

A man with a beard, wearing a dark baseball cap and a grey t-shirt with a logo on the sleeve, is cooking outdoors. He is using long-handled tongs to stir food in a large black wok that sits over a small fire. The background is a soft-focus landscape with trees and a body of water under a warm, hazy sky.

Ozark County Cookin’

2022 edition

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OZARK COUNTY
Times



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Jared Hambelton enjoys deer-camp cooking

For more than 40 years, generations of Gainesville resident Jared Hambelton's family and friends have gathered for annual deer camps, where companionship and eating good food are as much a part of the tradition as the hunting.

For the last several years, Jared has been one of the main cooks, preparing delicious meals for as many as 25 hungry hunters for several days of turkey season in the spring and bow hunters' deer season in October. Jared and his friend Drew Dreckman also organize a camp for another go-round of hunting, cooking and eating in the Caney Mountain Conservation Area during the managed deer-hunting season there, assuming they both draw permits.

The cooking comes naturally to Jared, who, as soon as he was "eligible" for deer camp at age 12, watched his dad, Jerry Hambelton, and his cousin, retired Extension agent Stacy Hambelton, prepare hearty meals for their fellow hunters.

"We're outdoor people. Dad and his friends started deer camp in 1973, so there were always hunting camps when I was a kid, and I'd be upset every year when Dad went and I couldn't go. You had to be 12 years old," Jared said recently.

His first year at deer camp, when he finally turned 12, "the younger guys had to peel potatoes (with pocket knives) and wash dishes. Breakfast is usually sausage, fried potatoes, eggs, biscuits and gravy. We eat like kings," said Jared, who's been doing most of the family's deer camp's cooking since he was in his "upper 20s."

Each year, Jared would watch his dad and learn from what he saw. "You pay attention and learn as you go," he said.

Hunting camp breakfast is more like brunch, served around 11 a.m. When the hunters get up before dawn to head to their deer stands, "they just grab some coffee and a Little Debbie [snack cake]," Jared said. A few hours later, they're ready for real breakfast.

Afterward, the men relax before heading out again between 3:30 and 4 p.m., returning from their stands after sunset for the next feast Jared has prepared for them.

The current hunting-camp cabin, on Leo Hambelton's land below Warren Bridge, sleeps six; the other hunters sleep in campers they bring to the site, which now has electricity but no running water. The electricity, plus propane bottles, allow Jared to use cooking equipment that makes his job easier.

He makes breakfast gravy for 25 men in a 20-inch-wide, 4-inch-deep cast-iron skillet. Bacon and sausage are fried on his 36-inch electric griddle. One of his most versatile tools is a 4-foot-tall electric, pellet-burning smoker that can smoke a 20-pound pork butt or as many as eight chickens or four pork tenderloins at once – and can also be used as an oven.

"Once the temperature gets above 290 to 300 degrees, there's no smoke taste," he said. "I can cook five pans of biscuits at once."



Jared Hambelton is featured on the cover of this 2022 Ozark County Cookin' cookbook.

Hambelton, who has learned the art of cooking large-batch meals from generations of men before him, now leads many deer camp feasts. He lives with wife Sally and children Macy, Denton and Tripp in northern Ozark County near Romance.

He has also baked a big vanilla-flavored cake he topped with buttercream frosting. He controls the smoker/oven with an app on his phone.

He also has a 24-inch disk/wok he uses to stir-fry meat. For example, he said, one year Roger Anderson shot a small doe one morning that (after checking it in), the men butchered so that Jared could stir-fry the meat the next day. (No vegetables in the stir-fry, though; the only vegetables at deer camp are potatoes and maybe an occasional onion.)

Jared also has a double-basket jet fryer he uses to cook the fish – usually bass, crappie and perch – that some of



the hunters catch and freeze during the year. "Last year I cooked 30 pounds of fish and 30 pounds of potatoes," Jared said. He also uses the fryer for things like deep-fried breakfast biscuits or deep-fried, biscuit-dough-wrapped Oreos.

Sometimes the hunters' wives contribute desserts or other entrees for deep camp, he said, including Chrystal Meek's popular jambalaya or pulled pork.

Jared's looking forward to the time when his sons, Denton, now 10, and Tripp, 4, join him at deer camp. His daughter Macy is 12, but there's that longstanding "no-girls" deer camp rule, and besides, Macy hasn't shown interest in coming, Jared said. She's quite a hunter, though, and has killed a deer during youth rifle season most years she's participated.

Jared occasionally cooks at home for the kids and his wife, the former Sally Ledbetter, a nurse practitioner who works in Mountain Home,

Arkansas, where Jared also works at Clay Maxey Chevrolet. The couple's commute time, added to the kids' sports schedules, make family mealtimes a little complicated. But when they're home, Jared's often out on the back porch he specifically designed on the Hambeltons' custom-built house so he would have a place for his outdoor-style cooking. And his daughter Macy is often out there with him. She loves to cook with her dad at home and on the family's camping trip. "She knows how to use all my equipment," Jared said.

His dream is to someday move an old farm silo to their property to develop as an outdoor kitchen. They also have a barbecue grill on their pontoon boat for cookouts while they're enjoying summer outings on Bull Shoals Lake.

Jared says the recipes for his crowd-pleasing "concoctions" are "kept in my head," but he's agreed to share written versions for some of his favorites with Ozark County Cookin'.

Pulled Pork Egg Rolls

Jared Hambelton

These egg rolls can also be done with taco meat and cheese.

1 package egg roll wrappers
1 pound pre-cooked pulled pork
1 bag coleslaw
Sauce of your choice (personal preference – jalapeno BBQ sauce)

- Egg roll wrapper filled to your liking with pulled pork and coleslaw, drizzle with 1-2 tablespoons of sauce of your choice.
- Pan fry x 1-2 minutes per side until golden brown.



Meat Candy

2 - 2 lb chuck roasts
(fat trimmed)
1 cup BBQ sauce of
your choice
1/4 cup honey
3/4 cup of barbecue
rub
1 cup brown sugar
1/4 cup olive oil
1 stick butter

- Cut roast into 1-2 inch cubes (uncooked), place in gallon ziplock bag. Add olive oil. Add 1/2 cup brown sugar and 3/4 cup barbecue rub. Toss and knead until fully coated. Let sit for 1 hour.
- Pull out and place on pellet grill or smoker. Cook at 225° for 2 hours.
- Upon completion remove and place in foil pan. Add barbecue sauce, remaining brown sugar and honey. Slice 1 stick of butter and place on top, then mix. Cover in foil and place back into the smoker at 225° for 1-2 hours.

Smoker Apple Blueberry Dump Cake

1 can apple pie filling
1 can blueberry pie filling
1 box yellow cake mix
1 1/2 sticks butter

- Pour both pie fillings in a 9x13 aluminum pie pan and mix together. Pour cake mix on top spread evenly. Slice butter and lay evenly on top of cake mix trying to cover it all.
- Bring smoker up to 350. Place cake in smoker. I check it at 20 minutes then about every 10 minutes till golden brown. Then remove.



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Banana Bread

Melinda Arnett

2 cups flour
1/2 cup sugar
1 1/4 teaspoon baking powder
1/2 teaspoon salt
1/2 cup Crisco
2 eggs
3 or 4 bananas
1/2 cup chopped nuts, optional
1/2 teaspoon soda

- Combine all dry ingredients. Add shortening. Mix well.
- Stir in mashed bananas and beaten eggs. Mix until all is moist but do not overbeat. Stir in nuts.
- Bake in well greased large loaf pan or two small pans in a 350° oven for 50-55 minutes.
- Let set 10 minutes in pan, turn out and let cool right side up.
- Let sit several hours before slicing.



This was my grandma Arnett's famous banana bread! We've passed it down from her to even my niece and nephew. What I'd give to have her make it for me one more time! It's a gem!!

Morning Glory Muffins

Judy Lowe

2 cups all-purpose flour
1 1/4 cups white sugar
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/4 teaspoon salt
2 cups shredded carrots, packed tight
1/2 cup raisins
1/2 cup chopped walnuts
1 apple, peeled, cored and shredded
3 eggs
1 cup vegetable oil
2 teaspoons vanilla

- Preheat oven to 350°.
- Grease 12 muffin cups or line with paper muffin liners.
- In large bowl, beat together eggs, oil and vanilla. Stir egg mixture into carrot/flour mixture, just until moistened.
- Scoop batter into prepared muffin cups.
- Bake in preheated oven for 20-25 minutes, until toothpick inserted into center of muffin is clean.





Everyday Rolls

Betty Ortega

- 1 cup milk
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 tablespoons shortening
- 1 package active dry yeast
- 1/4 cup warm water
- 3 1/2 cups sifted all-purpose flour
- 1 egg
- Melted butter

- Scald milk. Add sugar, salt and shortening. Cool to lukewarm.
- Sprinkle yeast on warm water; stir to dissolve.
- Combine milk mixture and 1 cup flour; beat one minute with electric mixer at low speed. Add yeast and egg. Beat again with electric mixer until smooth.
- Stir in remaining flour, a little at a time, beating after each addition, until you have a soft dough. Cover and let rise in warm place until double, 1 to 1 1/2 hours. Turn out onto floured surface. Knead until smooth.
- Shape in 2-inch balls (16 balls) and place close together in a greased 8-inch square baking dish. Brush tops with melted butter. Cover and let rise until doubled, 30-45 minutes.
- Bake in moderate oven, 375°, for 25-30 minutes, or until golden. Turn out onto wire rack. Serve hot. Makes 16 rolls.



Snickerdoodle Bread

Connie Yarger

- 2 1/2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1 cup butter, softened
- 2 cups sugar
- 3 eggs
- 1 teaspoon vanilla
- 3/4 cup sour cream
- 1 package Hershey's Cinnamon Chips
- 3 tablespoons sugar
- 3 teaspoons cinnamon

- Cream butter, sugar, salt and cinnamon until fluffy. Add eggs and mix well.
- Add vanilla and sour cream and mix well.
- Mix flour and baking powder in a separate bowl. Add to wet ingredients and mix until all combined.
- Add cinnamon chips and stir into batter. Set aside.
- Spoon batter into four mini loaf pans until about 2/3 full. (I grease my pans and sprinkle with cinnamon/sugar mixture instead of using flour)
- Mix 3 tablespoons sugar and 3 teaspoons cinnamon in a bowl and sprinkle over the batter in each loaf pan.
- Bake at 350° for 35-40 minutes. Let cool before removing from pan.

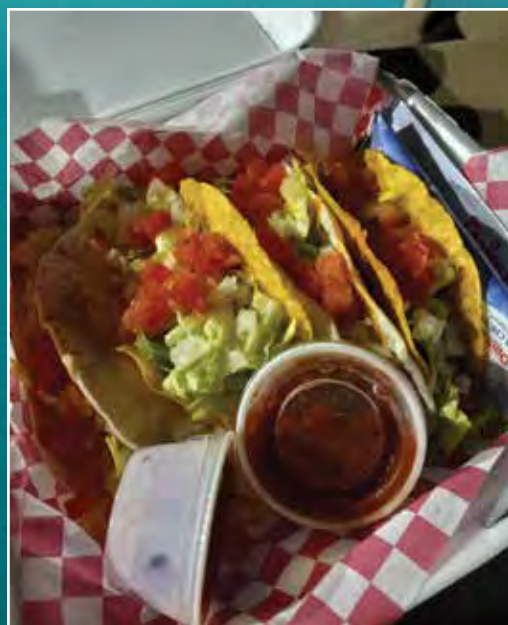


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2-Hour French Bread

Rhonda Newton

1/2 cup milk
1/2 cup water
1 package dry yeast
1 tablespoon sugar
1 tablespoon oil
1 teaspoon salt
2-2 1/2 cups flour

- Microwave milk for 1 minute on high power or scald on conventional stove. Combine with lukewarm water. Test that mixture is not hot enough to burn your finger.

- When sufficiently cool, add yeast and stir to dissolve. Add sugar, salt and oil. Stir.

- Add 1 cup flour and stir until smooth. Add remaining flour gradually until dough is too thick to stir. Then knead in enough flour to keep dough moist but solid enough to peel off your hands.

- Transfer to a greased bowl and turn to grease all over.

- Cover with a moist cloth and let rise in a warm place for 30 minutes.

- Roll out on floured surface to 14x18 inches. Roll into a long loaf. Slash top diagonally six times. Brush with water.

- Cover and let rise 30 minutes or until doubled.

- Bake on a greased baking sheet for 30 minutes at 400°.



Fresh Apple Cinnamon Muffins

Maggie Barnes

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

- Preheat oven to 375°.

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





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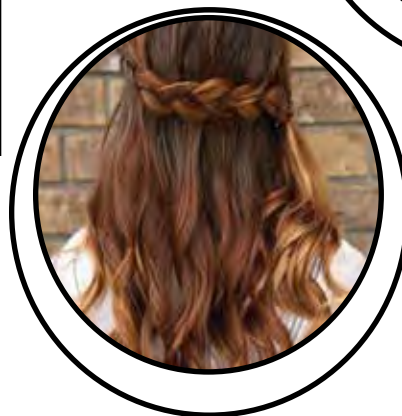
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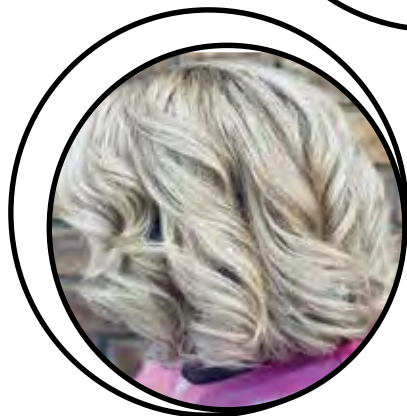


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Yellow Fruit Cake

Betty Loveland

- 1 box yellow cake mix
- 4 eggs
- 1/2 cup oil
- 1 can mandarin oranges, not drained

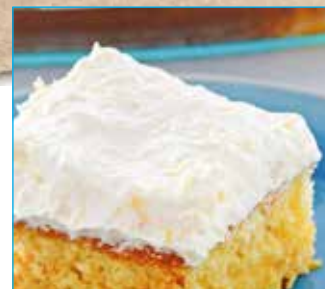
FROSTING

- 1 can (15 1/2 ounce) crushed pineapple, drained
- 9 ounces cool whip
- 1 package vanilla pudding mix

- Mix cake mix, eggs, oil and mandarin oranges. Pour into 9x13 pan.
- Bake 20-25 minutes.

FROSTING

- Combine pineapple, cool whip and pudding mix. Beat 2 minutes. Let stand 5 minutes. Spread on cake.



Sopapilla Cheesecake

Betty Mayfield

You can eat this cheesecake warm or cold. It lasts in the refrigerator about a week. You can also cut this recipe in half for a smaller group. Use an 8x8 square or round pan.

- 2 packages crescent rolls, non-scored or you can use regular crescent rolls
- 2 packages cream cheese (8 ounces each), softened
- 1 stick unsalted butter, softened
- 1 1/2 cups sugar
- 1 tablespoon vanilla
- 2 tablespoons cinnamon for topping

- Let cream cheese and butter sit at room temperature for 30 minutes to soften.
- Heat oven to 325°.
- Spray 9x13 cake pan with cooking spray.
- Spread one package crescent rolls on the bottom of the pan. If using regular crescent rolls, press seams together.
- In a bowl, mix the cream cheese with 1 cup sugar and vanilla until well blended. Spread mixture on top of the crescent rolls in pan.
- Spread the other package of crescent rolls on top of the cream cheese mixture.
- Melt butter and pour on top of crescent rolls. Tilt pan if needed to spread butter over the top evenly.
- Mix cinnamon with 1/2 cup sugar until blended. Pour over butter as evenly as possible.
- Bake at 325° for 30 minutes. If you want it browner, add 5 minutes.



Applesauce Fruit Cake

Debbie Smith

This recipe belonged to Debbie Smith's great-grandmother.

- 1 cup sugar
- 1 1/2 cup applesauce
- 2 teaspoons baking soda
- 2 cups flour
- 1 egg
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 cup spray
- 1 cup each: raisins, nuts (your choice), candied fruit

- Dissolve baking soda in 1/2 cup of applesauce. Sift flour in, add all other ingredients.
- Bake 1 hour at 350°.



This is delicious with or without candied fruit! I was adamant I did not like fruitcake. Auntie assured me I'd like Grandma's (she was known to me as "Old Grandma Kutter") recipe. She was right. It is one of my favorites, and I'm grateful for my heritage of family. By the way, it is because of Auntie & Unc, my love affair with the Ozarks began.

Peanut Butter Chocolate Cake

Angela Vallbracht

- 2 cups all-purpose flour
- 2 cups sugar
- 2/3 cup baking cocoa
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 cup milk
- 2/3 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 cup brewed coffee, room temperature

FROSTING:

- One package (3 ounces) cream cheese softened
- 1/4 cup creamy peanut butter
- 2 cups confectioners sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract
- Miniature semi-sweet chocolate chips, optional

- In a mixing bowl combine dry ingredients. Add eggs, milk, oil and vanilla; beat 2 minutes. Stir in coffee (batter will be thin).
- Pour into a greased 13" x 9" x 2" baking pan.
- Bake at 350° for 35 to 40 minutes or until a wooden toothpick inserted near the center comes out clean.
- Cool completely on a wire rack.

FOR FROSTING:

- Beat the cream cheese and peanut butter in a mixing bowl until smooth.
- Beat in sugar, milk and vanilla. Spread over cake.
- Sprinkle with chocolate chips if desired.
- Store in refrigerator.





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For April Luna, joy comes with cooking for others

From her mother and grandmother, April Kline Luna inherited a love of cooking for family and friends. The challenge is finding time to cook – and also finding time to gather her busy family around a home-cooked meal.

She and husband Todd work at Gainesville Schools – April as a middle school teacher and Todd as director of maintenance – and they have three children: Hunter, 16; Chase, 13 and Stella, 4. The teenage boys are active in sports, and their practices and games usually take up four nights a week: Monday, Tuesday, Thursday and Friday, April said. On most Wednesday nights, she joins friends Karen and Vicki Brantingham, Penny Britt and Carolyn Johnson in preparing a meal for the church family, usually numbering around 120 people, at Mammoth Assembly of God. Working with those friends, April said, “makes me want to cook more.”

This year at Christmastime, April will also help cook for the dinner party to be held in Ava for around 200 foster children and their families. The event is sponsored by volunteers in the 44th Missouri Judicial Circuit (Ozark, Douglas and Wright counties).

When she can manage it, April helps her mother, Jackie Kline, during summers at Just Jackie's restaurant, which Jackie has operated in the Pontiac campground for 20 years. April worked there as the summertime grill cook for several years. The restaurant is well known for its pizza, April helps prepare as many as 350 to 400 of them during a peak summer weekend.

When she's not at the restaurant, summertime often finds April and her family roaming the region with Hunter's traveling baseball team. Last summer those games took the Lunas as far away as Dallas, Tulsa, St. Louis, Kansas City and Columbia. Occasionally they join other team families in an away-from-home cookout. For example, April said, “This summer, one of the families brought a grill and we brought groceries, and we cooked right in downtown Tulsa.”

When none of those pleasant distractions are going on, the Lunas gather – usually on Sunday nights – for a cherished family-time meal at their home on Highway 5 north of Gainesville. They live in a house filled with family love and memories. It's the house where April's paternal grandmother, the late Virginia Kline, called “Mawse” by April, lived for many years before her death in 2015, and then her aunt, the late Pam Kline Cramm, lived before her death in 2021.

In that home's familiar kitchen, April enjoys making several of Virginia's most beloved recipes. “Mawse made the best chocolate chip cookies,” April said. A story in the 2014 edition of Ozark County Cookin', when



Virginia was profiled, reported that she kept spoonfuls of the chocolate chip cookie dough frozen so she could quickly whip up a treat when friends stopped by. “She spoiled just about everyone who ever expressed a liking for one of her recipes,” we wrote.

“I kind of think Mawse and I are kind of alike in that she got joy in cooking for others like I do. If someone was sick or had a new baby, she would always cook something for them. And she always took food to church events,” April said.

April grew up watching her grandma and mom work their magic in the kitchen. While she remembers sometimes helping her mother stir a bowl of biscuit dough and then cutting out the biscuits, she said that in Mawse's kitchen, she was mostly just a spectator, eagerly waiting for the tasty morsels to be finished.





In her own kitchen, she said, "I go with the flow." Thirteen-year-old Chase "is my little cook," she said. When he and Stella ask to make chocolate chip cookies, "I don't get too excited" about their sometimes imperfect and messy results, April said.

Besides the chocolate chip cookies, another favorite Virginia recipe is for homemade mac and cheese. "I'm kind of known for it now, but I can't get mine to taste quite like Mawse's even though I use the same recipe."

April also uses Virginia's recipe for red velvet cake, something her grandma made every year for family birthdays. "I've tried to make it every year too. I do every step, just like the recipe says, but I know it sure doesn't taste as good as hers did. I think I just don't take the time like she did," April said, adding that she doubles the frosting recipe "because we really like the frosting."

With so many people enjoying April's cooking, it seems most likely that they find it just as delicious as her grandma's was. However, not everyone appreciates her efforts in the kitchen. Despite her culinary talent, she does have some picky eaters in her family (she considers herself a picky eater too, she says). For example, Stella and Chase don't like

hamburger, but that doesn't mean the family never has hamburgers. "I don't cook separate meals for the picky eaters," she said. Instead the picky eaters have to make do with what the rest of the family is having. Another example of pickiness comes when April serves spaghetti. "One kid likes it only with butter, and one kid likes it with sauce, but you have to pick the hamburger out of it," she said.

The family's "go-to meal," which April often prepares for birthdays and other family suppers, is homemade chicken strips and Virginia's homemade mac and cheese. Hunter really likes his mom's grilled cheese sandwiches cooked in "Mommy butter." It's a garlic butter idea April got from Pioneer Woman Ree Drummond. "But she puts other stuff in it that we don't like, so I make it with just garlic," she said, adding that everyone in the family likes it on hot French bread.

April's extended family, including relatives as well as church and school friends and many others, isn't nearly as picky as her kids tend to be. Those friends eagerly look forward to just about any treat she prepares to share, and that sharing brings April joy – just as it did her mother and grandmother.

Mommy Butter

You can use this on bread, steak and vegetables.

2 sticks unsalted butter
6-8 garlic cloves
1 tablespoon parsley flakes
2 teaspoons kosher salt

- Set the butter out to soften to room temperature. Mince the garlic until you have 2 tablespoons of garlic. Add the garlic, parsley and salt to the butter. Mix with a mixer until well combined.
- Spoon the butter into the center of a sheet of plastic wrap lengthwise (about the length of a stick of butter). Roll the garlic butter up tightly in the plastic wrap. Refrigerate until ready to use.

Mawse's Red Velvet Cake

CAKE

1/2 cup Crisco
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla
2 ounces red food coloring
2 level tablespoons cocoa
2 cups cake flour
1 teaspoon salt
1 cup buttermilk
1 tablespoon vinegar
1 teaspoon baking soda

ICING

2 cups milk
1/2 cup flour
2 cups sugar
1 cup crisco
2 sticks butter

CAKE

- Cream Crisco and sugar. Add eggs, vanilla and red food coloring.
- Sift together cocoa, cake flour and salt.
- Add dry ingredients to the mixture. When combined, add 1 cup buttermilk.
- Mix together vinegar and baking soda. Fold into the batter (do not beat).
- Get three 8-inch round cake pans. Use shortening to grease the pans and dust with flour. Pour batter evenly into the three pans.
- Bake at 350° for 25-30 minutes.

ICING

- Mix milk and flour. Cook until thick. Cool completely.
- Mix sugar, Crisco and butter into cooled mixture.
- After placing the first layer of cake on the platter, spread icing on the layer and repeat until third cake. Use the remaining icing to finish the cake. Cool before serving.



Golden Pound Cake

Amy Ingalske

A Taste of Home recipe I use often.

1 boxed lemon cake mix
1 package (3.4 ounces) instant vanilla pudding
4 eggs
3/4 cup canola oil
1 can (12 ounces) Mtn. Dew powdered sugar, optional

- Preheat oven to 350°.
- In large bowl, combine dry cake mix, pudding mix, eggs, oil, and soda. Start mixer on low speed and increase to medium speed for two minutes. Pour into well-greased bundt pan.
- Bake at 350° for 45-50 minutes or until toothpick inserted comes out clean.
- Allow to cool for 10 minutes before turning out to wire rack.
- Cool completely and garnish with dusting of powdered sugar.





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Zucchini 'Apple' Crisp

Carrie Tilley

(borrowed from Stacy Davis of Mountain Grove and Roberta Taylor of Cabool)

- 8 cups sliced zucchini, peeled (1 large + 1 small or 4 small)
- 3/4 cup lemon juice
- 1 cup sugar
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 1/3 cups packed brown sugar
- 1 cup all-purpose flour
- 1 cup oats (I use old-fashioned)
- 2/3 cup softened butter (1 stick + 2 tablespoons)

- Boil zucchini and lemon juice 15 minutes until zucchini is tender. Drain. Put back in pan on low heat.
- Add sugar, cinnamon, nutmeg and stir until sugar is dissolved. Remove from heat and let cool completely. (May be frozen at this point.)
- Pour into greased 13x9x2 pan.
- Combine brown sugar, flour, oats and butter until crumbly. Sprinkle the topping mixture over zucchini mixture.
- Bake at 375° for 50 minutes or until golden brown. Watch closely after 40-45 minutes.



Chocolate Pie

Bonnie Luna

This recipe was given to Bonnie by Earlene Hicks.

- 1 prepared pie crust
- 1 1/2 cups milk
- 2 tablespoons cocoa
- 2 tablespoons flour
- 3 tablespoons cornstarch
- 1 cup sugar
- 1/2 teaspoon salt
- 3 egg yolks, slightly beaten
- 2 tablespoons butter
- 1 1/2 teaspoons vanilla

FROSTING

- 6 tablespoons sugar
- 1 tablespoon cornstarch
- 1/2 cup water
- 3 egg whites, beaten

- Scald the milk.
- Sift together flour, sugar and cornstarch.
- Add milk and cook until thick. Add egg yolks, vanilla and butter.
- Pour into prepared pie crust.

FROSTING

- Cook sugar, cornstarch and water until clear.
- When cool, beat in egg whites.





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Pumpkin Pie

Carol Long

CRUST:

1 cup cold butter, sliced into small pieces
2 1/4 cups flour
1 teaspoon salt
8-10 tablespoons ice water

PIE:

15 ounce can of pumpkin
14 ounce can sweetened condensed milk
3 medium eggs
3 teaspoons pumpkin pie spice
1/8 cup brown sugar

- Preheat oven to 350°.
- Mix all ingredients for pie and bake until a knife inserted comes out clean.



Key Lime Pie

Sharon Hawkins

Graham cracker crust
1 box lime jello
2 cartons key lime yogurt
8 ounces cool whip

- Mix ingredients together and pour into crust.
- Refrigerate and enjoy.



Blackberry Country Cobbler

Maggie Barnes

3 cups fresh blackberries
2 teaspoons lemon juice
1/2 teaspoon vanilla extract
1 1/2 cups biscuit baking mix
3/4 cup brown sugar
1/2 teaspoon ground cinnamon
1/4 cup (1/2 stick) butter for dotting

- Preheat oven to 350°.
- In a large bowl, toss together blackberries, lemon juice and vanilla. Spoon mixture into a buttered 8-inch square baking pan.
- In a medium bowl, combine biscuit baking mix, brown sugar and cinnamon. Sprinkle over blackberry mixture then dot with butter.
- Bake 45-55 minutes or until just crispy.



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Mini Limeade Pie

Lola Wade & Regan Blackburn

2 packages mini graham cracker
crusts (12 total)
1 6-ounce can frozen limeade
1 14-ounce can sweetened
condensed milk
1 8-ounce container Cool Whip
(thawed)
Green food coloring

- Thaw limeade until it is in liquid form.
- In a large bowl, mix limeade thoroughly with sweetened condensed milk.
- Stir in food coloring (just a few drops or until color reaches desired shade of green). Fold in Cool Whip.
- Pour into mini pie crusts and let set up in the refrigerator for at least an hour (up to overnight).
- Garnish with a dollop of whipped cream and a slice of lime.





Easy Peanut Butter Cookies

Maggie Barnes

VARIATION: Do not flatten the balls of dough. Bake as below, remove from oven and press a milk chocolate candy kiss into the center of each cookie.

1 (14 ounce) can sweetened condensed milk
1/4 cup peanut butter
2 cups biscuit baking mix
1 teaspoon vanilla extract
Sugar

- Preheat oven to 375°.
- In a large mixing bowl, beat sweetened condensed milk and peanut butter until smooth. Beat in biscuit mix and vanilla extract; mix well.
- Shape dough into 1-inch balls then roll in sugar and place 2 inches apart on ungreased baking sheets; flatten with a fork.
- Bake 6-8 minutes, or until light golden. Do not overbake. Cool in pan.
- Store, tightly covered, at room temperature.



No Bake Cookies

Jenny Yarger

2 tablespoons butter
3 tablespoons unsweetened cocoa
1/3 cup milk
1 1/2 cups sugar
1 teaspoon vanilla
1/2 teaspoon salt
3/4 cup peanut butter, preferably crunchy
2 cups quick or rolled oats

- Set out a baking sheet lined with parchment, a silicone baking mat or waxed paper.
- Melt butter in a medium saucepan. Stir in cocoa, milk and sugar. Stir to melt ingredients together.
- Bring mixture to a boil. Boil 1 minute. Remove pan from heat. (Note: allowing the mixture to boil for even a few minutes will completely dry out the cookies and leave you with nothing more than chocolatey granola.)
- Stir in vanilla, salt, peanut butter and oatmeal until well mixed. Stir until mixture has thickened a bit.
- Scoop heaping tablespoonfuls onto prepared sheet pan and allow cookies to set. You can speed this up by popping the pan into the refrigerator for a few minutes.



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Sugar Cookies

Betty Loveland

1 cup powdered sugar
1 cup granulated sugar
1 cup butter, softened
1 cup oil
2 eggs, beaten
2 teaspoons vanilla
1 teaspoon baking soda
1 teaspoon cream of tartar
1/2 teaspoon salt
4-5 cups flour

- Mix all ingredients together.
- Form into balls and place on greased cookie sheet. Press dough with a glass that has been dipped in sugar.
- Bake 10-12 minutes at 350°.



Almond Joy Cookies

Amber Wright

This is a low-carb cookie. The cookie mixture is runny so baking in a muffin pan prevents the cookies from spreading too much.

**SUGAR-FREE SWEETENED
CONDENSED MILK**
2 cups heavy cream
2 tablespoons unsalted butter
1/3 cup Swerve

COOKIE
1 1/2 cups unsweetened finely
shredded coconut
1/2 cup thinly sliced almonds
1 cup stevia sweetened or sugar
free chocolate chips
1 cup homemade sugar-free
sweetened condensed milk

SWEETENED CONDENSED MILK

- Place all ingredients in a medium-sized saucepan over medium heat.
- Bring to a boil, then reduce heat and simmer until mixture is reduced by nearly half, stirring several times to prevent scorching. This will take about 15-20 minutes.
- The condensed milk should be thick and gooey. Allow to completely cool.
- This makes about 1 to 1 1/2 cups of sweetened condensed milk.

COOKIE

- Preheat oven to 325°.
- Mix coconut, almonds and chocolate chips. Add the sweetened condensed milk to coconut mixture and stir until combined.
- Place dough in greased muffin pans. With your fingers, press cookies down slightly.
- Bake for 15 minutes or until edges are turning golden brown.
- Remove from the oven and place the muffin pan in the freezer for 30 minutes. This allows the cookies to solidify and they will pop right out of the muffin pan.



Butter Cookies

Maggie Barnes

1 cup (2 sticks) butter, softened
1 cup confectioners' sugar, divided
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
1/4 teaspoon salt
1/4 cup chopped nuts, any kind

- Preheat oven to 400°. Coat 10x15 baking sheets with cooking spray.
- In a large bowl, cut in all ingredients, except 1/2 confectioners' sugar, until well mixed and a soft ball forms.
- Roll mixture into small balls and place on prepared baking sheets.
- Bake 10 to 12 minutes, or until just light golden. While still warm (not hot), roll in the remaining 1/2 cup confectioners sugar.



Momma's Pecan Crispies

Betty Mayfield

1/2 cup shortening
1/2 cup butter
2 1/2 cups brown sugar
2 eggs, well beaten
2 1/2 cups flour
1/4 teaspoon salt
1/2 teaspoon baking soda
1 cup pecans, chopped

- Cream shortening and sugar. Add eggs and beat.
- Sift together dry ingredients. Add shortening mixture.
- Add chopped pecans.
- Drop on greased cookie sheet and bake at 350° for 12-15 minutes.
- Makes 5 dozen cookies.



3-Ingredient Shortbread Cookies

Brenda Wynn

1 cup unsalted butter, softened
1/2 cup sugar
2 cups all-purpose flour
confectioners' sugar, optional

- Preheat oven to 325°.
- Cream butter and sugar until light and fluffy. Gradually beat in flour.
- Press dough into an ungreased 9-in. square baking pan. Prick with a fork.
- Bake until light brown, 30-35 minutes. Cut into squares while warm.
- Cool completely on a wire rack. If desired, dust with confectioners' sugar.





Layered Dessert

Renee Hambelton

In a 9x13 greased pan.

- Bottom layer

2 sticks melted butter mixed with 2 cups of flour. Bake at 350° for 30 minutes. Let cool.

- Second layer

1 cup of powder sugar

1 package (8 ounce) softened cream cheese

1 tub (8 ounce) cool whip

Mix and layer.

- Third layer

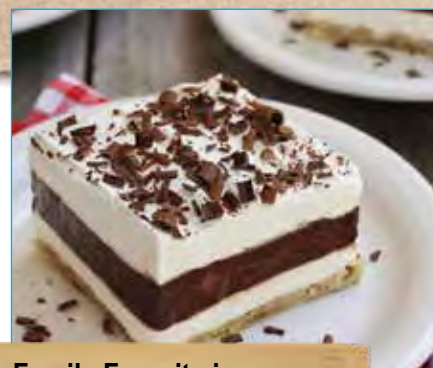
1 large chocolate pudding made by box directions

Layer.

- Top layer

1 tub (8 ounce) Cool Whip

Refrigerate!



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Winter Salad

Martha Butterfield

This is an old recipe.

1 package raspberry Jell-O

1 cup hot water

1 cup cooked sweetened
cranberries

1 small can crushed pineapple, not
drained

1 cup sour cream

1/4 cup chopped nuts

- Add Jell-O and hot water. Cool.

- Add cranberries, pineapple, sour cream and nuts.

- Put in a mold or bowl and refrigerate.



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of Commerce Poker Chip Run

7/1/23: 4th of July fireworks
- Theodosia Marina Resort

AUGUST 2023: Gainesville City Wide Yard Sale

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9/21-23/2023: Hootin an Hollarin - Gainesville Square

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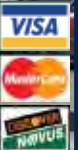


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Grape Salad

Sarah Yarger

- 1 package (8 ounces) cream cheese, softened
- 1 cup sour cream
- 1/3 cup sugar
- 2 teaspoons vanilla extract
- 2 pounds seedless red grapes
- 2 pounds seedless green grapes
- 3 tablespoons brown sugar
- 3 tablespoons chopped pecans

- In a large bowl, beat the cream cheese, sour cream, sugar and vanilla until blended. Add grapes and toss to coat.
- Transfer to a serving bowl. Cover and refrigerate until serving. Sprinkle with brown sugar and pecans just before serving.



Cherry Cream Crescents

Joyce Acklin

- 2 packages softened cream cheese
- 1/2 cup sugar
- 1/2 cup milk (whole or 2%)
- 1 teaspoon vanilla
- 1 package (8 ounces) cream cheese, softened
- 1 cup confectioners sugar
- 1 egg, separated
- 2 tubes (8 ounce) refrigerator crescent rolls
- 1 can cherry pie filling

- In a mixing bowl, beat cream cheese, sugar and egg yolk.
- Separate dough into 16 triangles, place on lightly greased baking sheet. Spread 1 tablespoon of cream cheese mixture near the edge of the short side of each triangle. Top with 1 tablespoon pie filling.
- Fold long point of triangle over filling and tuck under dough. Lightly beat egg white, brush over rolls.
- Bake at 350° for 15-20 minutes or until golden brown.



Grandma's homemade biscuits were always appreciated and devoured. This year we lost my grandma. Our family was so blessed to have her for 88 years. Our family cherishes so many memories of Grandma's special cooking talents. Holidays were always so special as family crowded her home to enjoy a large feast. Easter was always completed with her deviled eggs. On Thanksgiving, Grandma worked her magic in her family-famous turkey dressing. At Christmas, my mom looked forward to the special treat of her sweet potatoes. We have these memories and traditions, but will miss her dearly. -- Candice

Pictured is Candice Acklin Collins with Grandma Wanda Lea Acklin making biscuits.



No Churn Vanilla Ice Cream

Linda Holfield

1 (14 ounce) can sweetened condensed milk
1 1/2 teaspoons vanilla bean paste
1 teaspoon pure vanilla extract
1/4 teaspoon salt
2 cups heavy cream
1/4 cup sour cream

- Whisk the sweetened condensed milk, vanilla bean paste, vanilla extract and salt in a medium bowl until combined.
- Combine the heavy cream and the sour cream in a large bowl. Beat with a mixer on medium-high speed until stiff peaks form, 2-4 minutes.
- Fold 1 cup of the whipped cream mixture into the condensed milk mixture to lighten, then add the lightened condensed milk mixture and fold until evenly combined and there are no white streaks.
- Transfer the mixture to a loaf pan or other freezer-safe container, cover and freeze until firm, at least 5 hours.



Chocolate Syrup

Linda Holfield

1 cup cocoa
1 1/2 cups sugar
1 cup hot water
2 teaspoons vanilla extract
Dash of salt

- Mix cocoa, sugar and salt in a deep, heavy saucepan. Add sufficient hot water to make a paste. Then add remainder of hot water.
- Bring to a boil, stirring constantly. Boil 3 minutes and add vanilla extract.
- Pour at once into a jar. When at room temperature store in the refrigerator.
- Use as topping for ice cream or making chocolate milk.



Cinnamon Rolls

Carole Long

leftover pie dough
1/4 cup butter
1/4 cup brown sugar

- Roll out leftover pie dough.
- Smear butter on rolled out dough and sprinkle with brown sugar.
- Roll up dough and slice.
- Bake with the pumpkin pie at 350° for about 20 minutes.



We make these "cinnamon rolls" from the leftover pumpkin pie crust dough. The kids love eating them and Esme loves helping.

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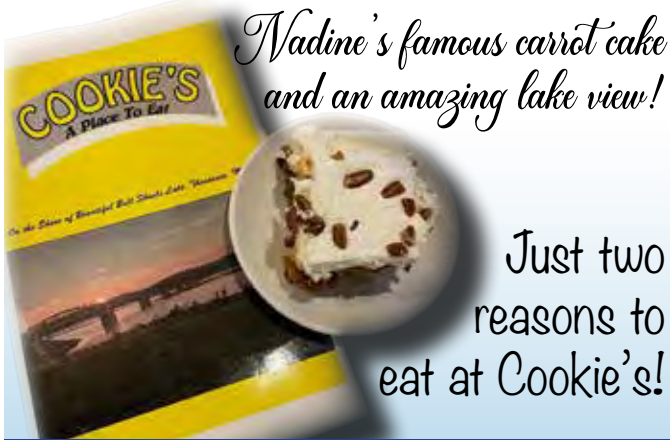
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Easy Cheesecake

Louise Hill

2 packages softened cream cheese
1/2 cup sugar
1/2 cup milk (whole or 2%)
1 teaspoon vanilla
1 tub whipped topping, regular size
1 can of drained fruit
Graham cracker crust or bowl if you don't want a crust

- Whip the 2 packages of cream cheese until lump free, add the sugar, milk and vanilla and whip again until smooth.
- Take 1/2 of the tub of whipped topping (or whipped cream) and fold it in - do not use the mixer.
- Add the drained fruit or cherry pie filling and fold again. Use the rest of the whipped topping on top or leave it off.
- Put it in either a graham cracker crust or into a bowl if you want it as a pudding-style dessert.



Zucchini Blonde Brownies

Martha Butterfield

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

- Preheat oven to 350°.
- Cook butter in a pan on medium until it turns golden brown.
- Add sugar and remove from heat. Let cool for 5-10 minutes.
- Mix other ingredients and add sugar mixture.
- Bake in a 9x13 pan until done.

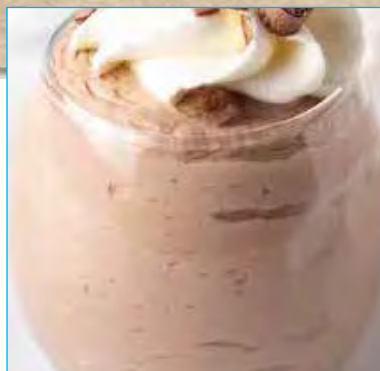


Chocolate Mousse

Brenda Wynn

1 1/2 cups HEAVY whipping cream
1/4 cup cocoa powder (dutch preferred), sifted, use 1/3 cup for DARK chocolate flavor
1/2 cup powdered sugar, use 1/4 cup for DARK chocolate flavor
1/4 teaspoon almond extract, optional

- In a chilled mixing bowl, begin whipping cream. Whip until frothy and slightly thicken. Add powdered sugar and cocoa powder. Carefully mix until soft peaks form. Add almond extract if desired. Whip until stiff peaks form. Spoon into plastic bag or piping bag with piping tip. Pip into serving bowls or glasses. Enjoy immediately or refrigerate until ready to serve.





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Chicken & Dumplings

Sarah Nash

4 tablespoons butter
1 large yellow onion
3-4 celery stalks
3 carrots
4-5 chicken breasts, thawed
2 tablespoons minced garlic
1 can evaporated milk
1 (10.5 ounce) can cream of chicken
1 can chicken broth
1 can flaky layers buttermilk biscuits
1/4 cup all-purpose flour
2 tablespoons chicken stock concentrate
salt and pepper

- Boil chicken until done. (Use rotisserie chicken to speed things up!)
- While that cooks, dice up all vegetables.
- Place butter in large, heavy bottomed pot and let melt. Add in all veggies and garlic. Cook 6-8 minutes.
- Once chicken is done, shred up real well and add to pot with veggies. Add in broth, evaporated milk, cream of chicken soup. Stir in chicken stock concentrate. Add salt and pepper.
- Bring to a simmer. Add in 2 cups water. Season with salt and pepper.
- Cut the biscuits into eights and smash down.
- Roll biscuits in the flour. Add biscuits to pot and cook 8-9 minutes.
- Once biscuits are done, serve.



I grew up with a grandma and a mom who I would consider the best cooks I've ever been around. When I was growing up I never had any interest in the kitchen.

My mom would beg me to come watch her in the kitchen because she knew one day I would have my own family to feed, however I was way too busy with other things like playing basketball, riding my horse or playing on our family farm. I was basically doing anything but cooking or learning to cook. I got married in 2011 and quickly learned the way to a man's

heart is through good home-cooked food. I then started searching through old recipe books and finding new things to make every night. Now we have three little boys and a lot of our favorite times are around our table, even though it's pretty messy at times being they are 5, 3 and 2. I always want to be the home they always know they can come home to and know momma will always have food. These two recipes are some of my favorite comfort foods and the fact I can make them early in the day and throw in the crockpot make it even better.

Swedish Meatballs over Egg Noodles

Sarah Nash

Good to make ahead with egg noodles and throw in crockpot on warm.

1 pound ground beef
1/4 cup plain panko
1 tablespoon parsley flakes
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1/4 cup onion, chopped
1/2 teaspoon garlic powder
1/8 teaspoon pepper
1/2 teaspoon salt
1 egg
1 tablespoon olive oil
5 tablespoons butter
3 tablespoons flour
2 cups beef broth
1 cup heavy cream
1 tablespoon Worcestershire sauce
1 teaspoon dijon mustard
bag of egg noodles

- Mix in bowl: ground beef, panko, parsley flakes, ground allspice, nutmeg, onion, garlic powder, pepper, salt and egg.
- Roll into 13 meatballs.
- In skillet, heat 1 tablespoon butter and 1 tablespoon olive oil.
- Cook until done, turning continually.
- Remove meatballs. Add 4 tablespoons butter and flour. Whisk.
- Stir in beef broth, heavy cream, Worcestershire sauce and dijon mustard. Simmer and thicken.
- Boil bag of egg noodles to serve meatballs over.

Reuben Quesadillas

Tameko Slater

I did not create the recipe but we love it for picnics listening to bluegrass music on the Ava square.

2 tablespoons unsalted butter
1 onion, sliced
Kosher salt and freshly ground pepper
4 ounces thick-sliced corned beef, sliced into thin strips
3 tablespoons finely diced dill pickle, plus more pickles for serving
1/2 cup mayonnaise
1/4 cup ketchup
1 teaspoon Worcestershire sauce
5 teaspoons spicy brown mustard
4 large (burrito-size) flour tortillas
1/2 pound sauerkraut, drained
6 ounces shredded swiss cheese

- Heat 1 tablespoon butter in a large nonstick skillet over medium-high heat. Add the onion, season with 1/2 teaspoon each salt and pepper and cook, stirring, until tender and golden, 10-12 minutes. Add the corned beef and cook until browned and heated through, 3-4 minutes.
- *Make the dressing:* Combine the diced pickle, mayonnaise, ketchup, Worcestershire sauce and 1 teaspoon mustard in a medium bowl; season with salt and pepper. Spread 1-2 teaspoons of the dressing in a thin layer over one half of each tortilla. Divide the onion and corned beef, sauerkraut and cheese among the tortillas on one half; fold the other half over.
- Heat 1/2 tablespoon butter in a large nonstick skillet over medium-low heat and cook two quesadillas until golden brown and crisp, about 3 minutes per side. Remove from skillet. Repeat with the remaining 1/2 tablespoon butter and two quesadillas.
- Slice the quesadillas into wedges. Serve with pickles and the remaining dressing for dipping.



Chicken and Rice

Angela Vallbracht

slowcooker recipe

3 cans (10 3/4 ounces each) condensed cream of chicken soup, undiluted
2 cups uncooked instant rice
1 cup water
1 pound boneless, skinless chicken breasts
salt and pepper

- Combine soup, rice and water in crockpot slow cooker. Add chicken and season with salt and pepper.
- Cover and cook on low 6 to 8 hours or on high 3 to 4 hours.
- Makes four servings





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Mexican Chicken Manicotti

Rhonda Newton

1 package manicotti shells
2 cups cooked chicken
2 cups Monterey Jack cheese
1 1/2 cups cheddar cheese
1 cup sour cream
1 onion, diced and divided
1 cup salsa
1 can green chilis, divided
1 can cream of chicken soup
2/3 cup milk

- Cook manicotti.
- Combine chicken, 1 1/2 cups Monterey Jack cheese, cheddar, sour cream, half of the onion and 6 tablespoons of the chilis. Set aside.
- In another bowl, combine the soup, salsa, milk and remaining onion and chilis.
- Spread half of this mixture into a greased 9x13 baking dish.
- Drain manicotti. Stuff each shell with 1/4 cup of chicken mixture. Arrange over the sauce in dish. Pour remaining sauce over shells.
- Cover and bake at 350° for 30 minutes.
- Uncover and sprinkle with remaining Monterey Jack cheese and bake 10 more minutes.



Mega Healthy Venison Kabobs

Travis Crites

1-2 pounds venison, cubed
1/3 cup olive oil
1/2 cup red wine
1 garlic clove, crushed
1/2 pound cherry tomatoes
1/2 pound baby zucchini
1/2 pound portobello mushrooms
salt and pepper to taste
wooden skewers

- Combine oil, wine and garlic in a bowl and marinate the venison cubes for 4 to 6 hours.
 - Clean and cut the mushrooms into large pieces about the same size as the venison.
 - Skewer the venison pieces alternating with the tomatoes, zucchini and mushrooms. Season with salt and pepper.
- Grill on high heat, and serve each skewer of venison and vegetables with rice.



Ray's Fabulous Chinese Barbequed Chicken Wings

Betty Mayfield

4 pounds wings, disjointed
1 cup honey
1/2 cup soy sauce
2 cloves fresh garlic, minced
2 tablespoons catsup
1 tablespoon sesame oil
Salt and pepper to taste

- Parboil disjointed wings, and simmer 5 minutes. Drain and place on a cookie sheet.
- Combine sauce ingredients and simmer 5 minutes.
- Pour sauce over chicken wings and bake for 45 minutes at 350°.
- Turn chicken once during baking.
- OPTIONAL: To caramelize sauce a little more, place under broiler for 5 minutes.



Honey Mustard Baked Chicken Thighs

Lori Cox

2 teaspoons salt
1 teaspoon ground pepper
1 teaspoon dry mustard
1 teaspoon onion powder
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon brown sugar
3-4 pounds chicken thighs
1/4 cup honey
1/4 cup mustard

- Preheat oven to 450°.
- Create a dry-rub mixture by stirring together salt, black pepper, dry mustard, onion powder, paprika, garlic powder and brown sugar.
- Rub this all over your chicken, and put under the skin.
- Bake chicken for 25 minutes uncovered.
- After 25 minutes, brush/drizzle honey/mustard mixture all over your chicken.
- Cook for another 10 minutes.



One Pot Mac and Cheese

Brian Mozingo

3-1/2 cups whole milk
3 cups water
1 package (16 ounces) elbow macaroni
4 ounces Velveeta, cubed
2 cups shredded sharp cheddar cheese
1/2 teaspoon salt
1/2 teaspoon coarsely ground pepper

- In a Dutch oven, combine milk, water and macaroni; bring to a boil over medium heat.
- Reduce heat and simmer until macaroni is tender and almost all the cooking liquid has been absorbed, 12-15 minutes, stirring frequently.
- Reduce heat to low; stir in cheeses until melted.
- Season with salt and pepper.





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.



Memories
are made when
gathered around the table.



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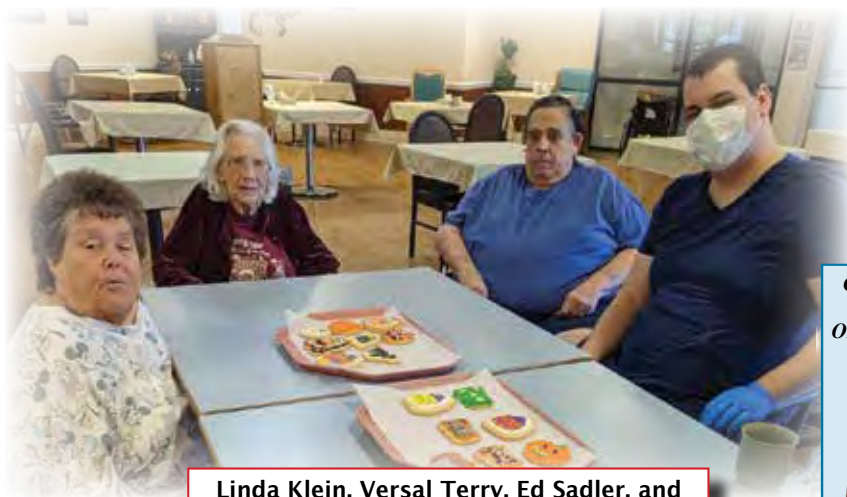
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Linda Klein, Versal Terry, Ed Sadler, and Jordan Brewer spent the afternoon decorating cookies donated by Jordan.

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Steve Troeger, DC; and at left Dr. Aaron Newton, MD



My mother, known to my children as Granny Ray, loved to make this cake. Not to be confused with traditional "fruitcake", the only fruit in this cake is pineapple.

Granny Ray's Famous Fruitcake

Cake:

2 eggs, beaten
2 cups granulated sugar
2 cups all purpose flour
2 teaspoons baking soda
1 20 oz can crushed pineapple, Do NOT Drain
1 cup of pecans coarsely chopped

Frosting:

8 oz cream cheese, softened
1 stick of butter, softened 1/2 cup
2 cups of powdered sugar
1 teaspoon vanilla

1. Preheat the oven to 350 degrees.
2. Grease and flour a 9x13 baking pan.
3. Using a large mixing bowl, beat eggs with a fork or whisk.
4. Add the sugar, flour, and baking soda, using a wooden spoon - do not use a mixer.
5. Add in the can of pineapple (do not drain).
7. Add chopped pecans.
8. Pour into the baking pan.
9. While the cake is baking, make the frosting.

Frosting instructions:

Mix cream cheese and butter and vanilla together and then gradually add the powdered sugar to make a creamy frosting. Ice the cake when it is warm. This helps the icing to soak into the cake. Cool and serve. This cake gets better each day!

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Chicken Pot Pie Casserole

Maggie Barnes

This can also be made in small round casserole dishes for individual pot pies. Adjust cooking time accordingly.

- 1 1/2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
- 1 (16 ounce) package frozen mixed vegetables, thawed
- 1 (10 3/4 ounce) can condensed cream of chicken and broccoli soup
- 2 cups biscuit baking mix
- 1 1/2 cups milk
- 1/2 cup (1 stick) butter, melted

- Preheat oven to 350°. Coat a 9x13 baking dish with cooking spray.
- In a large bowl, combine chicken chunks, mixed vegetables, chicken broth and soups. Mix well. Spoon into prepared baking dish.
- In a medium bowl, whisk biscuit baking mix, milk and butter until smooth then spoon over the top of the chicken mixture.
- Bake 60-65 minutes, or until no pink remains in chicken and topping is golden.



Chili Dog Pizza

Joyce Acklin

- 2 cups Bisquick baking mix
- 1/2 cup cold water
- 1 (7 1/2 ounce) can chili, drained
- 1 small onion chopped
- 5 hot dogs, thinly sliced
- 1 cup shredded cheddar cheese, about 4 ounces

- Heat oven to 425°.
- Mix baking mix and water until dough forms.
- Roll or pat dough into 12-inch circle on ungreased cookie sheet. Pinch edge of circle, forming a 1/2-inch rim.
- Spread chili over dough, sprinkle with remaining ingredients. Bake until crust is golden brown, 20-25 minutes.



Peppered Pork with Mushroom Sauce

Jessi Dreckman

- 2 tablespoons olive oil, divided
- 1 peppercorn pork tenderloin (1 pound) or flavor of your choice, cut into 3/4-inch slices
- 1/2 cup sliced fresh mushrooms
- 1/4 cup chopped onion
- 2 tablespoons all-purpose flour
- 1 cup reduced-sodium beef broth

- In a large skillet, heat 1 tablespoon oil over medium heat. Brown pork on both sides. Remove from pan.
- In same pan, heat remaining oil over medium-high heat. Add mushrooms and onion; cook and stir until tender, 4-5 minutes.
- In a small bowl, mix flour and broth until smooth. Stir into mushroom mixture. Bring to a boil; cook and stir until sauce is thickened. Return pork to pan. Cook until a thermometer inserted in pork reads 145°.



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Sharon Hawkins

Ripe tomatoes
1 teaspoon salt per quart
1 teaspoon lemon juice per quart

- Peel tomatoes and pack in cold sterilized jars.
- Add salt and lemon juice then fill with water or juice from tomatoes.
- Place lid on jar and set in cold oven.
- Bake at 250° for 1 hour and 15 minutes.
- Turn off oven and let cool before taking the jars out. You will hear the jars seal.



Cottage Cheese Made from Raw Milk

Virginia McMurtrey

It takes quite a bit of skimmed milk to make a cup or two of cottage cheese, so don't be surprised at the small amount of cottage cheese.

Let unpasteurized milk sit in large cooking container at room temperature for several hours until cream has risen to the top. Skim off the cream from the top. The cream can be frozen if you wish to be used later in sour cream recipes or it can be churned to make a bit of butter. Cream should be set at room temperature if you want to make butter.

Then let the skimmed milk stand in a warm place overnight or longer or until it clabbers. (Like jello only it isn't.) Do not set on top of hot air register, just in room on shelf.

Then when clabbered, put in kettle (can be put in the kettle to begin with when you set it out in a warm place) over a medium low heat. Stir gently now and then, until the temperature of the milk is a bit too warm to hold your finger in. (Getting it too hot makes the curd tough and hard.)

It is ready when the whey and curds kind of separate. Curds tend to settle to the bottom. Move from burner and strain through wire strainer or through clean dish towel (course weave one) or several layers of cheese cloth, until it finishes dripping.

Mix curds with sweet cream or milk and a little salt.



This was originally written from my mother's notes when we first started milking in 1972. This only works with unpasteurized milk. This is the way she and her mother made their own cottage cheese when she lived on her dad's farm in Iowa from 1906 until 1930.



How to Render Lard

Virginia McMurtrey

First you must butcher the hog!! Save the fat in a very large container for rendering later. Cut the fat pieces into very small chunks. I found that cutting while chilled makes this task easier. One time the butcher shop returned the fat ground (as in like hamburger) and this was wonderful.

In "old times" (the generations before mine) they liked to render the fat outside because of the greasy 'smell.' They would build a fire under their 'rendering kettle' and work this messy stuff outside. What a great idea!!

I filled the largest container I owned with the fat and put it on my electric stove over medium high heat. The heat would melt the fat into a liquid which could be spooned out as it developed. Getting the fat too hot resulted in the burning of the pieces on the bottom and having the lard turn brown. The liquid needed to become hot enough to be cooked to prevent spoilage later.

I used a piece of 3-inch molding to stir my big pot. In other times they had a hand whittled paddle to use. The handle needs to be long enough to grip without being too close to the hot substance. You don't want this liquid to splash up on your arm!!

We put the liquid in old metal Crisco cans to solidify. Then I stored mine in the freezer. In other times, they had a great big can which they filled and kept by the stove for use. Now that Crisco cans are paper and coffee cans are plastic, I am not sure what you would store it in.

As the liquid is taken off the cracklings become evident. These are the leftovers after all the fat has been removed. Sometimes they were saved to be added to cornbread later. Maybe they were good to eat if you liked really greasy stuff. My dogs were fed them for several days mixed with their dog food.

I made a lot of pie crust with the lard I rendered. I wonder what my arteries look like!! In other times they could eat the greasy foods because they worked very hard and used it up instead of storing the fat like this generation seems to have done!!!



Originally written in 2005 for my brother-in-law, Kenneth McMurtrey. He was born on the family farm in Dora in 1940 and only weighed 3 or 4 pounds. He grew into a big man and loved to collect recipes and cook.

Apple Butter

Jaime King

22 medium-sized apples of your choice (I like to put in a variety)
4 cups of sugar
3 tablespoons of pumpkin pie spice
A splash or two of vanilla

- Skin, core, and slice up your apples.
 - Place in crockpot on high for 8 hours.
 - Let cool and blend up your cooked apples.
- Wonderful apple butter! Makes about 5 pint jars full.



Wonderful apple butter!
Makes about 5 pint jars full.



Homemade Sloppy Joes

Julie Kiger

This recipe is good when company is coming over. Quick and easy!

5 pounds hamburger
1/4 cup onion flakes
3 cups ketchup
1/4 cup vinegar
1/3 cup brown sugar
1 tablespoon mustard
1 tablespoon Worcestershire sauce
1 teaspoon chili powder

- Brown hamburger and drain. Put hamburger in crockpot and add the rest of the ingredients.
- Cook on low for 2-3 hours.



Super Bowl Sandwiches

Carrie Tilley

2 cans crescent rolls
1 package black forest ham
1 package provolone cheese
1 package pepperoni
1 package Swiss cheese
1 or 2 banana peppers, seeded and cut into rings
Olive oil spray
Italian seasoning

- Lay out two triangular crescent rolls, long sides together to form a rectangle. Flatten the seam where the two triangles meet.
- Layer ingredients in this order:
 - black forest ham
 - provolone cheese
 - pepperoni
 - Swiss cheese
 - banana pepper rings
- Shape two more crescent roll triangles into a flat rectangle, sealing the seam where the long edges meet. Lay on top of layered ingredients and pinch the edges to seal.
- Spray lightly with olive oil spray and sprinkle with Italian seasoning.
- Put on cookie sheet and cover with foil. Bake at 350 degrees for 25 minutes. Then uncover and continue to bake until sandwich is brown.
- Cut sandwich down the center, then cut into individual servings.



Carrie Tilley lives in West Plains with her husband, former Ozark County resident Brad Tilley and daughter Allie. In her time off, she enjoys spending time with family and friends. The Tilleys host several family gatherings throughout the year. When everyone comes to watch the Super Bowl, Carrie's favorite go-to recipe is this baked Super Bowl sandwich, which everyone loves.



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Pepper and Egg Sandwiches

2 bell peppers, cut into 1 1/2-inch strips
 1/2 large onion, cut into 1 1/2-inch strips
 7 large eggs
 1 teaspoon sea salt
 1 teaspoon freshly ground black pepper
 3 tablespoons extra virgin olive oil
 4 tablespoons salted butter, optional
 Grated cheese to taste, optional
 1 loaf Italian bread from your favorite local bakery
 Hot sauce to taste, optional

- In a large bowl, beat the eggs with a whisk and season with half the salt and half the black pepper.
- In a large skillet over medium-high heat, heat the oil. Add sliced peppers and onions along with the remaining salt and black pepper. If you don't want your vegetables to be blackened at the edges, turn the heat down to medium or medium-low. Cook until the veggies are your desired tenderness, 5-10 minutes.
- Turn the heat down to medium. Add 2 tablespoons butter to the skillet and let it melt.
- Add the beaten eggs to the skillet and cook, stirring almost continuously with a fork or spatula, until they're fluffy and scrambled but still a little soft, roughly 2 to 4 minutes. Because the eggs are scrambled with vegetables, they're not going to be as fluffy as they may be if you made them in a skillet by themselves. Remove from the heat and sprinkle with cheese.
- Cut the loaf of bread in half lengthwise and open it. Cut the loaf crosswise into three 5- to 6-inch portions. Using your fingertips, scoop out some of the bread from the crust to make space for the peppers and eggs and reserve the bread for bread crumbs another day. If desired, slather the cut sides of the bread with the remaining 2 tablespoons butter.
- Pile the eggs and peppers on the bread. Serve the sandwiches immediately with hot sauce to taste.



Egg Salad Sandwiches

8 eggs, hard boiled and cooled
 1/2 cup mayonnaise
 1 1/2 teaspoons yellow mustard
 1 green onion, thinly sliced
 1 rib celery, finely diced
 2 teaspoons fresh dill, chopped

- Cut eggs in half. Remove yolks and chop whites.
- Mash yolks with mayonnaise, mustard and salt & pepper to taste until smooth and creamy.
- Add remaining ingredients and stir well.
- Serve on bread or over lettuce.



Philly Cheesesteak

Bruce Roberts

- 1 1/2 pounds boneless top round or flank steak
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon vegetable oil
- 1/2 large yellow onion, thinly sliced
- 3 ounces sharp white cheese
- 4 hoagie rolls about 6 inches long, halved lengthwise

- Cut beef across the grain into very thin slices. Cut slices so that pieces are no more than 2-inches long. Place on a plate or wide shallow bowl and drizzle with soy sauce. Stir to coat. Set aside.
- Tear cheese slices into 1-inch pieces and set aside.
- Heat oil in an 11 or 12-inch frying pan. Add onion and slowly brown over medium-high heat for 6-8 minutes. Remove cooked onions from heat and set aside in a bowl.
- Add beef to pan. Sauté over high heat 6-7 minutes or until cooked through and liquid is almost gone. Stir in cooked onions.
- Remove pan from heat. Distribute the cheese over beef and stir a bit – the cheese doesn't have to be totally melted.
- Spoon your cheesy Philly-style meat onto the hoagie rolls.



Cucumber Sandwiches

Regina Mozingo

- 12 slices white bread
- 1 English cucumber
- 8 ounces cream cheese, softened
- 1/4 cup mayonnaise
- 2 tablespoons fresh dill, minced
- 1 tablespoon lemon juice
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt

- In small mixing bowl, combine softened cream cheese, mayo, dill, lemon juice, garlic powder, and salt. Use a hand mixer or spoon to mix well.
- Peel the cucumber in stripes and cut into 1/8 inch slices using a mandoline or sharp knife.
- Cut the crust off of the bread to make squares.
- For each sandwich, spread about 1 tablespoon of cream cheese filling onto each piece of bread. Add thinly sliced cucumbers, fresh cracked pepper and additional fresh dill. Place the second piece of bread on top, then carefully cut into four triangles or squares.





Red Pepper and Goat Cheese Sandwich

Regina Mozingo

1 tablespoon olive oil
 1 red bell pepper, seeded and sliced thin
 1 medium red onion, peeled, sliced thin
 Salt and pepper, to taste
 4 ounces soft goat cheese, softened
 2 tablespoons thinly-chopped fresh chives
 4 slices thick-cut sourdough bread
 2 tablespoons butter, softened

- In a large skillet, heat olive oil over medium-low heat. Add in peppers, onions, salt and pepper and cook until softened and browned, about 10 minutes. Remove from heat.
- While peppers and onions cook, mix goat cheese and chives together in a small bowl. Spread goat cheese mixture on one side of each of the slices of bread, distributing it evenly. Spread the other side of each bread slice with butter.
- Remove peppers and onions from skillet and set aside. Reheat skillet over low heat and add two slices of bread, butter side down to the skillet. Layer peppers and onions over each slice and then top with remaining bread-slices, butter-side up.
- Cook for 4-5 minutes or until toast is browned and goat cheese is warmed. Carefully flip and cook for another 4-5 minutes.



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Lye Hominy

Bonnie Luna

- For each quart of shelled corn, dissolve 2 tablespoons of concentrated lye in one gallon of water.
 - Bring water to a boil and add corn.
 - Boil until the hulls loosen, about 30 minutes.
 - Rinse the corn through several changes of water to remove lye.
 - Rub hard to remove any hulls and black tips.
 - Let stand in fresh water 2-3 hours, changing water 3-4 times.
- Add 1 teaspoon salt to each quart of water and cook until tender.



Mom used this hominy recipe most of her life. One of 14 children of Sigel and Carrie Smith, they all worked hard growing up. She continued working hard her whole life, raising a big garden and canning for her family. She is now 92 years of age and says that hard work is what kept her going. --- submitted by her daughter Marilyn Tilley

Corn Casserole

Renee Hamblen

- 1 can cream corn
- 1 can whole kernel corn, drained
- 1 cup sour cream
- 1 cup shredded mild cheddar cheese
- 1/2 stick butter, melted
- 1 egg
- 1/2 to 1 cup chopped bell pepper, green or red
- 1 1/2 cups of gluten free cornbread mix (can use 1 box of Jiffy cornbread mix instead if not gluten intolerant)
- 1/2 cup of chicken broth to mixture

- Mix and pour into greased 9x13 baking pan and bake at 350° for 45 minutes to 1 hour.



Creamed Corn from Fresh Corn on the Cob

Virginia McMurtrey

I have great memories of visiting my aunts and uncles in the 1950's 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.



Shuck and clean a large amount of ear corn. (Aunt Myrtle always 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.

Broccoli Cornbread

Joyce Acklin

4 eggs, beat well in bowl
6 ounces cottage cheese
1 stick melted butter
1 large onion, chopped
1 package chopped broccoli
1 box Jiffy corn muffin mix
2 cups shredded cheddar cheese

- Heat oven to 350°.
- Combine all ingredients and pour into greased pan.
- Bake about 25 minutes.



Mexican Hominy

Joyce Acklin

4 cans hominy, drained (save 1/4 cup of the liquid)
1 can cream of chicken soup
1 pound Velveeta cheese
13 slices jalapeno pepper, chopped
Fritos, crushed

- Spray casserole dish with Pam. Pour in drained hominy.
- Heat soup, cheese, peppers, 1/4 cup liquid from the hominy in microwave, pour over hominy.
- Crush Fritos, sprinkle on top.
- Bake at 350° about 25 minutes.

Can use a can of green chili peppers instead of the jalapeno peppers.



Crockpot Baked Beans

Betty Mayfield

1 1/2 cups navy beans
4 1/2 cups water
1 1/2 teaspoons salt
1/4 cup chopped onion
1/4 pound salt pork, cut into 1-inch cubes
1 cup molasses
1/2 cup catsup
1/8 cup brown sugar
1 teaspoon dry mustard

- Wash and pick over beans. Put into crockpot. Add water, salt, onion and pork. Mix. Cover.
- Cook over low heat 13-17 hours or until beans are tender.
- When beans are tender, drain the liquid, reserving 1 cup.
- Add molasses, catsup, brown sugar, dry mustard and reserved water to beans. Mix well and reheat.



Roasted Fingerling Potatoes

Jessi Dreckman

1 1/2 pounds fingerling potatoes, halved lengthwise
5 cloves garlic, crushed
3 tablespoons extra-virgin olive oil
1/2 teaspoon salt
1/2 teaspoon ground pepper
2 teaspoons chopped fresh rosemary, optional

- Place a rimmed baking sheet on the middle oven rack. Preheat to 450°.
- Toss potatoes, garlic, oil, salt and pepper together in a large bowl. Spread on the hot baking sheet; roast, stirring halfway through, until tender and golden brown, about 20 minutes. Sprinkle with rosemary, if desired. Serve immediately.



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White Chocolate Pretzel Snack

Angela Vallbracht

1/2 cup pretzel sticks
 1/2 cup salted peanuts
 1/2 cup Rice Krispy cereal
 4 squares (1 ounce each) white
 baking chocolate
 1 teaspoon shortening

- In a bowl combine the pretzels, peanuts and cereal.
- In a microwave or heavy saucepan melt chocolate and shortening; stir until smooth. Pour over pretzel mixture; toss to coat evenly.
- Drop by heaping tablespoonfuls onto waxed paper; cool.
- Makes one dozen.



Mexican Caviar

Rhonda Newton

2 cans (4 1/4 ounce) ripe olives
 2 cans (4 ounce) green chilis
 2 tomatoes, peeled
 3 green onions
 2 garlic cloves, mashed
 3 teaspoons olive oil
 2 teaspoons red wine vinegar
 1 teaspoon pepper
 1 dash seasoning salt
 corn chips

- Chop olives, chilis, tomatoes and green onions.
- Combine with garlic, oil, vinegar and seasonings.
- Chill overnight and serve with corn chips



Deviled Eggs

Jessi Dreckman

12 eggs
1/2 cup mayonnaise
1 teaspoon dried parsley
1/2 teaspoon prepared mustard
1/2 teaspoon curry powder
pinch of sea salt
pinch of black pepper
paprika for garnish

- To hard-boil your eggs, set them in a single layer in a saucepan and cover them with with an inch of cold water, a splash of vinegar, and a pinch of salt. Bring to a boil over medium heat. Cover, remove from heat, and set the timer for 10-12 minutes, depending on how hard you want your yolks to be. Rinse eggs immediately in cold water, then set them in fridge until you're ready to peel.

- After you've peeled the eggs, slice each one in half length-wise. Pop or scoop out the yolks into a separate bowl.

- Add mayonnaise, parsley, mustard, curry powder, sea salt, and pepper to yolks. Beat until smooth.

- Pipe filling into egg whites. Sprinkle with paprika.



Jalapeno Poppers

Brian Mozingo

15-18 jalapeno peppers
1 package (8 ounces) cream
cheese, softened
3/4 cup cheddar cheese, grated
15-18 strips of bacon

- Preheat oven to 400. Line baking sheet with foil or parchment and set aside.

- Wearing gloves, remove tops and slice jalapeno peppers in half. Scoop out the membranes and seeds with a spoon. Be careful not to rub your eyes or skin. Once the insides of the peppers are scraped out, you can remove your gloves.

- Beat cream and cheddar cheeses together in a separate bowl. Spoon and spread into pepper halves.

- Wrap each cheese-stuffed pepper with a strip of bacon. Use a toothpick to secure bacon.

- Set bacon-wrapped peppers on foil-lined tray and bake for 35-40 minutes, depending on how crispy you like your bacon to be



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Spinach Dip

Amber Wright

- 1 package of bacon
- 1/2 onion, finely chopped
- 5 cups fresh baby spinach leaves
- 2 garlic cloves, minced
- 1 package (8 ounces) cream cheese
- 1/3 cup heavy cream
- 1 tablespoon butter
- 1/2 teaspoon mineral salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground pepper
- 1/4 cup finely diced tomatoes
- 1/2 cup grated cheddar

- In a large skillet, fry bacon until medium crisp and set aside. Drain all but 1 tablespoon of bacon grease from the pan.
- Saute onions in bacon grease until clear. Add spinach and cook until wilted. Add garlic and cook for 1 more minute. Add cream cheese, heavy cream, butter, salt, nutmeg, and pepper; cook and stir smooth.
- Remove from heat and stir in tomatoes and cheddar cheese.
- Serve immediately, or, store in the refrigerator and reheat, covered, when needed.



Stuffed Mini Peppers

Brenda Wynn

- 1 1.5 lb bag of mini sweet peppers
- 8 slices of bacon, fried and crumbled
- 1 package (8 ounces) cream cheese softened
- 2 tablespoons Parmesan
- 2 cloves garlic, minced
- 1 1/2 teaspoons dried oregano
- 1 teaspoon dried parsley
- 1 cup finely grated mozzarella

- Preheat oven to 420°.
- Slice the tops off of each mini sweet pepper and cut the peppers in half. Scrape out the membranes and seeds. Arrange in a single layer on a rimmed baking sheet, face up.
- Beat cream cheese, Parmesan, garlic, oregano, parsley, together. Spread mixture onto each pepper half. Sprinkle stuffed peppers with finely grated mozzarella. Top with bacon crumbles.
- Bake for 18-20 minutes. Broil for 1 minute to brown mozzarella slightly.



Bacon Ranch Cheddar Pinwheels

Norene Prosofski

- 2 packages (8 ounces each) cream cheese, softened
- 1 cup cheddar cheese, shredded
- 3/4 cup cooked bacon, chopped (about 5-6 slices)
- 1/2 package ranch dressing mix
- 1/2 teaspoon fresh dill, chopped
- 1/2 teaspoon fresh flat leaf parsley, chopped
- pepper to taste
- 5 (10-inch) flour tortillas

- In a large bowl, add the cream cheese, cheddar cheese, bacon, ranch mix, dill, and parsley.
- Using an electric mixer, beat on low until smooth and combined. Season with salt and pepper.
- Divide the cream cheese mixture among five tortillas and spread evenly.
- Tightly roll up the tortillas. Set on a plate, wrap with plastic wrap, and refrigerator for a few hours.
- When ready to serve, cut off the ends, and cut the rolls into slices.
- Garnish with freshly chopped herbs.



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WEDNESDAY, JULY 28, 2021



The cover of the 2021 edition of *Times Past* magazine features a photo of a young Jerry Lyons sitting on the old Highway 6 bridge over Darnen Fork.

Times Past magazine is now available

Whether we proudly count our family's generation here as mostly adopted, those rugged old hills as our home, we Ozark Christians live our country's history.



In June, a few Sundays before Doyle Turner stepped down as pastor of The Hope Church in Theodosia after more than 30 years, the congregation celebrated his time there with a potluck dinner and retirement party (although Doyle isn't calling it retirement). Above: Kay Stockton, left, and Donna Jennings present the Turners with a plaque thanking them for their years at the church. The plaque said, in part, "We thank God for giving us a Pastor just like you." Right: Doyle Turner and his wife, Peggy, were treated to a decorated cake in their honor.

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Butternut Squash Bisque

Jessi Dreckman

This is the perfect fall soup for cool, crisp days. I use a Nutrabullet mixer to blend smooth because I don't have a large blender. I just blend ingredients in smaller batches and combine. For a slight change of pace, I change out the nutmeg for Badia's complete seasoning, which is good in just about everything.

- 1 butternut squash (2 1/2 to 3 cups cubed)
- 1 can of full fat coconut milk
- 3 to 4 cups of chicken broth (or chicken bone broth)
- Half of a medium onion
- 6 tablespoons of butter, coconut oil, olive oil or other chosen fat or oil
- 1 1/2 to 2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon nutmeg

- Preheat the oven to 375°.
- Peel the butternut squash with a peeler. Scoop out the seeds and chop them into cubes.
- Toss butternut squash in 2 to 3 tablespoons of chosen oil. Roast in preheated oven for 30 to 35 minutes or until soft enough to poke through easily with a fork.
- While the butternut squash is roasting, roughly chop the onion and garlic. In a pan, heat 2 to 3 tablespoons of fat or oil and sauté for 4 to 5 minutes on medium heat until slightly brown and fragrant.
- Once all the ingredients are cooked, add to a high-speed blender. Pour in stock and coconut milk. Add salt, pepper and nutmeg. Blend until smooth and silky.
- Garnish with extra toasted pumpkin seeds, toasted pecans and parsley.



Southwestern Corn & Chicken Soup

Linda Holfield

- 1 small green pepper, chopped
- 1 tablespoon butter or margarine
- 3 ounces cream cheese, cubed
- 1/2 pound (8 ounces) Mexican Velveeta, cut in cubes
- 1 can (14.5 ounce) cream corn
- 1 1/2 cups whole milk or half-and-half
- 1 2/3 cup cooked chicken breast, shredded

- In a medium saucepan, cook and stir peppers in butter on medium heat, 3-5 minutes or until crisp-tender. Add cream cheese; cook on low heat 3-5 minutes, until melted, stirring frequently.
- Stir in Velveeta, corn and milk; cook 5 minutes or until Velveeta is completely melted.
- Add chicken breast; cook on low until soup is heated through.
- Serve with tortilla chips.





Cheddar Broccoli Soup

Jenny Yarger

1/2 chopped onion
1/4 cup melted butter
1/4 cup flour
2 cups half and half
2 cups chicken stock
2 large bunches broccoli
2 carrots
1/4 teaspoon nutmeg
8 ounces shredded sharp cheddar cheese
salt and pepper to taste

- Cut carrots into small strips.
- Break apart broccoli florets into small pieces.
- Saute onion in 1 tablespoon of melted butter until transparent.
- Make a roux using remainder of melted butter and flour. Cook about 5 minutes over medium heat.
- Add in half and half, stirring constantly.
- Add in chicken stock and simmer for 20 minutes.
- Add vegetables and cook for 25 minutes over low heat.
- If you want a smooth soup, at this point puree in a blender and return to heat or use an immersion blender.
- Add cheese and nutmeg.
- Add salt and pepper to taste.



Chocolate Chili

Jenny Yarger

2 tablespoons coconut oil
2 medium onions, diced (about 2 cups)
4 cloves garlic, minced (about 4 teaspoons)
2 pounds ground beef
1 teaspoon dried oregano leaves
2 tablespoons chili powder
2 tablespoons ground cumin
1 1/2 tablespoons unsweetened cocoa
1 teaspoon ground allspice
1 teaspoon salt
1 can (6 ounces) tomato paste
1 can (14.5 ounces) fire-roasted, chopped tomatoes
2 cups chicken or beef broth
1 cup water

- Heat a large, deep pot over medium-high heat, then add the coconut oil. When the oil is melted, add onions, stir with a spoon and cook until they're translucent, about 7 minutes. Add the garlic and as soon as it's fragrant, about 30 seconds, crumble the ground meat into the pan with your hands, mixing with the spoon to combine. Continue to cook the meat, stirring often, until it's no longer pink.
- In a small bowl, crush the oregano between your palms to release its flavor, then add the chili powder, cumin, cocoa, allspice, and salt. Combine with a fork, then add to the pot, stirring like you mean it. Add tomato paste and stir until combined, about 2 minutes.
- Add the tomatoes with their juice, beef broth and water to the pot. Stir well. Bring to a boil, then reduce the heat so the chili enjoys a gentle simmer. Simmer uncovered for at least two hours. Do not skimp on the simmer! Serve.



Pat Mitchell shows love through cooking

My Mom, Pat Mitchell, shows love through food. Known to the family as Nanny, she has a gift for caring for others and her greatest display of affection comes through cooking.

She was raised from generations of southern cooks and Sunday dinners. She spent most of her life in Caulfield with my dad, Dale Mitchell. With the passing of my dad in 2020, Mom has found a new home near me in Mountain Home, Arkansas. The Ozarks is what we know and love.

While the tradition of Sunday dinners has passed for our family, Nanny's tradition of big family meals hasn't. They don't come every Sunday, but she has them as often as she can by coordinating the hectic schedules of her children, grandchildren and great-grandchildren.

I've heard her say many times, "It's just a good 'ol country meal, nothin' special," but it is special and we love it. There aren't enough meals like it. She rarely serves a meal that doesn't come with two or three meats or main dishes, sides upon more sides, homemade bread and multiple desserts. From her extended family, church family, and people in the community, ask anyone who knows her and they know her cooking.

Her gift is caring for others, and her homemade food is a huge part of that. I was an adult by the time I recognized and truly appreciated how important it is for my Mom to have the opportunity to cook big family dinners. She enjoys the planning, shopping and cooking. But even more, she enjoys seeing people fill a plate full and enjoy.

She loves to try new recipes, start with a recipe and tweak or do her own creation. When birthdays come we request food instead of gifts. Fried chicken, cinnamon rolls, meatloaf, rolls, pies, the list goes on. We all have our favorites.

Only a few things can pull her away from the kitchen; gardening, planting flowers and her newly found love of quilting.

She has loved people through food her whole life and we are blessed because of it.

(from her daughter Liz Clements)



A family dinner.

Spread of desserts for Thanksgiving.



Pat's family meals doesn't leave an inch of space on the kitchen counter.

Chicken Salad

Pat Mitchell

1 chicken, whole
Salt and pepper
Garlic
Bay leaf
1 cup mayonnaise (I use Dukes)
1/4 cup pickle relish, optional
2 teaspoons mustard
1/2 onion, chopped (can use more)
Grapes
Pecans

- Boil whole chicken in water, salt, pepper, a little garlic and bay leaf. Cook until tender and done – approximately 1 1/2 to 2 hours.
- Pick chicken off bones and chop into 1 to 2 inch pieces.
- Put in bowl and add mayo. You can use more or less mayo, according to how creamy you like it.
- Add in pickle relish, mustard, onion, grapes and pecans.
- Skim broth off chicken. Throw away fat and put broth into containers and freeze for later use



Pat's joy comes from cooking for her family and friends.

Cornbread Dressing

Pat Mitchell

Cornbread
Sage, to taste
Salt and pepper
3-4 cups homemade chicken broth
1 onion, diced
3-4 ribs celery
2 carrots, shredded
1 can cream of mushroom soup, optional
1 package Stovetop cornbread stuffing, optional
2-3 eggs
1 stick butter

- Cook pan of cornbread and crumble into a large bowl. Mix in sage (to taste), salt and pepper. Put 3 to 4 cups (maybe more) of homemade chicken broth in pan on stove and heat. Add onion, celery and carrots.
- Cook vegetables in broth until tender. Sometimes I add a can of cream of mushroom soup.
- Add mixture to cornbread and stir. Mix well and taste to adjust your spices. (Optional: sometimes I add a package of Cornbread Stovetop Stuffing.)
- After you have the spices adjusted to your taste, beat eggs in a bowl and add to mixture. Melt butter and add to mixture.
- Transfer to greased large pan and cook at 350° until it starts to brown on edges.





Creamy Potato Soup

Regina Mozingo

This is the first soup I made for my husband after we were married. Before I made this for him, he never liked potato soup. Now he asks for it a few times a year.

6 strips bacon, uncooked, cut into small pieces
 3 tablespoons butter
 1 medium yellow onion, chopped
 3 large garlic cloves, minced
 1/3 cup all-purpose flour
 2 1/2 pounds gold potatoes, peeled and diced into pieces no larger than 1-inch
 4 cups chicken broth
 2 cups milk
 2/3 cup heavy cream
 1 1/2 teaspoons salt
 1 teaspoon ground pepper
 2/3 cup sour cream
 Shredded cheddar cheese, chives, additional sour cream and bacon for topping, optional

- Place bacon pieces in a large soup pot over medium heat and cook until bacon is crisp and browned. Remove bacon pieces and set aside, leaving the fat in the pot.
- Add butter and chopped onion and cook over medium heat until onions are tender. Add garlic and cook until fragrant. Sprinkle the flour over the ingredients in the pot and whisk until smooth.
- Add diced potatoes, chicken broth, milk, heavy cream, salt and pepper. Stir well. Bring to a boil and cook until potatoes are tender when pierced with a fork.
- Reduce heat to simmer and remove about half or less of the soup to a blender and puree until smooth. Return the pureed soup to the pot and add sour cream and reserved bacon pieces, stir well.
- Allow soup to simmer for 15 minutes before serving. Top with additional sour cream, bacon, cheddar cheese, or chives.



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Brian's Special Chili

Brian Mozingo

- 1 pound ground beef
- 2 (15 ounce) cans diced tomatoes
- 1 chopped white onion
- 1 cup brown sugar
- 2-3 cloves garlic minced
- 1 pack 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

- Chop onions and mince garlic cloves.
 - 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!
 - Next, brown the ground beef and drain excess grease. Return it to skillet and add the William's chili seasoning. Following directions on package for adding water to it. Season the beef, set aside.
 - Then drain the kidney beans and add to tomatoes and onions in 4-quart saucepan.
 - Repeat with black beans, then add the chili beans that has the sauce in it.
 - Continue to simmer on medium for 10 minutes, stirring occasionally.
- After that, add meat to the saucepan. Mix well. Finally, add brown sugar, coffee, cumin and salt and pepper to taste. Cover and simmer for additional 10 minutes.
- Feel free to add brown sugar to taste. Flavored coffee works well in this too! (Especially blueberry!)



Pulled Pork Soup

Julie Kiger

- 2 pounds smoked pulled pork
- 1 can tomato juice
- 1 can chili beans, drained
- 1 can of sweet corn, not drained
- 1 can fire roasted diced tomatoes
- 1 packet ranch mix
- 1 tablespoon chili powder
- 1 block cream cheese
- 1 small bag colby jack shredded cheese

- Put all ingredients except the cream cheese and shredded cheese in a big pot on the stovetop. Heat for at least an hour.
- Then add cubed up block of cream cheese and the bag of shredded cheese. Stir until cheeses are melted.
- Ladle over tortilla chips.



Chicken Noodle Soup

Samantha Jones

2-1/2 pounds bone-in chicken thighs
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1 tablespoon canola oil
 1 large onion, chopped
 1 garlic clove, minced
 10 cups chicken broth
 4 celery ribs, chopped
 4 medium carrots, chopped
 2 bay leaves
 1 teaspoon minced fresh thyme or 1/4 teaspoon dried thyme
 3 cups uncooked egg noodles (about 8 ounces)
 1 tablespoon chopped fresh parsley
 1 tablespoon lemon juice
 Optional: Additional salt and pepper

- Pat chicken dry with paper towels; sprinkle with salt and pepper. In a 6-qt. stockpot, heat oil over medium-high heat. Add chicken in batches, skin side down; cook until dark golden brown, 3-4 minutes. Remove chicken from pan; remove and discard skin. Discard all but 2 tablespoons drippings.
- Add onion to drippings; cook and stir over medium-high heat until tender, 4-5 minutes. Add garlic; cook 1 minute longer. Add broth, stirring to loosen browned bits from pan. Bring to a boil.
- Return chicken to pan. Add celery, carrots, bay leaves and thyme. Reduce heat; simmer, covered, until chicken is tender, 25-30 minutes.
- Transfer chicken to a plate. Remove soup from heat. Add noodles; let stand, covered, until noodles are tender, 20-22 minutes.
- Meanwhile, when chicken is cool enough to handle, remove meat from bones; discard bones. Shred meat into bite-sized pieces. Return meat to stockpot. Stir in parsley and lemon juice. If desired, adjust seasoning with additional salt and pepper. Discard bay leaves.



French Onion Soup

Karen Lewis

4 cups thinly sliced onions
 1 garlic clove, minced
 1/4 cup butter
 6 cups water
 8 beef bouillon cubes
 1 teaspoon Worcestershire sauce
 6 slices French bread (3/4 inch thick), buttered and toasted
 6 slices Swiss cheese

- In a large covered saucepan, cook onions and garlic in butter over medium-low heat for 8-10 minutes or until tender and golden, stirring occasionally.
- Add water, bouillon and Worcestershire sauce; bring to a boil. Reduce heat; cover and simmer for 30 minutes.
- Ladle hot soup into 6 ovenproof bowls. Top each with a piece of French bread. Cut each slice of cheese in half and place both pieces over the bread. Broil until cheese melts.
- Serve immediately.



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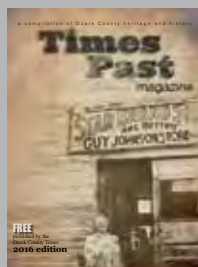


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