Taste of Homemakers 2015

Presented by-
Henderson County Extension Homemakers
November 14, 2015
Henderson County Cooperative Extension
Education & Expo Center
Appetizers/Snacks

Party Cheese Ball
*Alice Langston*
*Afternooners Homemakers*

2 (8 oz.) pkgs. cream cheese  3/4 cup (4 oz.) crumbled blue cheese
1 cup (4 oz.) shredded sharp cheddar cheese  1/4 cup minced onions
1 Tablespoon Worcestershire sauce  Parsley and/or nuts, chopped

Place all the cheese in small mixing bowl and let stand at room temperature until softened. On low speed, blend in onion and Worcestershire sauce. Then beat on medium speed until fluffy, scraping sides of bowl frequently. Cover and chill from 3 to 4 hours. Then shape into one large or 2 small balls and roll in nuts or parsley. Return to refrigerator and chill for 2 hours or until firm. Serve with crackers.

Corn & Black Bean Salsa
*Gina Brown*
*Town & Country Homemakers*

1 (15 oz.) can black beans, rinsed and drained
1 cup frozen corn, thawed
1/2 cup chopped red bell pepper
1/2 cup cilantro, chopped
8 green onions, sliced
3 Tablespoons fresh lime juice
2 Tablespoons balsamic vinegar
1/2 teaspoon ground cumin
1/4 teaspoon salt

Combine beans, corn, red bell pepper and cilantro. Whisk together lime, balsamic vinegar, cumin and salt. Pour over salsa mixture and refrigerate overnight. Serve with tortilla chips.

Tortilla Roll-Ups
*Pat Sale*
*Afternooners Homemakers*

2 (8 oz.) pkgs. cream cheese, softened
2 cups shredded cheddar cheese
1 (4 oz.) can diced green chilies
1 (10 oz.) pkgs. flour tortillas
Salsa for dipping

Mix cream cheese and green chilies in a bowl. Spread mixture over flour tortillas, then sprinkle with shredded cheese. Roll each tortillas up and place in a dish. Refrigerate for at least 30 minutes, then slice prior to serving. These can be eaten as is, or dipped in the salsa.

Slow Cooker Cocktail Smokies
*Anthoston Homemakers*

2 (16 oz.) pkgs. miniature smoked sausage links  1 (12 oz.) bottle barbecue sauce
1 (8 oz.) jar grape jelly

Combine grape jelly and barbeque sauce in a slow cooker. Stir in the miniature smoked sausage links. Cook on high until heated through, about 2 to 3 hours.
Mushroom Puffs
Jessie Nell Stone
Afternooners Homemakers

1 (8 oz.) pkg. cream cheese, softened
1 (8 oz.) can mushroom pieces/stems, drained and chopped
1/4 cup finely chopped onion
1/4 cup grated Parmesan cheese
1 Tablespoon finely chopped green onion
1/4 teaspoon hot sauce
1 large egg
1 (17.3 oz.) pkg frozen puff pastry sheets, thawed
2 teaspoons freshly ground black pepper

Beat cream cheese at medium speed until smooth. Stir in mushrooms and next 4 ingredients. Cover and chill 1 to 24 hours. Preheat oven to 400°F. Whisk large egg and 1 Tablespoon water in a small bowl. On floured surface, roll 1 pastry sheet into a 16” x 10” rectangle and then cut in half lengthwise. Spread cream cheese mixture down center and brush edges with egg mixture. Fold each half over filling, pinching edges to seal. Cut each half into 10 pieces, place on parchment paper-lined baking sheet. Brush remaining egg mixture over top, then sprinkle with pepper. Bake 20 to 25 minutes or until browned. Makes 20

Sweet Dill Pickles
Birdie Chancellor
Afternooners Homemakers

1 quart Kosher dill pickles
2 cups sugar
2/3 cup white vinegar

Drain pickles well and cut into 1/2-inch rings. Add together sugar and white vinegar. Return pickles, sugar, and vinegar to jar. Put jar on pantry shelf, turning each day, for approximately 5 days, until all sugar dissolves. Store in refrigerator.

Braunschweiger Balls—Mom’s Recipe
Betty Woolsey
Afternooners Homemakers

1 roll Braunschweiger, softened
1 Tablespoon minced onion
3 Tablespoons lemon juice
Dash Worcestershire sauce
Dash Tabasco (to taste)
1 (4 oz.) pkg cream cheese, softened

Mix softened Braunschweiger and cream cheese together. Add remaining ingredients, mixing well. Chill well and then form into balls.

Icing for Braunschweiger Balls—
1 (4 oz.) container spreadable cream cheese
OR 1 (4 oz.) pkg. cream cheese, softened
Green olives, sliced for garnish (optional)

Spread cream cheese on Braunschweiger Balls and decorate with sliced green olives. This is especially pretty around the holiday season.

Glazed Nuts
Karen Hill
Town & Country Homemakers

2 cups walnuts or pecans
1/2 cup brown sugar
2 Tablespoons orange juice

Mix brown sugar and orange juice together until well blended. Add nuts and toss until nuts are completely covered. Place in a buttered square microwave-safe dish. Cook in microwave for 8 minutes, stirring every 2 minutes. Separate and place on wax paper to cool. The nuts may also be placed on a cookie sheet sprayed with nonstick pan coating and placed in a 425°F. oven. Bake for about 20 to 30 minutes, stirring every 10 minutes.

Source: Southern Living magazine
Homemade Granola
Karen Hill
Town & Country Homemakers

6 cups rolled oats (not quick oats)
1/4 cup vegetable or canola oil
4 Tablespoons butter, melted plus more for greasing the baking sheet
1 teaspoon Kosher salt
1 cup brown sugar
1/2 cup honey
1/4 cup apple juice
1/4 cup molasses
1 Tablespoon vanilla extract
1 1/2 cups crispy rice cereal (such as Rice Krispies)
1 cup wheat germ
1/2 cup finely chopped pecans or walnuts
1/2 cup shelled honey roasted or plain sunflower seeds
1/2 cup roughly chopped almonds

Preheat oven to 350˚ F.

In a bowl, toss the oats with the oil, melted butter and salt. Spread the mixture out on 2 baking sheets and toast in the oven for 12 minutes, shaking or stirring twice during the cooking time, making sure the oats don’t burn. Set aside to cool a bit.

Reduce oven temperature to 325˚F.

In medium saucepan, combine brown sugar, honey, apple juice and molasses. Stir the mixture until combined, then heat over medium heat, stirring, until barely bubbling. Stir in vanilla extract.

Toss together the toasted oats, rice cereal, wheat germ, pecans, sunflower seeds, and almonds. Pour in the sugar mixture, stirring as you pour. Toss to combine. It will be sticky.

Thoroughly grease a baking sheet or line with greased foil. Tip the mixture onto the baking sheet, spread out and bake until golden, about 20 to 30 minutes. Let cool, then use fork to break into clusters. Store in a jar until ready to use.

Asparagus Rolls
Estelle Drake
Afternooners Homemakers

1 loaf white sandwich bread
1 (8 oz.) pkg. cream cheese
1 to 1 1/2 cans asparagus
1 egg
1 (4 oz.) pkg. blue cheese
Melted butter—at least 2 sticks

Cut crusts from bread and roll each slice really thin. Beat egg until stiff. Thoroughly mix egg with cream cheese and blue cheese. Spread some on each slice of bread, then lay one asparagus spear on top. Roll up the slices like jelly rolls, then roll each slice in melted butter. Place seam-side down on baking sheet. Freeze at least 1 hour before slicing and baking. Cut into 3 bite-size pieces. Bake at 400˚ F for 12 to 15 minutes, until rolls begin to brown. These can be frozen indefinitely, defrost slightly before slicing and baking.
**Salads & Soups**

**Bacon Ranch Tortellini Salad**  
*Dorothy Hendrickson*  
*Afternooners Homemakers*

1 (15 oz.) bag cheese-filled tortellini pasta  
1 orange bell pepper, cut into bite-sized pieces  
1 English cucumber, cut into spears & quartered  
1 (4.25 oz.) can sliced black olives  
1½ cups bacon crumbles (1 pound cooked, cooled, crumbled)

16 oz. grape tomatoes, halved  
1 yellow bell pepper, cut into bite-sized pieces  
1/2 medium red onion, rough diced  
8 oz. sharp cheddar cheese, cubed

**Easy Ranch Dressing:**

1/2 cup mayonnaise  
1/2 cup sour cream  
1/2 cup milk  
3 Tablespoons dry ranch salad dressing mix  
2 Tablespoons fresh lemon juice  
1 teaspoon garlic, minced OR  
2 cloves garlic, minced OR  
1/2 teaspoon course ground black pepper  
1 teaspoon garlic paste

Bring a large pot of water to a boil. Cook tortellini according to package directions (do not add salt to water). Drain. Add 1/2 teaspoon salt and then set aside to cool.

Meanwhile, prepare dressing—

In a medium bowl whisk together mayonnaise, sour cream and milk. Add remaining dressing ingredients. Place in refrigerator until ready to put on salad.

In a large bowl, combine cooled tortellini and remaining salad ingredients. Pour dressing over salad and gently toss with salad tongs until well coated. Refrigerate until ready to serve.

**NOTE:** Salad is excellent the next day. If you prefer your salad more vegetable heavy, add 1 more each of the yellow and orange bell peppers and 1 more English cucumber.

**Makes 8 servings**

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**Thai Chicken Salad**  
*Marilyn Watson*  
*Town & Country Homemakers*

1 (16 oz.) pkg. coleslaw mix  
1/3 cup sesame ginger salad dressing or Asian dressing  
2 cups cubed cooked chicken  
1/2 cup peanut sauce  
1 medium/small sweet red pepper, julienned or diced  
1/2 cup chow mien noodles  
2 green onions, chopped

1/2 cup mayonnaise  
1/2 cup sour cream  
1/2 cup milk  
3 Tablespoons dry ranch salad dressing mix  
2 clove garlic, minced OR  
1/2 teaspoon course ground black pepper  
1 teaspoon garlic paste

In a large bowl, combine the coleslaw mix and salad dressing, then place on serving platter. Combine the chicken and peanut sauce and place over coleslaw mixture. Top with red peppers, noodles and onions.

**Makes 6 servings**

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**5 Cup Salad**  
*June Hutcheson*  
*Anthoston Homemakers*

1 cup coconut  
1 cup sour cream  
1 cup small marshmallows  
1 cup Mandarin oranges, drained  
1 cup crushed pineapple, drained

Mix all ingredients together and chill before serving.

**Makes 6 servings**
**Best Macaroni Salad**  
*Judy Powell*  
*Niagara Homemakers*

1 lb. elbow macaroni  
1/2 cup apple cider vinegar  
2 cups of 2% milk OR whole milk (divided) — do NOT use 1% or skim milk  
2 cups mayonnaise (divided) - use full-fat mayo, do NOT use light or fat-free  
2 Tablespoons brown sugar  
4 green onions, sliced  
1 carrot, shredded  
1 stalk celery, finely diced  
1 teaspoon salt  
2 teaspoons black pepper (you may use 1½ teaspoon if you prefer)

Bring 4 to 6 quarts of water to a boil. Add 1 teaspoon of salt and macaroni, cook until VERY soft, about 15 minutes. Drain and return to pot. Add apple cider vinegar and toss until absorbed. Let cool for 10 minutes.

Meanwhile, whisk together 1½ cups of milk, 1 cup mayonnaise, brown sugar, salt and pepper. (Start with less salt and pepper, adding more to taste after you have added it to the macaroni.)

Fold the dressing into the cooled macaroni and allow to cool completely. (I put it in the refrigerator for a little while.)

Add the remaining 1/2 cup milk and 1 cup of mayonnaise, along with the onions, carrot, and celery. Stir to combine. Check the seasonings and adjust the salt and pepper. Chill for at least 1 hour before serving.

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**Pistachio Salad**  
*Joan Hopper*  
*Afternooners Homemakers*

8 or 9 oz. sour cream or whipped cream  
1 (20 oz.) can crushed pineapple  
1 (3 oz.) box pistachio pudding dry mix  
1 cup chopped nuts  
1 cup miniature marshmallows

Mix all ingredients together and chill.

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**Kathy’s Apple Salad**  
*Vicki Jenkins*  
*Central Homemakers*

1 (20 oz.) can crushed pineapple with juice  
2/3 cup sugar  
1 small package lemon gelatin  
1 (8 oz.) pkg. cream cheese, softened  
1 cup whipped topping  
1 cup chopped celery  
1 cup chopped pecans  
1 cup chopped apple (I use 1½ apples)

Bring pineapple (with juice) to a boil and boil for approximately 3 minutes. Remove from heat and stir in gelatin until dissolved. Using a whisk, add cream cheese (a small amount at a time) to heated mixture until completely combined. Let the mixture cool some and then stir in remaining ingredients. Refrigerate for several hours before serving.
Strawberry Cheesecake Salad  
Judy Powell  
Niagara Homemakers

12 oz. whipped topping  
1 small pkg. of cheesecake flavored pudding  
3 (6 oz.) containers strawberry yogurt  
1 lb. fresh strawberries  
3 bananas, sliced (add just prior to serving)  
Miniature marshmallows (optional)

Thaw whipped topping. (I always put it in the refrigerator the night before I use it.) In a large salad bowl, mix yogurt, pudding and whipped topping together. Place in the refrigerator and allow to set up for about an hour.
Wash and slice strawberries. Add strawberries, marshmallows and bananas right before serving. Keep refrigerated until serving time.

Black Bean & Corn Soup  
Gina Brown  
Town & Country Homemakers

2 Tablespoons olive oil  
8 oz. frozen chopped onions  
4 cloves garlic, minced  
2 teaspoons cumin  
2 cans chopped tomatoes w/green chilies  
4 cups vegetable stock  
2 (15 oz.) cans black beans  
8 oz. frozen corn  
Cilantro  
Fresh lime juice  
Tortilla strips

In a stock pot, heat olive oil on medium heat until hot. Add onion and garlic, cook 4 to 5 minutes, stirring occasionally. Stir in cumin, canned tomatoes, and vegetable stock. Simmer for 3 to 4 minutes. Add beans and corn. Simmer 8 to 10 minutes, stirring occasionally. Add cilantro and freshly squeezed lime juice to each serving. Garnish with tortilla strips.
NOTE: This soup freezes well
Makes approximately 10 (1 cup) servings

Wild Tuna Salad  
Alice Langston  
Afternooners Homemakers

1 (6 oz.) pkg. long grain & wild rice mix  
1/2 cup mayonnaise  
1/4 cup sour cream  
1/2 cup finely chopped celery  
2 Tablespoons finely chopped onion  
1 (12 oz.) can solid white tuna in spring water, drained and flaked  
1 cup salted cashews  
Lettuce leaves for serving

Cook rice according to package directions. Chill completely.
Add mayonnaise and remaining ingredients (except lettuce leaves).
Spoon onto lettuce leaves prior to serving.
NOTE: I use sunflower nuts and add about 1 cup of grapes. Also, I use 2 small cans of solid white albacore tune in water in place of the solid white tuna.

Acorn Squash & Pear Soup  
Laura Johnson  
The Explorers Homemakers

1 medium acorn squash, baked & seeded  
1 small onion, chopped  
1 garlic clove, chopped  
2 cups vegetable broth  
1 large ripe pear, pared, cored, cut into chunks  
Salt/Pepper to taste

Scoop squash pulp into bowl; discard skin.
In a 2-quart saucepan, sprayed with nonstick cooking spray, cook onion and garlic over medium heat, stirring constantly, until soft (about 5 minutes). Add broth, pear and squash pulp; bring to a boil. Reduce heat; simmer until pear is soft (about 5 to 10 minutes).
Cool soup slightly. Transfer in small batches to blender; process until smooth. Cooling slightly and blending in small batches prevents overflowing.
Return to saucepan; reheat and serve hot.
Makes 4 servings (97 calories, 0 fat, 4 g fiber each)
Crock Pot Chicken Noodle Soup

Judy Powell
Niagara Homemakers

1½ cups chopped carrots
2 ribs celery, chopped
1 medium cooking onion, peeled & sliced into large pieces
2 slices ginger, about 1/4 inch thick and peeled
2 to 3 stocks fresh rosemary
8 boneless, skinless chicken thighs (or more)
1 container low sodium chicken broth (about 900 mL) - if not using wine add additional broth
1 cup white wine (optional)
Coarse salt and fresh ground pepper, to taste
2 cups egg noodles

Spray crockpot with non-stick spray. Add carrots, celery, onion, ginger and rosemary.
Arrange chicken on top of vegetables.
Add broth, wine (if using), salt and pepper.
Cook on low for 8 hours.
Remove chicken, shred with 2 forks and put back into crockpot.
Add noodles and cook on high for 20 to 30 minutes.
Breads

Pesto Breadsticks
*Marilyn Watson*
*Town & Country Homemakers*

1 tube refrigerated breadsticks
1/4 teaspoon garlic pepper blend
2 tablespoons shredded Parmesan cheese
1 Tablespoon prepared pesto
1 Tablespoon butter, melted

Unroll and separate breadsticks, place on an ungreased baking sheet. Combine pesto, garlic pepper; brush over breadsticks. Twist each breadstick three times. Brush with butter and sprinkle with cheese. Bake at 375˚F for 10 to 13 minutes or until golden brown. Serve warm.

Cinnamon Rolls
*Teresa Krampe*
*Niagara Homemakers*

1/2 cup warm water (NOT hot—110 to 115 degrees)
2 pkgs. Rapid Rise yeast
1 1/2 cups lukewarm milk (scald milk to almost boiling, then cool to lukewarm)
1/2 cup sugar
2 teaspoons salt
2 eggs, at room temperature (I put mine in hot water to help them come to room temperature)
1/2 cup shortening (I use 1 stick margarine cut into milk as it is scalded)
7 to 7 1/2 cups plain flour

In bowl, dissolve yeast in water. After dissolved, mix in sugar. In pan on stove, scald milk and margarine together. Add salt.

Mix yeast mixture with lukewarm milk mixture. Add eggs. Put in half of the flour and mix with spoon until smooth. Add rest of flour, until mixture is easily handled.

Put onto floured waxed paper and knead until smooth—about 5 minutes. Round up in a greased bowl (I use canola oil.) Let rise in warm place until doubled. Shape into an oblong, spread over with softened margarine. Roll up. Cut into 1-inch slices. Place on greased pan or into muffin cups. Cover and let rise until double (35 to 40 minutes).

Heat oven to 375˚F. Bake 20 to 25 minutes or until rolls are golden brown. Frost while warm with the following icing.

ICING
Moisten confectioner's sugar with milk to spreading consistency. Add vanilla flavoring. Spread over slightly warm breads/rolls.
Cheesy Cornbread Casserole
Faye Gentry
Central Homemakers

1 can condensed cream of mushroom soup
1/2 cup milk
2 large eggs
1 can whole kernel corn, drained
1 jalapeno pepper, minced
1 (8 oz.) pkg. cornbread mix
(I use Jiffy Corn Muffin Mix)
1/2 cup grated cheddar cheese
1 can French fried onions

Preheat oven to 350˚F. Combine soup, milk, and eggs in a 2-quart casserole dish. Mix well. Add corn, jalapeno pepper, corn muffin mix, and half of the French fried onions. Bake for 30 minutes. Remove from the oven and top with remaining French fried onions and grated cheese. Bake for 10 more minutes, until hot and bubbly and onions are brown and crispy. Makes 6 to 8 servings.

Spinach Gratin
Laura Langston Johnson
The Explorers Homemakers

4 Tablespoons unsalted butter (1/2 stick)
4 cups chopped yellow onion (2 large)
1/4 cup all-purpose flour
1/4 teaspoon grated nutmeg
1 cup heavy cream
2 cups milk
5 (10 oz.) pkgs. frozen chopped spinach defrosted (approximately 3 pounds)
1 cup freshly grated Parmesan cheese
1 Tablespoon Kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup Gruyere cheese

Preheat oven to 425˚F. Melt butter in a heavy-bottomed sauté pan over medium heat. Add onion and sauté until translucent, about 15 minutes. Add the flour and nutmeg and cook, stirring, for 2 more minutes. Add the cream and milk; cooking until thickened. Squeeze as much liquid as possible from the spinach and add the spinach to the sauce. Add 1/2 cup of the Parmesan cheese and mix well. Season to taste with salt and pepper. Transfer the spinach to a baking dish and sprinkle the remaining 1/2 cup Parmesan and Gruyere on top. Bake for 20 minutes, or until hot and bubbly. Serve immediately.

NOTE:  Perfect for a brunch!

Loaded Potato Casserole
Judy Powell
Niagara Homemakers

2 (16 oz.) container sour cream
2 cups shredded cheddar cheese
2 (3 oz.) bags real bacon bits
2 pkgs. Ranch Dip mix
1 large (28—30 oz.) bag frozen hash brown potatoes (shredded type)

Combine first 4 ingredients. Mix in hash browns. Spread in a 9" x 13" pan. Bake at 400˚F for 45 to 60 minutes.

NOTE:  May divide the potatoes into 3 smaller, 7" x 7" disposable foil pans. Wrap with plastic wrap followed by foil and freeze for later use.

Corn Pudding
Edna Hermes
The Village Homemakers

1 (17 oz.) can cream style corn
1 (17 oz.) can whole kernel corn
1 stick butter, melted
2 eggs beaten
1 bag Martha White Corn Bread & Muffin Mix
1 cup sour cream
1 ½ Tablespoons sugar
1 small can chopped green chilies

Combine ingredients and place in a greased casserole dish. Bake at 350˚F. until golden brown.
**Main Dishes**

### Baked Spaghetti
*Martha Tanaka*
*Central Homemakers*

- 1 (8 oz.) pkg. spaghetti, cooked and drained
- 1 cup grated Parmesan cheese, divided
- 1 (24 oz.) container ricotta OR cottage cheese
- 1 (28 oz.) jar chunky garden style pasta sauce
- 2 Tablespoons butter or margarine
- 1 lb. ground beef
- Non-stick foil (Reynolds Wrap Release)
- 1 (8 oz.) pkg. shredded mozzarella

Preheat oven to 400°F. Line a 9” x 13” baking pan with non-stick foil, making sure non-stick side is toward food.

Combine hot cooked spaghetti with butter, stir to coat; then stir in 1/2 cup of the grated Parmesan cheese. Arrange spaghetti in foil-lined pan. Spread ricotta (or cottage) cheese over spaghetti. Top with 1/4 cup Parmesan cheese.

In a skillet, brown ground beef and drain; return to skillet and add pasta sauce. Heat until bubbly. Then spoon over spaghetti and cheese layers. Top with remaining Parmesan cheese and shredded mozzarella.

Cover with foil and bake 30 minutes. Remove foil and continue baking 15 minutes or until cheese is lightly browned. Let stand 10 minutes before serving.

### Loaded Potato Casserole
*Gina Brown*
*Town & Country Homemakers*

- 5 to 6 chicken breast halves, cubed
- 2 cans green beans, drained
- 3 to 4 large potatoes, diced
- Olive oil
- 1 pkg. Zesty Italian dressing mix

In vertical rows, arrange 1/2 of the chicken, 1 can of green beans and 2 diced potatoes in a 13” x 9” casserole dish. Sprinkle 1/2 of the Zesty Italian dressing mix over the layer. Arrange remaining ingredients and then sprinkle with remaining dressing mix. Drizzle with olive oil. Cover and bake at 350°F for 1 hour.

### Sausage & Apple Ring
*Laura Langston Johnson*
*The Explorers Homemakers*

- 2 lbs. mild or hot bulk sausage
- 1⅛ cups cracker crumbs
- 2 large eggs, lightly beaten
- 1/2 cup milk
- 1/4 cup minced onion
- 1 cup finely chopped apple

Combine all ingredients. Place in a shallow pan or iron skillet. Bake at 350°F for 1 hour and 15 minutes.

NOTE: Great for a brunch!
Crispy Chicken & Rice Casserole

Vicki Jenkins
Central Homemakers

1 cup uncooked long-grain rice
2 cups chopped, cooked chicken**
2 (10.5 oz.) cans cream of mushroom soup
1 (8 oz.) can sliced water chestnuts
1 (3.5 oz.) can sliced mushrooms, drained
1 cup cornflakes cereal or crumbled crackers which have been lightly buttered

3/4 cup mayonnaise
1 small onion, chopped
1/2 cup sliced almonds
1 Tablespoon lemon juice
1 teaspoon salt
1 cup chopped celery

Cook rice according to package directions. Stir together cooked rice, cooked chicken, soup, water chestnuts, mushrooms, celery, mayonnaise, onion, almonds, lemon juice, and salt. Spoon into lightly greased 13” x 9” baking dish. Sprinkle evenly with cereal or crackers. Bake at 350˚F for 30 minutes or until golden and bubbly.

**I prefer to pressure cook a chicken rather than using canned chicken.

Easy Crock Pot Beef Stew

Judy Powell
Niagara Homemakers

2 cups sliced carrots (or if you’re lazy like me, a bag of mini, peeled carrots)
2 lbs. beef stew meat
4 stalks celery, diced
1 onion, diced
1 teaspoon salt
1 teaspoon pepper
4 to 5 potatoes, chopped into chunks
1 bay leaf
1 can tomato soup
1 can cream of mushroom soup
1/2 cup sour cream
3 dashes soy sauce

Mix together the soups and sour cream. Add to the crock pot, stirring to coat all the meat and vegetables.

Stir in salt, pepper, bay leaf, and dashes of soy sauce.

Cook on LOW for 5 to 6 hours.

Spoon into bowls and ENJOY!

Hot Chicken Salad

Betty Middleton
Town & Country Homemakers

3 cups cooked chicken, chopped or cubed
1½ cups chopped celery
2/3 cup slivered almonds
1 can sliced water chestnuts, drained
1/2 teaspoon salt
1 Tablespoon grated onion
1 oz. lemon juice
1½ cups mayonnaise
1 can cream of chicken soup
3/4 cup shredded cheddar cheese
(Crushed potato chips)

Combine everything except cheese and chips. Put into a greased 9” x 13” baking pan.
Combine cheese and chips, sprinkle on top of ingredients in pan. Bake at 350˚F until lightly browned and bubbly.
Chicken Enchiladas

Linda Anderson & Nancy Hayden
Central Homemakers

2 (20 oz.) cans cooked white meat chicken breast
1 (4 oz.) can whole green chilies (more if desired)
1 (8 oz.) pkg. shredded mild cheddar cheese
2/3 of a small tub of sour cream (reserve remainder for garnish)
1 (10.5 oz.) can cream of chicken soup
1 pkg. tortilla shells—6” size makes smaller enchiladas or use 8” size for larger (but less total)

Drain liquid from canned chicken, then blot chicken to mostly dry.
Drain green chilies and blot to mostly dry. Chop into small pieces
Combine the chicken, chilies, 2/3 of the shredded cheese, sour cream and soup in a medium bowl. Stir until blended.
Spread mixture toward the bottom of the tortilla shell (usually about 1 tablespoon of mixture) and roll as if rolling up an enchilada. Place in baking dish.
Bake at 350˚F for about 15 minutes or until shells look dry and lightly browned. Remove from oven and sprinkle with remaining cheese. Place back in oven until cheese begins to melt. Remove from oven and let stand 5 to 8 minutes, prior to serving. Garnish with remaining sour cream, if desired.

Chicken Taco Bake

Lois Page
Central Homemakers

4 cups shredded or chopped cooked chicken
2 cans condensed cream of chicken soup
1 cup sour cream
1 can Rotel tomatoes, NOT drained
1 can black beans, rinsed and drained
1 pkg. taco seasoning
4 cups crushed tortilla chips
2 cups shredded Mexican or cheddar cheese

Preheat oven to 350˚F. Spray a large casserole dish with cooking spray.
Combine chicken, soups, sour cream, Rotel tomatoes, black beans and seasonings in a bowl and stir.
Spread half of the chicken mixture in the casserole dish. Sprinkle with half of the tortilla chips and cheese. Repeat layers.
Bake for 20 to 25 minutes, until cheese is bubbly.

Cheesy Ham Casserole

Kathy Johnston
Town & Country Homemakers

2 cups elbow macaroni, cooked and drained
2 cups cubed cooked ham
1 1/2 cups French fried onions, divided
1 (10 oz.) pkg. frozen broccoli, thawed & drained
1 cup milk
1 (10.75 oz.) can cream of celery soup
1 cup shredded cheddar cheese, divided
1/4 teaspoon pepper
1/4 teaspoon garlic powder

Preheat oven to 350˚F. In a 12” x 8” baking dish, combine hot macaroni, ham, broccoli, and 2/3 cup onions. In a small bowl, combine milk, soup, 1/2 cup cheese, and seasonings; pour over casserole. Cover and bake for 30 minutes or until heated through. Top with remaining 1/2 cup cheese and sprinkle remaining 2/3 cup onions on top. Bake, uncovered, 5 minutes or until onions are golden brown.
Chicken Broccoli Bake

Judy Powell

Niagara Homemakers

8 oz. uncooked egg noodles
1 Tablespoon oil
1 lb. boneless, skinless chicken breasts, cut into bite-sized pieces
5 cups fresh broccoli florets
1 can cream of mushroom soup
8 oz. sour cream (can use “lite”)
1 teaspoon black pepper
1 teaspoon seasoned salt
2 cups shredded cheddar cheese
1/2 cup Panko breadcrumbs PLUS 1 Tablespoon oil

Preheat oven to 350˚F. Spray a 2.5 quart baking dish with nonstick cooking spray.

Start a large stock pan of water and cook the egg noodles according to package instructions.

While the noodles cook, heat the oil in a medium skillet. Add chicken pieces and cook for about 5 minutes or until cooked through. Take the chicken off the burner. Drain cooked pasta.

Add the cooked pasta, cooked chicken, fresh broccoli, cream of mushroom soup, sour cream, black pepper and seasoned salt. Stirring to combine. Add 1 cup of the shredded cheddar cheese. Stir well and pour everything into the prepared baking dish.

Sprinkle the top with the remaining 1 cup shredded cheddar. Combine the breadcrumbs and olive oil, then sprinkle over the top.

Bake for 30 minutes. If you like your breadcrumbs toasty, you can broil for 1 to 2 minutes before taking the casserole from the oven.
Oreo Brownie Trifle
**Judy Powell**
**Niagara Homemakers**

- 1 box brownie mix
- 8 oz. cream cheese, softened
- 1 cup powdered sugar
- 1/4 cup butter, softened
- 3 cups milk
- 2 small pkgs. instant chocolate fudge pudding
- 12 oz. tub “Lite” Cool Whip
- 1 box of Oreos, crushed
  (save a couple of ones for garnish)
- 8 oz. tube “Lite” Cool Whip

Prepare and bake brownies as instructed on box. Cool completely and set aside.

Blend together cream cheese, butter, and powdered sugar until creamy.

In a separate bowl, blend milk and pudding until thick.

Add pudding to cream cheese mixture, then fold in 12 oz. tub of Cool Whip.

Cut brownies into bite-sized squares.

Layer as follows in a trifle bowl—
- Brownies on the bottom
- 1/2 of pudding/cream cheese mixture
- Sprinkle 1/2 of the crushed Oreos
- 1/2 of the 8 oz. tub of Cool Whip

Repeat the above for a total of 8 layers.

Refrigerate until serving time.

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Dreamsicle Fudge
**Barbara Thurby**
**Town & Country Homemakers**

- 3 cups sugar
- 2/3 cup evaporated milk
- 7 oz. marshmallow cream
- 1½ sticks butter
- 12 oz. white chocolate chips
- 3 teaspoons orange extract
- Yellow and red food coloring to make orange

Mix sugar, milk and butter in saucepan. Bring to boil, boil 5 minutes. Remove from heat and add marshmallow cream and white chocolate chips. Stir until melted, mixing well. Remove 1½ ups of fudge and set aside. Add food coloring and extract to sauce pan, blending until color is smooth. Pour into buttered dish. Swirl remaining (uncolored) 1½ cups of fudge into orange colored fudge. Let set till firm.

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Cream Cheese Danish
**Barbara Thurby**
**Town & Country Homemakers**

- 2 (8 oz.) pkgs. Cream cheese, softened
- 2 cans crescent rolls
- 1 cup sugar plus 1 or 2 Tablespoons
- 1 teaspoon vanilla
- 1 can pie filling (apple, cherry, strawberry, etc.)
- 1 egg separated

Spray a 9” x 13” pan with non-stick cooking spray. Unroll 1 can of crescent rolls. (If it tries to break apart, just pinch the dough together.) In a bowl, mix cream cheese, sugar, vanilla and egg yolk. Spread over crescent rolls. Then spread pie filling over cream cheese mixture. Unroll the second can of crescent rolls and place on top of pie filling layer. Brush top with egg white and sprinkle with 1 to 2 Tablespoons of sugar. Bake at 350˚F for 30 minutes. When partially cool, cut into squares.

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Ice Cream Cake
**Gina Brown**
**Town & Country Homemakers**

- 2 boxes of ice cream sandwiches
- 1 large tub Cool Whip OR 2 small tubs
- 1 box Whoppers

Place Whoppers in a gallon-size Ziploc bag. Smash Whoppers, leave some chunky. In a 9” x 13” pan, start with a layer of Cool Whip followed by a layer of ice cream sandwiches, laying them side by side. Add another layer of Cool Whip and smashed Whoppers. Continue layering with remaining ingredients. Place in freezer until ready to serve.
**Mock Éclair**
*Martha Tanaka*
*Central Homemakers*

1 box graham crackers
2 pkgs. French vanilla instant pudding mix
3 cups cold milk
1 (9 oz.) container Cool Whip, thawed

Place 1 layer graham crackers in bottom of a 10” x 13” pan. Mix milk, pudding, and Cool Whip until thickened. Pour 1/2 of this mixture over graham crackers. Place another layer of graham crackers over pudding mixture layer; top with remaining pudding mixture. Finish with final layer of graham crackers followed with glaze (instructions below).

**GLAZE—**
2 squares unsweetened baking chocolate
4 Tablespoons margarine
1 1/2 cups powdered sugar
3 Tablespoons milk
1/2 teaspoon vanilla

Melt chocolate, add remaining ingredients. Mix well and spread on top of final graham cracker layer.

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**Pecan Tarts**
*Barbara Thurby*
*Town & Country Homemakers*

TART—
3 oz. cream cheese, softened
1/2 cup margarine, softened
1 cup flour

FILLING—
1 egg
3/4 cup brown sugar
1 Tablespoon margarine, melted
1 teaspoon vanilla
2/3 cup chopped pecans

For the tart: Combine cream cheese and margarine. Blend in flour. Chill for 1 hour. Shape into 1-inch balls. Spray mini-tart pan with non-stick cooking spray and press balls into the bottom and up the sides of each well.

For the filling: Beat egg with wooden spoon, add brown sugar, vanilla and melted margarine. Mix well. Stir in pecans.

Pour filling into prepared tarts and bake at 350˚F for 25 minutes.

Makes 20 to 24 tarts

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**Orange Cake**
*Teresa Krampe*
*Niagara Homemakers*

CAKE—
1 box yellow cake mix
3/4 cup vegetable oil
1 box orange Jell-O dissolved in 1 cup hot water—let cool
4 eggs
1 Tablespoon orange juice

Mix ingredients together. Put into oiled cake pan. Bake at 350˚F about 30 to 35 minutes. As soon as cake is done, put on the icing below.

**ICING—**
2 cups confectioner’s sugar
Orange juice

Add enough orange juice to confectioner’s sugar for a thin mixture. Put on cake and put back in oven until it bubbles. (No more than 5 minutes.)
Brownie Refrigerator Cake
Judy Powell
Niagara Homemakers

1 packet brownie mix
8 oz. cream cheese, softened
2 (8 oz.) containers whipped topping
1 (3 oz.) packet instant vanilla pudding
1 Hershey bar OR chocolate syrup
1 extra large egg
1 cup icing sugar OR powdered sugar
1 (3 oz.) packet instant chocolate pudding
3½ cups milk

Follow the directions on the brownie mix for preparation.
Next, add the egg.
Take a 9” x 13” greased and floured cake pan and bake the brownies according to package directions. When done, remove from oven and set aside on a rack to cool.
Meanwhile, combine cream cheese, icing or powdered sugar and 1 container of whipped topping.
When brownies are cool, top with cream cheese, sugar, whipped topping mixture.
In a separate bowl, mix chocolate and vanilla pudding with milk and place on top of the cream cheese mixture.
Lastly, spread the remaining container of whipped topping over the pudding mixture.
Top with chocolate shavings from Hershey bar or drizzle with chocolate syrup.
Refrigerate until ready to serve.

Ding Dong Cake
Barbara Thurby
Town & Country Homemakers

1 box chocolate cake mix (baked as directed)
ICING—
1 bar of cream cheese, softened
3 cup powdered sugar
1 stick margarine, softened
1 (8 oz.) container Cool whip

TOPPING—
1 tub chocolate icing
2 Tablespoons milk

When cake is done, let sit for 10 minutes then turn out on cooling rack. When cool, slice cake in half and put one half back into the baking pan.
Mix first 3 ingredients of icing with mixer, fold in Cool Whip. Spread on cake layer in pan and put the other layer on top.
Take one can of chocolate icing and add 2 Tablespoons milk. Stir well and spread on cake. Store in refrigerator.

Banana Pudding
Teresa Krampe
Niagara Homemakers

3 boxes vanilla pudding
1 can sweetened condensed milk
3 cups milk
1 cup water
1 large container Cool Whip
Graham crackers OR Vanilla wafers
Bananas

Mix pudding, condensed milk, milk, and water together. Fold in Cool Whip.
In a bowl, layer as follows: graham crackers (or vanilla wafers) followed by a layer of sliced bananas, then top with pudding mixture.
Apple Dumplings
Barbara Thurby
Town & Country Homemakers

2 cans crescent rolls
1 stick butter, melted
1 teaspoon cinnamon
4 apples (Granny Smith)
1 cup sugar
12 to 20 oz. Mountain Dew

Peel, quarter and core apples. Wrap each piece of apple in a section of crescent roll. Place the 16 pieces of crescent wrapped apple in a pan. Pour melted butter over apple pieces. Combine cinnamon and sugar; sprinkle over apples. Pour 12 to 20 ounces of Mountain Dew over this. Bake at 350˚F for 45 to 60 minutes.

PUMPKIN Better Than Sex Cake
Judy Powell
Niagara Homemakers

1 box spiced OR yellow cake mix
1 (15 oz.) can pumpkin puree (NOT pumpkin pie mix)
1 (14 oz.) can sweetened condensed milk
1 (16 oz.) tub Cool Whip, thawed
1 (8 oz.) pkg. cream cheese
1 cup powdered sugar
1/2 bag Heath Bits OR 3 crushed Heath Bars or toffee bits
Caramel Sundae Sauce/Topping

Preheat oven to temperature recommended on cake mix instructions. (Usually 350˚F.) Mix together the pumpkin puree and dry cake mix. DO NOT add anything else. It will be very thick. Spread the mixture into the bottom of a greased 9" x 13" pan and bake according to cake mix directions or until toothpick comes out clean. (Usually 23 to 28 minutes). Remove cake from oven and let cool for about 10 minutes after baking. Using the end of a wooden spoon, poke holes all over the top of the cake. Pour the sweetened condensed milk over the cake. This should fill in the holes and soak into the cake. Smear it all over to make sure it gets into each of the holes. Refrigerate overnight for best results (this allows the milk to soak in). If you do not allow it to refrigerate overnight, it will not come out the same. Just prior to serving, combine Cool Whip, powdered sugar, and cream cheese until smooth. Remove cake from refrigerator and spread Cool Whip mixture over top of cake. Sprinkle on Heath Bits (or toffee bits) and generously drizzle caramel topping over top of cake. Cover and store any leftovers in the refrigerator.

No Bake Holiday Crunch Mix
Dorothy Hendrickson
Afternooners Homemakers

1 cup Fiddle Faddle Snacks OR caramel popcorn
1 cup miniature pretzels
1 cup chocolate-coated candies
1 cup animal crackers
1 cup peanuts
1 cup yogurt covered raisins

Combine all ingredients. Mix well and store in air-tight container.
Pineapple Delight Dessert  
**Judy Powell**  
**Niagara Homemakers**

**Crust:**
3 cups crushed graham crackers
3/4 cup butter, melted

**Filling:**
3/4 cup butter, softened
2¼ cups powdered sugar
2 eggs
1 teaspoon vanilla

**Pineapple Layer:**
2 cans crushed pineapple, drained (about 1 cup)

**Whipped Cream Topping:**
1½ cups whipping cream
3 Tablespoons powdered sugar
2 teaspoons vanilla

**Garnish (optional):**
Small amount of fine graham cracker crumbs

Preheat oven to 350°F. Spray a 9” x 13” pan lightly with cooking spray. Set aside.

In a medium bowl, combine graham crackers crumbs and butter until well combined and crumbly. Press into prepared pan.

Bake for 10 minutes. Then, cool completely on a wire rack.

In a separate bowl and using an electric mixer, combine butter, powdered sugar, eggs, and vanilla. Mix until smooth.

Drop by spoonful over crust (make sure crust has completely cooled). Gently smooth filling to form an even, smooth layer.

Bake for 10 to 15 minutes, then remove and cool completely on a wire rack.

Beat the whipping cream, powdered sugar, and vanilla in a medium bowl until thick and stiff.

Drain juice from canned, crushed pineapple.

Mix whipped cream and pineapple together and spread evenly over top of the cooled butter filling.

If you want to make this cake a little fancier, garnish with a sprinkle of graham cracker crumbs.

Cover and chill at least 2 hours prior to serving.