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2024 edition



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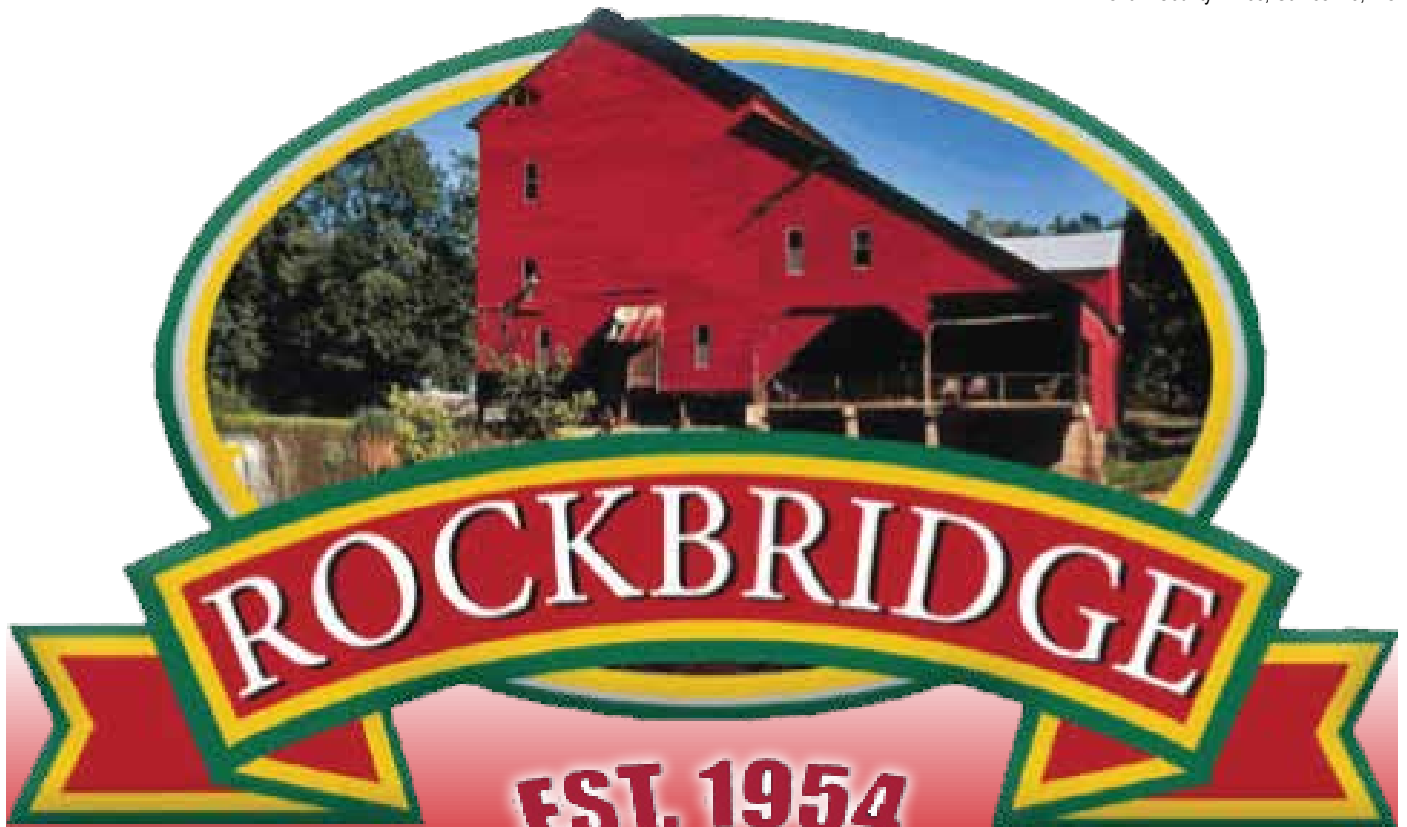


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6-year-old Ella Miller helps her mom, Whitney in the family's kitchen

Seth & Whitney Miller



Whitney, left, and Seth Miller enjoy spending time together in the kitchen. Here, Seth chops colorful bell peppers for Gypsy Schnitzel (page 7), a dish the two were recently preparing while Whitney puts the finishing decorating touches on her vanilla cinnamon cake (page 8).

By Regina Mazingo,
regina@ozarkcountytimes.com

Like most couples, Seth and Whitney Miller lead very busy lives. A few years ago, with two demanding careers and two growing girls, they found themselves spending less time together.

“We were just kind of starting to drift...” Seth, a sergeant with the Ozark County Sheriff’s Department, said in a recent interview with the *Times*. “We decided we needed to do something to hang out.”

The idea for that special “something” came while the pair were watching a movie.

“Julie & Julia. It’s about Julia Child and this woman who bought her cookbook and made [all the recipes in it],” Seth said.

“We were in a food rut,” added Whitney, an elementary teacher with the Gainesville School District. “We would make the same five things all the time. They were quick. They were easy. Spaghetti, tacos, just your traditional stuff. But we were eating that every week. Nothing was changing.

“So we watched that movie, and I told Seth ‘I want to try cooking some of those French dishes.’”

“I think that’s really what started it,” Seth said. “So I bought the cookbook for her.”

The first dish Whitney made from the book was Boeuf Bourguignon, a “fancy” French beef stew. (That is now Seth’s favorite dish, and she makes it for him every year on his birthday.) They’ve made dozens of meals since then and have fallen in love with many, even though the new, intriguing dishes are a far cry from the types of food that they grew up with. Whitney and her brother Nick were raised by a single mom in West Plains who had a “five” – a list of five regular meals.

Seth, an Ozark County native, was raised by his grandparents who cooked and ate more traditional, country food.

In fact, Seth’s favorite food – pork chops – has been the subject of many laughs over the years.

“I love pork chops,” said Seth. “I would rather have a pork chop than a steak. Over the years, Whitney would always ask ‘What do you want me to cook?’”

“...And every single time I would ask, he’d say, ‘How ‘bout some of them pork chops?’” Whitney laughed. “So now it’s kind of a running joke. He always says pork chops first, but we usually do something different. I did find several recipes that changed up the traditional pork chop because he wanted them all the time.”

Since beginning their cooking journey, the Millers have swapped most of the easy, jarred or canned ingredients

they used to use for dinner for more natural whole ingredient alternatives.

“The recipes [from Julia Child’s cookbook] are fresh and delicious,” Whitney said. “They take a while. A lot of our cooking is scratch cooking. We don’t do a lot of pre-made things anymore like we used to. Like spaghetti sauce, we make it from scratch... everything is from the ground up. I even home-make our biscuits now.”

“I’ve started making salsa,” Seth said. “This is how we hang out,” he added.

Whitney agreed. “It’s a way for us to spend time together. I like trying stuff that’s new... and cooking with lots of colors is always fun.”

Seth and Whitney like to share the delicious dishes that result from their culinary interest with their friends and family. Seth’s co-workers at the Ozark County Sheriff’s Department are frequent beneficiaries of Whitney’s cooking and baking.

“It’s funny because everyone at the sheriff’s office always asks, ‘What did you bring us today, Seth? Any leftovers?’” he said.

Whitney smiled. “I like to experiment in the baking world, and I like to feed the guys at the sheriff’s department. I often send cakes and treats and baked goods all the time for them... I love to bake, but not everybody here

wants to eat my baking all the time. So, it's better to share it with the others."

Despite not cooking much herself, Whitney says her mom encouraged her to experiment in the kitchen as a child.

"My cooking started young like [6-year-old daughter Ella]," Whitney said. "I remember making my mom probably the crunchiest mac and cheese she ever tasted, but I asked her 'Do you want to try it? I made it myself.' She always said yes. She encouraged it. So we try to encourage [the girls to try their own hand at cooking]. I think that was why I was able to go in there and experiment with baking and cooking as a child and maybe why I'm able to do it now."

The only thing the Seth and Whitney don't agree on is whether or not to follow the "rules."

Whitney is more of an experimenter.

Seth is a rule follower. "He thinks it's crazy, but that's just how I am," Whitney said. "I do follow a recipe, but I don't measure. I just throw it in there..."

Whitney laughed, "It drives him crazy because he's very much a rule follower as far as a recipe goes. He'll say, 'It says this much' and I tell him, 'Yeah, but I like to add a little more...' I don't measure, I just cook." Whitney says she bakes with a similar attitude.

"When I was growing up our oven, I swear to you, it was from the '50s. It was this custom size, and replacing it was just so difficult to do. So we lived with it," she said. "The oven gauge didn't really work, and you never knew what temperature it was. And it didn't have any kind of regulation."

Similar to her non-measuring ways, Whitney says she doesn't use a clock for baking either. Instead of using a

timer, she uses her nose. "We'll be sitting on the couch, and I'll say 'cakes's done!' Then I'll get up and come in the kitchen, and it's done. I don't burn it. I just know exactly when it's done based on the way it smells. I have never used a timer, ever."

Seth says his job in law enforcement officer is based on following the rules, and although he loves cooking with Whitney, her non-measuring, non-timing methods sometimes make him nervous.

In the end, everything turns out just fine, and they both agree that despite their sometimes differing methods, the act of cooking together has brought them closer as a couple. And that blessing all started with a movie and a (now well-used) cookbook.

GYPHY SCHNITZEL

"This (pork schnitzel) is really a one-skillet meal with the pork chops and all the veggies... You can serve it over anything or nothing... but we serve it over white rice. It just kind of pairs well." - Seth Miller, Gainesville

INGREDIENTS

4 thick pork schnitzel cutlets or boneless pork chops
3 colorful bell peppers, cut into strips
1 large onion, sliced in half-moons
2 garlic cloves, minced
4 tablespoons oil
1/2 teaspoon dried oregano
1 teaspoon chili powder or paprika, or more to taste
Salt and pepper to taste
1/2 cup vegetable broth
1 cup heavy cream
10 ounces diced tomatoes
4 ounces Gouda cheese, grated
A few twigs of fresh thyme, optional



DIRECTIONS

Heat two tablespoons of oil in a large cast iron or nonstick skillet over medium-high heat. Add the schnitzel / pork chops and sear them for about 5 minutes per side. Remove the schnitzel / pork chops to a plate and season with salt and pepper.

Pour the remaining two tablespoons of oil into the same skillet. Add onion, bell peppers, garlic cloves, oregano or paprika. Sauté until the vegetables start to soften, about 8-10 minutes, stirring often.

Deglaze the skillet with the vegetable broth and cream. Stir in diced tomatoes and thyme (if using) and seared schnitzel / pork chops; bring everything to a boil.

Lower the heat and simmer, covered, for 30-45 minutes (depending on the thickness of the schnitzel / pork chops). Sprinkle with gouda cheese and turn the heat off. Let cool for 10 minutes before serving. Garnish with fresh thyme or parsley.

CINNAMON VANILLA CAKE WITH PEACHES

"This is a new one I tried out this year. This summer version uses peaches, but they're out of season, so I did a caramel apple filling, a cinnamon streusel and a brown butter buttercream." Whitney Miller, Gainesville

INGREDIENTS

Cake Layers:

- 3 1/2 cups cake flour
- 3/4 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- Pinch of ground cloves
- 1 tablespoon baking powder
- 3/4 teaspoon baking soda
- 1/2 cup + 1 1/2 tablespoons salted butter, softened at room temperature
- 1/2 cup vegetable oil
- 2 2/3 cups granulated sugar
- 3 large eggs
- 1 large egg white, use fresh not boxed
- 1 tablespoon + 1 teaspoon vanilla extract
- 1 1/2 cups milk, room temperature
- 3/4 cups full fat sour cream, room temperature

Peach Filling:

- 4 large ripe peaches, diced (peeled if desired)
- 1/3 cup granulated sugar
- 1/3 cup brown sugar, packed
- 3/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 2 teaspoons corn starch
- 2 teaspoons water

Cinnamon Brown Sugar Streusel:

- 1/2 cup salted butter, melted
- 1/2 cup brown sugar, packed
- 3 tablespoons granulated sugar
- 1 cup + 2 tablespoons all-purpose flour
- 1 1/2 teaspoons cinnamon

Brown Butter Frosting:

- 2 cups + 5 tablespoons salted butter, softened at room temperature
- 5 ounces cream cheese, softened at room temperature
- 5 1/3 cups powdered sugar, plus an extra 1/3 cup to taste
- 2 tablespoons heavy cream
- 1 1/2 tablespoons vanilla extract
- Pinch of salt

Topping

An extra half batch of peach filling or a batch of roasted peaches

DIRECTIONS

Prep by browning the butter ahead of time, it needs to chill in the refrigerator: In a nonstick pan over medium heat, melt butter. Turn the heat to medium-low and continue cooking the butter, stirring constantly. The butter will get frothy, turn golden, then get foamy and start to turn brown and develop a nutty/caramel aroma. Once it reaches a deep golden amber color, remove from the heat and pour into a container, Chill in the refrigerator to re-solidify.

Make-Ahead Tip: *The brown butter can be made up to a week ahead and stored in the refrigerator until ready to use.*

Make the peach filling: Add diced peaches, brown sugar and granulated sugar, vanilla, cinnamon, nutmeg and lemon juice to a medium saucepan over medium heat. Cook for 6 minutes. It will be quite bubbly. Stir the corn starch and water together in a small bowl and stir into the peach mixture. Cook for 1 minute then removed from the heat immediately and transfer to a medium bowl to cool completely in the refrigerator.

Make the cinnamon brown sugar streusel: Preheat the oven to to 350°. Melt the butter in a medium mixing bowl. Stir in the remain streusel ingredients. You should have a crumbly mixture. Crumble onto a parchment-lined pan and bake for 12-14 minutes, until golden brown. Set aside to cool. Some of this will go in between the cake layers and the rest on top of the cake.

Prep the cake pans: Prepare three 8-inch cake pans. Rub shortening all over the inside of each pan, coating each evenly. Cut a round piece of parchment paper to fit inside each pan (tracing is the easiest way). Place this on top of the greased pan bottom, then grease over the parchment paper. Add a handful of flour, and tap the pan around to coat the inside with flour, tapping out any excess.

Make the cakes: In a medium bowl, whisk the dry ingredients – flour, baking powder, baking soda, spices and salt.

In a large bowl, cream the softened butter with a hand mixer for about 30 seconds, until creamy. Add the vegetable oil and cream together with the butter for 1 minute. Add the sugar and beat on high speed for 2 full minutes. The mixture will be fluffy. Add the eggs, two at a time, and then the egg white on its own, beating on medium high speed between each addition, for 45 seconds. Add the sour cream and vanilla and mix on medium low speed until just combined.

Add half of the ingredients with the mixer running at low speed. Add the milk with a few streaks of flour remaining, then when the milk is almost mixed in, add the remaining dry ingredients. When just a few streaks of flour remain, turn off the mixer and use a spatula to make sure everything is combined – don't over mix!!

Bake the cakes: Preheat oven to 350°. Divide batter evenly between the pans (you can eyeball this or use a kitchen scale). Bake the cakes, the first two pans together and then the third cake pan on its own after the first two are done. This will ensure the most even bake. Bake the cakes for 19-25 minutes. A toothpick inserted into the center will pull out moist crumbs and the cakes shouldn't jiggle in the center when you move the pan.

Let cakes cool in the pans on a wire rack for 10 minutes. Then invert onto cooling racks to cool completely before frosting and assembling.

Make the brown butter frosting: Cream the browned butter and cream cheese together in a large mixing bowl for 2 minutes. Add the powdered sugar, 2 cups at a time, mixing between each addition. Add the last 1/2 cup to taste. Add the heavy cream, vanilla and salt. Mix until just combined.

Note: *You'll need to let the chilled brown butter come back to room temperature. You can speed this up gently in the microwave. Pop the solid brown butter out of your container and into a large mixing bowl. Microwave 6-8 seconds on each side, just until softened.*

Beverages

RUSSIAN TEA

■ Stella Sharp ■

Submitted by daughter Alison Decker, Dora

INGREDIENTS

- 1 1/2 teaspoons cinnamon
- 2 cups Tang drink mix
- 3/4 cup instant tea
- 2 1/2 cups sugar
- 1 1/2 teaspoon ground cloves
- 2 packages of lemonade mix

DIRECTIONS

Mix all together. Add a couple healthy spoons to hot water and enjoy.

COFFEE DRINK

INGREDIENTS

- 1 cup brewed coffee
- 5 tablespoons creamer
- 1 scoop protein powder

DIRECTIONS

Fill the shaker half full of ice. Fill with coffee, creamer and protein powder. I like mine sweet, but you can use less or more to taste. Mix and enjoy.




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Breads - sweet & savory

LEMON BREAD

■ Sally Lyons McAlear ■

Makes two small loaves or one large one. One traditional-sized bread pan (9x5") can be used instead of the two small pans. Adjust the baking time – until toothpick comes out nearly clean – about 40 minutes.

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3 eggs
1 cup sugar
2 tablespoons melted butter
1 teaspoon vanilla
1 teaspoon lemon extract
1/3 cup fresh lemon juice (about 2 large lemons)
1/2 cup oil (I use canola oil)

Glaze:

1/2 cup sugar
3 tablespoons fresh lemon juice (1-2 large lemons)

DIRECTIONS

Preheat oven to 350° (325° if using non-stick pans).

Combine flour, baking soda, baking powder, and salt in a medium bowl. Set aside.

In a second medium bowl, mix (with hand electric mixer) eggs, sugar, butter, vanilla, lemon extract and lemon juice.

Pour wet ingredients into the dry ingredients and mix (with mixer) at medium speed until smooth – about two minutes.

Add oil and mix well.

Pour batter into two prepared pans – greased and floured – or use baking spray. (I use non-stick 7 1/2" x 3 3/4" x 2 1/4" pans – but still grease and flour them.) Bake at 350° (or 325° if using non-stick pans) for 25-30 minutes (check at 25 minutes). They are done if a toothpick comes out clean...but if just a few crumbs are still sticking, the bread will be moister.

Cool on a rack for 5 minutes. Loosen sides with a plastic knife. Then turn out onto waxed paper.

Apply the glaze while bread is warm. For the glaze, mix sugar and lemon juice together in a small bowl. Whisk well. Brush onto the tops and sides of loaves.

Let sit for about 20-30 minutes to cool completely. Wrap in plastic wrap—then foil. Refrigerate or freeze.



Breads - sweet & savory

KETO PUMPKIN BREAD

■ Regina Mozingo ■

INGREDIENTS

1 1/2 cups almond flour
1/2 cup coconut flour
4 eggs, large
1 cup pumpkin puree, unsweetened
1/3 cup butter, melted
1/2 cup granulated sweetener
1/4 cup almond milk, sweetened
1 1/2 teaspoons baking powder
2/3 cup pecans, chopped
4 teaspoons pumpkin spice
1/4 teaspoon sea salt



DIRECTIONS

Preheat the oven to 350° and line a loaf pan with parchment paper.

Whisk the eggs and sweetener until frothy, pale in color and double the size. This takes about 2 minutes.

Add the pumpkin puree, melted butter and almond milk.

Stir together almond flour, coconut flour, baking powder, pumpkin spice and salt, in a separate bowl. Add to the wet ingredients and blend until combined. Taste and add more sweetener if needed.

Stir through half of the crushed pecan nuts.

Fill the batter into your prepared loaf tin and top with the remaining half of pecans. Bake for about 60-65 minutes or until a skewer inserted comes out clean. Check the bread after about 45 minutes. If the top is browned sufficiently, cover loosely with aluminum foil so it doesn't burn.

Let it cool completely before removing from the pan and slicing.

CHEESY BREAD

■ Linda Holifield ■

INGREDIENTS

1 loaf French bread
1 stick butter, softened
1/2 cup mayonnaise
1 cup sharp cheddar cheese
1/4 cup green onions
1 teaspoon garlic powder

DIRECTIONS

Slice bread lengthwise. Mix butter, mayonnaise and cheese together. Add onions and garlic powder. Spread mixture on the cut slice of bread. Place bread on a cookie sheet. Bake at 400° for about 10 minutes or until bubbly.

Breads - sweet & savory

7-UP BISCUITS

■ Paula Rose ■

INGREDIENTS

4 cups Bisquick
1 cup sour cream
1 cup 7-Up
1/2 cup butter

For smaller batch:

3 cups Bisquick
3/4 cup sour cream
3/4 cup 7-UP
1/3 cup butter

DIRECTIONS

Preheat oven to 425°. Melt 1/2 cup butter in cookie sheet while preheating oven (melt, don't brown).

Cut sour cream into Bisquick using the thin side of a spatula. Pour 7-Up in and mix. It will be sticky.

Pour onto floured countertop. Pat dough to about 1" thick and cut with a glass or biscuit cutter. Place on buttered cookie sheet. Bake 22-25 minutes.

BATTER ROLLS

■ Sharon Hawkins ■

These are yeast rolls that require no kneading. They can be mixed, raised and baked in 1 1/2 hours.

INGREDIENTS

3/4 cup milk
1 teaspoon salt
1/2 cup warm water
1 egg
1/4 cup sugar
1/4 cup butter
2 packages yeast
3 1/2 cups flour

DIRECTIONS

Scald milk. Stir in sugar, salt and butter. Cool to lukewarm.

Measure warm water into large bowl. Sprinkle yeast in water until dissolved. Add lukewarm milk mixture, egg and 2 cups flour. Beat until smooth. Stir in remaining flour to make a soft dough. It may take more flour.

Cover and let rise until doubled, about 30 minutes. Punch down and shape into rolls.

Place in greased pans. Cover and let rise until doubled in size.

Bake in 400° oven for about 18 minutes. Makes about 2 dozen rolls.



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Breakfast

FRENCH TOAST CASSEROLE

■ Nancy Burnett ■

INGREDIENTS

6 eggs
1 cup half & half
3/4 cup milk
1/3 cup packed brown sugar
1 tablespoon vanilla
3/4 teaspoon cinnamon
1/4 teaspoon salt
6 large or 12 small croissants, cut up

Topping:

1/4 cup packed brown sugar
1/2 teaspoon cinnamon
2 tablespoons cold, cut up butter

Sauce:

1 cup cut up strawberries or blueberries
1/4 cup white sugar
1/4 cup water
1 teaspoon vanilla extract or 1/2 teaspoon
lemon extract
1 generous teaspoon cornstarch

DIRECTIONS

Spray 9x11" baking dish. Place cut up croissants evenly in dish. In a bowl, mix together slightly beaten eggs, scalded milk/half & half*, brown sugar, vanilla, cinnamon and salt. Pour over croissants.

Sprinkle topping mixture evenly over croissant mixture.

Bake at 375° for 25-30 minutes until golden brown.

Prepare sauce while casserole is baking.

Place fruit, sugar, flavoring and water in saucepan. Cook over medium heat until fruit is softened, about 5 minutes. Mix together the cornstarch and a tablespoon of water.

Pour into saucepan with fruit and cook until thickened. Spoon over casserole just before serving. Makes 6-8 servings.

***NOTE:** *To scald milk/half & half, pour into saucepan. Heat over medium heat until small bubbles form around edges. Stir often. Cool to lukewarm before using in casserole. (Scalding prevents the milk from clotting during baking.)*



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Breakfast

EASY SAUSAGE GRAVY

■ Sonya Dutton ■

INGREDIENTS

1 pound pork breakfast sausage
1/4 cup all purpose flour
2 1/2 cups whole milk
1/8 teaspoon crushed red pepper
salt/pepper to taste



DIRECTIONS

Cook the sausage in a skillet over medium-high heat, crumbling with a spoon or spatula as you cook.

Cook until the sausage is thoroughly browned and well broken up. No need to drain the meat.

Sprinkle flour over the sausage and stir until flour is absorbed, then cook a few seconds longer.

While stirring, slowly drizzle in the milk and cook until it is absorbed. Add crushed red pepper (optional). Let mixture thicken, stirring occasionally. Add salt/pepper to taste!

This is perfect with homemade biscuits!

Enjoy!

BACON AND CHEESE QUICHE

■ Paula Rose ■

INGREDIENTS

1 pie crust
1 cup milk
4 eggs, slightly beaten
1/4 teaspoon salt
1/4 teaspoon pepper
8 slices bacon, cooked and crumbled
1/2 cup cheddar cheese, shredded
1/2 cup mozzarella cheese, shredded
1/3 parmesan cheese, grated

DIRECTIONS

Preheat oven to 350°. Place pie crust in a 9" glass pie plate. Add bacon and cheese to bottom of crust.

In a medium bowl, mix milk, eggs, salt and pepper. Pour over bacon and cheese.

Bake 45-50 minutes or until a knife inserted in the center comes out clean.



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Cakes

CHOCOLATE HAZELNUT CAKE

■ Cindy Messick ■

INGREDIENTS

1 stick (8 tablespoons) unsalted butter, plus more for the baking pan	2 tablespoons sugar
All-purpose flour, for the baking pan	One 13-ounce jar chocolate-hazelnut spread, such as Nutella, at room temperature
4 ounces bittersweet chocolate, chopped	Pinch of salt
3/4 cup skinned hazelnuts, lightly toasted	1 tablespoon brandy
6 large eggs, separated	

DIRECTIONS

Preheat the oven to 350°. Butter and flour a 9-inch springform pan. Melt the chocolate in the top of a double boiler or a metal bowl set over a saucepan of simmering water. Let it cool slightly. Grind the hazelnuts in a food processor until they are fine but not pasty.

In a mixer fitted with the whisk attachment, beat the egg whites until they are foamy. Add the sugar, and beat until the whites form stiff peaks, about 2 minutes. In a clean bowl, with the paddle attachment, beat the butter and chocolate-hazelnut spread until light, about 2 minutes. Add the yolks, salt, and brandy, and mix until smooth. Add the melted chocolate and ground hazelnuts, and mix until smooth. Remove the bowl from the mixer.

Stir about a quarter of the egg whites into the chocolate mixture to lighten it, and then gently fold in the remaining egg whites. Don't over mix. Pour the mixture into the prepared pan. Bake until a tester comes out clean, about 45 to 50 minutes. Let the cake cool for about 10 minutes, then open the spring and remove the side ring.

Let the cake cool thoroughly before serving. Slide a broad metal spatula, or two, under the cake to separate it from the metal pan bottom, then lift and set the cake on a serving plate.



SMOOTH 'N' CREAMY FROSTING

■ Joyce Acklin ■

INGREDIENTS

1 small package pudding, any flavor
1/4 cup confectioners sugar
1 cup milk
3 1/2 cup Cool Whip

DIRECTIONS

Combine pudding, sugar and milk. Mix on low speed with an electric mixer for 1 minute.

Fold in Cool Whip and spread on cake immediately. Makes 4 cups.

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Cakes

EASY NO BAKE CHEESECAKE

■ Lorene Loftis ■

Submitted by her daughter Norene Prosocki

INGREDIENTS

Graham cracker crust for 9x13 pan
3 8-ounce packages softened cream cheese
3 cans Eagle Brand sweetened condensed milk
3/4 cup lemon juice
2 cans cherry pie filling

DIRECTIONS

Whip cream cheese until very soft. Slowly pour in Eagle Brand milk and mix well. Add lemon juice and whip for a couple minutes.

Pour into prepared graham cracker crust. Top with cherry pie filling.

ELVIS PRESLEY CAKE

■ Linda Holifield ■

INGREDIENTS

French vanilla cake mix
20 ounce can crushed pineapple with juice
1 cup granulated sugar

Icing:

1 (8 ounce) package cream cheese, room temperature
1 stick butter, room temperature
3 cups powdered sugar
1 tablespoon milk, more if needed
1 cup pecans
1 teaspoon vanilla

DIRECTIONS

Bake the cake in a 9"x13" pan according to package directions. After baking, poke holes in cake with the handle of a wooden spoon.

Bring pineapple and sugar to a boil. Boil 2-3 minutes. Pour over cake, spreading out so the mixture goes in all the holes. Let cool.

For icing: Cream butter and cream cheese until light and fluffy. Add powdered sugar and milk. Beat well. Stir in pecans and vanilla. Pour over cake; gently spread it out over cake.

JACKI'S BUNDT CAKE

■ Gina Hollingshad ■

INGREDIENTS

2 eggs
1 box instant vanilla pudding mix
1 cup hot water
1 box yellow cake mix
3/4 cup oil
1 teaspoon vanilla
1 tablespoons cinnamon
1/2 cup pecans, chopped
2 tablespoons sugar

DIRECTIONS

Whip the eggs, pudding mix and hot water. Add cake mix, oil and vanilla. Beat for 4 minutes. Pour a third of the batter into greased and floured bundt pan.

Mix cinnamon, pecans and sugar. Sprinkle half of the mixture over bottom layer of batter. Then pour another layer of batter of mixture. Sprinkle remaining mixture over second layer. Pour remaining batter over top.

Bake at 350° for 35-40 minutes until cake starts pulling away from the sides of pan.

Cakes

CARROT CAKE

Lorene Holt

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 2 1/2 cups freshly shredded carrots
- 1 cup sweetened shredded coconut
- 1 cup canned crushed pineapple, do not drain
- 4 eggs, room temperature
- 1 cup vegetable oil
- 2 cups granulated sugar
- 2 teaspoons vanilla extract
- 1/2 cups chopped nuts, such as walnuts or pecans
- 1/2 cup raisins, optional

Cream Cheese Frosting:

- 2 packages (8 ounce each) full fat cream cheese
- 1 stick butter (8 tablespoons)
- 1 teaspoon vanilla extract
- 4-6 cups powdered sugar, based on desired level of sweetness



DIRECTIONS

Prepare three 9-inch baking pans with parchment paper (if desired) and butter and flour. Set aside.

Shred carrots and add to a medium size mixing bowl, along with coconut and pineapple.

In another bowl, add eggs, vegetable oil, sugar and vanilla extract. Whisk together until very well combined.

Add half the flour mixture to the egg mixture and combine. Then add the remaining half of flour mixture and stir until no white streaks of flour remain.

Add the carrots and fruit to the mixture and fold into the batter until well distributed. Add chopped nuts to the batter.

Divide batter between the three prepared pans. Bake at 350° for 30-35 minutes, depending on your oven, or until a toothpick inserted in the center of the cake comes out clean.

Remove the cakes from the oven and let cool in pans about 5-10 minutes before transferring to a wire rack. The cakes must be completely cooled before frosting.

Make the frosting:

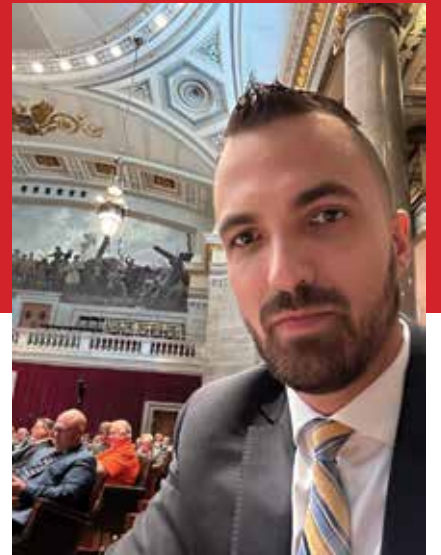
In a mixing bowl add the cream cheese and butter. Beat on high for a couple of minutes until completely combined. Beat in vanilla, then add powdered sugar a half cup at a time until it is the consistency you want. If desired, decorate top of cake with toasted nuts or coconut.

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Cookies

BUTTER PECAN TURTLE COOKIES

■ Joyce Acklin ■

INGREDIENTS

Crust:

2 cups flour
1/2 cup butter
1 cup brown sugar

Caramel Layer:

2/3 cup butter
1/2 cup brown sugar

Topping:

1 cup pecan halves
1 cup chocolate chips



DIRECTIONS

Combine and mix crust ingredients together. Pat in ungreased 13x9 pan. Sprinkle pecans on crust and set aside.

To make caramel layer, mix butter and brown sugar in saucepan. Cook and stir until it boils. Boil 1/2-1 minute longer. Pour over nuts in uncooked crust.

Bake 18-22 minutes at 350°.

Remove from oven and sprinkle chocolate chips over cookies. Wait 2-3 minutes then spread like frosting. Cut while still warm.

CHOCOLATE CHIP COOKIES

■ Venita Howard ■

INGREDIENTS

1 cup of shortening
3/4 cup white sugar
3/4 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups all purpose flour
6 ounce package chocolate chips
Nuts, if wanted

DIRECTIONS

Mix all together, I use my hands! I add the chocolate chips at the end.

Bake at 350° for about 10-12 minutes. Watch closely and take out when golden brown.





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Cookies

PEANUT BUTTER COOKIES

Gluten Free

■ Betty Ortega ■

INGREDIENTS

- 1 cup peanut butter (your preference crunchy or creamy)
- 1 cup sugar
- 1 egg

DIRECTIONS

Mix well. Shape into one-inch balls. Use fork to make crisscross on top, slightly mashing. Bake at 350° 8-10 minutes.



GOLDEN CARROT COOKIES

■ The late Lea Sherwood ■

Submitted by Jeffery Goss

INGREDIENTS

- 1 cup butter or shortening
- 3/4 cup sugar
- 1 cup mashed boiled carrots
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup nuts
- Shredded coconut, if available




DIRECTIONS

Mix butter, sugar, carrots and eggs. Then sift in the rest of the ingredients.

Drop batter two inches apart on a greased sheet. Bake until when touched almost no fingerprint remains on the cookie, usually 8-10 minutes at 400°.

Can be frosted with orange or lemon butter frosting.



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Cookies

PEANUT BUTTER BALL COOKIES

■ Jessi Dreckman ■

"My mom and grandmother always made peanut butter balls at Christmas. These cookies remind me of them. They're very rich, so make sure to serve with a glass of cold milk." - Jessi Dreckman, Gainesville

INGREDIENTS

1 1/2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup creamy peanut butter
1/2 cup butter, room temperature
3/4 cup brown sugar
1/4 cup granulated sugar, (plus 2 tablespoons for rolling)
1 large egg
1 1/2 teaspoons vanilla extract
One 10 ounce bag of peanut butter chips

DIRECTIONS

Preheat oven to 350° and very lightly grease a baking sheet or line with a baking mat.

In a medium bowl whisk together flour, baking soda, and salt. Set aside.

In a large bowl cream together butter, peanut butter, brown sugar, and 1/4 cup granulated sugar for 2-3 minutes until light and fluffy. Mix in egg and vanilla until blended.

Add dry ingredients to wet ingredients and mix until combined (do not over mix). Add in the peanut butter chips and mix just to incorporate

Roll dough into balls (two regular size cookie scoops or about 3 tablespoons, the balls should be fairly big, about 2.5 inches in diameter, which is the key to the extra soft texture.

Roll cookie dough balls in remaining 2 tablespoons sugar, then place on baking sheet 2-3 inches apart. Use a fork to gently press a criss-cross pattern into each cookie dough ball, only pressing ball down about half way.

Bake for 8-9 minutes - Do not overbake. The cookies should just begin to crack on top. Allow to cool 1-2 minutes on baking sheet, then transfer to a cooling rack. Store in an airtight container.



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Jams & Jellies

DANDELION JELLY

■ Marty Uhlmann ■

INGREDIENTS

1 quart yellow dandelion blossoms, no stems
1 quart water
1 1-3/4-ounce package powdered fruit pectin
1 teaspoon
lemon extract
3 1/2 cups
sugar
Paraffin,
optional



DIRECTIONS

Wash dandelion blossoms and boil in water 3 minutes. Strain, reserving 3 cups liquid. Discard blossoms. Combine reserved liquid, pectin and lemon extract in a large heavy saucepan. Stir over medium heat until almost boiling. Blend in sugar and bring to a rolling boil. Boil 3 minutes. Pour into sterilized 1/2 pint jars. Seal at once with paraffin or cover and refrigerate to store. Makes five 1/2 pints.

CINNAMON JELLY

■ Marty Uhlmann ■

INGREDIENTS

1 1-3/4-ounce package powdered fruit pectin
1 quart apple juice
4 1/2 cups sugar
2 tablespoons red hot candies
Paraffin (optional)

DIRECTIONS

Combine pectin and juice in a 2-quart saucepan. Bring to a rolling boil and add sugar and candies. Stirring constantly, return to boil. Boil 2 minutes. Remove from heat. Skim off foam. Pour into sterilized 1/2-pint jars leaving 1/2-inch head space. Seal with paraffin at once or process in boiling water bath 5 minutes. Makes seven 1/2 pints.

RHUBARB JAM

■ Marty Uhlmann ■

INGREDIENTS

4 cups rhubarb, chopped
4 cups sugar
1 small can crushed
pineapple
1 package strawberry/
raspberry Jello



DIRECTIONS

Combine rhubarb and sugar. Let stand 2 1/2 hours. Stir occasionally. Boil this mixture 10 minutes. Add crushed pineapple and boil 5-7 minutes more. Remove from heat. Add gelatin. Pour into jars and seal. Makes 2 1/2 pints.

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Main Dishes

MOM'S CHILI COLORADO

■ Niki Sherry, owner of Ozarks Local, Theodosia ■

You can make this recipe with any protein you prefer, chicken, beef or pork. You can also make it vegan if you want. My mom got this recipe from a woman she worked with, and she was from Mexico, and she used pork. This recipe lovingly used to be called "hot pork." Since our home has several people in it that have Alpha-gal, we use chicken now. The vegan version of this recipe uses jackfruit, tofu or even a meaty mushroom like oysters. If you do make it vegan, you will need to make a few adjustments for flavor with liquid aminos, and vegetable stock and liquid smoke. Also, I cook for a lot of people. Just cut everything in half if you don't want to cook as much as I do. A lot of this recipe is based on listening to your ancestors. By that I mean you get to choose how spicy, how flavorful you make it..." Niki Sherry, Theodosia

INGREDIENTS

4 pounds of protein of your choice chopped in bite size chunks (Chicken is what I use for this recipe, but substituting other meats will be the same process)

Jackfruit, oyster mushrooms, or tofu (for the vegan version)

3-4 white onions (depending on how much you like onions) roughly chopped (I like big chunks of onions but this is your preference)

Liquid smoke

Olive oil

Butter or butter substitute

4 cans of Rotel

1 can of tomato sauce

6 cans of chopped green chiles

Vegetable broth (for vegan version)

Liquid aminos (for vegan version)

Cumin

Chili powder

Fresh garlic, chopped

2 bay leaves

Garlic salt

Pepper

Onion powder

1 jar taco sauce

Soy sauce (for chicken version)

DIRECTIONS

If you need less spice, substitute 2 cans of Rotel for 2 cans of canned tomatoes and you can go light on the chili powder.

First, you are going to put your onions, and fresh garlic into a big pan with olive oil and butter to saute until the onions are translucent. When they become translucent, add your chicken. Add some salt and pepper to taste just to brown your meat, then add about a teaspoon of liquid smoke. Once your meat is almost cooked through, add about 3 tablespoons of cumin, 3 tablespoons of onion powder and about a 1/4 cups of soy sauce. Be sure you get all of the yumminess off of the bottom of the pan from sauteing. Then you will start adding in your green chiles. Don't drain the liquid from any of the canned goods as this will start creating your broth. Now you can start adding the Rotel, tomato sauce, bay leaves and taco sauce. Add garlic salt and pepper and chili powder to taste.

Now you will let the pan sit and simmer for anywhere from 40 minutes to an hour (if you can keep your family out of it) until the meat is very tender. Once it's nice and tender it's ready to eat! You can add any kind of beans you'd like, you can eat it with tortillas, make burritos out of it or eat it with rice, or you can just eat it by itself out of a bowl.

Note: *If you choose to make the vegan version, you will still sauté your protein in the pan with the oil and butter, and you will add the vegetable broth and liquid aminos at the same time that you add the green chiles. That is the only difference.*

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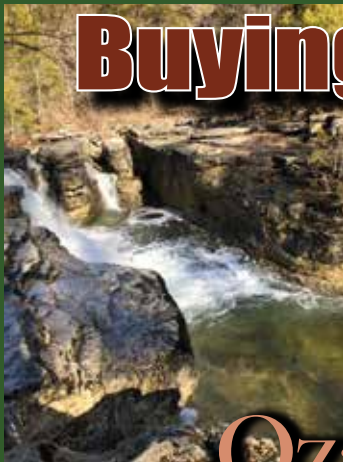
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Main Dishes

CHEESY CREAMY BEEF PASTA

Heather Luna

Takes about 40 minutes to do and uses one pot! Serves 6

INGREDIENTS

1 to 1 1/2 pounds of ground beef*
1 tablespoon olive oil
1/2 cup of onion (I used red)
2 tablespoons minced garlic
1 teaspoon garlic powder
1 teaspoon onion powder
2 tablespoons of Italian seasoning
2 cups of beef broth**
1 15 ounce can of tomato sauce
1 15 ounce can petite diced tomatoes
2 cups (about 1/2
pound) elbow
macaroni
1-1 1/2 cups of heavy
cream
1/2 to 1 cup of shredded
parmesan cheese
Salt and pepper to taste



DIRECTIONS

In a Dutch oven or heavy bottom pot, add the olive oil and heat on medium heat. Add onions and cook until soft. Add in ground beef and cook until browned.

Stir in minced garlic, and seasonings. Cook until fragrant, about 1 minute.

Add tomatoes, tomato sauce, beef broth and pasta. Bring to a boil, then turn down heat to a medium low. Cook until pasta is about done.

Stir in heavy cream. Cook over low until sauce thickens.

Top with Parmesan cheese and serve.

Note: Seasonings can be adjusted to taste.

*Use any ground meat

**Can sub with any broth or water. If you want to use a full pound of pasta, increase this to 3 cups.

CHICKEN AND NOODLES

Missy Tate

Submitted by Allison Decker, Dora

INGREDIENTS

1 bag of egg noodles
4 cans of chicken broth
1 can cream of chicken soup
2 cans chopped chicken breast
1 small block Velveeta cheese, cubed
Frozen peas

DIRECTIONS

Cook the egg noodles in the broth until the noodles are soft.

Add the soup, chicken and cheese.

Cook on low until creamy. Add the frozen peas.



Main Dishes

STEAK AND SWEET POTATO SKILLET

■ Ty Lozano ■

My name is Ty Lozano, and I am the great-granddaughter of Troy and Jody Harper. My grandmother, Sadie Thames, had informed me about the recipe submission!

INGREDIENTS

2 large sweet potatoes (diced into approx. 1 inch cubes)
1-1 1/2 pounds steak of choice
1 red bell pepper
1 orange bell pepper
1/4-1/3 cups BBQ sauce of choice
2 tablespoons oil
3 tablespoons steak seasoning of choice
salt and pepper to taste
1-2 Hot Links sausages** optional/see note

DIRECTIONS

Cube steak and season with your favorite steak seasoning. Set aside.

Cube sweet potatoes and dice bell peppers. Set aside.

In a large hot cast iron skillet, sear the steak on high heat and reduce the temperature to continue cooking until desired doneness. Remove steak and set aside.

In the same skillet, add the oil. Add the diced bell peppers and cubed sweet potatoes. Cook on medium heat until tender - stirring occasionally.

Add steak back into the skillet.

Add salt and pepper to taste, additional steak seasoning if desired, and the BBQ sauce. Stir.

Continue to cook until the BBQ sauce becomes slightly thickened.

Notes: *This recipe is a family favorite, but it is also very versatile! Experiment with different cuts of steak, quantity of steak, types of seasoning, brand of BBQ sauce, and more! Sometimes, I thinly slice a couple of Hot Links and add along with cooking the sweet potatoes and peppers. This offers more flavor and of course - heat!*

ENCHILADA PIE

■ Doris Sayles ■

INGREDIENTS

Corn tortillas (single layer but fill in spaces)
Cubed, or shredded cooked chicken
Shredded mozzarella or cheddar cheese
Green enchilada sauce
Diced onions

DIRECTIONS



Layer all ingredients in a 13x9 ending with cheese.

Poke holes in the layer so sauce can flow throughout.

Bake at 350° for 45 minutes to 1 hour with aluminum foil tent (don't fasten down).



Main Dishes

ORANGE CHICKEN

■ Suzanne Landry ■

INGREDIENTS

4 chicken breasts diced
salt, pepper, garlic – to taste
1 jar orange marmalade
2/3-3/4 bottle Sweet Baby Rays BBQ sauce
1/8 cup soy sauce
ground ginger (a couple pinches)
1 bag of frozen broccoli (the steamables are my favorite)



DIRECTIONS

Dice up the chicken and season with salt, pepper and garlic powder. Cook over medium heat.

When the chicken is about half way done add all of the rest of the ingredients minus the broccoli and stir it all up. Cover and let it simmer.

While it's simmering cook the broccoli and add it in once it's cooked and stir it all up again.

I generally will double the recipe if I want to have any hope for leftovers.

Serve over rice and enjoy!

SLOPPY JOE PIZZA

■ Angela Valbracht ■

INGREDIENTS

1 pound of ground beef
3/4 cup frozen corn, defrosted
3/4 cup barbecue sauce
1/2 cup of sliced onions
1 large 12 inch Italian bread shell or prepared pizza crust
1 1/2 cups your choice of shredded cheese

DIRECTIONS

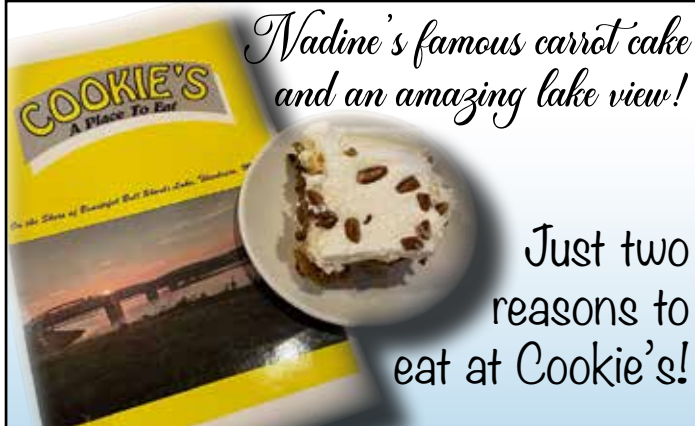
(ready in 30 minutes)

Heat oven to 425°. Brown the ground beef until no longer pink then drain the drippings off.

Stir corn, barbecue sauce, onions, and if desired a teaspoon of salt into the beef, then heat through.

Place the bread shell on baking sheet. Spoon the beef mixture over top then sprinkle with cheese. Bake 12 to 15 minutes or until cheese is melted.

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Main Dishes

MILLION DOLLAR CHICKEN CASSEROLE

■ Sharon Hawkins ■

INGREDIENTS

4 ounces cream cheese, softened
1/2 cup sour cream
1 can condensed cream of chicken soup,
undiluted
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
4 cups shredded chicken
1 cup 2% cottage cheese
25 Ritz crackers, crushed
3 tablespoons butter, melted
2 green onions, chopped

DIRECTIONS

Preheat oven to 350°.

In a large bowl, beat cream cheese and sour cream until smooth. Beat in soup, onion powder and garlic powder. Stir in chicken and cottage cheese. Transfer to a greased 9-inch square baking dish.

Combine crackers and butter. Sprinkle over casserole.

Bake, uncovered, until heated through, 25-30 minutes. Sprinkle with green onions.

Note: *Can add cheese to the top and fried onions instead of crackers.*

SALISBURY STEAK

■ Linda Holifield ■

INGREDIENTS

1 can (10 1/2 ounce) French onion soup
1 1/2 pounds ground beef
1/2 cup fine dry bread crumbs
1 egg, slightly beaten
1/4 teaspoon salt
Dash of pepper
1/4 cup ketchup
1 teaspoon Worcestershire sauce
1/2 teaspoon prepared mustard
1/4 cup water
1 tablespoon flour

DIRECTIONS

Mix 1/3 cup soup, beef, bread crumbs, egg, salt and pepper thoroughly. Shape into six oval patties.

Brown patties in a skillet, using a little oil if necessary. Put patties on a plate. Drain grease from skillet.


Add remaining soup, ketchup, Worcestershire sauce and mustard to skillet.

Gradually blend water into flour until smooth. Stir into soup mixture. Cook until thickened and well blended. Reduce heat and put the patties back in the skillet, making sure to cover them with sauce. Cover.

Cook over low heat for 20 minutes or until done, stirring occasionally. Makes six servings.



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Miscellaneous Desserts

MY GRANDMA SPEAR'S DATE BALLS

■ Gail Evans ■

"My grandma made these every year at Christmas when I was a child and we all lived in St. Louis County." - Gail Evans

INGREDIENTS

1 stick butter or margarine
1/2 pound package chopped dates
2 egg yolks, beaten
1 cup chopped pecans
2 teaspoons vanilla
2 cups Rice Krispies
Coconut flakes
Powdered sugar

DIRECTIONS

Melt butter or margarine. Add dates and egg yolks. Cook 10 minutes on low heat, stirring constantly.

Remove from heat and add pecans, vanilla and Rice Krispies.

Roll into bite-sized balls while still warm.

Roll in coconut or powdered sugar. Store in the refrigerator.

PAWPAW CUSTARD

■ Jeffery Goss ■

INGREDIENTS

2 eggs
1 1/2 cups milk
1 cup pawpaw pulp
1/4 cup honey
1/2 teaspoon salt
1/2 teaspoon vanilla
Dash of cinnamon

DIRECTIONS

Beat together all ingredients except the milk. Scald the milk separately, then mix all together.

Pour into custard cups or a baking dish and set in a pan of hot water, one inch deep. Sprinkle a little nutmeg on top.

Bake at 350° for 50 minutes or until a knife inserted one inch from the edge comes out looking clean.

Note: *If the pulp is especially juicy, add 3 tablespoons cornmeal to the recipe.*

CHRISTMAS CRACK

■ Linda Holifield ■

INGREDIENTS

Saltine crackers
2 sticks butter
1 cup brown sugar
Chocolate chips

DIRECTIONS

Preheat oven to 400°. Line a cookie sheet with aluminum foil. Be sure to use a sheet pan with sides. Spray well with cooking spray.

Arrange saltine crackers in a single layer in cookie sheet. Don't overlap.

For caramel mixture, cook over medium heat until butter is melted, then bring to a rolling boil. Boil 3 minutes, stirring constantly.

Pour caramel mixture over crackers, spreading evenly. Bake for 5 minutes. Sprinkle chocolate chips over top. Let stand for about 3 minutes. Spread out carefully.

Sprinkle finely chopped nuts, sprinkles, etc. Refrigerate several hours. Break up into servings.

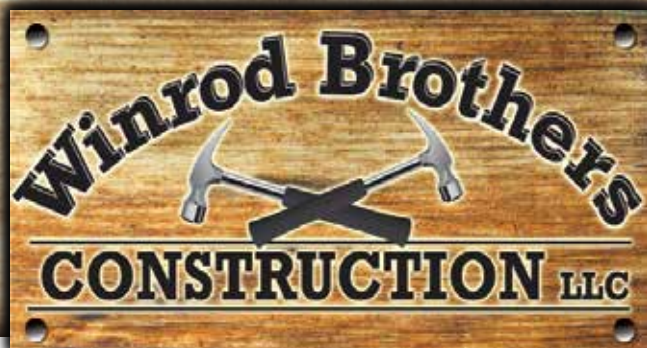
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Miscellaneous Desserts

CINNAMON ROLLS

■ Daytona Young ■

"I'm 22 years old. Cooking and baking are my favorite pastimes. They're a great way to unite people and start or end a good night/evening. I enjoy baking and cooking because people enjoy their meals and having a good time with friends or family. I've been making home-made cinnamon rolls with cream cheese icing recently—it's so addicting!" - Daytona Young

INGREDIENTS

Dough:

2 3/4 cups flour
1/4 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
3/4 cup milk
3 tablespoons butter
2 1/4 teaspoons instant yeast
1 egg, room temperature

Cinnamon Sugar Filling:

3 tablespoons butter
2/3 cup brown sugar, packed
1 tablespoon ground cinnamon

Cream Cheese Icing:

1 block cream cheese
2 tablespoons butter
2/3 cup powdered sugar
1 tablespoon vanilla extract



DIRECTIONS

Prepare the cinnamon filling and put it aside for later.

Add milk and butter in a medium microwave-safe bowl/cup and heat in the microwave for 1 minute or until the butter is melted and the milk is warm to the touch. Add the yeast and vanilla extract and set aside for later.

Combine flour, salt and sugar in a medium mixing bowl and add the yeast mixture. Start mixing the dough with a plastic spatula. Once the dough forms, remove it from the bowl, set it on a lightly floured counter, and knead for 3-5 minutes.

Once kneaded, let the dough rise in a large bowl for 10-20 minutes. After rising, roll the dough into a flat piece. Spread butter evenly over the piece, add the cinnamon sugar mixture, and then roll the dough into a log shape and cut them into your desired size.

Set the circles on a baking sheet and let them rise for at least an hour.

Preheat oven to 375° and bake for 25-30 minutes.

Let cool, and prepare the icing by whipping the cream by hand or mixer until it gets light and fluffy. Afterward, combine the butter, powder sugar and vanilla extract until blended and smooth.

Spread the icing on top and enjoy!

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Pies & Cobblers

FRENCH SILK PIE

■ John Abraham ■

This was the grand prize winner at the 2024 Hootin an Hollarin Pie Contest.

INGREDIENTS

1 sheet refrigerated pie pastry or a homemade crust
1 cup sugar
3 eggs
3 ounces unsweetened chocolate, melted
1 1/2 teaspoons vanilla extract
1/2 cup butter, softened
1 cup heavy whipping cream
3 teaspoons powdered sugar
Whipped cream and chocolate curls, optional

DIRECTIONS

Bake pie crust as directed and let cool.

In a small saucepan, combine sugar and eggs until well blended. Cook over low heat, stirring constantly, until mixture reach 160° and coats the back of a metal spoon. Remove from heat. Stir in chocolate and vanilla extract until smooth. Cool to lukewarm (90°).

In a small bowl, cream butter until light and fluffy. Add cooled chocolate mixture; beat on high speed for 5 minutes or until light and fluffy.

In another larger bowl, beat heavy whipping cream until it begins to thicken. Add powdered sugar; beat until stiff peaks form. Fold into chocolate mixture.

Pour into crust. Chill for at least 6 hours before serving. Garnish with whipped cream and chocolate curls or a dusting of cocoa powder, if desired. Refrigerate leftovers.



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Pies & Cobblers

COCONUT DELIGHT PIE

■ Christi West ■

This resembles a pecan pie, and is very good!



INGREDIENTS

3 eggs, beaten	1/3 cup raisins
1/2 cup sugar	1/3 cup pecans
1 teaspoon vanilla	1/3 cup coconut
1 cup white syrup	1 unbaked pie shell
1/4 cup butter	

DIRECTIONS

Combine eggs, sugar, vanilla, syrup and butter. Mix well.

Sprinkle raisins, pecans and coconut evenly over pie crust bottom. Pour the other combined ingredients over these things. Bake in a 350° oven until brown.

APPLE CRANBERRY CRUMBLE

■ Cindy Messick ■

INGREDIENTS

2 tablespoons unsalted butter, cold, cut into pieces, plus 1 tablespoon, softened, for the baking dish	Topping:
3 pounds cooking apples, such as Golden Delicious, peeled and cut into chunks	3/4 cup all-purpose flour
2 cups fresh cranberries	3/4 cup chopped almonds
1/2 cup granulated sugar	3/4 cup rolled oats (old-fashioned, not instant)
2 tablespoons all-purpose flour	3/4 cup packed light-brown sugar
salt	1/2 teaspoon ground ginger
1 tablespoon freshly squeezed lemon juice	1/4 teaspoon freshly grated nutmeg
	salt
	1 stick unsalted butter, slightly soften

DIRECTIONS

Preheat the oven to 350°. Butter a large cast-iron skillet. Combine the apples, cranberries, granulated sugar, flour, 1/4 teaspoon salt, and lemon juice in a large bowl, and toss well. Transfer to the skillet. Dot the top with the cold butter pieces.

Wipe out the bowl, and make the topping. Add the flour, almonds, oats, brown sugar, ginger, nutmeg, and 1/4 teaspoon salt to the bowl. Toss to combine. Cut the butter into

five or six pieces. Work the butter in with your fingers until the topping is evenly moistened.

Squeeze clumps of the topping in your palm, a few tablespoons at a time, and scatter them over the fruit. Bake until the crumble topping is golden and crisp and the fruit juices are bubbly, about 40 to 50 minutes. Cool on a rack, and serve warm or at room temperature.



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Pies & Cobblers

JACK DANIELS CHOCOLATE CHIP PECAN PIE

■ Karen Dugger ■

This pie sold at a recent auction for The Center for \$120!

INGREDIENTS

- 3 extra large eggs, lightly beaten
- 1 cup sugar
- 2 tablespoons unsalted butter, melted
- 1 cup dark corn syrup
- 1 teaspoon vanilla
- 1/4 cup Jack Daniels Whiskey
- 1/2 cup whole pecans
- 1 10-inch pie crust, unbaked



DIRECTIONS

Preheat oven to 375°. Combine eggs, sugar, butter, syrup, vanilla and Jack Daniels Whiskey. Mix well, then strain.

Sprinkle chocolate chips over the bottom of the unbaked pie crust. Cover with pecans. Pour filling over chocolate chips and pecans.

Bake for 35-40 minutes or until a knife inserted halfway between the center comes out clean.

Set aside for at least 30 minutes before cutting.

Makes 6-8 servings.

CANNED APPLE PIE FILLING

■ Marty Uhlmann ■

INGREDIENTS

- 4 1/2 cups sugar
- 1 cup cornstarch
- 2 teaspoons ground cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 10 cups water or apple juice
- 3/4 teaspoon butter flavoring
- 3 teaspoons lemon juice
- 5 1/2 to 6 pounds of tart apples, peeled, cored and sliced

DIRECTIONS

In a large saucepan blend sugar, cornstarch, cinnamon, nutmeg and salt. Stir in water or apple juice and cook over medium heat until thick and smooth. Add flavoring, lemon juice.

Pack apples in hot sterilized jars. Fill with hot syrup. Slide a spatula around inside of jars to eliminate air bubbles. Process in hot water bath for 20 minutes.

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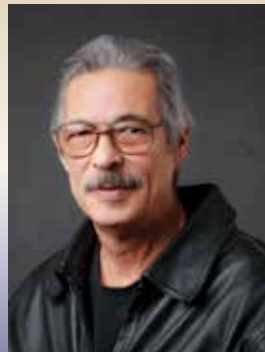


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Ozark Countywide Yard Sale

08/30/25: Pontiac Fireworks - Pontiac Cove

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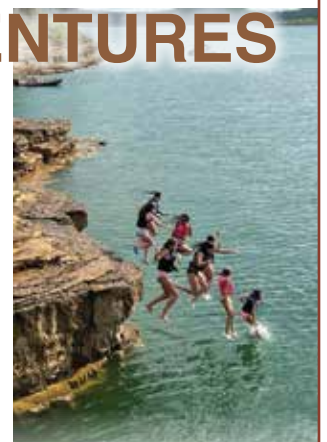
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Sides, Appetizers, Snacks

RUDY'S CORN

Debbie Smith

INGREDIENTS

1 cup heavy whipping cream
8 ounces cream cheese, softened
1/4 cup butter
2 tablespoons white sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
5 cups frozen sweet corn

DIRECTIONS

Stir all but the corn together in a slow cooker set to high; cook, stirring regularly until the cream cheese and butter are melted, about 10 minutes.

Add the corn into the cream, stir. Cook on low for 4 hours.



OVEN RICE MADE EASY

Doris Sayles

INGREDIENTS

1 1/4 cups raw white rice
1 can cream of celery soup
1 can cream of chicken soup
1 small can mushroom, stems and pieces
1 medium onion, chopped
1 can water chestnuts, chopped
1/2 bell pepper, chopped
1 stick butter or margarine
Pimento (optional)

DIRECTIONS

In casserole dish, melt butter then combine soups, mushrooms (with liquid), onion, water chestnuts (with liquid) and bell pepper and pimento if using. Add raw white rice. Stir.

Bake for 1 1/2 hours at 350°.



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SPANAKOPITA

■ Madison Plakorus ■

"My husband Devan's family is Greek. When his grandfather passed away suddenly, it was my first time meeting a bunch of his family on that side. As we sat in the hospital with everyone for a couple weeks, I realized even though they aren't the closest family, their love for one another runs deep. I was wracking my brain for something respectful yet nostalgic to make for everyone. When I found this recipe, I knew it was perfect. I tried it before making the official batch, and my whole family agreed we had to make this a staple recipe in the house. George Plakorus was such an amazing man: a veteran, a loving husband, grandpa and great grandpa. He would put a smile on anyone's face no matter what kind of day they were having. We were so happy he got to meet our little girl before passing, and he is missed every day. If you want something that feels like the warmest embrace from a Pappou (greek for Grandpa) in a small town in Greece, you have to try this recipe." -Madison Plakorus

INGREDIENTS

16 ounces frozen spinach defrosted, drained	1/4 cup finely chopped green onions (about 5) white and light green portions
1 tablespoon olive oil	2 teaspoons lemon zest
1 medium red onion, diced	1/2 teaspoon freshly cracked black pepper
4 garlic cloves, minced	1 1/2 cups crumbled feta cheese, about 6 ounces
2 teaspoons dried dill	6 tablespoons unsalted butter, melted
1/2 cup loosely packed parsley leaves, finely chopped	About 20 sheets (one sleeve) phyllo pastry, defrosted

DIRECTIONS

Make the filling: Heat olive oil in a large skillet over medium heat. Add the onions and cook, stirring regularly, until they start to soften, about 5 minutes. Add the garlic and dill. Cook with the onions, stirring frequently, until caramelized and soft, about 5 more minutes. Set aside and allow to cool.

Squeeze the defrosted spinach to drain all the water possible. You should end up with around 1 cup of spinach. Transfer to the skillet on top of the onion mixture. Add the parsley, green onions, lemon zest, ground pepper, feta cheese to the skillet and stir to distribute mixture evenly.

Assemble the triangles: Preheat the oven to 375°. Line a baking sheet with parchment.

On a clean surface, roll out the phyllo pastry. Cut into 2 1/2-3" wide strips lengthwise using a pizza cutter. Cover the pastry with a barely damp towel to prevent it from drying out.

On a clean surface, layout one layer of phyllo pastry and brush it down with a small amount of butter using a pastry brush and very gentle motions.

Place a second layer of pastry directly on top of the first and brush that with a small amount of butter. In one corner of the pastry layers, place 1 heaping tablespoon of filling mixture. Squish it into an approximate triangle that nearly reaches the edges. Fold the corner of the pastry with the filling over to reach the nearest opposite edge of the pastry. Then, roll the filling triangle towards the empty end of the pastry. Again, fold the triangle to the nearest opposite side. Repeat these last two steps until you reach the end of the pastry rectangle.

Sides, Appetizers, Snacks

Place the triangle on the prepared baking sheet and cover with a damp towel. Repeat the assembly with all the pastry sheets and filling. The triangles can be placed fairly close together on the baking sheet, about 1/2".

Bake for 20-25 minutes until golden brown and crisp.

Remove from the oven and allow to cool for 10 minutes before serving.

Swapping options:

- Instead of frozen spinach, you can use 16 ounces fresh spinach. You'll need about 16 ounces and add it to the pan during the last 5 minutes of cooking the onions. Allow it to wilt completely and cook out any moisture released before removing from the heat. And make sure to cool for at least 10 minutes before adding the

remaining ingredients or the feta cheese will melt.

- Instead of green onions, you can use more red onions, or vice versa.

- Feel free to switch out the herbs per your taste.

- Make it vegan by leaving out the feta cheese or using a vegan feta alternative, we've been able to find some at truck patch in Mountain Home, Arkansas or Mama Jeans in Springfield. I have also used vegan cream cheese to give the same texture in the filling if you are not a fan of feta.

- If you do not feel comfortable with making triangles feel free to follow the same steps by making them into rolls or layering in a glass pan then cutting into portions!

MEXICAN CORNBREAD

■ Sadie Thames ■

INGREDIENTS

For cornbread batter, mix in a large bowl:

- 1 1/2 cups yellow cornmeal
- 1/2 cup masa flour
- 4 teaspoons baking powder
- 3/4 teaspoon salt
- 2 tablespoons dry onion flakes
- 1 teaspoon garlic powder
- 2 eggs
- 1/4 cup canola oil
- 1 cup milk with 1 tablespoon lemon juice

Then add:

- 1 can (15 ounce) chili without beans
- 1 can (15 ounce) corn drained
- 1 can (4 ounce) chopped green chilies
- 1 can (8 ounce) tomato sauce

DIRECTIONS

Mix well and pour in a large oiled iron skillet .

Bake in preheated 350° oven for approximately 35-45 minutes (may need more than 45 minutes depending on oven)

After baking, sprinkle with shredded cheddar cheese and black olive slices.



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Sides, Appetizers, Snacks

SIMPLE RANCH HAM ROLL UPS

Joyce Acklin

INGREDIENTS

- 2 (8 ounce) packages cream cheese
- 1 envelope ranch salad dressing mix
- 3 green onions, chopped
- 11 flour tortillas (8-inch round)
- 22 thin slices deli ham



DIRECTIONS

In a small bowl, beat cream cheese and salad dressing mix until smooth. Add onions and mix well.

Spread about 3 tablespoons of the mixture over each tortilla and top each with two ham slices.

Roll up tightly and wrap in plastic wrap. Refrigerate until firm.

Unwrap and cut into 3/4 inch slices.

Yields about 7 1/2 dozen.

SPINACH SALAD

Gina Hollingshad

INGREDIENTS

- 1 bag spinach
- 1/2 colored bell pepper
- 1/2 cucumber, peeled and chopped
- 1/2 cup onion, cut into long, thin slices

Dressing:

- 1/2 cup sugar
- 1/2 cup oil
- 1/3 cup vinegar
- Salt and pepper to taste

DIRECTIONS

Break stems off the spinach and place in bowl. Cut small slices of colored bell pepper. Add the cucumber and onion.

Dressing:

Stir and pour dressing over salad, just enough to coat. Save remaining dressing for the next salad.

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Soups & Chilis

LASAGNA SOUP

■ the late Gary Smith ■

"I double this to fill an 8-quart stock pot. This is a super filling soup. With French bread a single batch would have been more than enough for four adults." Debbie Smith

INGREDIENTS

- 1 pound ground beef, cooked and well drained
- 3 cups marinara sauce
- 1 box chicken broth
- 1/2 box beef stock
- 1 can Italian style diced tomatoes
- 1 box oven ready lasagna noodles, broken in quarter size or smaller pieces
- 1 teaspoon garlic and herb seasoning
- 1 teaspoon Lowery's seasoned salt
- 1 teaspoon Italian seasoning
- 1/2 teaspoon oregano
- 1/2 teaspoon basil
- 1 cup heavy cream

Ricotta mix:

- 8 ounces ricotta
- 1 1/2 cup mozzarella
- 3 ounces shredded Parmesan
- 1/2 teaspoon Italian seasoning

DIRECTIONS

Mix together ground beef, marinara sauce, chicken broth, beef stock, diced tomatoes, lasagna noodles, garlic and herb seasoning, seasoned salt, Italian seasoning, oregano and basil. Cover and simmer 8 minutes.

While soup is cooking, combine ingredients for ricotta mix and set aside.

Once simmer time is up add heavy cream and 1/2 of the ricotta mix. Cook two minutes to melt cheese.

Serve with a spoonful of ricotta on top of the bowl. Pairs well with garlic knots.



TACO SOUP

■ Linda Henson and Hadley ■

"My granddaughter Hadley and I make this on cold days. Everyone loves it! Love that Hadley likes to be in the kitchen with me!" - Linda Henson

INGREDIENTS

- 1 pound hamburger meat, cooked and drained
- 1 can red kidney beans
- 1 can pinto beans
- 1 can whole kernel corn
- 1 can diced tomatoes
- 1 cat Rotel
- 1 can water (use Rotel can)
- 1 package taco seasoning
- 1 package ranch dressing

DIRECTIONS

Do not drain vegetables. Add everything in pan and simmer. You can also put this in a crockpot.

Serve with chips, shredded, cheese and sour cream.



Soups & Chilis

FRENCH MARKET SOUP

■ Kathy Jones-Sullivan ■

"This is deer camp food for us. Every man who tries it wants the recipe for their wife." - Kathy Jones-Sullivan

INGREDIENTS

1 bag of 15 bean soup mix (with seasoning packet)
2 tablespoons salt
28 ounce can tomatoes, crushed
1 large onion, diced (I prefer yellow onion)
4 ribs of celery diced
2 carrots, peeled and diced
1 clove of garlic, crushed
1 pound smoked sausage sliced (I prefer hot sausage)
2 whole chicken breasts, skinned, boned and diced
1/2 pound country ham
1/2 teaspoon season salt
1 teaspoon ground pepper

DIRECTIONS

Wash beans and drain, cover with water and salt. Soak overnight. Drain. Add 2-3 quarts water and seasoning packet that came with the beans. Simmer for 3 hours.



Meanwhile, sauté chicken, ham and sausage pieces with onion, celery, carrots and garlic. You may want to spray the pan first with a vegetable spray. Add seasoned salt and pepper. Add to beans along with crushed tomatoes and simmer an additional 1.5 hours uncovered. Should be thick. Freezes well.

Serves 8-10. I serve with jalapeño cheese cornbread.

BROCCOLI CHEESE SOUP

■ Angela Valbracht ■

INGREDIENTS

1/2 cup onions, chopped
2 tablespoons of oil
6 cups chicken broth
8 to 12 ounce thin spaghetti noodles broken into 1-inch segments
One package frozen broccoli
6 cups milk
One and a half pounds Velveeta cheese, cubed

DIRECTIONS

Sauté onion in 2 tablespoons of oil until clear. Add chicken broth, bring to a boil. Add thin spaghetti, boil for four minutes. Add broccoli, bring to a boil, boil for three minutes. Add milk, bring to a simmer. Then add Velveeta and stir until melted.

It's better if you let it sit for a little bit before eating. Makes approximately 1 gallon and it freezes well.



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