The Oreo Family Cookbook

Compiled by: Bruce

Introduction

Apple Pie

Ingredients

- 1 cup sugar
- 1/2 tsps ginger
- 1 tsps cinnamon
- 1/4 tsps nutmeg
- 1/2 tsps salt
- 2 tbsp flour
- 3 tbsp Tea (Strong)
- 1 tbsp lemon juice
- 6 apple, peeled, cored
- 2 tbsp butter (for filling), softened

Instructions

Combine all dry ingredients in a mixing bowl. Add butter, tea, and lemon juice. Slice apples place in prepared 9" pie shell.

place top pie cruse over the top and seal. Brush upper crust with egg and sprinkle with vent wholes on the top. sprinkle with sugar and cinnamon.

Bake at 425 for 40-50 minutes

Chicken Francais

Ingredients

- 4 BONELESS CHCKEN Breast
- 1 cup flour
- 1 cup vegetable oil
- 1/4 cup margarine or butter
- 1/4 cup white wine
- 4 lemon
- 2 eggs
- 1 tsps parsely

Instructions

Melt Butter in small pan.

Squeeze juice from 2 lemons and add to butter in pan.

Add wine and parsley and set aside.

Have two separate bowls, one for flour and one for eggs.

Heat oil in pan ontil fairly hot.

dredge chicken in flour and then eggs and place in pan.

Brown in each side, it doesn't have to be cooked through.

Continue with all the chicken and place cooked chicken into a 8 X 8 baking pan.

Top each chicken with 4 slices of lemon.

Pour wine/butter mixture over chicken and sprinkle with parsley.

Bake in oven at 350' for 25 minutes. Bast half way through cooking.

Cranberry Sauce

Ingredients

- 1 pkg Cranberries 12 oz
- 1 cup sugar
- 1 cup orange juice

Instructions

In a medium sized pan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes). Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools

Creole Shrimp and Lobster

Ingredients

- 2 Lobster Tail, Steamed
- 4 tbsps butter
- 1 small onion, finely chopped
- 2 stalks celery finely chopped
- 2 cloves garlic (large), minced
- 1/3 cup flour
- 3 cups chicken broth
- 1/2 lb shrimp, peeled, deveined, steamed and chopped
- 2 cups half and half
- 1 tsp Creole Seasoning

Instructions

Remove Lobster meat frome shell; Coarsely chop and set aside.

In a large saucepan, melt butter over medium heat. Add onion, celery and garlic; cook for 5 minutes, stirring occasionally.

Stir in flour, and cook for 2 minutes, stir in chicken broth; cook for 10 minutes, stirring occasionally, until thickened.

Add Lobster meat and shrimp. Stir in half and half and Creole seasoning; cook for 10 minutes, or until heated through stirring occasionally. Serve immediately.

Irish Potatoes

Ingredients

- 1/4 cup butter (for filling), softened
- 1/2 pkg 8 oz cream cheese, softened
- 1 tsp vanilla extract
- 4 cups confectioner's sugar
- 10 1/2 cup flaked coconut
- 1 tbsp ground cinnamon

Instructions

In a medium bowel beat the butter and cream cheese together until smooth. Add vanilla and confectioner's sugar. Beat until

smooth. Using your hands if necessary, mix in the coconut. Roll into balls or potato shapes, and roll in the cinnamon. Place

onto cookie sheet and chill to set. Roll in cinnamon again for darker color.

Irish Soda Bread

Ingredients

- 4 cups flour
- 1 1/2 cups sugar
- 1 stick butter
- 1 1/2 cups Butter Milk
- 1 tsp baking soda
- 2 eggs
- 1 box raisins

Instructions

Mix flour and sugar together, then crumble butter into that.

Beat eggs, then add baking soda, then buttermilk.

Mix all by hand. Dough will be stiff. Bake for about 50 minutes at 350'

Meatballs

Ingredients

- 10 lbs hamburger
- 1 Large/onion, finely chopped
- 9 eggs, large
- 3/4 cup celery finely chopped
- 12 garlic cloves, finely chopped
- 3 cups bread crumbs
- 1 tsps salt
- 1 tsps pepper

Instructions

Mix all ingredents and broil for 4-5 minutes and add to the sauce

Mini Cheesecake

Source: Barb Young

Ingredients

- 1 box Vanilla Wafers
- 2 cream cheese (8 oz packages), softened
- 3/4 cup sugar
- 2 eggs
- 1 tbsp lemon juice
- 1 tsp vanilla extract
- Pie filling (Any flavor)
- foil or paper cup cake liners

Instructions

1. Place Vanilla Waffers flat side down in cup cake liners muffin tray.

2. In a bowl, beat cream cheese and sugar until smooth.

3. Add eggs, lemon juice and vanilla; beat well.

4. Fill each liner 3/4 full.

5. Bake 375' for 17 - 20 minutes or until top is set

6. Cool on wire rack.

7. Top with fresh fruit.

Refrigerate to Store.

Oreo Truffles

Ingredients

- 1 pkg Oreo cookies
- 8 ozs cream cheese (8 oz packages), softened
- 16 ozs melting chocolate

Instructions

Crush cookies and cream centers to a fine crumble consistency in a mixer or food processer.

Place the crumbs in a medium bowl and add cream cheese. Mix crumbs and cream cheese until well mixed.

Make 1" balls and chill. (About 48)

Melt chocolate in a double boolier. Dip balls in chocolate and place on wax paper cover cookiesheet.

You can sprinkle with perils or reserver cookie crumbs.

***I find that make the cookie one day and placing the ball in the freezer over night makes dipping so much eaiser.

Potato Chowder

Ingredients

- 1 can cream of chicken soup
- 1 oz Sour Cream 8oz
- 5 red potatoes, peeled and cut in 1/4" pieces
- 1 lb bacon
- 1 onion
- 2 cups Milk or Cream
- 1 pkg shredded cheddar cheese

Instructions

Peel and cut Potatoes in cubes and pre cook until soft. Fry the Bacon until crisp. Fry the onions in the bacon greese.

Add the cream soup, sour cream and milk or cream and heat. Start w 2 cups of milk and add more as needed as it cooks. Add

crumbled bacon and onions. Once it hot its done.

Sprinkle shreded cheese on the top.

Pumpkin Log

Ingredients

- 3 egg
- 1 cup sugar
- 2/3 cup Pumpkin
- 1 tsp baking soda
- 1/2 tsp cinnamon
- 3/4 cup flour

Instructions

Mix egg, sugar pumpkin, soda, cinn & flour. Greese 10" x 15" cookie sheet, then line with waxpaper. Also greese wax paper.

Pour batter on sheet and spread even. Bake at 375 degrees for approx. 12 minutes. While hot turn onto parchment papers dusted with 10x sugar and roll up while warm and let sit.

Filling

3 table spoons soft butter

8 oz of cream cheese

1 cup powder sugar

3/4 teaspoon vanilla

mix all together and beat smooth. Unroll cool rolled up cake and spread filling and reroll and place in fridge.

***can use food coloring in filling

***can frim up filling in fridge to help with spreading

Raspberry Chipotle Sauce

Ingredients

- 1 tbsp olive oil
- 1/2 cup diced onions
- 2 tsp minced garlic
- 2 tsp Chipoltle Peppers in adobo Sauce (to taste)
- 2 pts Fresh Raspberries
- 1/2 cup rasberry vinegar
- 3/4 cup sugar
- 1/2 tsp salt

Instructions

In a med. saucepan, heat oil over medium heat. Add onions and cook stirring until soft and slight to the pan and saute for one

minute. Add the chopped chipotle and cook. Stirring continuously, for one minute. Add garlic and simmer. Add raspberry Add

the vinegar and stir to deglaze the pan. Add the sugar and salt and bring to a boil.

Fenlon Sausage Stuffing

Ingredients

- 1 lb Sausage Meat
- 1 onion chopped finely
- 4 stalks celery finely chopped
- 4 apple, peeled and chopped
- 2 pkgs stuffing bread
- pepper (to taste)
- poultry seasoning

Instructions

Steam together the sausage, celery and onions. Then add bread and mix. Season with poultry seasoning and pepper to taste.

stuuf turkey or

350 degrees in the oven for 90 minutes

Skier's French Toast

Ingredients

- 1 pkg white bread crust trimmed (large Loaf)
- 3/4 cup butter
- 3 1/2 tbsp Karo syrup
- 1 1/4 cups brown sugar
- 6 eggs
- 1 tbsp vanilla
- 1/4 tsp salt
- 1 3/4 cups milk

Instructions

Combine Butter, Karo syruo, brown sugar. Simmer in a sauce pan until syrup like. Pour mixture over the bottom of a 9" x 13"

pan.

place bread over the syrup , layer as needed.

Beat together the eggs, milk and salt. Pour over bread. Cover with saran wrap and refrigerate overnight.

Bake in a pre-heated oven 350 degrees for 45 minutes

Cut into squares and serve inverted.

Spaghetti

Ingredients

- 2 1/2 lbs flour, all purpose
- 4 egg
- 1 tbsp salt
- 1/4 cup oil
- 5 1/2 cups water

Instructions

Beat eggs and add egg and oil to a well in the flour. hand mix together adding water a little at a time. Mix until the dough is soft and manageable.

Don't over nead, this will make the dough harder to handle

Spaghetti Sauce

Ingredients

- 1 onion, large, finely chopped
- 8 garlic cloves, finely chopped
- 2 cups celery finely chopped
- 3 lbs hamburger
- 1 cup oilve oil
- 2 tbsps sugar
- 2 tbsps salt & pepper
- 6 cans 3-28oz diced tomatos and 3-28oz sauce
- 2 cans tomato paste 12oz
- 1 pkg mushrooms, sliced 16 oz

Instructions

finely chop Onion, garlic and celery. Place in large sauce pan with oil and soften. Brown and season hamburger and drain. Add to the sauce pot and stir. Add mushrooms and stir. Now add the tomato paste and mix. Add remaining ingredents and stir. Add 5- 28 oz cans of water and stir. Bring it to a low boil stiring often to prevet the sauce from sticking to the bottom and burning. Reduce heat to low and simmer.

You can add and your meatballs and sausage at this time but keep stiring.

Notes

I like to make a big pot so I can divide it up and freeze for later use.

Stain Glass Windows

Ingredients

- 1 stick butter
- 2 cups Chocolate Morsels 12 oz bag
- 1 pkg Mini-Marshmallows (multi color 12oz bag)

Instructions

Melt chocolate chips and butter in a double boiler until melted and smooth. (or microwave)

Put marshmallows into the bowl and add melted chocolate. Mix well.

Put mixture on wax paper and shape into a log and wrap in foil.

Place logs into refrigerator to firm up

Wendy's Chili

Ingredients

- 2 lbs hamburger
- 1 can tomato sauce 29 oz
- 1 can kidney beans (29 oz),
- 1 can pinto beans (29oz)
- 1 onion diced
- 2 green chili peppers diced
- 2 stalk celerly diced
- 3 tomato's chopped
- 2 tsps cumin powder
- 3 tbsps chile powder

Instructions

also

11/2 teaspoons black pepper

2 teaspoons salt

2 cups water

Brown the beef and drain off the fat. Crumble the beef into pea size pieces. In a large pot combine the beef and all remaining ingredients and bring to a simmer over low heat. Cook stirring every 15 minutes for 2-3 hours

White Clam Sauce

Ingredients

- 3 tbsps butter
- 3 tbsps extra virgin olive oil
- 1 small onion, diced
- 4 cloves garlic (large), minced
- 1 pinch crushed red pepper flakes
- 1 tbsp lemon juice
- 1 tsp Oreg
- 1 tsp basil
- 1 tbsps old bay seasoning
- 3 cans Chopped Clams with juice

Instructions

Melt butter and olive oil in pan. Sautee onion and garlic, and crushed red pepper.

Add lemon juice and oregano, basil and Old Bay seasoning, stir for one minute.

Add clams with juice and simmer for 5 minutes.

Serve over pasta.