# All Granny's Recipes

# Introduction

# Almond Butter Crunch

**Source:** Liza, Terrie

## Ingredients

- 1 cup slivered almonds
- 1/2 cup butter (no substitutes)
- 1/2 cup sugar
- 1 tbsp light colored corn syrup

## Instructions

Line bottom and sides of an 8 or 9-inch cake pan with aluminum foil (not plastic wrap or wax paper). Butter foil heavily; set pan aside. In a 10 inch skillet combine almonds, butter, sugar, and corn syrup. Bring to a boil over medium heat, stirring constantly. Boil, stirring constantly, until mixture turns golden brown, about 5 to 6 minutes. Working quickly, spread candy in prepared pan. Cool about 15 minutes or until firm. Remove candy from pan by lifting edges of foil. Peel off foil. Cool thoroughly.

Makes about 3/4 of a pound.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Apple Cake - Mary Beth's

**Source:** Cindy Carswell

## Ingredients

- 3  eggs
- 2 cups sugar
- 1 1/4 cups oil
- 1 1/2 tsps baking soda
- 1 tsp salt
- 3 cups flour
- 3 cups fresh apples, chopped
- 1  nuts, chopped
- 1 tsp vanilla
- 1 tsp cinnamon

## Instructions

Cream together eggs, sugar, and oil. Mix the baking soda, salt, flour, and cinnamon. Add to the sugar, eggs and oil mixture. Stir vanilla; add apples and nuts to the mixture. Bake in 250° oven for one hour or until done.

## Notes

Cindy found this recipes among others in a bag. She said this recipe was Mary Beth Edin's recipes. She was one of Nell's friends whom lived in Sardis.

# Apple Spice Cake

**Source:** Cindy Carswell

## Ingredients

- 1 pkg spice cake mix
- 1 can Apple pie filling
- 1/4 cup sugar
- 1/4 cup oil
- 4 eggs

## Instructions

Mix all ingredients. Pour into a lightly greased and floured 9x13 pan. Bake at 350° for 30 to 40 minutes.

## Notes

Recipe submitted by Cindy Carswell. Mary Warren made this cake and brought it to the DHS office.

# AppleSauce  Fruit Cake - Aunt Ruby's

**Source:** Aunt Ruby



## Ingredients

- 2 cups dried apples, chopped
- 2 cups Ribbon Cane Syrup
- 1 1/2 cups sugar
- 2 sticks butter (1 cup)
- 4  eggs, well beaten
- 1 cup buttermilk
- 3 cups flour
- 1 tsp soda
- 1 cup nuts, chopped
- 1 cup raisins
- 1 cup Cherries, chopped
- 1 cup fig preserves
- 1 cup pineapple, crushed
- 1/2 tsp allspice
- 1/2 tsp vanilla

## Instructions

Soak 2 cups chopped dried apples in water overnight, drain and cook in 2 cups Ribbon Cane Syrup until thick like preserves. Combine raisins and nuts in a small bowl. Add 1 cup flour and mix well. Set aside. Cream together sugar and butter; add eggs. Mix remaining 2 cups flour, soda and allspice. Add flour mixture alternately with buttermilk. Add vanilla and mix well. Mix fig preserves, crushed pineapple into cooked apples. Add to cake batter. Stir in cherry, raisins, nut mixture. Spoon batter into a greased and floured Bundt pan or loaf pans. Depending on the pan you use, is how long to cook. I suggest checking around 40-45 minutes.

Preheat oven to 350° Place pan of water in bottom of oven while baking. This keeps the cake from drying out.

## Notes

This recipe was found in Granny's handwritten recipes. There weren't any instructions, so I improvised. Dee McMillan

# Applesauce Cake

**Source:** Mary Cooper

## Ingredients

- 2 1/2 cups all purpose flour
- 2 cups sugar
- 1 1/2 tsps soda
- 1 1/2 tsps salt
- 1 1/4 tsps baking powder
- 3/4 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp all spice
- 1 1/2 cups canned applesauce
- 1/2 cup water
- 1/2 cup shortening (butter, crisco or lard)
- 2 eggs
- 1 cup raisins
- 1/2 cup walnuts, finely chopped

## Instructions

Heat oven to 350° Grease and flour baking pan. Measure all ingredients into mixing bowl. Blend 1/2 on low scraping the sides of the bowl. Beat 3 minutes on high. Bake about 65 minutes in a greased and floured tube pan.

## Notes

An old recipe by Mary Cooper. It was found in Granny's handwriiten recipes.

# Baked Chop Suey

**Source:** Katherine Worthen

## Ingredients

- 1 lb ground beef
- 2 tbsp butter
- 1 cup celery chopped
- 4 tbsps soy sauce
- 1 can chow mein noodles
- 1 can Cream of Chicken Soup (10.5 oz.)
- 1 can Cream of Mushroom Soup (10.5 oz)
- 1 1/2 cup water
- 1 cup raw rice (not instant)

## Instructions

Brown meat in butter, add all ingredients, except for chow mein noodles and pour into a shallow baking dish. Bake 45 minutes at 350°. Sprinkle Chow mein noodles over top and bake 15 minutes longer.

# Banana Pudding

**Source:** Liza, Terrie

## Ingredients

- 2 cups sugar
- 1/4 tsp salt
- 4 tbsps flour
- 3 cups milk
- 2 eggs
- 1/3 stick butter
- 1 tsp vanilla
- bananas
- Vanilla Wafers
- 3 egg whites
- 1/4 tsp cream of tartar
- 1/2 tsp vanilla
- 6 tbsps sugar

## Instructions

Mix sugar, salt, flour well; add 1 cup milk. Beat in two eggs, then add rest of milk. Bring to a boil stirring constantly. When mixture becomes thick, add butter and vanilla. Pour mixture over baking dish that has been layered with bananas and vanilla wafers.

For Meringue: Beat 3 egg whites with 1/4 teaspoon cream of tartar and 1/2 teaspoon vanilla until soft peaks form. Gradually add 6 tablespoons of sugar, beating until stiff peaks form and all sugar is dissolved. Spread on pudding, making sure the meringue touches the edge of the pan or vanilla wafers if they are lining the pan. (This keeps the meigingue from pulling away from the edges while baking) Bake on 350° about 12 to 15 minutes are until meringue is golden. Cool.

## Notes

?This recipe was submitted by Liza Hutchins Kay.

# Banana Pudding

**Source:** Pam Bailey/Aunt Ann

## Ingredients

- 2 cups sugar
- 3 tbsps cornstarch or flour
- 12 oz Can Pet milk (evaporated)
- 12 ozs Regular milk
- 4 egg yolks
- 1 tsp vanilla
- 1 banana
- 1 box Vanilla Wafers

## Instructions

Mix sugar and flour together in a saucepan. Add 1 can Pet Milk Put egg yolks in a separate bowl and beat them with a fork. Pour a little of the regular milk in the egg yolks and beat them a little more. Pour this mixture and the rest of the milk into the saucepan and mix together thoroughly. Begin cooking this mixture and stir constantly. Be careful not to let it stick to the bottom of the saucepan. Cook on medium high until it begins to bubble. Pudding is done at this time. Add 1 teaspoon of vanilla. Crush a little over half of the box of wafers in a large bowl. Cut up banana over crushed cookies. Pour pudding over cookies and bananas. Stir this up a little, and then put the remaining cookies on top.

## Notes

This recipe was submitted by Aunt Ann and Pam Bailey.

# Banana Pudding Cake

**Source:** Cindy Carswell

## Ingredients

- 1 box Yellow cake mix
- 2 tbsps banana extract
- 2 box banana pudding makes 3.4 oz, (reserve 1 for filling recipe)
- 1 mashed banana
- 2 1/2 cups milk, (reserve 1 cup for filling recipe)
- 3 eggs
- 1/2 cup vegetable oil
- 16 oz container of Cool Whip
- 1 10.6 oz cream cheese

# Barbecue Sauce "Slick's"

**Source:** Aunt Ann

## Ingredients

- 3 bottles barbecue sauce
- 1 cup vinegar
- 4  dashes of or shakes of hot sauce (Tabasco)
- 1 cup worcestershire sauce
- 1 tbsp sugar
- 1 stick butter
- juice of 1 lemon

## Instructions

Mix ingredients together and bring to boil. Let simmer, the longer the better.

## Notes

Slick's Barbecue Sauce. Aunt Ann said that her husband, "Slick" would slow cook this BBQ sauce all day. The flavors blended together to make a fabulous sauce.

# BBQ Beef Baked JalapeÃ±o Beans

**Source:** Holly Hutchins Nichols

## Ingredients

- 1 lb hamburger meat
- 1/2  onion, chopped
- 1/2 tsp Tony's Creole Seasoning
- 1 tbsp salt
- 1/2 tsp pepper
- 1 can Bushes original baked beans (28 oz)
- 1 can Jalapeño ranch style beans
- BBQ sauce to taste

## Instructions

Brown hamburger meat with onion and Tony's, salt and pepper. Drain grease. Mix browned meat mixture with Bushes baked beans and Jalapeño Ranch Style Beans. Add BBQ sauce to taste and mix well.

Pour into baking dish and bake on 350° for 30 minutes.

## Notes

This recipe was submitted by Holly Hutchins Nichols.

# Big Easy Jambalaya in Slow Cooker

## Ingredients

- 1 can (28 oz) fire-roasted diced tomatoes (undrained)
- 1  extra large onion, (cut in 1/2 inch dice)
- 2  large yellow bell peppers, (cut in 1/2 inch dice)
- 1 1/2 cups Sliced celery
- 1 cup chicken broth
- 1 tbsp fresh thyme leaves
- 1 1/2 tsps dried thyme (as substitute for fresh thyme)
- 1 tbsp garlic
- 3/4 tsp salt
- 3/4 tsp freshly ground black pepper
- 1 pkg 8 oz. fully cooked smoked sausage
- 3/4 lb boneless, skinless chicken breasts
- 3 lbs medium shrimp, peeled and deveined
- 1 1/2 cups converted long-grain rice
- 1/3 cup chopped parsley

## Instructions

Combine all ingredients, except chicken, shrimp, rice and parsley, in a 5-qt. or larger slow cooker. Cover and cook on high 3 hours or low 7 hours.
Uncover turn slow cooker to high and stir in chicken, shrimp, and rice. Cover; continue to cook 30 minutes or until chicken and shrimp are cooked through and rice is tender. stir in parsley.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Biscuits - Granny's

**Source:** Granny's Recipe

## Ingredients

- buttermilk
- salt
- self rising flour

## Instructions

Buttermilk In a bowl with salt

Add Self rising flour and stir until thick
Put dough on wax paper and work. Just to take moisture out. Work too much they are packy
Pinch off and roll up.

Put in cast iron skillet which has enough oil to cover the bottom and grease the tops of biscuits with cooking oil.

Put in oven at 425° and cook 15 mins or until golden brown.

## Notes

Recipe submitted by Katie Hutchins Martin.

This is how granny told me to make biscuits when I asked her on July 11, 2016.

There are really no other directions for her biscuits.

# Blueberry Pie

**Source:** Cindy Carswell

## Ingredients

- 2 pkgs cream cheese
- 1 cup sugar
- 2 tbsps lemon juice
- 1 can blueberry pie filling
- 2 Bananas (sliced)
- 1 pie crust (baked)

## Instructions

Mixed cream cheese, sugar and lemon juice. Fold in Cool Whip. Slice bananas and layer in bottom of baked pie crust. Pour in cream cheese mixture. Top with blueberry pie filling.

## Notes

Recipe submitted by Cindy Carswell.

Jan Allen used to bring this to DHS where we worked. Delicious!

# Bohemian Cake

## Ingredients

- 2 cups flour
- 2 cups sugar
- 1 tsp soda
- 1 cup water
- 2 sticks butter, divided (1 stick for icing)
- 1/2 cup oil
- 7 1/2 tbsps chocolate syrup, divided (3 1/2 tbsp for icing)
- 1/3 cup buttermilk
- 2 tsp vanilla, divided (1 tsp for icing)
- 1 box powdered sugar
- 1/3 cup evaporated milk
- 1 cup nuts, chopped (optional)

## Instructions

Cake: Mix flour, sugar and soda; set aside. Boil in a saucepan the butter, water, oil and chocolate syrup. Pour over flour mixture and mix well. Mix together buttermilk, eggs and vanilla. Pour this over the above mixture and mix well. Bake in a preheated 400° oven for 20 minutes.

Icing: Heat butter, syrup and milk. Pour over powdered sugar and mix well; add vanilla. If using pecans, add at this time. Spread over cake.

## Notes

This is a handwritten recipe found between the pages of one of Nell's cookbooks. The recipe did not state if it was for a sheet cake or a layered cake. Since the recipe said to spread icing over cake I would assume it would be either.

IMPORTANT NOTE: This recipe does not call for eggs.

# Bread and Butter pickles

**Source:** Nell Hutchins

## Ingredients

- 6 qts Cucumbers, unpeeled, sliced
- 1 qt white onions, chopped or sliced
- 9 cups water
- 1 cup salt
- 6 cups sugar
- 6 cups vinegar
- 1 tbsp turmeric
- 1 tsp mustard seed
- 1 tsp celery seed

## Instructions

Put cucumbers and onions in a large stone jar. Combine water and salt and pour over vegetables. Let stand 3 hours, then drain well. Combine other ingredients and bring to a boil and boil for 3 minutes. Add cucumbers and onions. Remove from heat and stir until cucumbers are hot throughout put into hot sterilized jars and seal.

Do not remove from heat until the cucumbers are hot.

## Notes

This recipe was found in between the pages of Nell Hutchins cookbooks.

# Broccoli Rice Casserole

**Source:** Aunt Ann

## Ingredients

- 1 pkg Frozen broccoli, cooked according to package directions
- 2 cups Cooked Rice
- 2 cans cream of mushroom soup
- 1 jar (large) Cheese Whiz
- 1 cup onion, chopped
- 1/2 cup celery, chopped
- 1 stick margarine

## Instructions

Sauté celery and onion in the margarine. Add cream of mushroom soup.

Cook rice. Add Cheese Whiz while rice is still hot. Add soup mixture to rice mixture. Mix well. Add cooked broccoli and stir well. Pour into a sprayed 9 x 13 casserole dish and bake at 350° until bubbly.

# Brownies

**Source:** Terrie Elliott

## Ingredients

- 1 cup sugar
- 2 eggs
- 1 stick butter
- 3 tbsps cocoa
- 1/2 cup flour
- 1/2 tsp vanilla
- 1/2 cup chopped nuts

## Instructions

Mix together 1cup sugar and two eggs. Melt one stick of butter; add 3 tablespoons cocoa. Add this to the sugar and egg mixture. Mix well. Add flour, vanilla and stir well; Add nuts.

Bake at 325° for 30 minutes.

## Notes

A favorite of Holly and Katie.

# Bruschetta on Sour Dough bread

**Source:** Granny cut out of a Magazine

## Ingredients

- 2 tbsps olive oil
- 4  Tomatoes, seeded and chopped
- 3 tbsps chopped fresh basil leaves
- 2 cloves garlic, peeled and chopped
- 8 oz package cream cheese, softened
- 1 lb loaf sourdough bread, thickly sliced
- 8 oz package shredded mozzarella cheese

## Instructions

Heat the olive oil in a medium saucepan over medium heat. Mix in tomatoes, fresh basil leaves and garlic. Cook and stir until heated and slightly tender, about 5 minutes.
In a small bowl, blend cream cheese with herb and garlic feta.
In a toaster or an oven heated to 350° lightly toast the sourdough bread slices.
Spread toasted bread slices with the cream cheese blend. Top with tomato mixture. Sprinkle with desired amount of mozzarella cheese.
Assemble while the ingredients are still warm so the mozzarella will melt slightly.

## Notes

Katie and Haley said Granny had cut this out of a magazine and they loved it and fixed it often with her.

# Buttermilk Brownie Cake

**Source:** Dawn Daw Hutchins

## Ingredients

- 1 cup granulated sugar
- 2 cups all-purpose flour
- 1/4 cup cocoa powder
- 1 cup water
- 1/2 cup vegetable oil
- 1/2 cup butter
- 1/2 cup reduced-fat buttermilk
- 1 tsp baking soda
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- Frosting ingredients:
- 1/2 cup butter
- 1/4 cup cocoa powder
- 1/2 cup reduced-fat buttermilk
- 1 1 lb box Confectioners' sugar
- 1 tsp vanilla extract

## Instructions

1. Preheat oven to 400°. Grease a 15 x 10" baking pan.

2. To prepare brownies, combine granulated sugar flour and cocoa, mix well.

3. Combine 1cup water with oil and butter in medium saucepan. Bring to a boil, add to flour mixture and mix well. Add buttermilk, baking soda, eggs and vanilla. Beat well by hand and pour into pans. Bake the number 20 to 25 minutes until a wooden pick inserted in center comes out almost clean. Cool completely on wire racks.

4. To prepare frosting, combine butter, cocoa and buttermilk in a saucepan, bring to a boil. Remove from heat. Gradually beat in confectioners' sugar and vanilla with a mixer at low speed. Spread evenly over cooled brownies.

## Notes

Dawn Daw Hutchins found this recipe in a trunk from Granny's house.

# Buttermilk Pie

**Source:** Cindy Carswell

## Ingredients

- 1/2 cup buttermilk
- 1 3/4 cups sugar
- 2 eggs, large
- 3 tbsps flour
- 1 pinch salt
- 1 stick butter
- 1 tsp vanilla
- nutmeg

## Instructions

Heat oven to 400°. Makes everything together and going to an on bait 9 inch pie shell. Sprinkle the top lightly with nutmeg. Bake 15 minutes. Reduce oven to 350° and bake 45 minutes. Cool to allow filling to set.

# Cabbage ColeSlaw

**Source:** Liza, Terrie

## Ingredients

- 16 ozs cabbage coleslaw or cabbage cut up
- 1 carrots
- 2 bunch green onions or regular onions, chopped
- 1 cup pecans, (toasted)
- 1 cup sunflower kernels
- 2 pkgs chicken Ramen noodles (crushed)
- 1/2 cup oil
- 1/2 cup sugar
- 1/3 cup white vinegar
- 2 packs flavor packets from noodles

## Instructions

Mix chop cabbage, carrots, green onions, pecans, sunflower kernels and crushed Ramen noodles.

Mix oil, sugar, white vinegar and flavor packets from noodles. Pour over slaw. Chill in fridge until ready to serve.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Cabbage Rolls Italian Style

**Source:** Katha Bush

## Ingredients

- 8  large cabbage leaves (from outer layer of cabbage)
- 1 lb ground beef
- 1 cup Minute Rice, cooked
- 3 tbsps onion, chopped
- 1/2 cup water
- 1 can tomato sauce (6oz)
- 1  egg
- 1 tsp salt

## Instructions

In 3 quart pan place cabbage in water, cover and boil until cabbage is partially cooked. Mix together ground beef, egg, rice. onion, tomato sauce and salt. Divide meat mixture into 8 equal portions. Place one portion on each partially cooked cabbage leaf and roll, securing with toothpick. Place in skillet with 1/8 inch cooking oil. Pour in water for moisture. Cover and cook on medium heat for 45 minutes.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

# Carrot Cake

**Source:** Cindy Carswell

## Ingredients

- 3 cups flour
- 2 tsps soda
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 tsp salt
- 2 cups sugar
- 1 1/2 cups oil
- 1 cup raisins
- 2 cups carrots, grated
- 1 can small can pineapple, crushed
- 1 tsp butter flavoring
- 1 tsp vanilla
- 4 eggs
- 8 ozs cream cheese, softened
- 3 tbsps orange juice
- 2 cups powdered sugar

## Instructions

For the Cake: Mix flour, sugar, soda, salt and spices. Add oil, raisins, carrots and pineapple. Mix well. Add vanilla and butter flavoring. add eggs, 1 at a time mixing in between. Add pecans. Bake at 350° for 35 minutes.

For the Icing: Mix softened cream cheese, orange juice and mix with blender. Add powdered sugar and blend until smooth. Spread over cooled cake.

## Notes

Recipe submitted by Cindy Carswell.

Darrell Hutchins loved this cake.

# Cheese Ball

**Source:** Granny's Recipe

## Ingredients

- 1 lb Velveeta cheese
- 1 pkg 8 oz cream cheese (you can use 2 - 3 oz packages)
- add to taste garlic powder
- add to taste red pepper
- add to taste chili powder
- pecans (optional)

## Instructions

Soften cheese to room temperature. Knead and mix with hands. Form into log or ball. Roll in chili powder or crushed pecans. Serve with crackers.

# Cheese Ball "Darrell's Favorite"

**Source:** Cindy Carswell

## Ingredients

- 3 oz 8 oz packages of cream cheese, softened
- 1 jar mushrooms
- 1 jar Armour Dried Beef
- 1 bunch green onions
- 1 can small can ripe olives
- 1/2 tsp Accent seasoning

## Instructions

Finely chop mushrooms, onions, olives and dried beef, add to softened cream cheese, stir in Accent seasonings and mix well. Shape into a ball and refrigerate.

## Notes

This recipe was submitted by Cindy Carswell. She said Darrell loved it.

# Cheese Cake - Aunt Ann's  "Perfect" Cheese Cake

**Source:** Aunt Ann

## Ingredients

- 2 cups graham cracker crumbs
- 1 stick butter or margarine
- 1/4 cup sugar
- 2 pkgs 8 oz cream cheese, room temperature, (plus 1/3 more if desired)
- 1 cup sugar
- 3  eggs
- 1/2 tsp vanilla
- 1 pt sour cream
- 1 cup sugar
- 1 tsp vanilla
- pecans (optional)

## Instructions

You will want to use a Spring-form pan.

Crust: Mix graham cracker crumbs, butter and sugar. Press in a Spring-form pan. (Press chopped pecans in bottom of pan if desired). Bake at 350° for five minutes.
Filling: Blend cream cheese until smooth, add sugar, eggs, and vanilla. Pour into crust. Bake at 350° for 15 to 20 minutes. Let's cool to room temperature.
Topping: Thoroughly mix sour cream, sugar and vanilla. Spread topping on baked and cooled filling. (I use just enough topping to cover filling) bake at 350° for 10 minutes. Let cool completely.
Freeze for 10 to 12 hours (or overnight)
Take out pan while frozen. You can use a wedge knife or spatula to remove from pan.

## Notes

The original name for this recipe is Perfect Cheesecake and is an all time favorite of everyone!

# Cheese Dip

**Source:** Cindy Carswell

## Ingredients

- 3 pkgs 8 oz cream cheese, softened
- 1 can tomato  soup
- 1 pkg 3 oz lemon jello
- 1 cup mayonaise
- 1  green onion, chopped
- 1 cup Bell Pepper, chopped
- 1 can green chiles, diced (4 ounces)

## Instructions

Melt cream cheese, add tomato soup and lemon Jell-O, heat thoroughly. Add mayonnaise, green onion, bell pepper and green chilies.

Chill and serve with corn chips.

Another great dip to serve New Year's Eve.

## Notes

Recipe submitted by Cindy Carswell.

Makes a bunch and is delicious!

# Cheese Soup

**Source:** Llea Scott

## Ingredients

- 2 sticks butter
- 1 cup carrots, chopped
- 1 cup onions, chopped
- 1 cup celery, chopped
- 2 tbsps flour
- 3 cans chicken broth
- 3 cans evaporated milk
- 2 lbs Velvetta Cheese
- salt and pepper to taste

## Instructions

Melt butter and sauté carrots, onions and celery. Add ?our, chicken broth and milk. Cut Velveeta into chunks and add to soup. Heat until melted.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Cindy said, Llea brought this to DHS office, we made this at home. Great soup.

# Cherry Cheese Ball

**Source:** Cindy Carswell

## Ingredients

- 8 ozs cream cheese
- 8 ozs cool whip
- 1/2 cup powdered sugar
- 16 ozs cherry pie filling
- graham crackers

## Instructions

Mix together cream cheese, Cool Whip and powdered sugar. Form into a ball. Chill two hours. At serving time place cheese ball on serving plate and spoon pie filling over ball. Serve with graham crackers. Makes one cheese ball.

## Notes

Recipe submitted by Cindy Carswell.

# Cherry Pound Cake

**Source:** Cindy Carswell

## Description

Just as the name indicates, this is truly a cherry flavored pound cake, which is tempting, delicious and makes a lot of servings. Topped with a cream cheese, cherry frosting. It makes an attractive addition to any meal.

## Ingredients

- 1/2 lb butter or margarine
- 1 lb box powdered sugar
- 5 eggs
- 1 tsp vanilla extract
- 3 cups Sifted cake flour
- 1/2 tsp salt
- 2 tsps baking powder
- 1 cup milk
- 1 pkg Coconut or 1 can about 3 1/2 ounces
- 1/2 cup nuts, chopped
- 1 jar Maraschino cherries, chopped, & drained about 1/2 cup (reserve juice)
- Frosting
- 3 ozs cream cheese, softened
- 1 cup Sifted confectioners' sugar
- Cherry juice

## Instructions

Cream sugar and butter well, add eggs, one at a time, beating well after each addition. Add vanilla; add sifted flour with the baking powder and salt, alternately with milk. Beat thoroughly until the dough is light in color. Last of all fold in the nuts, coconut and cherries, which on have been drained on paper towel and chopped. Turn into a 10" tube pan and bake at 350° oven for one hour.

For the Frosting:
Cream the cream cheese and sifted confectioners' sugar together. Add cherry juice to make it to the consistency for spreading. Frost cake and decorate with chopped cherries and coconut.

## Notes

Cindy found a newspaper clipping with this recipe on it and written on it was, "Nell really good" in Mary Cooper's handwriting. So if Mrs. Mary said it was good, it had to be.

# Chex Party Mix - Aunt Ann's Recipe

**Source:** Cindy Carswell, Ann Wright

## Ingredients

- 6 cups Com Chex
- 6 cups rice chex
- 4 cups Cheerios
- 1 pkg pretzels
- 1 qt pecans (4 c.)
- 1 can mixed nuts
- 1 can peanuts
- 2 sticks butter
- 4 tsps worcestershire sauce
- 1/4 tsp red pepper
- 3 tbsps Tabasco
- 3 tbsps chili powder
- 4 tbsps garlic powder
- 1 tsp Seasoning Salt

## Instructions

Melt butter, add seasonings and Worcestershire sauce. Pour over chex cereals, nuts and pretzels and mix completely.

Cook 1 hour on 250° stir every 15 minutes.

## Notes

Recipe submitted by Cindy Carswell. It is Ann Wright's Party Mix.

# Chex Party Mix - Nell

**Source:** In Nell's Recipes

## Ingredients

- 6 tbsps butter
- 1 tsp garlic salt
- 4 tsps worcestershire sauce
- 2 cups corn chex cereal
- 2 cups rice chex cereal
- 2 cups wheat chex cereal
- 2 cup pretzel sticks or squares
- 3/4 cups nuts

## Instructions

Melt butter; add garlic salt and Worcestershire sauce. Pour over remaining ingredients and spread into a long shallow baking pan. Heat in oven on 250° for 1 hour stirring every 15 minutes.

## Notes

This recipe was from handwritten recipe in between pages of Nell's cookbooks. Cindy said Nell made this at Christmas.

Liza said, her mother Terri cooks this in her microwave for 6 minutes, stopping and stirring every 2 minutes.

# Chicken and Dressing - Granny's

**Source:** Nell Hutchins

## Ingredients

- cornbread, crumbled (4-5 pans)
- 2 cups onion, chopped
- 1 cup celery, chopped
- 2 bunch green onions, chopped
- 2 cans cream of chicken soup
- 1 can cream of celery soup
- 1 Apple sauce (small container) or grate up large peeled red apple
- salt, pepper, and poultry season to taste
- 6 eggs
- chicken broth (using instructions below)

## Instructions

Mix the first 6 ingredients together in a large bowl, you can make this in the pan that you're going to baking dressing in, but oil pan first to keep from sticking. Add salt, pepper and poultry seasoning to taste; then stir in six egg; add chicken broth. The broth amount depends on how dry you like your dressing. Bake at 375° or higher temperature until done. The top will begin to brown, you can shake the dressing to check the middle, if it's really shaky and looks soupy in the middle keep baking until firm.
You can make your on chicken broth by boiling chicken necks and backs, and chicken breast. Dip out chicken breast before draining off broth. Tear or cut breasts in pieces if you want to add to dressing.

## Notes

This recipe was submitted by Liz Hutchins Kay. This is the size Granny made for a large gathering.

# Chicken and Rice

**Source:** Holly Nichols

## Ingredients

- 2 lbs chicken breast, skinned
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 1/2 cans water
- 1 cup raw rice
- 1 stick butter

## Instructions

Melt butter in casserole. Add rice and stir, add soup and water. Place chicken in a baking dish and cover with foil. Bake on 250° for 3 hours.

## Notes

This recipe submitted by Holly Nichols. She said it was Reid's grandmother's recipe and it is one of her favorites.

# Chicken Cheese Delight

**Source:** Terrie Elliott

## Ingredients

- 3  chicken breast halves skinned, and deboned
- 1/4 lb butter (1/2 cup)
- 1 tbsp garlic, minced
- 1 cup bread crumbs
- 1/2 cup grated cheddar cheese
- 1/4 cup parmesan cheese
- 1 tsp salt
- 1/8 tsp pepper

## Instructions

Melt butter; add garlic. In shallow dish mix breadcrumbs, cheddar and Parmesan cheese, and salt-and-pepper. Dip chicken in melted butter, then crumb mixture. In shallow baking dish place chicken in single layer with the edges turned under to make a roll. Do not let pieces touch.

Bake uncovered on 350° for about 45 minutes or until fork can be inserted into chicken with ease and chicken is browned.

# Chicken Dressing Casserole

**Source:** Cindy Carswell

## Ingredients

- 2 pkgs 8 oz packages Pepperidge Farm Herb Stuffing mix
- 4 cups cubed chicken
- 1/2 cup butter
- 1/2 cup flour
- 1/4 tsp salt
- 1/4 tsp pepper
- 4 cups chicken broth
- 6 Eggs, Slightly beaten
- 1 can cream of mushroom soup
- 1/4 cup pimentos
- 1 cup sour cream
- 1 can almonds, slivered, drain

## Instructions

Prepare dressing as directed on package. Put in and by 9 x13 inch pan. Add chicken. In separate pan melt butter, add flour, seasonings and broth. Stir to mix. Slowly add eggs, mixing well. Pour over chicken and dressing. Bake at 350° for 45 to 60 minutes.

Sauce: Heat soup and pimentos; add sour cream and slivered almonds and heat thoroughly. Pour over baked casserole. Cut into squares and serve.

## Notes

Recipe submitted by Cindy Carswell. This is a pretty holiday dish. Originally came from Sue Howard that worked with us at DHS.

# Chicken Lynn

**Source:** Liza, Terrie

## Ingredients

- 4 chicken breast
- 8 oz carton sour cream
- 1 can cream of chicken soup
- 1 stack Ritz crackers
- 1 stick butter

## Instructions

**Boil chicken until tender. Cool slightly. Pull away from the bone and shred chicken Mix sour cream with can of undiluted chicken soup and spread over chicken. Pour into a baking dish. Add crushed crackers over-the-top.**

## Notes

Recipe sumitted by Liza Hutchins Kay.

# Chicken Salad

**Source:** Nell Hutchins/Cindy Carswell

## Ingredients

- 3  chicken breast
- 1/2 cup celery, chopped
- 1/2 cup sweet pickle relish
- mayonnaise
- salt and pepper to taste

## Instructions

Boil 3-4 chicken breast in salt water, remove from water and finely chop. Add celery, pickle relish; add mayonnaise to right consistency. Salt and pepper to taste.

## Notes

Recipe submitted by Cindy Carswell.

Nell Hutchin's recipe. Simple, but good.

# Chicken Spaghetti

**Source:** Cindy Carswell

## Ingredients

- 1 chicken
- 1 pkg thin spaghetti
- 2 cans cream of mushroom soup
- 1 can Rotel Diced tomatoes
- 1 can tomato sauce (8 oz)
- 1/2 cup picante sauce
- 1 medium onion, chopped
- 1 Bell Pepper, chopped
- 1/2 lb Velveeta cheese
- 1 pkg Shredded cheddar cheese, 8 oz

## Instructions

Boil chicken in water until done. Remove chicken and cook spaghetti in chicken broth. Add onions and bell pepper; cook with spaghetti. Remove chicken from bone and chop in small pieces. Season with salt and pepper. When spaghetti is done, you may have to pour off excess broth to prevent dish from being too soupy. Save what is poured off to add back if necessary.
Add mushroom soup, Rotel tomatoes, tomato sauce, picante sauce, Velveeta cheese, salt, pepper, and chicken pieces. Mix well. Pour into a large baking dish. Top with shredded cheese. Cover with foil and bake 20 to 30 minutes on 350°.

## Notes

Recipe submitted by Cindy Carswell. Made this often.

# Chicken Tacos in Crockpot

**Source:** Liza, Terrie

## Ingredients

- 4  boneless skinless chicken breast or thighs
- 1 pkg taco seasoning
- 1 cup Picante Sauce (store brand)
- lettuce, low fat cheese, avocado, low fat sour cream options for topping

## Instructions

Put all ingredients in Crock pot. Cook on high 4 hours or low 8 hours. Shred in juices in Crock pot using two forks. Serve on flour or corn tortillas or in corn taco shells. Garnish with lenuce, low fat cheese, avocado, and low fat sour cream.

130 calories per serving.

17 grams of protein

2 grams of fat

## Notes

Recipe submitted by Liza Hutchins Kay.

# Chicken with Herb Cheese Sauce

**Source:** Terrie Elliott

## Ingredients

- 3 whole chicken breasts, sliced lengthwise in half, boned and skinned
- 1/2 cup italian dressing
- 1/4 cup chopped onion
- 1 pkg 10 oz frozen spinach, thawed and drained
- 40 crackers, finely rolled
- 2 tbsps butter
- 1 1/4 cup milk
- 2 tbsps parsley
- 1/3 cup grated swiss cheese

## Instructions

Pound chicken thin, marinate 2 hours in 1/4 cup Italian dressing. In the remaining Italian dressing, melt butter and sauté onion, blend in 1 cup cracker crumbs and spinach. Roll chicken breast in mixture and then in remaining cracker crumbs, drizzle with butter. Place in casserole dish and baked uncovered 40 minutes on 375° serve with white sauce.

White Sauce
Heat together 11/4 cup milk, 1/3 cup grated Swiss cheese and 2 tablespoons of parsley in a saucepan on top of the stove, until cheese melts and sauce is hot. Pour sauce over chicken.

# Chili Mac - Granny's

## Ingredients

- 1 cup elbow macaroni
- 1 lb ground beef
- 1 small onion, chopped
- 1 cup celery, chopped
- 1/2 large green bell pepper, chopped
- 1 (15 ounce) can kidney beans, drained
- 2 (10.75 ounce) cans condensed tomato soup
- 2 (14.5 ounce) cans diced tomatoes
- 1/8 cup cup brown sugar
- salt and pepper to taste

## Instructions

Bring a pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan, simmer celery and green pepper with water to cover until tender; Drain.
Place ground beef in a large heavy skillet over medium heat. Cook until evenly brown. Add onion, and cook until tender and translucent. Drain excess fat. Add celery and green pepper. Stir in kidney beans, condensed tomato soup, diced tomatoes and brown sugar. Season with salt and pepper, and stir in macaroni.

# Chocolate Frosting

**Source:** Nell Hutchins

## Ingredients

- 1 stick butter
- 1/3 cup milk
- 1/2 cup cocoa
- 1 tsp vanilla
- 1 box powdered sugar (1 lb)
- 1/2 cup pecans, chopped

## Instructions

In a sauce pan heat the first four ingredients until the butter melts. Add powdered sugar and pecans; stir well. Pour over cake.

## Notes

This recipe was handwritten and found in between the pages of Nell's cookbooks.

# Chocolate Fudge Cookies

**Source:** Mrs. L.C. Smith, Nell Hutchins

## Ingredients

- 2 cups sugar
- 1/2 cup milk
- 1 stick butter
- 3 tbsps cocoa
- 1/2 cup peanut butter
- 2 1/2 cups oatmeal (1 minute quick oats)
- 1 tsp vanilla
- 1 cup nuts, chopped

## Instructions

Heat first 4 ingredients and bring to a boil. Boil for11/2 minutes, after it comes to a rolling boil, remove from heat and add remaining ingredients.
Beat until blended and drop on wax paper by teaspoons.
Coconut may be added.

# Christmas Cookies

**Source:** Found in Granny's recipes

## Ingredients

- 1 lb raisins
- 1 lb red cherries
- 1 lb green pineapple
- 1/2 lb red pineapple
- 6 cups Pecans, shelled
- 1 1/2 cups brown sugar
- 1/2 cup butter
- 4 eggs
- 3 cups flour
- 3 tsp soda
- 1 cup whiskey
- 1 tsp allspice
- 1 tsp nutmeg
- 1 tsp cinnamon

## Instructions

Cream butter and sugar; add eggs one at a time beating well after each. Add whiskey, sift flour, spices and soda together and mix into creamed mixture very thoroughly. Add fruit and nuts; mix well. Drop by teaspoons onto baking sheet and bake on 310° for 10-12 minutes.

# Cinnamon Pecans

**Source:** Cindy

## Ingredients

- 1 lb shelled pecan halves
- 1  egg white
- 2 tbsps cinnamon
- 3/4 cup sugar

## Instructions

Mix egg whites and pecans. Mix together sugar and cinnamon. Sprinkle sugar cinnamon mixture over pecans and egg whites. Stir well until all pecans are completely coated. Spread into a large pan and bake at 350° for 15 to 20 minutes, stirring every 10 minutes until brown. Cool. Store in an airtight container.

## Notes

Recipe submitted by Cindy Carswell.

# Cocoa Recipe

**Source:** Cindy Carswell, Judy Wright

## Ingredients

- 1 box powdered milk (makes 8 quarts)
- 1 box powdered sugar
- 1 jar Coffee-Mate (large)
- 1 box powdered cocoa 2 lb box (Quick)
- marshmallows

## Instructions

Mix all ingredients, well. It takes approximately 1/3 of mixture per cup. I use 1/2 water - 1/2 milk per cup. I mix my cocoa ahead of time and store in gallon jugs, before party. I use a large electric coffee pot (30 cups), take basket, etc. out. (as you only want the cocoa to stay hot.)

Recipe Note: You can easily double this recipe so there will be plenty on hand. Serve with lots and lots of marshmallows.

## Notes

Cindy Carswell submitted this recipe.

Added Note:The Jake WrightFamily celebrates New Year's Eve each year with our family and friends. Everybody dresses warm for an outside around the campfire, fireworks event. Hot Dogs and Hot Cocoa is served. We have used this Cocoa Recipe for many years.

# Coconut Pie

**Source:** Mary Cooper

## Ingredients

- 3 egg yolks
- 1 cup sugar
- 2 tbsps Cornstarch (level spoon)
- 1 cup milk
- 1 cup evaporated milk
- 1 cup coconut
- 1 tsp vanilla
- 2 tbsps (butter optional) See instructions
- 1 cup crushed pineapple (drained) (If making pineapple) See Instructions
- 2 tbsps cocoa (if making it chocolate) See Instructions

## Instructions

Separate egg whites from yolks. In a bowl beat egg yolks and stir in sugar which has been mixed with flour. Mix evaporated milk in a little at a time, then regular milk.

Cook in a heavy pot over low heat until thick. Add vanilla and coconut. Pour into baked pie shell, which has been baked using package directions.

You can also add pineapple or chocolate. For the pineapple you can add it when adding vanilla and coconut.

For Chocolate pie mix 2 tablespoons cocoa with sugar and cornstarch mixture at the first of the recipe.
You would add the butter the same time you add the vanilla.

## Notes

Chocolate was Darrell Hutchin's favorite. This is an old recipe of Mary Cooper.

# Confetti Beef Tacos



## Ingredients

- 1 lb ground beef
- 2 tsps chili powder
- 1/2 tsp salt
- 1 can (11 oz.) corn, drained
- 1 cup prepared chunky salsa
- 8  taco shells, warmed
- shredded (Mexican) cheese, thinly sliced lettuce,  sliced ripe olives, chopped tomatoes

## Instructions

1. Brown ground beef in large nonstick skillet over medium heat 8-10 min. or until beef is not pink, breaking up into small crumbles. Pour off drippings.

2. Season with chili powder and salt.

3. Stir in corn and salsa; heat through.

4. Serve in taco shells with toppings.

Toppings:
* shredded Taco (Mexican) cheese
* thinly sliced lettuce
* sliced ripe olives
* chopped tomatoes

## Notes

Recipe submitted by Liza Hutchins Kay.

# Corn Bread - Granny's

**Source:** Granny's Recipe

## Description

## Ingredients

- 1 cup corn meal
- 1 cup self rising flour
- 1/4 tsp baking soda
- 2 tsps salt
- 2 eggs
- 1/2 cup buttermilk

## Instructions

Preheat oven to 425° with greased skillet inside. Mix corn meal, self rising flour, baking soda and salt together, add eggs and 1/2 cup butter milk to start.

Add buttermilk until the batter is a little thicker than cake dough. Pour batter in heated skillet. Bake for 20 to 30 minutes. This batter is enough to make two skillets of corn bread.

## Notes

This recipe submitted by Liza Hutchins Kay.

This makes one big skillet of cornbread, it is better to use 2 skillets to make thinner bread.

I double this recipe for dressing. Granny.

# Corn Casserole

**Source:** Liza, Terrie

## Ingredients

- 1 (15 1/4-ounce) can whole kernel corn, drained
- 1 (14 3/4-ounce) can cream-style corn
- 1 (8-ounce) package corn muffin mix (recommended: Jiffy)
- 1 cup sour cream
- 1/2 stick butter, melted
- 1/2 cups shredded cheddar cheese

## Instructions

Preheat oven to 350 degrees F.

In a large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter. Pour into a greased 9 by 13-inch casserole dish. Bake for 45 minutes, or until golden brown. Remove from oven and top with Cheddar. Return to oven for 5 to 10 minutes, or until cheese is melted. Let stand for at least 5 minutes

## Notes

Recipe submitted by Liza Hutchins Kay.

# Corn Casserole

**Source:** Pat Bays

## Ingredients

- 2 cans cream style corn
- 1 pkg corn bread mix
- 1/2 cup onion, chopped
- 1/4 cup oil
- 2 eggs
- 1 cup Grated Cheese
- jalapeno pepper, finely diced (optional)

## Instructions

Mix all ingredients and bake a! 375° for 45 minutes

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

# Corn Casserole II

**Source:** Patty Hutchins, Liza

## Ingredients

- 2 cans cream style corn
- 1 pkg Mexican cornbread mix
- 4 eggs
- 1/4 cup cooking oil
- 1/2 cup Grated Cheese

## Instructions

Mix all ingredients in casserole dish and mix well. Bake in preheated oven at 350 for 40—45 minutes.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Country Steak and Chili Gravy

**Source:** Cindy Carswell

## Ingredients

- 2 lbs round steak or cube steak, cut into serving size
- 1 tsp salt
- 1/4 tsp pepper
- 1 egg, beaten with 2 Tablespoons water
- 1 cup Corn Flakes, finely crushed
- 1 tsp chili powder
- 1 cup wesson oil
- 1 onion, medium, sliced
- 1 green pepper, small sliced
- 2 cans Hunts Tomato sauce (8 oz cans)
- 3 cup water

## Instructions

Trim all fat off steak; pound with meat mallet or edge of jar or saucer. Sprinkle with salt and pepper. Dip into egg mixture, then into crushed cornflakes mixed with chili powder. Heat Wesson oil in large skillet; brown on both sides. Add onion and green pepper. Pour in Hunts tomato sauce and water. Cover and simmer 1 to 1 1/2 hours or until tender. Try serving with canned red beans are chili beans.

## Notes

Cindy Carswell said Granny used to make it all the time in electric skillet. This is very, very good. This must be Aunt Ann's recipe, it's her handwriting.

# Crack Sticks

**Source:** Cindy Carswell

## Ingredients

- 1  loaf thin sliced white bread, crusts removed
- 8 oz cream cheese, softened
- 3/4 cup confectioner's sugar
- 1 cup sugar
- 1 1/2 tsps cinnamon
- 3/4 cup butter, melted

## Instructions

Flatten bread with a rolling-pin. In a bowl, combine cream cheese and confectioners' sugar. In another bowl, combine sugar and cinnamon; set aside. Spread about 1 tablespoon of cheese mixture on each slice of bread. Roll up, jelly roll style. Dip in melted butter, then in cinnamon-sugar. Place on an ungreased baking sheet. Bake at 350° for 20 minutes or until golden brown. Good warm or cold.

# Crawfish (or Shrimp) Etouffée

**Source:** Liza

## Ingredients

- 2 lbs crawfish or shrimp
- 1 can cream of shrimp soup
- 1 can cream of onion soup
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can Rotel Tomatoes
- 1 large onion chopped
- 1 stick butter
- 3 stalks celery, chopped fine

## Instructions

Sauté celery and onions and butter. Add all the soups, crawfish (or shrimp). Cook over low heat for about one hour, stirring occasionally. Serve over cooked rice.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Cream Cheese Cupcakes

**Source:** Llea Scott

## Ingredients

- 2 pkgs cream cheese (8 ounces each)
- 2/3 cup sugar
- 1  Egg, beaten
- 1 tsp vanilla
- Vanilla Wafers
- cherry or blueberry pie filling

## Instructions

Mix together cream cheese, sugar, egg, and vanilla. Place a vanilla wafer in muffin pan and add mixture on top. Bake on 350° for 20 minutes. Do not let them get brown. Top with cherry or blueberry pie filling.

## Notes

This handwritten recipe was in between the pages of Nell's cookbooks.

# Creamy Chicken Chowder

**Source:** Katha Hits Bush, Aunt Ann

## Ingredients

- 2 cups Cooked chopped chicken breast
- 10 3/4 oz can cream of potato soup
- 10 3/4 oz can of cream of chicken soup
- 11 oz can Mexi Corn
- 4 1/2 oz can sliced mushrooms, undrained
- 4 oz can green chilies, chopped
- 1 cup milk
- 1 cup chicken broth
- green onions, chopped
- 1 1/2 cups shredded cheddar cheese
- butter

## Instructions

In a large pot, sauté chopped onions in a little butter. Add all other ingredients except cheese in a large pot and cook until bubbly. Top with  shredded cheese. (if desired)

## Notes

Katha Hitt Bush Note: This is great served with hot water cornbread. I always make a double batch, because it's great after it has been frozen. P.S. I only use chicken breast.

# Cucumber Sandwich Spread

**Source:** Sue Howard/Cindy Carswell

## Ingredients

- 1  large cucumber, shred and drain
- 1 cup onion, chopped
- 1 pkg cream cheese (8 oz package), softened
- 1/2 cup mayonaise
- 1 dash Tabasco
- garlic salt to taste
- 1 cup celery, chopped fine

## Instructions

After shredding the cucumber, drain off juice. Add all other ingredients, Mix well. Refrigerate.

## Notes

Recipe submitted by Cindy Carswell. Good party sandwiches. Recipe came from Sue Howard who worked at DHS.

# Curry Vegetable Dip

**Source:** Waylon Mott

## Ingredients

- 1 1/2 cups Mayo or Miracle Whip (1 1/2 cups to 1 pint, the recipe said)
- 2 tbsps curry powder
- 1 tbsp Grated Onion
- 1 tsp dry mustard
- 1 tsp salt
- black pepper to taste
- Tabasco sauce to taste

## Instructions

Mix ingredients above. Let set 12 hours in refrigerator before serving.

Can be served with carrots, celery, broccoli, cauliflower, or cucumbers.

# Dill pickles

**Source:** Cindy Carswell

## Ingredients

- 8 cups water
- 6 cups vinegar
- 1 cup salt
- dill
- red pepper
- garlic

## Instructions

Put cucumbers in a jar, add: dill, red pepper and garlic. Bring water, vinegar and salt to boil. Pour over cucumbers and seal in jars.

There were no other instructions. I would suggest after mixing water, vinegar and salt together you can get an idea of how many jars you can fill. Just stuff the jars tight with cucumbers. Put in one small red pepper, a couple of cloves of garlic and a little dill in each jar to taste.

## Notes

Cindy found this recipe and said Odell was one of Granny's neighbors.

# Dill Pickles

**Source:** Nell Hutchins

## Ingredients

- 2 qts water
- 1 1/2 cups pickling salt
- 1 qt vinegar
- 1 tsp dill
- Garlic, sliced
- Jalapeno (optional)

## Instructions

Mix water, pickling salt and vinegar; Bring to a boil. Put pickles in a jar; add 1 teaspoon of dill and a few slices of garlic, and jalapeno, if using to each jar. Pour vinegar mixture over pickles and seal jars.

## Notes

This recipe was handwritten and in Nell's recipes.

# Divinity

**Source:** Mary Cooper

## Ingredients

- 2  egg whites
- 2 cups sugar
- 1/2 cup water
- 3 tbsps white karo syrup

## Instructions

Mix sugar, water and Karo syrup. Boil syrup to the hardball stage. Add gradually to stif?y beaten egg whites. Drop on buttered waxed paper.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

# Divinity

**Source:** Granny's Recipe

## Ingredients

- 2 eggs
- 3 tbsps light Karo syrup
- 1/2 cup water
- 2 cups sugar
- 1/2 cup pecans finely chopped

## Instructions

Mix together light Karo syrup, water and sugar. Set stove top heat on low until the sugar is dissolved, then turn the heat up to about medium and let it bubble, not boil! You will scorch the sugar, just let it bubble.

Get your eggs and separate egg whites. Beat the egg whites for a while, you want them smooth and glossy that stand in big peaks. Or you can keep beating until the sugar mixture is ready. The sugar mixture needs to be stringy. When you pull your spoon out of the mix it needs to look like strands of hot glue. Or you can test it by getting a bowl of room temp water and dropping a very small amount of the sugar mixture in it. Gather the sugar mix in the water; while still in water see if it will form a small hard ball. If it does then it's ready. If the ball is soft or you can't form one then it's not ready. After the sugar mixture is done, poor it into the egg white.

You need to work fast doing this if you don't the sugar mix will harden up and you won't be able to mix it. It is best to use a hand held mixer. Mix until it starts to stiffen up just a little, fold in pecans and start dropping on wax paper. You have to work fast dropping the candy or else it will harden in bowl. Let them sit until they are hard enough to pick up and enjoy!

## Notes

This recipe submitted by Liza Hutchins Kay.

Side note do not make these on a humid day...they will not harden up. They will stay a soft soupy mess. Liza

# Dump Cake

## Ingredients

- 1 box white cake mix (butter cake)
- 1 can Comstock cherry pie filling
- 2 sticks butter
- 1 can large can pineapple crushed
- 1 cup pecans, chopped

## Instructions

In a 9 x 13 inch pan, dump in pineapple and then cherry pie filling. Spread cake mix evenly over the top of mixture. Sprinkle with pecans. Melt butter and pour evenly over top. Don't grease pan. Bake for 45 minutes in 375° oven.

## Notes

Recipe submitted by Cindy Carswell. Quick and Easy!

# Dumplings

## Ingredients

- 2 cups flour (all purpose)
- 2 cups Bisquick mix or Pioneer biscuit Mix
- 1 1/2 cups cold water
- 1 tsp salt
- black pepper to taste

## Instructions

Mix flour, salt and Bisquick. Slowly pour water into dry ingredients and until it moist. Work with hands and divide into three balls of dough. Sprinkle flour onto your working area. Roll out dough as thin as you can get it. Cut into long strips with butter knife or pizza cutter.
Place close together without touching onto cookie sheet and layer with wax paper and continue layering until through. Place in freezer until ready to cook.

Boil chicken backs in big pot of water on top of stove. Remove chicken backs after awhile (45 minutes to an hour). This will make your broth for the dumplings.

Break frozen dumplings in bite size pieces and add to boiling broth one at a time. Shake pot gentle so dumpling will be covered by broth, when all dumplings are all in pot. With a big spoon gently press them under the broth making sure all dumplings are covered with broth. Let continue cooking for thirty minutes then add milk and remove from fire and let sit for 10 to 15 minutes before eating.

## Notes

Recipe submitted by Liza Hutchins Kay.

In Granny's notes it said to, never stir dumplings and add lots of pepper. They are good to roll out, cut and place in freezer ahead of time to cook later.

# Dutch Meat Loaf

**Source:** Cindy Carswell, Brenda Covington

## Ingredients

- 1 1/2 lbs ground beef
- 1 cup bread crumbs or cornbread
- 1 Egg, beaten
- 1 med. onion, chopped (opt)
- 1/2 salt
- 1/4 pepper
- 1/2 can tomato sauce
- sauce
- 1/2 can tomato sauce
- 2 tbsps vinegar
- 2 tbsps brown sugar
- 2 tbsps prepared mustard
- 1 cup water

## Instructions

Meat Loaf: Mix ground beef, breadcrumbs or cornbread, beaten egg, chopped onion, salt and pepper, and ½ can of tomato sauce and shape into a loaf and place in shallow baking pan.

Sauce: Mix well. Pour over meat loaf and bake 11/2 hours @ 350°, basting occasionally.

## Notes

Recipe submitted by Cinda Carswell.

Recipe by Brenda Covington

Recipe Note: Originally from Uncle Johnny Allen.

# Easy Crockpot Potato Soup

**Source:** Liza, Terrie

## Ingredients

- 1  30 oz. bag of frozen shredded hash browns
- 3 cans 14 oz. cans of chicken broth
- 1 can cream of chicken soup
- 1/2 cup onion, chopped
- 1/4 tsp ground pepper
- 8 oz pkg cream cheese (DON'T use low fat-it won't melt!)
- shredded cheeses, sour cream, bacon bits, chopped green onions (optional)

## Instructions

Add everything BUT cream cheese to slow cooker and cook on low 6-8 hrs. Add cream cheese in the last hour; keep stirred and let melt. Serve with shredded cheese, sour cream, bacon bits, and chopped green onions.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Enchiladas II

**Source:** Virginia Baker

## Ingredients

- 1 lb ground beef
- 1 onion chopped
- 1 clove garlic
- 1 bell pepper finely diced
- 3 tbsps chili powder
- salt and pepper to taste
- 1 can tomato sauce
- 1 pkg enchilada sauce mix or 1 can enchilada sauce
- 1 1/2 cups water (1 cup if sauce is used)
- 12 corn tortillas

## Instructions

Brown meat, then add next 3 ingredients and brown a few minutes longer. Add remaining ingredients and simmer 15 minutes.

Dip tortillas into sauce to soften them. Spoon 1 or 2 tablespoons meat onto tortilla and roll up. Cheese can be rolled up with meat. After all tortillas are rolled, pour remaining meat sauce on top and sprinkle remaining cheese on top. Place in a 350° oven for 20 to 30 minutes until cheese is melted.

# Enchiladas III

**Source:** Terrie Elliot

## Ingredients

- 1 can mushroom soup
- 1 can evaporated milk
- 1 can Rotel Tomatoes
- 1/2 lb Velveeta cheese
- 1 lb ground beef
- 1 onion, chopped
- 1/2 lb Cheddar cheese
- 2 pkgs flour tortillas

## Instructions

Mix soup, milk, Rotel tomatoes and Velveeta cheese and heat until melted. Brown beef and onions. Add grated cheese to meat mixture.

Heat tortillas; place meat mixture in tortilla and roll up. Place in a casserole dish. Pour cheese mixture over the top and bake at 350° until hot 20 - 30 minutes

## Notes

Darrel and Scott Hutchin's favorite.

# English Pea Salad

**Source:** Nell Hutchins

## Ingredients

- 1 can English peas
- 3 tbsps real mayo (3-4 tbsps to right consistency)
- 1/2 cup shredded cheddar cheese
- 1/2 tsp dill
- 1/2  red apple, peeled and diced
- salt and pepper to taste

## Instructions

Drain English peas and mix ingredients together, store in fridge until ready to serve.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Fancy Chicken

**Source:** Betty Murphree

## Ingredients

- 6  skinned, boneless chicken breast halves
- 6 slices swiss cheese
- 1/4 lb sliced mushrooms (optional)
- 1 can cream of chicken soup
- 1/2 cup orange juice
- 2 cups Pepperidge Farm Herb Stuffing mix
- 1 stick butter

## Instructions

Place chicken in a lightly greased 9 x 13" glass baking dish. Top each piece of chicken with a slice of Swiss cheese. If using sliced mushrooms, lay them over the cheese. Mix soup with orange juice and pour over chicken. Spread stuffing mix over top and drizzle melted butter over the top. Bake for 1 hour at 350°.

## Notes

Recipe submitted by Cindy Carswell.

Nell loved this. She made it often for Sunday dinner.

# Fancy King Ranch Chicken Casserole

**Source:** Cindy Carswell

## Ingredients

- 1 can white chicken
- tortilla chips
- 1 can cream of chicken soup
- 1 can Rotel Tomatoes
- 10  cherry tomatoes (quartered)
- 1/4 cup green onions, chopped
- 1/2 cup Pace Picante sauce
- Fiesta cheese, Grated
- black pepper
- crushed red pepper

## Instructions

Finely chop chicken; add peppers and picante sauce, Mix well in a small bowl. Spray 9x9 pan with olive oil, Cover with a layer of chips. Layer chicken mixture across chips. Place green onions and cherry tomatoes across chicken. Layer more chips, covering chicken. Mix cream of chicken soup and Rotel tomatoes in bowl, pour over top layer of chips. Top with grated cheese. Cover with alluminum foil 25 minutes in 350° oven.

# Four Layer Delight - Patty Davis

**Source:** Cindy Carswell - Patty Davis

## Ingredients

- 1 cup flour
- 1/2 cup margarine
- 1 cup nuts, chopped
- 8 ozs cream cheese
- 1 cup powdered sugar
- 1 pkg "Jello" brand, instant chocolate pudding mix
- 3 cups milk

## Instructions

First Layer: Mix flour, margarine and pecans together. Spread mixture in 9 X 13 Pyrex dish. Mash in bottom of pan with fingers. Makes a thin layer of crust. Toast in 350° oven til crunchy and light brown. Cool completely.

Second layer: Soften cream cheese and mix with powdered sugar. Mix 1 cup Cool Whip with cream cheese mixture. Spread on top of crust.

Third layer: Mix milk and instant pudding according to directions. When thickened, pour over second layer.

Fourth layer: Spread Cool Whip over top. Keep refrigerated.

## Notes

This recipe was submitted by Cindy Carswell.

The recipe is by Patty Davis.

Recipe Note: A favorite of my daddy - Jake Wright's. When we have family gatherings, everyone always asks, "Did you bring the Delight?"

# Four Layer Dessert

**Source:** Cindy Carswell

## Ingredients

- 1 cup flour
- 1 cup pecans, chopped
- 1 stick butter
- 8 ozs cream cheese
- 1 cup powdered sugar
- 1 tsp vanilla
- 1 large container of cool whip
- 3 cups milk
- 2 small boxes of "any kind of instant pudding"
- 1 cup coconut

## Instructions

First layer-the crust: Mix flour, pecans and butter well. Pat into the bottom of a 13 x 9" pan. Bake until slightly browned.

Second layer: Mix cream cheese, powdered sugar, vanilla and 1/2 of the Cool Whip. Mix this well and pour over baked crust.

Third layer: Mix milk and instant pudding. Pour over the cream cheese mixture.

Fourth layer: Spread the remaining Cool Whip on top.

Brown or toast coconut; sprinkle overall.

## Notes

Recipe submitted by Cindy Carswell.

Had this at Christmas.

# French Bread "Party Bread"

**Source:** Sammie Harbison/Nell Hutchins

## Ingredients

- 2 pkgs cream cheese, (8 oz), softened
- 16 ozs sour cream
- 2 cans green chiles
- 1 bunch green onions, chopped
- 1 pkg thin ham, chopped
- 1 1/2 cups cheese, grated
- 1 loaf French Bread split in half lengthwise and hollowed out, reserve top

## Instructions

Mix cream cheese; add sour cream and blend. Add green onions, green chiles, ham and grated cheese; mix well. Put into hollowed out bread, put top on. Wrap in foil. Bake at 250° for 2 1/2 hours.

## Notes

This recipe was found in-between one of the pages of Nell's cookbooks.

# French Fried Shrimp with Batter

**Source:** Aunt Ann

## Ingredients

- 3 lbs Shrimp, cleaned and deveined
- 2 cups flour
- 1 1/2 tsps salt
- 1 tsp baking powder
- 2 tbsps sugar
- 2 eggs, well beaten
- 1 tsp paprika
- milk

## Instructions

In a bowl, mix salt, baking powder, sugar and eggs. Add milk to this mixture. (Just enough to get batter to a consistency that will cling to the shrimp.
Dip shrimp in egg mixture, then in flour mixture (flour and paprika) to coat shrimp. Drop in deep fat fryer. Cook until golden brown.
Do not overcook the shrimp.

# Fried Green Tomatoes

**Source:** Nell Hutchins

## Ingredients

- 1 egg, slightly beaten
- 1 cup milk
- 1/2 cup corn meal
- 1/4 cup flour
- 1/2 tsp salt
- 1/2 tsp pepper
- 3 medium green tomatoes, sliced
- vegetable oil for frying

## Instructions

Slice green tomatoes; set aside. Stir together cornmeal, flour, salt, and pepper; set aside. Combine eggs and milk and mix well.
Get oil hot in frying pan.
Dip tomato slices in egg, milk mixture and dredge in cornmeal mixture. Drop coated tomatoes into hot oil and fry, turning once.
Drain on paper towel

## Notes

This hand written recipe was found in between the pages of Nell's cookbooks

# Frozen Cranberry Salad

**Source:** Cindy

## Ingredients

- 8 oz package of cream cheese
- 2 tbsps mayonnaise
- 2 tbsps sugar
- 1 can 16 oz cranberry sauce
- 1 can 8 oz crushed pineapple
- 1 ctn 8 oz Cool Whip

## Instructions

Beat cream cheese, mayonnaise and sugar with mixer. Add cranberry sauce and pineapple. Mix well**.** Fold in Cool Whip. Pour into a 9x9 dish and freeze. Cut into squares to serve.

## Notes

Recipe submitted by Cindy Carswell.

# Fruit Cake

**Source:** Odell Lawson

## Ingredients

- 1 qt nuts, chopped
- 1 lb Dates, chopped
- 1/2 lb Cherries, chopped
- 1/2 lb pineapple, chopped
- 1 cup flour
- 2 tsps baking powder
- 4 egg yolks (reserve whites)
- 1 cup sugar
- 1 tbsp vanilla
- 4 egg whites

## Instructions

Place all chopped up fruit in large bowl. Cover with 1cup flour and 2 teaspoons baking powder.
Beat egg yolks and add 1 cup of sugar and 1 tablespoon of vanilla; beat until fluffy.
Pour over nuts and fruit mixture.
Beat egg whites (not too dry) and fold in the above mixture.
Grease and flour a baking pan, it could be large loaf pan or Bundt pan.
Bake on 250° for two hours.

## Notes

This recipe was submitted by Caroline Hutchins Corbell. Odell Lawson lived up the road from Nell. It was where Nell would go get water, because she had a good well.... Cindy Carswell.

# Fudge

**Source:** Nell Hutchins

## Ingredients

- 3 cups sugar
- 1 1/2 stick butter
- 1 can Small can of evaporated milk
- 1 jar (7 oz) Marshmallow cream
- 12  bag semi sweet chocolate chips
- 1 1/2 tsps vanilla
- 1 cup Nuts, optional

## Instructions

Grease a 8x8 or 9x13 pan, depending how thick you want fudge. Combine sugar, butter and can of PET milk, put over low heat and start using a heavy pan. Stir unti it comes to a rolling boil. Boil 4 minutes.

Remove from heat and stir in chocolate chips until melted and thoroughly combined. Beat in marshmallow creme, nuts, and vanilla extract. Transfer fudge to the prepared pan and let cool before cutting into squares.

# German Chocolate Cake

## Ingredients

- 1 pack German sweet chocolate
- 1/2 cup boiling water
- 1 cup shortening
- 2 cups sugar
- 4  egg yolks, unbeaten
- 1 tsp vanilla
- 2 1/2 cups Sifted cake flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup buttermilk
- 4  Egg Whites, Stiffly Beaten

## Instructions

Melt chocolate in 1/2 cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and chocolate; mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk to chocolate mixture, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8 or 9 inch layer pans, lined on bottoms with paper.

Bake in oven on 350° for 30 to 40 minutes. Cool. Frost top and between the layers with Coconut - Pecan Frosting.

# German Chocolate Cake Frosting

**Source:** In Nell's Recipes

## Ingredients

- 1 cup evaporated milk
- 1 cup sugar
- 3  egg yolks
- 4 tbsps butter
- 1 cup coconut
- 1 cup pecans
- 1 tsp vanilla

## Instructions

Heat in a boiler over meduim heat until thick. Add coconut, pecans and vanilla.

Spread between layers and on top of German Chocolate Cake after it has cooled.

# Gooey Butter Cake

## Ingredients

- 1 box (18 1/4 oz) package yellow cake mix
- 1 egg
- 16 tbsps butter, melted, divided in half
- 1 (8 oz) package cream cheese, softened
- 2 eggs
- 1 tsp vanilla
- 1 box powdered sugar, (16 oz)

## Instructions

Preheat oven to 350°.

Combine the cake mix, egg and 8 tablespoons butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.
In a large bowl, beat the cream cheese until smooth. Add the eggs, vanilla and 8 tablespoons butter and beat together.
Next, add the powdered sugar and mix well. Spread over cake batter and bake for 40 to 50 minutes. Make sure not to over bake as the center should be a little gooey.

## Notes

This recipe was submitted by Liza Hutchins Kay.

# Green Beans (Canned Green Beans)

**Source:** Aunt Ruby Hughes?s recipe

## Ingredients

- 2 gal Kentucky Wonder beans or any other
- 3 qts water
- 1 pt vinegar
- 1 cup sugar
- 1 tbsp salt per quart of beans (4qts in a gallon)

## Instructions

Bring to a boil and let cook to barely tender. Place beans in jar and seal with hot lids and rings one jar at a time. When you open the jar of beans to prepare, be sure and pour off brine and cook in water, season to taste.

## Notes

Recipe submitted by Aunt Ann. It was Aunt Ruby Hughes' recipe

# Green Chile Stew

**Source:** Cindy Carswell

## Ingredients

- 6  Large potatoes, cubed
- 1 lb stew meat
- 1 can green chiles, diced (4 ounces)
- 1  medium onion
- 1 can beef bouillon or bouillon cubes
- salt and pepper to taste
- garlic to taste
- oil

## Instructions

Cook meat, potatoes, and green chilies in a pot in 2 tablespoons of oil until the meat is browned on outside.

Add broth and water to fill pot, season with salt, pepper and garlic. Cook until potatoes are soft. Serve with Ritz crackers. Makes a bunch.
May substitute ground beef for stew meat. Just crumble and cook the potatoes till browned.

## Notes

Recipe submitted by Cindy Carswell. This came from El Paso when everyone was working out there.

# Homemade Fudge

**Source:** Mary Cooper

## Ingredients

- 2 cups sugar
- 1/2 cup Pet milk (canned evaporated milk)
- 2 tbsps Karo syrup
- 3 tbsps cocoa
- 1 stick butter
- 1 1/2 cups mini marshmallows
- 1 cup nuts, chopped

## Instructions

Put all together except marshmallows and nuts. Put in iron skillet; let it boil 2 minutes. Turn fire out and add l 1/2 cups miniature marshmallows and 1 cup nuts. Pour in greased pan and let set, then cut in small pieces.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

# Hot Broccoli Dip

**Source:** Cindy Carswell

## Ingredients

- 3 stalks Celery, chopped medium fine
- 1 medium onion, chopped
- 1 can mushroom pieces (small)
- 1 pkg Frozen Chopped Broccoli
- 1 can cream of mushroom soup
- 1 roll garlic cheese
- 2 tbsps butter
- almonds, optional

## Instructions

Sauté celery, onions, and mushroom pieces in butter. Cook broccoli as directed on package and drain well. Add mushroom soup to proceeding ingredients. Melt cheese in double boiler. Combine in a chafing dish to serve.

This may also be served as a vegetable. Freezes beautifully. Dip with Fritos or Doritos.

## Notes

Recipe submitted by Cindy Carswell. Another good holiday dip, usually for New Year's Eve.

# Hot Garlic Dill Pickles

**Source:** Aunt Ann

## Ingredients

- 1 qt vinegar
- 2 qts water
- cloves of garlic cut in fourths (3 pieces to a jar)
- 1/8 tsp alum
- hot peppers (2 to a jar)
- 1/4 cup salt
- 2 stalks of dill to a jar

## Instructions

Place cucumbers in a jar. Add garlic, hot peppers and dill. Have vinegar, water and salt boiling. Place alum on top of cucumbers. When brine mixture starts to boil, pour over cucumbers and seal with hot lids and rings that have been in boiling water. When the jars begin to cool you will hear them pop that means they are sealed.

## Notes

Aunt Ann said, these dill pickles were favorites of two of her grandchildren, Carmen Bailey, and Clay Bush. She said they were also favorites of Nell Hutchins and Judy Wright's grandchildren, Zach JHutchins, Haley Hutchins, Timothy Parker and Josh Davis.

# Hot Sauce

**Source:** Nell Hutchins

## Ingredients

- 1/2 bushel of tomatoes
- 8 onions, chopped
- 5 bell peppers, chopped
- 7 hot pepper, chopped
- 6 bulb garlic
- 1 1/2 cups sugar
- 1/4 cup salt
- 2 cups white vinegar
- 1 tsp cumin

## Instructions

Put tomatoes in hot water a few minutes until skin is ready to come off. Chop up in food processor. Put chopped tomatoes in a large pot on top of stove, add onions, bell peppers, hot peppers, garlic, sugar, salt, cumin and vinegar. Simmer for two hours or longer. Put in hot jars and seal.

## Notes

This recipe was found in between pages of Nell Hutchins recipe books. Nell put up a lot of pickles fom her garden.

# Hot Water Cornbread

## Ingredients

- 1 cup corn meal
- 2 tsps baking powder
- 1/2 cup flour
- 1 tsp salt
- Boiling water?to consistency to pat them out
- 1  bowl of cool water

## Instructions

Combine using just enough of the boiling water to bring mixture to a consistency to pass them out. Use a bowl of cool water for cooling your hands as you pack them out. Be careful they are hot! Fry in hot shortening until brown then turn them over. Great with a vegetable meal!

# Hush Puppies "Slick's"

**Source:** Aunt Ann

## Ingredients

- 1 1/2 cups Yellow Corn Meal
- 1/2 cup flour
- 1 1/2 tsps baking powder
- 1 tsp salt
- 1 egg, well beaten
- 1 tbsp sugar
- 1 tsp black pepper
- 1 onion, finely chopped
- 2/3 cup milk
- 1/4 cup cooking oil

## Instructions

In a large bowl, combine cornmeal, flour, baking powder, salt, sugar, and pepper. Add egg, milk, oil and onion. Mixed well. Using a teaspoon, drop small balls in hot grease to deep fry. Fry and until golden brown. Makes about 1 1/2 dozen hush puppies.

# Ice Box Cherry Pie

**Source:** Liza, Terrie

## Ingredients

- 1 can eagle brand milk
- 1/2 pt whipping cream
- 1/2 cup pecans, chopped
- 4 tbsps lemon juice
- 1 can pie cherries, drained
- 1 graham cracker crust

## Instructions

Mix Eagle Brand milk, cherries, Lemon juice and pecans.Whip whip cream to firm consistency. Fold into first mixture. Pour into graham cracker crust. Place into freezer till firm. Serve lightly frozen.

## Notes

This recipe was submitted by Liza Hutchins.

# Ice Pickles-Odell

**Source:** Cindy Carswell

## Ingredients

- 1 cup lime
- 1 gal water
- 2 cups sugar
- 1 1/2 cups vinegar
- cucumbers, sliced thin
- pickling spices or whole cloves

## Instructions

Add 1cup lime to 1 gallon of water. Slice cucumbers into thin slices. Pour the limewater over the cucumber and let stand 24 hours. Soak in clear water 1 to 2 hours.
Mix 2 cups of sugar to 1 1/2 cups vinegar and heat until hot. Pour in sliced cucumbers and boil for 35 minutes. Put in jars. Add spices; pickling spices or whole cloves.

## Notes

Cindy found this recipe among Nell's recipes. Odell Lawson was one of Granny's neighbors. Nell would go to her house and get water.

# Italian Cream Cake

**Source:** Cherry Murphree

## Ingredients

- 2 cups sugar
- 1 stick butter, at room temperature
- 1/2 cup Crisco Oil
- 5 eggs. separated
- 1 cup buttermilk
- 2 cups flour
- 1 tsp soda
- 1 cup coconut
- 1 tsp vanilla
- 4 ozs cream cheese, softened
- 1/2 stick butter, softened
- 1 box powdered sugar
- 1 cup pecans, chopped
- 1 tsp vanilla

## Instructions

For Cake: Grease and flour three cake pans (8 or 9 inch). Beat egg whites and set aside. Cream rest of ingredients and egg yolks. Bake at 325° for 30 minutes. Cool before icing cake.
For Icing: Blend cream cheese, vanilla and butter, add sugar and blend well. Put on layers as you stack. If icing is too thick, add a little milk.

## Notes

Recipe submitted by Cindy Carswell.

Darrell Hutchin's favorite cake.

# Italian Cutlets

**Source:** Terrie Elliott

## Ingredients

- 1 lb ground beef
- 2 tbsps parsley flakes
- salt and pepper to taste
- 2  Eggs beaten
- 1 pkg Spaghetti sauce mix (you can use prepared or package)
- 1/2 cup breadcrumbs
- flour
- 1/2 cup parmesan cheese
- mozzarella cheese
- cooking oil

## Instructions

Mix ground beef, salt and pepper and parsley. Shape into 4 patties. Dip into flour, then beaten eggs, and then breadcrumbs. Brown patties in hot oil in a frying pan or cast iron skillet. Cook spaghetti sauce. Place browned patties in a baking dish and top with the spaghetti sauce. Top with cheese and bake at 400° for 20 minutes.

## Notes

Terrie said she usually served it over a bed of pasta of some kind.

# JalapeÃ±o Rice

**Source:** Bernice Cassell

## Ingredients

- 2 cups rice
- 1/2 cup oil
- 2 cups onions, chopped
- 1/2 cup jalapeño pepper finely diced (2 pods)
- 4 cups beef or chicken broth
- 1/2 lb Velveeta cheese
- ground beef or sausage (optional)

## Instructions

Fry rice in oil, but do not brown. Add: 1/2 c. chopped onion 1/2 lb. Velveeta cheese, 1/2 c. jalapeno pepper, 4 cups beef or chicken broth.

Cover and simmer for 30 minutes. Salt and pepper to taste. You can use ground beef or sausage on top. Brown and drain well first.

## Notes

Recipe submitted by Cindy Carswell.

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas.

# Jo Lynn's Brownies

**Source:** Liza, Terrie

## Ingredients

- 1 cup sugar
- 2 eggs
- 1 stick butter
- 3 tbsps cocoa
- 1/2 cup flour
- 1/2 cup chopped pecans
- 1/2 tsp vanilla

## Instructions

Mix together sugar, eggs. Melt: 1 stick butter; add cocoa. Add to sugar and egg mixture. Add: flour, chopped pecans and vanilla Bake at 325° for about 30 minutes. This is very easy to double for any size crowd.

## Notes

Recipe submitted by Liza Hutchins Kay.

# Katha's Cadillac Salad

**Source:** Aunt Ann/ Katha Bush

## Ingredients

- 1 head lettuce, chopped
- 16 bottle Catalina salad dressing
- 2 cups shredded cheddar cheese
- 2 bundles green onions, chopped
- 2 tomatoes, chopped
- 1 pkg plain Doritos

## Instructions

Mix lettuce and green onions together and let sit in the refrigerator in a covered bowl until ready to serve. Add cubed tomatoes and cheese.

Crush Doritos and add to salad mixture. Pour Catalina dressing over salad. Mix thoroughly.

## Notes

This is Katha‘s famous salad and is a favorite of family and friends.

It is important to note that she has named it "Katha's Cadillac Salad".

# Lemon Blossoms

**Source:** Liza, Terrie

## Ingredients

- 4 eggs, large
- 1 pkg (3.5 oz) instant lemon pudding mix
- 1 pkg (18.5-oz) yellow cake mix
- 3/4 cup vegetable oil, plus 3 tablespoons for glaze
- 4 cups confectioner's sugar
- 1/3 cup fresh lemon juice
- 1 Lemon, zested
- 3 tbsps water

## Instructions

Preheat the oven to 350°

Spray miniature muffin tins with vegetable oil cooking spray. Combine the cake mix, pudding mix, eggs and 3/4 cup oil and blend well with an electric mixer until smooth, about 2 minutes. Pour a small amount of batter, filling each muffin tin half way. Bake for 12 minutes. Turn out onto a tea towel.

To make the glaze, sift the sugar into a mixing bowl. Add the lemon juice, zest, 3 tablespoons oil and 3 tablespoons water. Mix with a spoon until smooth.

With fingers, dip the cupcakes into the glaze while they're still warm, covering as much of the cake as possible, or spoon the glaze over the warm cupcakes, turning them to completely coat. Place on wire racks with waxed paper underneath to catch any drips. Let the glaze set thoroughly, about one hour, before storing in containers with tight-fitting lids.

## Notes

This recipe was submitted by Liza Hutchins Kay.

# Lemon Icebox Pie

**Source:** Aunt Ann

## Ingredients

- 2  egg yolks, well beaten
- 1 can eagle brand milk
- 2/3 cup lemon juice
- 1  Medium-size Cool Whip
- 1 tsp vanilla
- graham cracker crust

## Instructions

Beat egg yolks well. Add lemon juice and mix well. Add milk and mix thoroughly. Add vanilla and mix until smooth. Pour into graham cracker crust and refrigerate.

# Lemon Meringue Pie

**Source:** Jasper's Grandmother ?Sue Corbell

## Ingredients

- 1 1/2 cups sugar
- 1/3 cups cornstarch
- 1/4 tsp salt
- 1/2 cup cold water
- 1/2 cup lemon juice
- 5 eggs separated
- 2 tbsps butter
- 1/2 tbsps sugar
- 1 9 inch pie shell
- 1/4 tsp cream of tarter
- 1/2 tsp vanilla

## Instructions

Pie:

Combine sugar, cornstarch and salt and mix well. Gradually add cold water and lemon juice till smooth. Beat in egg yolks until thick, gradually add to lemon mixture. All butter. Cook over medium heat until thick. Remove from heat. Cool mixture and pour in to pie shell.

Meringue

Combined 5 egg whites and cream of tartar, beat until foamy. Add sugar a little bit at a time. Beat until stiff peaks form. Beat in vanilla. Pour on pie and spread evenly.

Bake at 350° for 12 -15 minutes.

# Lemon Pie

**Source:** Nell Hutchins

## Ingredients

- 1 1/2 cups sugar
- 3 tbsps "heaping tablespoons" corn starch or flour
- 1/3 cup lemon juice (or a little more)
- 2 1/4 cups water
- 3  large eggs or 4 small
- lump of butter

## Instructions

In a heavy pan on top of stove add sugar and flour (or corn starch); mix well. Add egg yolks, water and lemon juice and stir. Heat and stir until thick. When thickness is desired, add butter. Stir in and pour into pie crust.

## Notes

This recipe was submitted by Caroline Huthins Corbell.

# Lemon Pound Cake

**Source:** Cindy Carswell, Judy Wright

## Ingredients

- 1 box Lemon Supreme cake mix
- 4 eggs
- 1/4 cup sugar
- 3/4 cup crisco
- 1 cup apricot nectar
- 1 cup powdered sugar
- 1 lemon (use juice)

## Instructions

Empty cake mix in bowl. Beat in eggs, sugar and oil. Mix in apricot nectar. Pour into greased and floured Bundt pan.

Bake @ 350° till cake tests done, about 35 min. Do no over cook!

Glaze: Mix powdered sugar and lemon juice. Drizzle over cake while still warm.

## Notes

This recipe submitted by Cindy Carswell.

Recipe is by Judy Wright.

Recipe Note: Always a favorite of the Jake Wright family, the oldest son of Travis & Katie Wright.

# Lemon Squares

**Source:** Liza Hutchins Kay, Dawn Daw Hutchins

## Ingredients

- 2 sticks margarine or butter
- 1/2 cup powdered sugar
- 2 cups flour
- 4 eggs
- 2 cups sugar
- 8 tbsps flour
- 8 tbsps bottled lemon juice

## Instructions

Spread pastry dough into a 9 x13 pan. Bake on 350° for 20 minutes. Bake until golden brown.

## Notes

Dawn said this recipe was found in a trunk from Granny's house. Liza said it was one she made several times for showers.

# Margarita- Aunt Poochie

**Source:** Liza Hutchins/ Terrie Elliott

## Ingredients

- 1 can limeade (6 oz can)
- 1 can vodka (using same can)
- 3/4 can triple sec
- Ice

## Instructions

Pour in blender; add ice until slushy.

## Notes

Triple Sec is an orange flavored liqueur used cocktails.

# Marinated Carrot Salad

## Ingredients

- 5 cups carrots, sliced
- 1/2 cup salad oil
- 10 3/4 oz can of tomato soup, undiluted
- 1 cup sugar
- 3  green peppers, chopped
- 3/4 cup vinegar
- 1 tbsp prepared mustard
- 1  onion, chopped
- dash worchestershire

## Instructions

Cook carrots in salted water until just tender. Drain and set aside. Combine remaining ingredients and cook onions, peppers until tender. Add carrots; place in cover bowl or jar. Chill overnight.

## Notes

This is a handwritten recipe found in Nell's cookbooks.

Recipes years ago called for salad oil. Salad oil is another term for a light tasting vegetable oil. You can use oils like vegetable, canola, corn, peanut, or other light flavored oils.

# Meatloaf

**Source:** Granny

## Ingredients

- 1 lb hamburger meat
- 1 onion, chopped
- 1/2 Bell Pepper, chopped
- salt
- pepper
- garlic
- 1 egg
- 1/2 cup milk
- 1/2 stack saltine crackers, crushed
- 1/2 cup ketchup
- 1/2 cup brown sugar
- 1 tbsp worcestershire sauce
- 1 1/2 tbsps mustard
- 1/2 tsp Onion juice

## Instructions

Combine the first 9 ingredients and mix well. Place in a glass pan or a loaf pan. Mixed together ketchup, brown sugar, Worcestershire sauce, mustard and onion juice. Pour this over top of meat loaf. Bake for one hour on 350° and let set before cutting.

## Notes

This is Granny's recipe.

# Mexican Casserole - Aunt Ann

**Source:** Aunt Ann

## Ingredients

- 1 1/2 lb hamburger meat
- 1 onion, chopped
- 1 can green chilies, (4oz)
- 1 can cream of mushroom soup
- 1 can rotel tomatoes with chilies
- 12 Corn meal tortillas (cut in small sizes)
- 1/2 tsp garlic
- 1 tsp salt
- 1 tsp black pepper
- 2 cups Colby Jack cheese, grated
- 1 cup Velveeta cheese, grated

## Instructions

Brown hamburger meat with salt, pepper, garlic and 2 tablespoons of the chopped onion. Set aside.

In a saucepan, heat soups, Rotel, and Velveeta until all are smoothly combined. Spray a 9 x 13 Pyrex pan with Pam. Line with tortilla pieces. Layer all other ingredients starting with hamburger mixture, soup mixture, both grated cheese.

Layer until all ingredients are used. Bake in a preheated 350° oven for 25 - 45 minutes or until it begins to bubble.

Note: Save enough grated cheese to sprinkle on top.

## Notes

Just one of Aunt Ann's specialties!

# Mexican Casserole - Patty Davis

## Ingredients

- 2 lbs hamburger meat
- 1  onion, chopped
- 1 pkg flour tortillas
- 3 cans Ranch Style Beans
- 1 lb Velveeta cheese
- 2 cans Rotel Tomatoes
- 2 cans cream of chicken soup

## Instructions

Mix 2 cans of tomatoes and cream of chicken soup together in a bowl. Meanwhile, be browning hamburger and onions.

When brown; set aside. In a large casserole dish, layer hamburger meat, then 1 can of beans, layer of tortillas, and layer of cheese. Keep layering over and over in this manner until gone. If desired, one layer of each ingredient is okay, then pour the soup mixture on top of the layers. A half-cup of milk may be added to the soup mixture to prevent dryness.

Cook @ 350°-400° for 30 min. or until melted and bubbling.

## Notes

Recipe submitted by Cindy Carswell.

Recipe by Patty Davis, daughter of Jake Wright.  Cindy said Patty brought this to Christmas dinners.

Note: A favorite of the Jake Wright family (especially Jake and lil Jake)

# Mexican Layered Dip

**Source:** Cherry Murphree

## Ingredients

- 1 can bean dip or refried beans with green chiles
- avocado dip
- 1 tomato, chopped
- 1 can black olives, sliced
- 1 onion, chopped
- 8 ozs container sour cream
- 4 ozs picante sauce
- cheddar cheese, grated

## Instructions

Layer each ingredient in order shown in a 9x13x2 dish. Put in oven or microwave long enough to melt cheese.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Made at holidays.

# Microwave Peanut Brittle

**Source:** Nell Hutchins

## Ingredients

- 1 cup sugar
- 1/2 cup white karo syrup
- 1 cup peanuts
- 1 tsp butter
- 1 tsp vanilla
- 1 tsp baking soda

## Instructions

In a 11/2 quart glass bowl, stir together sugar and white corn syrup. Microwave four minutes on high. Take out of microwave and stir in one cup of peanuts. Microwave 3 to 5 minutes or until light brown. Take out of microwave and add butter and vanilla. Microwave 1 to 2 minutes. Remove from microwave, add1teaspoon baking soda; and stir until light and foamy. Pour on greased cookie sheet. Let cool 1/2 to 1 hour when cool, break into small pieces and store in airtight container.

## Notes

This recipe was found in between the pages of Nell's cookbooks.

# Microwave Pink Peanut Patty

**Source:** Pam Bailey/Aunt Ann

## Ingredients

- 2 cups sugar
- 1/2 cup Karo syrup
- 1/2 cup water
- dash salt
- 1 1/2 cups raw peanuts
- 2 tbsps butter
- 1/2 tsp vanilla
- 3 drops red food coloring

## Instructions

In microwave oven, cook syrup, water, and sugar for 3 minutes on high. Add peanuts and stir thoroughly. Cook 10 more minutes on high. Add butter, vanilla, and food coloring. Beat with spoon until smooth. On wax paper, drop to form a patty.

# Moist Banana Bread

**Source:** Terrie Elliott

## Ingredients

- 1 1/4 cups flour
- 1 cup sugar
- 1 tsp soda
- 1/4 tbsp salt
- 1 stick butter, melted
- 2 eggs
- 1 tsp vanilla
- 1 1/2 bananas
- 1 cup nuts (optional)

## Instructions

Blend dry ingredients. Add butter, stir in eggs, vanilla and bananas. Pour into a greased loaf pan and bake on 300° for 45 minutes.

# Mountain Dew Cake

**Source:** Liza, Terrie

## Ingredients

- 1 box lemon cake mix
- 1 box 3.4 oz lemon pudding mix
- 1 can mountain dew
- 3/4 cup oil
- 4 eggs

## Instructions

Mix the above ingredients and pour into a greased and floured bundt pan. Bake on 325° for 45-50 minutes.

## Notes

This recipe was submitted by Liza Hutchins Kay.

# Neiman Marcus Bars

**Source:** Nell Hutchins

## Ingredients

- 1 bottle Yellow cake mix
- 3 eggs
- 1 stick butter, softened
- 1 pkg cream cheese, softened (8 oz)
- 3 1/2 cups powdered sugar (1 lb)

## Instructions

Blend cake mix, 1 egg and butter. Press into bottom of 9x13 inch pan. Combine cream cheese, 2 eggs and sugar. Beat and spread on top of cake mixture. Bake at 325° for 40 minutes.

## Notes

This recipe was found in Granny's handwritten recipes. There is a similar recipe called Chess Bars.

# Nine "9" Bean Soup

## Ingredients

- 1 lb ham, chopped
- 1  large onion, chopped
- 1 clove garlic
- 1 tsp salt
- water enough to cover beans
- 1 can tomatoes, diced (28 oz)
- 1 can Rotel diced tomatoes and chilies

## Instructions

Wash and soak beans overnight. Rinse beans and cover with enough water for 1 1/2 hours and the other ingredients and cook until tender.

# No Cook Banana Pudding

**Source:** Majorie Hague

## Ingredients

- 1 can Eagle brand condensed milk
- 1  large box instant vanilla pudding
- 1  small cool whip
- 2 cups milk
- 1 pkg cream cheese (8 oz package), softened
- 1 box Vanilla Wafers
- Bananas, sliced

## Instructions

Mix the Eagle Brand Milk, instant vanilla pudding, cream cheese and milk and mix throughly. Pour over layered bananas and vanilla wafers.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

# Oatmeal Cookies (No Bake)

## Ingredients

- 1 cup butter, softened
- 1 cup brown sugar
- 1 tsp soda dissolved in sugar and butter
- 1/2 cup hot water
- 2 cups oatmeal (1 minute quick oats)
- 2 cups flour
- 1 tsp vanilla

## Instructions

Cream butter and sugar with mixer, add soda and mix. Add reamaining ingredients and mix well. Drop onto wax paper or parchment paper by teaspoon.

# Oatmeal Cookies (No Bake) Jinx's

## Ingredients

- 2 cups sugar
- 1 stick butter
- cup cocoa
- 1/3 cup peanut butter
- 1/2 cup milk
- 3 cups oatmeal (quick oats) 1 minute (uncooked)

## Instructions

Combine all ingredients except the oats. Bring to a boil. Add hot mixture to oats, mix well and drop each onto wax paper.

## Notes

They call these Jinx's cookies because he would make them almost every day after school, but it is actually Nell's recipe.

# Old Fashioned Nut Cookies

**Source:** Cindy Carswell

## Description

Note: At the bottom of the recipe it read. This is a good cookie recipe. Makes six or seven dozen. Made them late yesterday afternoon and there's only about six left this morning.

## Ingredients

- 2 cups flour
- 1/2 cup shortening (crisco)
- 2 cups sugar
- 1 cup nuts, chopped
- 2 eggs
- 2 tsps baking powder
- 1/2 cup milk
- 1 tsp vanilla

## Instructions

Cream together sugar and shortening, add eggs. Mix flour, baking powder and add to sugar, shortening and eggs. Add milk and vanilla and mix all together. Grease cookie and drop by teaspoons onto sheet. Bake at 350° until slightly brown. I would check around 8 minutes.

## Notes

Cindy said, this is Brenda Wright's cookie recipe in Brenda's writing. Brenda was Bud's wife.

# Orange Balls

**Source:** Dorothy Mathews

## Ingredients

- 16 ozs Vanilla Wafers
- 1 stick butter
- 1 can frozen orange juice (6 oz), thawed
- 1 lb powdered sugar
- 1 cup pecans, chopped
- flaked coconut

## Instructions

Mix all ingredients together except coconut. Make into small balls (1 inch) and roll in ?aked coconut.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

Nell made these.

# Orange Pineapple Sherbet

**Source:** Linda Dawson

## Ingredients

- 2 cans Eagle brand condensed milk
- 1 can crushed pineapple
- 1  orange drink (2 liter)

## Instructions

Mix together Eagle Brand Milk and pineapple. Pour in ice cream freezer. Add orange drink to fill line on can. Stir and freeze according to freezer instructions.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Instead of the orange sherbert  and pineapples, you can use Big Red. Easiest sherbert ever.

# Outdoor Hamburger Steak

**Source:** Shelia Harris

## Ingredients

- 1 lb ground beef
- 1/4 cup onion, chopped
- 2 tbsps bell pepper, finely chopped (optional)
- 3 tbsps Catsup
- 1 tsp salt
- 1 tbsp Prepared Horseradish
- dash pepper
- 2 tsps prepared mustard

## Instructions

Combine all ingredients and lightly mix. Shape in patties and place on greased grill or brush with salad oil. Broil over hot coals 5 minutes, turn, and broil about 3 minutes more.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Cindy said that her and Nell made these Hamburger Steaks.

# Panda Express Chow Mein

**Source:** Cindy

## Ingredients

- 1/4 cup soy sauce
- 3 cloves garlic, minced
- 1 tbsp brown sugar
- 2 tsps ginger
- 1/4 tsp white pepper
- 10 oz package noodles
- 2 tbsps olive oil
- 1  onion, diced
- 3 stalks celery, sliced diagonally
- 2 cups shredded cabbage

## Instructions

In a small bowl whisk together soy sauce, garlic, brown sugar, ginger, white pepper; set aside. Boil noodles, drain off water. Heat olive oil in large skillet over medium high heat. Add onion and celery, cook stirring often until tender, about 3-4 minutes. Stir in cabbage and heat throughly, about 1 minute. Start and noodles and soy sauce mixture until well combined, about 2minutes. Serve immediately.

## Notes

Recipe submitted by Cindy Carswell.

Yaki - Soba is Ramen style noodles. They can be found in efrigerated section at grocery store. I used wheat spaghetti.

# Peanut Butter Balls

**Source:** Liza, Terrie



## Ingredients

- 1 cup peanut butter
- 1 cup honey
- 2 cups powdered Milk
- 1 1/2 cups crushed cornflakes
- 1 1/2 cups finely chopped walnuts or pecans
- 1 cup powdered sugar

## Instructions

Mix peanut butter, honey, and milk together in a large bowl to form very thick mixture. Roll mixture in small balls about the size of a walnut. Roll the balls in either the crushed cornflakes, finely chopped nuts, or powdered sugar. Place on waxed paper and refrigerate for 20 minutes.

## Notes

This recipe was submitted by Liza Hutchins.

# Peanut Butter Balls

**Source:** Granny's Recipe

## Ingredients

- 1 1/2 cups crunchy peanut butter
- 2 cups butter
- 1 tsp vanilla
- 2 lbs powdered sugar
- 12 ozs semi sweet chocolate chips
- 4 ozs paraffin wax

## Instructions

Melt peanut butter and butter over low heat in saucepan. Stir in vanilla. Remove from heat. Stir in powdered sugar. Rolling into 1 inch balls. Melt chocolate chips and paraffin wax. Dip balls in mixture. Lay on wax paper.

## Notes

Recipe submitted by Cindy Carswell.

# Peanut Butter Cookies

**Source:** Katie Wright - Nell's Mother

## Ingredients

- 1/2 cup brown sugar
- 1/2 cup sugar
- 1/2 cup shortening
- 1  egg
- 1/2 cup peanut butter
- 1 1/2 cups flour
- 1/2 tsp soda
- 1/2 tsp salt

## Instructions

Cream sugars, shortening, egg and peanut butter. Add flour mixture and beat until smooth. Roll into balls and place on greased cookie sheet, flatten with a fork. Bake in 350° oven for approximately 10 to 12 minutes.

## Notes

Nell said, it was her mother Katie Wright's best cookie recipe.

# Peanut Butter Cookies - Mary Cooper

**Source:** Mary Cooper

## Ingredients

- 1/2 cup shortening
- 1 1/2 cups flour
- 1 cup peanut butter
- 1/2 cup brown sugar
- 1 cup granulated sugar
- 1 egg
- 3/4 tsp baking soda
- 1/2 tsp baking powder
- 1 pinch salt

## Instructions

Make shortening, peanut butter, brown sugar, granulated sugar, add egg. Blend in flour, baking soda, baking powder, and salt. Mix well and roll into balls and mash crossways with fork on a cookie sheet. Bake at 375° for 10 minutes.

## Notes

This recipe was submitted by Liza Hutchins Kay.

# Pear Salad

**Source:** Granny's Recipe

## Ingredients

- 1 can Pear halves (drained)
- mayonnaise
- cheddar cheese, grated
- salt and pepper to taste

## Instructions

Drain juice off pear halves and place on individual salad plates, add a dollop of mayonnaise in center of pear, salt and pepper to taste and sprinkle cheddar cheese on top. Chill before serving.

## Notes

This recipe was submitted by Liza Hutchins Kay.

# Pecan Pie

## Ingredients

- 1 cup Maple flavored syrup (thick)
- 3 eggs
- 1 cup sugar
- 2 tbsps butter, melted
- 1 tsp vanilla
- 1/8 tsp salt
- 1 cup pecans
- 1 pie crust

## Instructions

Mix together first six ingredients, then stir in pecans. Bake in 400° oven for 15 minutes. Reduce heat to 350° or 325° and bake 30 to 35 minutes longer.

## Notes

I found this recipe among Nell's recipes and it said it was a favorite of Nell's.

# Pecan Pie - Aunt Ruby's recipe

**Source:** Aunt Ruby

## Ingredients

- 3 eggs
- 1 tsp vanilla
- 1 cup dark Karo syrup
- 1 tbsp vinegar
- 1 cup pecans
- 1 cup sugar

## Instructions

Beat eggs and then beat in sugar; add Karo. Add vanilla and vinegar. Beat until sugar is dissolved. Pour into unbaked pie shell. Place nuts on top. Bake @ 300° about 1 hour.

## Notes

Recipe originally from Aunt Ruby Sims, Nell's aunt. Sweetest little lady you'd ever want to meet, but she never knew how to whisper! No one could take care of her but Nell.

From the kitchen of Ruby Hughes Sims.

# Picante Sauce - Salsa

## Description

## Ingredients

- 9  large ripe tomatoes
- 1  large onion, quartered
- 1  small carrot, sliced
- 1 cup finely chopped jalapeños (more or less, depending on how hot you want it)
- 1/4 tsp black pepper
- 1 1/2 tsp pickling salt
- 1 tbsp garlic salt

## Instructions

Put small amount in blender or food processor (don't over do it) You want it to be a little chunky.

Cook over medium heat until juice has cooked off considerably.

Pour into 1/2 pint jars, tighten lids.

Place in your pressure canner for 15 minutes - or water bath for 40 minutes.Tighten rings tighter when top pops.

## Notes

This recipe will make around 2 to 3 half pint jars. You can multiply the ingredients x 4 to can a dozen at a time. Simply process the ingredients the same way and add to a large pot. Bring to a very slow boil and let simmer for an hour.

Then simply jar up and stick in your pressure canner for 15 minutes or water bath for 40 minutes and you have access to homemade year round picante salsa!

# Pimento Cheese

**Source:** Granny's Recipe

## Ingredients

- 1 lb American cheese, finely grated,
- 1/2 lb cheddar cheese, finely grated,
- 1/2 tsp garlic powder
- 3 tbsps sweet pickle relish
- 1 dash black pepper
- Mayonnaise, (enough to make smooth consistency)

## Instructions

Mix all ingredients, serve with crackers or as a sandwich spread.

# Pineapple Cake "Using Cake Mix"

**Source:** Rejeana Littles

## Ingredients

- 1 box yellow cake mix, using directions on box
- 1/3 cup sugar
- 3 eggs
- (whatever else ingredients on box)
- 2 egg yolks
- 2 tbsps cold water
- 1 1/2 cup sugar
- 3 tbsps corn starch or flour
- 1 can crushed pineapple (small can)
- 2 tbsps butter
- 1 tsp lemon juice

## Instructions

Mix together yellow cake mix, 1/3 cup of sugar and three eggs. Make as directions on box. (This is the directions on the recipe I found, it doesn't mention, water or oil, but it said to go by directions on box)

DON'T use Duncan Hines Butter Golden cake mix!

Filling: Mix 3 heaping tablespoon of flour with 1 1/2 cups of sugar. Add the rushed pineapple, lemon juice, and cook in a heavy boiler on low to medium heat until thick, add butter and vanilla at this time. Spread between 2 layer cake, which has been divided into 4 layers before covering with Seven "7" Minute Frosting.

## Notes

This is a handwritten recipe I found between the pages of Nell Hutchin's cookbooks.

# Pineapple Cake Filling - Aunt Ruby

**Source:** Cindy Carswell, Aunt Ruby

## Ingredients

- 1 tbsp flour, heaping full
- 2 cups sugar
- 1/2 cup milk
- 2  eggs, whole
- 1 can crushed pineapple (small can)
- butter the size of an egg

## Instructions

In a heavy saucepan stir together sugar and flour; add a little of the milk and stir; add the eggs and the rest of the milk. Add pineapple and butter and stir together. Cook until thick. Let cool; add between layers of cake.

## Notes

This is Aunt Ruby's recipe. It's a little different from Katie Wright's recipe.

# Pineapple Cake Filling - Katie Wright

**Source:** Katie Wright - Nell's Mother

## Ingredients

- 3 tbsps all purpose flour (heaping tablespoon)
- 1 1/2 cups sugar
- 2  egg yolks, beaten
- 1 can crushed pineapple (small can)
- butter (size of an egg)
- 1 tsp lemon juice

## Instructions

Mix a heaping tablespoon of flour with the sugar. Add remaining ingredients, except for butter and vanilla and cook in a heavy boiler on low to medium heat until thick, add butter and vanilla at this time. Spread between 2 layer cake before covering with Seven "7" Minute Frosting.

## Notes

This recipe was handed down from Katie Wright, Nell's mother.

# Pineapple Upside Down Cake

**Source:** Rejeana Littles/Cindy Carswell

## Ingredients

- 3 tbsps margarine or butter
- 1 egg
- 15 1/2 oz can slice pineapple, reserve juice
- 1 tsp vanilla
- Maraschino Cherries (drained)
- 1 1/4 cups sifted flour
- 2 cup brown sugar
- 1 1/2 tsps baking powder
- 1/3 cup shortening (crisco)
- 1 tsp salt
- 1 cup sugar

## Instructions

Topping: melt butter in 9 inch round cake pan. Arrange drained pineapple and cherries in bottom of pan. Cover with brown sugar.

Cake: Cream shortening and sugar; add egg and vanilla; beat until fluffy. Sift together dry ingredients; add alternately with reserved syrup, beating alter addition. Spread over pineapple. Bake in oven on 350° for 45 to 50 minutes. Let stand 5 minutes; invert on plate. Serve warm. Top each slice with whip cream.

## Notes

Recipe submitted by Cindy Carswell. Nell baked this cake pretty often. Liza said, it was her dad, Scott Hutchins' favorite.

# Pink Peanut Pattie

**Source:** Granny's Recipe

## Ingredients

- 3 cups sugar
- 1 cup white karo
- 1 cup Pet milk (canned evaporated milk)
- 1/4 cup margarine or butter
- pinch salt
- 3 cups raw peanuts
- red food coloring
- 1 tsp vanilla

## Instructions

Mix all ingredients except vanilla and bring to a boil, simmer very slowly for one hour. Remove from heat, add vanilla and beat until very creamy. Drop by spoonfuls onto wax paper.

(When it starts to boil keep turning heat down, when it is boiling on low heat, then start timing for one hour.)

Do not stir while cooking for one hour.

# Pink Stuff

**Source:** Liza Hutchins/ Terrie Elliott

## Ingredients

- 1 can cherry pie filling
- 1  Cool Whip (large)
- 1 can eagle brand milk
- 1/2 tsp almond extract
- 1 can crushed pineapple (small) drained
- 1/2 tsp vanilla
- 1 cup pecans (chopped)

## Instructions

In large bowl, mash up cherries. Add drained pineapple. Stir. Add Eagle Brand milk; mix well. Add almond extract, vanilla and pecans. Last, fold in Cool Whip, chill several hours. You may serve this as a salad or dessert.

It is also called Cherry Salad.

## Notes

This is great for Thanksgiving and Christmas dinners. Always a favorite of the entire Wright family.

# Pizza

**Source:** Cindy Carswell

## Ingredients

- 1 pkg dry yeast
- 1 cup Warm Water
- 1 tsp sugar
- 1 tsp salt
- 2 tbsps salad oil
- 2 1/2 cups flour
- 1 can tomato sauce (6 ounce)
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/4 tsp garlic salt
- 1 tbsp oregano

## Instructions

Dissolve yeast in water. Stir in remaining dough ingredients, set in warm place for 5 minutes. Mix sauce ingredients; set aside. Heat oven to 425°. Divide dough in half. Roll dough, place on greased pans. Cover crust with sauce, and then add your choice of toppings and mozzarella cheese.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

# Potato - Cheese Soup

**Source:** Cindy Carswell

## Ingredients

- 6 large potatoes
- 1 can green chiles, diced (4 ounces)
- 1 can cream of mushroom soup
- 1 medium onion, chopped
- 1/2 cup celery, chopped
- 2 cans chicken broth
- 1 lb Velveeta cheese, cut into 1 small cubes
- salt and pepper to taste
- garlic to taste

## Instructions

Cube potatoes; put in a large soup pot. Add enough water to cover potatoes. Add green chilies, onions, celery, chicken broth and seasonings. Bring to a boil and when potaoes are softened, add mushroom soup and cheese. Bring to a boil and let simmer 30 to 40 minutes.

## Notes

Recipe submitted by Cindy Carswell.

# Potatoes and Cheese Casserole

**Source:** Cindy Carswell

## Ingredients

- 10  medium potatoes
- 1/4 lb Velveeta cheese
- 1 can mushroom soup
- 1  medium onion, chopped
- 1 can pimentos, 4 ounces
- 1/2  Bell Pepper, chopped

## Instructions

Boil potatoes with jackets, peel, and dice into cubes. In saucepan mix the remaining ingredients and heat thoroughly.

Pour sauce over potatoes. Bake in casserole dish at 200° for 1 hour.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Made for Sunday dinner.

# Poultry Festival Ice Cream

**Source:** Cindy Carswell

## Ingredients

- 6 eggs
- 1/4 cup flour
- 1 can evaporated milk
- 1 1/2 cups sugar
- 1 1/2 tsps vanilla
- 1 can condensed milk

## Instructions

Beat eggs with mixer. Add sugar, flour, and vanilla; Beat well. Add canned milk and beat with mixer. Pour in freezer. Add milk to the fill line.

Churn ice cream.

## Notes

Recipe submitted by Cindy Carswell.

This is the ice cream we made at Granny's when all the kids were little.

# Pralines

## Ingredients

- 2 cups sugar
- 1 tsp soda
- 1 cup buttermilk
- 1/8 tsp salt
- 2 tbsps butter
- 2 1/2 cups pecans

## Instructions

In a heavy saucepan combine sugar, soda, buttermilk, salt and butter. Cook over high heat for five minutes, stirring constantly until candy reaches soft ball stage approximately 5 minutes.

Remove from heat and it cool slightly; add the pecans. Beat until light and creamy. Drop by tablespoons onto wax paper and let cool.

## Notes

Handwritten recipe found among Granny's recipes.

# Pretzel Salad

## Ingredients

- 2 cups finely rolled pretzels
- 3 tbsp sugar
- 3/4 cup butter, melted
- 1 cup powdered sugar
- 8 oz container cool whip topping, slightly thawed
- 8 oz package of cream cheese, softened
- 1 box large box strawberry jello
- 1 can crushed pineapple, small can, drained
- 2 pkgs frozen strawberries or 4 cups fresh strawberries sliced

## Instructions

For the Crust: Mix finely rolled pretzels, sugar and melted butter together and press into a 9x13 pan and bake at 350° for 7 minutes. Cool.

For the Filling: Mix sugar, cool whip and cream cheese, mixing well. Spread onto crust.

For the Topping: Mix jello in 2 cups boiling water; add sliced strawberries and pineapple. Pour over cream cheese mixture. Refrigerate several hours or overnight.

## Notes

Recipe submitted by Lizs Hutchins Kay.

# Prune Cake

**Source:** Aunt Ann

## Ingredients

- 4 eggs
- 2 cups sugar
- 1 cup oil
- 1 cup buttermilk
- 1 tsp baking soda
- 1 cup cooked chopped prunes
- 2 cups flour
- 1 tsp nutmeg
- 1 tsp cloves
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/2 cup buttermilk
- 1/4 tsp soda dissolved in small amount of milk
- 1/2 stick margarine
- 2 tsps vanilla

## Instructions

Cake: Beat eggs. Add sugar and oil. Dissolve soda in milk. In a bowl, combine flour, nutmeg, cloves, cinnamon, and salt. Alternate and add this mixture and the milk mixture to the egg mixture. Last, add cooked prunes. Pour into a loaf pan and bake at 350° for 1 hour or until done.

Icing: As the cake gets done, combine buttermilk, soda/milk mixture, sugar, margarine and vanilla in a saucepan and bring to a boil. Poke holes in
the hot cake with a fork. Pour boiling icing over. Note: Dates may be substituted for prunes.

## Notes

Aunt Ann said that this is about the only cake she use to bake.

# Queso Dip

**Source:** Aunt Ann/Sherri Stamper

## Ingredients

- 1 box large Velvet cheese, (2lbs), (cut in 1 inch cubes)
- 16 ozs block of Monterrey Jack cheese, (cut in 1 inch cubes)
- 1 can Rotel Diced tomatoes (I use the hot)
- 1 large yellow onion, diced
- 3 large green bell peppers, diced
- 1 stick butter

## Instructions

In a large microwave safe bowl, melt Velveeta and Monterrey Jack cheese together. Microwave cheeses until melted thoroughly, (stirring several times every few minutes) In a skillet sauté finely chopped onion in butter until onion is almost clear. Add diced bell pepper to onion, cover, and let simmer for 4 to 5 minutes. Remove from heat and drain off butter. Add this mixture to Rotel tomatoes and melted cheese. Blend well. Put back in microwave and heat to almost the bubbly stage. Serve with Restaurant style chips.

# Quick and Easy Spinach Dip

## Ingredients

- 2 pkgs (10 ounce) frozen chopped spinach
- 1 can water chestnuts
- 1 cup mayonnaise
- 1  small onion, chopped
- 1 cup sour cream
- 1 pkg dry vegetable soup mix

## Instructions

Cook spinach according to package directions; drain well. Combine spinach, mayonnaise, sour cream, water chestnuts, onion and soup mix in serving bowl; mix well. Chill for several hours. Serve with corn chips, assorted crackers or party-sized dark bread.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Same recipe Nell used.

# Quick Buttermilk Rolls

**Source:** Nell Hutchins

## Ingredients

- 1 1/4 cups lukewarm water
- 2 pkgs Yeast
- 3 tbsps sugar
- 1 1/2 cups buttermilk
- 1/2 cup corn oil
- 4 1/2 cups flour
- 1/2 tsp baking soda
- 1 tbsp salt
- 3 tbsps butter or margarine, melted and at room temperature

## Instructions

In large bowl place yeast and 1 tablespoon sugar and water. Set aside.

Sift together flour, salt and soda in a separate bowl. Heat buttermilk over low heat until just lukewarm and combine it with the yeast mixture. Add to it 2 tablespoons sugar and corn oil. Mix well; add flour mixture 2 cups at a time. Let stand for 10 minutes. Knead 5 minutes. Form rolls, place in greased pan and brush tops with melted butter that has cooled to room temperature.
Bake at 400° 8-10 minutes.
Yields 2-3 dozen.
May divide the recipe in half- May partially cook, removing from oven before brown; cool, refrigerate covered. Bake at a later time and finish baking uncovered.

## Notes

This recipe was found among the pages of Nell's cookbooks.

# Raisin Nut Cake with Frosting

**Source:** Cindy Carswell, Nell Hutchins, Ann Hitt

## Ingredients

- 2 cup butter
- 1 cup brown sugar
- 1 cup molasses
- 1 cup sour milk made by adding 1 tsp. vinegar to the milk, or use buttermilk
- 2 eggs
- 1 tsp soda
- 2 1/2 cups flour
- 2 tsps baking powder
- 1 1/2 tsps cinnamon
- 1/2 tsps cloves
- 1/2 cups walnuts, chopped
- 1 1/2 cups raisins
- 3 cups confectioner sugar
- 1/2 cup melted butter
- 1 egg yolk
- 2 tbsps cocoa
- 5 tbsps hot coffee

## Instructions

For Cake: Cream butter with sugar, then add molasses. Beat eggs and sour milk in with soda. Mix and sift the ?our, baking powder, cinnamon and cloves. Add to dry mixture raisins and walnuts. Combine to first mixture. Pour batter into a Bundt pan which has been greased and floured and bake on 350° for 50-60 minutes, or until done.

For Frosting: Mix confectioners' sugar and cocoa; add melted butter and egg yolk, stir in hot coffee and beat until smooth, needs no cooking.

How to make sour milk: To make 1 cup sour milk for baking, use 1tbsp vinegar or lemon juice and enough milk to equal 1 cup. Stir and let stand for 5 minutes before using. This will give the right amount of acidity for the recipe.

## Notes

This cake was really special when we were children. This is Aunt Ruby's recipe. (Ruby Hughes Sims). Ann remembers helping Aunt Ruby make this cake when she was just a little girl.

# Raisin Pie

**Source:** Mary Cooper

## Ingredients

- 1 stick butter
- 2 cups sugar
- 1 cup raisins
- 3 eggs, beaten well
- 3 tsps vinegar
- 1/2 tsp cinnamon
- 1/2 tsp allspice

## Instructions

Mix all the ingredienta and pour into unbaked pie shell. Bake in unbaked pie crust at 370° to 400° about 40 minutes. (Does not need a top crust)

# Ranch Biscuits

**Source:** Nell Hutchins

## Ingredients

- 1 pkg Yeast
- 3/4 cup Warm Water
- 4 tsp baking powder
- 4 tbsps oil
- 4 tbsps sugar
- 5 1/2 cups flour
- 2 cups buttermilk
- 1 tsp salt

## Instructions

Dissolve yeast and warm water: add oil, sugar, salt, baking powder and buttermilk. Add flour; mlx well. Knead; turn in greased bowl and keep in icebox. Pinch off as needed. Let rise. Bake at 375° for 15 minutes.

## Notes

Recipe submitted by Cindy Carswell.

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas.

# Red Lobster Biscuits

**Source:** Cindy Carswell

## Ingredients

- 2 cups Bisquick mix
- 1/2 cup cheddar cheese, grated
- 1/2 cup milk
- 1/2 cup butter, melted
- 1 tbsp garlic powder

## Instructions

Stir and drop by tablespoonful onto a cookie sheet sprayed with Pam. Cook 10-12 minutes at 350°

When you take biscuits out of the oven and they are still hot brush with the following mixture; Mix together 1/2 half cup of butter, melted with 1 tablespoon of garlic powder.

# Reuben Sandwich

**Source:** Granny's Recipe

## Ingredients

- 2 slices sour rye bread or cut rye roll
- butter
- thinly sliced corned beef
- sauerkraut
- 1 slice Swiss or Gruyère cheese
- Russian Dressing

## Instructions

Preheat oven to 400°. Lightly butter bread on one side only. Layer corn beef, sauerkraut and cheese on top of two bread slices. Spread generously with dressing. Wrap in foil and heat until cheese is melted and sandwiches is heated through out. You can also grill under a broiler in a skillet.

## Notes

Granny loved Reubin sandwiches!

# Roast, Potatoes, Carrots and Mushrooms

**Source:** Cindy Carswell

## Ingredients

- rump roast
- 1  bag of carrots
- 8  red potatoes
- 8  mushrooms, (fresh white)
- 2 cans beef broth
- mushroom soup, family size
- onion, large, quartered
- salt, pepper, garlic salt to taste
- Italian dressing, butter and foil

## Instructions

Put roast in hot skillet with olive oil. Sear each side of roast. Cut up 1 large onion, quartered. Take out roast, put in baking dish. Saut´e onions in skillet, add tablespoons butter. Cook until soft, add broth and 3/4 can mushrooms to dish-blend. Then add onions - put some on top of roast. Top with aluminum foil. Cook on 350° for 1 1/2 hours. Cut onions, potatoes, carrots and mushrooms and top off with salt, pepper and Italian dressing. Put in fridge. When roast is tender, take out and add vegetables. Take leftover Italian dressing of vegetable bowl and mix remaining mushroom soup. Add to roast pan. Add 1/4 to 1/2 beef broth to veg/roast pan. Add salt and pepper, cover with foil. Turn heat to 300° and let cook for approximately 1 to 2 hours on low. When done, vegetables and roast should be tender.

# Roasted Parmesan Green Beans

**Source:** Holly

## Ingredients

- 12 ozs green beans, trimmed (make sure they are dry)
- 2 tsps olive oil
- kosher salt + fresh cracked pepper to taste
- 1/4 tsp garlic powder
- 1 1/2 tbsps shredded parmesan

## Instructions

Preheat the oven to 425°F. Line a baking sheet with aluminum for easy clean-up.

Lay green beans out on the baking sheet and drizzle oil over them. Season with salt, pepper and garlic powder and toss to evenly coat.

Spread them out on the sheet so that they all lay flat and place on the lower third section of your oven.

Bake 10 minutes, shake the pan to turn; bake 5 additional minutes.

Remove from the oven and sprinkle with grated cheese.

## Notes

Recipe by Holly Hutchins Nichols.

# Rum Cake

**Source:** Mary Cooper

## Ingredients

- 1 can applesauce
- 4 tsps soda
- 1 cup shortening, part butter
- 1 cup brown sugar
- 2 eggs
- 3 1/2 cups flour
- 1 tsps salt
- 1 tsp cloves
- 1 tsp cinnamon
- 1 1/2 cups nuts
- 1 tbsp rum flavor
- 2 cups raisins
- Icing: powdered sugar with rum flavoring

## Notes

Empty into a bowl a can of applesauce. Add 4 teaspoons of soda, let stand while creaming together the shortening, brown sugar, sugar and eggs.

Add applesauce and soda. Mix together the dry ingredients then combine. Bake @ 350° for 25 min. Ice with butter rum icing.

# Sand Tarts

**Source:** Betty Newton

## Ingredients

- 1 cup butter
- 3 cups cake flour
- 1/3 cup confectioners sugar
- 2 cups pecans, finely chopped
- 1 tbsp vanilla
- 2/3 box confectioner's sugar

## Instructions

Cream butter and 1/3 cup confectioners sugar well. Add vanilla, flour and pecans; mix well. Roll into small cocoons. Bake at 300° on ungreased cookie sheet for 1 hour or until bottoms are slightly browned. Roll in confectioners sugar immediately and let cool before putting away. Makes about 40 cookies.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

Nell made these.

# Sausage Bread

**Source:** Aunt Ann

## Ingredients

- 2 lbs Owens or Jimmy Dean Sausage
- 1 lb hot Monterey jack cheese, grated
- 1 lb cheddar cheese, grated
- 1 Bell Pepper, chopped
- 1 large onion, chopped
- 1 pkg Frozen bread dough, thawed (Rockford or Rhodes, comes 3 to a package)

## Instructions

Sauté sausage, bell pepper, and onions until brown and set aside to drain.
Unroll bread dough and roll or shape with hands. Place 1/3 of meat mixture, 1/3 of Monterey Jack cheese, and 1/3 cheddar cheese on each unrolled bread dough. Start with long end of dough and pull it up and over the entire mixture, pinching together around the edges. Make sure these are pinched together good because this keeps the mixture from running out. At this point, you can wrap them in plastic wrap and foil and freeze them.
When ready to bake, bake with seam side down on buttered cookie sheet.
Brush top side with melted butter. Bake at 350° about 40 - 45 minutes or until the loaf is brown.
(Note: If loaf is frozen, it will take 15 - 20 minutes longer to bake.)

# Sausage Dip

**Source:** Cindy Carswell, Judy Wright

## Ingredients

- 1 lb sausage
- 1 lb Velveeta cheese
- 1/2 pkg Good Seasons, or any brand Garlic Dressing Mix
- 1/2 can Pet milk (canned evaporated milk)

## Instructions

Brown sausage; drain well. Add garlic dressing mix. Add this to melted cheese. Stir in pet milk. Serve hot with chips.

## Notes

This recipe was submitted by Cindy Carswell and she said, Judy would bring this to family gatherings. Judy Wright, wife of Jake Wright.

# Scotch Treats

**Source:** Cindy Carswell, Nell Hutchins, Granny

## Ingredients

- 6 ozs butterscotch morsels
- 1/2 cup peanut butter
- 3 cups Kellogg's Rice Krispies

## Instructions

- Melt morsels with peanut butter in heavy saucepan over low heat; stir until well blended. Remove from heat.
- Add Rice Krispies; stir well, coating with buttercotch mixture.
- Press into a buttered 9x9 inch pan. Let stand in cool place until firm and cut into squares.

## Notes

Cindy said the recipe was in Nell's handwriting and that Nell used to make them.

# Seven "7" Minute Frosting

**Source:** Mary Cooper

## Ingredients

- 2  egg whites
- 1 cup sugar
- 1/2 tsp cream of tartar
- 3 tbsps water
- 1/4 tsp salt
- 1 tsp vanilla

## Instructions

Combine all ingredients except vanilla in a stainless steel heavy bottomed sauce pan. Place over medium low heat and beat with an electric hand mixer constantly for 5-7 minutes, or until icing is fluffy and stiff peaks form when beaters are removed. Remove from heat and stir in vanilla. Ice cake. It takes two recipes of this to ice a two layer cake.

# Shrimp Cocktail Sauce

**Source:** Nell Hutchins/Myrtle Beckham

## Ingredients

- 3/4 cup chili sauce or catsup
- 2 tbsp horseradish
- 1 tbsp lemon juice
- 1/2 tsp salt
- 1/8 tsp pepper
- 1/2 tsp worcestershire sauce
- dash cayenne

## Instructions

Beat all the ingredients together until smooth. Serve with boiled shrimp.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Nell used to cook shrimp quite often and always made this cocktail sauce to go with it.

# Shrimp Creole

**Source:** Nell Hutchins

## Ingredients

- 1 1/2 lb Peeled and deveined shrimp
- 1 cup onions, chopped
- 1/2 cup green bell pepper, chopped
- 4 cloves garlic, minced
- 1/2 cup oil
- 6 can tomato sauce
- 6 can tomato paste
- 1 tsp sugar
- 1 cup Green onion tops
- 1 cup celery, chopped
- 3 cups water
- salt to taste
- black pepper to taste
- red pepper to taste

## Instructions

Season shrimp with salt, black pepper and red pepper. Set aside. Heat oil in a heavy pot over medium heat.

Sauté onions and celery in oil until onions are clear. Add tomato paste and sauté another five minutes stirring constantly.

Add tomato sauce and 2 cups of water. Cook 40 minutes or until oil comes to top, stirring occasionally. Use more water if sauce gets too thick.

Add shrimp, bell peppers, garlic, sugar, salt, black and red pepper. Cook 30 minutes until shrimp is tender. Serve over rice. Sprinkle with chopped onion tops.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

# Shrimp Spread

**Source:** Cindy Carswell

## Ingredients

- 2 cans shrimp, rinsed and drained (4 1/2 oz)
- 3 oz package cream cheese
- 1 cup green onions, chopped fine
- 2 tsps sour cream
- 2 tsps lemon juice
- 1 tsp dijon mustard
- 1/2 tsp hot pepper sauce
- assorted crackers

## Instructions

Finely chop shrimp; place in a bowl. Stir in the next 6 ingredients until well blended. Cover and refrigerate for eight hours or overnight. Serve with crackers.

# Skillet Cookies

**Source:** Cindy Carswell

## Ingredients

- 1 stick butter or margarine
- 3/4 cup sugar
- 2  egg yolks, beaten
- 1/2 lb Dates, chopped
- 2 tsps vanilla
- 1 cup pecans, chopped
- 2 cups Rice Krispies
- Angel Flake Coconut

## Instructions

Put butter, sugar, egg yolks and chopped dates in skillet and stir. Cook until thick; remove from stove and add vanilla, pecans, Rice Krispies. Roll into balls and then roll in flaked coconut.

These keep real well.

## Notes

This recipe was submitted by CindyCarswell.

# Sock It To Me Cake

**Source:** Liza Hutchins/ Terrie Elliott, Rita

## Ingredients

- 1 box Duncan Hines butter cake mix
- 1 ctn sour cream (16 oz)
- 4 eggs
- 1/2 cup sugar
- 3/4 cup oil
- 2 tsps vanilla
- 3 tbsps brown sugar
- 2 tsps cinnamon
- 2 tbsps milk
- 1 tbsp melted butter
- 1 cup powdered sugar

## Instructions

Mixed together the cake mix, sour cream, eggs, sugar, oil and vanilla. Put a half of batter into a tube pan. Mix together brown sugar and cinnamon. Sprinkle brown sugar/cinnamon mixture over batter; add remaining batter.

# Soft Chocolate Chip Cookies

**Source:** Cindy Carswell

## Ingredients

- 2 1/4 cups flour
- 1 tbsp baking powder
- 3/4 cup brown sugar
- 1/2 cup butter
- 1/2 cup shortening
- 1/4 cup sugar
- 4 oz pkg instant vanilla pudding
- 1 tsp vanilla
- 1/8 tsp almond extract
- 2 eggs, beaten
- 2 cups chocolate chips

## Instructions

Pre-heat oven to 350°. Combine flour and baking soda. In a large bowl; beet brown sugar, sugar, butter, shortening, pudding mix, vanilla and almond extract. Mix until well blended; add eggs and mix well. Be in the flour mixture. Start and chocolate chips.

Drop by rounded teaspoonfuls and bake 10 to 12 minutes.

# Sour Cream Pound Cake

**Source:** Terrie

## Ingredients

- 1 pkg yellow butter cake mix
- 1 cup sour cream
- 1/4 cup apricot nectar
- 1/4 cup sugar
- 1 stick butter, melted (1/2 cup)
- 4 eggs
- 2 tbsps apricot nectar
- 1 cup powdered sugar

## Instructions

Beat eggs, sugar, melted butter together. Add 1/4 cup apricot nectar and mix well. Add cake mix. Stir until well mixed only. Add sour cream. Bake in a tube pan at 350° for 45 minutes.

For the Glaze: Mix 2 tablespoons of apricot nectar and one cup powdered sugar. Let cake cool in pan 5 minutes and turn out on to serving plate. Let cool 10 - 15 minutes before drizzling glaze over top of cake.

# Spaghetti Sauce

**Source:** Cindy

## Ingredients

- 1 lb hamburger meat
- 1 can tomato sauce
- 1 can diced tomatoes
- 1 can (small) tomato paste
- 2 tbsps brown sugar
- Italian seasoning to taste
- Garlic powder to taste
- black pepper to taste
- crushed red pepper to taste

## Instructions

Brown hamburger meat; drain off fat. Add tomatoes sauce, diced tomatoes, tomato paste and brown sugar. Add seasonings to taste. Simmer over low heat until done.

## Notes

Recipe submitted by Cindy Carswell.

# Spaghetti - One Skillet

**Source:** Cindy Carswell

## Ingredients

- 1 lb ground beef
- 2 medium onions, chopped
- 7 oz package ready cut spaghetti
- 28 oz can diced tomatoes - do not drain
- 3/4 cup green bell pepper chopped
- 1/2 cup water
- 8 oz can sliced mushrooms, drained
- 1 tsp chili powder
- 1 tsp dried oregano
- 1 tsp sugar
- 1 tsp salt
- 1 cup shredded cheddar cheese

## Instructions

In a large skillet, brown beef and onions; drain off grease. Stir in uncooked spaghetti and the next 8 ingredients; bring to a boil. Reduce heat; Cover and simmer for 30 minutes or until the spaghetti is tender. Sprinkle with cheese; Cover and heat until melted.

## Notes

Recipe submitted by Cindy Carswell. Cindy originally found this recipe, but Nell would cook it often.

# Spanish Sandwiches

**Source:** Liz Cooper

## Ingredients

- 1 cup cheese, grated
- 1 small onion, chopped
- 1 green pepper, chopped
- 9 green olives, chopped
- 1 sour pickle, chopped
- Mayonaisse
- salt to taste
- bread (your choice)

## Instructions

Combine onion, pepper, olives, pickle and cheese. Season to taste. Moisten with mayonnaise to a spreading consistency.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

# Squash Casserole

**Source:** Aunt Ann

## Ingredients

- 2 cups Cooked squash
- 1 pkg Corn Kits
- 1 large onion, chopped
- 1 stick butter
- 2 eggs
- 1 tsp poultry seasoning
- 1 can cream of chicken soup

## Instructions

Make up Corn Kits according to package and bake. When done, remove the brown from the bottom of the cornbread. Crumble cornbread. Sauté onions in butter. Mix thoroughly, cooked squash, cornbread, sautéed onions, eggs, cream of chicken soup, and poultry seasoning. Pour into a casserole dish. Bake in a preheated 350° oven for 1 hour.

# Squash Dressing

## Ingredients

- 1 pkg Mexican cornbread mix
- 2 cups Cooked squash
- 1 stick butter, melted
- 1  onion, chopped
- 1 can cream of chicken soup
- 2  Eggs, Slightly beaten

## Instructions

Combine all the ingredients. Spray a casserole dish with Pam or lightly grease with Crisco.  Bake on 350° for 20 to 25 minutes.

# Squash Relish

**Source:** Nell Hutchins

## Ingredients

- 10 cups squash, diced
- 4  medium onions, chopped
- 1 cup pimentos
- 1 cup green pepper chopped
- 3 tsps salt
- 4 1/2 cups sugar
- 2 cups vinegar
- 1 1/2 tsps celery seed
- 2 tbsps corn starch
- 1 tsp turmeric

## Instructions

Mixed vegetables together and sprinkle salt over the mixture of vegetables and let's stand for 4 hours. Drain and rinse. In a large pan measure, vinegar, celery seed, cornstarch, and tumeric. Bring to a boil and place vegetables in mixture and boil 20 minutes. Put in hot jars and seal with hot lids and rings.

## Notes

This was a handwritten recipe found in Nell's cookbooks.

# Strawberry Jello Cake

**Source:** Aunt Ann, Pam Bailey

## Ingredients

- 1 pkg white cake mix
- 4 eggs
- 1 cup wesson oil
- 1/2 cup water
- 1 pkg small strawberry jello
- 1/2 pkg frozen strawberries, thawed
- 1 stick butter
- 1 pkg Powdered sugar (1 pound)
- 1/2 pkg frozen strawberries, thawed

## Instructions

Mix dry Jello and cake mix together. Stir in remaining ingredients and mix well. Bake in 2-9 inch pans for 25 to 30 minutes at 350 degrees or bake in sheet pan. Check doneness by inserting a toothpick into center of cake and see if it comes out clean.

Icing: 1 package powdered sugar, 1 stick butter, and 1/2 package frozen strawberries. Soften margarine by letting it sit out or by microwaving for just a few seconds. You don't want to melt it, just soften it. Add powdered sugar and then strawberries. Don‘t pour in all of the juice from the strawberries. Put in some and then use it a little at a time to get icing to the right consistency. Cake must be cool before icing.

# Strawberry Punch

**Source:** Cindy Carswell

## Ingredients

- 2 pkgs strawberry Kool-aid
- 1 can large pineapple juice
- 1 1/2 cups sugar
- 10 ozs package frozen strawberries

## Instructions

Mix all ingredients in gallon container and then add water until full. If a thicker punch is desired, put in freezer for 4 hours. During this time, shake every hour.

## Notes

Recipe submitted by Cindy Carswell.

Made this for several showers and birthday parties over the years.

# Sugar Cookies-Mother's

**Source:** From Ozark Mountains

## Ingredients

- 1 cup sugar
- 1 cup butter
- 1 cup shortening
- 1 cup powdered sugar
- 4 cups flour
- 1 tsp soda
- 1 tsp cream of tarter
- 2 eggs
- 2 tsps vanilla

## Instructions

Sift flour, soda, cream of tartar in one bowl; set aside. Cream sugars, butter, eggs, and shortening; add flour mixture. Chill for two hours. Roll and cut out shapes. Bake at 350° on greased cookie sheet. Also good with powdered sugar icing.

## Notes

Recipe submitted by Cindy Carswell. She said, Nell and her used this recipe. Originally called Mother's Sugar Cookies.

# Sweet Pea Salad

**Source:** Cindy Carswell

## Ingredients

- 1 can (large) of Le Sueur Peas, drained
- 1 can (large) French cut green beans, drained
- 1 jar pimentos (small)
- 1  Bell Pepper, chopped
- 1 can (large) shoe peg corn, drained
- 1 can (small) water chestnuts
- 1  medium onion
- 1 1/2 cups sugar
- 1 cup oil
- 1 cup vinegar

## Instructions

Stir in the first 7 ingredients. In another bowl mix; sugar, oil, and vineagar. Pour over the vegetables and refrigerate overnight.

## Notes

Recipe submitted by Cindy Carswell. This recipe is believed from Ellen Cogwell that worked at the Hitchin' Rail.

# Swiss Steak

**Source:** Cindy Carswell

## Ingredients

- 1 lb hamburger meat
- 2 cans cans tomato sauce
- 1/2 cup onion, chopped
- 1/2 cup Bell Pepper, chopped
- 1/2 cup celery, chopped
- 1 cup stewed tomatoes
- salt and pepper to taste

## Instructions

Season hamburger meat with salt, pepper, garlic to taste. Form into patties, dredge in flour. Cook patties in cooking oil until brown. Drain grease. Add 5 remaining ingredients, cover skillet and cook about 45 minutes. Serve over cooked rice, egg noodles or creamed potatoes.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Cindy said, Nell and her both made this.

# Syrup Cake or Red Bread

**Source:** Aunt Ruby

## Ingredients

- 1 egg
- 1 1/2 cup syrup
- 1/2 cup buttermilk
- 1 tsp soda
- 1 tsp baking powder
- 1/4 cup butter or lard
- 1 1/2 cup flour

## Instructions

1. Grease and lightly flour a 9x9x2 inch baking pan. in a bowl stir together the flour,baking powder,and soda.

2. In a mixing bowl beat the butter with an electric mixer on med. speed for 30 seconds, add the sugar and beat until fluffy, beat in the egg and cane syrup.

3. Add dry ingredients and milk alternately to beaten mixture, beating until combined, spread batter in the prepared pan, bake in a 350° oven about 25 min. or til cake tests done. Cool in the pan on a wire rack, sprinkle cooled cake with powdered sugar or frosting

## Notes

This was Aunt Ruby's recipe. The only instructions she gave was (About 1 1/2 cup. Sift flour to make to make as stiff as you like.) I found an old fashion grandma recipe with almost the same ingredients so I copied the instructions on how to mix and bake. Dee

# Syrup Cookies

## Ingredients

- 1/2 cup hot water
- 2 tsps salt
- 1 1/2 cups shortening
- 4 tsps cinnamon
- 3 cups syrup, lukewarm
- 3 tsps ginger
- 8 cups flour 1/2 at first, the other 4 cups later
- 4 tsps soda

## Instructions

Combine hot water, shortening, and lukewarm syrup, add 4 cups ?our. Mix together with the following: soda, salt, cinnamon, ginger, and 4 more cups of flour. Arrange on cookie sheet. Bake in 350° oven until light brown.

## Notes

This is one of Uncle Johnny Hughes's favorites.

This is a very old recipe from Aunt Nannie Hughes. Aunt Nannie was the mother of Mrs. Vera Black, Irene Largent and Lelar Mitchell. Nell said she helped her make her doll a quilt when she was 5 years old. She said she loved this lady very much. Nell said she was the first friend she ever remember having. She said she probably got this recipe from a member of Aunt Nannie's family, so she could cook it for her Uncle Johnny years ago.

# Syrup Pie

**Source:** Nell Hutchins

## Ingredients

- 3 eggs
- 1/2 cup sugar
- 1 tbsp flour
- 1 cup Dark syrup (Karo)
- butter (the size of an egg)
- 1 tsp vanilla
- 1 Unbaked pie shell

## Instructions

Stir together and pour into an unbaked pie shell. Bake for 1 hour at 350°.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

This recipe is known to be over 100 years old.

# Tater Tot Casserole

**Source:** Cindy Carswell

## Ingredients

- 1 lb hamburger
- 1  Bell Pepper, chopped
- 1  onion, chopped
- 1 can cream of chicken soup
- 1 can milk
- 1 can whole kernel corn
- 1 pkg tater tots
- 1 pkg cheese, grated
- salt and pepper to taste

## Instructions

Brown meat, chopped onion and peppers. Add salt and pepper taste. Cook mixture until vegetables are done. Drain grease. Add soup, milk and corn. Simmer 15 minutes. Layer tater tots in bottom of casserole dish. Add meat mixture and top with tater tots. Top with grated cheese. Put in 350° oven and bake for 45 minutes.

## Notes

Recipe submitted by Cindy Carswell.

Nell loved this!

# Tortellini Soup

**Source:** Cindy Carswell

## Ingredients

- 3 tbsps olive oil
- 1 clove garlic, minced
- 3 stalks celery, chopped
- 3 carrots, peeled and chopped
- 1 onion, diced
- 10 oz box of frozen spinach (unthawed)
- 2 cans cream of chicken soup
- 2 cans water
- 32 ozs chicken broth
- Family size package of cheese tortellini or chicken tortellini, whichever you prefer

## Instructions

1. Put olive oil in bottom of large soup pan.

2. Sauté garlic, celery, carrots and onions until tender.

3. Add frozen spinach, break up blocks as you cook.

4. Continue to sauté until spinach thaws, then heats up.

5. Add Cream of chicken soup and water.

6. Add chicken broth and then add tortellini.

7. Heat and serve.

# Tunnel of Fudge Cake

**Source:** Cindy Carswell




## Ingredients

- 1 3/4 cups softened butter
- 1 3/4 cups sugar
- 6 eggs
- 2 cups powdered sugar
- 2 1/4 cups flour
- 3/4 cups unsweetened cocoa
- 2 cups chopped walnuts
- GLAZE
- 3/4 cup powdered sugar
- 1/4 cup unsweetened cocoa
- 4 tsps milk

## Instructions

1. Heat oven to 350°F. Grease and flour 12-cup fluted tube cake pan or 10-inch tube pan. In large bowl, combine sugar and margarine; beat until light and fluffy. Add eggs 1 at a time, beating well after each addition. Gradually add 2 cups powdered sugar; blend well. By hand, stir in flour and remaining cake ingredients until well blended. Spoon batter into greased and floured pan; spread evenly.
2. Bake at 350°F. for 45 to 50 minutes or until top is set and edges are beginning to pull away from sides of pan. Cool upright in pan on wire rack 11/2 hours. Invert onto serving plate; cool at least 2 hours.?
3. In small bowl, combine all glaze ingredients, adding enough milk for desired drizzling consistency. Spoon over top of cake, allowing some to run down sides. Store tightly covered.

## Notes

Cindy said this recipe was written on the back of Larry and Mary Warren's wedding invitation from the 70's. It was an old recipe from the 60's.

This recipe called for Betty Crocker Fudge Frosting mix, but they don't make it anymore. I looked up this recipe on line and they had made a couple of changes.

# Vegetable Dip

**Source:** sour cream, miracle whip,

## Ingredients

- 8 ozs sour cream
- 2/3 cup miracle whip
- 1 tbsp dill weed
- 1 tbsp minced onion
- 1 tsp Accent (all natural flavor enhancer)

## Instructions

Mix together all ingredients. Put in fridge and chill before serving.

# Yellow Squash Casserole

## Ingredients

- 3 tbsps butter or margarine
- 1  medium onion
- 8  saltine crackers, crumbled
- salt and pepper to taste
- 5 1/2 cups Shredded cheddar cheese, (6oz)
- 3  Summer squash, (yellow) sliced
- 1 can chopped green chilies (4oz)

## Instructions

In a skillet melt butter over medium - high heat. Sauté squash and onions until crisp and tender. Remove from heat; stir in chilies, crackers, salt and pepper. Spoon into a greased 1 1/2 quart casserole. Top with cheese. Bake at 350° for 15 to 20 minutes.