

Ozark County Cookin'

2023 edition
06 2023

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When I take this dessert to our family dinners, there is usually nothing left over. I hope your family loves it as much as we do!

Nanny's Banana Pudding

- 1 (12 ounce) container frozen whipped topping, thawed, or equal amount sweetened whipped cream
- 1 (14 ounce) can sweetened condensed milk
- 1 (8 ounce) package cream cheese, softened
- 2 cups milk
- 1 (5 ounce) box instant French vanilla pudding mix
- 6 to 8 bananas, sliced
- 2 bags chessmen cookies

Line the bottom of a 13x9x2-inch dish with one bag of cookies and layer bananas on top.

In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth.

Fold the whipped topping into the cream cheese mixture. Add the cream cheese mixture to the pudding mixture and stir until well blended.

Pour the mixture over the cookies and bananas and cover with the remaining cookies. Refrigerate until ready to serve.

(original recipe by Paula Deen)

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Patty Donley & Peggy Johnson

The Rackley twins – Patty Donley and Peggy Johnson, daughters of the late Don and Dorcas Rackley – come from a long line of good cooks. Their grandparents, John L. “Bug” and Grace Farel, owned Bug’s Cafe in Gainesville, and their mom Dorcas, who passed away in September 2021, had a stellar reputation as a wonderful cook and baker. Peggy and Patty are two of five children in the Rackley family, and their childhood home was a gathering place for children and teens, who often came over for meals before and after ball games.

Patty and Peggy inherited their mom’s love of cooking for others and her talent for baking pies and preparing tasty comfort food.

You can find the duo working hard starting early every Monday, preparing wonderful meals and serving up slices of pie at the cafe inside Gainesville Livestock Auction. They make a good team, with Patty manning the kitchen and Peggy taking orders and delivering them.

The cafe is open to the public for breakfast and lunch and stays open until the livestock sale is over.

Patty is also the cook for the delicious Lions Club lunches served at noon every Thursday in Gainesville, where her fried chicken is a favorite of members.

Patty Donley, left, and her twin sister, Peggy Johnson, pose under a Bug’s Cafe sign at the cafe located in the Gainesville Livestock Auction. Their friend Paul Wade had the sign made in honor of Peggy and Patty’s grandfather Bug Farel, who owned Bug’s Cafe in Gainesville years ago.



BARBECUE MEATBALLS

■ Peggy Johnson ■

You can make these even easier by using by using frozen meatballs from Sam's.

INGREDIENTS

Meatballs:
3 pounds hamburger
2 cups quick oats
1 teaspoon salt
1 tablespoon chopped onion
1 teaspoon pepper
1 cup milk
2 eggs
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic salt
1/2 teaspoon chili powder

Sauce:
2 cups brown sugar
2 cups catsup (1 use 1 cup catsup and 1 cup barbequ sauce)
1 teaspoon mustard
1 teaspoon salt
1 teaspoon chili powder
1 teaspoon Worcestershire sauce



DIRECTIONS

Place all meatball ingredients in large bowl and mix well. Form into 2-inch balls. Place in rows in two 9x13 pans.

Cover with sauce and bake at 350° for 1 hour uncovered.

Can be frozen.

CUSTARD PIE

■ Patty Donley ■



INGREDIENTS

4 eggs, beaten
1/2 cup sugar
1/4 teaspoon salt
1/4 teaspoon vanilla
2 1/2 cups scalded milk
Ground nutmeg

DIRECTIONS

Mix eggs, sugar, salt, vanilla and milk. Pour into pie crust. Sprinkle with nutmeg.

Bake at 350° for 35-40 minutes.

CORNBREAD DRESSING

■ Patty Donley ■

INGREDIENTS

Pan of cornbread
1 onion, chopped
5-6 slices white bread
3-4 eggs, beaten
Chicken or turkey broth
Salt, pepper and sage to taste

DIRECTIONS

Crumble cornbread and tear bread into pieces. Add onions, seasonings and eggs. Mix in enough broth to make dressing thinner than normal cornbread batter.

Bake in a 9x12 pan at 350° for about 45 minutes.



GREEN BEAN BASKIN

■ Peggy Johnson ■

INGREDIENTS

1 medium onion
1/4 cup flour
1/2 pound Velveeta
2 teaspoons soy sauce
2 teaspoons Accent seasoning
1 can water chestnuts, sliced
1/4 cup margarine
1 1/2 cups milk
Dash of Tabasco sauce
1/2 teaspoon black pepper
2 cans mushroom pieces
3-4 cans French-style green beans

DIRECTIONS

Saute onion in margarine. Add flour and stir to make a roux.

Slowly add milk, stirring constantly. Add cheese and stir until melted. Add seasonings, mushrooms and water chestnuts.

Drain green beans and bake approximately 30 minutes at 350°.



CHICKEN PIE

■ Peggy Johnson ■

INGREDIENTS

2 cans cream of potato soup
1 (16 ounce) can Veg-All mixed vegetables, drained
2 cups cooked chicken
1/2 cup milk
1/2 teaspoon thyme
1/2 teaspoon black pepper
2 pie crusts

DIRECTIONS

Combine soup, vegetables, chicken, milk and seasonings.

Pour into one pie crust and cover with the other crust.

Bake at 375° for 40 minutes. Let cool for 10 minutes before serving.



HAMBURGER DIP

■ Peggy Johnson ■

INGREDIENTS

2 pounds ground beef
1/2 cup grated cheddar cheese
2 cans cream of mushroom soup
2 cans cream of chicken soup
8 ounces picante sauce

DIRECTIONS

Brown hamburger meat and drain. Add picante sauce and soups. Add cheese and heat until cheese melts.

Good to keep in crockpot and serve with tortilla chips.



PEANUT BUTTER CUP PIE

■ Patty Donley ■

INGREDIENTS

Crust of your choice
8 ounces cream cheese
1/4 cup sugar
1 teaspoon vanilla
8 ounces whipped topping
2 cups Reese's peanut butter cups, chopped
1/3 cup peanut butter

DIRECTIONS

Beat cream cheese until smooth. Mix in sugar and peanut butter.

Add vanilla. Beat until smooth. Add whipped cream and 1 1/2 cups hopped peanut butter cups. Pour into crust. Add the rest of Reese's on top of the pie.

Drizzle with chocolate syrup if desired. Chill 4 hours.



PECAN PIE

■ Patty Donley ■

INGREDIENTS

3 eggs, beaten
2/3 cup sugar
Dash of salt
1 cup corn syrup
1/3 cup butter, melted
1 cup pecans
Pie crust of choice

DIRECTIONS

Beat eggs, sugar, corn syrup and butter. Add pecans and pour into pie crust.

Bake at 350° for 50 minutes.





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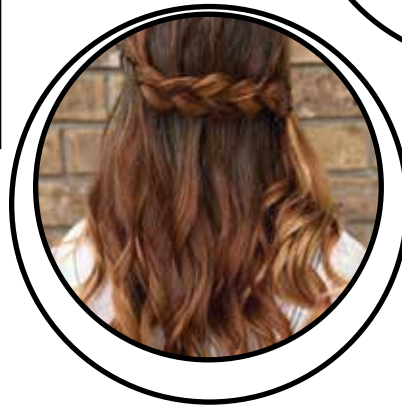
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BY APPOINTMENT

Appetizers / Snacks

STUFFED MUSHROOM

■ Pris Nancarrow ■

This recipe is taken from an undated cookbook published several decades ago by PEO chapter JP in Gainesville. In 1986, Pris created the logo for the newly organized Ozark County Genealogical and Historical Society, a line drawing of Zanoni Mill that still appears in the nameplate of each issue of the *Old Mill Run*, the OCGHS quarterly newsletter.

INGREDIENTS

- 2 packages large mushrooms
- 1/2 cup celery, finely chopped
- 1 package beef-flavored Stovetop Stuffing
- 2 tablespoons Italian dressing (optional)
- 1/4 cup onions, finely chopped
- 1 tablespoon olive oil



Pris Nancarrow

DIRECTIONS

Stem mushrooms and chop stems very fine.

Start stuffing, adding onions and celery when you add the stuffing crumbs.

Add dressing and olive oil. If it's too moist, add bread crumbs or cracker crumbs.

Spoon into mushroom tops and bake 15-20 minutes at 375°.

PIMENTO CHEESE

INGREDIENTS

- 8 ounces yellow cheddar, finely shredded (2 cups)
- 1 (4-ounce) jar pimientos, drained and chopped
- 1/3 cup mayonnaise
- 2 tablespoons finely grated onion
- 1 1/2 teaspoons Tabasco sauce
- Kosher salt

DIRECTIONS

Mix cheddar cheese with pimientos, mayonnaise, onion and Tabasco in a medium bowl. Stir until well incorporated. Season with salt.

PEANUT CLUSTERS

■ Betty Loveland ■

INGREDIENTS

- 1 1/2 package of almond chocolate bark
- 1 package of semi-sweet chocolate chips
- 1 package of milk chocolate chips
- 2 pounds of salted peanuts

DIRECTIONS

In a glass bowl, melt chocolate bar and chocolate chips a few seconds at a time until completely melted.

Mix in the peanuts.

Drop peanut mixture by teaspoonful on wax paper or candy paper cup. Let cool.



OAT CRACKERS

■ Jeffery Goss ■

This was originally from a lady living in Souder. She had obtained it as "Amish Oat Crackers." After making them a number of times in slightly different ways, I came to find that this gluten-free version works well. We use a 1910 Great Majestic wood cookstove, and these always turn out good. One can see why the Amish cooks would use such a recipe, since it seems perfectly suited to wood-fired baking.

INGREDIENTS

- 3 cups rolled oats
- 2 cups sorghum flour (or 1 cup cornmeal and 1 cup oat flour)
- 1 cup oat bran or pecan meal
- 4 tablespoons molasses
- 1 teaspoon salt
- 3/4 cup oil
- 1 cup water

DIRECTIONS

Mix all in a large bowl and roll out onto two cookie sheets using a rolling pin or a tumbler. Sprinkle lightly with salt.

Cut into squares with a pizza cutter or butter knife. Bake at 350°.

Start checking after 20 minutes; the outer crackers usually brown first.



MOZZARELLA STICKS

INGREDIENTS

- 8 sticks whole milk string cheese
- 2/3 cup grated parmesan cheese, not the fresh grated kind
- 1 egg beaten
- 1/4 teaspoon garlic powder
- 1/2 teaspoon dried basil

DIRECTIONS

Cut the cheese sticks in half.

Parmesan.

Crack the egg into a small bowl and beat it until it is all mixed together.

Place the dipped mozzarella stick onto a baking sheet lined with parchment paper. Put the baking sheets into the freezer for an hour.

In a second bowl, mix the parmesan cheese, basil and garlic powder.

Dip your cut mozzarella piece into the parmesan mixture first, then into the egg, and then again into the

Preheat the oven to 400°. Bake the frozen mozzarella sticks for 8-10 minutes, flipping once halfway through.



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Appetizers / Snacks

CHOCOLATE YOGURT

■ Regina Mozingo ■

Greek yogurt works best because it is thick and creamy, but any plain yogurt can be used.

INGREDIENTS

- 1/2 cup Greek yogurt
- 1 tablespoon unsweetened cocoa powder
- 1 to 3 teaspoons powdered sweetener to taste, optional



DIRECTIONS

Put the Greek yogurt in a small mixing bowl, and add the cocoa powder.

Using a spoon, slowly stir the ingredients until they come together. The mixture should be creamy without any cocoa powder lumps.

Taste and decide whether you would like to add a sweetener of your choice.

DOTTIE BARS

■ Caroline Richer ■

This recipe was made by now-Ozark County cook Caroline Richer. She enjoyed cooking as she grew up in Ohio and became a very good one. She has now cooked for her husband Jerry and seven children for many years. This is a tribute to our favorite cook, our daughter Caroline Chambers Richer. --- Dan and Cecile Chambers

INGREDIENTS

- 2 cups raisins
- 3/4 cup crunchy peanut butter
- 1 teaspoon vanilla
- 3 cups quick oatmeal
- 2 cups brown sugar
- 1/2 cup evaporated milk
- 1/2 stick of butter



DIRECTIONS

Boil for one minute the brown sugar, evaporated milk and butter.

Pour the above mixture over the mixture of raisins, peanut butter, vanilla and oatmeal.

Mix together and pat into greased pan or dish. Refrigerate and enjoy!

BROCCOLI FRITTERS

■ Tina Young ■

INGREDIENTS

- 8 ounces broccoli, cut into small pieces or chopped
- 1 cup shredded cheddar cheese
- 2 large eggs, beaten
- 2 tablespoons almond flour, or powdered pork rinds (regular flour if not low carb)
- 1 teaspoon Cajun seasoning
- 1 tablespoon avocado oil or your favorite oil



DIRECTIONS

Steam broccoli lightly in the microwave or in a steamer. Drain any excess water and dry with paper towels if wet. (If using leftover broccoli, drain well and chop into small bite-sized pieces.)

Toss or stir the broccoli with your flour of choice and the Cajun seasoning to coat. Add egg and stir. Add cheddar cheese and stir until thoroughly combined.

Place a cast iron or non-stick pan over medium heat until hot. Add the oil and swirl to coat the pan.

Divide the mixture into fourths and spoon into the pan, arranging in a low mound or patty. Cook on one side until the cheese on the top of the patty begins to melt and the bottom is crusty brown, about 2-3 minutes. Flip and cook on the other side until browned.

Makes 4 large patties. Serve topped with an egg or with a dipping sauce.

ZUCCHINI CHEESY "BREAD"

■ Regina Mozingo ■

This is low-carb and gluten-free.

INGREDIENTS

- 3 medium zucchini (about 4 cups grated zucchini)
- 2 large eggs
- 2 cloves garlic, minced
- 1/2 teaspoon dried oregano
- 3 cups shredded mozzarella, divided
- 1/2 cup freshly grated parmesan cheese
- 1/4 cup cornstarch
- Kosher salt
- Freshly ground black pepper
- Pinch of crushed red pepper flakes
- 2 teaspoons freshly chopped parsley
- Marinara, for dipping



DIRECTIONS

Preheat oven to 425° and line a baking sheet with parchment.

On a box grater or in a food processor, grate zucchini. Using cheesecloth or a dish towel, wring excess moisture out of zucchini.

Transfer zucchini to a large bowl with eggs, garlic, oregano, 1 cup mozzarella, parmesan and cornstarch and season with salt and pepper. Stir until completely combined.

Transfer "dough" to prepared baking sheet and pat into a crust. Bake until golden and dried out, about 25 minutes.

Sprinkle with remaining 2 cups mozzarella, crushed red pepper flakes and parsley and bake until cheese is melted, 8 to 10 minutes more.

Slice and serve with marinara.



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Beverages

BLUEBERRY ICE

■ Ruby Robbins, 1913-1999 ■

This recipe is taken from an undated cookbook published several decades ago by PEO chapter JP in Gainesville. In 1959, Ruby and her husband, Fred, moved from Columbia to Gainesville when they bought the *Ozark County Times*. After Fred's death in 1967, Ruby continued publishing the *Times* alone until she sold the newspaper in 1985.

INGREDIENTS

- 1 number 2 can (2 cups) blueberry pie filling
- 1 can (6 ounce) frozen lemonade concentrate, partially thawed
- 2 cans water
- 1/4 cup sugar

DIRECTIONS

Beat pie filling until the berries are mashed. Add partially thawed lemonade, water and sugar. Freeze several hours.

Scoop to serve. Makes 1 1/2 quarts.



HOMEMADE EGGNOG

■ Sandra Cook ■



INGREDIENTS

- | | |
|----------------------------|------------------------------|
| 6 large egg yolks | Pinch of salt |
| 1/2 cup granulated sugar | 1/4 teaspoon vanilla extract |
| 1 cup heavy whipping cream | Ground cinnamon, for topping |
| 2 cups milk | Alcohol, optional |
| 1/2 teaspoon ground nutmeg | |

DIRECTIONS

Whisk the egg yolks and sugar together in a medium bowl until light and creamy.

In a saucepan over medium-high heat, combine the cream, milk, nutmeg and salt. Stir often until mixture reaches a bare simmer.

Add a big spoonful of the hot milk to the egg mixture, whisking vigorously. Repeat, adding a big spoonful at a time, to temper the eggs. Once most of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove.

Whisk constantly for just a few minutes, until the mixture is just slightly thickened (or until it reaches about 160 degrees F on a thermometer). It will thicken more as it cools. Remove from heat and stir in the vanilla, and alcohol, if using.

Pour the eggnog through a fine mesh strainer into a pitcher or other container and cover with plastic wrap.

Refrigerate until chilled. It will thicken as it cools. If you want a thinner, completely smooth consistency, you can add the entire mixture to a blender with 1 or 2 tablespoons of milk and blend until smooth.

Serve with a sprinkle of cinnamon or nutmeg, and fresh whipped cream, if desired. Store homemade eggnog in the fridge for up to one week.

CHRISTMAS PUNCH

■ Melissa Jones ■

INGREDIENTS

- 1/4 cup water
- 1/2 cup granulated sugar
- 2/3 cup fresh cranberries
- 3 cups apple cider
- 2 cups cranberry juice (not juice cocktail)
- Juice from half of a small lime
- 3 cups ginger ale, chilled
- Crushed ice



DIRECTIONS

Combine the water, sugar and cranberries in a small saucepan over medium heat. Simmer for 2-3 minutes or until cranberries begin to pop. Pour into a tupperware and allow to cool to room temperature, or chill in the fridge until cooled.

Add cooled cranberries to a pitcher. Add apple cider, cranberry juice and lime juice and chill until ready to serve.

Once ready to serve, add ginger-ale and ice.

Optional: Serve with thinly sliced lime, apples or oranges floating on top, or even a cinnamon stick to add to the festive appearance. Add them all last so they don't add any bitter flavors to the drink.

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Bread

ZUCCHINI BREAD

■ Mara Hohn ■

INGREDIENTS

2 cups all purpose flour
1 1/2 cups sugar
2 teaspoons baking soda
1 tablespoon cinnamon
1 teaspoon salt
3 large eggs
2 cups zucchini, grated/shredded
3/4 cup vegetable oil
1 tablespoon vanilla
1 1/2 cups walnuts, chopped

DIRECTIONS

Preheat the oven to 350°. Prepare two 8x4 loaf pans with parchment paper.

Combine flour, sugar, baking soda, cinnamon and salt in a medium bowl. Whisk to combine and set aside.

In a large bowl, beat the eggs. Add the zucchini, oil and vanilla and mix together.

Add the dry ingredients to the wet mixture. Add the walnuts and mix till just combined.

Divide evenly over the prepared pans and bake for 50-60 minutes or until a toothpick comes out clean.

Cool in the pans for 5 minutes, remove from the pan, and cool on a wire rack.



FRENCH BREAD

■ Regina Mozingo ■

This recipe is so easy. I always avoided making bread because it was so time consuming. I found this recipe to make bread in under an hour with very little kneading and no bread machine. My family loved it! It didn't even last the night. I don't make it very often now because I eat mainly low-carb, but I will make it for my husband as a special treat. I package some up and give to other people, so I don't make one loaf, I make two or three smaller loaves. It makes a great surprise gift.

INGREDIENTS

1 1/2 cup warm water,
NOT hot
1 tablespoon honey
1 1/2 teaspoons salt
1 tablespoon active dry
yeast
4 - 4 1/2 cups all
purpose flour



DIRECTIONS

Combine the water, honey, salt and yeast in a glass bowl. Let sit for 5-10 minutes until there's some bubbling and foam on the top.

Next, add a bunch of flour. Keep kneading until it is no longer sticky. You want your dough to stick to itself, not your fingers. So, keep adding flour and keep kneading until that happens.

Form the dough into a loaf shape. Cover with a towel and let sit on the counter for 20 minutes (or on top of the preheating oven if your kitchen is cold). This is the time to set the oven to 400°.

After 20 minutes, cut slits in the top of the dough and bake for 20-25 minutes.

Variations can be made by adding garlic and oregano, cinnamon and raisins, or whatever you dream up!

BANANA BREAD

■ Connie Jones ■

INGREDIENTS

2 to 3 medium very ripe bananas,
peeled
1/3 cup butter, unsalted or salted,
melted
1/2 teaspoon baking soda
1 pinch salt
3/4 cup sugar, white or brown
1 large egg, beaten
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour

DIRECTIONS

Preheat the oven to 350°. Butter an 8x4-inch loaf pan.

In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas.

Mix in the baking soda and salt. Stir in the sugar, beaten egg and vanilla extract. Mix in the flour.

Pour the batter into your prepared loaf pan. Bake for 55 to 65 minutes at 350° or until a toothpick or wooden skewer inserted into the center comes out clean.

Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve.



BUTTERY ROLLS

■ Jamie Titterington ■

INGREDIENTS

2 cups self-rising flour
1 cup milk or milk alternative
2 tablespoons butter, melted

DIRECTIONS

Preheat oven to 350°F. Line a baking sheet with parchment paper.

In a large mixing bowl, combine flour and milk. Stir until no flour chunks remain. Your mixture should be a thick liquid. Let the mixture sit for 5 minutes.

Scoop out dough balls, placing them on your prepared baking sheet, spaced 2 inches apart. Brush surfaces of bread generously with melted butter.

Bake bread rolls for about 23 minutes or until done.

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Breakfast

APPLE CINNAMON MUFFINS

■ Maggie Barnes ■

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/3 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon, divided
- 1/2 teaspoon salt
- 1 egg
- 1/2 cup milk
- 1 medium apple, peeled, cored and finely chopped
- 4 tablespoons (1/4 cup) butter, melted
- 1/3 cup chopped nuts (walnuts or pecans)
- 1/4 cup packed brown sugar

DIRECTIONS

Preheat oven to 375°F.

In a large bowl, combine flour, sugar, baking powder, 1/2 teaspoon cinnamon and the salt.

In a medium bowl, beat together the egg and milk. Stir in chopped apple and melted butter. Add all at once to flour mixture; stir just until mixed (batter will be very stiff).

Spoon into a greased muffin pan, filling each cup about 2/3 full. Mix chopped nuts, brown sugar and remaining 1/2 teaspoon cinnamon

to make topping; sprinkle evenly over muffins.

Bake 15-20 minutes. Remove from pan immediately and serve warm.



DANISH PASTRY

■ Joyce Acklin ■

INGREDIENTS

- 2 cups flour
- 1/2 teaspoon salt
- 4 tablespoons sugar
- 1 cube margarine
- 1 can cherry pie filling
- 1 package yeast
- 4 tablespoons water
- 1/2 cup warm milk
- 1 egg, beaten

DIRECTIONS

Blend like pie dough the flour, salt, sugar and margarine.

Mix yeast and water together and add to milk and egg.

Add liquid ingredients to dry ingredients and let stand in refrigerator for 2 hours or overnight.

Roll out 1/4-inch thick or less and put on cookie sheet. Spread with filling and bake in a 350° oven for approximately 20 minutes.

Frost with powdered sugar and water while still warm

BISCUITS AND SAUSAGE

■ Joyce Acklin ■

These can be made the night before or stored in freezer until needed.

INGREDIENTS

- 3 cups Bisquick
- 1 cup milk
- 1 pound sausage

DIRECTIONS

Crumble sausage in skillet and stir until lightly browned. Cool meat mixture.

Mix Bisquick and milk.

On floured wax paper, roll dough into a rectangle about 1/4 to 1/2 inch thick. Spread sausage on dough.

Starting at wide edge, roll up like a jelly roll.

For easier slicing, cool in refrigerator for 30 minutes. Slice into 1/2 inch slices and bake in 350° oven until lightly browned.



HOMEMADE SAUSAGE PATTIES

■ Linda Holifield ■

INGREDIENTS

- 1 teaspoon dried sage
- 1 teaspoon garlic powder
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1/4 teaspoon dried marjoram
- 1 tablespoon brown sugar
- 1/4 teaspoon crushed red pepper flakes
- 1 pinch ground cloves
- 2 pounds ground pork

DIRECTIONS

In a small bowl, combine all the spices. Mix well.

Place the pork in a large bowl and add the mixed spices to it. Mix well with your hands and form into patties.

Sauté the patties in a large skillet over medium-high heat for 5 minutes per side or freeze.



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Cake

CHOCOLATE ICING

■ Colene Rose ■

INGREDIENTS

5 tablespoons butter or margarine
1/3 cup milk
1 cup sugar
1 cup chocolate chips
1 tablespoon vanilla

DIRECTIONS

Put first three ingredients in a saucepan. Boil 3 minutes. Add chocolate chips and vanilla. Beat to spreading stage.

PINEAPPLE PECAN CAKE

■ Christel Parks ■



INGREDIENTS

Cake:
2 cups flour
2 cups sugar
2 teaspoons baking soda
2 eggs
1 (20-ounce) can crushed pineapple with juice
1 cup chopped pecans

Icing:
1 stick butter, softened
1 (8-ounce) package cream cheese, softened
2 cups confectioners sugar
1 tablespoon vanilla

DIRECTIONS

Cake:
Mix flour, sugar and baking soda in a large bowl. Add in the eggs, pineapple along with its juice and the pecans. Stir just until moistened. Pour into a buttered 9x13-inch baking pan.

Bake in a preheated 350°F oven for about 35 minutes or until toothpick comes out clean. Cool completely.

Icing:
Combine cream cheese, butter, confectioners sugar, and vanilla. Beat until smooth.

Frost cake using all the frosting.

GRANDMA DORCAS' CHOCOLATE SHEET CAKE

■ Melinda Abraham ■

Recipe passed down from Melinda's grandmother, the late Dorcas Rackley.

INGREDIENTS

Cake:
2 sticks of butter
1 cup water
2 cups sugar
1/2 teaspoon salt
Big dash of cinnamon
1/2 teaspoon vanilla extract
4 tablespoons cocoa powder
2 cups all purpose flour
1 teaspoon baking soda
2 eggs, beaten
1/2 cup buttermilk**

Icing:
1 stick butter
4 tablespoons cocoa powder
5 tablespoons milk or buttermilk
1 pound of powdered sugar

DIRECTIONS

In a mixing bowl add sugar, flour, salt, soda and cinnamon.

Melt butter, cocoa and water in a saucepan. Bring to a boil and boil for 1 minute.

Pour over the dry ingredients. Mix well. Add eggs, buttermilk, and vanilla. Pour into a greased jelly roll pan. Bake at 350° for 25 minutes.

While baking, make icing by melting one stick of butter with cocoa powder 5 tablespoons milk or buttermilk. Bring to a boil on medium heat and boil for one minute. Stir in powdered sugar until smooth and thickened. Spread on warm cake and top with chopped pecans.

**To make quick and easy buttermilk add 1/2 teaspoon white vinegar to a half-cup measuring cup and add milk to make 1/2 cup. Let sit for 5 minutes and then use in the recipe.



DECORATING ICING

■ Joyce Acklin ■

INGREDIENTS

2 pounds powdered sugar
1/4 cup flour
1/2 cup milk
1 1/2 cups Crisco
2 teaspoons almond flavoring
1 package Dream Whip, dry
1 teaspoon white vanilla, optional (you can use regular vanilla)

DIRECTIONS

Beat Crisco, flavorings and dry package of Dream Whip for 4 to 5 minutes. Alternately add flour and milk to mixture, then beat another 4 to 5 minutes.

Slowly add powdered sugar and beat until light and fluffy.

You can frost or decorate a cake with this.



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Cake

SALTED CARAMEL KENTUCKY BUTTER CAKE

Christel Parks

INGREDIENTS

Cake:

- 3 cups all-purpose flour
- 2 cups white sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1 cup caramel espresso creamer (I used International Delight Simply Pure) (can replace with Buttermilk but take out the cream of tartar)
- 1 cup unsalted butter, room temperature
- 2 teaspoons vanilla extract
- 4 large eggs, room temperature

Butter Sauce:

- 3/4 cup white sugar
- 1/3 cup butter
- 3 tablespoons caramel espresso creamer
- 2 teaspoons vanilla extract

Salted Caramel, for topping

- (makes 1.5 cups or use store-bought):
- 1 cup sugar
- 1/4 cup water
- 3/4 cup heavy cream
- 3 1/2 tablespoons unsalted butter
- 1 teaspoon sea salt or kosher salt

DIRECTIONS

Cake:

Preheat oven to 325°.

Grease and flour a 10-inch bundt cake pan.

In a massive bowl, whisk flour, two cups sugar, salt, cream of tartar, baking powder and baking soda.

In the bowl of a stand mixer or with a hand mixer, add to the dry mixture the espresso creamer, 1 cup of butter, two teaspoons of vanilla and four eggs. Beat for three minutes at medium speed. Pour batter into bundt pan. Bake for 50-55 minutes.

Prick holes in the cake while still warm. Slowly pour the butter sauce over cake. Let cake cool before taking out of pan.

Butter Sauce:

In a saucepan mix the 3/4 cups sugar, 1/3 cup butter, two teaspoons vanilla and the espresso creamer. Cook over medium heat, until melted and combined, however do not boil.

Salted Caramel (if making

homemade):
In a heavy-bottomed saucepan, mix the sugar and water over medium-low heat until sugar dissolves. Increase heat to medium-high and bring mixture to a

boil, stirring constantly. Boil until the syrup is a deep amber color, about 6-8 minutes.

Remove from heat and whisk in the heavy cream. The combination will bubble. Stir in the unsalted butter, and salt. Transfer the caramel to a dish and cool. Drizzle/pour over the cake.



GERMAN APPLE CAKE

Deidre West

INGREDIENTS

- 1 cup vegetable oil
- 2 large eggs
- 2 cups white sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 4 cups apples - peeled, cored and diced



DIRECTIONS

Preheat the oven to 350°. Grease and flour a 9x13-inch cake pan.

Beat oil and eggs in a mixing bowl with an electric mixer until creamy. Add sugar and vanilla; beat well.

Stir together flour, cinnamon, baking soda and salt in a bowl. Slowly add flour mixture to egg mixture; mix until combined. The batter will be very thick. Fold in apples by hand using a wooden spoon. Spread batter into the prepared pan.

Bake cake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool cake on a wire rack.

EASY STRAWBERRY SHORTCAKE

Patricia McDonald

INGREDIENTS

- 1 quart fresh strawberries, sliced
- 1/4 cup white sugar
- 1 (12 ounce) package prepared sponge cake dessert cups
- 1 can whipped cream, or to taste



DIRECTIONS

Place strawberries in a bowl; add sugar and stir to coat. Cover and refrigerate until sugar has dissolved, about 15 minutes.

Place 1 dessert cup in each serving bowl and smother with strawberries. Top each with whipped cream.

Whipped topping can be used in place of whipped cream if desired.

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Cake

LEMON DUMP CAKE

■ Abigail West ■

INGREDIENTS

- 1 (22 ounce) can lemon pie filling
- 1 (15.25 ounce) package lemon cake mix
- 1 (8 ounce) package cream cheese, cubed
- 1/2 cup salted butter, cut into small pieces
- 1 (8 ounce) container frozen whipped topping, thawed



DIRECTIONS

Preheat the oven to 350°. Spray a 9x13-inch baking dish with nonstick cooking spray.

Spread the lemon pie filling onto the bottom of the prepared baking dish in an even layer with a spatula.

Sprinkle half of the cake mix in an even layer over the lemon pie filling. Add the pieces of the cream cheese evenly over the cake mix, then top with the remaining cake mix in an even layer. Add the butter pieces, spaced out evenly over the top of final cake mix layer.

Bake in the preheated oven until the topping is browned and the cake mix powder has all absorbed and baked, 35 to 45 minutes.

Serve topped with whipped topping.

BLUEBERRY-LEMON POUND CAKE

■ Abigail West ■

INGREDIENTS

- 3 cups white sugar
- 2 cups butter, softened
- 6 eggs
- 2 teaspoons lemon extract
- 4 cups unbleached all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon grated lemon zest
- 1 cup milk, room temperature
- 2 cups fresh blueberries



DIRECTIONS

Preheat the oven to 350°. Grease and flour a 10-inch Bundt pan.

Beat sugar and butter together in a large bowl with an electric mixer until light in color and fluffy, about 5 to 7 minutes. Beat in eggs, one at a time, then stir in lemon extract.

Combine flour, baking powder, and lemon zest; gradually stir into cake batter alternating with milk. I like to use a spatula and stir by hand, mixing just until blended so the batter is not over mixed, scraping the bottom and sides of the bowl often. Gently fold in blueberries; spoon batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour to 1 hour 20 minutes. Let cool in the pan for at least 10 minutes, then invert onto a wire rack to cool completely.

CARROT CAKE

■ Chris Douglas ■

INGREDIENTS

- 6 cups grated carrots
- 1 cup brown sugar
- 1 cup raisins
- 4 eggs
- 1 1/2 cups white sugar
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup crushed pineapple, drained
- 3 cups all-purpose flour
- 4 teaspoons ground cinnamon
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 cup chopped walnuts



DIRECTIONS

Combine grated carrots and brown sugar in a medium bowl. Let sit for 1 hour, then stir in raisins.

Preheat the oven to 350°. Grease and flour two 10-inch round cake pans.

Beat eggs in a large bowl until light. Gradually beat in white sugar, oil and vanilla. Stir in pineapple. Combine flour, cinnamon, baking soda and salt in a separate bowl, then stir into egg mixture until absorbed. Stir in carrot mixture and walnuts. Pour evenly into the prepared pans.

Bake in the preheated oven until an inserted toothpick comes out clean, 45 to 50 minutes. Cool for 10 minutes before removing cake layers from the pans; let cool completely.

EASY MICROWAVE CHOCOLATE MUG CAKE

■ Terri Cruse ■

INGREDIENTS

- 1/4 cup all-purpose flour
- 1/4 cup white sugar
- 2 tablespoons unsweetened cocoa powder
- 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 3 tablespoons milk
- 2 tablespoons canola oil
- 1 tablespoon water
- 1/4 teaspoon vanilla extract

DIRECTIONS

Mix flour, sugar, cocoa powder, baking soda and salt together in a large microwave-safe mug; stir in milk, canola oil, water, and vanilla extract.

Cook in the microwave until cake is done in the middle, about 1 minute 45 seconds.

For a healthier version, use 1 1/2 tablespoons of plain unsweetened applesauce instead of canola oil, and use 3 tablespoons plus 1 teaspoon of water instead of milk.

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Cookies

COCONUT COOKIES

Nancy Burnett

No flour, eggs or sugar are needed for these cookies. Everyone that I've made these cookies for loves them, even those who aren't coconut fans - including me.

INGREDIENTS

1 bag (12-14 ounce) coconut, shredded or flaked
1 bag (12-14 ounce) mini chocolate chips
1 can sweetened condensed milk
3/4 cup sliced or chopped almonds or chopped pecans



DIRECTIONS

In a large bowl, mix together the coconut, chips and nuts. Add the condensed milk and stir until dry ingredients are well mixed. *(That's the hardest part of making these cookies.)*

Drop by small scoop or tablespoon onto parchment lined cookie sheet. *(Parchment paper is a must for cookies to turn out right.)*

Bake at 325° in preheated oven for 12 minutes or until the edges of the coconut begin to brown. Let them cool for about 5 minutes before removing from the pan. Makes 6-7 dozen.

When these are completely cooled, I put them in a zip bag and freeze them.

GOOEY BUTTER COOKIES

Cindy Phillips

INGREDIENTS

1/4 cup confectioners' sugar
1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
1 large egg
1/4 teaspoon vanilla extract
1 (15.25 ounce) package yellow cake mix



DIRECTIONS

Preheat the oven to 350°. Place confectioners' sugar into a shallow bowl.

Beat cream cheese and butter with an electric mixer in a medium bowl until creamy. Stir in egg and vanilla. Add cake mix and stir until well blended. Roll dough into 1-inch balls.

Roll balls in confectioners' sugar to coat; place 1 inch apart onto an ungreased cookie sheet.

Bake in the preheated oven until set, 10 to 13 minutes. Remove from the oven and transfer to wire racks to cool.

PEANUT BUTTER COOKIES

Gluten free Sherri Beasley

INGREDIENTS

1 large egg, beaten
1 cup peanut butter
1 cup sugar



DIRECTIONS

Preheat oven to 350°.

Combine ingredients. Shape into 1-inch balls. Placed on greased cookie sheet. Using a fork dipped in sugar, flatten cookies.

Bake 8 to 10 minutes.

PECAN PIE COOKIES

Cassie Phillips

INGREDIENTS

Filling:
1/4 cup butter
1/2 cup confectioners' sugar
3 tablespoons light corn syrup
3/4 cup finely chopped pecans

Cookies:
2 cups all-purpose flour
1 teaspoon baking powder
1 cup brown sugar, packed
3/4 cup butter, softened
1 large egg
1 teaspoon vanilla extract



DIRECTIONS

To make the filling: Melt 1/4 cup of butter in a saucepan; stir in confectioners' sugar and corn syrup until sugar is dissolved. Bring to a boil over medium heat, stirring often, then stir in pecans until combined. Refrigerate the filling for 30 minutes to chill.

To make the cookies: Preheat the oven to 350°. Sift flour and baking powder together in a bowl; set aside.

Beat brown sugar, 3/4 cup butter, egg, and vanilla extract in a large bowl with an electric mixer on medium speed until the mixture is creamy, about 2 minutes. Gradually beat in flour mixture to form a dough.

Pinch off about 1 tablespoon of dough and roll into a ball; press into the bottom of an ungreased cupcake pan cup so it lines the bottom and sides, like a pie crust. Repeat with remaining dough. Fill each crust with about 1 teaspoon of the prepared pecan filling.

Bake in the preheated oven until the cookie shells are lightly browned, 10 to 13 minutes. Watch closely after 10 minutes. Let the cookies cool in the pans briefly before removing to a wire rack to finish cooling.

Cookies

PUMPKIN OATMEAL CHOCOLATE CHIP COOKIES

■ Amber Wright ■

INGREDIENTS

1 1/2 cups butter, softened
2 cups packed brown sugar
1 cup white sugar
1 (15 ounce) can pumpkin puree
1 egg
1 teaspoon vanilla extract
4 cups all-purpose flour
2 cups quick-cooking oats
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 cups miniature chocolate chips



DIRECTIONS

Preheat oven to 375°.

Beat butter, brown sugar, and white sugar together in a bowl until creamy. Add pumpkin, egg, and vanilla extract; beat until smooth.

Mix flour, oats, cinnamon, baking soda, baking powder, and salt in a separate bowl; stir into creamed butter until combined. Fold chocolate chips into batter. Drop 1 to 2 tablespoons batter for each cookie onto a baking sheet.

Bake in the preheated oven until the edges of each cookie are lightly browned, 10 to 12 minutes.

OATMEAL RAISIN COOKIES

■ Amber Wright ■

INGREDIENTS

3/4 cup butter, softened
3/4 cup white sugar
3/4 cup packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon salt
2 3/4 cups rolled oats
1 cup raisins



DIRECTIONS

Preheat the oven to 375°. Line two cookie sheets with parchment paper or silicone liners.

Beat butter, white sugar, and brown sugar in a large bowl until smooth and creamy. Beat in eggs and vanilla until fluffy.

Stir together flour, baking soda, cinnamon, and salt. Gradually beat into the butter mixture. Stir in oats and raisins. Drop teaspoonfuls of batter onto the prepared cookie sheets.

Bake in the preheated oven until golden brown, 8 to 10 minutes, switching racks halfway through. Remove from the oven and let sit on the cookie sheets for 1 to 2 minutes before transferring cookies to a wire rack to cool completely.

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Cookies

CROISSOOKIE

■ April Wilson ■

INGREDIENTS



- 1 large egg + a splash of water
- 1 package 2 sheets frozen puff pastry, thawed but cold
- 13 Double Stuff Oreos, divided
- Confectioners' sugar
- 1/2 cup chocolate chips or melting wafers

DIRECTIONS

Preheat oven to 400°.

Line large baking sheet with parchment paper and set aside.

Whisk together the egg and water, unfold pastry dough on a clean surface and brush with egg wash. Cut out nine circles from each pastry sheet, then place a pastry circle, egg wash side down, on top of the Oreo. Pinch together the circles. I found that folding one edge up and the other down over it worked best, pinching together as I worked around the Oreo.

Place prepared pastry-covered Oreos on the baking sheet at least 3 inches apart and brush the tops with more egg wash.

Bake 15 minutes. Remove from oven and dust with confectioners' sugar.

Chop the remaining Oreos into small pieces.

Melt the chocolate chips in the microwave on 15 second intervals, stirring in between, it should take about 45 seconds to melt. Add a dollop of melted chocolate to the top center of each pastry, then drizzle more all over each one. Add some of the crushed Oreos to each chocolate dollop so they stick. Enjoy warm.



SNICKERDOODLES

■ Brenda Wynn ■

INGREDIENTS

- Cookies:
- 1 1/2 cups white sugar
 - 1 cup softened butter
 - 2 large eggs
 - 2 3/4 cups all-purpose flour
 - 2 teaspoons cream of tartar
 - 1 teaspoon baking soda
 - 1/4 teaspoon salt
- Coating:
- 2 tablespoons white sugar
 - 2 teaspoons ground cinnamon

DIRECTIONS

Preheat the oven to 400°. Line a baking sheet with parchment paper or lightly grease.

Beat together white sugar, butter, and eggs in a large bowl using an electric mixer until smooth and creamy. Combine flour, cream of tartar, baking soda and salt in a separate bowl; stir into creamed butter mixture until dough holds together.

Make the coating by mixing together white sugar and cinnamon in a small bowl until well combined.

Form dough into balls (about 2 teaspoons in each ball), then roll in cinnamon-sugar coating. Place dough balls about 2 inches apart onto the prepared baking sheet.

Bake in the preheated oven on the center rack for 7 minutes. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.



BIG CHOCOLATE CHIP COOKIES

■ Kasey McKee ■

INGREDIENTS

- 1/2 cup butter, softened but not melted
- 1/4 cup + 2 tablespoons white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- Mini chocolate chips

DIRECTIONS

Mix butter and sugars in a bowl until smooth. Add egg, vanilla, flour, baking soda and salt.

Add in chocolate chips, about a 50/50 ratio of dough to chips.

Form into 2-inch balls and place onto a cookie sheet.

Bake at 350° for 8-10 minutes. Makes 12 cookies.



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Delphia Holmes sits with friends and reminisces about parties and dances from younger years.

During the Red Hat Tea, Sheila Dunn snacked on mini quiche and blueberry muffins.



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Cookies

GINGERBREAD COOKIES

■ Renee Anderson ■

INGREDIENTS

2 tablespoons white sugar
2 1/4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3/4 cup margarine, softened
1 cup white sugar
1 large egg
1/4 cup molasses
1 tablespoon water

DIRECTIONS

Preheat the oven to 350°. Set 2 tablespoons sugar in a small bowl; set aside.

Sift together flour, ginger, baking soda, cinnamon, cloves, and salt in a bowl.

Cream margarine and remaining 1 cup sugar in a large bowl until light and fluffy. Beat in egg, then stir in molasses and water. Gradually stir the sifted ingredients into the molasses mixture until well combined.

Use floured hands to shape dough into 24 walnut-sized balls. Roll each ball in the reserved sugar until coated. Place cookies 2 inches apart onto ungreased cookie sheets, and flatten slightly with the bottom of a glass.

Bake for 8 to 10 minutes, switching racks halfway through.

Remove from the oven and allow cookies to cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely.



FUNFETTI THUMBPRINT COOKIES

■ Renee Anderson ■

INGREDIENTS

Cookies:
2 1/2 cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1/2 cup unsalted butter, softened
4 ounces cream cheese, softened
1/2 cup white sugar
1/4 cup firmly packed light brown sugar
1 large egg, at room temperature
2 teaspoons vanilla extract
1/4 teaspoon almond extract
1/2 cup rainbow sprinkles

White Chocolate Ganache Filling:
1/2 cup white chocolate chips
3 tablespoons heavy cream
Rainbow sprinkles as needed

DIRECTIONS

Whisk together flour, baking powder, baking soda, salt and nutmeg in a bowl.

Beat butter and cream cheese together in a large bowl with an electric mixer until smooth; beat in white sugar and brown sugar until light and fluffy. Add in egg, vanilla extract and almond extract; beat until thoroughly combined. Add flour mixture in two batches on low speed, mixing just until combined; fold in sprinkles. Cover dough; refrigerate for at least 1 hour or up to overnight.

Scoop dough by tablespoonfuls, and roll into balls. Place dough balls onto a plate and return to the refrigerator while preheating the oven.

Preheat the oven to 350°. Line two baking sheets with parchment paper. Place dough balls 1 inch apart on prepared baking sheets.

Bake in the preheated oven until cookies are just set, 10 to 12 minutes. With the handle of a wooden spoon or spatula, immediately poke an indentation into each cookie about 1/2-inch wide and 1/2-inch deep; dip the end of the spoon or spatula into sugar as needed to keep it from sticking. Remove cookies from baking sheets to a wire rack to cool completely, about 20 minutes.

Place white chocolate chips and heavy cream in a microwave-safe bowl. Microwave for 30 seconds; stir until white chocolate is completely melted. Fill each cookie with about 1/2 teaspoon white chocolate ganache. If desired, sprinkle with more rainbow sprinkles before ganache sets.



NO BAKE PEANUT BUTTER OATMEAL COOKIE

■ Cassie Phillips ■

INGREDIENTS

1/2 cup peanut butter
6 tablespoons maple syrup
1 1/2 cup rolled oats

DIRECTIONS

Line a baking sheet with parchment. Place peanut butter and maple syrup in a microwave safe bowl. Microwave until peanut butter is melted, about 1 minute. Stir in oats.

Using a medium-sized cookie scoop, drop dough onto prepared baking sheet. Using your fingers, gently pat down dough to form a round cookie.

Refrigerate until firm, about 30 minutes.



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1 handful of understanding

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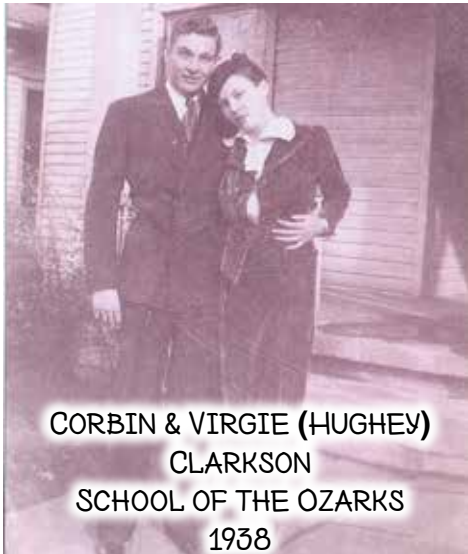
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John 3:16

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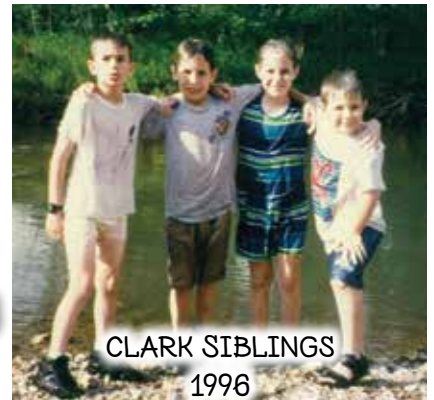
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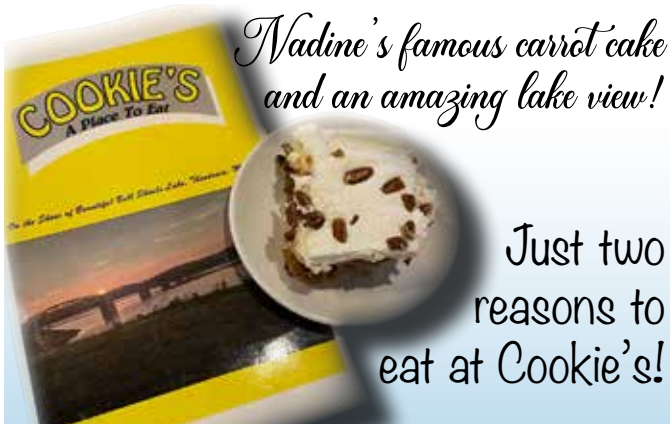
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Main Dish

CURRIED CHICKEN SALAD

■ Michelle Anderson ■

This is for a large group. Cooking for other people brings me joy.

Every week during our summer break when I was about 13, Mom had me and my siblings pick out a recipe to cook from a cookbook she bought for us. Then at age 15, I got my first real job in an active senior retirement home working in the kitchen and dining room prepping food. Eventually during family special events, Mom gave me the privilege of being the one planning the meals and cooking. That's where my love of cooking began.



Being from Napa Valley (California) I eventually worked at a couple 5-star restaurants as a hostess/food runner where I got to see dishes being prepped, and I would go home and experiment.

I love cooking for my family and even sharing with others and the boys' friends. When I was diagnosed with Alpha gal [an allergy to certain animal products] it was a challenge for awhile to cook certain meals.

My boys [Zane, 20, and Ian, 18] haven't left home yet but will soon, and I sure will miss all the meals to make. Most of my cooking is not from a cookbook, but I still use the one from when I was 13.

INGREDIENTS

4 big cans of chicken plus
10 small cans of chicken
1 package celery
2 apples
1 bag raisins
1 bag green onions
Grapes
1 container curry powder
Black pepper and salt to taste
Mayonnaise to taste

DIRECTIONS

Mix ingredients.

THAI CASHEW CHICKEN STIR FRY

■ Michelle Anderson ■

INGREDIENTS

2 tablespoons peanut oil (or canola or vegetable oil)
1/2 cup raw cashews, unsalted
1 garlic clove, finely minced
1/2 onion (brown, yellow or white), cut into thin wedges
7 ounces chicken thighs, skinless and boneless, sliced into 1/3-inch thin strips
2 green onions, cut into 1-inch lengths, white part separated from the green part
1/2 red cayenne pepper, deseeded and finely sliced on the diagonal (omit or reduce if preferred)

Sauce:

1 tablespoon oyster sauce
1 teaspoon dark soy sauce
2 teaspoons fish sauce
1 teaspoon white sugar
3 tablespoons water

DIRECTIONS

Mix all sauce ingredients in a small bowl.

Cook cashews: Heat oil over medium heat in a wok or large skillet. Add cashews and cook for 5 minutes until they become a dark golden color and crunchy. Remove from skillet with a slotted spoon.

Turn heat up to high. Add garlic and onion. Cook for 30 seconds.

Add chicken. Cook for 1 minute until the outside changes from pink to white.

Add white part of green onions and pepper. Cook for 1 minute until chicken is just cooked through.

Add sauce. Cook for 1 minute until it reduces down to a syrup, coating the chicken nicely.

Add green part of the green onions and cashews. Toss for 30 seconds.

Transfer to serving dish. Serve with jasmine rice or other rice of choice, garnished with extra red chilli (if you can handle the heat).

CRUSTLESS PIZZA

■ Joyce Acklin ■

INGREDIENTS

2 jars Pizza Quick sauce
1 1/2 pounds ground beef or sausage
1 green pepper, chopped
1 onion, chopped
Mozzarella cheese
1 cup flour
1 cup milk
2 eggs, beaten
1 tablespoon oil

DIRECTIONS

Brown meat, peppers and onion. Add Pizza Quick sauce and cook 10 to 15 minutes.

Put mixture into 9x13 pan and top with shredded mozzarella cheese.

In a bowl, mix very well flour, milk, oil and eggs. Pour on top of pizza evenly. Sprinkle with grated parmesan cheese.

Bake at 375° for 25 minutes.

Main Dish

SMOTHERED CHICKEN VERDE BURRITOS

INGREDIENTS

1 (16 ounce) bag of cauli-rice
1 can pinto beans
6-8 cooked chicken tenderloins
1 teaspoon salt
1/2 teaspoon chili powder
1/2 teaspoon cumin
1 cup shredded cheddar cheese
(plus additional cheese for
sprinkling on top of burritos)



Verde Sauce:

1 (8 ounce) block of cream cheese
2 cups green verde salsa
1/2 cup Frozen Okra (optional, but

totally unnoticeable and amps up
the health factor)
8-10 tortillas (this will vary based on
the size you use)

DIRECTIONS

Preheat the oven to 350° and spray a 9x13 inch pan.

Place all ingredients into a mixing bowl and lightly mix until chicken is shredded. (If you want to pre-shred the chicken that's fine too.)

Place filling in tortilla and roll into burrito. place in pan.

Verde Sauce:

Place all ingredients in blender and blend until smooth. Pour over top of burritos. Sprinkle additional cheese on top.

Bake for 25-30 minutes or until bubbly.

MEATLOAF WITH PARMESAN CHEESE

INGREDIENTS

2 pounds ground beef
1 tablespoon oregano
1 tablespoon basil
1 teaspoon sea salt
1/2-1 teaspoon pepper
optional dash of cayenne for some
subtle heat
1/2 cup grated parmesan
3 eggs
1/4 cup tomato paste

DIRECTIONS

Mix all ingredients together well.

Smooth it into a 13x9 pan. Bake at
375° for 45-55 minutes.

When it's done, pour out the fat
and let it sit 5 minutes before
serving.



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Main Dish

HOT HONEY GARLIC CHICKEN QUARTERS WITH ROASTED POTATOES AND BROCCOLI

■ Heather Luna ■

I find stress relief in cooking. I get a wild hair and the urge to make something - and then I do. I may look at a recipe as a guideline, but as far as what goes in it, and how much, I don't use recipes nine times out of 10. My favorite thing to cook is my chicken and broccoli alfredo. I really do enjoy cooking a lot. It's a way to show my love, to cook for somebody or do something like that through food. Because I like food.

I started cooking in high school, when I was about 14 or 15, because my dad was a single dad, and I lived with him and my half brother, who is six years younger than me. I was responsible for cooking the meals. I cooked for my brother, and we would put my dad's food in the microwave for when he came home so he would have a plate. We ate a lot of chicken.

I get inspired by something and go from there. Doug [Hawkins] prompts me a lot by asking for things, and I tell him I'll figure it out. I'll look at different recipes because everybody has a different way of doing things. So I'll kind of look at them for guidelines and get proportions based off what they put in their recipe, and then just wing it from there.



INGREDIENTS

4 chicken leg quarters with bone and skin	Hot Honey Sauce: 1/4 to 1/2 cup honey
Garlic seasoning to taste	1 teaspoon garlic minimum (powder or fresh)
1 pound fingerling potatoes (I use the tricolor)	1/2 teaspoon onion powder
2 heads of broccoli	1/4 teaspoon cayenne pepper (increase for more spice)
Salt and pepper to taste	1 teaspoon salt (or to taste)
Oil or butter (I use avocado oil)	2 tablespoons butter
	1 teaspoon lemon juice

DIRECTIONS

Preheat oven to 400°.

Line a baking pan with aluminum foil and lay the chicken quarters on the pan. Coat lightly with oil or butter.

Season chicken to taste with garlic, salt and pepper. Place the chicken in the oven.

Cut up fingerling potatoes into fourths. (I like to cut them long ways.) Cut up the heads of broccoli into florets. Toss both together in a little oil and season to taste. I use Mrs. Dash Garlic and Herb on mine with a little salt.

Place in a 9x13 pan, cover with aluminum foil, and put in oven with the chicken. Turn oven down to 375°. Cook covered for 30-40 minutes.

While the vegetables and chicken are in the oven, combine honey, butter, lemon juice and seasonings in a microwave safe bowl. Heat for about 30 seconds and mix until all combined. If you need to heat it longer, do it in 10 second intervals.

After chicken is cooked, uncover vegetables and glaze the chicken with the honey mixture. Put chicken back in the oven for an additional 10 minutes basting the chicken after 5 minutes. After 10 minutes, the skin of the chicken should be sticky, and the vegetables and potatoes should be starting to brown. If you need to go a little longer in the oven, you can go to 15 minutes, but don't go past or you'll risk over cooking.

Pull the chicken out of the oven along with the vegetable/potato mix. Let it sit for 5 minutes and serve. The measurements in this recipe serves four people. You can easily double or triple if needed.

As always season to your taste, measurements are a guideline.

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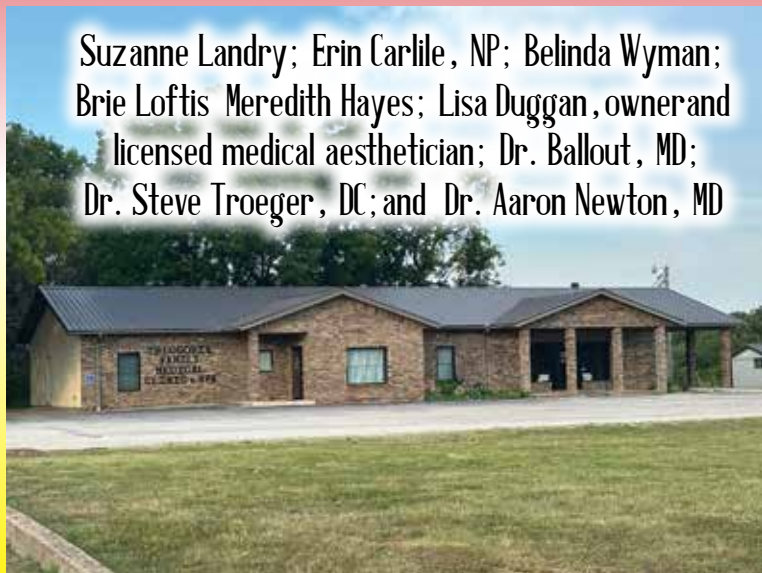
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Main Dish

CHICKEN AND DRESSING

■ Vergie Pitcock ■

This recipe was submitted by Virgie's daughter, Colene Rose. Colene still makes this dish to take to family reunions, church gatherings and other get-togethers.

INGREDIENTS

1 fat hen
4-5 cups cornbread, crumbled
4-5 cups toasted bread, crumbled
5 eggs, beaten
1 large onion, cut up
Salt and pepper to taste
Rubbed sage to taste, about 2 1/2 to 3 tablespoons

DIRECTIONS

Cut up the hen and cook until tender. Keep covered with water for broth.

Remove meat from bones. Add most of the meat to broth. You should have about three quarts of broth.

Add cornbread, bread, eggs, onion, salt, pepper and sage. Stir good and put in a large roaster pan.

Cook at 350° until top is dark brown, about 3 hours.



CHEESY NOODLE SKILLET SUPPER

■ Linda Holifield ■

INGREDIENTS

1 pound ground beef
1/2 cup chopped onion
14 ounce jarred spaghetti sauce
1 (10-3/4 can) condensed cheddar cheese soup
1 cup water
3 ounces (2 cups) uncooked dumpling egg noodles
1 (4.5 ounces) jar (or can) sliced mushrooms, drained
4 ounces (1 cup) shredded cheddar cheese

DIRECTIONS

In a large skillet, brown ground beef with onion; drain. Add spaghetti sauce and soup; mix well. Stir in water. Bring to a boil.

Stir in egg noodles. Return to a boil. Reduce heat to medium; cover and cook 8 to 10 minutes or until noodles are tender, stirring occasionally.

Uncover; stir in mushrooms. Cook uncovered, 2 to 4 minutes, or until sauce is the desired consistency, stirring occasionally. Sprinkle with cheese. Cover and cook 1 to 2 minutes or until cheese is melted.



EASY ITALIAN BAKE

■ Jamie Rigdon ■

INGREDIENTS

1 (16 ounce) package rotini pasta
2 cups water
2 jars Ragu (or other pasta sauce)
1 bag of frozen meatballs
1 package sliced pepperoni
2 packages shredded cheese, your choice

DIRECTIONS

Dump everything except one package of cheese into a giant foil pan. Top with remaining package of cheese and bake at 350° for one hour.



EASY BAKED CHICKEN THIGHS

■ Sally Franks ■

INGREDIENTS

4 chicken thighs
4 teaspoons garlic powder
4 teaspoons onion flakes

DIRECTIONS

Preheat the oven to 375°.

Place chicken thighs in a baking dish; season both sides with garlic powder and onion flakes.

Bake in the preheated oven until no longer pink at the bone and juices run clear, about 30 minutes. An instant-read thermometer inserted into thickest part of thigh, near the bone, should read 165°.





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Main Dish

LASAGNA

Norene Prososki

INGREDIENTS

Meat Sauce:

(Note: It's perfectly fine to use your favorite jarred sauce mixed with the cooked ground beef and onion, but this is a really good and easy homemade sauce.)

- 2 pounds ground beef
- 1 medium onion, chopped
- Salt and pepper to taste
- 2 (15 ounce) cans tomato sauce
- 2 (6 ounce) cans tomato paste
- 1 teaspoon Italian seasoning
- 1 teaspoon dried basil
- 1 tablespoon dried parsley
- 2 teaspoons garlic powder
- 2 tablespoons Worcestershire sauce
- 2 tablespoons sugar, optional
- 2 cups water

Cheese Mixture:

- 1 1/2 pounds mozzarella cheese, grated and divided
- 1 cup parmesan cheese, grated and divided
- 15 ounces ricotta cheese
- 15 ounces cottage cheese
- 3 eggs
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- 2 boxes oven-ready lasagna noodles

DIRECTIONS

Meat Sauce:

Add beef, onion, salt and pepper to a skillet. Brown and drain excess grease. Add the rest of the ingredients and simmer for at least 30 minutes.

Cheese Mixture:

Mix 2 cups mozzarella cheese, 1/2 cup parmesan cheese, all the ricotta and cottage cheese, eggs and the seasonings in a bowl.

Layer meat sauce, noodles and cheese mixture in a 9x13 or 12x12 baking dish. Keep layering until dish is pretty full. Top with remaining mozzarella and parmesan.

Bake at 350° for about 40 minutes or until nice and bubbly and brown around the edges.

Let sit for 10 minutes before serving.



PARTY SANDWICHES

Melinda Abraham

INGREDIENTS

- 1 package of party rolls (we usually use Hawaiian Sweet Rolls)
- 6-7 ounces shredded ham, turkey or both
- 6-7 ounces swiss, mozzarella, and/or American cheese
- 1 stick of butter
- 1 1/2 tablespoons mustard
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon dry onion flakes
- 1 tablespoon poppy seed

DIRECTIONS

Slice rolls in half, layer meat and cheese on bottom half, replace top halves.

Melt butter and mix mustard, Worcestershire sauce, onion flakes and poppy seed.

Drizzle over rolls and let sit at least 5 hours or longer.

Bake at 350° for 15-20 minutes.



BUFFALO WINGS

Cindy Phillips

INGREDIENTS

- 3 pounds chicken wings, separated at joints, tips discarded
- 1 cup Louisiana-style hot sauce
- 1 (12 fluid ounce) can or bottle cola-flavored carbonated beverage
- 1/4 teaspoon cayenne pepper, or to taste
- 1/4 teaspoon ground black pepper, or to taste
- 1 tablespoon soy sauce

DIRECTIONS

Preheat a grill to medium heat.

Mix hot sauce, cola, cayenne pepper, black pepper and soy sauce together in a large pot; add wings to the sauce. Place the pot on one side of the preheated grill; bring to a simmer.

Use tongs to transfer wings out of sauce and place on the preheated grill; cook until lightly charred on both sides, about 8 to 10 minutes, then return wings to the sauce to continue cooking. Repeat this process until chicken is cooked and pulls easily off of the bone, and the sauce is hot and thickened, about 50 minutes. You can serve them as sloppy-style wings, or serve right off the grill for dryer wings.





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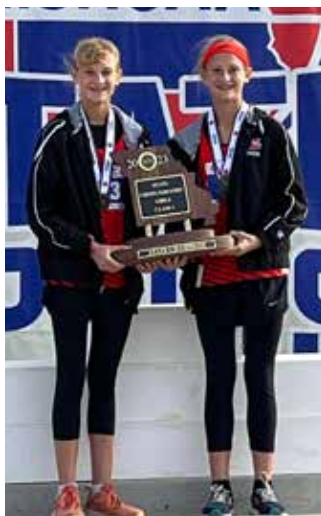
Main Dish

CHILI TATER TOT CASSEROLE

■ Suzanne Landry ■

I have two very athletic twins, and when I made this recipe there was very little left for me by the time I got home from a school board meeting to eat dinner. So I consider it a keeper.

The twins recently placed at state in cross country. Macy, left, finished seventh and Emily, right, placed fifth. I had to use a lot of quick and easy meals like this to keep up with the girls' busy schedules.



INGREDIENTS

Leftover chili
Shredded cheese
Frozen tater tots

DIRECTIONS

Grease a 9x13 pan. Layer chili, cheese and tater tots. Bake on 350° for 35 minutes. Add more shredded cheese on top and bake for 5 more minutes.

CHICKEN WITH CREAMY SUN-DRIED TOMATO SAUCE

■ Cindy Phillips ■

INGREDIENTS

4 pounds boneless skinless chicken breasts
Salt and pepper to taste
10 tablespoons butter, divided
6 cloves garlic, minced
2 teaspoons Italian seasoning
1/2 teaspoon red pepper flakes
1 cup dry white wine (such as Chardonnay)
2 cups chicken broth
1 1/2 cups heavy whipping cream
1 cup oil-packed sun-dried tomatoes, thinly sliced
1 cup thinly sliced fresh basil

DIRECTIONS

Place chicken breasts in a resealable plastic bag and pound to an even thickness. If breasts are very large, cut them in half. Season lightly with salt and pepper.

Melt 4 tablespoons butter in a large nonstick skillet over medium heat and cook 1/2 of the chicken breasts until they are no longer pink in the center and the juices run clear, 5 to 10 minutes. Remove from skillet and set aside. Melt another 4 tablespoons butter and repeat with the remaining chicken breasts. Set aside.



Melt remaining 2 tablespoons butter in the same skillet and add garlic, Italian seasoning and red pepper flakes. Cook, stirring constantly, for 1 minute. Pour in wine, and bring to a boil. Reduce heat and simmer for 2 minutes. Pour in chicken broth, return to a boil, reduce heat and simmer for 5 minutes. Stir in cream and sun-dried tomatoes. Simmer for 5 minutes.

Stir in basil and return chicken to the skillet. Cook until chicken is thoroughly heated and sauce has thickened, about 5 minutes.

BAKED PORK CHOPS

■ Diana Spears ■

INGREDIENTS

2 large eggs
4 (6 to 8 ounce) ounces bone-in, center-cut pork chops
Salt and pepper to taste
1 cup Italian seasoned bread crumbs



DIRECTIONS

Preheat the oven to 400°. Whisk eggs in a shallow dish. Sprinkle pork chops with salt and pepper, if desired. Dip pork chops in eggs, and allow excess to drip off. Coat pork chops in bread crumbs.

Place pork chops on a baking rack lightly coated with cooking spray; set rack in a rimmed baking sheet.

Bake in the preheated oven until a thermometer inserted in thickest portion registers 145°, 20 to 25 minutes. Let rest 5 minutes before serving.

CHICKEN SALAD

■ Samantha Marcum ■

INGREDIENTS

1/2 cup blanched slivered almonds
1/2 cup mayonnaise
1 tablespoon lemon juice
1/4 teaspoon ground black pepper
2 cups chopped, cooked chicken meat
1 stalk celery, chopped

DIRECTIONS

Place almonds in a frying pan. Toast over medium-high heat, shaking frequently. Watch carefully, as they burn easily.

Mix together mayonnaise, lemon juice and pepper in a medium bowl.

Toss with chicken, toasted almonds and celery.



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Main Dish

CHICKEN POT PIE

■ Kelly Malone ■

INGREDIENTS

- 1 package crescent rolls
- 1 whole deboned chicken
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- Ranch seasoning to taste
- Ground pepper to taste
- Celtic salt to taste
- 1 can green beans
- 1 can corn
- 1 can peas
- 1 package Red Lobster biscuit mix



DIRECTIONS

Place crescent rolls on the bottom of a pie pan. Bake according to directions.

Add filling of chicken, cream of chicken soup, cream of mushroom soup, ranch seasoning, ground pepper, Celtic salt, green beans, corn and peas.

Add Red Lobster biscuits on top.

Bake in 350° oven until biscuits are done and filling is hot.



NO-PEEK CHICKEN

■ Kathy Steele ■

INGREDIENTS

- 2 (6 oz.) package Uncle Ben's long grain wild rice
- 1 (10.25 oz.) can cream of mushroom soup
- 1 (10.25 oz.) can cream of celery soup
- 1 1/2 cans water (use empty soup can)
- 1 1/2 pounds boneless, skinless chicken breasts or thighs
- kosher salt and freshly ground pepper (to taste)

DIRECTIONS

Preheat oven to 350°.

Lightly grease a 9x13-inch baking dish with non-stick cooking spray.

Combine rice, soups, and water in baking dish and mix together until combined.

Place chicken on top of rice and season with salt and pepper.

Cover the dish with aluminum foil and seal tightly.

Bake for 1 hour and 30 minutes, or until rice has absorbed all liquid.

No peeking! Keep the dish covered while baking.



MEATLOAF

■ Erica Royce ■

INGREDIENTS

- 1 tablespoon butter
- 1/4 cup minced onion
- 2 cloves garlic, minced
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons freshly ground black pepper
- 2 pounds extra-lean ground beef
- 3 slices bread, toasted and crumbled
- 7 buttery round crackers, crushed
- 1 egg, lightly beaten
- 3 1/2 tablespoons sour cream
- 1 1/2 tablespoons Worcestershire sauce
- 1 (15 ounce) can tomato sauce, divided
- 1/4 cup milk, optional
- 3 tablespoons ketchup

DIRECTIONS

Preheat the oven to 350°.

Melt butter in a skillet over medium heat, and cook onion and garlic until onion is soft and translucent, about 5 minutes. Remove from heat, and season with salt and pepper.

Combine onion and garlic mixture, beef, crumbled bread, crushed crackers, egg, sour cream, Worcestershire sauce, and 1/2 can tomato sauce in a large bowl. Mix until well combined. Gradually stir in milk, 1 teaspoon at a time, until mixture is moist, but not soggy.

Transfer the mixture to a 5x9-inch loaf pan.

Bake uncovered in the preheated oven for 40 minutes. Increase oven temperature to 400°. Continue baking 15 minutes, to an internal temperature of 160 degrees°.

Mix the remaining tomato sauce and ketchup in a small bowl. Pour over the top of the meatloaf, and continue baking for 10 minutes.



FAJITAS

■ Samantha Marcum ■

INGREDIENTS

- Fajita Seasoning:
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon black pepper

Fajitas:

- 1 pound skirt, flat iron, or flank steak, sliced into 1/4-inch-thick strips
- Fajita seasoning
- 1 tablespoon fresh lime juice
- 2 tablespoons canola oil, divided
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 1 yellow onion, thinly sliced
- Salt
- 8 warm flour tortillas
- Lime wedges, sliced scallions, and chopped avocado, for serving

DIRECTIONS

Make seasoning: Combine all ingredients in a small bowl.

Make fajitas: Combine steak, fajita seasoning, lime juice and 1 tablespoon oil in medium bowl. Combine peppers, onion and remaining tablespoon oil in second medium bowl. Season with 1/2 teaspoon salt.

Preheat air fryer to 400°. Air fry in batches, shaking basket every 4 to 5 minutes, until vegetables begin to blister and steak is just cooked through, 15 to 17 minutes.

Serve immediately with tortillas, lime wedges, scallions, and avocado.

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Misc. Dessert

ZUCCHINI BLONDE BROWNIES

■ Martha Butterfield ■

INGREDIENTS

2/3 cup butter
2 cups brown sugar
1 egg
2 teaspoon vanilla
2 cups flour
1/2 teaspoon baking powder
1/4 teaspoon soda
1/2 teaspoon salt
1 1/2 teaspoons cinnamon
1 1/2 cups zucchini, shredded
1 cup butterscotch chips

DIRECTIONS

Cook butter in pan over medium heat until the butter turns golden brown.

Add sugar. Remove from heat. Let cool 5-10 minutes and add other ingredients.

Pour into a 9x13 pan. Bake 30 minutes in a 350° oven.



CARAMELITAS

■ Deb Garcia ■

INGREDIENTS

2 (11 ounce) bags Kraft caramel bits
1 cup heavy whipping cream
2 cups semi-sweet chocolate chips
2 cups flour
2 cups quick oats
1 1/2 cups brown sugar
2 teaspoons baking soda
1 1/4 cups melted butter

DIRECTIONS

Preheat oven to 350°.

Line 9x13 baking pan with parchment paper.

Melt caramels and cream on medium heat stirring constantly careful not to burn. Set aside.

Mix flour, oats, sugar, baking soda together. Add butter.

Press half of dough in pan and bake 10 minutes.

Remove from oven and sprinkle chocolate chips over dough. Drizzle caramel over the chocolate chips saving back 1/4 cup caramel. Place remaining dough on top lightly pressing down.

Return to oven for 20 minutes. Cool then drizzle remaining caramel sauce on top.



RICOTTA PUFFS

■ Madge Harlin Brown, 1898-1998 ■

This recipe is taken from an undated cookbook published several decades ago by PEO chapter JP in Gainesville. Madge Harlin Brown, daughter of J. C. and Clara Harlin, lived with her husband, E. T. Brown, in several parts of the country before 1950, when they returned to Gainesville to work in what is now Century Bank of the Ozarks, owned by the Harlin family. Madge was an enthusiastic historian. Her story "Horse and Buggy Days," which describes life in Gainesville from 1898 to 1911, is included in "The History of Ozark County 1841-1991," available on DVD at the Ozark County Historium.

INGREDIENTS

1 cup flour
1 teaspoon baking powder
2 tablespoons white sugar
1 tablespoon vanilla

2 eggs
1 pound tub of low-fat ricotta
2 1/2 cups oil
powdered sugar

DIRECTIONS

Using a cooking thermometer, heat oil in deep saucepan to 375°.

Mix all ingredients together except powdered sugar.

Carefully add a tablespoon of mixture at a time to hot oil. Within a minute, balls will form puffs and turn a golden brown.

Drain on a paper towel and sprinkle with powdered sugar.

Serve warm. Makes two dozen puffs.



Madge Harlin Brown

STRAWBERRY FREEZE

■ Joyce Acklin ■

INGREDIENTS

12 Chips Ahoy cookies
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 (12 ounce) can frozen berry juice concentrate, thawed
1 cup strawberries, crushed
1 (8 ounce) container Cool Whip, thawed
1 cup strawberries, halved, optional

DIRECTIONS

Place cookies on bottom of 9-inch springform pan.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended.

Gradually add juice concentrate, beating well after each addition. Stir in strawberries.

Add Cool Whip. Stir with wire whisk until well blended. Pour over cookies in pan.

Freeze several hours or until firm. Remove from freezer and let stand in refrigerator for about 15 minutes before serving.

Top with halved strawberries if desired.



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Misc. Dessert

EZRA'S CHOCOLATE BROWNIES

■ Ezra Yarger ■

INGREDIENTS

3/4 cup cocoa
1/2 teaspoon baking soda
2/3 cup butter, melted and divided
1/2 cup boiling water
2 cups sugar
2 eggs
1 1/3 cups all-purpose flour
1 teaspoon vanilla extract
1/4 teaspoon salt
1 cup semi-sweet chocolate chips

Buttercream Frosting:

6 tablespoons butter or margarine,
softened
2 2/3 cups powdered sugar
1/2 cup Hershey's cocoa
1/3 cup milk
1 teaspoon vanilla extract

DIRECTIONS

Heat oven to 350°. Grease 13x9
baking pan or two 8-inch square
baking pans.

Stir together cocoa and baking
soda in large bowl. Stir in 1/3
cup butter. Add boiling water.
Stir until mixture thickens. Stir in
sugar, eggs and remaining 1/3 cup
butter. Stir until smooth. Add flour,
vanilla and salt. Blend completely.
Stir in chocolate chips. Pour into
prepared pan.

Bake 35 to 40 minutes for
rectangular pan, 30 to 35 minutes
for square pans or until brownies
begin to pull away from sides of
pan. Cool completely in pan on
wire rack.

Frost with
one bowl of
buttercream
frosting,
if desired.
Garnish with
chocolate
chips. Cut
into squares.



Ezra Yarger

Buttercream Frosting:

Beat butter in medium bowl.
Add powdered sugar and cocoa
alternately with milk, beating to
spreading consistency (additional
milk may be needed). Stir in
vanilla. Makes about 2 cups
frosting.

BREAD PUDDING

■ Yolanda Wynn ■

INGREDIENTS

6 slices stale bread (Or about 4-5
cups of broken bread pieces or
cubes.)
3 tablespoons of butter 1
tablespoon + 2 tablespoons
4 beaten eggs
2 cups milk
3/4 cup white sugar
1 teaspoon vanilla extract
1 teaspoon cinnamon

Optional Vanilla Sauce

3 tablespoon butter salted
(unsalted is OK too)
1 tablespoon brown sugar
1 teaspoon vanilla extract

DIRECTIONS

Preheat oven to 350°, and use 1
tablespoon of butter to coat the
inside of your 8-inch square baking
dish.

Break your bread.

Melt your remaining 2 tablespoons
of butter, and drizzle over bread
pieces.

In a bowl, mix remaining
ingredients (don't forget to beat
your eggs first) until mixed well.
Pour this mixture over the bread,
making sure to evenly coat each
piece.

Bake for 45 minutes, or until the
top of the bread pudding springs
back after lightly touching it with
a fork.

Optional Vanilla Sauce:

Grab a small saucepan, and melt
(on high) 3 tablespoons of salted
butter.

Once melted, turned it down to
medium heat and wait a bit to let
the butter brown.

Add in a tablespoon of brown
sugar, and a teaspoon of vanilla
extract.

Stir to combine and remove from
heat. Let rest about 1-2 minutes,
use the whisk to mix up the brown
sugar and butter mixture and
pour on top of the cooked bread
pudding.



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Misc. Dessert

KEY LIME TARTS WITH SHORTBREAD PASTRY

■ Bonnie Crowder ■



Bonnie Crowder

INGREDIENTS

Pastry:
1 1/2 cups all-purpose flour
4 ounces unsalted butter
1/4 teaspoon salt
1/4 cup sugar
1 large egg yolk
2 tablespoons cold water

Filling:
1/2 cup softened cream cheese
1 (8 ounce) can condensed milk
1/2 cup sour cream
1/3 cup lime juice
2 teaspoons lime zest

DIRECTIONS

For Pastry:
In food processor, combine flour, sugar, salt and cold cubed butter. Pulse 30 seconds. (You can also use a pastry blender or a fork in a bowl.)

Combine yolk with cold water and pulse 30 more seconds.

Form two balls. Wrap in plastic wrap and put in refrigerator for at least 30 minutes.

Roll out 1/3-inch thick, and cut into circles using a cookie cutter larger than muffin cups. Place circles in the muffin cups and press firmly.

Bake at 400° for 10-12 minutes. Cool in pan.

For Filling:
Beat cream cheese until smooth. Add condensed milk and sour cream. Beat until light and fluffy. Stir in juice and zest.

Fill tarts and refrigerate at least 3 hours. Sprinkle a little zest over each.

SCHOOL BLONDE BROWNIES

■ Melinda Abraham ■

This recipe came to me from my Grandma Edna Hannaford. She was a longtime cook at Gainesville High School, and everyone loved the "school brownies." I have found a few tricks making these for the last 30-plus years. Mix them in a glass bowl with a wooden spoon and only cook in a metal pan! The key to the raised edges is to immediately slam the pan of brownies on the counter as soon as you remove them from the oven. I do this several times to make sure the center falls.

INGREDIENTS

2 sticks of butter
2 cups brown sugar
2 eggs, beaten
1 teaspoon salt
1 teaspoon baking soda
2 teaspoon vanilla extract
2 1/4 cups all purpose flour
Mini chocolate chips

DIRECTIONS

Preheat the oven to 350°. Melt butter in a 9x13 metal pan while oven is preheating.

In a large mixing bowl add brown sugar. Pour the melted butter over and mix with a spoon. Add eggs, salt, soda and vanilla. Slowly mix in flour. It should be a very stiff dough.

Spread in a buttered pan and sprinkle chocolate chips over the top. Bake for 15-20 minutes until dark golden brown.



PUMPKIN PUDDING

■ Carol Jensen ■

Easiest recipe I've ever made.

INGREDIENTS

15 ounce pumpkin puree
1 large box vanilla instant pudding
1 can evaporated milk
1 teaspoon pumpkin pie spice

DIRECTIONS

Blend ingredients with a blender or simply whisk all together.



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Misc. Dessert

BLACKBERRY SLAB PIE BARS

■ April Wilson ■

Sometimes you can cheat and use store bought pie crust and pie filling and then just make the glaze. It's still really delicious.

INGREDIENTS

2 1/2 cups all purpose flour, plus more
for rolling
1 teaspoon salt
3/4 cup unsalted butter, cold and cut
in pieces
1/4 cup shortening (I use butter flavor
Crisco)
1/4 cup ice water

Egg Water:

1 egg yolk mixed with 2 teaspoons
water

Filling:

12 ounces fresh blackberries
1/2 cup sugar
2 teaspoons instant ClearJel thickener
(I use 1 tablespoon cornstarch)
Juice of 1/2 lemon

Glaze:

1 cup confectioners sugar, sifted
Water for thinning

DIRECTIONS

Start by making the crust. Pulse the flour and salt a few times in a food processor to combine. Add the cold chunks of butter and shortening to the bowl and pulse about 20 times until the mixture is grainy.

Add ice water, a little at a time, while continuing to pulse, until the dough just comes together when you pinch it between fingers. Stop the machine to check it. NOTE: you may not need all of the water, but I always do.

Turn the dough out onto a floured surface and bring it together into a ball. If there is still any remaining dry flour make sure to knead that into the dough to get it all incorporated. If your dough is too sticky, add a touch more flour.

Cut the ball of dough in half, form two flat rectangles and wrap each one in plastic. Refrigerate the dough for 2 hours (or overnight) before rolling it out.

While the dough is chilling make the filling. This step can also be made the day before if you like. Put the berries into a saucepan. Mix the sugar and ClearJel thickener together and add to pan along with the lemon juice. Starting on low and then increasing the heat to medium high, cook the berries until they start to soften and the sugar has dissolved. Mash the berries with a fork as they soften.



Stir almost constantly.

Cook for about 8 minutes, or until it's the consistency of a runny jam. I like to mash most of the berries. Chill the filling until ready to use.

Preheat the oven to 350°. Lay out a sheet of parchment large enough for a baking sheet and lightly flour it. Roll out one of the pieces of dough to (roughly) a 9x13 rectangle. Don't stress; if it's close that's fine. It helps to let the dough rest for a few minutes to warm up slightly before trying to roll it out.

Spoon the jam over the top, leaving about an inch all around free.

Roll out the top crust, and carefully place over the jam filling, pressing down all around the edges to seal. If you've got excess dough you can roll it up a bit.

Brush with the egg wash and bake for about 40 minutes until golden. Let cool before glazing.

To make the glaze whisk or stir the sugar together with the water, a tablespoon at a time, until you get a glaze consistency. Brush it liberally over the top of the cooled pie. Let dry before slicing.

Pie / Cobbler

PERFECT
PUMPKIN PIE

■ Isabelle Workman ■

INGREDIENTS

- 1 (15 ounce) can pumpkin
- 1 (14 ounce) can Eagle Brand sweetened condensed milk
- 2 large eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 9-inch unbaked pie crust

DIRECTIONS

Heat oven to 425°.

Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in a medium bowl until smooth. Pour into crust.

Bake 15 minutes. Reduce oven temperature to 350° and bake and additional 35 to 40 minutes or until knife inserted one inch from crust comes out clean. Cool.

Served with whipped cream or Cool Whip.



Isabelle Workman

NO BAKE PEANUT
BUTTER PIE

■ Amber Wright ■

INGREDIENTS

- 1 (8 ounce) package cream cheese
- 1 1/2 cups confectioners' sugar
- 1 cup peanut butter
- 1 cup milk
- 1 (16 ounce) package frozen whipped topping, thawed
- 2 (9 inch) prepared graham cracker crusts

DIRECTIONS

Combine cream cheese and confectioners' sugar in a large bowl; beat with an electric mixer until smooth and creamy.

Add peanut butter and milk; beat until smooth.

Fold in whipped topping until well combined; spoon mixture evenly into graham cracker crusts.

Cover and freeze until firm.

CHOCOLATE PIE

■ Hannah Mozingo ■

INGREDIENTS

- 1 1/2 cups white sugar
- 3 egg yolks, beaten
- 1/2 cup unsweetened cocoa powder
- 3 tablespoons cornstarch
- 1/2 teaspoon salt
- 3 cups milk
- 1 tablespoon butter
- 1 1/2 teaspoons vanilla extract
- 1 (9 inch) pie crust, baked
- 1 cup frozen whipped topping, thawed



DIRECTIONS

Beat sugar and egg yolks together in a large bowl until creamy; mix in cocoa powder, cornstarch, and salt until well blended. Gently stir in milk.

Pour mixture into a large saucepan. Cook over medium heat, stirring constantly, until boiling and thickened enough to coat the back of a metal spoon. Remove from heat; stir in butter and vanilla extract. Set aside to cool slightly.

Pour mixture into prepared pastry shell; chill pie in the refrigerator until set, 2 to 4 hours. Garnish with whipped topping.

SWEET POTATO
PECAN PIE

■ Karen White ■

INGREDIENTS

- 1 (9 inch) unbaked pie crust
- 2 cups cooked and mashed sweet potatoes
- 2 eggs
- 3/4 cup white sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1 2/3 cups light cream
- 3 tablespoons butter, softened
- 2/3 cup packed brown sugar
- 2/3 cup chopped pecans



DIRECTIONS

Preheat the oven to 400°.

Bake sweet potatoes until fork-tender, 40 to 50 minutes. Cool until easily handled.

Peel and mash sweet potatoes. Make sure all lumps are removed, straining if necessary.

Lightly beat eggs. Blend together eggs and sweet potatoes. Stir in sugar, salt, cinnamon, ginger and cloves. Blend in cream. Pour into pie shell.

Bake in the preheated oven for 45 to 55 minutes, or until knife inserted halfway between center and edge of pie comes out clean. Cool completely on a rack.

Make the caramelized pecan topping. Combine butter or margarine, brown sugar and pecans. Gently drop by spoonfuls over cooled pie to cover top. Broil 5 inches below heat until mixture begins to bubble, about 3 minutes. Watch carefully; if cooked too long, top will turn syrupy. Cool on rack.

Pie / Cobbler

LEMON ICEBOX PIE

■ Sally Lyons McAlear ■

My husband and I enjoyed a few days in Newnan, Georgia in April of 2022. While there, we heard about one of their regional favorite desserts – lemon icebox pie. It is served in many restaurants in Georgia – and certainly in Newnan. Country music star and Newnan native Alan Jackson has reportedly been quoted saying it is his favorite dessert – and one he looks forward to enjoying on visits home. It was wonderful, and I soon tried making it at home. It is a favorite already!

INGREDIENTS

- 3 eggs, separated
- 2 teaspoon lemon rind/zest
- 1 can (14 ounce) sweetened condensed milk
- ½ cup lemon juice (about 3-4 large lemons)
- 1 8" or 9" Keebler Graham Ready Crust
- ¼ teaspoon cream of tartar
- ¼ cup sugar

DIRECTIONS

Preheat oven to 325°F.

Beat egg yolks; whisk in lemon rind, sweetened condensed milk and lemon juice. Pour into crust.

Bake in preheated 325°F oven for 25 minutes. Remove from oven and set aside. Increase oven temperature to 350°F.

With a hand mixer at highest speed, beat egg whites with cream of tartar until foamy. Gradually add sugar beating until stiff peaks form but not dry – about 5 minutes. Spread meringue on top of hot pie, sealing carefully to edge of crust.

Return to oven and bake for 10 minutes or until meringue is golden brown. Cool. Chill before serving. Best even a day or two later!



GRANNY ROBBINS FRIED PIES

■ Sherri Beasley ■

INGREDIENTS

- 3 to 6 cups flour
- ¾ to 1 1/3 cups Crisco
- 1 to 2 1/4 cups milk
- ¾ to 1 1/2 teaspoons salt
- Pie filling or fruit of your choice

DIRECTIONS

Combine ingredients except filling.

Roll out, then use a saucer to make a circle. Put in refrigerator to make sure they are cold. Also, make sure filling is cold.

Use one circle and put filling inside on one half, then fold the other half over and pinch together.

Once pinched together, fry.



CHOCOLATE COBBLER

■ Linda Holifield ■

INGREDIENTS

- 1 1/2 cups self-rising flour
- 1 1/4 cups sugar
- ¾ cup cocoa
- 1 cup whole milk
- 1 teaspoon vanilla

Additional ingredients:

- 1 1/2 cups sugar
- 1/2 cup cocoa
- 2 1/4 cups boiling water

DIRECTIONS

Whisk flour, 1 1/4 cups sugar and ¾ cup cocoa together; add milk and vanilla.

Melt 1 stick of butter in a 9x13 pan at 350°. Spoon mixture over butter in pan. Spread evenly.

Combine 1 1/2 cups sugar and 1/2 cup cocoa. Sprinkle mixture over the batter in pan. Spread well.

Slowly pour boiling water over all. Let set 2 minutes.

Bake for 30 minutes at 350°.



FRUIT PIE

■ Colene Rose ■

INGREDIENTS

- 2 cans peach or apple pie filling
- 1 yellow cake mix
- 1/4 teaspoon cinnamon
- 1/2 cup melted butter

DIRECTIONS

Put fruit in pan. Cover with cake mix and cinnamon. Melt butter and put on top.

Cook at 350° for about 40 minutes or until good and brown.

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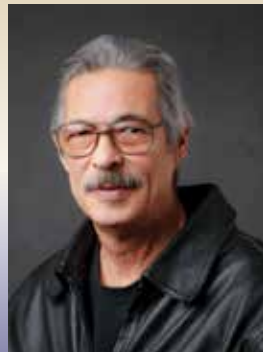


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Salad

WINTER SALAD

■ Martha Butterfield ■

INGREDIENTS

1 package raspberry Jell-O
1 cup hot water
1 cup cooked sweetened cranberries
1 small can crushed pineapple and juice
1 cup sour cream
1/4 cup chopped nuts

DIRECTIONS

Dissolve Jell-O in the water. Cool.
Add cranberries, pineapple and juice, sour cream and chopped nuts.
Put in Jell-O mold or bowl and refrigerate.



SEVEN-LAYER SALAD

■ Linda Preston ■

INGREDIENTS

1 pound bacon
1 large head iceberg lettuce - rinsed, dried, and chopped
1 red onion, chopped
1 (10 ounce) package frozen green peas, thawed
10 ounces shredded Cheddar cheese
1 cup chopped cauliflower

Dressing:

1 1/4 cups mayonnaise
2/3 cup grated Parmesan cheese
2 tablespoons white sugar

DIRECTIONS

For the salad:
Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels; crumble and set aside.

Place chopped lettuce in a large glass dish or bowl; top with a layer of red onion, peas, shredded cheese, cauliflower and bacon.

For the dressing:

Whisk mayonnaise, Parmesan cheese and sugar together in a bowl until smooth. Drizzle over salad and refrigerate until chilled.



CHOPPED SALAD

■ Brenda Wright ■

INGREDIENTS

Lemon Vinaigrette:
1/4 cup extra-virgin olive oil
1 1/2 tablespoons lemon juice
1 tablespoons red wine vinegar
1/2 shallot, finely chopped
1 garlic clove, finely chopped
1 tablespoon dried oregano
1/2 teaspoon sea salt
freshly ground black pepper

DIRECTIONS

Make the dressing. In a small bowl, whisk together the olive oil, lemon juice, vinegar, shallot, garlic, oregano, salt and pepper, and set aside.
Cut the iceberg lettuce in half through the core, then cut out the core. Slice the lettuce lengthwise into 1/4-inch strips. Repeat with the radicchio.

Salad:

1 small head iceberg lettuce
1 head radicchio
1/2 small red onion, thinly sliced
1 pint cherry tomatoes, halved or quartered
1 can chickpeas, rinsed and drained
4 ounces fresh pearl mozzarella, drained
4 ounces provolone cheese, diced
5 pepperoncini, stemmed and sliced
1 teaspoon oregano, for garnish
Salt and freshly ground black pepper

In a large bowl, combine the lettuce, radicchio, tomatoes, chickpeas, mozzarella, provolone, and pepperoncini. Drizzle with the dressing and toss gently to coat. Season with salt and pepper and toss again.

Sprinkle with extra oregano, and serve.



BLUEBERRY SALAD

■ Dorcas Rackley, 1929-2022 ■

This recipe is taken from an undated cookbook published several decades ago by PEO chapter JP in Gainesville. Ozark County native Dorcas Farel Rackley and her husband, Don, were the parents of five children. They were married 65 years and were happiest when their home was filled with relatives and friends, as it often was.

INGREDIENTS

1 large or 2 small packages raspberry Jell-O
1 can blueberries with juice
1 can crushed pineapple with juice
1 (8 ounce) package cream cheese
1/2 cup sugar
1 (8 ounce) carton sour cream

DIRECTIONS

Dissolve Jell-O in 2 cups boiling water.

Add blueberries and pineapple to Jell-O. Let set until firm.

Mix cream cheese, sugar and sour cream and spread on top of Jell-O. Sprinkle with nuts.





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Salad

PASTA SALAD

■ Stephanie Perez ■

INGREDIENTS

- 3 cups uncooked fusilli pasta
- 2 heaping cups halved cherry tomatoes
- 1 1/2 cups cooked chickpeas, drained and rinsed
- 2 cups arugula
- 1 cup cucumbers, sliced into thin half moons
- 1 cup crumbled feta cheese
- 1 cup basil leaves, torn
- 1/2 cup minced parsley
- 1/2 cup chopped mint
- 1/4 cup toasted pine nuts

Dressing:

- 1/4 cup extra-virgin olive oil, more for drizzling
- 3 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 3 garlic cloves, minced
- 1 teaspoon herbes de Provence, or dried Italian seasoning
- 1/4 teaspoon red pepper flakes
- 3/4 teaspoon sea salt



DIRECTIONS

Bring a large pot of salted water to a boil. Prepare the pasta according to the package directions, or until slightly past al dente.

Meanwhile, make the dressing. In a small bowl, whisk together the olive oil, lemon juice, mustard, garlic, herbes de Provence, red pepper flakes and salt. (Note: the dressing will have a strong flavor, it'll mellow once it coats all of the pasta salad ingredients).

Drain the pasta, toss it with a little olive oil (so that it doesn't stick together), and let it cool to room temp.

Transfer to a large bowl with the tomatoes, chickpeas, arugula, cucumbers, feta cheese, basil, parsley, mint and pine nuts.

Pour the dressing, and toss to coat. Season to taste with more lemon, salt, pepper and/or a drizzle of olive oil, if desired, and serve.

CREAMY COLESLAW

■ Angie Melton ■

INGREDIENTS

- 1 cup mayonnaise
- 1/4 cup white sugar
- 2 tablespoons seasoned rice wine vinegar
- 1 1/2 tablespoons lemon juice
- 1 tablespoon prepared horseradish
- 1/2 teaspoon onion powder
- 1/2 teaspoon dry mustard
- 1/2 teaspoon celery salt
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 (28 ounce) package coleslaw mix



DIRECTIONS

Whisk mayonnaise, sugar, vinegar, lemon juice, horseradish, onion powder, celery salt, dry mustard, salt and pepper in a large mixing bowl until sugar has dissolved.

Fold coleslaw mix into dressing until well combined. Cover and refrigerate for at least 1 hour before serving.

CREAMY CUCUMBER, RADISH, TOMATO CHOPPED SALAD

■ Brenda Wright ■

INGREDIENTS

- 1/2 cup mayonnaise
- 1/2 cup crumbled feta cheese
- 1 tablespoon chopped fresh chives, plus more for garnish
- 1 tablespoon chopped fresh dill, plus more for garnish
- 1 tablespoon lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon ground pepper
- 1 large English cucumber, diced
- 1 pint cherry tomatoes, quartered
- 1 bunch radishes, diced
- 1/2 medium red onion, finely diced

DIRECTIONS

Whisk mayonnaise, feta, chives, dill, lemon juice, salt and pepper in a large bowl.

Add cucumber, tomatoes, radishes and onion and toss to coat.

Garnish with more chives and dill, if desired.



AMBROSIA FRUIT SALAD

■ Sarah Rosier ■

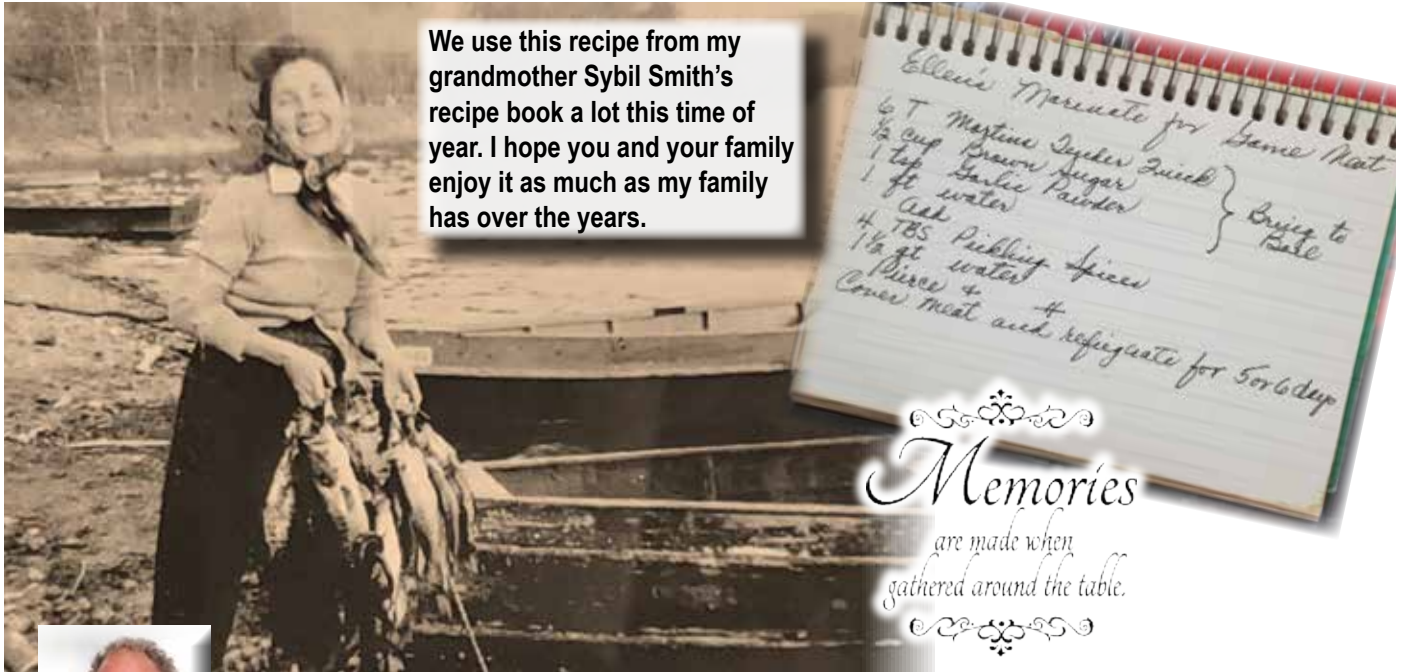
INGREDIENTS

- 3 (20 ounce) cans pineapple tidbits, drained
- 4 (15 ounce) cans mandarin oranges, drained
- 1 (16 ounce) container sour cream
- 1 (10.5 ounce) package miniature marshmallows
- 3/4 cup shredded coconut, or to taste

DIRECTIONS

Mix pineapple, oranges, sour cream, marshmallows, and coconut together in a bowl. Cover bowl with plastic wrap and refrigerate until flavors blend, 2 hours to overnight.





We use this recipe from my grandmother Sybil Smith's recipe book a lot this time of year. I hope you and your family enjoy it as much as my family has over the years.

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are made when
gathered around the table.



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Sides

SWEET POTATO CASSEROLE

■ Yolanda Wynn ■

INGREDIENTS

Sweet Potatoes:

- 4 cups peeled, cubed sweet potatoes
- 2 large eggs, beaten
- 1/2 cup white sugar
- 1/2 cup milk
- 4 tablespoons butter, softened
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt

Pecan Topping:

- 1/2 cup packed brown sugar
- 1/3 cup all-purpose flour
- 3 tablespoons butter, softened
- 1/2 cup chopped pecans



DIRECTIONS

Preheat oven to 325°.

Put sweet potatoes in a medium saucepan and cover with water. Cook over medium-high heat until tender, 10 to 15 minutes. Drain and transfer to a large bowl.

Mash drained sweet potatoes with a fork. Add eggs; mix until well combined. Add sugar, milk, butter, vanilla and salt; mix until smooth. Transfer to a 9x13-inch baking dish.

Make topping:

Mix brown sugar and flour together in a medium bowl. Cut in butter with a pastry cutter until mixture is coarse and looks like peas; don't over mix. Stir in pecans. Sprinkle topping over sweet potato mixture.

Bake in the preheated oven until topping is lightly browned, about 30 minutes.

RANCH ROASTED POTATOES

■ Amy Melton ■

INGREDIENTS

- 2 pounds small red potatoes, quartered
- 1/4 cup vegetable oil
- 2 teaspoons ranch salad dressing mix



DIRECTIONS

Preheat the oven to 450°.

Place potatoes in a 1-gallon-size Ziplock bag and add oil; seal bag. Toss to coat.

Add ranch salad dressing mix and toss again until coated. Bake in ungreased baking pan for 30 to 35 minutes or until potatoes are brown and crisp.

GARLIC BUTTER MUSHROOMS

■ Regina Mozingo ■

INGREDIENTS

- 1 pound fresh white mushrooms
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 3 tablespoons butter, melted
- 1 pinch salt and ground black pepper to taste
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons minced fresh parsley



DIRECTIONS

Preheat the oven to 400°.

Clean mushrooms with a damp paper towel, and gently remove and discard stems.

Drizzle oil into a large cast iron skillet to evenly coat. Place mushrooms into the skillet, cap-side down. Carefully sprinkle garlic into the mushroom cavities, taking care not to sprinkle directly into the skillet. Drizzle mushrooms with melted butter, then season with salt and pepper.

Roast in the preheated oven for 15 minutes. Sprinkle with Parmesan cheese and return to the oven for 3 to 5 more minutes. Remove from the oven and sprinkle with parsley. Let cool slightly before serving.

FRIED RICE

■ Sherri Saling ■

INGREDIENTS

- 2/3 cup chopped baby carrots
- 1/2 cup frozen green peas
- 2 tablespoons vegetable oil
- 1 clove garlic, minced, or to taste
- 2 large eggs
- 3 cups leftover cooked white rice
- 1 tablespoon soy sauce, or more to taste
- 2 teaspoons sesame oil, or to taste



DIRECTIONS

Place carrots in a small saucepan and cover with water. Bring to a low boil and cook for 3 to 5 minutes. Stir in peas, then immediately drain in a colander.

Heat a wok over high heat. Pour in vegetable oil, then stir in carrots, peas and garlic; cook for about 30 seconds. Add eggs; stir quickly to scramble eggs with vegetables.

Stir in cooked rice. Add soy sauce and toss rice to coat. Drizzle with sesame oil and toss again.



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Sides

CREAMED CORN FROM FRESH CORN ON THE COB

■ Virginia McMurtrey ■

I have great memories of visiting my aunts and uncles in the 1950s when I was in grade school. We stayed with Aunt Myrtle and Uncle John Gabriel at their farm in Columbus Junction, Iowa, when we came to visit. Dad would help with the haying, and my little sister and I stayed at the house with Mom and Aunt Myrtle. I remember the old farmhouse with the water pump in the kitchen, wood cook stove, outhouse in the chicken yard and NO heat upstairs in the wintertime! We didn't visit much in the winter. Aunt Myrtle always served an ample amount of food, and I always ate too much. I'm still an Iowa girl in my heart, and corn is my favorite food. I remember Uncle John picking a wheelbarrow full of corn from the garden, and we would all sit around it and shuck the corn for dinner. Aunt Myrtle would boil it in a huge pot and serve it on a huge platter. I would salt and butter it and eat and eat. When fresh corn was not in season, she would serve her frozen creamed corn. I have lived on a farm for more than 40 years here in southern Missouri and have made Aunt Myrtle's creamed corn from corn we have raised. Here is the way Aunt Myrtle made her creamed corn and I have followed her procedure. I will add that there is nothing like it that you can buy in the store – canned or frozen.



DIRECTIONS

Shuck and clean a large amount of ear corn. (Aunt Myrtle made sure that no silks remained.) Place corn in boiling water, and boil about 10 minutes. Remove from water and place in cold (iced) water to cool quickly.

Use a 'corn cutter' to cut kernels from the cob. (The corn cutter has two settings and is still available if you look in the right store or catalog.) The creamed corn setting cuts the very top off the kernels and squishes the rest of the kernel out, leaving the outside of the kernel still attached to the cob.

Put up in freezer containers and freeze promptly.

When I am ready to serve, I remove it from the freezer container, place it in a microwave dish and heat it thoroughly in the microwave with butter and heavy cream or condensed milk and a little salt.

It is just as good as I remember Aunt Myrtle's being. She did not have a microwave, but had a huge kettle she would use to heat it up. This would require frequent stirring. This corn is still a favorite food of my family and now my grandchildren.

HAM BALLS

■ Bernie Amyx Sanders, 1913-2003 ■

This recipe is taken from an undated cookbook published several decades ago by PEO chapter JP in Gainesville. Bernie and her husband, Gracie, owned and operated Gracie's clothing store on the Gainesville square from 1946 until 1967.

INGREDIENTS

1 pound lean ground pork
1 pound ground cured ham
2 eggs, beaten
1 cup milk
2 slices bread, crusts removed

FOR SYRUP
3/4 cup apple vinegar
1/4 cup water
1 1/2 cups brown sugar
1 1/2 teaspoons dry mustard



Bernie Amyx Sanders

DIRECTIONS

Break bread into small pieces. Pour milk and beaten eggs over bread and add to meat.

Mix well and shape into balls the size of walnuts. Grease baking dish and put meatballs into it.

Heat syrup and pour over meatballs.

Bake for one hour at 350°, basting several times.

NOT-SO-CLASSIC GREEN BEAN CASSEROLE

■ Sherri Beasley ■

INGREDIENTS

6 slices bacon, cooked and crumbled
1 package frozen green beans
3 tablespoons water
2 tablespoons unsalted butter, melted
1 package frozen corn
8 ounces cream cheese, softened
1/2 cup mayonnaise
1/2 teaspoon black pepper
1 cup French-fried onions

DIRECTIONS

Preheat oven to 400°.

Cook green beans and corn in a microwavable dish for 4 minutes; drain.

In a separate bowl, combine all ingredients except onions. Mix thoroughly.

Coat a 9x13-inch pan with cooking spray. Add mixture; top with onions. Cover and bake for 35-40 minutes.



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Sides

ROASTED ACORN SQUASH

■ Sherri Beasley ■

INGREDIENTS

2 acorn squash
2 tablespoons olive oil
1 stick butter
1/2 cup brown sugar
2 tablespoons minced rosemary

DIRECTIONS

Cut each squash into 8 wedges. Place in a baking dish and drizzle with olive oil. Roast at 350° for 20 minutes.

Make a paste out of butter, sugar and rosemary.

Remove squash from oven and smear paste all over squash. Return to oven for 30 minutes, or until brown or caramelized.

Remove from oven and brush caramelized sauce on squash.



SIMPLE ROASTED BUTTERNUT SQUASH

■ Virginia Holmes ■

INGREDIENTS

1 medium butternut squash
2 tablespoons olive oil
2 cloves garlic, minced
Salt and ground black pepper to taste

DIRECTIONS

Preheat the oven to 400°.

Peel butternut squash with a sharp vegetable peeler. Cut in half lengthwise; scoop out and discard seeds. Cut halves into 1-inch slices, then cut slices into 1-inch cubes.

Combine butternut squash cubes, olive oil and garlic in a large bowl and toss until well coated. Season with salt and pepper. Arrange in a single layer on a baking sheet.

Roast in the preheated oven until squash is lightly browned and tender when pierced with a fork, 25 to 35 minutes.



SHAVED BRUSSELS SPROUTS WITH BACON & ALMONDS

■ Sherri Beasley ■

INGREDIENTS

4 pounds Brussels sprouts, trimmed and thinly sliced
6 slices bacon, chopped
1/3 cup silvered almonds
2 tablespoons minced garlic
2 tablespoons red wine vinegar
Salt and pepper to taste

DIRECTIONS

Fry bacon over medium heat until browned and crisp, 5 to 10 minutes. Remove bacon with slotted spoon; set aside on paper towels.

Add garlic and almonds to skillet, cook briefly until toasted.

Add Brussels sprouts and toss to coat. Sprinkle vinegar over sprouts. Toss again. Coat, stirring frequently, until sprouts are wilted.

Remove from heat, stir in bacon and season to taste with salt and pepper.



BROCCOLI CHEESE CASSEROLE

■ Juanita Tyler ■

INGREDIENTS

5 tablespoons butter, divided
1 medium onion, chopped
2 (10 ounce) packages chopped frozen broccoli, thawed
1 (10.5 ounce) can condensed cream of mushroom soup
1 cup shredded sharp Cheddar cheese
1 cup mayonnaise
2 large eggs, beaten
1 1/2 teaspoons lemon juice
1/2 teaspoon garlic salt
1/2 teaspoon seasoned salt
1/4 teaspoon ground black pepper
12 buttery round crackers, crushed fine

DIRECTIONS

Preheat the oven to 350°. Cut 2 tablespoons butter into small pieces; set aside.

Melt remaining 3 tablespoons butter in a medium skillet over medium-high heat. Add onion and sauté until golden, 7 to 9 minutes.

Transfer onion to a 2-quart casserole dish. Stir in broccoli, condensed soup, Cheddar, mayonnaise, eggs, lemon juice, garlic salt, seasoned salt, and pepper until well combined. Sprinkle crushed crackers over top and dot with reserved butter.

Bake, uncovered, in the preheated oven until heated through and browned on top, about 45 minutes.



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Sides

CREAMY PARMESAN POLENTA

■ Cassie Phillips ■

INGREDIENTS

- 1 (18 ounce) package polenta, cut into 1/2-inch cubes
- 1 cup chicken broth
- 1/2 cup grated Parmesan cheese
- 1 teaspoon ground black pepper
- 1 pinch paprika

DIRECTIONS

Combine polenta and chicken broth in a saucepan over medium heat; cook and stir until polenta has broken down and blended with the broth, about 5 minutes.

Remove from the heat; stir in Parmesan cheese, pepper, and paprika.



QUINOA SIDE DISH

■ Shelly Collins ■

INGREDIENTS

- 1 tablespoon butter
- 1 cup uncooked quinoa
- 2 cups vegetable broth
- 2 teaspoons chopped garlic
- 2 tablespoons chopped fresh parsley
- 1/2 tablespoon chopped fresh thyme
- 1/4 teaspoon salt
- 1 small onion, finely chopped
- 1 dash fresh lemon juice, optional

DIRECTIONS

Melt butter in a saucepan over medium heat. Add quinoa and toast, stirring occasionally, until lightly browned, about 5 minutes. Stir in broth and bring to a boil. Reduce the heat, cover, and simmer until tender, about 15 minutes.

Remove from the heat and transfer to a bowl. Stir in garlic, parsley, thyme, salt, and onion until combined. Sprinkle lemon juice over top.



SLOW COOKER SPICY BLACK-EYED PEAS

■ Melissa Jones ■

INGREDIENTS

- 6 cups water
- 1 cube chicken bouillon
- 1 pound dried black-eyed peas, sorted and rinsed
- 8 ounces diced ham
- 4 slices bacon, chopped
- 1 onion, diced
- 1 red bell pepper, stemmed, seeded and diced
- 1 jalapeno chile, seeded and minced
- 2 cloves garlic, diced
- 1 1/2 teaspoons cumin
- 1 teaspoon ground black pepper
- 1/2 teaspoon cayenne pepper
- Salt, to taste

DIRECTIONS

Pour water into a slow cooker; add bouillon cube and stir to dissolve.

Stir in black-eyed peas, ham, bacon, onion, bell pepper, jalapeño, garlic, cumin, black pepper, cayenne pepper, and salt.

Cover and cook on low until beans are tender, 6 to 8 hours.



BAKED BEANS

■ Cassie Phillips ■

INGREDIENTS

- 1 cup navy beans, soaked overnight and drained
- 4 cups water
- 1/4 cup ketchup
- 1/4 cup maple syrup
- 2 tablespoons brown sugar
- 2 tablespoons molasses
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon chili powder
- 1 small onion, chopped

DIRECTIONS

Place beans in a large saucepan with 4 cups of water. Bring to a boil over high heat, then reduce heat to medium-low, cover and simmer 1 hour.

Preheat the oven to 375°. Stir ketchup, maple syrup, brown sugar, molasses, Worcestershire sauce, salt, pepper and chili powder together in a small bowl; set aside.

Once beans have simmered for 1 hour, drain, and reserve cooking liquid. Pour beans into a 1 1/2-quart casserole dish; stir in chopped onion and molasses mixture. Stir in enough reserved cooking liquid so sauce covers beans by 1/4 inch.

Cover and bake in the preheated oven for 10 minutes; reduce heat to 200° and cook 6 hours longer, stirring beans after they have cooked for 3 hours. Once beans are tender and sauce has reduced and is sticky, remove from the oven, stir, recover, and allow to stand 15 minutes before serving.



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Dora High School holds homecoming ceremony - SEE PAGE 10



The 2023 Dora High School homecoming court is, from left, front row: Mia Gray, Charlie Howard, Laney Miller, flower girl Hope Walton, crown bearer Dwight Collins, Sharna Lake and Chesney Luna. Back row: Tabor Walker, Skylar Roberts, Liam Gray, Homecoming Queen Autumn Noid, Homecoming King Spencer Howard, Kendall Lovan and James Barton. Photo by Shana Hamblen.

\$1 GAINESVILLE, MO. WWW.OZARKCOUNTYTIMES.COM WEDNESDAY, JANUARY 18, 2023

Local law enforcement spotlight

Deputies Rye and Sherman show the value of a K9 team at OCSD



Stormy Sigman is shown here after a surgery to remove a tumor from her throat earlier this month.

Benefit for child with cancer is Sat., Feb. 4

A benefit event in support of Stormy Jean Sigman, a 10-month old child diagnosed with cancer, is being held at 2 p.m. on Saturday, Feb. 4, at the...



By Jessi Dreckman
jessi@ozarkcountytimes.com

Ozark County Sheriff's K9 Rye and her handler, Deputy Josh Sherman, are quite the duo within the sheriff's department, aiding in searches for drugs, missing people, paraphernalia and other potential evidence that proves beneficial to investigations.

The pair also serve as approachable ambassadors for the Ozark County Sheriff's Department, visiting often with school children and local community members.

Rye's history with the OCSD Rye was purchased by the OCSD in early 2020 with a donation from the Harlin family and Century Bank of the Ozarks after a Lions Club discussion with then Sheriff Duffron. Rye was...

Phelan resigned from the department in September 2020 after Reed announced his plans to retire later that year, and Deputy Justin Brown was hired by the department to replace him and serve as her handler. Brown had experience working with a K9 before in his position at the West Plains Police Department. He also had worked closely with newly elected Sheriff Cass Martin, as Brown had been employed with the WPPD at the time Martin was serving as an investigator for the Howell County prosecutor's office.

In July 2021, Brown transitioned to a different position within the OCSD, and Deputy Alan Duffron was hired to take his place and serve as Rye's handler. Rye and Duffron attended another training and were certified, and Duffron served in that role for about a year until this August 2022 when the Ozark County Sheriff's Department was forced to restructure its budget and Duffron was let go.

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Soups

TACO SOUP

■ Suzanne Landry ■

INGREDIENTS

- 1 can pinto beans
- 1 can kidney beans
- 1 can cream-style corn
- 1 can Rotel
- 1 can stewed tomatoes
- 1 ranch seasoning packet
- 1 taco seasoning packet
- 1 pound of ground beef

DIRECTIONS

Mix all ingredients in a pan and cook on medium heat until hot.



BROCCOLI CHEESE SOUP

■ Regina Mozingo ■

This is my absolute favorite soup. It's a copycat from Panera.

INGREDIENTS

- 1/4 cup unsalted butter
- 1/2 cup diced onions, yellow or white
- 1 cup shredded carrots
- 2 1/2-3 cups broccoli florets chopped small
- 1 1/2 cups chicken broth
- 1 cup milk
- 1 cup heavy whipping cream
- 1/4 cup all-purpose flour
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- Pinch of crushed red pepper flakes or more as desired
- 2 cups shredded cheddar cheese

DIRECTIONS

In a large pot over medium high heat, melt butter. Add in onions, carrots and broccoli. Cook to soften about 5 minutes (may be more or less depending on the size vegetables you cut).

Slowly add in broth, milk and cream. Sprinkle with flour and add salt, pepper and red pepper flakes. Continue stirring and heating over medium heat until thickened. This will take about 10-15 minutes.

Once thick, add cheese and stir until melted and smooth.



BRIAN'S SPECIAL CHILI

■ Brian Mozingo ■

I like to experiment with different recipes. This is my favorite chili to make - and William's chili seasoning is by far the best chili seasoning to use.

INGREDIENTS

- 1 pound ground beef
- 2 (15 ounce) cans diced tomatoes
- 1 chopped white onion
- 1 cup brown sugar
- 1 can black beans
- 2-3 cloves garlic, minced
- 1 package William's chili seasoning
- 1 can red kidney beans
- 1 can chili beans
- 1 can black beans
- 2 teaspoons cumin
- 2 teaspoons salt
- Black pepper to taste
- 1 1/2 cups black coffee (leftover works better)
- 2 teaspoons olive oil

DIRECTIONS

Chop onions and mince garlic.

In a 4-quart saucepan, add olive oil, tomatoes with juices and onions. Simmer over medium heat for 3-4 minutes, stirring occasionally.

Lower heat and add minced garlic. Continue to simmer for about 3 minutes but don't burn the garlic!

Brown the ground beef, and drain excess grease. Return it to the skillet, and add chili seasoning, following directions on package for adding water to it. Season the beef and set aside.

Drain the kidney beans, and add to tomatoes and onions. Repeat with black beans. Add chili beans with sauce.

Continue to simmer on medium heat for 10 minutes, stirring occasionally.

Add meat to sauce pan. Mix well. Add brown sugar, coffee, cumin, salt and pepper. Cover and simmer for an additional 10 minutes.

Feel free to add brown sugar to taste. Flavored coffee works well in this too, especially blueberry.



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Soups

CROCKPOT GREEN ENCHILADA SOUP

■ Nancy Simpson ■

INGREDIENTS

- 6 boneless chicken thighs, diced
- 2 (15 ounce) cans white beans, drained and rinsed
- 1 (28 ounce) can green enchilada sauce
- 4 ounces salsa verde
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup heavy whipping cream
- 2 cups Monterey Jack cheese, shredded
- 8 ounces cream cheese, cut into small pieces
- 3 cups chicken broth
- 1 tablespoon cornstarch

Toppings:

- 1 avocado, sliced
- 1 bunch cilantro, chopped
- 1 cup sour cream

DIRECTIONS

Add the chicken, beans, green enchilada sauce, salsa verde, salt and pepper to the crockpot. Cover and cook on low for 5-6 hours or on high for 3 hours.

Stir the cornstarch into the heavy whipping cream, then stir the heavy whipping cream, Monterey Jack cheese, cream cheese and chicken broth into the crockpot. Cover and cook until the cheese has melted, 30 minutes to 1 hour.

Serve topped with the sour cream, avocado slices and cilantro.



CREAM OF BROCCOLI SOUP

■ Joyce Acklin ■

INGREDIENTS

- 1 package chicken wild rice mix (Minute long grain)
- 5 cups water
- 1 (10 ounce) package frozen chopped broccoli, thawed
- 1 medium carrot, shredded
- 2 teaspoons dry onion
- 1 (8 ounce) package cream cheese, cubed
- Salt and pepper to taste

DIRECTIONS

In a large pan, put rice and seasoning packet and water. Bring to a boil. Reduce heat; cover and simmer 10 minutes, stirring once.

Stir in broccoli, carrot and onion. Simmer for 5 minutes.

Stir in can of soup and cream cheese. Stir until cheese melts. Soup will thicken. Salt and pepper to taste.



TORTILLA SOUP

■ Joyce Acklin ■

INGREDIENTS

- 2 cans chicken broth
- 2 cans cream of chicken soup
- 3 stalks green onions, chopped
- 1/2 teaspoon cumin
- 2 cups cooked cubed chicken
- 1 can Rotel
- 1 small can green chilies

DIRECTIONS

Mix all ingredients in crockpot and cook 2 to 3 hours.

Serve with crushed tortilla chips and shredded cheese.



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Soups

HOMEMADE STEW

■ Angela Valbracht ■

INGREDIENTS

- 2 pound hamburger meat (I also substitute shredded roast beef)
- 2-3 cans corn, drained
- 2 cans green beans, drained
- 1 package hash brown potatoes with peppers, thawed
- 1 can tomato soup
- 1 can small tomato sauce



DIRECTIONS

Rinse the tomato soup and tomato sauce cans full with water and mix together.

Cook the hamburger meat and drain. Combine the hamburger meat, corn and green beans in a large crockpot, then add the tomato sauce and tomato soup mixture and stir all together.

Cook on high about 4 hours or until it seems cooked throughout.

Add potatoes but don't stir too much, or it will mash up the potatoes. Let cook until potatoes are cooked.

CHEDDAR CAULIFLOWER SOUP

■ Regina Mozingo ■

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 2 large leeks, white and light green parts thinly sliced and rinsed
- 4 cups chopped cauliflower florets
- 2 1/2 cups low-fat milk, divided
- 2 cups water
- 1 bay leaf
- 1 teaspoon salt
- 1/2 teaspoon white or black pepper
- 3 tablespoons all-purpose flour
- 1 1/2 cups shredded extra-sharp cheddar cheese
- 1 tablespoon lemon juice

DIRECTIONS

Heat the oil in a large saucepan over medium heat. Add the leeks, and stir until very soft, about five minutes.

Add cauliflower, two cups milk, water, bay leaf, and salt and pepper. Bring to a boil over medium-high heat, stirring often.

Reduce heat to a simmer, cover, and cook, stirring occasionally, until the cauliflower is soft, about eight minutes.



Meanwhile, whisk the remaining 1/2 cup milk and flour in a small bowl.

When the cauliflower is soft, remove the bay leaf, and stir in the milk mixture. Cook over medium-high heat, stirring, until the soup has thickened slightly, about two minutes more.

Remove from the heat. Stir in cheese and lemon juice.

MEXICAN CHICKEN CORN CHOWDER

INGREDIENTS

- 1 1/2 pounds boneless skinless chicken breasts, cut into 1-inch pieces
- 1/2 cup chopped onion
- 3 tablespoons butter
- 1 to 2 cloves garlic
- 1 cup hot water
- 2 teaspoons chicken bouillon granules
- 1/2 to 1 teaspoon ground cumin
- 2 cups shredded Monterey Jack cheese
- 2 cups half-and-half
- 1 (14 3/4 ounces) can cream-style corn
- 1 can (4 ounces) chopped green chiles
- 1/4 to 1 teaspoon hot pepper sauce
- 1 medium tomato, chopped

DIRECTIONS

In a Dutch oven, brown chicken and onion in butter until chicken is no longer pink. Add garlic; cook 1 minute longer. Add the water, bouillon and cumin; bring to a boil.

Reduce heat; cover and simmer for 5 minutes.

Stir in the half and half, cheese, corn, chiles and hot pepper sauce.

Cook and stir over low heat until cheese is melted; add tomato. If desired, top with cilantro and tortilla strips.



QUICK CREAM OF MUSHROOM SOUP

■ Cindy Phillips ■

INGREDIENTS

- 2 tablespoons butter
- 1/2 pound sliced fresh mushrooms
- 1/4 cup chopped onion
- 6 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 (14 1/2 ounces) cans chicken broth
- 1 cups half-and-half

DIRECTIONS

In a large saucepan, heat butter over medium-high heat; saute mushrooms and onion until tender.

Mix flour, salt, pepper and 1 can broth until smooth; stir into mushroom mixture. Stir in remaining can of broth.

Bring to a boil; cook and stir until thickened, about 2 minutes. Reduce heat; stir in cream.

Simmer, uncovered, until flavors are blended, about 15 minutes, stirring occasionally.





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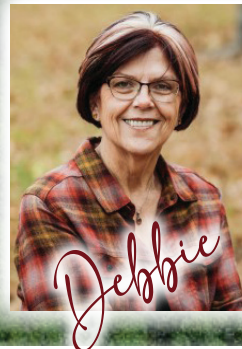


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