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1 -- APPLE FRITTERS

2 c. flour

1 tbsp. baking powder

1 tsp. salt

4 tbsp. sugar

2 eggs, beaten

1 c. milk

Scant 3 c. chopped apples (leave skin

on)

Sift dry ingredients together. Beat eggs and add milk. Pour into dry ingredients. Stir until batter is smooth. Chop apples. Add apples and blend together. Drop by spoonfuls into hot fat at 375 degrees. Fry until golden brown, turn once. Makes about 30 fritters.

2 -- CORN CHOWDER

1 lb. bacon

1 lb. finely chopped onions (use food
processor)

3-4 lb. potatoes

2 qts. corn

2 cans evaporated milk

Salt and pepper to taste

Dice bacon and cook until crisp - drain off portion fat. Add finely chopped onion. Cook until soft but not browned. Add diced potatoes, cover with hot water and cook until tender. Add corn and salt and pepper to season. Add evaporated milk and heat through. (I find you can cook the bacon in a large roasting pan in the oven, drain - add onion and cook - then add potatoes and liquid - cover and cook and you don't have to worry about it scorching). Makes about 2 gallons.

3 -- POTATO SALAD

10 lbs. potatoes

1 pt. French dressing

1 c. onion, minced

2 tbsp. salt

1 tbsp. paprika

8 hard-cooked eggs, diced

1 c. chopped green pepper

1 lb. celery, diced

1 pt. mayonnaise

Cook potatoes, cool slightly - peel and dice. Add salt, onion and French dressing and marinate. Add remainder of ingredients and mix carefully. (More mayonnaise may be added). Serves 50. Refrigerate well.

4 -- SWEDISH MEATBALLS

3 lbs. hamburger

2 tbsp. grated onion

1 1/2 pkgs. Tempo Mix

3 eggs

Parsley

1 tbsp. salt

1 tsp. nutmeg

Pepper

Several dashes Worcestershire sauce

Mix Tempo and eggs according to package. Add hamburger and seasonings. Mix well. Shape into small balls. Place in large baking pan and cook for 30 minutes at 350 degrees. Make a pan gravy adding 2 tablespoons flour and 2 bouillon cubes - lastly add 1 can evaporated milk.

5 -- PEANUT BUTTER COOKIES

3 lbs. shortening
4 tsp. salt
4 lbs. peanut butter
8 c. sugar
8 c. brown sugar (3 1/2 boxes)
16 eggs
8 tbsp. milk (1/2 c.)
4 lbs. flour
7 tbsp. baking soda (1/2 c.)

Do not grease pans. Bake in 350 degree convection oven for 10 minutes. Adapt to your own oven.

6 -- \$250 COOKIES

2 c. butter
2 c. brown sugar
2 c. sugar
4 eggs
2 tsp. vanilla
4 c. flour

5 c. blended oatmeal*
1 tsp. salt
2 tsp. baking soda
2 tsp. baking powder
8 oz. grated Hershey bar
3 c. chocolate chips
3 c. chopped nuts

*Blend oatmeal: measure and blend in a blender to a fine powder. Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking soda, baking powder. Add grated chocolate, chocolate chips and chopped nuts. Roll into balls the size of walnuts. Place on greased cookie sheet 2" apart. Bake at 375 degrees for 12 to 14 minutes. Makes 75 to 100 cookies.

7 -- YANKEE CORN BREAD

1 c. yellow cornmeal
1 c. flour
1/4 c. sugar
4 tsp. baking powder
1/2 tsp. salt
1 c. milk
1 egg
1/4 c. corn oil

Preheat oven to 425 degrees. Grease 8x8 square pan. Combine cornmeal, flour, sugar, baking powder and salt. Add milk, egg and oil. Beat until smooth, about 1 minute. Pour into prepared pan. Bake 20-25 minutes, until center is firm. This recipe serves 6-8. You can double this recipe and bake in a 13x9 pan. Bake 25-30 minutes and test for firmness. Do not overbake. Serve warm if possible. (Can be reheated in microwave with butter!)

8 -- MOM'S FAVORITE BROWNIES

3/4 c. butter

1 1/2 c. sugar

1/4 tsp. salt

3 eggs

3 oz. unsweetened chocolate, melted

1 c. sifted flour

1 c. chopped nuts

--CHOCOLATE ICING:--

1/4 c. butter

2 oz. unsweetened chocolate

3 c. confectioners' sugar

4-5 tbsp. milk

1/2 tsp. vanilla

Cream butter, sugar and salt until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in chocolate and flour. Stir in nuts, reserving 1/4 cup for garnish. Pour in well greased 15 1/2 x 10 1/2 inch jelly roll pan. Bake at 350 for 20 minutes. Cool 10 minutes. Frost: Melt butter and chocolate over low heat; remove from heat. Beat in confectioners' sugar alternately with milk. Stir in vanilla. Frost brownies while warm; sprinkle with reserved nuts. (We left out nuts!)

9 -- GLORY BARS

Mix up: 2 sticks margarine, melted

2 c. graham cracker crumbs

2 c. peanut butter

3 c. powdered sugar

Pat into greased jelly roll pan. Melt 12 ounce chocolate chips and spread on top. Refrigerate only until solid. Cut into squares. Andy and Carey Kromarek

10 -- CHILI

1 lb. hamburger
2 cans tomato soup
1 can water
1 stalk celery
1 onion (med.)
2 cans stewed tomatoes
2 tbsp. chili powder (more or less to
taste)
1 can kidney beans with the liquid
Salt (about 2 tsp. - more or less to
taste)

Fry hamburger first. Add everything else and simmer 1 1/2 hours. Samaritan Circle February
13, 1973

11 -- FRUIT SALAD

1 lg. can chunk pineapple
1 lg. can mandarin oranges
Green or purple grapes
1 (10 oz.) maraschino cherries

1 or 2 bananas

1 sm. pkg. reg. vanilla pudding

1 1/2 c. fruit juices

3 tbsp. lemon juice

Drain fruit. Add juice to pudding. Cook until thick. Add lemon juice. Cool and add fruit.
Serves 12.

12 -- BUTTER SAUCE

1/2 lb. butter

3/4 c. half and half

3/4 c. sugar

Bring to boil and cook five minutes. 1 tsp. vanilla

Serve warm over individual servings of cake.

13 -- CHICKEN SALAD

4 c. cooked chicken
1 generous c. chopped celery
1 sm. onion, chopped
3 hard boiled eggs, chopped
1 c. sm. shell noodles or orzo
1 c. seasoned croutons
1 c. salad dressing
1/2 tsp. salad elegance
Salt to taste

Mix all ingredients. Refrigerate, allowing flavor to set. Croutons may be held until just before serving. 8-10 servings. Especially attractive on red tipped leaf lettuce. Garnish with fresh parsley.

14 -- PARTY PUNCH

5 lbs. sugar
2 qts. water
12 oz. can frozen orange juice or
lemonade

1 lg. can pineapple juice
2 oz. citric acid (druggist or health
food store)
1 lg. bottle ginger ale or white soda

Boil water. Add sugar, juices and citric acid. Add enough water to make 5 quarts. This is your base. Can be frozen in one quart quantities. To serve: 1 quart base plus 1 quart water plus 1 large bottle ginger ale or white soda. One quart white or rose wine can be added, if desired.

15 -- VENISON JERKY

20 lbs. stripped venison
1 sm. bottle Tabasco sauce
4 (5 oz.) bottles Worcestershire sauce
2 (6 oz.) bottles soy sauce
1 box red pepper
1 sm. bottle onion salt
1 bottle liquid hickory smoke (omit
if using smoker)

Mix all ingredients and pour over venison as a marinade. Allow to stand overnight. Place venison strips on cookie sheet or foil in a 175 degree oven. Bake for approximately 2 hours, or until dry. Be sure to leave door of oven open a crack. Prep. time: 12 hours. Serves several.

16 -- SLOPPY JOES FOR 200

30 lb. hamburger

1 1/4 c. chopped onion

1 1/4 c. chopped green pepper

7 1/2 c. chopped celery

6 1/4 qt. tomato juice

2 1/2 c. vinegar

15 tbsp. brown sugar

5 tsp. dry mustard

7 1/2 tbsp. Worcestershire sauce

3 3/4 c. catsup

Brown hamburger and combine with rest of ingredients.

17 -- RHUBARB ICE CREAM TOPPING

4 c. rhubarb, cut up

1 1/2 c. sugar

1 lg. pkg. dry Jello

1 pkg. frozen strawberries

Don't add any water. Cook until done.

18 -- BEER BATTER FOR FISH

1 can beer

2 c. flour

1 egg

Salt and pepper to taste

Cracker crumbs

Milk

Dip fish in milk, then flour, and back in milk. Then dip in batter made with the beer, flour, and egg. Salt and pepper. Roll in cracker crumbs. Lay pieces on waxed paper until you get all pieces coated and they dry just a bit. Deep fry.

19 -- WAFFLES

2 c. flour

4 tsp. baking powder

1 1/2 c. milk

1 tbsp. sugar

1/2 tsp. salt

4 eggs

2 tbsp. melted butter or margarine

Sift dry ingredients. Beat eggs until foamy and add milk and melted butter. Add dry ingredients and mix well. Using medium-size waffle maker, makes 6 waffles.

20 -- HOMEMADE SOAP

Use enamel kettles only. 1 can lye

2 1/2 pt. water (warm?)

13 1/2 c. (6 lb.) melted fat (not

chicken fat or mineral oil)

Oil of fragrance

Make solution of lye and water. Slowly add and stir in melted fat and add fragrance as desired. Cool to 85 degrees. TO MOLD: Line wood box with wet cloth. Pour in soap, cover with thin board and wool blanket and let cool slowly. Cut with string and let age. Grind for laundry use.

21 -- BAKED APPLES

2 lb. canned sliced apples

1/3 c. brown sugar

2 tbsp. melted butter

2 tsp. vanilla extract

2 tsp. cinnamon

1 tsp. nutmeg

Drain apples thoroughly. Mix all ingredients together and toss lightly. Arrange in shallow casserole dish. Sprinkle additional cinnamon and nutmeg lightly on top. Bake at 325 degrees for 40 minutes. Serves 6.

22 -- BLUEBERRY OR APPLE MUFFINS

2 c. flour

1/2 tsp. salt

4 tsp. baking powder

2 tbsp. vegetable shortening

2 tbsp. sugar

1 egg, well beaten

1 c. milk

3/4 c. fruit

Sift flour, baking powder and salt together twice. Combine small amount of flour mixture with berries if they are used. Cream shortening. Add eggs; beat well. Add flour alternately with milk, a little at a time, blending after each addition. Mix smooth. This should be a fairly stiff dough. Fold in fruit, bake in preheated oven at 400 degrees for 18-20 minutes.

23 -- HAM LOAVES (200)

30 lbs. ground ham

10 lbs. ground beef

10 lbs. ground pork

40 eggs

20 c. oatmeal

20 c. milk

2 tbsp. pepper

Mix and shape into 200 individual loaves. Bake at 325 degrees for 2 hours. GLAZE:

10 c. brown sugar

3 c. vinegar

3 c. water

6 tsp. dry mustard

Bring to a boil and boil 10 minutes. Baste ham loaves with glaze. Return to oven and bake 1/2 hour more.

24 -- BARBEQUES

25 pounds ground beef serves 150. 2 c. dried onion 1 c. brown sugar 1 c. prepared mustard 1 c. vinegar 1/2 c. Worcestershire sauce 16 c. catsup Brown meat. Drain excess fat. Add remaining ingredients.

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