
- 1 cup diced onion
- 1-26 oz jar spaghetti sauce
- 2 tsp Italian seasoning

Directions

1. Cook penne pasta according to package directions.
2. In large skillet, cook beef and onion over medium heat until no longer pink. Stir in spaghetti sauce and Italian seasoning.
3. Add drained penne pasta to beef mixture.
4. Serve.

Notes

*Cook hamburger after purchasing and freeze in containers to make this meal quick.

Need to stretch this meal? Add another package of pasta and 2 cans diced petite tomatoes.

Use elbow macaroni as a substitute pasta.



Nachos

SIMPLE RECIPE

Ingredients

- chips
- ground beef seasoned with taco seasoning.
- refried beans
- canned cheddar cheese
- shredded lettuce
- salsa
- chopped onions, peppers, tomatoes
- sour cream



Notes

This is a meal we make when we have to feed a crowd. You can have a variety of toppings and it is inexpensive.

Patty Melts

TASTY

Ingredients

- 1 stick butter
- 1 whole large onion, sliced
- 1 1/2 lbs ground beef
- salt and pepper
- Worcestershire sauce
- 8 slices Swiss cheese
- 8 slices rye bread



Directions

1. In medium skillet, melt 2 T butter and cook onions slowly until golden brown and soft.
2. In bowl, mix ground beef, salt, pepper, and 3 dashes Worcestershire sauce. Form into 4 patties.
3. Melt 2 T butter in separate skillet. Cook patties on both sides until done.
4. Assemble patty melts: slice of bread, slice of cheese, meat patty, 1/4 of onions, slice of cheese, bread.
5. In clean griddle, melt 2 T butter and cook sandwiches until golden brown, crisp, and cheese is melted.
6. Slice in half and serve immediately.

Philly Cheesesteak Stuffed Shells

FREEZER MEAL

Ingredients

- 1 lb ground beef cooked
- 1 small onion diced
- 1 small green pepper
- 2 T ketchup
- 1 T Worcestershire sauce
- salt and pepper
- 4 oz shredded provolone or mozzarella cheese
- 4 oz shredded American cheese
- 2 jars (15 oz) Alfredo sauce
- 1 cup beef broth
- 1 pkg jumbo pasta, cooked, drained and let sit in cool water.



Directions

1. Cook beef with onions and pepper until vegetables are soft. Stir in ketchup, worcestershire sauce, and beef broth. Season with salt and pepper.
2. Stir in cheeses.
3. Place 1 cup Alfredo sauce in bottom of 9x13 dish.
4. Stuff shells and place in baking dish.
5. Pour remaining sauce over top. Cover with foil.
6. Bake 350 for 30 minutes.

Notes

FREEZER MEAL; Place in baking pan and cover with wax paper and foil. To ensure good texture when thawing, make sure to completely cover the pasta. To serve, thaw overnight and bake as above.

Pizza Dough

FAMILY FAVORITE

Ingredients

- 2 pkg yeast
- 2 2/3 cups water
- 3 T sugar
- 3 T vegetable oil
- 1 tsp salt
- 6 1/2 cups to 7 cups of flour
- optional add 2 tsp Italian seasoning and garlic powder



Directions

1. Combine yeast, water, and sugar. Let stand for 5 minutes.
2. Stir in the remainder ingredients.
3. Knead until smooth and let rise until double.
4. Punch down and roll out into pan.
5. Bake at 425 for 8 minutes before adding toppings.
6. This gives you 2 large pizzas.

Notes

Some of our favorite pizza choices:

Mac and cheese: Alfredo sauce base, leftover mac and cheese, top with shredded cheddar cheese.

Sub pizza: Alfredo sauce, ham, breakfast sausage, onions, green peppers, mozzarella cheese- bake and then top with shredded lettuce, chopped tomatoes, mild pepper rings, drizzle of Italian dressing, drizzle of miracle whip

Cinnamon sticks: Brush melted butter onto the raw dough and sprinkle with cinnamon and sugar. Bake at 350 for 20 minutes. Immediately after coming out of the oven drizzle with 1 cup of powdered sugar mixed with water to make a frosting.

Garlic bread: Brush melted butter onto the raw dough and sprinkle with garlic powder, Italian seasoning, and Parmesan cheese. Bake 350 for 20 minutes.

Pizza Stuffed Shells

FREEZER MEAL

Ingredients

- 1 lb cooked ground beef with onion and garlic to taste
- 2 cans (14 oz) diced tomatoes
- 1 pkg (4 oz) pepperoni, cut up
- 2 cups mozzarella cheese, divided
- 1 cup parmesan cheese
- 1 tsp basil, oregano
- 1 jar (24 oz) pizza sauce
- 1 box (12 oz) jumbo shells, cooked and let sit in cold water



Directions

1. Combine meat, tomatoes, pepperoni, and 1 cup mozzarella cheese.
2. Cover bottom of 9x13 pan with 1 cup pizza sauce.
3. Stuff shells with meat mixture and place in baking pan.
4. Top with mozzarella cheese, remaining sauce, and parmesan cheese. Cover with foil.
5. Bake 350 for 30 minutes.

Notes

FREEZER MEAL; Place in baking pan and cover with wax paper and foil. To ensure good texture when thawing, make sure to completely cover the pasta. To serve, thaw overnight and bake as above.

Salisbury Steak

Ingredients

- 2 lbs ground beef
- 3/4 c seasoned bread crumbs
- 1/4 cup mustard
- 1/4 cup ketchup
- 1 tsp beef bouillon
- 1 T Worcestershire sauce
- 1/2 tsp salt and pepper
- 1/2 stick butter
- 1 onion, diced
- 2 1/2 cups beef broth
- 1 T Worcestershire sauce
- 1 T ketchup
- 2 T cornstarch
- 1 lb egg noodles, cooked



Directions

1. To make the patties, combine the first 7 ingredients until combined. form into patties.
2. In a large skillet over medium heat, add 2 T butter. When melted, add beef patties and brown. Remove to baking dish.
3. In same skillet, add onions and cook until soft.
4. In small bowl, mix 1/2 cup beef broth with cornstarch, set aside.
5. Add to the skillet 2 cups beef broth, Worcestershire sauce, ketchup and mustard. Bring to gentle boil and add cornstarch mixture. Cook until thickened.
6. Pour over patties, cover and bake 350 for 20 minutes until meatballs are cooked.
7. Serve over noodles tossed with remaining butter.

Sausage Pierogi Casserole

EASY
SLOW COOKER

Ingredients

- pierogis
- sausage kielbasa
- 1 jar alfredo sauce
- shredded cheddar cheese



Directions

1. Cut up kielbasa and place on bottom of slow cooker.
2. Top with frozen pierogis
3. Add one jar of Alfredo sauce.
4. Sprinkle with cheddar cheese.
5. Bake on low 2-3 hours.

Notes

We have started making this with just the sausage and kielbasa cooked together in a 9x13 pan and leaving the alfredo on the side as a dipping sauce.

Sausage Red Beans and Rice

DAIRY FREE
FREEZER MEAL



Ingredients

- 1/2 onion, chopped
- 2 stalks celery diced
- 1 tsp of basil and oregano
- 1- pkg (14 oz) smoked sausage cut into slices
- 2 cans (14 oz) diced tomatoes
- 2 cans (15 oz) chili beans
- 1- can (16 oz) tomato sauce
- rice cooked

Directions

1. Fry sausage in skillet over medium heat.
2. Add onion and celery and cook until soft.
3. Add tomatoes, beans, tomato sauce, and spices.
4. Simmer 40 minutes on low to combine flavors.
5. Serve over rice

Notes

Make in slow cooker on low for 2-3 hours

Freezer meal: Combine all raw ingredients into a freezer bag.
To serve, thaw overnight and cook as recommended.

Shepherd's Pie

COMFORT FOOD

Ingredients & Directions

- 1 lb ground beef cooked with 1 chopped onion.
- Season with salt and pepper. Add 2 tsp beef bouillon.
- Add one can cream of mushroom soup (10oz).
- Pour into 9x13 baking dish.
- Top with 1 1/2 cups frozen peas and carrots.
- Spread 2 cups mashed potatoes on top. Make homemade or instant mashed potatoes.
- Sprinkle with 1 cup cheddar cheese.
- Bake 350 for 40 minutes.



*Amy's
Favorite
Dinner*

Smoky Sloppy Joe Biscuit Cups

SIMPLE RECIPE



Ingredients

- 1 lb ground beef cooked and seasoned with onion, salt, and pepper
- 1 cup BBQ sauce
- 1-2 T mustard
- 1 cup diced cooked bacon (bacon bits are a good alternative)
- 2 cups shredded cheddar cheese
- 1 can refrigerator biscuits

Directions

1. Combine meat, sauce, and mustard and let simmer 3 minutes.
2. Place biscuit in muffin tins forming to sides of pan.
3. Fill well with meat mixture.
4. Sprinkle cheese on top.
5. Bake 375 for 20 minutes.

Southern Slaw Dogs

SOUTHERN FAVORITE

Ingredients

- hotdogs-our favorite are Nathan's
- buns
- mustard
- diced onions

Slaw

- 1 (16-ounce) package coleslaw mix
- 2/3 cup miracle whip
- 1-2 T sugar
- 1 T apple cider vinegar

Chili

- 1 lb ground beef
- 1/2 cup onion
- 3 T tomato paste
- 1 cup water
- 1/4 cup ketchup
- 1 T chili powder
- 1 tsp sugar
- 1 tsp Worcestershire sauce
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1/2 tsp salt



Directions

1. In a medium bowl, combine slaw ingredients and place in refrigerator.
2. In a large skillet, cook the ground beef and onion until ground beef is no longer pink.
3. Place in food processor to make fine crumbles.
4. Add remaining chili ingredients and cook for about 15 minutes.
5. Cook hotdogs on grill, in air fryer, or boil in water. (My kids like boiled, I like grilled)
6. To serve, place hot dogs in buns. Top with chili, slaw, mustard, and onions.

Ground Beef Stroganoff

SIMPLE RECIPE

Ingredients

- 1 lb ground beef
- 1 diced onion
- beef bouillon powder
- salt and pepper
- 1 can (10 oz) cream of mushroom soup
- 1 pkg (16 oz) cooked egg noodles
- 1 container (8oz) sour cream



Directions

1. Cook hamburger with onion.
2. Season with salt and pepper.
3. Add 2-3 tsp beef bouillon powder
4. Mix in one can cream of mushroom soup.
5. Combine with cooked egg noodles.
6. Stir in sour cream and serve.

*Autumn's
Favorite
Dinner*

Pizza Stuffed Shells

FREEZER MEAL

Ingredients

- 1 lb cooked ground beef with onion and garlic to taste
- 2 cans (14 oz) diced tomatoes
- 1 pkg (4 oz) pepperoni, cut up
- 2 cups mozzarella cheese, divided
- 1 cup parmesan cheese
- 1 tsp basil, oregano
- 1 jar (24 oz) pizza sauce
- 1 box (12 oz) jumbo shells, cooked and let sit in cold water



Directions

1. Combine meat, tomatoes, pepperoni, and 1 cup mozzarella cheese.
2. Cover bottom of 9x13 pan with 1 cup pizza sauce.
3. Stuff shells with meat mixture and place in baking pan.
4. Top with mozzarella cheese, remaining sauce, and parmesan cheese. Cover with foil.
5. Bake 350 for 30 minutes.

Notes

FREEZER MEAL; Place in baking pan and cover with wax paper and foil. To ensure good texture when thawing, make sure to completely cover the pasta. To serve, thaw overnight and bake as above.

Swedish Meatballs

CHILDHOOD RECIPE

Ingredients

- 1 pkg meatballs or use the homemade recipe but include 1/4 tsp nutmeg and no cheese.
- 2 cups beef broth
- 1 can (10oz) cream of mushroom soup
- 1- 8 oz sour cream
- 1- 16 oz pkg curly egg noodles



Directions

1. Cook meatballs according to directions.
2. Mix broth, soup, and sour cream. Pour over meatballs.
3. Cover and bake 20 minutes.
4. Serve over cooked curly egg noodles.

10 Kid Taco Chili

FAMILY STAPLE
DAIRY FREE

Ingredients

- 2 cans (30 oz) pinto beans- drained
- 2 cans (14 oz) diced tomatoes
- 1 can (8 oz) tomato sauce
- 1 can (15 oz) corn
- 3 cans (15 oz) chili beans
- 1 can (4 oz) green chilies
- 1 lb ground beef, cooked
- 1 onion, diced
- 1 pkt ranch powder
- 1 pkt taco seasoning
- assorted toppings: lettuce, sour cream, ranch, corn chips, salsa, and shredded cheese.



Directions

1. Place all of this in a pot and cook on low to medium heat to blend flavors together.

Notes

This chili is a family favorite. I enter it in our community's Chili Cookoff contest every year, same version. I won first runner up. I call it 10 kid --because I have 10 kids and provide multiple toppings so everyone can add what they like. We have used crushed Doritos, chopped onions, and chopped tomatoes. Very filling and delicious.

Dairy free: use dairy free ranch dressing or make your own ranch powder.

Need to feed a crowd: Add more beans to stretch this.

Leftovers: Serve over rice or baked potatoes

Save money: cook and freeze your own beans for this recipe.

Tater Tot Casserole

FAMILY FAVORITE

Ingredients

- 2 lbs ground beef
- 1 small onion diced
- salt and pepper
- 1 can (10 oz) cream of mushroom soup
- 1 can (10 oz) cream of chicken soup
- 1 1/2 cups milk
- 1 pkg (16 oz) tater tots
- cheese- shredded or cheese slices



Directions

1. Cook ground beef with onion. Season with salt and pepper.
2. Place in bottom of 9x13 baking pan.
3. Top with tater tots.
4. Combine soups and milk. Pour over top of tater tots.
5. Add cheese.
6. Bake 350 for 30-40 minutes.

*Ashlyn's
Favorite
Dinner*

Other Dinner Ideas

that we often have

- Frozen hamburger patties grill or broil in the oven
- Hotdogs boil or cook in the air fryer
- Chicken patties on a bun with tater tots
- Boil pasta, drain add cooked broccoli and season with olive oil, salt and pepper. We put leftover Rotisserie chicken in with this for a quick meal.
- Sloppy Joe from a can and mac and cheese on the side.
- Sloppy joe meat in the bottom of a 9x13 and top with tater tots. Bake and add cheese slices on top.
- Jar spaghetti sauce, meat and noodles
- Jar spaghetti sauce, meat, pepperoni slices cut up, mozzarella cheese, and pasta.
- Macaroni and cheese with a can of chili beans added.
- In crock pot slice potatoes, green beans, and kielbasa or ham cut up. Season with salt and pepper.
- Baked spaghetti- Make normal spaghetti layer in 9x13 baking dish with cream of mushroom soup and shredded mozzarella in the middle. Top with mozzarella and bake for 30 minutes.
- Chicken fajitas-sliced chicken, peppers, and onions seasoned with taco seasoning.
- My favorite curry-can coconut cream, 2 T green curry paste, 1 T curry powder, 2 cloves garlic, 2 T sweet chili sauce, 1 tsp chicken bouillon, 2 tsp sugar, salt and pepper. Serve with sweet potato chunks, chick peas, peas and carrots over rice.

Savory Appetizers

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Bacon Wrapped Smokies

Ingredients

- 48 Lil smokies
- 12 bacon pieces
- 1/4 cup brown sugar
- 2 T maple syrup



Directions

1. Cut each bacon slice into 4 pieces.
2. Wrap each hot dog with bacon and secure with toothpick.
3. Roll in brown sugar. Place in baking dish.
4. Sprinkle with maple syrup.
5. Bake 400 degrees for 20 minutes until browned.

Cheeseball

HOLIDAY FAVORITE

Ingredients

- 1-8 oz pkg cream cheese
- 1-8 oz block of sharp cheddar cheese, shredded
- 1/2 bag of bacon bits
- chopped green onion, about 2 stalks finely chopped
- 1/4 cup Parmesan cheese or everything bagel topping, or crushed Doritos.



Directions

1. Mix cream cheese and shredded cheddar in food processor or with a mixer.
2. Add bacon bits and chopped green onions.
3. Shape into a ball.
4. Roll in Parmesan cheese, everything bagel topping, or crushed Doritos.
5. Serve with meat and crackers.

Cowboy Caviar

Ingredients

- 1-15 oz can black beans drained
- 1-15 oz can black-eyed peas drained
- 1-15 oz can pinto beans drained
- 1-15 oz can dark red kidney beans drained
- 1-15 oz can garbanzo beans drained
- 1-15 oz can corn drained
- 1-15 oz can lima beans drained
- 1 1/2 cups finely chopped celery
- 1 medium red bell pepper diced
- 1 medium yellow bell pepper diced
- 1/2 of a purple onion
- 1 minced fresh jalapeno (1 add 2 for hotter)
- 2 heaping Tbsp. of minced garlic
- 1 small bunch of fresh chopped cilantro
- Tortilla chips for scooping

Dressing

- 1/2 cup of rice vinegar
- 1/2 cup olive oil
- 1/3 cup of sugar
- 1 tsp. salt
- 1 tsp. black pepper

Directions

1. Open, drain and rinse all your beans.
2. Then put all the ingredients together in a large bowl.
3. Mix up the dressing separately and pour over it.
4. Serve with scooping chips or eat as a side with meals.

Notes

This is from my friend, Tammy.



Cuban Egg Rolls

AIR FRYER



Ingredients

- egg roll wrappers
- ham lunchmeat
- provolone or swiss cheese
- mustard
- pickle spears
- water

Directions

1. Place egg roll wrapper on work surface with one corner of wrapper pointed toward you; top evenly with ham slice.
2. Spread ham with about 1 tsp. mustard.
3. Top with cheese slice and a pickle spear.
4. Fold in opposite sides of wrapper, then roll up tightly.
5. Lightly moisten top corner of wrapper with water, then press firmly into egg roll to seal.
6. Repeat with remaining egg roll wrappers and filling.
7. Air fry 400 for 8-10 minutes

Dill Pickle Ham Roll Ups

Ingredients

- 8 oz cream cheese or whipped cream cheese
- 16 whole pickles
- 16 slices of ham



Directions

1. Pat pickles with a paper towel to make spreading easier.
2. Grab a slice of ham, slather some cream cheese on there and then lay your pickle in the middle of the ham slice.
3. Roll it up and then slice it up evenly.
4. Store them in an airtight container in the refrigerator.

Notes

As a child I remember my aunt doing this with a green onion instead of a pickle.

Easy Garlic Spread

FAMILY FAVORITE

Ingredients

- 1/2 cup butter softened
- 3 T olive oil
- 1 -2 garlic cloves minced
- 1 T Italian seasoning
- 1/4 cup Parmesan cheese
- 1-loaf unsliced Italian bread



Directions

1. Mix ingredients together.
2. Slice Italian bread in half lengthwise; spread each half generously with the garlic spread.
3. Place on cookie sheet.
4. Bake on the top rack of 350 oven until butter is bubbly, about 15 minutes

Notes

Freeze loaves of Italian bread when purchased on sale. Thaw and add this spread on top.

Batch cook:

Make multiple batches of this spread and place on loaves. Close bread, place back in bags, and freeze for up to 3 months.

Ham and Cheese Sliders

Ingredients

- 24 mini sandwich rolls
- 2 lbs ham lunchmeat
- 1 lb provolone cheese
- 1 cup butter melted
- 1/4 cup brown sugar
- 1 T poppy seeds
- 1 T mustard
- 1 T Worcestershire sauce



Directions

1. Preheat oven to 350°.
2. Split rolls in half.
3. Fit bottom halves into a 9 x 13 baking dish.
4. Layer ham, then cheese onto bottoms.
5. Finish off with roll tops and set aside.
6. Whisk together melted butter, brown sugar, poppy seeds, mustard and
7. Pour/brush mixture evenly over tops of sandwiches.
8. Cover very tightly with foil.
9. (At this point can refrigerate overnight if needed.)
10. Bake covered at 350° for 20 minutes.
11. Remove foil and bake for an additional 5-10 minutes until golden brown.
12. Serve immediately

Hummus

SIMPLE RECIPE

Ingredients

- 2 cans garbanzo beans-drained
- 4 teaspoons of minced cloves of garlic, less if you don't want it so garlicky
- 1/4 cup lemon juice
- 2 T olive oil
- 4 T peanut butter or 1/2 cup tahini
- 1 teaspoon cumin
- 1/2 tsp salt



Directions

1. In a food processor, process tahini or peanut butter and olive oil.
2. Add remaining ingredients and process until smooth.
3. Serve.

Notes

If you cannot get tahini use peanut butter for this recipe—we did for years.

If you want it creamier--rub the chick peas between two paper towels to remove the skins.

We make pita chips by brushing them with olive oil, Italian spices, and parmesan cheese. Bake 375 for about 10 minutes until crispy.

My children like to make sandwiches with pita bread spread with hummus and shredded carrots. A childhood favorite.

A new favorite is top with everything bagel seasoning.

Nacho Cream Dip

GRANDMA'S RECIPE

Ingredients & Directions

- Mix 8 oz cream cheese and 1 cup small curd cottage cheese.
- Put in bottom of 9x13 dish.

Layer with the following:

- one jar salsa
- 1 lb ground beef seasoned with taco seasoning and cooled.
- shredded lettuce
- chopped tomato
- shredded cheddar cheese
- diced green pepper and green onion

Serve with tortilla chips.



Notes

My Mom would make this when I was a small child way before these types of dishes were popular. I don't see many new ones with cottage cheese anymore. Definitely worth saving and making.

No Meat Taco Dip

SIMPLE RECIPE

Ingredients

- sour cream
- pkg of ranch powder
- can of refried beans
- chopped lettuce
- jar of salsa
- shredded cheese
- green onions



Directions

1. Spread can of refried beans on bottom of serving plate.
2. Mix sour cream and ranch powder and spread on top of beans.
3. Sprinkle with lettuce.
4. Spread on salsa.
5. Top with cheese and green onions.
6. Serve with corn or tortilla chips.

Pepperoni Pizza Pinwheels



Ingredients

- pkg flour tortillas
- 1 pkg cream cheese
- 1 tsp basil and oregano
- 1/2 tsp garlic powder
- mozzarella cheese
- pepperoni cut up into fourths
- 1/2 green pepper diced
- 2 green onions chopped
- pizza sauce for dipping



Directions

1. With an electric mixer, beat the cream cheese until whipped. Add the seasonings and continue to mix well.
2. Spread on one tortilla, sprinkle with cheese, pepperoni, green pepper and green onions. roll up tightly and place on plate.
3. Continue doing until all your mixture is gone. Cover with plastic wrap overnight. Before serving, slice into pinwheel sized portions.
4. Lay on a platter and serve with pizza sauce for dipping.

Pico de Gallo

Ingredients

- 5 whole roma tomatoes diced
- 1/4 large yellow onion diced
- 1/4 cup Cilantro minced
- 1/2 large jalapeno pepper minced,
- 2 T freshly squeezed lime juice
- 2 cloves garlic minced
- salt to taste



Directions

1. Place all ingredients into a large bowl.
2. Mix and season with salt, to taste.
3. Cover and place in fridge until ready to serve.

Notes

This is great served with tortilla chips.

We serve with our burrito bowls.

We also like it as a topping for tacos.

*Jentzen's
Favorite*

Pigs in a blanket

HOLIDAY FAVORITE

Ingredients

- mini hotdogs
- crescent rolls
- optional: everything bagel topping



Directions

1. Unroll crescent triangles and cut each triangle into 3 pieces.
2. Roll up each hotdog individually and seal.
3. Sprinkle with bagel topping if desired.
4. Bake 375 for 15 minutes.

Notes

You can also reroll the dough out and cut into triangles evenly.

Pretzel Dogs

FUN AND TASTY

Ingredients

- 1½ c water warm
- 1 T sugar granulated
- 1/2 tsp salt
- 1 Tbsp yeast active dry
- 4½ cups flour all purpose
- 2 oz butter, unsalted melted
- hotdogs
- baking soda and water
- egg yolk
- pretzel salt or everything bagel topping
- melted butter



Directions

1. Dissolve yeast in warm water; add yeast, sugar, salt, and butter.
2. Gradually stir in flour until you have a soft dough.
3. Knead and place in a greased bowl. Let rise till double.
4. Preheat oven 425.
5. In big pot boil 10 cups water and 1/2 cup baking soda.
6. Roll out dough as thin as possible into a rectangle shape. Cut dough into long strips (enough to roll a hotdog in each.)
7. Roll hotdog up in each shape.
8. Dip into soda water for 30 seconds, drain on paper towel.
9. Place on baking sheet and brush with egg yolk and top with salt.
10. Bake 10-15 minutes until golden. Brush with butter and serve.

Salsa from Canned Tomatoes

Ingredients

- 2 cans of diced tomatoes
- 2 cans of diced tomatoes with green chili's
- 1 T sugar
- 1/2 t salt
- 2 T garlic minced
- 1 large onion
- 1 jalapeno or hot pepper flakes
- 2 T dried green bell pepper or 1 whole fresh chopped



Directions

1. Place all in food processor or blender.
2. Blend until smooth.
3. Serve with chips.

Spinach Dip



Ingredients



- 1 -1 oz frozen chopped spinach, cooked, cooled and squeezed dry
- 1-16 oz container sour cream
- 1 cup mayo
- 1-8 oz can sliced water chestnuts drained and chopped
- 3 thinly sliced green onions
- 1 -1.4 oz packet Knorr Vegetable Recipe Mix

Directions

1. Mix together sour cream, mayo, and dried vegetable packet.
2. Add remaining vegetables and mix well.
3. Let flavors combine for at least 2 hours,
4. Serve with pretzels or bread

Notes

If you are unable to get the vegetable recipe mix you can substitute a packet of ranch powder.

Veggie Pizza



Ingredients

- 2-8 oz cans refrigerated crescent rolls
- 1-8 oz cream cheese softened
- 1 cup sour cream
- 1 envelope ranch salad dressing mix
- 3 Tablespoons mayonnaise
- 3 cups finely chopped fresh mixed vegetables- we like broccoli, shredded carrot, cucumbers, and colored peppers
- 1 cup finely shredded sharp cheddar cheese

Directions

1. Line a 10" x 15" baking pan with the crescent roll dough, pressing the edges and perforations to seal together.
2. Place in 350 oven and bake the crust for 12 minutes. Cool to room temperature.
3. In a medium sized bowl, beat the cream cheese until smooth. Add sour cream, ranch salad dressing mix and mayonnaise. Mix well.
4. Spread over the crust and sprinkle with the chopped vegetables and cheddar cheese.
5. Cut into 24 squares. Serves 12 or more. Refrigerate any leftovers.

Other Appetizer Ideas

- Deviled eggs
- Veggie tray
- Variety of nuts
- Variety of pickles
- Hawaiian bread-diced and toasted served with melted cheddar cheese.
- Chips and French onion dip
- Bag of dumplings served with soy sauce for dipping.
- Meatballs with BBQ sauce.
- Frozen pizza rolls and bagel pizza bites.
- Baked pierogies served with alfredo sauce for dipping.
- Frozen beef and chicken taquitos.
- Chicken bites with dipping sauce.
- Salami, cheese, and cracker tray.

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Grandma's All Bran Muffins

CHILDHOOD FAVORITE

Ingredients



- 3 cups All bran cereal
- 2 1/2 cups milk
- 2 eggs
- 1/2 cup oil
- 2 1/2 cups flour
- 2 T baking powder
- 1 tsp salt
- 1 cup sugar
- optional: diced apples

Directions

1. Place in bowl cereal and milk. Let sit till soggy and soft.
2. Then add eggs and oil. Mix well.
3. Mix in separate bowl all dry ingredients.
4. Combine both bowls together.
5. Add diced apples if desired.
6. Bake 350 for 30 minutes.

Notes

This can be baked in a greased 9 x 13 pan as well.

Angel Food Cake



Ingredients & Directions

- In a mixing bowl, sift 1 c flour and 1 1/2 c powdered sugar and set aside.
- In large mixing bowl, beat 12 egg whites—best at room temperature, 1 1/2 tsp cream of tartar, and 1/4 tsp salt until foamy.
- Add small amount of sugar a time—1 cup total. This will get shiny and have peaks when you pull the mixer up.
- Gentle fold in the flour and 1/2 tsp almond and 1/2 tsp vanilla extract a little at a time on the lowest speed of your mixer.
- Pour into your pan, gently. Bake 350 for 30–35 minutes or until top springs back when touched. Invert pan until completely cooled.

Notes

Another version is one angel food cake mix and one can crushed pineapple. Mix together and bake as directed.

When we had a lot of chickens (25) we had plenty of eggs and made this cake every week.

Apple Cinnamon Pretzel Dessert

NEW FAVORITE



Ingredients & Directions

Base

- 1-16 oz pkg pretzels—you will use about 3/4 of the bag, finely crush them in food processor.
- 1 c butter, melted
- 6 T sugar
- Combine the above and put in a 9x13 pan and bake 350 for 10 minutes.

Cream layer

- blend 1 pkg cream cheese and 1 cup sugar
- When thoroughly combined add 1-8oz container of cool whip and combined well.
- Spread this over top of your cooled pretzel crust.

Apple mixture

- 8 Granny Smith apples, peeled, diced into small pieces
- 1½ cups water
- ¾ cup sugar
- ¼ cup cornstarch
- 1 tsp cinnamon
- 1 tbsp lemon juice
- Combine all but apples in saucepan over medium heat and let come to a boil. Add apples and cook for 4 minutes until sauce is thickened.
- Let cool completely and then put on top of your cream mixture.

Apple Crisp

CHILDHOOD RECIPE

Ingredients

- 6 apples, peeled and diced
- 2 T sugar
- 2 tsp ground cinnamon, divided
- 1 1/2 tsp lemon juice
- 1 cup light brown sugar
- 3/4 cup old fashioned oats
- 3/4 cup all-purpose flour
- 1/2 cup cold unsalted butter, diced into small cubes
- pinch of salt



Directions

1. Preheat oven to 350 F degrees. Grease an 8x8 pan and set aside.
2. In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish.
3. In a separate mixing bowl, add brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter. Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembled pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.
4. Spread topping over apples in baking dish, and gently pat to even it out. Bake 45 minutes, until golden brown and bubbly.
5. Serve warm with vanilla ice cream.

Apple Dapple Cake

TASTY

Ingredients

- 3 eggs
- 1 1/2 cups oil
- 2 tsp vanilla
- 2 cups sugar
- 2 3/4 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp ground cinnamon
- 1 tsp nutmeg
- 3 cups apples chopped
- TOPPING
- 1/3 cup butter
- 1 cup brown sugar
- 1/4 cup milk
- 1 tsp vanilla
- 2 cups powdered sugar



Directions

1. Beat eggs in mixing bowl.
2. Add oil, sugar, and vanilla and mix well.
3. Combine dry ingredients in a separate bowl.
4. Mix dry and wet ingredients and mix well.
5. Fold in apples. Pour into a greased bundt pan or 9x13 pan.
6. Bake 350 oven for 45 minutes or until a toothpick shows it is done.
7. After done baking, in a small sauce pan heat to boiling: butter, milk, and sugar.
8. Boil for 2 minutes. Remove from heat and whisk in powdered sugar.
9. You can add maple flavoring if you would like.
10. Pour over top of warm cake.

Apple Oatmeal Squares

Ingredients

- 1/2 cup butter
- 1 1/4 cups flour
- 1 cup brown sugar
- 1 1/2 cups quick oatmeal
- 4 cups of diced apples- you can sweeten with sugar if desired.



Directions

1. Mix together until crumbly the butter, flour, sugar, and oatmeal.
2. Press 2/3 of the mixture in a 9x13 baking pan.
3. Top with diced apples.
4. Press the remaining crumbs on top.
5. Bake 350 for about 40 minutes. You want the top to be crispy.
6. When cooled, cut into squares.

Notes

Variation: If you want it to be sweeter: Mix 1 cup powdered sugar with some water to make a glaze. Drizzle on top of the bars.

Apple Pie Squares

LARGE FAMILY SIZED

Ingredients

- 5 cups flour
- 2 tsp salt
- 2 cups cold butter
- 2 eggs, separated
- 8 Tbsp milk
- 2 cup crushed cornflakes
- 9 cups chopped, peeled apples. I used my quart sized bags of frozen peeled and chopped apples--2 quart sized bags
- 2 cups sugar
- 1 tsp cinnamon and nutmeg
- sugar, cinnamon for topping
- GLAZE: 1 c confectioners sugar, 1/2 tsp vanilla, 1-2 T milk



Directions

1. Place 2 1/2 cups flour, 1 tsp salt, and 1 cup cold butter into your food processor.
2. Pulse for a few times to create large crumbs out of your dough.
3. In a measuring cup, combine egg yolk and enough milk to measure 1/3 cup.
4. Pour over your flour mixture.
5. Turn on your food processor on the "dough" setting and let the machine do the work.
6. When your dough is completely mixed and formed into a dough-like ball, you can roll it out into your pan. I use a 16x12 inch jelly roll style. If you have smaller or larger just make the crust either thinner or thicker.
7. After you have rolled out your dough. Place your cornflakes into your food processor. Crush into pieces.
8. Sprinkle over crust.
9. In bowl combine apples, sugar, cinnamon, and nutmeg. Mix well.
10. Sprinkle over crust.
11. Now you are going to make your top layer crust. Repeat the steps you just did to make your bottom crust.
12. What I did to make this job easy, was to lightly flour the bottom of a cookie sheet--the same size as my jelly roll pan and I rolled out the top crust onto that. I then put the crust over top of the apples in a flip style method. Just turn your pan over and gently tap and scrape a few sides until it falls off. It may not be perfect in some spots, but I cover that area with enough glaze that you won't see it.)
13. Place it in a 350 oven for 45-50 minutes until golden brown.
14. If you prefer to have your crust like "traditional apple pie" you can beat your egg whites that were leftover and then carefully brush this over your crust. Sprinkle with a cinnamon sugar mixture. Or make a glaze and drizzle over warm apple pie.
15. When cooled, cut into squares.

Banana Bread

STAPLE RECIPE



Ingredients & Directions

- 4 very ripe bananas
- 2 T sour cream
- 1/2 cup coconut oil
- 2 eggs
- 1 cup sugar
- 1 teaspoon maple flavoring

Mix the above with a wire whisk until thoroughly mixed, then add the following:

- 1 2/3 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp cinnamon

Mix that with the whisk until well combined and then add your nuts.

- I use 1 cup walnuts chopped
- 350 degrees for about 40 minutes. Check with a toothpick to see if it is done.

Wrap each loaf with wax paper. Wrap again with foil or plastic wrap and freeze.

These make nice muffins as well.

Banana Pudding

SOUTHERN FAVORITE

Ingredients

- 2-5 oz pkgs of instant vanilla pudding mix
- 4 cups of cold milk
- 1-14 oz can of sweetened condensed milk
- 1-12 oz container of cool whip
- 1 pkg of vanilla wafers
- 4-5 large bananas, sliced



Directions

1. In mixing bowl combine milk and pudding. Whisk until combined.
2. Add condensed milk and whisk until combined.
3. Add your Cool Whip and mix well.
4. In glass trifle bowl layer: cookies, bananas, pudding, repeat until the bowl is filled. Top with crushed cookies.
5. Refrigerate until chilled.

Banana Split Ice Cream Dessert

FREEZER DESSERT



Ingredients & Directions

For two 9×13 pans of dessert:

- In food processor combine 4 pkg graham crackers and 2 sticks melted butter.
- Pat in the bottom of pans.
- Add 10 sliced bananas on top
- Add jar of pineapple topping, strawberry sauce, and caramel topping.
- Then top with 2.5 gallons of neopolitan ice cream ,place in freezer. * Use block ice cream and slice into pieces and lay in pans.
- Make fudgy mixture:
 - In a small pan melt 1 pkg of chocolate chips and 1/2 stick butter. Add 1/3 can evap milk, or 1/3 cup milk substitute. Let cool
 - Top the ice cream mixture with this.
 - Spread with two big containers of cool whip
 - sprinkle with chopped peanuts, chopped maraschino cherries, and sprinkles.
- Freeze and enjoy at a later time.

Notes

This is a time consuming dessert, but when you can make multiple pans and freeze for a later time—it is worth it. When you go to slice it, be careful not to cut through the pan. I recommend good quality tin pans or metal pans.

Brownie Ice Cream Dessert

FREEZER DESSERT

Ingredients & Directions

- Make brownie mix according to package directions and bake in 9 x13 pan. Let cool.
- Slice one block container of vanilla ice cream into pieces and lay on brownies.
- Drizzle with chocolate syrup.
- Add chopped nuts, sprinkles, or maraschino cherries.
- Freeze until firm.



Campfire Cones

FUN TREAT

Ingredients & Directions

Fill a sugar ice cream cone with any of the following:

- diced bananas
- diced strawberries
- chocolate chips
- candy corns
- marshmallows
- peanut butter

wrap in foil and place over campfire to melt.



Notes

When we had lots of little ones (6 to be exact) doing smores was such a messy treat. I started making these and they were so much "cleaner" for little ones. They absolutely loved them. A fun campfire treat.

Candy Popcorn

EASY

Ingredients

- popped popcorn
- melted chocolate or
- white chocolate and 2 T peanut butter melted
- candy pieces M & Ms or Reeses pieces Candy

Directions

1. Place in a shallow long pan—to make the best coverage.
2. Drizzle choice of chocolate on top.
3. Sprinkle on choice of candy.
4. Let harden. Store covered.



Caramel Corn



Ingredients

- 1 cup butter
- 2 c brown sugar
- 1 tsp salt
- 1/2 c light corn syrup
- 1 tsp baking soda
- 8 qts popped corn

Directions

1. Preheat oven to 200 degrees.
2. Over medium heat, combine butter, brown sugar, salt, and corn syrup.
3. Boil for 5 minutes.
4. Remove from heat stir in baking soda.
5. Pour over popped corn.
6. Stir to coat well.
7. Bake in a large roaster pan for 1 hour.
8. Stir every 15 minutes.
9. Spread on wax paper to dry.

Chai Tea Mix

GIFT IDEA

Ingredients

- 1 cup nonfat milk powder
- 1 cup powdered coffee creamer
- 1 cup french vanilla coffee creamer
- 2 cups sugar
- 1 1/2 cup unsweetened instant tea
- 2 teaspoons ginger
- 1/2 teaspoons cloves (I do a little less)
- 2 teaspoons cinnamon



Directions

Mix ingredients together and store in sealed container.

This makes a great gift for the holidays.

Chocolate Bean Donuts

Ingredients & Directions

- 1 cup garbanzo beans rinsed and drained
- 1/2 cup unsweetened almond milk
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 2 T vanilla
- 1 tsp apple cider vinegar
- 1/2 tsp salt
- 1/2 cup sugar

Mix above in blender then pour into a bowl and add the following

- 3/4 cup chocolate chips—melted
- 1 cup flour

Use a piping bag and pipe mixture into a donut pan.

Bake 350 for 10 minutes.

Let cool and make glaze.

Glaze

- 1 1/2 cups powdered sugar
- 3 T butter
- 1 tsp vanilla
- 1 pinch salt
- 2-3 T milk

Dip donuts into and add sprinkles.



Notes

If you don't have a donut pan you can make these in muffin tins.

If you want a thinner glaze, add more milk.

Chocolate Biscotti

Ingredients

- 1 1/2 c flour
- 1/2 c cocoa
- 1 1/2 t of baking powder
- 1/2 t of baking soda
- 2/3 c sugar
- 3 T butter
- 2 eggs
- 1/2 t vanilla or maple extract



Directions

1. Mix up your wet ingredients.
2. Mix dry ingredients separately.
3. Combine both together.
4. Form into 2 "logs."
5. Place on cookie sheet.
6. Bake 375 for about 20 minutes or until done. (insert toothpick)
7. Let cool and slice in 3/4" pieces.
8. Place them on their sides and put back in the oven for about 5-7 minutes.
9. Flip to the other side and bake 5-7 minutes. You want them crunchy.
10. Remove and let cook.
11. Drizzle with melting chocolate and add mini chocolate chips.

Notes

This recipe was from my friend Tammy.

Chocolate Chip Bars

STAPLE RECIPE

Ingredients

- 1 1/2 cups butter
- 1 1/4 cups sugar
- 1 1/4 cups brown sugar
- 2 eggs
- 1/2 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 1 T vanilla
- 4 cups flour
- 1 pkg chocolate chips



Directions

1. Cream butter and sugars.
2. Add eggs, beat well.
3. Add dry ingredients and mix well.
4. Stir in chocolate chips.
5. Bake in greased 10 x 15 jelly style cookie sheet at 350 for 25-30 minutes.

Real Good Chocolate Dessert



Ingredients & Directions

- In a food processor mix 1 stick butter, 1 c flour, 1/2 cup pecans. Mix until crumbly.
- Pat into a 9 x 13 pan.
- Bake 350 for 20 minutes.
- When completely cooled, mix 1 pkg cream cheese, 1 cup powdered sugar, 1 cup cool whip. Spread on top.
- Then mix up 3 pkg chocolate pudding and 5 cups milk. Pour that over the dessert.
- Top with rest of cool whip and any topping you desire. You can use chopped pecans, candy coated toffee pieces, or mini chocolate chips.

Notes

Recipe variation: use butterscotch pudding instead of chocolate.

Chocolate Éclair Dessert

BIRTHDAY FAVORITE

Ingredients

- 1 box of graham crackers
- 2 pkgs of instant vanilla pudding
- 3 cups of milk
- 1-8 oz container of cool whip
- 1 container of chocolate frosting.



Directions

1. In 9 x 13 pan, place one layer of graham crackers on the bottom.
2. In medium sized mixing bowl add 2 pkgs instant vanilla pudding and 3 cups of milk. When combined add 1- 8 oz container of Cool whip.
3. Place 1/2 of the pudding on top of the graham crackers. Spread carefully.
4. Top with a second layer of crackers.
5. Spread the remaining pudding mixture on top of the crackers.
6. Top with a final layer of graham crackers.
7. Place your dish in the freezer until frozen.
8. In microwave, melt can of chocolate frosting.
9. Pour over top of frozen dessert. Spread carefully.
10. You can place in freezer and it will keep for months or you can cover and place in refrigerator. We have had both ways and enjoy it very much.

*Lauren's
Favorite
Dessert*

Chocolate Pie

HOLIDAY FAVORITE

Ingredients

- 2 cups flour
- 1 tsp salt
- 3/4 cups butter
- a few Tablespoons of cold water
- 2-family size instant chocolate pudding packages
- 7 cups milk



Directions

1. Use your food processor to make pie crust: First add the flour, salt, and butter and pulsate that a few times.
2. After your dough has been mixed add a few Tablespoons (3-5) of cold water depending upon stickiness of dough.
3. Grease a 9x13 baking pan and pat the crust into your pan.
4. Bake at 350 for 15 minutes or until slightly browned. Let cool completely.
5. Mix chocolate pudding with 7 cups of milk. Pour over crust.
6. Refrigerate until set or overnight. Serve with Cool Whip.

Notes

This is a holiday favorite requested dessert. This will make a large 9 x13 baking pan. You can also use store bought pie crust and make smaller versions.

Cinnamon Quick Bread



Ingredients & Directions

For 3 loaves of bread, cream the following in a large mixing bowl:

- 1 1/2 cups butter
- 3 cups sugar
- 3 eggs

Then add:

- 3 cups buttermilk—in a pinch? mix milk with 3 T vinegar and stir, let sit for a few minutes and it will begin to curdle
- 3 t vanilla

Mix the following in a separate bowl:

- 6 cups flour
- 3 tsp baking soda
- 3 tsp salt

Combine together with wet ingredients.

Pour 1/2 of the batter into 3 greased bread pans.

In a separate bowl mix:

- 2/3 cups sugar
- 2 T cinnamon

Sprinkle half of the cinnamon mixture onto all 3 breads.

Pour the remaining batter on top.

Finish with sprinkling of the remainder sugar/cinnamon.

Bake 350 for 40 minutes or until done.

Optional: drizzle with powdered sugar/milk icing



Cinnamon Rolls

MARKET RECIPE

Ingredients & Directions



- 1/2 cup warm water
 - 2 pkgs dry yeast
 - 2 T sugar
 - Combine and stir until dissolved. Set aside.
 - 1 pkg instant vanilla pudding
 - Mix this according to package directions.
 - 1/2 cup butter melted
 - 2 eggs beaten
 - 1 tsp salt
 - Add, Then add yeast mixture.
 - 6 cups flour
 - Add and knead until smooth.
 - Place in a greased bowl and cover. Let rise until double. Punch down and let rise again.
 - Then roll out into a large rectangle shape and spread with 2 T melted butter
 - Sprinkle with 1/2 cup brown sugar and 1 tsp cinnamon
 - Then roll up longways.
 - Cut into 1 inch slices.
 - Place in greased 9x13 pan or round cake pans.
 - Let rise again until double.
 - Bake 350 for 15 minutes.
- Make caramel frosting:
- Melt together over low heat and boil 2 minutes stirring constantly: 1/2 cup butter and 1 cup brown sugar.
 - Add 1/4 cup milk and heat just until boiling again. Remove from heat and cool slightly.
 - Then use a whisk and mix in 2 cups powdered sugar. I like to add some maple flavoring at this point.
 - Pour over top of cinnamon rolls.

We used to make these and sell them at our tailgate market when we first moved to North Carolina. Bake in a round cake pan and place on paper plate. You can place a gallon size bag around to cover.

Cranberry Almond Biscotti



Ingredients

- 1-8 oz cream cheese
- 3/4 c butter
- 3/4 c of sugar
- 1 t almond extract
- 4 eggs
- 3 1/2 c flour
- 1 t baking powder
- 1/8 t salt
- 1/2 cup dried cranberries
- 1/2 cup sliced almonds

Directions

1. Mix up your wet ingredients.
2. Mix dry ingredients separately.
3. Combine both together.
4. Form into 2 "logs."
5. Place on cookie sheet.
6. Bake 375 for about 20 minutes or until done. (insert toothpick)
7. Let cool and slice in 3/4" pieces.
8. Place them on their sides and put back in the oven for about 5-7 minutes.
9. Flip to the other side and bake 5-7 minutes. You want them crunchy.
10. Remove and let cook.
11. Dip ends into melted chocolate.

Notes

This recipe was from my friend Tammy.

Dirt Cake

KID FAVORITE

Ingredients

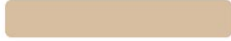
- 2 pkg instant chocolate pudding
- 4 cups milk
- 1 -8oz container of cool whip
- 1 pkg oreo cookies, crushed
- gummy worms

Directions

1. Whisk together the pudding and milk in a medium sized mixing bowl.
2. Add the cool whip and whisk until well combined.
3. Sprinkle half of the cookie crumbs into the bottom of 9x13 baking dish.
4. Pour pudding mixture over top.
5. Top with other half of cookie crumbs.
6. Push a few worms on top of the dessert.
7. Chill till serving time.



Donut Muffins



Ingredients

- ½ c white sugar
- ¼ c margarine, melted
- ¾ tsp ground nutmeg
- ½ c milk
- 1 tsp baking powder
- 1 c all purpose flour



Directions

1. Preheat oven to 375 degrees. Grease 24 mini-muffin cups or 12 regular size muffin cups.
2. Mix ½ cup sugar, ¼ cup margarine, and nutmeg in a large bowl.
3. Stir in the milk, then mix in the baking powder and flour until just combined.
4. Fill the prepared mini muffin cups about half full.
5. Bake in the preheated oven until the tops are lightly golden, 15 to 20 minutes.
6. While muffins are baking, place ¼ cup of melted margarine in a bowl.
7. In a separate bowl, mix together ½ cup of sugar with the cinnamon.
8. Remove muffins from their cups, dip each muffin in the melted margarine, and roll in the sugar-cinnamon mixture. Let cool and serve

Double Chocolate Crumble Bars

KIDS FAVORITE

Ingredients

- 1/2 c butter
- 3/4 c sugar
- 2 eggs
- 1 tsp vanilla
- 3/4 c flour
- 1/2 c chopped pecans
- 2 T cocoa
- 1/4 tsp salt
- 3 cups mini marshmallows—1 small bag
- 1 c chocolate chips
- 1 c peanut butter
- 6 cups rice krispy cereal



Directions

1. In a mixing bowl mix the following until blended: butter sugar, eggs, vanilla, flour, cocoa, salt, and pecans.
2. Spread in a greased 9x13 baking pan. Bake 350 for 10 minutes.
3. Remove from the oven and immediately sprinkle marshmallows on top evenly. Return to the oven for about 3 minutes until melted.
4. Take out and let cool.
5. Meanwhile combine chocolate chips, peanut butter in saucepan until melted.
6. Mix in rice crispy. Stir well.
7. Carefully spread over cooled marshmallow topping. Let cool completely and cut to serve.

Easter Resurrection Rolls

KID RECIPE

You will need the following for this activity:

- canned biscuits or crescent rolls
- large marshmallows
- melted butter
- cinnamon and sugar mixture

To begin.....read John 19 with your children.

Preheat your oven according to package directions for crescent rolls or biscuits while you are doing this. We made the biscuits at home and they were yummy. We also did it at church with the crescent rolls. I thought the biscuits were a little thicker and held up better.

Have your children unroll the biscuits. Explain that this is like the cloth that they wrapped Jesus in.

Give them each a marshmallow and tell them that this represents Jesus. He is pure and white without sin.

Have them dip it in melted butter. To represent the embalming oils.

Then dip it in sugar/cinnamon mixture. This is like the spices used in preparing his body for burial.

Wrap the marshmallow in the biscuit or crescent roll enclosing it completely. It doesn't matter what shape it is, just try and pinch it closed. This represents how they would have wrapped his body.

Place them in muffin cups that have been sprayed with nonstick spray. Or you can redip in butter and sprinkle with cinnamon on top if you would like. This is when they placed his body in the tomb.

Put them in the oven and close the door. Bake according to package directions.

While they are baking, read John 20:1-18.

When they are finished, open the tomb and remove the rolls. When they are cool enough to handle, break one open. What happened ?? It is empty, He has risen!

Edible Cookie Dough Dip



Ingredients & Directions



In mixing bowl add the following:

- 1/2 cup butter
- 1/2 cup brown sugar
- 1 pkg cream cheese
- 1/2 cup peanut butter
- 1 cup powdered sugar

Mix together well.

Add Reese's Pieces candies, chopped peanut butter cups, chocolate chips, or any of your favorite candy.

Form into a ball and wrap in plastic wrap. Place in refrigerator. Chill.

Serve with vanilla wafers, graham cookies, or chocolate chip cookie dunkers.

Energy Bites

STAPLE SNACK



Ingredients

- 1 cup oatmeal
- 1/2 cup peanut butter
- 1/3 cup honey
- 1 cup unsweetened coconut
- 1/2 cup flax seed
- 1/2 cup mini chocolate chips

Directions

1. In large mixing bowl add: oatmeal, coconut, flax seed, and chocolate chips.
2. In separate bowl combine honey and peanut butter and mix thoroughly.
3. Pour mixture into oats mixture and mix until combined.
4. Roll into balls and place on cookie sheet.
5. Freeze. Once frozen, place in freezer bags and store in freezer.

Notes

After looking back on my blog www.plainandnotsoplain.com I saw where we made 175 of these every month when we had 10 kids at home. 15 cups oatmeal and 5 cups peanut butter!!! Wow! The days sure do go by fast.

Frozen Pistachio Delight

Ingredients

- 1 1/2 c graham cracker crumbs
- 6 T butter melted
- 1 1/4 c milk
- 2 small boxes pistachio pudding
- 1/2 gal vanilla ice cream
- 1-9oz cool whip
- 1/2 bag of toffee candy bits

Directions

1. Melt butter, mix with crumbs. Press into a 9×13 pan.
2. Bake at 325 for 10 minutes. Let cool.
3. Mix pudding with milk.
4. Fold pudding into softened ice cream and spread over crust.
5. Cover with cool whip and top with candy bits.
6. Freeze.
7. You can use an electric mixer to mix the ice cream and pudding



Garbage Bag Snack Mix

STAPLE RECIPE

Ingredients

- 4 boxes crispy oats cereal
- 3 boxes rice squares cereal
- 3 boxes corn squares cereal
- 4 bags puff corn-buttered and cheese flavored
- 1 large box goldfish
- 2 boxes wheat thins
- 2 bags frito twists
- 1 bag multigrain crisps chips
- 1 bag nacho cheese chips
- 1 bag pretzles
- 1 bag combos
- 2 boxes cheese snack crackers
- 1 bag potato skins
- 1 bag cheese puffs
- 2 bags bugles cheese and regular



Directions

Mix these all together and store them in empty ice cream buckets or in large freezer bags. This can be stored in the freezer to remain fresh.

Notes

As with everything, mixing food in unapproved food safety containers is something you have to decide what is best for your family. We used a large unscented trash bag for this and it was only to mix up all of the ingredients. We then immediately placed them in bags and stored for future eating. This was such a great way to stretch all the "yummy" snacks with some that were kind of plain.

Gingerbread Cookies

CLASSIC



Ingredients

- 3/4 c butter
- 3/4 c brown sugar
- 1/2 c molasses
- 1 egg
- 1 teaspoon vanilla
- 3 c flour
- 2 t ginger
- 1 t cinnamon
- 1 t baking soda
- 1/4 t nutmeg
- 1/4 t salt

Directions

1. Cream your butter, sugar, and molasses.
2. Add egg and vanilla.
3. After mixed thoroughly, add your dry ingredients.
4. Wrap your dough in waxed paper or parchment paper and chill.
5. Roll the dough out and cut out gingerbread men shapes.
Bake 350 for about 8 minutes.

Notes

These make a nice soft gingerbread cookie.

Granola Bars

KID FRIENDLY

Ingredients

- 1- 20 oz pkg mini marshmallows
- 3/4 c butter
- 1/4 c oil
- 1/4 c honey
- 1/4 c peanut butter
- 5 c oatmeal
- 4 1/2 c rice krispy cereal
- 1 pkg graham crackers crushed
- 1 cup chocolate chips



Directions

1. Melt the first 5 ingredients over medium low heat.
2. In large bowl mix oatmeal, chocolate chips, rice krispy, and graham crackers.
3. Pour the melted mixture over the dry and stir until well combined.
4. Pour into a 9x13 pan and press down. Let cool and cut into bars.

Hamburger Cookies

KID FAVORITE

Ingredients



- 1 box vanilla wafers
- 1 container of vanilla frosting
- yellow, red, green food dye
- coconut
- 1 pkg chocolate thin mint type cookies (Grasshoppers)
- sesame seeds

Directions

1. Squeeze a few drops of green food coloring in with the coconut. Mix around and it will spread the dye to all of the coconut.
2. Divide your frosting into two separate bowls. Dye one yellow and the other red.
3. Assemble the cookies: Place some red frosting (ketchup) on vanilla wafer, top with mint cookie.
4. On mint cookie place some yellow frosting (mustard), sprinkle coconut (lettuce), and top with vanilla wafer.
5. Dab small amount of water on top of cookie and place a few sesame seeds.

Notes

Variation: If you don't like the chocolate thin mint cookies you can get chocolate peanut butter cookies that look the same.

Harvest Snack Mix

HOLIDAY FAVORITE

Ingredients

- 1-12 oz box Rice Chex
- 1- 7 oz bag Bugles
- 4 cups Pretzel twists
- 1 cup Candy Corn
- 1 cup Candy Corn Pumpkins
- 1- 8 oz bag Reese's Pieces



Melt $\frac{3}{4}$ cup butter and $\frac{3}{4}$ cup brown sugar in microwave bowl. Stir well. You can add 1 tsp maple flavoring if you want.

Directions

1. Mix cereal, bugles, and pretzels in large bowl.
2. Pour sugar mixture over and stir carefully.
3. Spread onto a large cookie sheet.
4. Bake at 275 for 45 minutes, stirring about every 15 minutes.
5. Let cool.
6. Add candies and stir.
7. Store in covered container.

Happy Birthday Jesus Cake

FAMILY TRADITION

Directions

This recipe makes a very large cake! It uses three cake box mixes. You can separate it into 3 pans and make one for yourself and give two away, but we like to make one large one. I use a spring form pan and make each layer separately.

Mix one chocolate cake mix according to directions and bake.

Mix one white cake mix with green food coloring added and bake.

Mix one strawberry cake mix with red food coloring added and bake.

After each layer is cooled, I put the cake on a plate and cover it and place it in the freezer. That way I can make this over the course of a few days.

Icing: use canned white frosting or make a mock whipped icing. AKA boiled icing.

After I put on my frosting, I placed the cake in the freezer so that the frosting would be hard and then covered the cake again with a container of whipped topping. This gives the cake a nice, pure white appearance.

I then put it back in the freezer to freeze solid.

Place a large star cookie cutter in the center and fill with yellow colored sugar.

Place a smaller cookie cutter around the top edges of cake and fill with red colored sugar. Continue making hearts all around the top edge. If you don't have colored sugar-dye regular sugar with food coloring.

Place one large red candle in center of cake and give each family member a birthday candle.

Jesus Cake Presentation

Here is the presentation that we use when we serve this cake:

The shape of the cake is round to represent the world into which Jesus was born.

For God so loved the world that He gave His only begotten Son, that whoever believes in Him should not perish but have everlasting life. John 3:16

SING:

Joy to the world

Cut a slice out of the cake to show the inside.

The bottom layer (chocolate) represents the fact that all our hearts are muddy, dirty, and dark with sin. This is the reason that Jesus came to earth.

For all have sinned and fall short of the glory of God. Romans 3:23

The center layer is red symbolizing Jesus' blood that was shed for our sins.

In Him we have redemption through His blood, the forgiveness of sins, according to the riches of His grace. Ephesians 1:7

The top layer is green denoting the new life that we have in Christ after our sins have been washed away.

He who has the Son has life; he who does not have the Son of God does not have life. 1 John 5:12

The frosting is pure white signifying the righteousness and purity of Christ.

For He made Him who knew no sin to be sin for us, that we might become the righteousness of God in Him. 2 Corinthians 5:21

The red hearts signify the brothers and sisters united in Christ circling the earth as His witnesses.

And He said to them, "Go into all the world and preach the gospel to every creature. Mark 16:15

In the center is a gold star typifying the star heralding His birth and lighting the way for all mankind, since the grace of God includes all.

There is neither Jew nor Greek, there is neither slave nor free, there is neither male nor female; for you are all one in Christ Jesus

Galatians 3:28

In the center of the star is one large red candle representing Jesus who came into the dark world to bring it light and truth.—light candle.

Then Jesus spoke to them again, saying, "I am the light of the world. He who follows Me shall not walk in darkness, but have the light of life. John 8:12

Jesus is the light and when we take a small amount of that light, multiply by joining together with other believers, that light will grow.—hand birthday candles to each person and let them light on each other's candles.

Sing: Silent Night

Honey Bun Cake

TASTY



Ingredients & Directions

- 1 box yellow cake mix
- 2/3 cup coconut oil
- 4 eggs
- 1 cup sour cream

Mix with an electric mixer for 3 minutes.

Take half the mixture and spread on bottom of 9 x13 greased cake pan.

In a small mixing bowl combine:

- 1 cup brown sugar
- 1/3 cup chopped pecans
- 2 tsp cinnamon

Mix with a fork and then sprinkle over top of the batter in the pan.

Drop the rest of the batter on top of pecan topping.

Use a butter knife and spread it carefully to cover it completely.

Bake at 350 for 45 minutes or until done.

Take out of oven and mix in a small bowl the following:

- 1 cup powdered sugar
- 1 T milk
- 1 t vanilla

Poke holes with fork on top of warm cake. Spread frosting on and let cool completely.

Hot Cocoa Mix

GIFT IDEA

Ingredients

- 4 cups dry milk powder
- 1/2 cup cocoa powder
- 1 cup granulated sugar
- 2 cups powdered sugar
- 2/3 cup coffee creamer

Directions

Mix together and store in sealed containers.



Hot Cocoa

SIMPLE RECIPE

Ingredients & Directions

Put the following into a large pot:

- 1 T cocoa
- 1/4 cup sugar
- dash of salt
- 1/2 c water

Bring to a boil and then add:

- 5 cups milk
- 1 tsp vanilla or maple flavoring

Heat and enjoy with some marshmallows or whipped topping.



Ice Cream Sandwich Dessert

BIRTHDAY FAVORITE



Ingredients

- 2 pkg ice cream sandwiches-any flavor you enjoy.
- 1 large container Cool Whip
- Chocolate and caramel syrup-in squeeze bottles.
- Chopped candy-chocolate covered toffee bits, candy bars - whatever your favorite candy is.

Directions

- 1.Layer ice cream sandwiches in bottom of 9 x 13 pan.
- 2.Top with half Cool whip.
- 3.Drizzle with chocolate and caramel syrup.
- 4.Sprinkle half the candy,
- 5.Repeat layers.
- 6.Freeze until firm.

Notes

How to make this meal cheaper: Use chocolate graham crackers and block ice cream cut into slices. Layer according to above directions.

*Erin's
Favorite
Dessert*

Jello Poke Cake



Ingredients & Directions



- 1- 3 oz pkg strawberry jello dissolved in $\frac{3}{4}$ c boiling water, stir until completely dissolved then add $\frac{1}{2}$ c cold water.
- Bake 1 white cake mix, per box directions and place in a 9×13 inch pan.
- Cool cake 25 minutes. Then pierce holes in cake at $\frac{1}{2}$ inch intervals with sharp fork. Pour Jell-O over cake so that it soaks into holes. Refrigerate.

Topping:

- Spread one container of Whipped topping and add sliced strawberries.

Jello Popcorn Balls

FUN TREAT TO MAKE

Ingredients

- 1/4 cup butter
- 1 pkg. (10-1/2 oz.) marshmallows
- 1 pkg. (3 oz.) gelatin, any flavor—we really enjoy strawberry
- 3 qt. (12 cups) popped popcorn—make sure to not get any seeds into your bowl.



Directions

1. In a heavy saucepan over medium heat, melt your butter.
2. Place your marshmallows in the pot and melt.
3. When completely melted, add your package of gelatin.
4. Stir until dissolved.
5. Remove from heat and pour over your popped popcorn.
6. Form mixture into balls. We found having damp hands helps the mixture not stick and creates easier balls.
7. Wrap individually with plastic wrap or store in covered container.

Soft & Chewy Molasses Cookies

CHILDHOOD FAVORITE

Ingredients

- 1 cup butter, melted
- 2 c brown sugar
- 2 eggs
- 6 T molasses
- 4 c flour
- 2 tsp ginger
- 4 tsp baking soda
- 4 tsp cinnamon
- 2 tsp nutmeg
- about 1/2 cup sugar for rolling



Directions

1. In a large mixing bowl, mix the melted butter, brown sugar, and eggs until creamed.
2. Add the molasses and mix thoroughly.
3. In a separate bowl put all the dry ingredients and mix thoroughly.
4. Add the flour mixture 1 cup at a time to your wet mixture. You will end up with a workable dough.
5. If your dough is too sticky, add a little bit of flour to it. You need to be able to make small balls of dough rolled in the palm of your hand. They need to be soft, not stiff.
6. Chill dough.
7. Roll dough into balls and coat in granulated sugar.
8. Place on a cookie sheet and bake at 350 for about 8-10 minutes.

Notes

As child, I would go to our local bakery and get these soft molasses cookies with a smiley face on them. They filled the nose with jam, I never ate that part, but I enjoyed the taste of the cookie. These replicate it very well.

Monster Cookies

STAPLE RECIPE

Ingredients

- 1 1/2 c white sugar
- 1 1/2 c brown sugar
- 1/2 c butter
- 2 c peanut butter
- 4 eggs
- 1 tsp vanilla
- 6 c oatmeal
- 2 1/2 tsp baking soda
- 2 c mixed baking chips- I use chocolate chips, M&Ms' and butterscotch
- Optional: add 3/4 cup flour to make thicker



Directions

1. Mix all the ingredients in the order listed, mix well after each addition.
2. Roll into balls.
3. Bake 350 for about 10 minutes

No Bake Cookies

FAVORITE

Ingredients

- 2 cups white sugar
- 1/2 cup milk
- 1/2 cup butter
- 3 T cocoa powder
- 1/2 cup peanut butter
- 1 tsp vanilla
- 3 cups quick oatmeal
- 1/4 cup chopped peanuts or shredded coconut -optional



Directions

1. Combine in saucepan over medium heat: sugar, milk, butter and cocoa powder.
2. Heat to boiling, boil for 3 minutes, stirring constantly.
3. Remove from heat and add peanut butter, vanilla, oatmeal, and peanuts or coconut.
4. Drop by Tablespoon onto waxed paper.
5. Let set up.

This cookie recipe can be finicky and will turn out fine one time and not the next due to ingredients and humidity. Use a candy thermometer and when it reaches 230 degrees then it has boiled enough.

*Ashlyn's
Favorite
Dessert*

Peanut Brittle



Ingredients & Directions

Combine in small dish and set aside:

- 1 T baking soda—heap it and measure heavy on this.
- 1 t salt
- 1 pat butter—a good sized pat

Butter 6-8 aluminum pie pans—well buttered and use a deep dish

In a heavy pot add:

- 1/2 cup water
- 1 c white Karo syrup
- 3 cups white sugar

Cook until 250 degrees on candy thermometer. Stir continuously.

Then add:

- 3 cups raw peanuts—you get these in bags called raw spanish peanuts
- 1 pat of butter—a good size of this

Cook until it begins to turn a dark caramel color. You will smell the peanuts change and it is your best guide. I had thought I burned them because I noticed the smell—normal. It is about 9 minutes.

Turn off the heat and add soda/salt/butter mixture and stir until well combined.

Mixture will rise and foam and is extremely hot. Will burn your skin so don't get it on you! Scoop or pour into pie pans. You want a thin later in each one.

Have a 2nd person gently shake the pie pans to move the candy to the edges of the pan. Do not flop the pans as too many bubbles will make the candy brittle and cause it to be very hard.

Allow to cool and take out of pans. I put them in gallon plastic bags, 5 in each bag and seal.

Notes

This is from my friend, Marie.

Peanut Butter Balls

CLASSIC

Ingredients



- 1 c powdered sugar
- 1/2 c peanut butter
- 3 T butter
- melting chocolate

Directions

1. Mix the first three ingredients until smooth and creamy.
2. Cover a cookie sheet with parchment paper or waxed paper.
3. Roll the peanut butter mixture into small balls and put onto cookie sheet.
4. Place tray in freezer until completely frozen.
5. Melt dipping chocolate and dip the balls into the chocolate.
6. Let harden in refrigerator or freezer.

Notes

We have crushed up Reese's Pieces candies and M&Ms for a few seconds in the food processor. Mix into the peanut butter mixture.

Grandma's Pineapple Cake

CHILDHOOD RECIPE

Ingredients & Directions



- Mix 1 pkg yellow cake mix according to directions and bake in 9×13 pan. Cool
- Mix 1 1/2 cups milk and 1 pkg vanilla pudding.
- Add in 1 pkg softened cream cheese.
- Spread this onto cooled cake.
- Drain one can of crushed pineapple and spread on pudding mixture.
- Top with container of Cool Whip
- Serve. Keep covered and cool.

Notes

Every family potluck my Mom would make this and it was so good.

Pineapple Pretzel Fluff

SIMPLE RECIPE

Ingredients & Directions

Mix the following:

- 1 cup coarsely crushed pretzels
- 1/2 cup butter
- 1/2 cup sugar

Press down in a 9×13 baking pan.

Bake 375 for about 10 minutes.

Let cool

In separate bowl mix 1 pkg cream cheese, 1/2 cup sugar and beat until mixed well.

Add 1 -12 oz can drained crushed pineapple.

Mix well and fold in 1-8 oz container of cool whip.

Break the pretzels and add to the top of dessert.

Serve immediately.



Notes

If you are not going to serve this right away, keep the pretzel mixture separate or it will get soggy.

Pineapple Upside Down Cake

Ingredients

- 1/4 cup butter
- 1 cup packed brown sugar
- 2 cans pineapple slices in juice, drained and reserve the juice
- 1 jar of maraschino cherries, drained
- 1 box yellow cake mix
- oil and eggs as stated on back of box



Directions

1. Melt the butter in a 9 x13 cake pan.
2. Add 1 cup packed brown sugar.
3. Spread the sugar evenly into bottom of the pan.
4. Arrange pineapple rings along the bottom of the pan.
5. Place cherries in the center of the pineapple and in all the empty holes.
6. Mix the cake mix according to package directions. Substitute reserved pineapple juice for the water.
7. Carefully pour the cake batter over top of your pineapple slices and cherries.
8. Spread evenly to cover everything.
9. Bake 350 for 40 minutes.
10. Test for doneness, by inserting a toothpick into the center.
11. Take it out and let it rest for 5 minutes.
12. Invert the cake over onto a serving platter.

Pink Party Punch

FAMILY FAVORITE

Ingredients

- 1 -2 liter of Sprite
- 1 can of pineapple juice
- 1 container of raspberry sherbert



Directions

1. Pour the pineapple juice into the punch bowl and then add the Sprite.
2. Add scoops of ice cream and stir slightly. This will foam up and turn pink. Very delicious.

Pistachio Cake

CHILDHOOD FAVORITE

Ingredients

- 1 pkg white cake mix
- 3 eggs
- 1 pkg instant pistachio pudding
- 1 c oil
- 1 c ginger ale
- 2 pkg instant pistachio pudding mix
- 2 cups milk
- 1- 8 oz cool whip



Directions

1. In mixing bowl combine the following: cake mix, eggs, 1 pkg pudding, oil and gingerale.
2. Mix on low 1 min. Then beat med- high for 2 min.
3. Pour into greased 9x13 baking dish.
4. Bake 350 for 30 minutes.
5. Test for cake doneness with a toothpick inserted in the top and if it comes out clean-it is done.
6. Let cool completely.
7. For frosting: Mix 2 pkg pudding with milk. Fold in cool whip.
8. Spread on top of cake. Refrigerate until set.
9. Keep stored in refrigerator.

*Brooklyn's
Favorite
Dessert*

Homemade Popsicles

STANDARD SUMMER FUN

We have made multiple kinds of homemade popsicles over the years. When making big batches for your freezer, use 3 oz plastic bathroom cups-they pop out easier. Freeze in mini muffin tin pans or place on a large cookie sheet. Partially freeze, then add a popsicle stick and freeze solid. Place in 2 gallon plastic freezer bags. Here are a few of the favorite combinations we have enjoyed over the years.

- Dirt cup popsicles- crush package of oreo cookies and sprinkle some in the bottom of the cup, add a gummy worm. Mix up chocolate pudding according to package directions. Add in one container of cool whip and mix well. Pour over top of crumbs.
- Pudding pops-use your favorite flavor: vanilla, chocolate, butterscotch, pistachio, etc. Mix according to package directions and add a container of cool whip. Pour into cups and freeze.
- Lemonade pops- mix container of lemonade--add less water for more flavor. Squirt in strawberry syrup for added fun. You can also add slices of strawberries to this.
- Orange creamsicle- fill cups with one scoop vanilla ice cream and pour orange soda over. Freeze.
- Root beer floats- fill cups with one scoop vanilla ice cream and pour root beer over. Freeze.
- Yogurt smoothie pops- mix plain nonfat yogurt and frozen berries in blender. Add sweetener if needed. Pour into cups and freeze.
- Pineapple coconut- In blender mix one can of coconut milk and one can of crushed pineapple. Pour into cups and freeze.
- Bomb pops- mix up blue Kool Aid for bottom layer, pour into cups and freeze. Middle layer pour in lemonade. Top layer mix red Kool aid, pour and freeze.

Preacher Cake

SOUTHERN RECIPE

Ingredients & Directions

- Melt 1/2 cup butter, pour into mixing bowl.
- Add 1 pkg spice cake mix, 1 can crushed pineapple (undrained), 1 cup coconut, and 2 eggs.
- Beat until blended.
- Stir in 1/2 cup nuts.
- Pour into 9x13 pan and bake 350 for 40 minutes or until done. Cool.
- Then top with 1 pkg cream cheese mixed with 2 cups powdered sugar and 1/2 cup melted butter.
- Spread and sprinkle with 1/2 cup chopped nuts.



Pumpkin Bread

CHILDHOOD FAVORITE

Ingredients & Directions



For 3 loaves of bread mix the following well:

- 1-15 oz can pumpkin
- 4 eggs
- 1 cup oil
- 3 cups sugar

Add:

- 3 1/2 cups flour
- 2 tsp baking soda
- 1 1/2 tsp salt
- 2 1/2 tsp pumpkin pie spice—mixture of cinnamon, nutmeg, ginger

Mix until combined well.

Place in greased bread pans and bake 350 for 40 minutes until done.

Pumpkin Chocolate Chip Cookies

NO EGGS

Ingredients

- 1 cup butter
- 1 1/2 cups sugar
- 2 tsp vanilla or maple flavoring
- 1 can (15 oz) pumpkin
- 3 cups flour
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 3 tsp cinnamon
- 1/2 tsp nutmeg
- 1 pkg chocolate chips



Directions

1. In a large mixing bowl, cream your pumpkin, butter, sugar, and flavoring.
2. In separate bowl, combine dry ingredients.
3. Incorporate them into your pumpkin mixture.
4. Mix well.
5. Add chocolate chips.
6. Chill dough—you can cover overnight and bake the next day or just a few hours until well chilled—or they will cook flat.
7. Bake 350 for 8–10 minutes

Pumpkin Cookies



Ingredients & Directions



- Cream together: $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup coconut oil, 1 cup sugar.
- Combine and blend: 1 egg, 1 tsp vanilla, 1 cup pumpkin.
- Sift together and add: 3 cups flour, 1 tsp baking powder, 1 tsp baking soda, $\frac{1}{2}$ tsp salt, 1 tsp ground cinnamon.
- Drop onto baking sheet and bake 350 for 10 minutes.
- Frost with $\frac{1}{4}$ cup coconut oil, 2 cups powdered sugar, 1 tsp maple flavoring.
- Sprinkle with chopped nuts if desired.

Pumpkin Pie Bars

GREAT GRANDMA'S RECIPE

Ingredients

- 2 cans (15 oz)pumpkin
- 1 can evaporated milk
- 1 1/2 cup sugar
- 4 eggs
- 2 cinnamon
- 1 ginger
- 1/2 tsp nutmeg
- 1 golden yellow cake mix
- 1 cup melted butter
- 1 cup chopped pecans



Directions

1. Mix all ingredients except cake mix, melted butter, and pecans and pour into greased 9×13 pan.
2. Sprinkle cake mix on top of pumpkin mixture.
3. Pour melted butter and sprinkle with pecans. Bake 350 for 60 minutes. Let cool and store in refrigerator.

Pumpkin Pie

LARGE FAMILY SIZED

Ingredients

Crust

- 1 cup flour
- 1 cup oatmeal
- 1/2 cup brown sugar
- 1/2 cup butter

Pie

- 1 1/2 cups sugar
- 4 large eggs
- 2- 15 oz cans pumpkin
- 2- 12 oz cans evaporated milk
- 2 t cinnamon
- 1 t salt
- 1 t nutmeg



Directions

1. Place all of your crust ingredients into food processor.
2. Pulse for a few minutes until combined.
3. Pat into 9x13 pan. Bake 350 for 15 minutes.
4. Place all your pie ingredients into a large mixing bowl
5. Mix on low for about 2 minutes.
6. Pour over crust.
7. Bake 350 for about 45 minutes or until toothpick inserted in the middle comes out clean.
8. Chill in refrigerator.

Puppy Chow

FAMILY FAVORITE

Ingredients

- 1 cup chocolate chips
- 1 cup creamy peanut butter
- 6-7 cups Rice Chex Cereal
- 1-2 cups powdered sugar



Directions

1. Melt peanut butter and chocolate together, either on the stovetop or in the microwave.
2. Next, add cereal to a large bowl. Pour chocolate/peanut butter mixture over the cereal.
3. Stir until the cereal is evenly coated.
4. Let the mixture cool slightly to room temperature.
5. Add 1-2 cups powdered sugar to coat mixture.
6. Store in an airtight container at room temperature. You can freeze this to use for a future time.

Notes

Gluten and Dairy Free Party Version:

- 2 boxes (12 oz) of chex cereal-check that it says gluten free
- 1-jar 18 oz peanut butter
- 1 pkg gluten and dairy free chocolate chips
- 2 T coconut oil
- 32 ounces of powdered sugar

Rice Krispy Treats

KIDS FAVORITE

Ingredients

- 3 T butter
- 1 pkg (10 oz) marshmallows
- 6 cups crispy rice cereal
- 1 T vanilla
- sprinkles

Directions

1. In heavy saucepan melt butter.
2. Over low heat, pour marshmallows into pot and melt.
3. Remove from heat and add 1 T vanilla.
4. Stir in crispy rice cereal and mix until combined.
5. Pat down in greased 9 x 13 pan.
6. Add sprinkles to top.
7. Let sit to room temperature and then cut into squares.



Russian Tea Mix

GIFT IDEA

Ingredients

- 3 cups sugar
- 1-20 oz container of Tang orange drink
- 1- 50 oz container of lemon sweetened tea mix
- 2-boxes of Red Hots
- 3 tsp of cloves
- 4 tsp cinnamon



Directions

Mix together and store in sealed container.

Makes a great gift idea for the holidays.

Saltine Cracker Candy

YUMMY

Ingredients

- 1.5 sleeves of saltine crackers
- 1 stick butter
- 1 cup brown sugar
- 2 cups chocolate chips
- 1 cup chopped nuts



Directions

1. Cover a large jelly style roll pan with parchment, wax, or foil paper.
2. Lay the saltine crackers next to each other in pan. Reserve the remaining crackers for a crumb topping.
3. In a small saucepan, bring the butter and the brown sugar to a rolling boil. Boil for 3 minutes
4. Pour the sugar mixture over top of the crackers, try to coat the crackers evenly. When you place it in the oven it will bubble and spread more of the sauce out. Bake at 350 for 5 minutes.
5. After you take it out of the oven, immediately sprinkle chocolate chips on top. Let melt, you can place back in the oven to quicken this process.
6. Spread the chips onto the sugar and crackers.
7. Sprinkle with chopped nuts and reserved cracker crumbs.
8. Let cool in the refrigerator and break into squares. Store in a covered container

Snow Ice Cream

WINTER FAVORITE

Ingredients

- sugar
- heavy whipping cream
- vanilla extract.



Directions

1. First you pour your heavy whipping cream into a bowl. We used 1 pint.
2. Then you add your sugar. We add about 1/2 to 1 cup of sugar. Add it to your tasting. Some like it sweeter than others.
3. Next add a Tablespoon of vanilla extract.
4. Get your largest bowl of freshly dropped snow.
5. Pour cream mixture over the snow and fold carefully.
6. Serve immediately with sprinkles. Doesn't sprinkles make everything taste better??

Notes

When the kids were little we would make this every winter that we had freshly fallen snow when we lived in Michigan. If you don't have the whipping cream, you can use sweetened condensed milk. If you don't have either of those you can also just use milk. It will make more of a watery ice cream, but you can still make this treat.

Strawberry Pretzel Dessert

FAMILY FAVORITE



Ingredients & Directions

Base

- 1-16 oz pkg pretzels—you will use about 3/4 of the bag, finely crush them in food processor.
- 1 c butter, melted
- 6 T sugar
- Combine the above and put in a 9x13 pan and bake 350 for 10 minutes.

Cream layer

- blend 1 pkg cream cheese and 1 cup sugar
- When thoroughly combined add 1-8oz container of cool whip and combined well.
- Spread this over top of your cooled pretzel crust.

Strawberry mixture

- Slice up 2 pkg of strawberries and place on top of cream cheese mixture. Refrigerate while you are waiting for your next step, Jello, to set up.
- Make according to package directions 3 packages of strawberry jello. Put in refrigerator. Once partially set up, pour over top of strawberries and refrigerate your desert for a few more hours, or overnight.

*Collin's
Favorite
Dessert*

Homemade Twinkies



Ingredients & Directions

Mix yellow cake mix according to package directions and bake in greased 9x13 pan. Let cool.

Flip out of pan and slice through the middle lengthwise.

Fill with Boiled Icing:

- 5 T flour and 1 cup milk whisk and bring to a boil until thickened. Let cool.
- Beat 1 cup shortening and 1 cup granulated sugar and 1 T vanilla. Add cooled flour mixture and beat until fluffy 8 -10.

Spread icing on one layer of cake and top with the other cake.

Cut into squares.

White Chocolate Snack Mix

HOLIDAY FAVORITE

Ingredients

- Melting white chocolate discs
- Honey graham cereal
- Chex cereal
- Pretzels
- Peanuts
- M & M or Reese's Pieces Candy
- Dehydrated marshmallows



Directions

1. Mix all dry ingredients into the bowl.
2. Melt white chocolate and pour over top of mixture.
3. Stir carefully to coat.

Whoopie Pies

KIDS FAVORITE



Ingredients & Directions

Cream together:

- 1 1/2 cups shortening
- 3 cups sugar
- 3/4 tsp salt
- 3 tsp vanilla
- 3 eggs

Mix together in measuring cup 1 and 1/2 cups hot water and 3 tsp baking soda.

Mix in a bowl:

- 6.5 cups flour
- 1 cup cocoa

In another measuring cup make some sour milk. Add 1 and 1/2 cups milk and 1 T of vinegar. Mix and let sit for couple of minutes. This will make it sour.

Then alternately add flour mixture, hot water mixture, and sour milk mixture altogether with the creamed mixture.

Drop on cookie sheet and bake 335–350 for about 15 minutes.

For the filling: Cook 2 cups milk and 6 T flour on the stove over medium low heat, whisking constantly until thickened.

Remove from heat and cool.

Cream 2 cups sugar, 2 cups shortening and 2 tsp vanilla.

Then add the flour mixture and finally 5 cups powdered sugar.

Frost the bottom of one cookie and place another one on top like a sandwich. Wrap each one in plastic wrap and freeze.

Other Inexpensive Treat Ideas

- Cut up fresh fruit and put on a tray.
- Celery, peanut butter, and cranberries.
- Bananas and sprinkles--my kids favorite.
- Melted dark chocolate mixed with crushed pretzels, sea salt almonds- chopped, cranberries, and coconut crisp- my favorite.
- Smores Bar
- Chocolate covered frozen bananas
- Place flavored yogurt in muffin liners. Top with sliced berries. Sprinkle with granola and freeze.
- Banana split ice cream bar
- Pudding with whipped topping
- Melted chocolate dip bar--variety of cookies, pound cake, and fruit.
- Graham crackers and peanut butter
- Rice cakes with applesauce and cinnamon
- Cinnamon Sugar Toast
- Apples and peanut butter

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