

FREDERICK COUNTY
HOMEMAKERS

RECIPES

White Choc-Cranberry Candy- Alice Wilcom

1 bag (12 oz) White Chocolate Chips
½ cup dried cranberries
⅔ cup chopped walnuts
1 Tablespoon grated orange zest
1 Tablespoon vegetable oil

Melt chocolate and vegetable oil in microwave safe bowl in 30 second intervals at 70% power until melted. Make sure to check every 30 seconds to prevent burning. Add cranberries, walnuts and grated orange zest. Spoon into paper cups. Let re-set.

Green Mint Bark - Lyla Franklin

1 pkg (12 oz) white baking chips
12 oz green candy coating disks
1 tsp peppermint extract
2 - 3 candy canes, crushed

Melt chips in microwave, stir until smooth; then spread on a 13 x 9 baking sheet that has been lined with foil. Melt candy coating in microwave; stir in extract, and spread over white layer. Sprinkle with crushed candy canes. Chill until firm. Break into pieces. Store in air tight container.

Marshmallow Puffs - Lyla Franklin

36 large marshmallows
1 ½ cup semisweet chocolate chips
½ cup chunky peanut butter
2 T butter

Line 9" square with foil; arrange marshmallows in pan. In double boiler or a microwave-safe bowl melt chips, peanut butter and butter. Pour mixture over marshmallows. Chill completely. Cut between the marshmallows.

Cheese Ball - Kathryn Nicodemus

½ lb grated sharp cheddar cheese
2 - 8 oz cream cheese (softened)
Garlic salt
1 grated medium onion
1 Tb Worcestershire Sauce

Beat cheeses together with electric mixer. Add other ingredients and refrigerate. Next day shape into 2 balls and roll in crushed pecans. Place in Saran Wrap and refrigerate. Leftover cheese ball may be used in celery as a stuffing. (Other cheeses may be added to the first part) I make ½ of the recipe and it makes 1 cheese ball.

Peanut Butter Fudge - Helen Sheppard

- 1 - 16 oz jar Peanut Butter
- 1 - can ready mixed Cream Cheese Frosting

Line an 8 inch pan with tin foil or plastic wrap. Heat open jar of peanut butter in microwave for 45 - 60 seconds, until very soft. Pour into a mixing bowl. Heat open can of frosting in microwave for 45 - 60 seconds, until very soft. Pour into peanut butter, mix by hand or with electric mixer until combined. Pour into prepared pan. Refrigerate until hard, remove from pan and cut into pieces. Fudge does not need to be refrigerated.

Snack Mix Squares - Lyla Franklin

- 2 ½ cup halved pretzel sticks
- 2 cups corn chex
- 1 ½ cup M & M's
- ½ cup butter
- 5 cups miniature marshmallows
- ⅓ cup creamy peanut butter

In large bowl mix pretzels, cereal, M&M's. In sauce pan over low heat melt butter and peanut butter. Add marshmallows and cook until mixture is smooth. Pour over pretzel mix, stir to coat. Press into a greased 13 x 9 x 2 baking pan. Cool until firm. Cut into squares.

Mushroom Bruschetta - Phyllis Heuerman

- 12 oz fresh mushrooms - any kind, coarsely chopped
- 1 clove garlic, peeled and finely chopped
- ¼ cup chopped green onions
- ¼ cup chopped fresh parsley
- 1 Tbs fresh thyme leaves, crushed or 1 tsp dried thyme
- 2 Tbs olive oil
- 1 Tbs butter
- 1 Tbs Marsala wine or dry sherry
- Salt and pepper to taste
- 1 Tbs flour

1 loaf French baguette, for toasts or you may purchase toasts already prepared.

To make Mushroom Mix: Place olive oil, butter and Marsala wine in large frying pan and heat until butter is melted. Add mushrooms and salt and pepper. Add a few tablespoons of water and stir mixture. Heat on high until most of water is evaporated. Turn down heat and saute mushrooms until they start to brown. Add green onions and continue cooking until they soften, and mushrooms are golden. Add garlic, thyme and parsley and cook for 1 or 1 ½ minutes longer. Add flour and stir in. Remove from heat. Mixture is served at room temperature on toasts, but you may make ahead of time and reheat in microwave.

To make Toasts: Slice baguette at slight angle in ½ inch slices. Place on cookie sheet and toast in 400 degree oven until top is golden. Turn over and toast other side. Peel one clove of garlic and rub warm toasts on one side with the garlic clove.

Shrimp Dip - Louise Ediger

¼ cup finely diced onion
¼ cup finely diced celery
1 can tomato soup
8 oz cream cheese
8 oz mayonnaise
1 packet Knox unflavored gelatin
2 cans deveined shrimp, rinsed

Smash shrimp before using. Put celery, onions and shrimp in a bowl. In separate bowl put softened cream cheese and mix with mayonnaise. Heat tomato soup to boiling, add Knox gelatin into soup. Stir so gelatin does not stick to bottom of pan. Put all ingredients together and mix well. Pour into serving container (or into a mold) and let chill in refrigerator. Serve from serving container with crackers or unmold on plate and surround with crackers for serving.

Chocolate Saltine Brittle – Pat Nusbaum

2 sticks of butter
½ cup sugar
1 sleeve saltines
12 oz. bag of
chocolate chips

Line a jelly roll pan with foil. Melt the butter with the sugar in a sauce pan. Lay saltines on foil lined pan. Pour butter-sugar mixture over crackers. Bake at 325 degrees for 20 minutes. Pull from oven and pour choc chips on hot crackers. As they melt smooth chocolate. Let cool. Break up into bite size pieces. Like peanut brittle.

Butter Sugar Cookies – Eve Whibley

1 cup butter, softened
1 cup oil
1 cup sugar
1 cup 10X sugar
2 beaten eggs
2 teaspoons
vanilla

Mix butter & oil, beat until creamy. Add sugars & beat until smooth. Add eggs & vanilla. Mix thoroughly.

4 ¼ cups flour
1 tsp. salt
1 tsp. soda
1 tsp. cream of
tartar

Mix together dry ingredients and add flour mixture gradually to first mixture. Beat well. Use small scoop (about one rounded tsp.) to form balls on baking sheet. Flatten with bottom of glass that has been dipped in sugar (colored sugar for Xmas). Bake 8-9 Min. at 375 degrees until edges are very lightly browned. Cool on racks, store in cookie tin. Convection oven: Bake at 350 degrees for 6 min.

Makes 5-6 dozen.

Tropical Coconut Bites - Martha Moser

1 can (15.25 oz.) Dole Tropical Fruit ¼ cup Baker's Angel
Flake coconut
2 cups prepared baking mix Sugar (optional)
¼ cup apple juice

Drain tropical fruit; reserve ¼ cup syrup. Finely dice fruit. Lightly spray 32 miniature-muffin cups with vegetable cooking spray. Combine baking mix, apple juice, reserved syrup and diced fruit in large mixing bowl, mixing just until combined (mixture will be thick). Spoon about 1 tablespoon mixture into each prepared muffin cup. Sprinkle tops with coconut and small amount of sugar, if desired. Bake at 350 degrees for 12 or 15 minutes or until lightly brown. Remove from pans and cool on wire racks. Makes 32 servings.

Rum Hazelnut Cake – JJ Johnson

1 Duncan Hines butter cake mix 1 instant vanilla
4 eggs pudding
½ cup water ½ cup rum
1 cup chopped hazelnuts ½ cup oil

Mix the first 6 ingredients well and then add the nuts. Spray with Pam and flour a bundt pan. Pour the ingredients into the pan and bake at 325 degrees for 1 hour. Remove the cake from the pan and make the following glaze.

½ cup sugar ½ cup stick butter
2 T. rum 2 T. water
Mix all the above ingredients in a pan and bring to a boil. Simmer 3-4 minutes. Pour over warm cake.

Barbecued Party Starters - Shirley Duley

Ingredients:

1 pound ground beef
¼ cup finely chopped onions
1 package (19 ounces) miniature hot dogs, drained
1 jar (12 ounces) apricot preserves
1 cup barbeque sauce
1 can (20 ounces) pineapple chunks, drained

Preparation:

In small bowl, combine beef and onions. Shape into 1 inch balls. In a large skillet, cook meat-balls in batches until no longer pink, drain.

Transfer to a 3 quart slow cooker; add hot dogs, preserves, and barbeque sauce. Cook on High for 2 - 3 hours. Stir in pineapple; heat through.

Yield: 18 servings (1/3 cup each).

Hot Spinach Cheese Dip - Devra Boesch

Spinach dip recipe with cream cheese, Cheddar, and water chestnuts for crunch.

Ingredients:

- 1 large package (16 to 20 ounces) frozen chopped spinach, thawed and squeezed dry
- 2 (8 ounces) packages cream cheese, cut in cubes
- 3/4 cup chopped green onions
- 1/2 teaspoon garlic powder
- 1/4 teaspoon coarsely ground black pepper
- 1/4 teaspoon paprika
- 2 cups shredded cheddar cheese
- 1 can (8 ounces) water chestnuts, drained, chopped
- assorted crackers, chips, or vegetable dippers

Preparation:

In slow cooker, combine spinach and cream cheese. Add green onions, garlic powder, pepper, and paprika. Cover and cook for 2 hours, stirring once or twice, until very hot. Reserve 1/4 cup of shredded cheese for topping. Stir in the remaining cheese and chopped water chestnuts. Sprinkle reserved cheese over top. Serve with chips, crackers, or vegetables for dipping.

Red Velvet Cake - Anita Fraley

Paste - 2 oz red food coloring
3 Tbsp Nestles Quick

mix together and set aside

Mix together - 1/2 cup shortening
1-1/2 cup sugar
2 eggs

Add slowly - 1 cup buttermilk
then 2-1/4 cup flour
then 1 tsp salt & 1 tsp vanilla

Stir into mix - 1 tsp soda
1 Tbsp vinegar

Bake @350 for 30-35 minutes

Red Velvet Icing

Cream well - 1 stick margarine
1/2 cup Crisco
1 cup sugar

Add - 3 Tbsp flour - 1 tbsp at a time
2/3 cup milk
1 tsp vanilla

Beat 12 minutes with mixer

GINGER COOKIES

¾ cup shortening	2 cup flour
½ tsp cloves	1 tsp cinnamon
½ tsp salt	½ tsp ginger
1 cup sugar	¼ cup Brer Rabbit
Molasses	
1 egg	2 tsp soda

Melt shortening. Cool. Add sugar, syrup, and egg. Beat well. Sift dry ingredients, add to first mixture. Mix and chill. Form into 1 inch balls, roll in sugar, place on greased cookie sheet, 2 inches apart. Bake at 375 degrees for 8 - 10 minutes. Better if dough is refrigerated.

CREAMY PUMPKIN DIP - Donna Bowles

2 (8-Oz) packages cream cheese (softened)
1 (16-oz.) package powdered sugar, sifted
1 (16-oz) can pumpkin
2 teaspoons ground cinnamon
½ teaspoon ground nutmeg

Beat cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Stir in pumpkin, cinnamon and nutmeg. Serve immediately, or cover and chill. Serve dip with gingersnaps. Yield: 5 cups

TRADITIONAL WHITE BREAD

2 packages active dry yeast	1 tablespoon salt
½ cup warm water (105 to 115°)	2 tablespoons shortening
1 ¾ cups warm water	
3 tablespoons sugar	
6 - 7 cups all-purpose or unbleached flour	
if using self-rising flour, omit salt	
Butter or margarine, softened	

Dissolve yeast in ½ cup warm water in large mixing bowl. Stir in 1 ¾ cups warm water, the sugar, salt, shortening and 3 ½ cups of the flour. Beat until smooth. Stir in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour. (Dough is ready if an indentation remains when touched)

Punch down dough; divide in half. Flatten each half with hands or rolling pin into a rectangle, 18 x 9 inches. Fold crosswise into thirds, overlapping the 2 sides. Roll dough tightly toward you, beginning at one of the open ends. Press with thumbs to seal after each turn. Pinch edge firmly to seal. With side of hand, press each end to seal; fold ends under.

Place loaves seam sides down in 2 greased loaf pans, 9x5x3 or 8½x4½x2½ inches. Brush lightly with butter. Let rise until double, about 1 hour.

Heat oven to 425°. Place loaves on low rack so that tops of pans are in center of oven. Pans should not touch each other or sides of oven. Bake until loaves are deep golden brown and sound hollow when tapped, 25 to 30 minutes. Remove from pans. Brush with butter; cool on wire rack.

CREAMY PUMPKIN DIP - Donna Bowles

2 (8-Oz) packages cream cheese (softened)
1 (16-oz.) package powdered sugar, sifted
1 (16-oz) can pumpkin
2 teaspoons ground cinnamon
½ teaspoon ground nutmeg

Beat cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Stir in pumpkin, cinnamon and nutmeg. Serve immediately, or cover and chill. Serve dip with gingersnaps. Yield: 5 cups

CREME DE MENTHE CAKE - Kathryn Z. Nicodemus

Cream together 1 cup sugar and 1/2 cup butter

Add 4 eggs, beaten, 1 cup flour, 1/2 tsp salt, 1 tsp vanilla, 1 16oz can Hershey's syrup

Bake in greased 9 x 13 pan at 350 degrees for 30 min.

Cool

Mix 2 cups 10x sugar, 1/2 cup butter, 4 TB green Creme De Menthe liquor Spread on cooled cake. Let mixture get firm.

Melt 1 cup chocolate chips and 6 TB butter. Let cool and spread on top of green mixture.

Put in refrigerator. Cut into small pieces. Let set at room temperature about 1/2 hour before serving.

CRACKERS – Starr Myklebust

This is a recipe that I got years ago at the Seventh Day Adventist Cooking Class I took.

1 C wheat germ (raw if possible but okay if toasted)
3 C rolled old fashioned oats (uncooked)
1 C unbleached flour
1 C whole wheat flour
2-3 T sugar
1 C water
3/4 C Canola oil

salt for sprinkling on top of crackers before baking

Mix all above ingredients except for the salt. The dough will be very stiff. Roll out onto 2 jelly roll pans, the dough should be thin. I sometimes have difficulty filling both pans, you can use one a bit smaller if desired.

Use a pizza cutter to mark (cut through to bottom of pans) the crackers into squares or whatever shape you wish. Make sure the dough next to pan edges are cut too. I use a small paring knife to cut there. prick dough with fork and then sprinkle with salt. They listed 1 T salt, I think that is more than I use!

Bake in a 350 degree oven for 30 minutes or until crisp. I test by taking out the pans and poke with pricking fork (regular eating fork). If crackers are crisp and hard, they are done. Depending on your pans/oven, you may wish to remove the edge crackers and place on cooling rack and then return the rest of the crackers to the oven for 3 or so more minutes to finish then.

Use a strong spatula to remove crackers from pans. These crackers are great spread with peanut butter or especially with Nutella, a hazel nut chocolate combination you can buy in the grocery store. My granddaughter introduced me to Nutella. !! YUM!!!!

Savory and Sweet Spiced Walnuts – Libby Wade

Ingredients

3 c. walnuts
1 egg white from an extra-large egg
2/3 c. sugar
3 T. fresh orange juice
2 t. freshly grated orange zest
1 t. cinnamon
1 t. nutmeg
½ t. ground cloves
½ t. kosher salt

1. Preheat oven to 300 and line a cookie sheet with parchment paper.
2. Place nuts in a large glass bowl. Then add all of the ingredients into the bowl with the nuts and toss well with a wooden spoon or clean hands.
3. Spread the nuts in one even layer on a cookie sheet and bake for 30 minutes. Make sure to turn the nuts at the 15-minute mark to make sure they brown evenly.
4. After baking cool to room temperature and place in gift bags or an airtight container. They will stay fresh in an airtight container for up to 2 weeks.

White Cake Peanut Bars – Michelle Close

Follow directions on making a white cake mix, using egg whites. Pour into 8+ x 12+ bar pan. Cool completely. Cut into squares. Make a very thin frosting...using 4.5 cups of sifted confectioners sugar, 1 tsp vanilla and 7 tbs milk. Chop peanuts (I used planters, reg. not dry roasted) about 2 cups, or more depending on the size of your squares. In a pie plate, put frosting. Carefully (I used a fork) dip each side of cake in frosting, then peanuts and place on wire rack to dry. If the cake falls apart, thin frosting using more milk and make sure that the cake has cooled several hours before cutting.

Puppy Chow - Heather White

1 cup chocolate chips
1/2 cup peanut butter
1/4 cup butter
1/4 tsp. vanilla
1 1/2 cup powered sugar
9 cups Chex cereal (I use a mixture of corn, wheat, and rice squares)

Put cereal in a large bowl. Melt chocolate chips, peanut butter, and butter in a sauce pan. Remove from heat, add vanilla. Pour over cereal, toss until completely covered. Place the powered sugar in a large plastic bag then add chocolate covered cereal and toss until covered with the powered sugar. Spread on wax paper to cool.

CHRISTMAS BREAD PUDDING – Gwen Grant

Christmas Bread Pudding Mix

1 tsp. cinnamon
½ C. sugar
¼ C. dried tart cherries
¼ C. golden raisins
¼ C. currants
3 C. store-bought unseasoned dried bread cubes

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer into place before adding the next ingredient.

Attach a gift tag with the mixing and cooking instructions.

*** At times, it may seem impossible to make all of the jar ingredients fit, but with persistence, they do all fit. ***

Christmas Bread Pudding Cooking Instructions

1 jar Christmas Bread Pudding Mix
1 Qt. Whole milk
2 eggs
1 tsp. vanilla

Grease bottom and sides of slow cooker. Empty contents of jar into the crock, stirring to combine. In a saucepan, bring milk to a simmer then pour over bread mixture. Let rest for 10 minutes allowing milk to cool and bread to absorb liquid. Whisk together eggs and vanilla and stir into bread mixture until fully incorporated. Cook on high for 1½ to 2 hours.

Forgotten Cookie - Joan Rapier

2 egg whites
1 (6oz pkg chocolate chips)
1 c chopped nuts
1/2 tsp vanilla
pinch of salt

Preheat oven to 375 first

Beat egg whites until stiff.

add sugar, salt and vanilla beating constantly. Fold in chocolate chips and nuts. dip by tsp onto ungreased pan. Put in oven and turn oven off. Leave for at least 6 hrs. or over night. Do not open oven until ready to remove.

For an extra twist, add to mixture ¾-1 c raisins. This is a receipt from my mother's cookbook (Marcella Vickers) dating back to the 1970's--1980's. Enjoy a touch of history. Great to do with kids in the kitchen.

WHOLEGRAIN JAM SQUARES FROM QUAKER OAKS
with hints - Trevella Foster

2c Quaker Oats (Quick or old Fashioned)
½c chopped nuts (I used pecans)
1 ¾ c all-purpose flour
1t cinnamon (I add ¼t nutmeg)
1c butter or margarine
¾t salt
1c firmly packed brown sugar
¾c preserves (I used my homemade applesauce)

Combine all ingredients except preserves in a large mixing bowl; beat at low speed until mixture is crumbly. Reserve 2 cups of mixture; press remaining onto bottom of greased 13x9 baking pan. Spread preserves or applesauce evenly over the base; sprinkle with reserved mixture. Bake in preheated 400o F oven for 25 to 30 minutes or until golden brown. Cool. Cut squares.

Hot Wing Dip - Anita Fraley

2-3 chicken breasts, cooked and shredded
8 oz. cream cheese
1 pint blue cheese dressing
Hot sauce

1. Soften cream cheese
2. Add blue cheese dressing and mix well
3. Add hot sauce to taste
4. Add chicken and mix well

More hot sauce may be added @ this time, depending on taste

Put in baking dish and bake 30-40 minutes @ 350 degrees
Serve with corn chips, crackers and/or celery

Caramel Nut Triangles – Jeanette Johnson

Crust:

1 stick of butter softened
sugar
½ C. sugar
¼ tsp. salt
1 large egg yolk
1 ½ Cs. flour

Topping:

1 C. light brown
sugar
1 stick butter
¼ C. honey
1/3 C. heavy cream
1 tsp. vanilla
1 c. ea. chopped
cashews, pecans,
and hazelnuts
¼ C. ea. almonds &
cocktail peanuts

1. Preheat oven to 350 degrees. Line 13 X 9 bar pan with foil. Cream butter, sugar, salt, egg yolk. Add flour and mix. Press into pan and bake 10-15 mins.

2. Topping: In heavy sauce pan, melt butter, brown sugar and honey, stirring constantly. Let boil for 3 mins. Stir in heavy cream and vanilla. Turn off heat and add nuts. Pour over crust and smooth out with a metal spoon. Bake 25-28 mins. until all topping is bubbly.

3. Let cool completely on rack. Lift foil and invert on a cutting board. Peel off foil and flip right side up. Cut crosswise into 6 strips. Cut strips into 4 squares. Cut squares diagonally into triangles. (For smaller pieces, cut each triangle in half).

Makes 48 large or 96 small triangles.

Coconut Fingers – Martha Moser

8 slices of day old white bread
1 14 ounce can sweetened condensed milk
2 cups shredded coconut
Remove crusts from bread and cut each slice into 4 strips. Dip strips into milk, then into coconut, coating all sides. Place strips on greased baking sheet. Bake at 325 degrees for 10 to 15 minutes or until browned.

Remove from pan at once and place on rack to cool and crisp.

Cranberry Salad – Frances Burdette

Ingredients:

1 orange
1 apple
12 oz. of cranberries
1 C. sugar
1 stalk celery chopped finely
¾ C. chopped pecans
2 – 4 oz. boxes of jello

Rinse fruit and core and cut apple and orange, grind fruit with rind. Add sugar and refrigerate for 4 hours or overnight. Add celery and pecans. Make jello according to directions using 1 ½ Cs. of water per package.

Mix together and refrigerate until jelled.

Eggnog Bread – Pat Nusbaum

Mix together in a large bowl:

3 cups flour	½ cup sugar
4 teaspoon baking powder	½ teaspoon salt
½ teaspoon nutmeg	

Mix together and add to the dry ingredients, stirring until just combined:

1 beaten egg
¾ cups eggnog (canned works better than ½ cup cooking oil fresh)

Grease and flour one regular-sized loaf pan and bake at 350 degrees for 60 to 70 minutes.

Holiday Cheese Ball – Eve Whibley

2 8 oz. cream cheese	Few drops lemon juice
1 ½ cup finely shredded cheddar cheese	1/3 cup finely chopped celery
1 jar Old English Cheese Spread	1/3 cup finely chopped onion

Soften cream cheese. Add rest of ingredients one at a time mixing well. (Can use hand mixer)

Press into small bowl that has been sprayed with Pam. Cover with plastic wrap and chill several hours or overnight. Unmold onto serving dish. Press chopped nuts on top and sides of ball. Makes one large or 2 small cheese balls.

Peanut Butter Fudge – Sara Eyler

4 cups sugar	a pinch of salt
1 cup milk	1 7 oz. jar marshmallow cream
1 stick butter	1 18 oz. jar peanut butter
1 teaspoon vanilla	2/3 cup flour

Combine sugar, milk, butter, vanilla, and salt in an appropriate pan and cook on stove at medium heat to boiling and boil for 5 minutes. After its finished boiling, take off stove and add marshmallow cream, peanut butter, and flour. Mix well. Pour onto a 15" X 10" lightly greased sheet cake pan. Put in fridge at least one hour – longer if possible.

Herbed Cheese and Cranberry Appetizer– Phyllis Heuerman

Crackers of your choice
Herbed goat cheese spread
Port-cranberry sauce

Spread cheese on cracker and place a dab of cranberry sauce on top.
Recipes follow.

Herbed Goat Cheese Spread

Equal parts of cream cheese (may use reduced fat or fat free) and soft goat cheese
1 clove garlic minced or pressed through a garlic press
Fresh herbs minced – I like to use chives or thyme
Dash of cayenne pepper or hot sauce – to taste
Salt and pepper to taste

Bring cheeses to room temperature and mix all ingredients together.
Refrigerate for at least two hours to allow flavors to blend. Bring cheese back to room temperature before assembling canapé.

Port-Cranberry Sauce

1/2 cup ruby port wine
12 oz. fresh or frozen cranberries (frozen berries so not have to be thawed before using)
1/2 to 3/4 cup sugar
2 oranges (for zest and 1/2 cup orange juice)

Rinse cranberries and removed dried soft berries. Place in saucepan with sugar and port wine.
Peel 3 strips of orange zest from orange, about 1 by 3 inches in size, cut into matchsticks and add to saucepan.
Squeeze 1/2 cup of orange juice from oranges and add to saucepan.
Bring mixture to boil. Simmer, uncovered, for 15 to 20 minutes.
Fifteen minutes will result in a soft jell, nice for serving as a side for meats.
Twenty minutes results in a firmer jell, good for this canapé and for spreading on bread.

Crock-Pot BBQ Meatballs – Devra Boesch

Combine 12 oz jar Grape Jelly; 18 oz. bottle Spicy BBQ sauce and 32 oz. bag of frozen meatballs. Cook on High 2 – 2 1/2 hours.

Cheese Ball – Patsy Spurrier

2 boxes Phil Cream Cheese
1 box Cheddar Cheese – grated
1 tsp. each – Red & Green Pepper
1 tsp. Chopped Onion
1 tsp. Worcestershire Sauce
1 tsp. Mustard
1 Tbsp. Mayonnaise

Mix – Shape – Roll in chopped Pecans

Makes 3 cups

Make balls size to suit

Serve with crackers

Chocolate Raspberry Bars – Ruth Lenhart

1 2/3 cup Graham cracker crumbs
1 1/4 cup Carnation condensed milk
1/2 cup melted butter
1 cup raspberry filling
2 cups chocolate chips divided
1/3 cup white morsels
2 2/3 cups flaked coconut

Combine cracker crumbs and melted butter. Press in bottom of 9 x 13 baking dish or pan. Sprinkle with 1 1/2 cups chocolate chips and coconut, pour condensed milk evenly over top. Bake at 350 degrees for 20 – 25 minutes. Cool. Spread raspberry filling over mixture. Streusel melted chocolate chips over top and melted white chips over top of that. Cool and cut into bars.

Oreo Cookie Truffles

1 15 oz package Oreo Cookies
1 8 oz package of Cream Cheese
½ teaspoon of Vanilla
1 package white chocolate chips

Chop cookies into crumbs in food processor. Add softened cream cheese and vanilla to crumbs and form into soft ball. Form dough in walnut size pieces. Refrigerate for a couple of hours. Roll into melted white chocolate chips. Let set over night. Enjoy.

Peanut Butter Pan Cookie

3/4 cup peanut butter	1 cup brown sugar
2 eggs	1 tsp. vanilla
2 cups Bisquick	2 cups chocolate chips

Mix together peanut butter and eggs. Add brown sugar and mix well. Add Bisquick and 3/4 cup chocolate chips.

Bake in a jelly roll pan (10 x 15) at 325° for about 15 – 20 minutes. Remove from oven. Sprinkle with remaining chocolate chips and let stand for 5 minutes. Spread Chocolate with a knife when melted.

Peanut Butter Balls

2 – 2 1/2 cups sugar
1/3 cup butter
1 1/4 cups Peanut Butter

Mix and put in cold refrigerator to help stiffen mixture to be able to mold into a small ball. Make them set in cool place over night or about an hour in refrigerator so you can roll a small amount at a time into round balls. Dip into melted chocolate. Put on wax paper to cool.

Almond Cookies

2 c. all-purpose flour	1 egg
1 tsp baking powder	1 egg yolk
1 tsp baking soda	1 T water
1 c shortening	4 doz whole almonds
1 c sugar	
1 tsp vanilla extract	
1/2 tsp almond extract	

Combine first 3 ingredients. Set aside. Cream shortening. Add sugar, beating until light and fluffy. Stir in flavorings. Add whole egg, beating well. Add dry ingredients, mix well. Combine egg yolk and water. Shape dough into ¾ inch balls. Press an almond on top. Brush with egg yolk mixture. Bake on ungreased cookie sheet

350° for 10 – 12 minutes. Cool on wire racks.

Cheese Ball

8 oz cream cheese	1 tsp prepared mustard
1 1/2 T mayonnaise	1 tsp horseradish
1 T minced onion	1/2 C shredded cheese
	1 pkg chipped beef

Mix above ingredients reserving 1/4 pkg beef. Form into ball and roll in reserved beef. Refrigerate until ready to use.

Rum Cake

Heat oven to 350°
Spray bundt pan with Pam
Coat bottom of bundt pan with pecan pieces
In a large mixing bowl, combine:
 1 package Duncan Hines yellow cake mix
 1 small package instant vanilla pudding
In a large measuring cup, combine:

1/2 c water
1/2 c oil
1/2 c dark rum
4 eggs

Mix first two dry ingredients
Mix next four wet ingredients
Combine the dry and wet ingredients in the large mixing bowl and stir until well blended
Pour batter into bundt pan and bake 50 minutes (cake must be firm).
After cooling, place a plate over the top of the bundt pan and flip the cake onto the plate.

For the glaze:
In a large bowl, combine:

1/4 pound (1 stick) butter (softened)
1/2 c sugar
2/3 c dark rum

Microwave glaze approximately 1 minute, until bubbly. To overcook glaze will result in a grainy texture –be watchful!
Pour half the glaze into the bundt pan (the cake is not in there yet)
Carefully put the cake back into the bundt pan and pour the remaining glaze over the cake until all the glaze is absorbed.

Flip the cake back onto it's plate. Serve!

Cheese Wafers with Pepper Jelly – Helen Sheppard

2 cups all-purpose flour	1/2 cup butter, cut up
1 tsp sugar	¼ tsp salt
1/4 tsp curry powder	dash of cayenne pepper
3 Tab water	Pepper Jelly
2 cups shredded sharp cheddar cheese (8 oz)	

Combine flour, butter, sugar, salt, curry powder and cayenne pepper in a food processor until mixture resembles peas. Add cheese and process for 2 – 3 seconds. Add water, 1 tablespoon at a time until mixture is moistened. Form dough into two balls. Shape each into a 10 inch log. Wrap in plastic wrap and chill for 2 to 24 hours. Preheat oven to 400 degrees. Slice logs into 1/4 inch slices; prick each slice with a fork. Bake on a greased cookie sheet for 8 to 10 minutes. Serve with pepper jelly, makes about 80 wafers.

Tangy Cheese Ball – Tanya Ramsburg

8 oz cream cheese	8 oz pimento cheese
8 oz Wispride cheddar cheese	2 Tab chopped onions
1 cup chopped pecans	1 or 2 tsp red pepper **

Mix together well. Sprinkle with paprika. Serve with crackers.

Make 1 or 2 balls. Keep refrigerated, these can be frozen. Make day ahead so flavors can mix well.

** 1 tsp red pepper for mild flavor, 2 tsp for extremely “tangy” flavor

Chex Muddy Buddies – Rita Roberson

9 cups Rice Chex, Corn Chex, or Chocolate Chex cereal (or combination)	
1 cup semisweet chocolate chips	1/2 cup peanut butter
1/4 cup butter or margarine	1 tsp vanilla
1 1/2 cups powdered sugar	

Into large bowl, measure cereal and set aside. In microwavable bowl, microwave chocolate chips, peanut butter and butter uncovered on High 1 minute; stir. Microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in Vanilla. Pour mixture over cereal, stirring until evenly coated. Pour into 2-gallon resealable food-storage plastic bag. Add powdered sugar. Seal bag; shake until well coated.

Spread on waxed paper to cool. Store in airtight container in refrigerator.

Hot Onion Dip – Thelma Powell

1 package frozen chopped onions	2 cups fresh grated Parmesan cheese
3 packages 8 oz cream cheese	1/2 cup mayonnaise

Thaw the frozen onions and squeeze out excess water between two paper towels. Preheat oven to 425°.

Mix all ingredients together and put in a shallow baking dish. Bake for 15 minutes or until golden brown.

Serve warm with crackers.

Easter Crunch – RJ Hall

3 cups of Rice Chex	1 large bag of Peanut M&Ms (or regular peanuts)
3 cups of Corn Chex	1 large bag of Reese's Pieces
3 cups of Cheerios	1 1/2 bags of white chocolate chips
2 cups of Pretzels	1 tsp of Vegetable Oil
1 large bag of M&Ms	

Materials needed

Wax Paper
Measuring cup
Teaspoon & mixing spoon
Glass Bowl
Large Bowl
Rubber Gloves

1. Mix all ingredients except chocolate and oil
2. Melt chips in microwave for 1 minute
3. Stir chocolate and repeat until melted
4. Add Tsp of oil to melted choc. Stir
5. Pour over crunch mix and coat by mixing well
6. Let stand in bowl for 10 min. Dump out on wax paper
7. Let stand until set (20 minutes or longer)
8. Store in airtight container

Sweet Roll Dough – Old Fashioned Biscuits

1/4 cup warm water (not hot)
1 pkg active dry yeast
3/4 cup luke warm milk
1/4 cup sugar
1 tsp salt
1 egg
1/4 cup soft shortening
3 1/2 to 3 3/4 cups Gold Medal Flour

In bowl, dissolve yeast in water. Measure flour by dip-level-pour method or by sifting. Add milk, Sugar, salt, egg, shortening and half of flour to yeast. Mix with spoon until smooth. Add enough remaining flour to handle easily. Turn onto lightly floured board; knead until smooth (5 min).

Round up in greased bowl, bring greased side up. Cover with cloth. Let rise in warm place (85°) until double, about 1 1/2 hr. (If kitchen is cool, place dough on a rack over a bowl of hot water, and cover completely with a towel.) Punch down; let rise again until almost double, about 30 min. Shape let rise. Form dough into balls 1/3 size desired. Place close together in a greased round Pan. Let rise until light, 15 to 20 min. Heat oven to 400° (mod. Hot). Bake 12 to 15 min. in lightly greased pan, baking sheet or muffin pan. Serve piping hot.

Christmas Mice

Ingredients:

Maraschino cherries with stems on,
Oreo cookies (separated),
Hershey's chocolate kisses.
Nestles semi-sweet chips

Dip cherries with stems on in melted chocolate chips plus a little Crisco shortening

Set chocolate covered cherry on flat side of Hershey kiss (take paper off) and position on cream side of Oreo with stem hanging over edge.

Line cookie sheet with wax paper to see the mice on as you put them together.

When you get this all done, leave set for a few minutes before decorating.

You can either attach a chocolate chip for ears with the point side of the chocolate chip facing the body (the flat side making the ear), or you can use a sliced almond.

Attach either with some of the melted chocolate.

Use red decorating gel or butter cream icing colored pink for the eyes.

Use a toothpick to make the dots for the eyes.

Sara's Orange Marmalade

2006 Barefoot At Home

Ingredients:

4 large seedless oranges
2 lemons
8 cups sugar

Cut the oranges and lemons in half crosswise, then into very thin half-moon slices. (If you have a mandoline, this will be quite fast.) Discard any seeds. Place the sliced fruit and their juices into a stainless-steel pot. Add 8 cups water and bring the mixture to a boil, stirring often. Remove from the heat and stir in the sugar until it dissolves. Cover and allow to stand overnight at room temperature.

The next day, bring the mixture back to a boil. Reduce the heat to low and simmer uncovered for about 2 hours. Turn the heat up to medium and boil gently, stirring often, for another 30 minutes. Skim off any foam that forms on the top. Cook the marmalade until it reaches 220 degrees F on a candy thermometer. If you want to be doubly sure it's ready, place a small amount on a plate and refrigerate it until it's cool but not cold. If it's firm – neither runny nor too hard – it's done. It will be a golden orange color. (If the marmalade is runny, continue cooking it and if it's too hard, add more water.)

Pour the marmalade into clean, hot Mason jars; wipe the rims thoroughly with clean damp paper towel, and seal with the lids. Store in the pantry for up to a year.

Parsley Pesto Spaghetti - Gwen Grant

1 jar Parsley Pesto Spaghetti Mix
½ C. butter or margarine, melted
2 ½ C. water
Salt and pepper to taste

In a medium skillet, place Parsley Pesto Spaghetti Mix and water. Over medium to high heat, bring mixture to a boil, stirring often. Reduce heat to medium and simmer until thickened and the noodles are tender, stirring often. Stir in butter. Add salt and pepper to taste.

Raspberry Dressing – Donna Kostens

The whole recipe will make a good 2 cups, the half will feed 6 to 8 people.

Whole Half

¾ c	¼ c + 1/8 c	raspberry wine vinegar- this is a must
¼ c	1/8 c	minced shallots
¼ c	1/8 c	honey
2 T	1 T	Dijon mustard
¾ c	2 ½ T	walnut oil, this is a must (don't faint when you look at the price)
Salt & pepper		
Spring Mix Lettuce		Spring Mix Lettuce
Red seedless grapes		Toasted pinenuts
Walnuts		Sweet onions
Sweet Onions		Avacado or Mandarin oranges
		Feta Cheese

Cooking with Friends - Neapolitan Chicken (serves 4)

Cooking Class – January 4th 2011
Chef: Virginia Grillo

Ingredients:

1 chicken, cut up into 8 pieces
2 Tbsp. Olive Oil
Juice of 1 Lemon
1 Lemon, sliced thin
1 tsp. dried Oregano
2 Garlic cloves, chopped fine
2 Tbsp. fresh Italian Parsley, chopped
Salt and freshly ground Black Pepper

Rinse chicken pieces and pat dry with paper towel. Lightly oil a shallow baking pan, (10 ½” x 15 ½”, Pyrex is ideal) large enough to hold chicken in single layer. Arrange chicken in pan and sprinkle with salt and pepper, olive oil, lemon juice, lemon slices, oregano, garlic and parsley. Turn pieces to coat. Refrigerate for up to 4 hours, turning pieces occasionally. In a preheated 425 degree oven, bake chicken with skin side up for 30 minutes or until brown, then turn chicken and continue to bake for an additional 25 minutes. Serve with pan juices.