My Sister Debbe's Recipes

Introduction

Chocolate Candy Cake

Ingredients

- 2 cups all purpose flour
- 2 cups sugar
- 1 tsp baking soda
- 1 cup water
- 1 cup butter or margarine
- 1/4 cup cocoa
- 1 cup buttermilk
- 2 Eggs, Slightly beaten
- 1 tsp vanilla extract

Instructions

Combine flour, sugar and soda; mix well and set aside.

Combine water, butter and cocoa in a heavy saucepan; bring to a boil, stirring constantly.

Gradually stir in flour mixture.

Stir in buttermilk, eggs and vanilla.

Pour into a greased and floured 13 x 9 x 2 inch baking pan.

Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean.

While warm, prick surface at one inch intervals with a meat fork; spread with Chocolate Candy Frosting

Chocolate Candy Frosting:

1/2 Cup Butter or Margarine

1/4 Cup plus 2 tablespoons evaporated milk

1/4 Cup Cocoa

1 (16 oz) Powered Sugar, sifted

1 teaspoon vanilla extract

1/2 cup pecans, chopped

Combine butter, milk and cocoa in heavy saucepan; bring to a boil, stirring constantly. Stir in sugar, return to boil. stirring constantly. Immediately take off heat. Add vanilla and pecans; stir constantly for 3-5 minutes or until frosting begins to lose it gloss. Yield: enough for one sheet cake.

Cranberry Tea

Ingredients

- 4 Tea Bags, Family Size
- 6 cups water
- 1/8 cup sugar
- 12 ozs Can of Cranberry Juice Frozen Concentrate, thawed
- 12 ozs Can of Lemonade Juice Frozen Concentrate, thawed
- 3 Juice Cans of Water

Instructions

Fix tea with the 6 cups of water with the 1/8 cup sugar added to water before boiling. Steep for 5 minutes. Let cool. Pour the cranberry and lemonade concentrate in a 1 gallon pitcher. Fill one of the cans with water, 3 times and pour in pitcher as well. Once tea is cooled down, pour tea in pitcher and mix all well. Chill in fridge until ready to serve.

Crawfish Salad

Ingredients

- 1 cup mayonnaise
- 1/4 cup French Dressing
- 1/4 cup Chili Sauce
- 1 tsp horseradish
- 1/2 tsp each of salt and Tabasco
- 1 cup celery, chopped
- 2 tbsps dill pickles, chopped
- 1 tsp worcestershire sauce
- 3 hard boiled eggs, coursely chopped
- 1 lb crawfish tails, boiled and cleaned

Instructions

Combine mayonnaise, French dressing, chili sauce, salt, Tabasco, celery, dill pickle, horseradish, Worcestershire sauce. Add egg and crawfish tails, mix well. Chill and serve on lettuce.

Easy Chicken Marinade

Ingredients

- 1 1/2 cup olive oil
- 3/4 cup soy sauce
- 1/2 cup worcestershire sauce
- 1/2 cup red wine vinegar
- 1/3 cup lemon or lime juice
- 2 tbsp dry mustard
- 1 tsp salt
- 1 tbsp pepper
- 1 1/2 tsps parsley

Instructions

In a medium bowl, mix together oil, soy sauce, Worcestershire sauce, wine vinegar, and lemon juice. Stir in mustard powder, salt, pepper, and parsley. Use to marinate chicken before cooking as desired. The longer you marinate, the more flavor it will have.

Mam Maw's Shrimp Salad

Source: Mam Maw Lyle

Ingredients

- 2 1/2 lbs Shrimp, boiled, peeled and chopped
- 1 onion, large, chopped
- 4 stalks celery
- 1 celery seed
- 6 eggs, hard boiled
- 1 sweet pickle relish
- 6 ozs Vermicelli, cooked and drained
- 1 Mayonaise to taste

Instructions

Combine all ingredients and chill.