

A Longwell Recipe Book



Recipes in the front section are from the alongwell.com site or are from family.

Recipes in the back section is a collection of favorites, frequently used or not on [alongwell](http://alongwell.com).

A LONGWELL RECIPE BOOK

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WENDY'S 7-LAYER BARS

Heaven in a cake pan.

INGREDIENTS

- 1 stick melted Margarine
- 1 C Graham Cracker Crumbs
- 1 C Coconut
- 1 C Butterscotch Chips
- 1 C Chocolate Chips
- 1 C Nuts
- 1 can Sweetened Condensed
Milk

DIRECTIONS

1. Layer ingredients in order in a 9 X 13 cake pan.
2. Pour milk evenly over top
3. Bake @ 350 F for 30-35 minutes
4. Cut when semi-cool.

7 Layer Salad

🕒 15 minutes

This is a perfect dish for pot lucks because it makes plenty and is incredibly yummy!



INGREDIENTS

Lettuce
Broccoli and/or cauliflower
Peas (frozen or canned)
Mayonnaise
Ranch Dressing (powdered)
Shredded or chunked cheddar cheese
Bacon or bacon bits

DIRECTIONS

1. Shred some lettuce and place in a cake pan type vessel as a lower layer.
2. Put the broccoli and/or cauliflower on top of it in small pieces scattered around.
3. Let the peas mostly thaw if they are frozen or drain if they are canned. Put them as the next layer.
4. Add mayonnaise to the top. Just sort of plop it around and spread it out until the whole pan is covered.
5. Sprinkle the dry ranch mix over the mayo.
6. Now add as much cheese as you like in your salad type dishes and then crumbled bacon or bacon bits to the top.
7. Chill until time for serving and mix well before serving.

NOTES

Makes any number of servings, depending upon how much of each ingredient you use. 1/2 head lettuce, 2 lbs of broccoli/cauliflower will make about 12 servings, but you WILL eat more than one serving... Probably more than two servings. :P

Desi's Apple Cake

SIMPLE RECIPE

Ingredients

- 1 c oil
- 2 ¼ c sugar
- 4 eggs
- 3 c flour
- 2½ tsp vanilla
- 3 tsp baking powder
- 1/3 c orange juice
- 4 medium Macintosh apples, peeled and diced
- 2 tsp cinnamon
- 7 tsp sugar

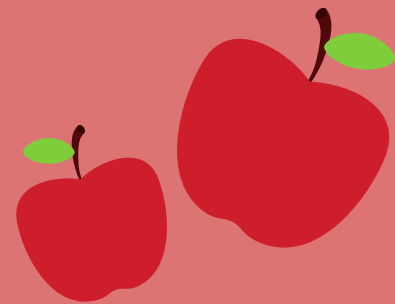


Directions

1. Grease and flour bundt pan.
2. Dice apples and mix with cinnamon and sugar.
3. Mix all remaining ingredients.
4. Pour 1/3 of batter into pan, then a 1/3 of the apples, repeat twice.
5. Bake at 350 degrees for 1½ hours.

Notes

Apple Pie is American. Apple Cake is worldwide!



LAURA'S

Apple Crisp

Apple Crisp is that extra special dessert that is a snap to make and will make you seem like a chef of sugary goodness!



Ingredients

- 4 C sliced apples
- $\frac{3}{4}$ C Brown Sugar
- $\frac{1}{2}$ C Flour
- $\frac{1}{2}$ C Oats
- 1 t cinnamon
- $\frac{3}{4}$ t nutmeg
- $\frac{1}{3}$ C softened butter

Method

1. Mix everything but the apples.
2. Spray pie pan with Pam
3. Put crumb mixture over top of apples in pie pan
4. Bake @ 350° for about 30 minutes.





Banana Bread

Banana Bread is yummy anytime!

TEMP: 350°

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

3 Bananas, Mashed (and
overly ripe)
½ cup Crisco
1 cup sugar
2 eggs
2 cups flour
1 teaspoon baking soda
½ teaspoon baking powder
Pinch of salt

DIRECTIONS

1. preheat oven to 350 degrees.
2. spray bread pans with non-stick cooking spray
3. Cream sugar and Crisco in a large bowl
4. add bananas and eggs and mix
5. add all other dry ingredients and mix well
6. fill 3 mini-loaf pans $\frac{3}{4}$ of the way full
7. bake 30-ish minutes until golden brown and a toothpick comes out clean. Note that if you are baking full sized loaves your timing will be off and you'll need to check more often.



JENNY'S BANANA CREME PIE

Bananas and pie go together like peanut butter and jelly.

INGREDIENTS

2 Boxes of vanilla instant pudding

1 Graham cracker crust

Bananas

DIRECTIONS:

Mix awesome and fun Make pudding

Line crust with Sliced bananas

Add layer of pudding

Add layer of bananas

Add remainder of pudding

Chill for one hour



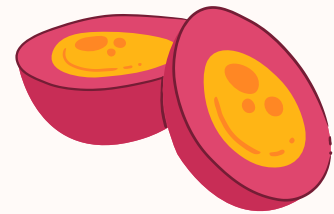


Beets for Pickled Eggs

Pickled eggs are better than any dessert known to man. FACT.
Beet juice stains like a monster. Clean up immediately after even the slightest spill.

INGREDIENTS

- 2 bunches whole beets with greens (approximately 6-8 beets)
- 1 pint vinegar
- 1 ¼ C Sugar
- 2 T salt
- 6 whole cloves
- 1 stick cinnamon (about 3")
- 3 medium onions, sliced



DIRECTIONS

- Rinse beets well
- Cut greens off 1" above beet - leave root on beet.
- Boil beets in 2 qt saucepan until tender
- Remove beets from water and save beet water
- Remove skin from beets (easiest when they are hot)
- Slice Beets
- Mix all listed ingredients except beets and mix well. We call this the vinegar mix.
- Mix vinegar mix with some beet juice and cook on stove until hot
- Add sliced beets and sliced onions
- Cook mixture over medium heat until onions are tender
- Allow to cool, add boiled eggs, and refrigerate.
- Wait 3-5 days.
- eat eggs. Make more. Put the eggs in the already made beet juice.
- rinse, lather, repeat.



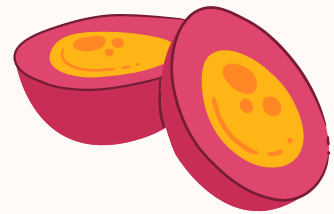


Pickled Beets

This recipe is from Jenny's collection and may contain incomplete directions. It is not in Jenny's handwriting. Not Cathy's either. Not sure. Remember, this is Jenny's recipe. don't shoot the messenger. ;)

INGREDIENTS

- 24 small beets (or larger sliced)
- 1 Cup liquid beet juice
- 1 pint vinegar (I use brown)
- 1-1/4 Cup sugar
- 2 Tablespoon salt
- 6 whole cloves
- 1 3" Cinnamon stick
- 3 medium onions, sliced



DIRECTIONS

- Wash Beets. Remove beet tops (leaves) leaving roots and 1" stem.
- Cover with boiling water and cook until tender
- Drain -- reserve cooking liquid -- remove skins and slice
- Continue cooking 1 Cup of liquid (or however much juice you want) add vinegar, sugar, and salt - add spices and bring to a boil.
- Add sliced beets and onions then simmer for at least 5 minutes
- Remove spices and continue simmering while quickly packing beets and onions into pint jars. Fill jars to 1/2" top top- clean jar top - put on lid and ring then put in boiling H2O canner for 10 minutes.



Yield : 4 Pints



Cathy's Slush

This is one for the adults.
This is a surprisingly delicious treat that was always a new year's
eve staple in our family.

2 Cups Whiskey
12 oz. lemonade (frozen)
6 oz. orange juice (frozen)
1 cup sugar
1 cup water with 4 tea bags steeped in it
7 cups of water

Mix and Freeze
Serve with Sprite or 7-up



CHOCOLATE P.B. KRISPY TREATS

The whole world loves Rice Krispy Treats. The whole galaxy loves Chocolate Rice Krispy Treats. The entire known and unknown universe loves Chocolate Peanut Butter Rice Krispy Treats. Make some for the aliens in your house today.



Ingredients :

- 1 C KARO LIGHT SYRUP
- 1 C SUGAR
- 1 C PEANUT BUTTER
- 6 C RICE KRISPIES
- 1 C CHOCOLATE CHIPS
- 1 C BUTTERSCOTCH CHIPS

Procedure :

- HEAT THE KARO AND SUGAR BUT DO NOT ALLOW TO BOIL.
- STIR THE PEANUT BUTTER INTO THE HOT LIQUID.
- POUR THIS FROTHY MIXTURE OVER THE RICE KRISPIES.
- MIX AND PRESS INTO BUTTERED OBLONG CAKE PAN.
- MELT THE CHOCOLATE AND BUTTERSCOTCH CHIPS AND FROST THE CEREAL MIXTURE WITH PATTERNS OF CHOCOLATE AND BUTTERSCOTCH.
- ALLOW TO COOL COMPLETELY IN FRIDGE BEFORE CUTTING.





Cookies in a Jar

Cookies in a Jar? Indeed. Well, sort of.

Ingredients

- ¼ C Sugar
- ½ C Brown Sugar
- 1½ C Flour
- ¾ t Baking Soda
- ½ C Chocolate / White Chocolate / Butterscotch chips (your choice)
- ¼ t Baking Powder
- ½ C chocolate covered candy
- ½ C quick oats
- ½ C Cocoa Crisped Rice Cereal

- ½ C Butter
- 2 Eggs
- ½ t vanilla

Bake : 350°

Cook Time : 10-12 minutes

Directions

1. Combine all ingredients except last 3 and place in jar.
2. When ready to cook, Add butter, egg, and vanilla
3. Spoon into cookies or use cake pan for bar cookies
4. Bake





Cowboy Beans

THIS RECIPE WILL HAVE YOU MAKING A CAMPFIRE
AND SINGING HOME ON THE RANGE!

INGREDIENTS

1 medium onion
1 pound ground beef
1 t salt
1/2 C brown sugar
1 C ketchup
2 T mustard
2 t vinegar
1 tbs cocoa
1 can pork & beans
1 can kidney beans

DIRECTIONS

1. Brown and drain the chopped onion and burger.
2. Put everything into a crockpot
3. Cook on low for 3+ hours or on high for less time.

- Add Chopped Hot Dogs For Even More Cowboy Fun



MAE'S DILL DIP

Ingredients

- 1 Cup sour cream
- 1 Cup Hellman's Mayonnaise
- a few drops of Tabasco sauce
- 1 Tablespoon grated onion
- 1-1/2 Tablespoon parsley flakes
- 1-1/2 Teaspoon dill weed
- 1/2 Teaspoon salt

Directions

Mix and let set overnight (I'm assuming in the fridge)

Note: This recipe is from Jenny's collection and may contain incomplete directions. It is in Mae Null's handwriting.

Janet Victory's Dilly Beans

This recipe is from Jenny's collection and may contain incomplete directions.

This recipe is intended to be canned

Ingredients

Beans
2 C Vinegar
2 C Water
1/4 C salt
1/4 t red pepper seed
1 clove garlic
1 flower dill

Method

1. Clean whole beans and cook until tender
2. Sift the dry ingredients together and add alternately with the milk.
3. Pack beans into hot jars and add pepper seed, garlic and dill
4. pour hot solution over beans and seal

I do not know the yield on this recipe, only that Janet was a very dear friend of Jenny's and I feel Jenny would be honored with the inclusion of the recipe.



DESI'S FRENCH APPLE PIE

Apple Pie might be considered American but give this French style pie a toss and you'll never go back!

CRUST INGREDIENTS

- 1 cup all-purpose flour
- ½ cup plus 1 tablespoon shortening
- 2 to 3 tablespoons cold water



CRUST DIRECTIONS

1. Measure flour and salt into bowl.
2. Cut in shortening thoroughly.
3. Sprinkle in water, one tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).
4. Gather dough into ball, shape into flattened round on lightly floured cloth-covered board.
5. With floured covered rolling pin, roll dough 2 inches larger than inverted pie pan.
6. Fold pastry into quarters; unfold and ease into pan.

APPLE FILLING INGREDIENTS

- ¾ cup sugar
- ¼ cup all-purpose flour (if using self-rising flour omit salt)
- ½ teaspoons cinnamon
- Dash of salt
- 6 cups thinly sliced pared tart apples

TOPPING

1. Mix 1 cup all-purpose flour, (do not use self-rising flour for this recipe)
2. ½ cup firm butter or margarine
3. ½ cup brown sugar (packed)
4. Stir until crumbly.
5. Add to top of apples.

BAKING DIRECTIONS

- Preheat oven to 425 degrees. Bake 50 minutes.
 - Cover topping with aluminum foil last 10 minutes of baking if top browns too quickly.
 - Best served warm.
-

CUBBY'S FUNNEL CAKES

For a taste of the fair or carnival at home or just a decadent way of enjoying some ice cream and fruit, try our Funnel Cakes!

INGREDIENTS

2 eggs
2 C Flour
¼ t salt
1½ C Milk
2 T Sugar
1 t Baking Powder
2 t vanilla

INSTRUCTIONS

1. Mix all
2. Fill funnel with mixture
3. Fry in hot oil
4. Top with fresh fruit, ice cream, and / or confectioner's sugar

Ground Beef and Cabbage

INCLUDES JENNY AND MARY
JANE'S ADDITIONS

INGREDIENTS

- 1 large head of cabbage, finely chopped
- 1 (14.5 oz) can diced tomatoes with juice
- 1 onion, halved and thinly sliced
- 1 Tbsp Italian seasoning
- 1-2 Green Peppers
- Salt and Pepper to taste
- 1 lb lean ground beef

DIRECTIONS

1. Combine all, leaving the ground beef sprinkled on the top
2. Simmer until cabbage is tender and ground beef is cooked, about 45 minutes, stirring occasionally

* Mary Jane's recipe called for rice mixed in with ground beef to make meatballs

** Jenny's recipe calls for 3 layers of cabbage, onion, green peppers, rice and ground beef spread across the pan, then add 1 can of tomatoes with juice and about ½ cup of water. Just make sure it's barely over the cabbage.



ROY'S HOMEMADE KING-BUTTER

One day when you've awoken from a pleasant slumber to the scent of a warm brioche smothered in marmalade and fresh creamery butter, you'll understand that life is not solely composed of tasks, but tastes.

Ingredients

- 1lb margarine (4 sticks)
- 1 Cup peanut oil
- 1 Cup Butter Milk

Directions

1. Place in mixer and beat until well mixed.






ROY'S TOP-TATER PANCAKES

They only become latkes if you wear a Yarmulke when preparing or eating

INGREDIENTS

- 
- 1 - 26oz bag frozen shredded Potatoes
(or ½ shredded or mashed)
 - 2 TBSP flour
 - ½ - ¾ tsp Thyme
 - 3 Jumbo eggs or 4 large
 - 3 green onions or a finely chopped
medium one
 - 4 TBSP olive oil or corn oil



DIRECTIONS

1. Mix all ingredients in large bowl spoon onto hot griddle.
2. Spread into ¼" pancakes
3. cook about 8 min each side til brown and crispy
4. serve with hot apple sauce and or sour cream





Jenny's Macaroni & Potato Salads

1/2lb elbow macaroni (replace with potatoes for potato salad or shredded cabbage for slaw)

DRESSING INGREDIENTS

2 cups mayonnaise

3/4 cup sugar

little bit vinegar

splash of milk

salt and pepper to taste

celery seed

mustard (potato salad only)

onions (potato salad only)

celery (if desired)

diced tomato (if desired)

DIRECTIONS

- 1.boil macaroni (if potato salad, boil and peel potatoes - if coleslaw, shred cabbage)
- 2.boil eggs
- 3.drain in cold water
- 4.Cream sugar and mayo in a large bowl
- 5.add vinegar to taste and combine (this may take a lot of tasting - yes, you can overdo it)
- 6.add eggs, celery, and milk



Grandma Mae's Little Cheesy Meat Loaves

Meat loaf can be bland or the hit of the meal.

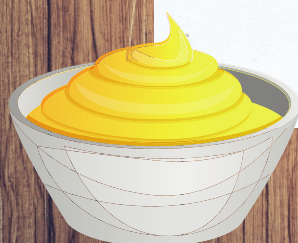
Ingredients :

- 1 Egg
- ¼ Cup of milk
- 1 cup (4 ounces)
shredded cheddar
cheese
- ½ cup quick cooking
oats
- ½ cup chopped onion
- 1 teaspoon of salt
- 1 pound lean ground beef
- 2/3 cup ketchup
- ½ cup packed brown sugar
- 1-½ teaspoons prepared
mustard

Directions :

1. In a bowl, beat the egg and milk.
2. Stir in cheese, oats, onion, and salt.
3. Add beef and mix well.
4. Shape into 8 loaves
5. Place in a greased 13"x9"x2" baking dish.
6. Combine ketchup, brown sugar, and mustard.
7. Spoon ketchup mixture over loaves.
8. Bake, uncovered, at 350 degrees for 45 minutes or until meat is no longer pink.

Serving : Makes 8



Miniature Cheesecakes



Miniature Cheesecakes: Not just for little people anymore.

Ingredients:

2 8-oz packs cream cheese
¾ C Confectioners Sugar
1 t vanilla
Cherry Pie Filling
Vanilla Wafers

Procedure:

1. Mix cream cheese, sugar and vanilla well.
2. Put vanilla wafer in the bottom of a cupcake paper in a cupcake pan.
3. Fill Cupcake paper with cream cheese mixture
4. Top with Cherry Pie Filling (but don't forgot those of us who don't like anything on their cheesecake!)



MOLASSES COOKIES

Molasses Cookies have the flavor of centuries ago.

INGREDIENTS

½ C. Oleo

½ C Crisco

1½ C Sugar

½ C Molasses

2 Eggs

4 C Flour

½ t salt

2¼ t Baking Soda

2¼ t Ginger

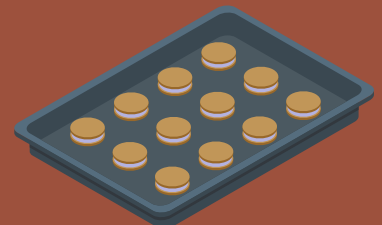
1½ t Ground Cloves

1½ t Ground Cinnamon

STEPS

1. Mix it all up and bake it at 350 F until they seem done

(toothpick test is a good way to check)



NO BAKE COOKIES

NO BAKE COOKIES GO BY MANY NAMES BUT THE MOST FITTING IS "YUMMY"

INGREDIENTS

- 1 stick oleo
- 2 C. Sugar
- 4 T. Cocoa
- ½ C. Milk
- 3 C. Oats
- 1 t Vanilla
- 2 T. Peanut Butter

METHOD

1. Mix Oleo, Sugar, Cocoa and milk in saucepan and get this concoction to the Soft Ball stage. (Just get a candy thermometer, they're cheap and worth it).
2. Add Oats, Vanilla, and peanut butter and stir. Place on a buttered piece of wax paper in whatever size and shape you would like to eat.
3. Allow to cool and enjoy.

Jenny's Noodles

This recipe is from Jenny's collection and may contain incomplete directions. I think this is young Jenny handwriting but I could be wrong.

Ingredients

1 egg
2 T milk
1/2 t salt
1 C sifted flour

Method

1. Combine egg, milk and salt.
2. Add enough of the flour to make stiff dough
3. Roll thin on floured surface.
4. Let stand 20 minutes
5. roll up loosely and cut into 1/4" strips
6. unroll and spread out
7. allow to dry for 5 hours
8. Cook uncovered for 10 minutes

Storage

* place uncooked in plastic bag & freeze



Aunt Nellie's Orange Drop Cookies

Ingredients

- 1 Cup Crisco
- 2 Cup Sugar
- 2 eggs
- juice of 1 orange
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 Cup milk
- 4 Cups flour

Directions

1. 350°
2. Put grated orange peel and juice into frosting.

This recipe is from Jenny's collection and may contain incomplete directions. This recipe is written in Jenny's handwriting. Remember, this is Jenny's recipe. don't shoot the messenger. ;)





PEANUT BUTTER FUDGE

INGREDIENTS

3-1/3 Cup confectioner's
sugar
6 Tablespoon oleo
1/2 Cup milk
7 oz Marshmallow fluff
1/2 Cup peanut butter

DIRECTIONS

1. combine Sugar, oleo and milk, boil 3-1/2 minutes
2. remove from heat
3. Add marshmallow fluff and peanut butter

NOTES

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DESI'S PINA COLADA ZUCCHINI BREAD

Ingredients :

- 3 cups peeled and grated raw zucchini
- 3 cups sugar
- 1 ½ cups veggie oil
- 4 eggs
- 4 cups flour
- 2 teaspoon baking powder
- 1½ teaspoon salt
- 1 teaspoon baking soda
- ½ cup chopped nuts
- 1 cup crushed pineapple, drained 20 oz can
- 1 teaspoon vanilla
- 1 teaspoon coconut flavoring
- 1 teaspoon rum flavoring



Directions :

Mix the first 4 ingredients and beat for 2 minutes.

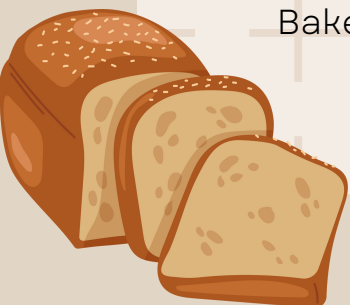
Add the 3 flavorings and the pineapple.

Sift flour baking powder, salt and soda.

Combine the two mixtures and mix well.

Stir in the nuts.

Bake in greased and floured 9X5 loaf pan for 40-50 min. at 350 °.



JENNY'S PINK STUFF



A Jell-o salad that tastes like my childhood

INGREDIENTS

- 2 boxes Jell-O, prepared
- 2 cream cheese things
- 2 Cool Whip containers
- 1 can crushed pineapple, drained

DIRECTIONS:

1. Prepare jell-o and put in fridge to set
2. Combine cream cheese, cool whip, and crushed pineapple
3. When the jell-o is set to the point that "You put your finger in it and it sticks to your finger":
 - a. Put Jell-o and cool whip mixture in a bowl and hit it with the mixer until you like the looks
 - b. Refrigerate until you can't stand it any more.

Start eating!





OLMSTEAD MANOR



Pumpkin Cake

BAKE : 350 F

COOK: 55 MINS

INGREDIENTS

5 eggs
1/2 cup melted butter
1/4 cup cold margarine
1 Yellow cake mix
1 large can pumpkin (29 oz)
2 tsp cinnamon
1/2 cup packed brown sugar
2/3 cup milk
1/4 cup powdered sugar

nuts (optional)

INSTRUCTIONS

1. Reserve 1 cup of yellow cake mix for later.
2. Mix 1 egg, melted margarine, and remaining cake mix. Press into a 13x9 pan.
3. Mix together the pumpkin, remaining eggs, cinnamon, brown sugar, and milk. Spread this over the cake mixture in the pan.
4. Cut together the reserved cake mix, powdered sugar, and cold margarine until crumbly. Add nuts to this mix if desired.
5. Spread crumble mix over top of pumpkin mixture.
6. Bake at 350 F for 55 minutes
7. Serve warm or cold



CAKE

- ¼ C Flour
- ½ tsp Baking Powder
- ½ tsp Soda (I'm assuming baking soda)
- ½ tsp Cinnamon
- ½ tsp Ground Cloves
- ¼ tsp salt
- 3 Eggs
- 1 C Sugar
- 2/3 C Pumpkin

INSTRUCTIONS

1. Mix all together bake at 375° for 10-13 min
2. Sprinkle towel w/ powdered sugar and flip cake onto towel
3. Roll the cake in the towel
4. Cool ½ hour, unroll, fill, reroll

FILLING

- 8 oz cream cheese softened
- 1 C powdered Sugar
- 6 Tbsp butter softened
- 6 Tbsp butter softened



Pumpkin Rolls

NOTES

Looks like Desi or Kate's handwriting



RANCH CHICKEN

THIS RANCH CHICKEN RECIPE
MIGHT SOUND BAD BUT WAIT
'TIL YOU TASTE IT!



PREP TIME
10 MINUTES



COOK TIME
25-30 MIN



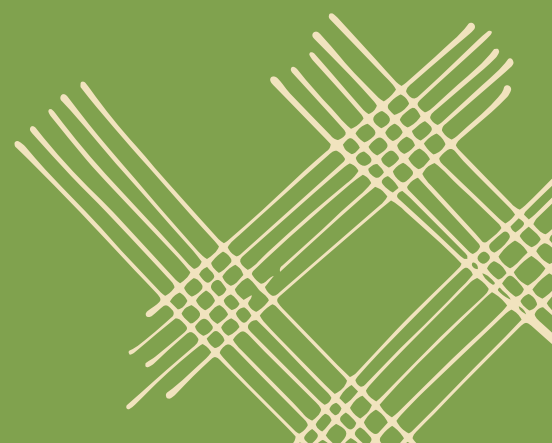
BAKE
350 F

INGREDIENTS:

2/3 Cup Ranch
1/3 Cup Mustard
1/4 Cup Brown Sugar
4 chicken breasts

INSTRUCTIONS:

- Combine everything but chicken.
- Put chicken into a baking dish
- Pour half of the ranch mixture over the breasts
- Bake @ 350 F for 25-30 minutes.
- Use the remaining sauce as a dipping sauce for the chicken breasts.





MOM'S SLOPPY JOES

For sloppy joe's that don't taste like manwich, try this home made variety!

Ingredients

- 2 lb Hamburger, browned with one diced onion fried in.
- 1 C Ketchup (Heinz is highly recommended for its flavor)
- 4 T Chili Sauce
- 2 T Brown Sugar
- 3 t Worcestershire sauce
- 2 t vinegar
- 1 t mustard

How to Cook?

- Dice onion, Brown Hamburger and onion and drain.
- Mix in remaining ingredients
- Serve on hamburger buns

SPANISH BUNS

Ingredients

- 1 lb Hamburger
- 1 chopped onion
- 2 cans Tomato Soup
- 2 TBSP Brown Sugar
- 1 tsp Mustard
- Red Pepper Flakes

Directions

1. Fry hamburger and onions
2. Add tomato soup (no water)
3. Add rest of ingredients
4. Simmer for ½ hour
5. Serve over hamburger buns



DESI'S STUFFING BALLS



THESE STUFFING BALLS BLOW STOVE TOP OUT OF THE WATER! THEY ARE A BIT MESSY TO MAKE BUT THEY'RE WORTH IT, BE SURE TO HAVE EXTRA INGREDIENTS ON HAND IN CASE THE FIRST BATCH DISAPPEARS QUICKLY.

INGREDIENTS

- 1 LOAF BREAD CUBED
- 1/2 CUP CHOPPED CELERY
- 1 ONION-CHOPPED
- 1/2 CUP CHOPPED PARSLEY
- 1 CUP MARGARINE
- 2 CHICKEN BOUILLON CUBES
- 1 EGG-BEATEN
- 1/4 CUP MILK
- 1 CAN CREAM OF CHICKEN SOUP
- 1 CAN CREAM OF CELERY SOUP
- 1 SOUP CAN OF MILK
- SALT AND PEPPER TO TASTE

DIRECTIONS

Place bread cubes in lg. bowl.

Sauté celery, onion and parsley in margarine until tender.

Add bouillon cubes, stirring until dissolved.

Pour over bread cubes.

Add egg and 1/4 cup milk; mix well.

Shape into balls.

Mix chicken soup, celery soup and soup can of milk until well blended.

Pour half the soup mixture into a 9 X 13 inch baking pan.

Arrange stuffing balls over soup mixture.

Spoon remaining soup mixture over top.

Bake, covered at 325 degrees for 1 hour

Mom's SUGAR

COOKIES



You're gonna need:

- 1½ C Crisco
- 2 C Sugar
- 1¼ C Milk
- 2 Eggs
- 1 t Baking Soda
- 2 t Baking Powder
- 1 t salt
- 3 t vanilla
- 4 C Flour

Instructions:

- Mix ingredients well.
- Spread some Flour on counter.
- oven(356°F) for about 10 minutes
- Roll Dough on flour until all air bubbles are eliminated and your desired thickness has been achieved. Add more flour if dough is too wet. Cut with cookie cutters.
- Bake @ 350° F until golden brown.

THIS MAKES A CRAPLOAD OF COOKIES. AND THEY'RE GOOD IN THAT, HEY, IT'S 1900 AND THIS TASTES BETTER THAN DIRT KIND OF WAY. BUT SOMETIMES THAT'S THE PERFECT COOKIE. FOR AN ICING TO THESE TRY SOME CONFECTIONERY SUGAR MIXED WITH WATER AND POURED OVER THE TOP TO DRY. FOOD COLORINGS CAN BE ADDED FOR HOLIDAY FUN.



Taco Dip

For a perfect football gathering, try this taco dip that is sure to please

INGREDIENTS

1. 1 lb Hamburger, browned
2. 1 can refried beans
3. Salsa and / or Taco sauce
4. Packet of Taco Seasoning
5. 8 oz Cream Cheese
6. Shredded Lettuce, Diced Tomatoes, Diced Onions, Grated Cheese

DIRECTIONS

1. Brown Hamburger and drain.
2. Mix in refried beans.
3. Pam an oblong cake pan
4. Put hamburger mixture in cake-type pan.
5. Put a layer of salsa and / or taco sauce on hamburger layer.
6. Soften the cream cheese and mix with a packet of taco seasoning.
7. Put cream cheese mixture on salsa mixture
8. Put another layer of salsa or taco sauce
9. Garnish dish with lettuce, tomatoes, onions, and cheese.
10. Serve with Tortilla chips and beer (if desired)



RECIPES
—
*Favorites, frequently
used, or not
on alongwell*



AMISH FRIENDSHIP BREAD

With this starter, you will be baking bread every 10 days. It's a very forgiving starter. I've baked a day ahead before or even up to two days late and it worked fine.

ORIGINAL STARTER

- 1 Pkg active dry yeast
- 1/4 cup warm water (110 degrees)
- 1 cup Sugar
- 1 cup All Purpose Flour
- 1 cup Milk

INSTRUCTIONS

- Dissolve yeast in water, let stand 10 min
- Combine sifted flour and sugar together. Mix well so flour will not be lumpy.
- Slowly stir in milk and yeast mixture. Mix well.
- Put starter in a gallon Ziploc bag. (Do not refrigerate) Watch the starter very closely at first and let the air out of the bag as needed. It will bubble and ferment a lot the first day. This is DAY 1. Mark the date on your Ziploc bag and now you just need to follow the directions as you would if you received the starter from a friend
- DAY 2 - DAY 4: Mash the bag once a day. Just pick it up and give it a few mashes.
- DAY 5: Add 1 cup milk, 1 cup sugar, 1 cup all purpose flour (this is called feeding your starter)
- DAY 6 - DAY 9: Mash your bag once a day again.
- DAY 10: Pour the contents out of the bag into a non metal bowl. Add 1 1/2 c milk, 1 1/2 c sugar, 1 1/2 c all purpose flour. Mix well. Remove 2 cups of this mixture for baking your bread.

The hard part is over. The starter is made. You have lots of it AND it's time to bake!

You have some choices here as to what to do with the remaining starter after baking:

1. Keep 1 cup of starter for yourself to begin the 10 day process over again. Give the rest to friends. Just divide into 1 cup measurements and seal them in gallon bags. Mark DAY 1 and the date on each bag.
2. Keep 1 cup of starter for yourself and use the rest for baking now. Each recipe needs appx 2 cups of starter and makes 2 loaves.
3. Use it all to bake and make up your starter again when you decide you want to make more. Just remember it takes 10 days from start to bake.
4. Freeze the starter and pile lots of stuff on top of it so you have to dig it out later when you want to make bread. Believe me, it's easier just to make the starter!

I'm using the original friendship bread recipe for this post. You can add banana and even lemon. There are so many options with this bread.



BASIC BISCUIT SUPREME

Cook Time: 10-12 min

Baking Temp: 450°

INGREDIENTS

- 2 C Flour
- ½ C Shortening
- 2/3 C Milk

STEPS

1. Mix awesome together
2. I said it was basic





Chicken Crescent Wrap

Ingredients :

- 1 pkg cream cheese (8oz)
- 1 pkg crescent rolls (6ct)
- 2 shredded cooked chicken breasts (or 3 cans)
- ½ C grated Cheddar Cheese
- 1 C grated Monterey Jack
- ¼ tsp salt and pepper
- bread crumbs (optional)
- ¼ stick melted butter

Directions :

1. Combine and spoon onto open, unbaked crescent rolls
2. Roll them, making sure they are sealed around the chicken mixture.
3. Brush tops with butter and sprinkle with bread crumbs.
4. Bake at 350 for 20-25 min.
5. To reheat just place in a 325 degree oven for 15 min.



Fudge Brownies

30 MINUTES @ 350 DEGREES

INGREDIENTS

- 1½ C Butter
- 2 oz unsweetened chocolate
- 1 C Sugar
- 2 Eggs
- ¾ C Flour
- ½ C Chopped Walnuts (optional)

ADD if using All Purpose
Flour:

- 1 teaspoon baking powder
- ¼ teaspoon salt.

DIRECTIONS

1. Beat til combined, do not over mix
 2. Grease an 8x8 baking dish
 3. Bake at 350° for 30 min
- * easy to double but put in 11x16 pan
 - ** 6 TBSP to 2 oz



Olive Cheese Bread

Recipe courtesy of Ree Drummond

20-25 MINUTES @ 350F

INGREDIENTS

- 1 6 oz can of black olives, drained
- 1 6 oz jar pimento stuffed green olives, drained
- 2 stalks green onions
- 1 stick of butter, room temp
- ½ cup mayo
- 12 oz Monterey Jack, grated
- 1 loaf of French bread sliced lengthwise

DIRECTIONS

1. Preheat oven 350F
2. Roughly chop both black olives and green. Slice green onions into thin pieces.
3. Combine butter, mayo, cheese, olives and green onions in a mixing bowl. Stir til combined
4. Spread the mixture onto the French bread and bake until cheese is melted and browning 20-25 min



Pat's Zucchini Nut Loaf Recipe

The Ingredients

- 1 1/2 cup of Self Rising Flour
- 1 teaspoon of cinnamon
- 1/2 teaspoon nutmeg
- 1 egg
- 1 cup of sugar
- 1 cup of shredded zucchini
- 1/4 teaspoon of lemon zest (or splash of lemon juice)
- 1/4 cup of vegetable oil
- 1/2 cup walnuts

Bake

- Pre-Heat oven to 350 degrees Fahrenheit
- It is recommended to use a pan liner or heavily wipe the bread pan with baking grease/Crisco
- In a bowl : Mix flour, cinnamon & nutmeg
- In another bowl, mix sugar, zucchini, eggs, oil and lemon
- Slowly mix flour mixture into the zucchini mixture
- Add nuts if you like

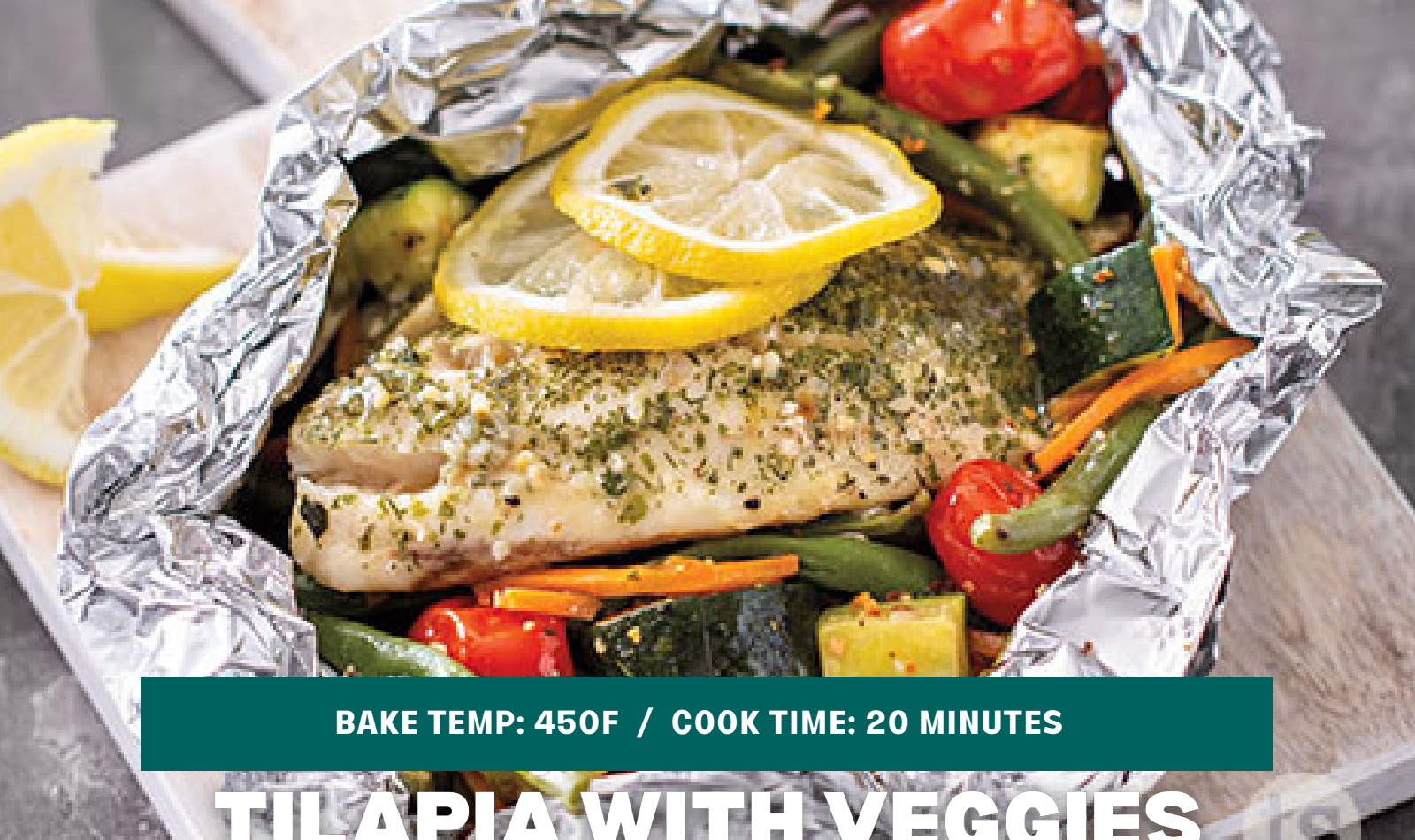
Bake in the oven.

- In a bread pan this will bake for 55-60 minutes
- In a muffin tin or small bread loaf pans - 25-30 minutes
- In mini muffin pans - 14-16 minutes

-- Use a fork to mix and take your time. It's ready to bake when it's a stringy, sticky mess.

-- It's done when golden brown and toothpick is clear

-- When done you can brush butter and cinnamon/sugar mix over the top before it cools



BAKE TEMP: 450F / COOK TIME: 20 MINUTES

TILAPIA WITH VEGGIES

FOIL BAKE

Good also with salmon

Ingredients

- Tilapia fillets (1 per packet)
- Mrs Dash Seasoning
- Tomatoes, sliced
- Green Onions, diced
- Basil, chopped
- Lemon Juice
- Olive Oil

How to Cook it

- Foil squares to wrap the fish and veggies in
- Rub a bit of olive oil on the foil so fish will not stick
- Place a tilapia fillet in the middle of the foil, add seasoning, tomatoes, onions and basil on top. Sprinkle with lemon juice.
- Wrap the foil around the fish loosely to make a packet
- Bake at 450F for 20 min

Lemon Juice can be replaced with fresh lemon slices.
Fresh veggies can be cut small and added to the foil packet.



TUNA QUESADILLAS

RECIPE

INGREDIENTS:

- 2 cans (6 1/2 oz ea) tuna, drained and flaked
- 1/4 c mayo
- 1/4 c Salsa
- Flour tortillas
- 3/4 c Shredded cheese

DIRECTIONS

1. In a small bowl combine tuna, mayo, salsa and cheese
2. Place the mixture on one tortilla, spread evenly, top with other tortilla.
3. Cook in a non stick skillet over medium heat, flipping once until lightly golden (can use cooking spray)
4. Cut into triangles and serve with shredded lettuce and salsa





Wanda's Homemade Meatloaf

Ingredients:

- 1lb Ground Beef
- 2 Eggs
- ½ Chopped onion
- ½ -3/4 Can of Tomato Paste
- 2 tsp Garlic Powder
- 2 tsp Paprika
- ¼ C water
- 2 Bullion Cubes
- ¾ to full sleeve of crackers
- Parsley Flakes
- Ketchup for top (optional)

Directions

1. Mix everything together (pro tip, the meat is cold so use hot water. If you put the bullion in your ¼ cup water and heat in the microwave let it cool enough to touch and use that)
2. Preheat oven at 400°
3. Cover pan with foil
4. Shape meatloaf and top with ketchup and parsley flakes
5. Bake for at least 30 minutes @ 400F
6. Drain grease in a cup, jar or paper towels in a bowl (meatloaf may slide)
7. If you prefer you can wait until now to put ketchup and parsley on



recipe

TITLE:

PREP TIME:

SERVINGS:

ingredients

method



recipe

TITLE:

PREP TIME:

SERVINGS:

ingredients

method



recipe

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