

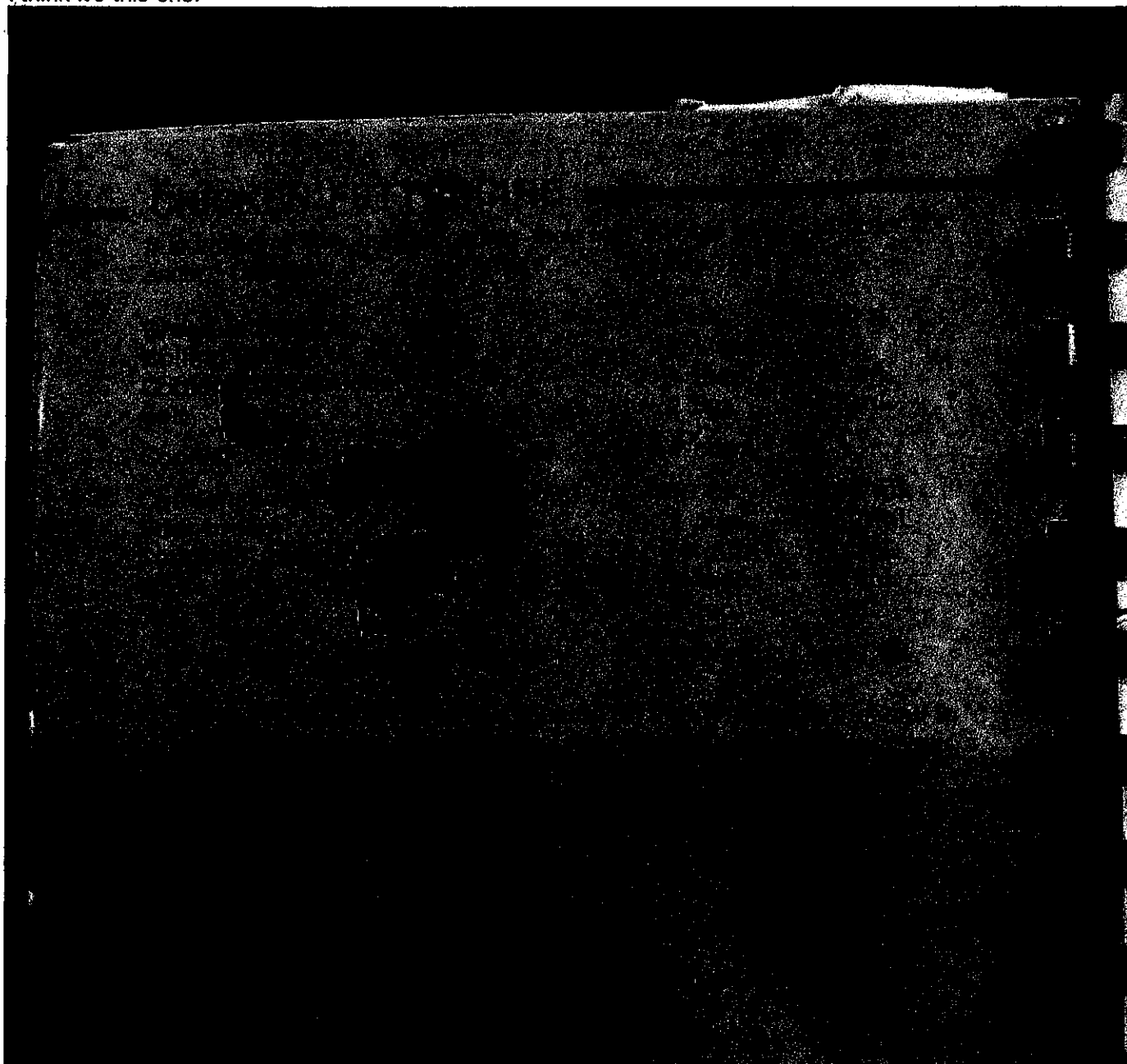
From: Carol Sternaman <clssternaman@hotmail.com>

To: Jim Greear <jcgreear@aol.com>

Subject: Re: Noodle Recipe

Date: Sun, Sep 29, 2013 8:42 am

I think it's this one.



This is the Mac -cheese recipe I always make.

From: saltstpaul <saltstpaul@q.com>

To: Joyce Coerber <jcgreear@aol.com>; Margie Culligan <culliganmh@gmail.com>; Sally Jacques <sallyjacques@hotmail.com>; Phyllis Halling <pvhalling@centurytel.net>

Subject: Scone Recipe

Date: Fri, Oct 18, 2013 4:36 pm

SCONES

Combine: 2 C Flour

1 T. Baking Powder

1/2 t. Salt

1/4 C Sugar

Add: 1/2 C. dried fruit (e.g. cranberries, raisins)

1-1/4 to 1-1/2 C. (half pint) Whipping Cream

1/2 to 1 t. Vanilla (optional)

Stir with fork until dough holds together.

Knead several times.

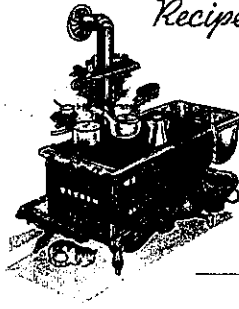
Place on ungreased baking sheet.

Pat/roll into 10" circle. Cut into wedges.

Brush with melted butter (1-2 T.); sprinkle with 1-2 T. Sugar

BAKE 15 MINUTES AT 425

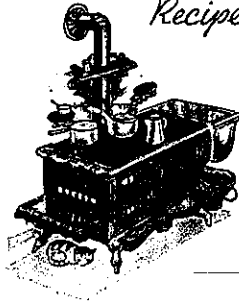
Here's what's cookin' Taco Salad Serves 8-10
Recipe from the kitchen of Judy Halverson



1 lb. ground beef 1 lb. cheddar cheese
1 onion 1 head lettuce
2 lg. tomatoes 1 c. kidney beans
1 package taco chips 1 can black olives
1 bottle Western dressing Taco Seasoning

Brown hamburger. Cool & add to chopped onion, tomato, grated cheese, kidney beans, lettuce & crushed chips. Salt, pepper & add dressing.

Here's what's cookin' Piña Coladas Serves
Recipe from the kitchen of



1 - 12 oz. frozen lemonade
1 - lg. can pineapple juice
1 - can Coca Cola
1/4 c. coconut snow
2 c. rum

Keep frozen in freezer. Add 7-up when serving.

BACON WATER CHESTNUTS
1 8oz CAN WHOLE CHESTNUTS (DEAD)
1 LB BACON - CUT IN HALF
1/2c MIRACLE WHIP
1/2c PACKED BROWN SUGAR
1/4c CHILE SAUCE.
HEAT OVEN TO 350°. COOK BACON
UNTIL ALMOST CRISP. WRAP AROUND
W. CHESTNUTS. SECURE WITH TOOTHPICKS.
PLACE IN BAKING DISH. MIX RE-
MAJING INGREDIENTS, POUR OVER
W. CHESTNUTS. BAKE 45 MIN.
I HAVE MADE THESE UP TO THE
BAKING POINT & REFRIGERATED
OVERNIGHT.

Ray Christensen

Recipe Spaghetti Sauce & Meatballs

From Lynn Christianson

Serves lots

Cooking time 4 hrs.

Preheat oven to _____

Sauce:

6 16 oz. cans chopped tomatoes (seasoned)

3 6 oz. cans tomato paste

Italian Seasoning

1 tsp. oregano (good shake)

1 tsp. basil (good shake)

garlic powder (good shake)

1/4 c. parmesan cheese

crushed red pepper

over

- for meatballs (see back)

Recipe Twice Baked Potatoes

From Lynn Christianson

Serves _____

Cooking time _____

Preheat oven to _____

4 lg. potatoes - rub lightly w/ oil, wrap in foil or
oak

Cut in half and scoop out potato from skin,

Mix w/ 3 tbsp. sour cream

2 tsp butter

cheddar cheese

garlic powder

season all

over

Beat butter, potato, spices and cheddar cheese
w/ beater.

Fill shell. Cover w/ cheddar cheese; paprika.

Bake at 350° for 30-40 min.

Raven's Hot Crab Dip

2-8oz pkgs cream cheese
2-6oz cans drained crabmeat
½ cup shredded parmesan
¼ cup green onions
2 tbsp white wine
2 tsp prepared horseradish
¼ tsp hot pepper sauce

Mix all ingredients until well blended. Spoon into pie plate. Bake at 359 degrees for 25-30 minutes until lightly browned. Serve with crackers.

DON'T FORGET

DATE/NO	CONTENTS	CHECK
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BAKED PINEAPPLE

5-20 OZ PINEAPPLE CHUNKS (DRAIN)
10 TBLS. FLOUR
2C SUGAR
3C GRATED CHEESE
2 STACKS RITZ CRACKERS ^(CRUSHED)
3 STKS MELTED BUTTER

0. PUT DRAINED PINEAPPLE IN
LARGE BAKING DISH 15X10.
MIX FLOUR & SUGAR, SPRINKLE
OVER PINEAPPLE. SPRINKLE
CHEESE & CRUSHED CRACKERS
OVER, THEN POUR MELTED
BUTTER OVER.

BAKE 30 MIN @ 350°

From: Kay Charlet

INGREDIENTS:

- 1-6oz. box raspberry Jello
- 2-10oz. packages frozen raspberries
- 1-8oz. package softened cream cheese
- 1-8oz. Cool whip
- ½ cup powdered sugar
- ½ cup granulated sugar
- 1 ½ cups chopped and sifted pretzels
- ¾ cup melted butter

Dissolve jello in 2½ cups boiling water. Add frozen raspberries stir until thawed. I into bowl and chill until set.

Mix softened cream cheese with powdered sugar until creamy and fold in cool whip. Layer on top of set jello. Put back in refrigerator.

Pretzel topping:

Preheat oven to 350°

Put pretzels on cookie sheet, pour melted butter over pretzels, add granulated sugar, until coated. Bake for 15 minutes stirring every 5 minutes. Let topping cool and the on top of the jello.

Recipe Potato Salad

From Lynn Christensen

Serves LOTS

Cooking time _____ Preheat oven to _____

5 lbs. red potatoes - cook/peel/cut up

18 boiled eggs - cut

5 sm. jars diced pimento - drained

½ med. onion - Chopped

5 stalks celery - Chopped

Mix To Taste { 1 qt. Kraft real mayonaisse
Mustard
Sugar - approx 1 tbsp.
onion

- Put in bowl and add pepper.
- Gradually add mayo sauce; mix as you go. Mix well.

Combine 7 up & marshmallows. Stir over low heat til marshmallows melt. Add lime juice to hot mixture. Beat cream cheese well and add to gelatin mixture. Whip thoroughly. Add pineapple and chopped walnuts. Chill partially set. Combine mayo and whipped cream and fold into gelatin. Garnish with maraschino cherries. Refrigerate several hours before using.

**TRY ANOTHER HOMEMADE
FAMILY FAVORITE FROM QUAKER.
Quaker's Prize Winning Meat Loaf**

- 1-1/2 pounds lean ground beef
- 1 cup tomato juice (tomato sauce + mustard)
- 3/4 cup QUAKER Oats (quick or old fashioned, uncooked)
- 1 egg or 2 egg whites, slightly beaten
- 1/4 cup chopped onion
- 1/2 teaspoon salt (optional)
- 1/4 teaspoon black pepper

Heat oven to 350°F. Combine all ingredients; mix lightly but thoroughly. Press into 8x4-inch loaf pan; bake 1 hour or until meat is no longer pink and juices run clear. Drain; let stand 5 minutes before serving.

8 SERVINGS

FETTUCINE

1 lb. SPINACH NOODLES (I GET FRESH ONES AT KING SOOPERS DELI)

1 cup CREAM

1/2 lb. butter (2 sticks)

1/2 cup PARMESAN CHEESE

GROUND PEPPER

HEAT

Will NOT thicken

1 egg yolk - BEAT WITH A LITTLE OF ABOVE MIXTURE THEN ADD ALL TOGETHER AT END.

"7" Layer Salad

Recipe for: 24-hour Vegetable
from the kitchen of: Deb Salad

1 head iceberg lettuce, torn

Sugar

6 hard-cooked eggs, sliced

1 10-oz pkg frozen peas, thawed

1# bacon, crisp-cooked, drained & crumbled

2 c. shredded Swiss cheese

1 c. mayonnaise or "miracle whip"

serves: 12 to 15

In bottom of large bowl place 3 c. of the lettuce; sprinkle with a little sugar, salt & pepper. Layer eggs atop lettuce in bowl, standing some eggs on edge, if desired. Sprinkle generously with salt. Next, layer in order; peas, remaining lettuce, bacon & cheese. Spread "miracle whip" over top, sealing to edge of bowl. Cover & refrigerate 24 hours or overnight. Garnish with sliced green onions & paprika, if desired. Toss before serving.

7-Up Dream Salad (Lynn's Mom)

7oz. 7-Up

1/4 lb. marshmallows (15 large) or 2c. small

1 pkg (3oz) lime gelatin

1 pkg (8oz) cream cheese

2 - 1/2 cups crushed pineapple (don't drain)

3/4 c. chopped walnuts

1/2 pint cream, whipped

2/3 c. mayo

RASPBERRY PRETZEL JELLO SALAD

INGREDIENTS:

- 1-6oz. box raspberry Jello
- 2-10oz. packages frozen raspberries
- 1-8oz. package softened cream cheese
- 1-8oz. Cool whip
- ½ cup powdered sugar
- ½ cup granulated sugar
- 1 ½ cups chopped and sifted pretzels
- ¾ cup melted butter

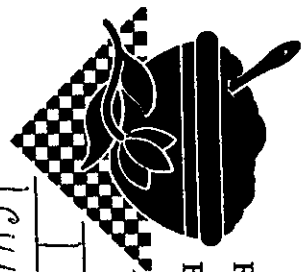
Dissolve jello in 2 ½ cups boiling water. Add frozen raspberries stir until thawed. Pour into bowl and chill until set.

Mix softened cream cheese with powdered sugar until creamy and fold in cool whip. Layer on top of set jello. Put back in refrigerator.

Pretzel topping:

Preheat oven to 350°

Put pretzels on cookie sheet, pour melted butter over pretzels, add granulated sugar, stir until coated. Bake for 15 minutes stirring every 5 minutes. Let topping cool and then put on top of the jello.



Recipe for:

Broccoli Salad

From the kitchen of:

1 bunch broccoli cut
in small pieces

1 cup raisins

1 cup sunflower seeds

1 small red onion (cut fine)

12 strips bacon fried, cut in small
pieces/drain

Dressing:

Serves:

1 cup mayo

½ cup sugar mix w/ dressing

add

2 tbsp. vinegar

Mix dressing & add just
before serving

To: Jeanne M. Parsons/US-Corporate/3M/US@3M-Corporate
cc:
Subject: Re: snack mix 📎

OH my,

mix

5 cups rice chex cereal
5 cups corn cehx cereal
2 cups cheerios
1 can peanuts
1 bag m&m's
pretzels

Heat 1 package white almond bark and 3 tablespoons veggie oil together in glass bowl for three minutes in microwave.

Pour over cereal mixture and stir till coated. Then spread on wax paper. Store in airtight containers

Carmel Corn
16 cups popcorn

Brunch Egg Casserole

Karen Berg

2 1/2 cups seasoned croutons
2 cups shredded cheddar cheese
2 lb. Sausage (browned & drained... Jimmy Dean is great!)
4 eggs
3/4 tsp. Dry mustard
2 1/2 cups milk
1 can cream of mushroom soup diluted with 1/2 cup milk

Place croutons in bottom of greased 9x13 pan. Put cheese on top, place cooked sausage on top of cheese. Beat eggs, milk and mustard together and pour over meat. Refrigerate overnight. Before baking, pour soup mixture on top. Bake 1 1/2 hrs. at 300 and let sit 10 minutes before serving.

(from Shirley)
Baked Bean Hot Dish

5 slices bacon
1 pound ground beef
~~1 cup celery, chopped~~
1 cup onion, chopped
1 (15-1/2 ounce) can
kidney beans
1 (28 ounce) can B&M
Baked Beans
2 tablespoons
Worcestershire sauce
3/4 cup brown sugar
1 cup catsup
1 tsp. dry mustard
pepper

Brown bacon; pour off grease and
set aside. Brown ground beef;
add celery and onion. Simmer.
Place beans in casserole dish and
add remaining ingredients. Mix.

Bake at 350° for 60 minutes.

Juno e-mail printed Wed, 30 Jan 2002 19:31:48 , page 1 of 1

Hi Shirley: Here is the recipe for the Hot Chicken Salad:

3 cups diced cooked chicken - more
1 cup diced celery
1/2 cup Hellmans Mayo. - (1 cup) +
1/3 cup diced green pepper
1/2 cup chopped cashews
2 Tbsp. lemon juice
1/2 tsp. salt
2 Tbsp. chopped onion
2c 3/4 cup grated cheddar

Mix all ingredients and put into casserole dish. Top with 1 cup crushed potato chips. Bake 10 minutes (or until warm) at 450 degrees.

Shirley, I added about 2 cups more of chicken and increased all ingredients a small amount to make more. I think I used 1 cup of mayo, so you can use your own judgment.

HAPPY THANKSGIVING, Hope to see you soon. Love, Max

Bake 350° for 30 min.

Risotto

5 tbl. virgin olive oil
6 cups chicken broth
1 med. onion, chopped
2 1/2 cups Arborio rice
3/4 cup white wine
1/2 cup parmesan
1 cup chopped sun dried tomato

Method

Saute - onion, tomato in oil. Add rice, saute 5 minutes constantly stirring.
Add -- wine, cook until evaporated, stir.
Add - broth and stir. Cover rice until liquid is absorbed. If rice is not cooked through, add a little more broth. Stir in parmesan.
Salt and pepper to taste.

Serve.

Bon Apetit



BEEF STRAGONFF

From the kitchen of: Kaycharlet
Preparation time:

Number of servings:

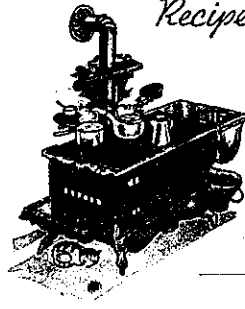
INGREDIENTS

1 1/2 POUND ROUND STEAK (CUBED)
1 MEDIUM ONION (CHOPPED)
1/2 STICK BUTTER
1 CAN CREAM OF MUSHROOM SOUP
8 OUNCES SOUR CREAM
1/2 TO 1 POUND SLICED MUSHROOMS
1TBLS BASIL
1TSP NUTMEG
1 TSP PAPRIKA

INSTRUCTIONS

SAUTE ONIONS IN BUTTER. ADD BEEF AND MUSHROOMS. COOK TO BROWN. COVER AND COOK ON LOW 30 MINUTES. ADD SPICES AND STIR. ADD SOUP AND SOUR CREAM ONE CUP OF RED WINE MAY BE ADDED JUST BEFORE SERVING. COOK ON LOW TIL HEATED THROUGH. SERVE OVER RICE.

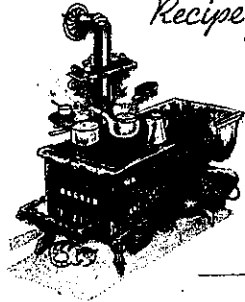
Here's what's cookin' Chocolate Chip Oatmeal Cookies Serves
 Recipe from the kitchen of Hazel Fowler



1 cup shortening	1 $\frac{1}{2}$ cup flour
1 cup sugar	2 $\frac{1}{2}$ cup oatmeal
1 tsp. salt	1 tsp. soda
1 cup brown sugar	2 pkg 6 oz choc chips
2 eggs	2 egg.
1 tsp. vanilla	1 cup nuts

Bake at 325° for about 10 or 12 minutes.

Here's what's cookin' Mom's Fudge Serves
 Recipe from the kitchen of _____



4 $\frac{1}{2}$ c. sugar
 1 can carnation milk

Boil for 11 min.

Add $\frac{1}{2}$ bag marshmallows

Stir until mixed.

Add: (over heat)

12 oz. chocolate chips

1 c. nuts

1 stick margarine

(2 Tbsp) Add vanilla or maple flavoring
 - slightly butter pan.



HERE'S WHAT'S COOKIN'

"Appearance, Price, Date,"

2 c. sugar 3/4 cup cinnamon
 1/4 cup baking powder 1/2 cup seeds
 1 1/2 cup baking soda 1/2 cup. allspice
 mix. thinned and add:
 1/2 c. shortening 2 eggs
 1/2 c. water 1 1/2 c. appearance
 mix thoroughly. spread + flour pan
 Bake at 350° for 45 min.
 Green sugar frosting
 melt:
 4 tab. butter 6 tab. cream
 Add:
 3/4 c. packed brown sugar
 Stir up. boil for 1 minute. Add 1 c. powdered
 sugar (through filter). stir frosting. Beat it 1
 min. with mixer.
 Recipe from: *Home Journal* Series: *Home Journal*

Page 12



HERE'S WHAT'S COOKIN'

"Chocolate quackini cake"

3 eggs, added 1 at a time
 2 c. shredded quackini
 1 1/2 cup. soda 2 cup. vanilla
 1 cup. salt 1/2 c. cocoa
 1/2 c. milk 1 cup. cinnamon
 2 c. sugar 1 1/2 cup. baking powder
 2 1/2 c. flour
 Blend shortening, sugar + egg well. Add dry
 ingredients, alternating with milk. Add
 shredded quackini. Pour into greased 9x13"
 pan or Bundt pan. If desired, combine
 3 tab. white sugar + 1 tab. cinnamon
 + sprinkle over cake. better. Bake at
 350° for 50 min.
 Recipe from: *Home Journal* Series: *Home Journal*

Page 12



"PATRICIA SALT"
<pdsalt@msn.com>

05/27/2003 05:49 PM

To: <jlcoerber1@mmm.com>

cc:

Subject: Re: Scone Recipe

SCONES

Combine: 2 C. Unbleached flour; 1 Tblsp. baking powder; 1/2 tsp salt; 1/4 C. sugar.

Add: 1/2 C. dried fruit (e.g. cranberries, raisins)

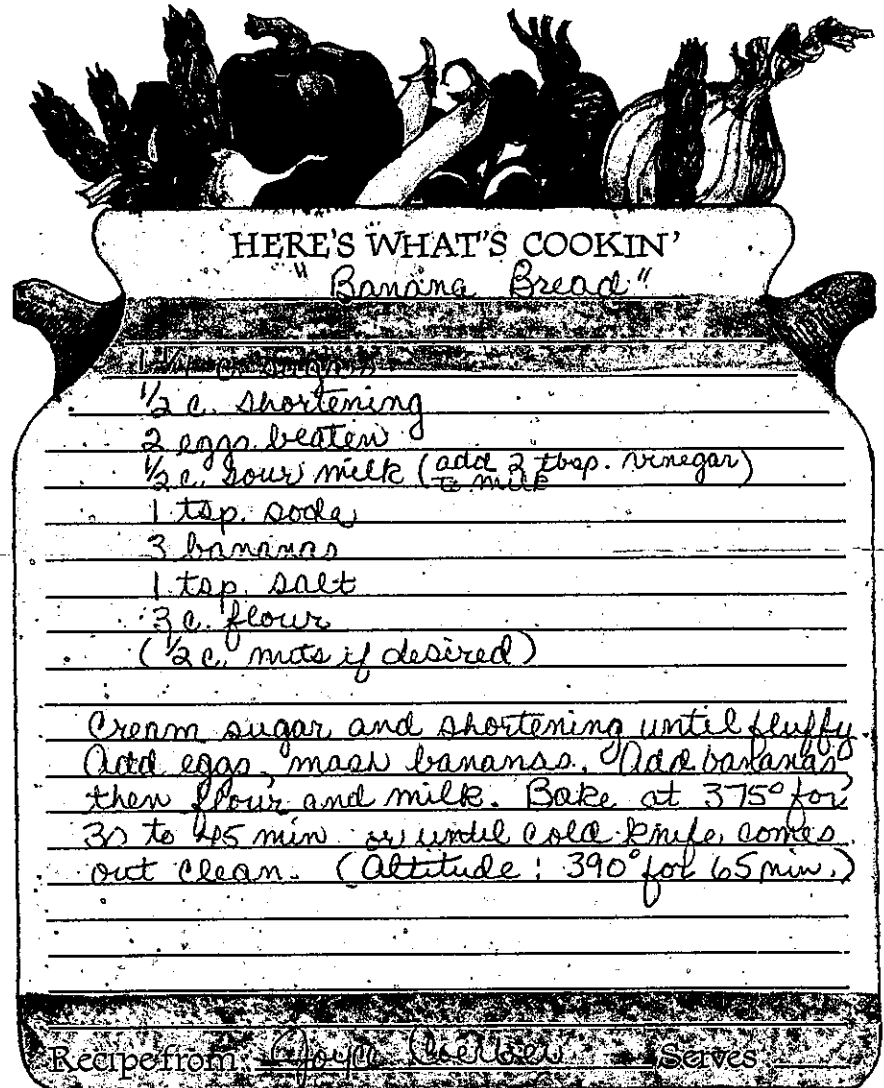
1-1/4 to 1-1/2 C. whipping cream

Stir with fork until dough holds together. Knead several times. Place on ungreased baking sheet.

Pat/roll into 10" circle. Cut into wedges. Brush with melted butter (1 to 2 T). Sprinkle with 1 to 2 T sugar.

Bake ¹⁸⁻¹⁹ 18 minutes at 425. *If fresh fruit/strawberries used, back 20 min.*

Enjoy!



RECIPE FOR Crepes

by Joy (Scotland)

1 egg

1 c. water

Add flour to runny consistency (approx 4 1/2 heaping
tbsp.)

lemon/vanilla flavoring (if desired)

Spray pan w/ Pam. Lightly brown on both sides over
for each crepe

Fill with creme fraiche / strawberries / powdered
sugar

Sprinkle powdered sugar on top of crepe before
serving

Makes 4 crepes



HERE'S WHAT'S COOKIN'

Hershey Brownies

1 stick margarine

1 cup sugar

1/2 tsp salt

4 eggs

1 cup flour plus 1 tbsp flour

1/2 tsp baking powder

1 can Hershey syrup

add walnuts (optional)

Bake at 350° for 25 minutes. (at alt 375°)

Frost with:

6 Tbsp. margarine

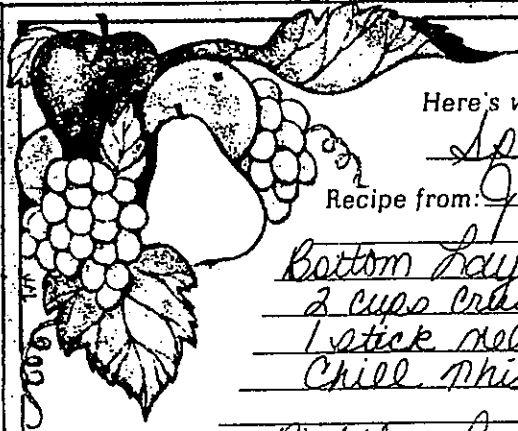
6 Tbsp milk (1/2 c)

1 cup sugar

Boil 2 min and add 6oz.

Chocolate chips

Recipe from Mary Lou Koehler Serves



Here's what's cookin': Banana

Split Dessert

Recipe from: Joyce Coerber

Serves: 12

Bottom Layer:

2 cups crushed graham crackers

1 stick melted butter

Chill this layer

Middle Layer:

2 sticks butter (it has to be soft)

2 cups powdered sugar

1 tsp. Vanilla

2 eggs

You have to beat this mixture with an electric mixer for 20 minutes. Spread this mixture onto chilled graham cracker crust. Chill well.

Next layer the following:

4 large or 5 small bananas, sliced

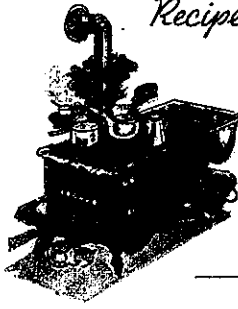
1 large can crushed pineapple, drained well

2 pints fresh strawberries, sliced

On the top spread 1 large container of Cool Whip.

Bake:
for 15.

Here's what's cookin' Glorified Rice Serves _____
Recipe from the kitchen of Mom



Cook 1 cup rice and cool.
 $\frac{1}{2}$ pint rich whip or whipping cream
Add some sugar to sweeten
Add crushed pineapple
Add fruit cocktail - marshmallows
Cool.

Recipe Pasta Salad

From Cheryl Tuley Lindeman Serves _____

Cooking time _____ Preheat oven to _____

1 ~~lb.~~ finely chopped tomato

1 finely chopped green pepper

1 finely chopped onion

1 finely chopped cucumber

Sliced pepperoni

1-16 oz. pkg. cooked noodles - I use Pasta Nuggets
Radiatore

Shilling Salad Supreme - I use 2 tbsp. or more

1 lg. Wishbone Italian Dressing - regular or Zest
Marinate for 3 hours prior to serving.

Recipe Party Cheesy Potatoes

From Shirley Theissen

Serves

Cooking time

Preheat oven to

1 - 2 lb. bag hash brown potatoes - Thawed

1/2 c. grated onion

1/2 c. melted butter

1 pint sour cream

1 can cream of chicken soup

2 c. shredded cheese - Cheddar

Salt & Pepper

1 c. crushed corn flakes on top

Mix together & put in greased 9x13" dish. Top

with corn flakes.

Bake about 1 hr at 350°.

FETTUCINE

1 lb. SPINACH NOODLES (I GET FRESH ONES
King Soopers)

1 cup CREAM

1/2 lb. butter (2 sticks)

1/2 cup PARMESAN CHEESE

Ground pepper

HEAT

Will NOT thicken

1 egg yolk - BEAT WITH A LITTLE OF ABOVE

MIXTURE THEN ADD ALL TOGETHER AT END

Recipe Spare Ribs

From Tom Christanson

Serves _____

Cooking time 2 hrs. 40 min. Preheat oven to 325°

Put 3 or 4 racks of ribs in cooking bag with: ^(meat side down)

1 can Coke

1 capful of vinegar

Marinate ribs overnight - meat side down.

Poke 5 or 6 holes in top of bag. Bake at 325° for 2 hrs.

Take ribs out of bag and place on sprayed cookie sheet (meat side down). Put BBQ on liberally. Bake 20 min.

Turn over. Add BBQ sauce. Bake 20 min. more. Very

TRY ANOTHER HOMEMADE FAMILY FAVORITE FROM QUAKER.

Quaker's Prize Winning Meat Loaf

- 1-1/2 pounds lean ground beef
- 1 cup tomato juice *(tomatoe sauce + mustard)*
- 3/4 cup QUAKER Oats (quick or old fashioned, uncooked)
- 1 egg or 2 egg whites, slightly beaten
- 1/4 cup chopped onion
- 1/2 teaspoon salt (optional)
- 1/4 teaspoon black pepper

Heat oven to 350°F. Combine all ingredients; mix lightly but thoroughly. Press into 8x4-inch loaf pan; bake 1 hour or until meat is no longer pink and juices run clear. Drain; let stand 5 minutes before serving.

8 SERVINGS



HERE'S WHAT'S COOKIN'

Mom's Turkey and Dressing

Chop up a couple sticks of celery

Grate small carrot

Chop up 1 small or medium onion

Add 1/2 tsp to 1 tsp sage

Add salt and pepper

Add 1 chunk margarine

Add 1 beaten egg 1 can beer

Add 2 cups boiling water - until it thickens

Put some water in, then add egg and add rest of water

Salt and pepper inside and outside of turkey

11 lb. 50% turkey for 4 hrs at 350°

1 cup water in bottom of roaster

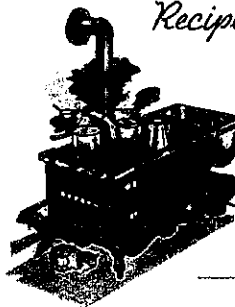
Recipe from

Page 1

Page 1

Here's what's cookin' Piña Coladas Serves

Recipe from the kitchen of



1 - 12 oz. frozen lemonade

1 - lg can pineapple juice

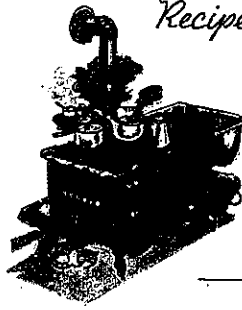
1 - can Cosa Casa

1/4 c. coconut snow

2 c. rum

Keep frozen in freezer. Add 7-up when serving.

Here's what's cookin' Mom's Fudge Serves _____
Recipe from the kitchen of _____



4 1/2 c. sugar
1 can carnation milk

Boil for 11 min.

Add 1/2 bag marshmallows

Stir until mixed.

Add: (over heat)

12 oz. chocolate chips

1 c. nuts

1 stick margarine

(2 Tbsp) Add vanilla or maple flavor
- ~~lighter butter pan.~~



HERE'S WHAT'S COOKIN'

Hershey Brownies

1/2 tsp salt

4 eggs

1 cup flour plus 1 tbsp flour

1/2 tsp baking powder

1 can Hershey Syrup

add walnuts (optional)

Bake at 350° for 25 minutes. (at alt. 375°)

Frost with:

6 Tbsp. margarine

6 Tbsp. milk (1/2 c)

1 Cup sugar

Boil 2 min and add 6 oz.

Chocolate chips

Recipe from: Mom's Fudge Serves _____

"7" Layer Salad

Recipe for: 24-hour Vegetable
from the kitchen of: Deb Salad

1 head iceberg lettuce, torn
sugar

6 hard-cooked eggs, sliced

1 10-oz pkg frozen peas, thawed

1# bacon, crisp-cooked, drained & crumbled

2 c. shredded Swiss cheese

1 c. mayonnaise or "miracle whip"

serves: 12

In bottom of large bowl place 3 c. of the lettuce; sprinkle with a little sugar, salt & pepper. Layer eggs atop lettuce in bowl, standing some eggs on edge, if desired. Sprinkle generously with salt. Next, layer in order; peas, remaining lettuce, bacon & ch. Spread "miracle whip" over top, sealing to edge of bowl. Cover & refrigerate 24 hours or overnight. Garnish with sliced green onion & paprika, if desired. Toss before serving.

Recipe Baked Pineapple

From Kay Charlet

Serves

Cooking time Preheat oven to

5-20 oz. cans pineapple chunks (drained)

10 tbsp. flour

2 c. sugar

3 c. grated cheddar cheese

2 stacks Ritz crackers - crushed

3 sticks melted butter

Put drained pineapple in large baking dish 15X
Mix flour and sugar and sprinkle on pineapple
over

Sprinkle cheese & crushed crackers over. Then pour
melted butter over. Bake 30 min. at 350°.

Recipe Pasta Salad

From Cheryl Tuley Lindeman Serves _____

Cooking time _____ Preheat oven to _____

1 ~~lb.~~ finely chopped tomato

1 finely chopped green pepper

1 finely chopped onion

1 finely chopped cucumber

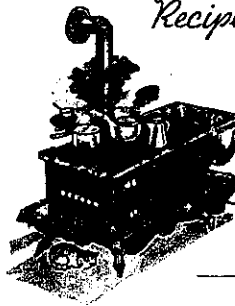
Sliced pepperoni

1-16 oz. pkg. cooked noodles - I use Pasta Nuggets
Radiator

Shilling Salad Supreme - I use 2 tbsp. or more

1 lg. Wishbone Italian Dressing - regular or Zee
Marinate for 3 hours prior to serving.

Here's what's cookin' Dill Dip Serves _____
Recipe from the kitchen of _____



1 cup sour cream

1 cup miracle whip

dash garlic salt

2 Tbl dill weed

2 Tbl dried onion

1 tsp. accent

2 Tbl parsley flakes (option)



HERE'S WHAT'S COOKIN'
"Cinnamon Coffee Cake"

Cream well!

2 eggs, added one
at a time

1 tsp. salt

1 tsp. Soda

1/2 cup sour cream

1 tsp. baking powder

1 tsp. vanilla

1/2 cup buttermilk

2 cups flour

Mix all together and cream well. Pour half the batter into a well greased and floured heavy baking pan - two 8x8x2 inch cake pan or one large cake pan. Sprinkle 1/2 of filling over batter, then the rest of cake batter. Bake about 40 minutes at 350°.

- See back for "Streusel Filling" -

Recipe for

Double

1/2 cup brown sugar

2 tblep. melted butter

2 tblep. flour

1/2 cup chopped nut

2 tsp. cinnamon

Mix flour, sugar, and cinnamon together, blending in melted butter, stir in chopped nuts, Mix well.

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TUNA - CHEESE MACARONI SALAD

- Cook 10 min in boiling water
 7 oz. pkg. macaroni, cooked, drained and rinsed with cold water
 6 1/2 oz. can tuna, flaked
 1 c. cheddar cheese, cubed
 1 sm. can peas, drained
 1/2 c. celery, chopped
 1/2 c. sweet pickle
 1/4 c. onion, chopped
 2 tsp. mustard
 1 tbsp. sugar (optional)
 3 pimentos (optional) or hard cooked egg for garnish
 Salt and pepper to taste
 3/4 c. salad dressing

Mix together and serve.

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some soup bones into 2- or 3-inch pieces; then have the bones split lengthwise into halves. At home wrap the pieces of bone in foil, and place them in a preheated 350°F. oven for 45 minutes. The heat will loosen the marrow from the bones. When the bones are cool enough to handle, scoop out the marrow and proceed with the recipe above.

Dried Porcini Mushrooms

RISOTTO AI FUNGHI PORCINI SECCHI

Porcini mushrooms, with their full caps and deliciously woodsy flavor, are harvested in Italy in the fall and early spring. They are mushrooms of the *Boletus edulis* species like French cêpes, but porcini (Italian for "piglets") are known for their size. Some grow to as large as 5 pounds or more. When fresh, these mushrooms are firm and flavorful and can be added to a variety of dishes, or they can even be grilled or cooked in butter to create a spectacular main course.

Because the fresh porcini have little in the way of staying power, these mushrooms are traditionally cut and dried at their peak. Don't think you are getting an inferior product when you buy them dried. Dried porcini, which are most often sold in small packets in amounts that vary from about $\frac{1}{3}$ to $\frac{3}{4}$ of an ounce, have an even more intense taste than the fresh mushrooms. While they won't do as a main course, dried porcini can add flavor to soups, omelets, pasta, and risotto. To use dried porcini you have to soak them in hot water. Always add the water in which the mushrooms have soaked to the broth to intensify the porcini flavor.



CONDIMENTI $\frac{3}{4}$ -ounce package dried porcini
1 tablespoon unsalted butter
 $\frac{1}{3}$ cup grated Parmesan cheese
1 tablespoon chopped fresh parsley

BRODO 4 cups Basic Broth (see page 14), approximately
1 cup porcini liquid, strained
 $\frac{1}{2}$ cup dry white wine or broth

SOFFRITTO 2 tablespoons unsalted butter
1 tablespoon oil
 $\frac{1}{3}$ cup finely minced onion

RISO $1\frac{1}{2}$ cups Arborio rice

1. CONDIMENTI: Place the dried mushrooms in a small bowl with 1 cup boiling or very hot water. Allow them to stand for 30 minutes. Strain the liquid into a saucepan with the broth and chop the mushrooms coarsely. Set aside.

2. BRODO: Bring the broth, combined with the porcini liquid, to a steady simmer in a saucepan on top of the stove.

3. SOFFRITTO: Heat the butter and oil in a heavy 4-quart casserole over moderate heat. Add the onion and sauté for 1 to 2 minutes, until it begins to soften, being careful not to brown it.

4. **RISO:** Add the rice to the soffritto; using a wooden spoon, stir for 1 minute, making sure all the grains are well coated. Add the wine and stir until it is completely absorbed. Add the porcini and begin to add the simmering broth, $\frac{1}{2}$ cup at a time, stirring frequently. Wait until each addition is almost completely absorbed before adding the next $\frac{1}{2}$ cup, reserving about $\frac{1}{4}$ cup to add at the end. Stir frequently to prevent sticking.

5. After approximately 18 minutes, when the rice is tender but still firm, add the reserved broth. Turn off the heat and add the remaining condimenti—butter, Parmesan, and parsley—and stir vigorously to combine with the rice. Serve immediately.

Serves 4

VARIATIONS

1. Marsala wine complements the flavor of the porcini. Add $\frac{1}{2}$ cup dry Marsala in place of the white wine.

2. Add $\frac{1}{2}$ cup fresh or defrosted frozen peas, not cooked, in place of the parsley.

Gorgonzola

RISOTTO AL GORGONZOLA

Gorgonzola is the blue-veined cheese of Italy. Made from cow's milk, it has been produced in the Po Valley since the ninth century A.D. There are several types of Gorgonzola imported from Italy. The strongest and

Prosciutto

RISOTTO AL PROSCIUTTO

Although you can use any prosciutto in this risotto, nothing quite compares to the genuine article, imported Italian prosciutto, with its incredibly mild, almost sweet, and only slightly salty taste. The added cream makes this risotto surprisingly light.

BRODO	5 cups Basic Broth (see page 14), approximately
	½ cup dry white wine

SOFFRITTO	2 tablespoons unsalted butter
	1 tablespoon oil
	⅓ cup finely minced onion

RISO	1½ cups Arborio rice
------	----------------------

CONDIMENTI	3 to 4 ounces prosciutto, finely minced (about ½ cup)
	¼ cup light cream
	⅓ cup grated Parmesan cheese
	1 tablespoon finely chopped fresh parsley

1. BRODO: Bring the broth to a steady simmer in a saucepan on top of the stove.

2. SOFFRITTO: Heat the butter and oil in a heavy 4-quart casse-

role over moderate heat. Add the onion and sauté for 1 to 2 minutes, until it begins to soften, being careful not to brown it.

3. RISO: Add the rice to soffritto; using a wooden spoon, stir for 1 minute, making sure all the grains are well coated. Add the wine and stir until it is completely absorbed. Begin to add the simmering broth, $\frac{1}{2}$ cup at a time, stirring frequently to prevent sticking. Wait until each addition is almost completely absorbed before adding the next $\frac{1}{2}$ cup, reserving about $\frac{1}{4}$ cup for the very end. Stir frequently.

4. CONDIMENTI: After approximately 18 minutes, when the rice is tender but still firm, add the reserved broth and the condimenti—prosciutto, cream, Parmesan, and parsley—and stir vigorously to combine with the rice. Serve immediately.

Serves 4

VARIATIONS

1. Substitute diced lightly smoked country-style ham for the prosciutto.

2. For a new twist on a familiar first course, prepare risotto with prosciutto and melon. The sweetness of the melon contrasts with the saltiness of the ham and makes for an interesting taste sensation. Add about $\frac{1}{3}$ cup finely diced cantaloupe in step 4, when you add the prosciutto and cream.



America's TEST KITCHEN



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Recipes

Stir-Fried Chicken with Bok Choy and Crispy Noodle Cake

from the Episode: *Staying in For Chinese Takeout*

Fresh Chinese noodles are often kept in the produce section of the grocery store. If you can't find them, substitute an equal amount of fresh Italian spaghetti.

Serves 4

Roguefort - Blue cheese

Noodle Cake

- 9 ounces Chinese egg noodles (fresh)
- 1 teaspoon salt
- 2 scallions, sliced thin
- 4 tablespoons vegetable oil

Stir-Fry Sauce

- 1/4 cup low-sodium chicken broth
- 2 tablespoons soy sauce
- 1 tablespoon dry sherry
- 1 tablespoon oyster sauce
- 1 teaspoon sugar
- 1 teaspoon cornstarch
- 1/4 teaspoon red pepper flakes

Chicken and Vegetables

- 1 pound boneless, skinless chicken breasts, patted dry with paper towels, trimmed, and cut into 1-inch squares
- 1 tablespoon soy sauce
- 1 tablespoon dry sherry
- 2 tablespoons toasted sesame oil
- 1 tablespoon cornstarch
- 1 tablespoon unbleached all-purpose flour
- 1 tablespoon minced fresh ginger
- 1 medium clove garlic, minced or pressed through a garlic press (about 1 teaspoon)
- 8 teaspoons peanut oil or vegetable oil
- 1 small head bok choy, stalks sliced on the bias into 1/4-inch slices, and greens cut into 1/2-inch strips
- 1 small red bell pepper, cut into 1/4-inch strips

1. For the noodle cake: Bring 3 quarts water to a boil over high heat in a large pot. Add the noodles and salt to the boiling water; cook the noodles until tender, 2 to 3 minutes (do not overcook). Drain thoroughly through a colander. Add the scallions to the noodles in the colander and toss to combine; set aside.

2. For the sauce: Meanwhile, whisk together the sauce ingredients; set aside.

3. For the chicken and vegetables: Toss the chicken with the soy sauce and sherry; set aside. In a large bowl, whisk together the sesame oil, cornstarch, and flour; set aside. In a small bowl, mix together the ginger, garlic, and 1 teaspoon peanut oil; set aside.

4. While the chicken marinates, cook the noodle cake. Heat 2 tablespoons of the vegetable oil in a 12-inch nonstick skillet over medium heat until shimmering. Spread the noodles evenly across the bottom of the skillet and press with a spatula to flatten into a cake. Cook until crisp and golden brown, 5 to 8 minutes.

5. Slide the noodle cake onto a large plate. Add the remaining 2 tablespoons vegetable oil to the skillet; swirl to coat. Invert the noodle cake onto a second plate and slide it, browned side up, back into the skillet. Cook until golden brown on the second side.

about 5 to 8 minutes.

6. Slide the noodle cake onto a cutting board and let sit for at least 5 minutes before slicing into wedges and serving. (The noodle cake can be transferred to a wire rack set over a baking sheet and kept warm in a 200-degree oven for up to 20 minutes).

7. Stir the marinated chicken into the sesame oil-cornstarch mixture until uniformly combined. Heat 2 teaspoons peanut oil in a 12-inch nonstick skillet over high heat until smoking; add half of the chicken to the skillet in a flat, even layer. Cook, without stirring, but gently separating the pieces, until golden brown on the first side, about 1 minute; turn the chicken pieces and cook until lightly browned on the second side, about 30 seconds. Transfer the chicken to a clean bowl. Repeat with an additional 2 teaspoons peanut oil and the remaining chicken; cover to keep warm.

8. Add the remaining 1 tablespoon peanut oil to the now-empty skillet and return to high heat until just smoking. Add the bok choy stalks and red bell pepper and cook until lightly browned, 2 to 3 minutes.

9. Push the vegetables to the sides of the skillet to clear the center; add the garlic-ginger mixture to the clearing and cook, mashing the mixture with a spoon, until fragrant, 15 to 20 seconds, then stir the mixture into the stalks and continue to cook until the stalks are tender-crisp, about 30 seconds longer. Stir in the bok choy greens and cook until beginning to wilt, about 30 seconds.

10. Return the chicken to the skillet. Whisk the sauce to recombine, then add to the skillet and cook, tossing constantly, until the sauce is thickened and the chicken is heated through, about 30 seconds. Transfer to a serving platter and serve immediately.

Step-by-Step: Preparing Bok Choy



1. Trim the bottom inch from the head of bok choy. Wash the leaves and pat them dry. With a chef's knife, cut the leafy green portion away from either side of the triangular white stalk.

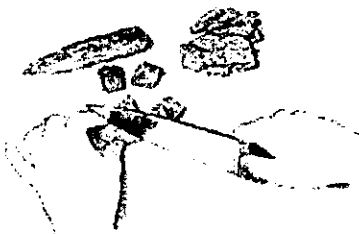
2. Cut each white stalk in half lengthwise and then crosswise into 1/4-inch slices. Stack the leafy greens and then slice them crosswise into 1/2-inch strips. Keep the sliced stalks and leaves separate.

Step-by-Step: Preparing Chicken for a Stir-Fry



1. Separate tenderloin from breast. Starting at thick end, cut into 1/4-inch slices. Stop slicing when you reach the tapered triangle end.

2. With flat side of knife, press each slice to an even 1/4-inch thickness and then cut slices into 1-inch squares.



3. Use same technique for tenderloin, flattening it with side of knife and then cutting into 1-inch pieces.

1. Separate tenderloin from breast. Starting at thick end, cut into 1/4-inch slices. Stop slicing when you reach the tapered triangle end.

From: LeClair, Elley <Elley.LeClair@countryfinancial.com>

To: Jim Greear <jcgreear@aol.com>; Senske, Denise <Denise.Senske@countryfinancial.com>

Subject: Chicken Wings

Date: Thu, Oct 18, 2012 6:33 am

Chicken Wings Bake Recipe

4 pounds	chicken wings
1 cup	soy sauce
1 stick	butter
1 cup	brown sugar, packed firm
1 teaspoon	dry mustard
1/2 teaspoon	onion powder
3 cloves	garlic, minced

Oven Temp: 375° Recipe Cooking Time: 60 minutes Pan Type: roaster pan

Chicken Wings Recipe Directions

Preheat Oven.

In a microwave safe bowl melt the butter.

Add the brown sugar, soy sauce, dry mustard, onion powder and minced garlic.

Mix well.

Put the chicken wings in a large plastic bag.

Pour sauce over chicken to marinate.

Marinate chicken wings for several hours or overnight.

Turn container often to coat the chicken well.

When ready to cook pour chicken and marinate into a large roasting pan (I used a large cookie sheet).

Bake chicken wings uncovered for allotted time or until sauce is thickened.

From: LeClair, Elley <Elley.LeClair@countryfinancial.com>

To: Jim Greear <jcgreear@aol.com>

Subject: Recipe

Date: Thu, Oct 18, 2012 6:22 am

Sorry forgot about giving you this recipe;

Cranberry Chicken or Pork Chops

8 oz. Western dressing (I use Lite)

1 env. Lipton dry onion soup mix

1 (16 oz.) can whole cranberry sauce

4-6 chicken breasts or pork chops

Preheat oven to 375. Place meat in baking dish. Combine dressing, soup mix and cranberry sauce and mix.

Pour over meat. Bake about 1 hour, uncovered.

Elley LeClair

Provisioning Services

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1 lg apples - 1 lg pan
5 lg apples - 1 lg pan

APPLE CRISP (Continued)

1 c. flour
3/4 c. brown sugar

1/3 c. white sugar + 1/4 T
1/2 c. butter. Cinnamon

1/2 c. walnuts

2 tsp baking powder

Mix all 3 ingredients. Sprinkle over the apples and bake 45 minutes in a moderate oven. Serve with whipped cream. Serves 8.

Mrs. Richard Hauser

CHOCOLATE ANGEL PIE

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
1/2 c. sugar
1/2 c. nuts, finely
chopped

1/2 tsp. vanilla
1 pkg. Baker's German's
sweet chocolate
3 Tbsp. water
1 tsp. vanilla
1 c. cream, whipped

Beat egg whites with salt and cream of tartar until foamy. Add sugar gradually, beating until very stiff peaks hold. Fold in nuts and 1/2 teaspoon vanilla. Spread in greased 8 inch pie pan (preferably Pyrex). Build sides up to 1/2 inch above the pan. Bake at 300 degrees 50 to 55 minutes; cool. Melt chocolate over water on low heat, stirring constantly. Cool until thickened; add 1 teaspoon vanilla then fold into whipped cream. Pile into meringue shell. Chill 2 hours. Makes 6 to 8 servings.

E. Petrich

LEMON TORTE

3 egg whites
1/8 tsp. salt

1/2 tsp. vinegar
1 c. sugar

Lemon Filling:

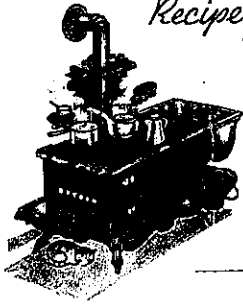
4 egg yolks.
2/3 c. sugar
1/2 c. lemon juice

2 tsp. grated lemon rind
2 Tbsp. sugar
1 pt. heavy cream (divided)

Combine egg whites, salt and vinegar. Beat until soft peaks are formed. Gradually add sugar, beating until mixture is very stiff. Spread in a 9 inch circle on heavy paper; mound meringue around edges and swirl in ridges, using back of teaspoon; or spread in a torte pan (if you have one). Bake in slow oven, 275 degrees, for 45 minutes to 1 hour.

Beat egg yolks until thick and lemon colored. Gradually beat in 2/3 cup sugar. Add lemon juice and rind. Cook over hot, not boiling water, stirring constantly until thick, about 5 minutes;

Here's what's cookin' Dill Dip Serves _____
Recipe from the kitchen of _____



1 cup sour cream
1 cup miracle whip
dash garlic salt
2 Tbl dill weed
2 Tbl dried onion
1 tsp. accent
2 Tbl parsley flakes (optional)

MACARONI AND CHEESE

1 pound elbow macaroni (16 oz. box)

1/2 cup butter

1/2 cup milk

Cooking oil (optional)

Salt

Grated sharp or medium Cheddar
cheese

Condensed cream of mushroom soup 10 oz. can

Sliced mushrooms, drained 10 oz. can

Finely chopped onion 1 cup

Mayonnaise 1/2 cup

Finely chopped green pepper
(optional but flavorful)

Chopped pimento 2 Tbsp.

In large pot of salted boiling water cook macaroni in butter,
oil and salt until tender but firm, about 6 to 7 minutes.
Drain macaroni in pot.

Add remaining ingredients. Mix. Pour into 2 1/2 quart casserole.
Bake uncovered in 350°F (175°C) oven for 30 minutes.
Serves 8.

Pictured on page 125.

C

On Sep 29, 2013, at 8:20 AM, "Jim Greear" <jcgreear@aol.com> wrote:

Hi Carol,

Don't forget to forward along your noodle recipe you were telling about that you pop in the oven.

Thanks,

Joyce

Recipe Banana Split Dessert

From Joyce Corbett

Serves

Cooking time Preheat oven to

Bottom layer:

2 c. crushed graham crackers (1 pkg.)

1 stick melted butter

Chill this layer,

50g
50g
50g
50g
50g
50g
50g
50g
50g
50g

Middle layer:

2 sticks soft butter

1 tsp. vanilla

2 c. powdered sugar

2 eggs

Beat this mixture w/ electric mixer for 20 min

spread this mixture onto chilled graham cracker
net. Chill well,

3 layer as follows:

40g
1/2 or 5 sm. bananas

1/2 c. Can crushed pineapple - drained well

1 pint fresh strawberries - sliced

top, spread 1/2 c. container cool whip.