Our Family's Recipes

Compiled by Rhonda Rae

2011

The Moon Family Cookbook

2011 Edition

By the Moon Family

Acknowledgements to all the family members who helped with so many wonderful recipe contributions, family photos and stories.

Buffalo Chicken Dip

Description

This is a recipe I made many times for our Football Sunday parties. Megan O'Neil Donovan especially loved this one because of the hot sauce. Everyone loved this appetizer and there were never any leftovers! (By Rhonda Rae)

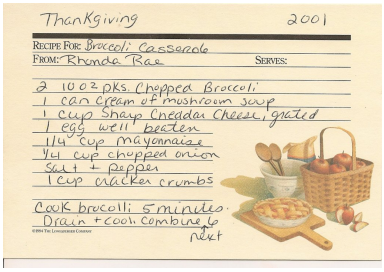
Ingredients

- 3 Boneless Chicken Breasts, cooked
- 2 pkgs 8 oz cream cheese, softened
- 1 cup Ranch Dressing
- 3/4 cup Frank's Red Hot Sauce
- 1 1/2 cup cheddar cheese, shredded
- 4 stalks celery stalks
- 1 box Crackers

Instructions

Cook chicken and shred. Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top. Cover and cook on low setting until hot and bubbly. Serve with celery and crackers.

Broccoli Casserole


Thanksgiving 2001
Recipe For: Broccoli Casserole
From: Rhonda Rae Serves:
2 10 oz pks. Chopped Broccoli
1 can Cream of mushroom soup
1 cup Sharp Cheddar Cheese, grated
1 egg well beaten
1/4 cup Mayonnaise
1/4 cup chopped onion
Salt + Pepper
1 cup Cracker crumbs
Cook broccoli 5 minutes. Drain + cool. Combine & next

Description

I have made this dish many times over the years and it's always a hit! (By Rhonda Rae)

Ingredients

- 1 eggs
- 1/2 cup mayonnaise
- 1 cup condensed cream of mushroom soup
- 2 pkgs 10 oz frozen chopped broccoli, cooked
- 1 cup shredded cheddar cheese
- 1/2 cup onion, chopped
- 1/2 cup butter, cut into pieces
- 3 cup crushed round crackers (Ritz)

Instructions

- Preheat an oven to 350 degrees F.
- Beat the eggs in a mixing bowl; whisk in the mayonnaise, cream of mushroom soup, cheese, onion, and butter. Add broccoli and mix gently. Pour into a 2 quart casserole dish; sprinkle with the crushed crackers.
- Bake in the preheated oven until hot and bubbly, 30 to 40 minutes.

Brownie Trifle

Source: Rhonda Rae

Description

This trifle has been served at many of our family gatherings throughout the years. One of my favorites! (By Rhonda Rae)

Ingredients

- 1 pkg 19.8 oz package brownie mix
- 1 pkg chocolate mousse
- 1 cup water
- 1 pkg 8 oz frozen whipped topping, thawed
- 1 pkg 12 oz frozen whipped topping, thawed
- 2 Heath Candy Bars

Instructions

- Prepare brownie mix according to package directions and cool completely. Cut into 1 inch squares.
- In a large bowl, prepare chocolate mousse according to package directions. Mix until smooth, then fold in 8 ounces whipped topping until no streaks remain.
- In a trifle bowl, place half of the brownies, half of the mousse mixture and half of the 12 ounce container of whipped topping. Sprinkle with broken Heath Candy Bar pieces. Repeat layers. Garnish with pieces of candy bar. Refrigerate 8 hours before serving.