

**Kannapolis Church
of Christ Recipe
Collection
“Tried and True”**

**Sponsored by: Care Group “Wind”
Recipes submitted by our fellow
church members.**

2009

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Cheese Ball

2 (8 ozs.) pkgs. Cream Cheese
1 (8 ½ ozs.) can Crushed Pineapple
Pimento, chopped
1 Tbsp. Chopped Onion

2 cups Pecans, chopped
¼ c. gr. Pepper, chopped
1 Tbsp. Seasoned Salt

Soften cream cheese, add pineapple, 1 cup pecans, green pepper, pimento, onion and salt. Chill. Form into ball and roll in 1 cup of chopped pecans. Chill until serving.

Cheese Bites

1 cup Shredded Sharp Cheddar Cheese
½ cup Butter @ room temperature
1 cup Rice Crispy Cereal
1 cup Flour
½ tsp. Hot Sauce

Mix all ingredients into a bowl. Make small pieces on greased baking sheet. Bake @ 350* for 10 15 minutes or until lightly brown.

Submitted by: Angie Byrd

Cheese Crackers

1 lb. cheese
2 sticks butter

2 cups flour
1 bag potato chips
(crushed)

Roll into small balls. Cook 10 mins. At 350*.

Dip

2 Blocks Cream Cheese
1 lb. Sausage
1 can Rotel Tomatoes (original)

Cook sausage in pieces; drain.
Add cream cheese.
Add Rotel tomatoes.
Mix and server warm.

Submitted by: Peggy Deaton

Ham and Swiss Delights (party rolls)

Mix together until well blended:

1 stick soft margarine

1 Tablespoon:

- **prepared mustard**
- **Worcestershire sauce**
- **poppy seeds**
- **onion flakes or powder**

Open party rolls (any type) and spread mixture on both sides.

Place in each roll:

- **1 small piece of Swiss cheese**
- **1 small piece of ham**

Heat in 350 oven until cheese is melted (10-15 min.)

Note: May be frozen ahead of time and heated a little longer.

Submitted by: Lil Burton

Ranch Cheese Ball

**2 pkgs. Cream Cheese (room temp)
1 pkg. Dried Beef
1 pkg. Dry Ranch Dressing
1 cup Chopped Pecans**

**Mix first 3 ingredients together thoroughly, add
About ½ the pecans. Roll into ball and then roll the ball into the remaining pecans.
Serve with crackers.**

Submitted by: Casey Lancaster

Smoked Ham Dip

**8 ozs. Cream Cheese
¼ cup grated Parmesan Cheese
1/8 tsp. Cayenne Pepper**

**1 cup Shredded Sharp
Cheddar Cheese
3 slices Smoked Ham,
finely chopped**

**Mix together – top with extra cheddar – bake 20 mins. At 350*
I'd probably double this one:)**

Submitted by: Belinda Bargeloh

Texas Caviar

1 can pinto beans – drained & rinsed
1 can black-eyed peas – drained & rinsed
1 can shoe-peg corn – drained and rinsed

Chop following ingredients:

1 small red/green bell pepper
½ medium purple onion
¼ cup jalapeno peppers (may use chopped in a can, don't need fresh)
1 cup celery
1 small jar pimentos – drained

Marinade:

¼ cup apple cider vinegar
¼ cup canola oil
½ tsp. salt
½ tsp. pepper

Mix all ingredients together and add marinade. Refrigerate. Better to marinate for days instead of hours. Serve with tortilla chips.

This marinade also works well with a cucumber salad. Just slice 4-5 cucumbers, thinly slice 1 small purple onion, finely chop 1 small red bell pepper and add marinade.

Submitted by: Jennifer Stone

Broccoli Corn Bread

1 (10 Oz.) pkg. Broccoli, Cooked and Chopped Fine
1 lg. Onion, Chopped Fine
1 stick Margarine, melted
4 Eggs, Well-Beaten
1 (6 oz.) Cottage Cheese
1 Box Jiffy CornBread Mix

Mix well. Bake @ 350* in well greased (spray with Pam) preferable non-stick muffin pans for approxiamately 35 – 45 minutes.

Onion-Cheese Supper Bread

½ cup Onions, chopped

1 Egg, Slightly beaten

1 ½ cups Commercially Prepared
Biscuit Mix

1 Tbsp. poppy Seeds

1 Tbsp. Butter

½ cup Milk

1 ½ cups Grated Sharp Cheddar
Cheese, Divided

2 Tbsp. Butter, melted

Heat oven to 400*. Saute onions in butter until tender and light brown. Combine egg and milk, add biscuit mix and stir until blended. Add onion and 1 cup of cheese. Spread in butter-greased 8-inch baking dish. Sprinkle top with remainder of cheese, poppy seeds and drizzle butter over all. Bake 20 – 25 minutes.

Zucchini Bread

3 cups shredded zucchini

1 2/3 cups sugar

2/3 cup vegetable oil

2 tsps. Vanilla

4 eggs

3 cups all-purpose flour

2 tsps. Baking soda

1 tsp. salt

1 tsp. ground cinnamon

½ tsp. ground cloves

½ tsp. baking powder

½ cup chopped nuts

chocolate chips

2 – 3 shredded carrots

Heat oven to 350*. Grease bottoms only of 2 loaf pans. Mix zucchini, suger, oil, vanilla, and eggs in large bowl. Stir in remaining ingredients. Pour into pans. Bake 50 60 mins. Or until wooden pick comes out clean. Cool 10 mins. Loosen sides of loaves; remove from pans. Cool completely before slicing. Can also make into several mini - loaves.

Submitted by: Nikki Dutterer

Apple Dumplings

4 Granny Smith Apples, peel and quarter
¾ cup sugar
2 Tbsps. Cinnamon
1 Stick Margarine
1 tsp. vanilla
2 pkgs. Crescent rolls, 8 to a pack
12 ozs. Mountain Dew or SunDrop

Mix sugar and cinnamon together in one bowl.

Mix butter/marg. with vanilla in another bowl.

After apples have been peeled and quartered, roll each one in cinnamon mixture, then roll in a crescent roll. Place face down in a 9 x 13 pan. Pour the rest of the cinnamon mixture over, then the butter/marg. mixture.

Last, pour the SunDrop or Mountain Dew over the apples. Bake for 45 min. to 1 hour at 350*.

Submitted by: Ina Ruth Deason

Bakery Icing

3 ½ cups Powdered Sugar ½ cup Shortening
2 Egg Whites ¼ tsp. Salt
Flavoring –Vanilla or Lemon

Cream ½ of powdered sugar with shortening. Beat egg whites until stiff. Add salt and rest of sugar and shortening.

3 cups Powdered Sugar ¾ cups Shortening
1 tsp. Vanilla 2 Egg Whites

Combine ½ cup powdered sugar, shortening, vanilla and 2 egg whites. Beat well. Then add rest of powdered sugar.

Banana Pound Cake

Grease/flour tube pan or 2 loaf pans.

Cream together:

- 1 cup shortening
- 1 stick butter/margarine
- 3 cups sugar

Add 5 eggs, one at a time, beating after each.

Mix dry ingredients and add to mixture:

- 3 cups flour
- 1 tsp. Baking powder
- ¼ tsp. Salt

Add:

- 3-4 mashed bananas
- 2 tsp. Vanilla flavoring
- 3 tablespoons milk

Bake 1¼ hours @ 325*

Submitted by: Lil Burton

Blueberry Spiced Muffins

1 ¾ cups All-Purpose Flour

½ cup sugar

2 ½ tsp. Baking Powder

¾ tsp. Gr. Cinnamon

½ tsp. Salt

¼ tsp. Nutmeg

1 Egg, slightly beaten

¾ cup Milk

1/3 cup Butter (can substitute applesauce)

1 ¼ cup fresh or frozen blueberries (do NOT thaw – we have substituted every type of frozen berry Wal-Mart sells with good results, just chop the bigger berries)

Topping:

1 Tbsp. Sugar

¼ tsp. Ground Cinnamon

In a bowl, combine the dry ingredients. Combine the egg and milk. Add egg mixture and butter (or applesauce) to dry ingredients: stir just until moistened. Fold in blueberries (or fruit of your choice). Fill greased or paper-lined muffin cups 2/3 full. Combine the topping ingredients: sprinkle over the batter. Bake at

**400* for 16 – 20 minutes or until toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Yield: 1 dozen
The extra can be frozen.**

Submitted by: Susan Lankford

Buckeyes
(Peanut Butter Balls)
****Makes a very large recipe****

32 oz. jar Creamy Peanut Butter
1 lb. Butter, room temperature
3 lbs. Powdered Sugar
24 ozs. Chocolate Bark

Mix peanut butter and butter well in a large bowl, add powdered sugar gradually, knead until smooth. Roll into balls and refrigerate overnight. Melt chocolate and dip peanut butter balls leaving a small slit of peanut butter showing so they look like buckeyes. Place on wax paper or parchment paper.

Submitted by: Jennifer Stone

Cherry Winks

2 ¼ cups All-Purpose Flour	2 tsp. Baking Powder
½ tsp. Salt	¾ cup Butter, Softened
1 cup Sugar	2 Eggs
2 Tbsp. Milk	1 tsp. Vanilla Flavoring
1 cup Chopped Nuts	1 cup Finely Cut, Pitted Dates
1/3 cup Finely Chopped Maraschino Cherries	15 Maraschino Cut into quarters
2 2/3 cups Corn Flakes Cereal, crushed to 1 1/3 cups	

- 1. Stir together flour, baking powder and salt – set aside.**
- 2. In large mixing bowl, beat margarine and sugar until light and fluffy. Add eggs. Beat well. Stir in milk and vanilla. Add flour mixture. Mix well. Stir in nuts, dates and chopped cherries.**
- 3. Shape level measuring Tablespoon of dough into balls. Roll in crushed corn flakes cereal. Place on greased baking sheets. Top each with cherry quarter.**
- 4. Bake @ 350* for 10 – 14 minutes or until lightly browned.**

Chocolate-Cinnamon Quesadillas

2 Tbsp semisweet chocolate, grated or chopped (about $\frac{3}{4}$ oz)
1 Tbsp sugar
 $\frac{1}{2}$ tsp ground cinnamon
2 medium flour tortillas
1 tsp powdered sugar

Sprinkle 1 T. of chocolate, $\frac{1}{2}$ T of sugar and $\frac{1}{4}$ tsp of cinnamon over half of each tortilla. Fold tortillas in half to cover ingredients.
Set quesadillas in a dry skillet and cook over medium heat until speckled with brown spots on both sides, about 2 minutes per side. Sprinkle each with $\frac{1}{2}$ tsp of powdered sugar; serves 2.

Note: I usually use chocolate chips and skip the sugar

Submitted by: Leslie Higbee

Chocolate Pudding for One

1 $\frac{1}{2}$ tsp. Cornstarch
 $\frac{1}{2}$ cup Milk
Whipped Cream and Baking Cocoa Optional

Pinch of Salt
 $\frac{1}{4}$ cup SemiSweet Choc.Chips

In a 2 cup glass measuring cup, combine the cornstarch, salt and milk until smooth; add chocolate chips. Microwave 1 minute. Stir. Let stand for 5 minutes. Enjoy!!
You may need to adjust microwave cooking times.

Submitted by: Susan Lankford

Cinnamon Blintzes

2 Loaves Thin White Bread
2 pkgs. 8 oz. Cream Cheese
1 cup Margarine (melted)
2 – 3 tps. Cinnamon (to personal taste)

2 Egg Yolks
 $\frac{1}{2}$ cup Sugar
1 cup Brown Sugar

Trim bread and roll thin. Cream together: cream cheese, egg yolks, and sugar. Spread mixture thinly on bread slices. Roll up. Mix together the brown sugar and cinnamon. Dip bread rolls first in melted margarine and then in cinnamon sugar. Place close together on cookie sheet and freeze for 5 minutes. Remove from freezer

and cut rolls in half. Refreeze until ready to use. Place on greased cookie sheet and bake @ 350* for 15 – 20 minutes.

Submitted by: Betty Watts

Cranberry Salad

**1 can Whole Cranberries
2 boxes Raspberry jello
3 cups Boiling Water
1 small can Crushed Pineapple
2 Grated Red Apples
¼ cup Chopped Nuts**

Dissolve jello in boiling water. Mix other ingredients in jello. Refrigerate until firm.

Submitted by: Peggy Deaton

Fruit Cobbler

**½ - ¾ Stick of Butter
¾ cup Sugar
1 can Fruit Pie Filling (my favorite is peach and cherry)**

**1 cup Self-Rising Flour
¾ cup Milk**

Melt butter in 11 x 7 pyrex dish. Mix together flour, sugar, and milk. Pour over melted butter. Spoon fruit in dollops on top. Bake @ 350* for 30 – 40 minutes.

Submitted by: Jennifer Stone

Jello Popsicles

**1 package Jello (any flavor)
1 package Kool-Aid (same flavor as jello)
2 cups Hot Water
2 cups Cold Water
½ - ¾ cup Sugar**

Mix all ingredients together except the cold water. Add cold water after sugar, jello and kool-aid has dissolved. Pour in popsicle molds and place in freezer.

Submitted by: Jennifer Stone

Me-Maw's Coconut Cake

2 1/2 cups Plain Flour	1 2/3 cups Sugar
3 1/2 tsps. Baking Powder	1 tsp. Salt
3/4 cup Milk	2/3 cup Crisco
3 Eggs & 1/2 cup Milk	1 tsp. Vanilla

In mixing bowl, combine flour, sugar, baking powder and salt. Add the 3/4 cup milk and the Crisco. Beat vigorously by hand or at medium speed with an electric mixer for two minutes. Add the eggs, 1/2 cup milk and the vanilla. Beat two minutes more. Pour batter into 3 greased and floured 9-inch round layer pans or a 9 x 13 x 2 inch pan. Bake @ 350* for 30 – 40 minutes.

Coconut Milk:

1/2 cup Water	1/2 cup Milk
2 (6 oz.) packages of frozen coconut	

Mix water and milk in saucepan and bring to a good simmer (do not boil). Pour over 6 oz. packages of frozen coconut. Let stand for 30 minutes. Squeeze coconut out. Punch holes in cake layers and pour the milk over the layers. Prepare frosting (recipe for frosting below). Frost between layers and sprinkle with coconut. Frost top and sides and sprinkle with coconut.

Coconut Cake Frosting:

2 Egg Whites Unbeaten	1 1/2 cups Sugar
1/8 tsp. salt	1/4 tsp Cream of Tartar
1/2 cup Cold Water	1 Tbsp. Light Corn Syrup
1 tsp. Vanilla	

Place all ingredients except vanilla in double boiler over boiling water. Beat with electric mixer at medium speed until all ingredients are well-blended, and then increase to high speed for 7 minutes or until mixture forms a peak when beater is lifted. Remove from water and add vanilla. Spread on cake.

Submitted by: Janet Watts

Orange Buttermilk Salad

Put into small saucepan and heat until good bubbly boil:

- 1 large can crushed pineapple w/juice
- 2 small (or 1 large) box Jello

Remove from heat.

Cool completely, then add:

- 2 cups buttermilk
- 8 oz. Carton whipped topping

Chill at least 8 hours.

(I guarantee you don't taste the buttermilk!)

Submitted by: Lil Burton

Peanut Butter Balls

1 Pound Butter (1 cup)

2 ½ lbs. 10 x Sugar

2 cups Peanut Butter

3 tsp. Vanilla

Cream butter and peanut butter, then add sugar and vanilla and roll into balls. Use CandiQuick or use 12 oz. chocolate chips and ½ cake of paraffin. Use Crisco as directed on CandiQuick.

Peanut Butter Balls

Mix and shape into balls:

½ box Crushed Graham Cracker Crumbs

2 Sticks Butter (room temp)

1 bos Powdered Sugar

1 medium jar Peanut Butter

In a double boiler; melt:

½ stick paraffin Wax

6 oz. SemiSweet Chocolate morsels

Dip and roll all sides of balls in melted chocolate. Lay on wax paper to dry.

Submitted by: Kelly Craddock

Peanut Butter Pie

1 pkg. (8 oz.) Cream Cheese
1 cup Powdered Sugar
1 carton (8 oz.) Frozen Whipped Topping
1 cup Peanut Butter
½ cup Milk

Mix cream cheese, peanut butter, powdered sugar and milk until creamy. Fold in whipped topping. Refrigerate several hours.

Pear Bundt Cake

1 can (15+ ozs.) Pears in Light Syrup
1 pkg. (18+ ozs.) White Cake Mix
2 Egg Whites
1 Egg
2 tsp. 10x Sugar

Drain pears, reserving the syrup; chop pears. Place pears in mixing bowl; add dry cake mix, egg whites, and egg. Beat on low for 30 seconds. Beat on high for 4 minutes.

Coat a 10 inch fluted tube pan with non-stick spray and dust with flour. Add batter. Bake at 350* for 50 – 60 minutes or until toothpick inserted comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with 10x sugar.

Submitted by: Susan Lankford

Peanut Butter Cookies

1 cup peanut butter
1 cup sugar
1 egg

Mix well. Make small balls. Bake 10 minutes at 375.

Submitted by: Leslie Higbee

Poppy Seed Dressing

Prepare and store in refrigerator.

Pour over 8 cups fresh fruits just before serving.

Combine:

- **¾ cup sugar**
- **1 ½ teaspoons onion salt**
- **1 teaspoon dry mustard**

Stir in 1/3 cup apple cider vinegar.

Beat @ medium speed while gradually adding 1 cup salad oil, then beat 5-10 minutes longer until thickened.

Add 1 tablespoon poppy seed.

Submitted By; Lil Burton

Pumpkin Fluff Dip

1 (16 oz.) Container Frozen Whipped Topping, thawed

1 (5 oz.) pkg. Instant Vanilla Pudding Mix

1 (15 oz.) can Solid Pack Pumpkin

1 tsp. Pumpkin Pie Spice

In a large bowl, mix together instant vanilla pudding mix, pumpkin, and pumpkin pie spice. Fold in whipped topping. Chill in refrigerator until serving. Serve with graham crackers, vanilla wafers, tea ring cookies, etc.

Submitted by: Nikki Dutterer

Quick Peach Pie

1 stick Butter or Oleo

1 LG can (29 oz.) Sliced Peaches

1 cup Sugar

1 cup Flour – I use Bisquick

¾ cup Milk

1 tsp. Vanilla

Melt butter in pan – (mix flour, sugar, and milk together)

**Pour mixture on top of melted butter – DO NOT STIR
Put peaches and juice on top of batter – DO NOT STIR
Bake in oven @ 350* for 1 hour. Crust will form on top. Enjoy!!**

Submitted by: Betty Watts

Strawberry Pretzel Delight

**2 cups Crushed Pretzels (you can use a rolling pin to do this)
1 cup plus 4 Tbsp. Sugar
1 ½ sticks Butter
1 (8 oz.) Cool Whip
1 (8 oz.) Cream Cheese
1 (6 oz.) pkg. of Strawberry Jello (or two 3 oz. pkgs.)
2 pkgs. (10 oz.) Frozen Strawberries (or fresh)**

Make dessert in order as follows:

1st layer: 2 cups crushed pretzels, 4 Tbsp. sugar, ¾ cup butter (which is 1 ½ sticks) melted. Place above first layer ingredients into a 9 x 13 casserole dish and bake in oven for 20 minutes @ 350*. Let cool while preparing second layer.

2nd layer: 8 oz tub of cool whip, 8 oz. cream cheese, 1 cup sugar. Blend second layer ingredients and spread on top of cooled pretzel layer.

3rd layer: 2 pkgs. Fresh or frozen strawberries. (no need to drain if using frozen strawberries). Two 3 oz. pkgs. (or 1 6 oz. pkg.) strawberry jello using a total of 2 cups of boiling water. Put third layer ingredients in a separate bowl and place in refrigerator until th jello starts to set. Add strawberries. Allow mixture to set up a bit more before pouring over the second layer. Place in refrigerator to allow jello to completely set up. Serve and enjoy.

Submitted by: Belinda Bargeloh

Sugar-Free Strawberry Pie

1 baked 9-inch pie shell
4 cups sliced or whole fresh strawberries, washed and hulled

Glaze: 1 box Jello sugar-free vanilla pudding, cooked type (NOT instant) 4 serving size
1 box Jello sugar-free strawberry, 4 serving size
2 ½ cups cold water

In saucepan, mix pudding mix, Jello mix, and 1 ½ cups water.
Stir over medium heat until mixture comes to a full boil.
Remove from heat.
Cool in refrigerator until slightly thickened.
Arrange refrigerated strawberries in pie shell and pour cooled mixture over them.
Chill till set.
Serve with whipped cream or Cool Whip.

This recipe is from a lady at church in Michigan and was at just about every potluck!

Submitted by: Leslie Higbee

“Beaufort Grocery Co.” Crab Cakes

1 Lb. Crabmeat (lump or jumbo)
¼ cup Finely Chopped Onion
1 Egg
2 Tbsps. Dry Sherry
¾ cup Mayonnaise
1 cup Plain Bread Crumbs
1/8 tsp. White Pepper
½ tsp. Salt
1 tsp. Chopped Parsley
Bread Crumbs
Butter or Oil

Mix first 9 ingredients gently by hand.
Form into 1 ¾ - 2 oz. patties. Dredge in more bread crumbs.
Cook in medium hot skillet with butter or oil until brown on both sides.

Submitted by: Jennifer Stone

Chicken and Dumplings

6 Boneless, Skinless Chicken Breasts

¼ tsp. Poultry Seasoning

¼ tsp. Black Pepper

1 Carrot

¼ tsp. Celery Salt

Boil together for 40 minutes or until cooked through. Skim off foam as it cooks. Add 1 can of chicken broth to water. Cut up chicken into bite size pieces and return to broth, then add 1 can of Cream of Chicken soup. Stir until blended. Bring back to a slow boil.

Dumplings:

2 cups All-Purpose Flour

½ tsp. Baking Powder

1 Large Egg, beaten

1 tsp. Salt

6 Tbsp. Butter, melted

½ cup Milk

Combine flour, salt and baking powder in a large bowl, stir with a whisk to blend. Stir in butter, egg, and milk until a smooth, soft dough forms. Roll out to ¼ inch thickness on a floured surface, then cut into 1 inch squares. Add the dumplings 1 at a time to chicken mixture. When all of the dumplings are in the pot, stir and cook for 5 minutes more. Serve at once.

Submitted by: Barbara Beaver

Chicken Potato Bake

3 lbs. of Chicken (I actually use 4 pieces of the frozen breasts)

1 lb. Red Potatoes, cut into chunks

½ - ¾ cup Prepared Italian Dressing

1 tsp Italian Seasoning

½ - ¾ cup Grated Parmesan Cheese

Place chicken in greased 13" x 9" x 2" baking dish. Arrange potatoes around the chicken. Drizzle with dressing: sprinkle with Italian seasoning and Parmesan Cheese. Cover and bake @ 400* for 20 minutes. Uncover; bake 20 – 30 minutes longer OR until potatoes are tender and juices run clear. (I usually bake for a total of 50 minutes)

Submitted by: Susan Lankford

Corn and Rice Casserole

1 Pkg. Yellow Saffron Rice
1 can Cream of Chicken Soup
1 cup Shredded Sharp Cheddar Cheese
1 can Mexican Corn
1 stick Margarine

Cook yellow rice according to the directions on the package. When rice is done, add 1 stick of margarine and stir until melted. Add corn (with liquid from the can) and soup. Stir and then pour into a casserole dish. Bake @ 350* for 30 minutes. Turn oven off. Spread cheese over top of casserole and return to oven for cheese to melt. Serves 8 people.

Submitted by: Janet Watts

Crescent Italian Bake

1 lb. Ground Beef
½ cup Chopped Onions
8 ozs. Tomato Sauce
½ cup Sour Cream
¼ tsp. Oregano and Rosemary or Basil
1 cup Mushrooms
½ tsp. Pepper
1 cup Shredded Cheddar Cheese
8 oz. pkg. Crescent Rolls

Preheat oven to 375*. In pan, brown ground beef, mushrooms, and onions; drain. Add salt, pepper and tomato sauce. Place in ungreased pan and sprinkle with cheese. Separate crescent rolls into 8 triangles. Combine sour cream and herbs. Spread 1 tsp. mixture on each triangle. Roll up, starting at the wide end. Arrange on top of casserole. Bake for 25 – 30 minutes or until brown.

Crock Pot Lasagna

1 lb. Ground Beef, browned
4 – 5 cups Spaghetti Sauce (I use Newman's Own Marinara)
8 oz. Bag Curly-Edged Noodles or 8 10 Lasagna Noodles, Uncooked
24 ozs. Cottage Cheese
1 Egg
4 cups Mozzarella Cheese

Combine ground beef and spaghetti sauce.

Combine egg and cottage cheese.

Layer 1/3 of beef mixture, followed by 1/2 of noodles, and 1/2 of cottage cheese mixture, then add a layer of mozzarella cheese. Repeat the layers with the top ending with the rest of the beef mixture and layer of mozzarella cheese. Cook on high 4 hours or low 6 – 8 hours (check on early—mine is usually done before above time)

Let cool somewhat – it will be easier to dish up.

Submitted by: Jennifer Stone

Crunchy Chicken Bake

8 Boneless, Skinless Chicken Breast Halves (about 2 lbs.)

4 slices American Cheese (each one cut in half)

1 can Cream of Broccoli Soup (10 3/4 ozs.)

2 Tbsp. Butter

2 cups Pepperidge Farm Herb Seasoned Stuffing (crushed)

8 cups Hot Cooked Rice

In a 9” x 13” dish, arrange chicken and top with cheese. Spread soup over cheese.

In a small bowl, combine stuffing and butter, then sprinkle over soup. Bake @ 400* for 25 – 30 minutes. Serve over rice.

Submitted by: Angie Byrd

Girl Scout Supper

When time and energy is short, make this no-dish supper meal, take a 1-hr. nap while it is baking.

On large pieces of aluminum foil place on each:

- **Ground beef (thick pattie)**
- **Sliced potatoes (1/4 inch.)**
- **Carrots (2-3 inch pieces)**
- **Onion slices as desired**
- **Salt, pepper, other seasonings as desired**

Seal wraps.

Place on oven rack.

Bake one hour @ 400 degrees.

Serve in the foil pouches.

Toss the wrap – no clean-up!]

****I buy lean ground beef on sale, make out thick patties or chunks, freeze on cookie sheet, then place in freezer bags and they are ready when I need them! You can personalize servings by adding more/less carrots, onions, potatoes as desired. A slice of cabbage is also good.**

Submitted by: Lil Burton

Goop Burgers

**4 Hamburger Patties
4 Slices American Cheese
1 Onion
1 can Tomato Soup**

Preheat oven to 350*. In a 9" x 13" pan, place hamburger patties. Top each one patty with a slice of cheese, a slice of onion and a dollop of soup, using the entire can of soup. Bake uncovered for 1 hour. Serve on bun using the goop. Looks yucky, Tastes great!

Submitted by: Tony Beaver

Goulash

1 lb. Hamburger	½ lb. Kielbasa (cut up)
1 Large Onion	1 can Tomato Soup (undiluted)
1 can Chopped Tomato	2 cups Macaroni
1 tsp. Salt	1 tsp. Vinegar
1 tsp. Worcestershire Sauce	1 tsp. Chili Powder

**Brown meats and onion in a large pot.
Cook macaroni in boiling water until done.
Add all ingredients with the meats and macaroni and cook over low heat until hot.
Great served with garlic bread and salad.**

Submitted by: Nikki Dutterer

15 Minute Herb Crusted Pork Chops

4 Pork Chops
1 can Condensed Chicken Broth
2 cups Instant Tice (uncooked)
I also add chopped baby carrots.

2 tsp. Italian Seasoning
2 cups Frozen Green Beans

Heat 1 Tbsp. of oil ina skillet. Coat chops on both sides with seasoning. Add chops to skillet; cook 6 – 10 minutes, turning occasionally until evenly browned on both sides. Remove from skillet. Add chicken broth, green beans and ½ cup water; stir. Heat and boil. Stir in rice. (add chopped baby carrots.) Top with chops; cover. Cook on low heat 5 minutes or until cooked through.

Submitted by: Susan Lankford

Mexican Chicken

4 Boneless Chicken Breasts
1 can Cream of Mushroom Soup

1 Envelope Taco Mix
1 cup Salsa

Place chicken in crock pot, pour taco mix on chicken. Mix together the cream of mushroom soup and salsa and pour over chicken and taco mix. Cook on low for 4 – 6 hours. Top with sour cream and serve with rice. Can also use as burritos.

Submitted by: Jennifer Stone

My Favorite Pizza

Come home from work or play. Find your favorite show or ball game on TV. Pick up the phone and call favorite pizza delivery place and wait on delivery.

Submitted by: Tony Beaver

One Step Chicken

1 Whole Chicken
1 pkg. Dry Italian Dressing
1 Crock Pot

Place whole chicken in crock pot, sprinkle dry dressing all over. Cook on low 8 hours or high 4 hours. No need to add any water. It will make it's own juice and it will taste like store bought baked chicken.

Submitted by: Casey Lancaster

Paula Deen's Meatloaf

2 lbs. Ground Beef	1 Medium Onion
3 Tbsps. Ketchup	2 Large Eggs
1 Slice White Bread (torn in pieces)	1 tsp. Salt
$\frac{3}{4}$ tsp. Black Pepper	

Glaze:

$\frac{1}{2}$ cup Ketchup
1 Tbsp. Dijon Mustard
2 tsp. Packed Light Brown Sugar

Bake at 350* for a total of 60 minutes. Combine all ingredients and place in meatloaf pan. After 30 minutes of cooking, brush half the glaze on the meatloaf and cook for an additional 30 minutes, then add remaining glaze.

Submitted by: Jennifer Stone

Poppy Seed Chicken Casserole

[Can be prepared and frozen for future use!]

Boil until tender 4-6 chicken breasts (or 1 whole chicken).
Cool and de-bone.

Mix:

Chicken

- 2 cans cream of chicken soup
- ½ can broth from boiled chicken
- 24 ounces sour cream
- salt/pepper to taste

Pour into baking dish(es) (spray first).

Crush 2 bags Ritz crackers and mix with 2 tablespoons melted butter and pour over chicken mixture.

Sprinkle with poppy seeds.

Bake 30-45 minutes @350.

Submitted by: Lil Burton

Pork Chop and Rice Casserole

4 – 6 pork chops, browned but do not flour
 1 can Chicken and Rice Soup
 1 can Water

¾ cup Uncooked Rice
 1 Medium Onion, chopped

In medium-sized casserole dish, mix soup, rice, water, rice, onion, salt and pepper, and a little garlic salt (if you wish). Stir well. Place browned pork chops on top. Cover with foil. Bake @ 350* for 1 hour.

Pork Ribs

Vacuum sealed pack of pork, baby back ribs
 1 bottle, your choice, BBQ sauce

Line a pan with aluminum foil for easy clean-up.

Put ribs in foil lined pan. Pour half bottle of sauce over ribs. Cover with more foil. Bake @ 325* - 350* for 1 ½ hours; turn them over and pour remainder of sauce over them. Recover and cook for another 30 minutes longer. If preferred, reduce heat after 1 ½ hours to 250* - 300* and let cook longer. You can cook them as long as 4 hours at a low temp.

Submitted by: Kelly Craddock

Shrimp Salad

Water

½ cup Cream Sherry

2 lbs. Fresh Shrimp, peeled and thoroughly washed in several changes of cold water.

1 Tbsp. Seasoning Salt

1 cup Chopped Celery

2 Tbsp. Grated Onion

½ cup Mayonnaise

Place water (enough to boil shrimp) and sherry in saucepan and bring to a boil. Add shrimp and seasoning salt and boil gently for 2 minutes; remove from heat and let sit in water for 5 minutes. Do not cover shrimp or they will be tough.

****Optional** if you want shrimp pasta, you may vary by using 1 lb. shrimp and 1 cup uncooked shell pasta. Boil pasta in water/sherry reserved after boiling the shrimp.**

Cut cooled shrimp into bite-size pieces.

Add celery, onion, mayonnaise and toss to coat.

Refrigerate.

Submitted by: Jennifer Stone

Potato-Buttermilk Soup

1 ½ lbs. Potatoes, peeled and cut into 1/2" cubes

2 cups Chicken Stock

6 Slices Bacon, Fried and Drained

1 cup Chopped Onion

1 Tbsp. flour

5 cups Buttermilk

Salt and pepper to taste

Cover cubed potatoes with broth and cook until tender. Remove from heat, DO NOT DRAIN. Cook bacon until crisp. Drain. Saute onions in bacon fat until golden, then remove. Melt butter in saucepan over medium high heat. Add flour and stir for 2 minutes. Slowly stir in buttermilk. Cook until mixture thickens. Add onions, potatoes and liquid. Heat to near boil. Season with salt and pepper. Garnish with bacon.

Submitted by: Kelly Craddock

Taco Soup

1 lb. Ground Beef
1 pkg. Taco Seasoning
1 Jar Canned Tomatoes
1 can Northern Beans
1 can Mixed Northern and Pinto Beans

1 onion, Chopped
1 pkg. Dry Ranch Seasoning
2 cans Rotel tomatoes w/gr. Chiles
1 can Pinto Beans
1 LG can Whole Kernel Corn

Brown meat and onion. Drain. Add seasonings. Drain beans and corn. Add tomato along with the tomatoes. Simmer until well blended and hot. Put in crock pot and cook on low for several hours or all day. Eat and enjoy!!
GREAT WHEN YOU ADD SOUR CREAM AND SHREDDED TACO CHEESE TO YOUR BOWL OF SOUP. EAT WITH TOSTITOS SCOOPS.

Submitted by: Nikki Dutterer

White Chili Stew

4 Chicken Breasts – boil, cool, chop or shred
2 cans Great Northern Beans, drained
2 cans Cream of Mushroom Soup
1 (10.5 oz.) can RoTel Tomatoes
2 cans White Shoepeg Corn, drained
16 oz. Velveeta Cheese
1 large Onion, chopped
2 cups Chicken Broth (save after boiling chicken)
Salt and Pepper to taste

In soup pot or crock pot, mix all ingredients. Cook until cheese melts and onion is tender. Stir frequently to keep cheese from burning on bottom of pot.

Submitted by: Jennifer Stone

Wild Rice Soup

½ cup Mushroom slices
¾ cup each: Finely chopped celery and finely chopped green pepper
¼ cup Margarine
½ cup Flour

2 cans (13 ¾ oz.) chicken broth
½ cup Milk
2 cups Cooked Long Grain and Wild Rice
1 ½ cups Cooked Turkey Cubes
1 container (8 oz.) Soft Cream Cheese with Chives and Onion

Cook and Stir mushrooms, celery and green peppers in margarine in large saucepan until tender. Mix flour and broth together.

Zuppa Toscana Soup
(Olive Garden Knock-Off)

2 ¾ cups chicken broth
¼ cup Heavy Cream
1 Medium Russet Potato
2 cups Chopped Kale
½ lb. Spicy Italian Sausage (use mild if you want to tone down the spice)
¼ tsp. Salt
¼ tsp. Red Pepper Flakes

Combine broth and cream in a saucepan over medium heat. Slice unpeeled potato into 1/4 “ slices and add to saucepan. Add kale. Saute sausage, when cooked and cooled, add to soup. Add spices and simmer for 2 hours. Stir occasionally.

Submitted by: Angie Byrd

Allan Jackson’s Mama’s CornBread Dressing

4 cups Crumbled Cooked Cornbread
1 ½ cups Crumbled Biscuits or Toasted loaf Bread
1 medium Onion, chopped (I use onion flakes)
½ gallon Chicken Broth
2 Eggs, beaten
1 stick Margarine
Salt and pepper to taste

Mix all ingredients until mixture is thin enough to pour. Bake in 9 x 11 baking dish @ 450* about 40 minutes until brown.

Submitted by: Betty Watts

Baked Corn

1 can creamed corn
2 or 3 cans whole kernel corn (drained)
3 eggs
1 cup milk
1 TBSP melted butter
1 tsp. sugar
Salt (to taste)

Butter a 13 x 9 dish. Heat oven to 350*

Heat milk and butter on stove until hot.

Add all ingredients together in buttered 13 x 9 dish and bake for 1 hour.

(You may choose to place dish in shallow pan of water in oven to prevent dish from breaking..I DON'T do this and have never had a problem)

Submitted by: Nikki Dutterer

Broccoli Casserole

1 cup Uncooked Rice
1 can Cream of Chicken Soup

1 box Frozen Chopped Broccoli
1 jar Cheese Whiz

Cook rice and drain. Cook broccoli and drain. Mix rice and broccoli together. Heat chicken soup and cheese until they blend. Stir this mixture into broccoli rice mixture. Bake @ 350* - 400* uncovered until bubbly.

Creamed Corn

6 – 8 Ears Fresh Corn
1 Onion, diced small
2 Tbsp. Sugar

2 Tbsp. Bacon Fat or Butter
Kosher salt or regular salt to taste
4 Tbsp. Cornmeal (not stone
ground)

1 – 2 cups Milk or Cream

Salt and Pepper to taste

Leaving stems on for handles, husk the corn and with one hand, hold an ear tip-down in center of a large bowl or dish. With a knife, slice swaths of corn kernels top to bottom into bowl. When kernels are all off, use the dull edge of the knife to scrape the cob top to bottom on all sides collecting pulp and milk.

In a large skillet, melt fat (butter) on medium heat until shimmery. Add onion, cook until translucent. Add corn and salt, cook for 2 – 3 minutes, stirring often until liquid begins to cook off. Stir in sugar and cornmeal. Add milk/cream. Cook 2 – 3 minutes or until corn is soft.

Submitted by: Kelly Craddock

Pineapple Casserole

(Good side dish with ham or breakfast sausage casserole)

Spray casserole dish with cooking spray.

Spread 2 large cans pineapple tidbits and sprinkle with following mixture:

- 2 cups grated cheddar cheese
- 6 Tablespoons floud
- ½ cup sugar

Melt 2 sticks margarine and mix with 1 and ½ pkg. crushed Ritz crackers.

Spread over top.

Bake @350 for 25-30 minutes

Submitted by: Lil Burton

Squash Casserole

1 cup Milk

1 cup Cubed Cheese

1 stick Margarine

2 pkgs. Squash, cooked and
Drained

1 tsp. Salt

1 tsp. Sugar

1 tsp. Worcestershire Sauce

½ tsp. Pepper

2 Eggs, beaten

½ cup Cracker Crumbs

1 Chopped Onion

½ cup Chopped Pimento

1 dash Hot Sauce

Scald milk, remove from heat. Add cheese, allow to melt. Add to drained squash. Add salt and pepper. Mix remaining ingredients. Place in casserole dish. Bake @ 350* until brown.

Squash Casserole

2 cups Cooked Yellow Squash
1 small carton Sour Cream
1 small Onion
1 small Pepperidge Farms CornBread Stuffing Mix
1 can Cream of Chicken Soup
2 medium Grated Carrots
1 ½ sticks melted butter

Mix all ingredients together. Melt butter and put on stuffing, then put stuffing in the bottom of casserole dish and put squash mixture next. Then put the rest of cornbread stuffing. Bake @ 350* for 1 hour.

Sweet Potato Casserole

1 16 oz. can sweet potatoes
½ cup brown sugar
¼ tsp. salt
½ tsp. cinnamon
1 egg, beaten
4 Tbsp. melted butter
1 pkg. mini marshmallows

Butter baking dish. Place ½ of mixture in dish. Dot with marshmallows, then add remaining mixture. Bake at 350* for 30 mins. Remove from oven, dot top with remaining marshmallows and replace in oven about 10 mins. Or until marshmallows brown.

You can also just place all of the mixture in the dish and bake, and then top with the marshmallows.

Submitted by: Nikki Dutterer

Sweet Potato Souffle

3 cups mashed Sweet Potatoes (about 4 fresh or 2 large cans)
1/3 cup Margarine
½ cup Milk
1 tsp. Salt
2 eggs
¼ cup Sugar (or more to taste)

Mix all ingredients together and pour into greased 2-quart baking dish.

1/3 – 1/2 cup Margarine, Melted

1 cup Brown Sugar

1/2 cup Coconut

1/3 cup Flour

1 cup Chopped Pecans

Pour melted margarine over other topping ingredients. Crumble over sweet potato mixture. Bake @ 350* for 35 minutes. May be frozen before baking.

Submitted by: Karen Clary