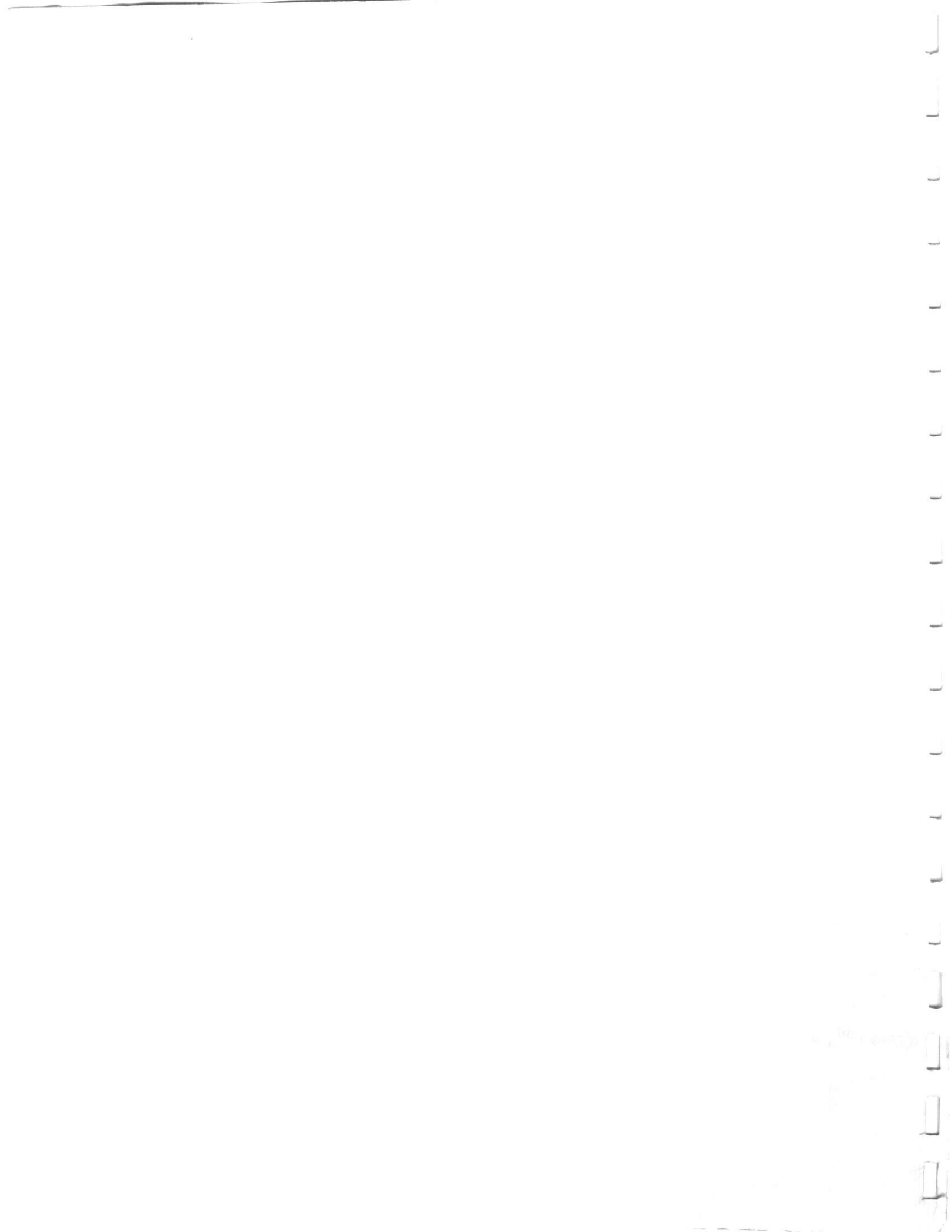


T ALL TALES AND
GREAT MEALS:

THE JUNIOR FAMILY'S COOKING HERITAGE
TOLD THROUGH

Delicious Recipes,
Memorable Stories, and
Slanderous Lies

Sally Gail Hartzog



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TOLD THROUGH

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Memorable Stories, and
Slanderous Lies

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A Note to the Reader

This cookbook is probably unlike any you have ever read, because it provides an historical and humorous context for our family's favorite recipes. I hope that over time this cookbook becomes as special to you as it is to me, and I hope that you enjoy reading it as much as I enjoyed writing it.

Special Thanks

I extend a special thanks to my Uncle Gary for serving as "Guest Editor." His voice adds both warmth and humor to this cookbook.

Dedication

This book is dedicated to Grammy and Grandpa Junior for showing all of us how a little food, family, and humor add greatly to a lifetime of happiness.

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Introduction

A Family Cookbook

Do you have to be a Junior to enjoy this cookbook?

The answer to this question is, "No." Although specific to our family, this cookbook is something that everyone can enjoy--especially those of you who are privileged (or cursed) enough to know our family, or those of you who come from big, loud families yourselves. However, you will find more humor within the stories, memories, and off-hand remarks told in this book if you know a few important facts about what it means to be a Junior.

What does it mean to be a Junior?

There are three important qualities that every Junior possesses. First and foremost: All Juniors' love good food. Although most of us are trying to live healthier lives by cooking lower fat recipes, a true Junior never substitutes healthy for great taste.

While describing this quality, I am reminded of health guru, Susan Powter, author of the *Stop the Insanity!* videos and books. In one of her books, Powter compares the number and percentage of fat grams in different foods. In one of her

comparisons, she says something like, "For the same amount of fat grams, you can eat one ounce of cheese or fifty baked potatoes." (This isn't her exact quote, but you get the picture.)

One day I was recounting this information to my Uncle Cork. While this fact had astonished me, it didn't faze Uncle Cork. He realistically responded, "Well, Sal, who in the world would want to eat even one baked potato with no butter, no sour cream, no nothing--just a plain, dry, tasteless baked potato. Personally, I'd rather chew on shoe leather."

After hearing this brilliant analogy, I completely agreed with Uncle Cork, and I also came to the realization that health fads and diets may come and go--but no Junior will sacrifice taste. If the low-fat version doesn't taste good, then forget it! Taste is more important than fat content. (Or, as Uncle Gary says, "If it's not fattening, spit it out"!)

The second characteristic we share: All Juniors possess this incessant need to claim that every idea is ours and that someone else has copied us. One example of this is the "big recipe dispute." In this cookbook, there is a recipe that appears in two different chapters, and both of the Juniors

who submitted this recipe *submitted it exactly the same way*. What's more, both of these Juniors claim that the recipe is their own unique invention--they go on to say that if someone else submits the same recipe, then that "someone" would be a copycat. Now, this recipe was really created by one of the two Juniors claiming it, but who is the inventor and who is the copycat? (For the answer, you must read the book and decide for yourself.) Remember, a Junior is always the creator, everyone else is the copycat.

The third quality making Juniors unique is that we all love our family so much that we love telling stories about them--true stories as well as not-so-true stories. This unique style of loving one another (the "tease them as much as humanly possible" style, also known as "nagging") is demonstrated throughout the stories presented in this cookbook (by everyone *except* my Uncle Gary--he never nags).

Of the stories told, there are two distinct story types. In the first story type, the Junior Aunts and Uncles share with us their memories of past and present traditions, their memories of long ago dinner-times, and their favorite meals that Grammy or Grandpa used to make. Not only will these memories warm your heart, they will also remind you of some of your own favorite childhood memories--memories you may have had tucked away for such a long time that you have forgotten they were there.

In the second story type (the one that is truly "Junior" in nature), the Juniors tell outrageous, slanderous tales of another family member's cooking fiasco. Although most of these stories are based in fact, some have been embellished to the point of absolute fiction. These stories appear in many forms from short stories to

a mere remark made at the beginning of a recipe. Over time, I hope you acquaint yourself with every word in this book, because I wouldn't want any one of you to miss out on a single classic personal slam (there are many within this text).

Why should we have a family cookbook?

Cooking is a heritage that is passed down from one generation to another, and within this heritage is woven the fabric of our lives. The tastes and flavors of our childhoods, the smells and aromas that will always remind us of home, and the many memorable dinner-time conversations--all of these things have filled our hearts and souls with living memories.

We all have our favorite "Grammy" recipe, and--something I found especially interesting while creating this cookbook--nearly every family (every Aunt or Uncle) submitted at least one recipe given to them by Grammy without even being asked to do so. My mom and Aunt Carole share some of their favorite childhood memories of Grammy's and of Grandpa's cooking. In this cookbook, you will find that every chapter contains at least one recipe handed down by Grammy and/or Grandpa Junior.

Just as Grammy and Grandpa left us with memories of their cooking, as grandchildren, we also learned much about cooking from our parents. (For example, Kristi and I learned at a young age how important it was to invite ourselves to one of our Aunts or Uncles houses for dinner--Avoid Mom's Cooking At All Costs!!!--Just kidding, Mom--not really, readers!.)

Hence, one of the most important reasons that I created this cookbook is that

cooking, eating, and entertaining has been a major part of our family's history. In many ways, this cookbook is like a family history book--only this history book is both useful and fun to read.

Another reason for creating this cookbook is that, ours is a diversified family, and I wanted to reveal just how flavorful we Juniors really are. Because there are so many of us, our family hat covers every walk of life. From the ultra ambitious, to creative, to countrified, our family has it all. As you look through each chapter and read each recipe, every family member's unique personality and style will reveal itself to you.

Moreover, in the face of this diversity--and as I described earlier--there are many common bonds that hold us together as a family. There are certain "Junior" characteristics that we all possess. The love of good food, good company, good conversation, and good nagging are four enjoyments every Junior shares.

Finally, the greatest Junior similarity, and my preeminent reason for creating this cookbook, is that all Juniors' love family. Although we all go through spells of arguing, of bickering, of disapproving with some family member or other, when you cut the apple to the core you find that we all love each other very much, we all support each other unconditionally, and we all are there for each other in times of need.

Uncle Gary's Guest Editorial Note:

I hope we all still love each other after we each read what everyone has written about us!

How is this cookbook arranged?

In order that any reader be able to truly understand this book's contents, I felt the personalities of each of our family members was something that must be revealed. Therefore, this cookbook is divided into six chapters: one chapter for each of Grammy and Grandpa's offspring (my Aunts, Uncles, and Mother). The chapters are organized from youngest (Uncle Cork--Chapter One) to oldest (Aunt Barbara--Chapter Six).

At the beginning of each chapter, a short description is presented on some special quality that Aunt or Uncle is best known for. The remainder of each chapter is devoted to recipes and stories created and written by each respective Aunt or Uncle and their children.

This cookbook concludes with a family tree and a detailed index of all the recipes presented in this cookbook.

Note: Throughout this text, Uncle Gary has added miscellaneous comments for our reading pleasure. These comments are titled, "Uncle Gary's Guest Editorial Note," and they are located near the end of each chapter.

Chapter One

Gourmeting it with Uncle Cork

The Articulate

Of all our family members, Uncle Cork is the most articulate, well-planned, and detail-oriented. No matter what quest Uncle Cork may aspire to tackle, you can bet that he has researched, organized, planned, and rehearsed. This is his most unique and, arguably, his best personal characteristic. For, it is from his attention to minute, fractional--even sometimes trivial--details that makes him, quite honestly, the best story-teller I have ever heard. He is an eloquent speaker, an excellent writer, and a marvelous conversationalist. You will see this for yourself as you read through his stories and off-hand comments presented throughout this chapter. Moreover, the first recipe submitted by Uncle Cork will paint for you a clear picture of the perfectionist--detailed--side of one of our favorite family chefs.

Cork's Best-in-the-World Bar-B-Que Ribs

All of you that have been blessed by eating my Bar-B-Que ribs know that they are the best and come from experimenting with near-perfect recipes for years. To make these ribs, you have to be ready to spend at least six hours cooking and have a smoker with a water basting tub in it. Of course, after you do everything correct with the ribs, you still have to have the perfect sauce or they are just ribs, not RIBS! Vary the recipe for the sauce, and all is lost. --Uncle Cork

Phase 1:

1. Place 2 racks of baby-back ribs in a large pot of boiling, salted water.
 2. Cook for 10-15 minutes (additional racks require a water change if more are boiled).
- ** While cooking the ribs, work on preparing your smoker.

Phase 2:

1. Cover the interior tub of your basting bowl with aluminum foil and fill with hot water.
 2. Add a little wine if your wish (I do, and I use the cheap stuff).
 3. Also, add the skin of one onion and the skin of one clove garlic (the interior of the onion and garlic will be used in Phase 3--the sauce preparation.)
 4. Start the coals or electric element in the smoker, and soak your hickory chips in warm water.
 5. When the coals are hot and the ribs are boiled, add the wood chips to the coals.
 6. Place the racks in position, making sure to position the ribs so that none are exposed to the edge of the smoker.
 7. Cover and let them smoke for 4 hours (adding chips and water to the tub as needed).
- ** While the ribs are in the smoker, prepare the sacred sauce.

Phase 3:

Ingredients:

- | | |
|---|--------------------|
| 3 18oz bottles Maurice's BBQ Sauce | 1 t garlic, minced |
| 1 18oz bottle Kraft Hickory-Bacon BBQ Sauce | 2 T soy sauce |
| 1 medium onion | |

1. There is one, and only one, base for your sauce: "Maurice's BBQ Sauce," Carolina Gold Hickory Recipe. There is only one Maurice's, and it's made in a sacred restaurant in Columbia, South Carolina--known as Mecca to bar-b-que lovers. (If you like hot sauce, a hot version is available; also, Maurice's can be found in most area Publix stores.)
2. Combine all ingredients in a large cooking pot.
3. Stir over med-low heat until hot (do not boil).
4. Reduce heat to lowest setting, stirring often for 30 minutes.
5. Turn off the heat.
6. Pour some of the sauce in a gravy boat and cover (to be used on the ribs at the table).
7. Let the remainder of the sauce sit in the pan on the warm burner until time to use on ribs.

Phase 4:

1. After the ribs have smoked for 4 hours, dip or brush sauce on each rack of ribs and return to the smoker.
2. Repeat every 30 minutes for 1 ½ hours, making sure that you have a small amount of wood chips on the fire for the entire cooking adventure.
3. At the end of the 1 ½ hours, remove and enjoy.

Phase 5:

Clean up one of the biggest messes that you have ever made, making sure to save a few ribs to eat later so that you are glad you went to all of that trouble.

A Snack, A Bread, A Salad, and A Dip

Guacamole

This is my favorite thing Connie makes. It is much better than the store bought guacamole (like what Sue uses in all of her recipes). It will leave you speaking Spanish and praising the ground Connie walks on. --Uncle Cork

Ingredients:

| | |
|--|-------------------------|
| 2 large, ripe avocados, peeled and mashed | 1/4 c mayonnaise |
| 1 t dried cilantro leaves or 1 to 2 T fresh coriander, chopped | 1/3 c onion, minced |
| 2 to 4 canned jalapeno peppers, seeded, rinsed, and minced | 2 to 3 T lemon juice |
| 1/8 t salt | 1 clove garlic, crushed |
| 1 large tomato, chopped | |

Combine all ingredients; mix well. (You can even mix this in the blender.) Cover and chill thoroughly. Serve with taco chips. Yield: about 3 cups.

Zucchini Bread

When Josh was born, we had so many wonderful people bring us meals and treats. This zucchini bread recipe was given to me by Judy Saxon (the wife of Gary's boyhood friend, Sonny), and since Judy is not in our family, Cork and I are taking credit for this recipe. From this day forward, please refer to it as Connie and Cork's Famous and Delicious Zucchini Bread. -- Aunt Connie

O.K., Aunt Connie, here you go:

Connie and Cork's Famous and Delicious Zucchini Bread

Ingredients:

| | |
|---------------------|----------------------|
| 2 c sugar | 1 c oil |
| 1 1/2 t salt | 4 eggs, beaten |
| 1 1/2 t cinnamon | 2 c zucchini, grated |
| 1 1/2 t baking soda | 1 t vanilla |
| 3/4 t baking powder | Nuts |
| 3 c flour | |

Mix together all ingredients on the left. Add the first two ingredients on the right. Stir in the remaining ingredients. Bake for 55 minutes at 350 degrees. If the center is still not done, reduce the heat, and bake until an inserted toothpick comes out clean.

Fruit and Honey Spinach Salad

Ingredients:

| | |
|--|----------------------------|
| 8 c fresh spinach leaves, loosely packed | 1 T honey |
| 2 c cantaloupe balls | 2 T olive oil |
| 1/4 c macadamia nuts, chopped | 2 T seedless raspberry jam |
| 2 T raspberry wine vinegar | 1 1/2 c fresh strawberries |

In a large bowl, combine spinach, cantaloupe, strawberries, and vinegar; toss gently. In a separate bowl, combine remaining ingredients; stir with a wire whisk until blended. Drizzle over spinach mixture; toss well. Sprinkle with nuts. Yield: 6 servings.

Summer Dip

Ingredients:

| | |
|-------------------------------------|--------------------------------|
| 1 8oz carton reduced fat sour cream | 1 c plain yogurt |
| 1 1.4oz envelope vegetable soup mix | 2 t fresh dill, finely chopped |

Combine all ingredients; cover and refrigerate at least 6 hours. Serve with assorted fresh vegetables. Yield: 2 1/4 cups.

Hearty Main Courses and Side Dishes

Scallops in Wine

This is one of my favorite recipes, and I have been very liberal in giving it out over the years when serving it to the family. I hope that someone else doesn't submit the recipe and try and take credit for it. --Uncle Cork

Ingredients:

| | |
|---|----------------------|
| 1 lb. Fresh bay scallops (shrimp can be added or substituted) | 1/2 c dry white wine |
| 1/4 c butter or margarine, melted | 3 T lemon juice |
| 1/2 c fresh mushrooms, sliced | 3 T lime juice |
| 1/4 c onion, chopped | 1/2 t celery salt |
| 1 clove garlic, minced | 1/4 t pepper |
| Hot cooked vermicelli | |

Saute scallops in butter in a large skillet for 3 minutes or until tender. Remove scallops from skillet, reserving drippings. Saute mushrooms, onion, and garlic for 3 to 5 minutes; remove vegetables, reserving drippings. Add wine, juices, and seasonings to skillet. Bring to boil and cook 8 minutes. Stir in scallops and vegetables; cook until thoroughly heated. Serve over hot vermicelli. Yields: 3 to 4 servings.

Josh's Favorite Roast Beef Dinner

Josh loves roast beef with mashed potatoes and gravy along with fried okra. --Aunt Connie.

Ingredients:

| | |
|--------------------------------------|---------------------------|
| 1 boneless beef-chuck roast (5 lbs) | 1/4 c flour |
| 3 medium onions, cut in thick wedges | 1/4 c butter or margarine |
| 4 cloves garlic, crushed or minced | 3 c beef broth |

Dredge beef in flour. In large, heavy Dutch oven, over medium heat, melt butter and brown beef, onions, and garlic. Stir in broth, while scraping loose the browned pan-drippings. Bring to boil; reduce heat. Cover and simmer 2 1/2 to 3 hours or until meat is fork tender. Serve. (This dinner can also be frozen for later use.)

Baked Spaghetti

Ingredients:

| | |
|--|---------------------------|
| 1 28oz can tomatoes with liquid, cut up | 1 c onion, chopped |
| 1 4oz can mushroom stems and pieces, drained | 1 c green pepper, chopped |
| 1 2 1/4 oz can ripe black olives, drained and sliced | 1 T butter |
| 1 lb ground beef, browned and drained (optional) | 1/4 c water |
| 12 oz spaghetti, cooked and drained | 1/4 c parmesan cheese |
| 2 c (8oz) cheddar cheese, shredded | |
| 1 10 3/4 oz can condensed cream of mushroom soup | |

In large skillet, saute onion and pepper in butter. Add tomatoes, mushrooms, and olives. Add ground beef if desired. Simmer uncovered for 10 minutes. Place half of spaghetti in greased 13 x 9 baking dish. Top with half of the vegetable mixture. Sprinkle with 1 cup of cheddar cheese. Repeat layers. Mix soup and water until smooth, and pour over casserole. Sprinkle with parmesan cheese. Bake uncovered in 350 degree oven for 30 to 35 minutes. Yield: 12 servings.

Made-From-Scratch Macaroni & Cheese

(Josh and Sara's favorite.)

Ingredients:

| | |
|------------------------------------|-------------------------|
| 2 c (8oz) cheddar cheese, shredded | 1 c milk |
| 2 eggs, beaten | 1/4 c margarine, melted |
| 12 oz macaroni, cooked and drained | 1 t salt |

Combine cheddar cheese, milk, eggs, margarine, and salt. Stir in macaroni. Pour into greased baking dish and cover with foil. Bake 20 minutes at 425 degrees.

Corn Pudding: The Dish that Started a Lifetime Love Affair

This recipe was given to me by Jenny Stoufer, whose family is famous for Stoufer frozen foods. However, the first place that Cork really tried and loved corn pudding was in Newport News, at a country club where he and I first met. There was a woman cook in the club that always made corn pudding. The only difference between her recipe and the one given to me by Jenny is that she used pancake mix rather than flour. Try this recipe both ways, and see which one you like best. --Aunt Connie

Ingredients:

| | |
|--|-------------------------|
| 6 ears fresh corn or 2 12oz cans of corn | ½ c butter or margarine |
| ½ c sugar | 1 T flour |
| ½ c evaporated milk | 2 eggs, beaten |
| 1 ½ T baking powder | Butter and cinnamon |

In medium saucepan, heat butter and sugar until melted, stirring frequently. Stir in flour until it is completely dissolved, and add milk. Add eggs and baking powder; mix well (a wire whisk is recommended). Remove from heat and fold in corn. Pour into a buttered 1 quart casserole dish. Bake 30 minutes in a 350 degree oven, or until a knife inserted in the middle comes out clean. Brush with melted butter, and sprinkle with cinnamon to serve.

Old-Fashioned Bean Soup

This recipe is a favorite with Cork because, unlike his sisters' soup, it doesn't half kill you with body gas! Of course, they will all probably try and take credit for this, too, but we all know that I was the first in the family to do the soaking routine. This was my grandmother's recipe. I remember that she made the best soups when I was growing up. --Aunt Connie.

Ingredients:

| | |
|---|------------------------|
| 1 16oz pkg dried great northern or navy beans | 1 large onion, chopped |
| 10 c water | 2 c celery, chopped |
| ¾ t dried thyme | 1 clove garlic, minced |
| 1 meaty ham bone, or 1 smoked ham hock | 2 T salad oil |
| 3 t salt | ⅓ c parmesan cheese |
| ¼ t pepper | 1 c carrots, chopped |

Rinse beans; combine with water in large pot. Heat to boiling; cook 2 minutes. Turn off heat; cover. Let stand 1 hour. Saute onion, garlic, celery, and carrots in salad oil for 10 minutes. Add to beans and water. Add remaining ingredients to beans (except cheese). Heat to boiling; cover and reduce heat. Simmer 2 hours or until beans are tender. Remove bone or hock and cool until it is easy to handle; then pull off meat. Spoon about 2 cups of the beans and ½ cup of the liquid into an electric blender. Cover; blend until smooth. Stir back into pot, and add both ⅓ cup grated parmesan cheese and the pulled meat. Heat slowly until cheese melts. Yield: 8 servings.

Uncle Cork sent this letter and story to me earlier this year:

Dear Sally--It was good seeing you and Michael at Kelly's party. I'm writing, as promised, to enclose the following "truths" that seem to evade my older sisters and brother in the submission of their recipes for the family cookbook. One of the things that I have found to be true in our family is that the older and more aggressive you are, the more you tell lies about Cork. Being the good-natured person that I am, I have decided to not let it bother me too much and to take just this one opportunity to correct one of the falsehoods long told in our family. This is the way the story really goes.

The Great Cookie Sheet Incident

by Uncle Cork

One of those times I decided to "let things ride" and not make a big deal out of it was the first major incident that I can remember: Sue trying to severely burn me. I was between three and a half and four years old, and I can honestly say that certain siblings were nicer to me than others. It seems that the four sisters and Gary had a comfortable "set-up" with Dad and Mom before I arrived on the scene. Also, when they were growing up, the times were tougher on the family; so, when things were going quite well for the family, and Dad and Mom decided to "plan" their first child, Barbara, Sue, Dixie, Carole, and Gary did not welcome the "change." By the time I was three to four, all had decided to take sides. Barbara and Sue decided that Gary was the boy to side with, and so they did. Dixie and Carole were forced to babysit for me and learned how wonderful I was; therefore, obviously, they sided with me (besides Gary was a wimp, and they beat him up all of the time--thus, losing respect for him).

Barbara, being very moral, was just generally mean to me and wrote terrible things about me in her diary (she's always kept one). Sue decided to take a more direct route to "get me," and she set up The Great Cookie Sheet Incident. While Dixie and Carole warned me that something "was in the works," I felt pretty safe as long as I wasn't left alone with Sue and Barbara for long periods of time. However, one day I heard Sue say she was going to make cookies for me, and, before long, I smelled the aroma of fresh-baked cookies coming from the kitchen. A few minutes later I heard Sue call: "Corky, come here, I have some cookies for you." Forgetting the warnings I had received (being young and trusting), I ran around the corner, into the kitchen, and promptly stepped (barefoot) on a hot cookie sheet that was lying on the floor, just out of the oven!

The pain and suffering, trip to the hospital, learning to walk all over again, learning to like cookies again, and liking to go barefoot are all in the past. It is interesting that through this experience Sue came to realize that:

- I was a wonderful child.
- She wouldn't get in trouble since I didn't tell Mom and Dad what she had done (letting them believe it was an accident on my part).
- Gary was not the angel that she had thought, and she now liked me better than him.

What's more, rather than develop a phobia against the kitchen, or cookies, I became an excellent chef and gave Sue most of the recipes that she claims to this day.

Since that time, Sister Sue has turned over a new leaf and has been a wonderful sister to me. She has offered me food, shelter, and loving friendship. Yet, to this day, when she is in the kitchen and calls me, I check the floor for hot cookie sheets!

Grammy's Bread Pudding and Other Goodies

Grammy's Bread Pudding

(Grammy gave this recipe to Aunt Connie shortly after she married Uncle Cork.)

Ingredients:

| | |
|--|---------------------|
| 2 eggs | 1/2 c sugar |
| 1/2 t salt | 1 t vanilla |
| 4 c scalded milk (1 qt) | 1/4 c melted butter |
| 2 c bread crumbs (cake crumbs may be used) | |

Beat eggs lightly--only until mixed. Add sugar, salt and vanilla. Pour scalding milk over the bread, and allow bread to become well soaked. Stir in Egg mixture and melted butter; pour into a greased baking dish. Set the dish in a pan containing 1" of hot water and bake in a 350 degree oven for 60 to 70 minutes. Test as you would baked custard. 15 minutes before pudding is done, a meringue may be piled over the top and baked with it. ****The flavor of the pudding may be varied by adding raisins, dates, nuts, lemon peel, or melted chocolate, or by using cake crumbs in the place of bread crumbs.*

Peanut Butter Balls (also known as: HEART STOPPERS)

This is Sara's favorite treat. These are like an improved Reeces Cup--it is very difficult to keep from sneaking them from the freezer. --Aunt Connie.

Ingredients:

| | |
|--------------------------------------|-----------------------|
| 1 lb margarine | 1 pkg chocolate chips |
| 3 c peanut butter--crunchy is better | 1/2 bar gulf wax |
| 2 1/2 lbs powdered sugar | |

With ingredients on left, mix together with hands in a very, very large bowl. (It will take your hands to mix this together well.) Roll into balls and place on a cookie sheet. Place balls in freezer while you prepare the chocolate. With ingredients on right, heat chocolate chips and wax together in a double boiler. Dip each ball into the chocolate mixture and freeze again on cookie sheet. After the balls are frozen and can be handled with ease, place them in zip-lock bags. They are excellent right from the freezer.

Pecan Pie

This is my favorite pecan pie. Connie uses only pecans from Belk Lindsey Stores (plug paid for by Dan and Jim Mixson). They are the best. Some others in the family used to brag that they had the best pecan pie, and I agreed. But, after working on her recipe for years, Connie has come up with a pecan pie that shames the others. Don't waste your time on anyone else's recipe; this is the best. --Uncle Cork

Ingredients:

| | |
|---|--------------------------|
| 9" pastry shell, unbaked | 1 3/4 c granulated sugar |
| 1/4 c dark corn syrup | 1/4 c margarine |
| 1 T water | 3 eggs, beaten |
| 1 1/4 c pecans, chopped (don't chop too much) | |

Mix sugar, corn syrup, water and margarine; bring to a boil over medium heat. Beat eggs and gradually add to syrup mixture. Add nuts, salt, and vanilla. Pour into pie shell and bake 40 to 45 minutes at 350 degrees.

Orange Nog

Ingredients:

2 oranges
2 eggs

1 c milk
1/4 c strawberry preserves

Peel oranges and cut into chunks. Combine all ingredients in electric blender. Whirl until smooth. Pour into glasses.

Uncle Gary's Guest Editorial Note:

Cork, being the youngest sibling, was obviously extremely spoiled and was, therefore, not allowed to do strenuous chores. However, on occasion he would help Mother with light kitchen jobs (this is where he picked up his ability to cook.) I remember when I was twelve years old, coming home after completing a full day of school and working a full-time job and finding Cork in his new clothes drinking his favorite orange nog, which Mother had made for him.

A few, short years later, we decided that only one of us could go to college, and that the other must work and pay the cost of the "chosen one." It was obvious to me, having been passed over to be named after our father, that Fred John Junior, Jr. was going to college on my back. Since, the only thing he had done since being born was eat, he decided he would be a cook. Three hundred thirty-six thousand, two hundred forty-one dollars, and twenty-six cents later, Cork completed his Hotel and Restaurant training at FSU. During this four years of "higher education," he had developed one recipe that he still brags about to this day: his "Cork's Best-in-the-World Bar-B-Que Ribs," of which he has cooked for everyone in the world except me.

Oatmeal "Craisin" Cookies

Everyone in the family who has tried these cookies has said how great they are. And, of course, several have said that they 'used to make them that way' and now act like this is their recipe. We call these oatmeal raisin cookies because, in addition to raisins, we also add dried cranberries to the recipe.

Ingredients:

3/4 c shortening
1 c brown sugar
1 egg
1/4 c water
1 t vanilla
1/2 c granulated sugar

1 c flour
1 t salt
1 t cinnamon
1/2 t soda
1/2 t ground cloves
1 c raisins
1/2 c dried cranberries
3 c oatmeal
1 c pecans or walnuts

Take ingredients on left, and cream together well. Mix in ingredients on right. Drop rounded teaspoonfuls on greased baking sheet about 1" apart. Bake 12 to 15 minutes at 350 degrees.

Carole the Cook

by Uncle Cork

Because I know most of her hidden secrets--i.e., her being bald until she was eleven, her cooking sham, etc.--I feel it is my job to describe Carole's culinary practices. Like most things my sister Carole does, her cooking is done with flair and extremes. Although Carole's cooking style is difficult to describe, I believe it can be broken down into two main elements: (1) how Carole sets up the presentation of the meal, and (2) where Carole gets the ingredients for her recipes.

With Carole, presentation is key--presentation is everything! As we all know, Carole is an interior designer by trade (and let's face it, she's one of the best due to her exhaustive work and research). However, because her career reinforces the importance of appearance, Carole does not care a bit how the food might taste, where she gets the food, who makes the food, or who's recipe she is stealing, but rather, does the meal LOOK GREAT! Carole truly takes-to-heart the expression: "It is better to look good than to be good."

A dish that is delicious, but ugly in presentation (like most of the dishes Gary serves), will never be served at Carole's table. When you eat dinner, or attend a cocktail party at Carole's, you are getting a complete show. The appearance of Carole, her house in every detail, her yard (remember the importance of first impression), how Dick is dressed, and the food--the food is only an *ingredient* of the dinner. Remember: To LOOK GREAT is the key.

Finally, we come to some of Carole's more famous recipes. To truly understand them, you have to understand the ingredients: Dick and an area restaurant. Some of the recipes that we know her best for are:

- Italian a la Dick
- French a la Dick
- Seafood a la Dick
- Mexican a la Dick
- Sam's Club "Frozen Section" a la Dick

The preparation of these meals consists of: "DICK!, GET IN THE CAR NOW AND GO TO THE (fill in your favorite restaurant or Sam's) AND GET THE FOOD! AND, YOU HAD BETTER NOT BE LATE!

Anyone not knowing Carole and me may think that this is a derogatory story, but, when you know Carole, you realize that the food preparation is only an ingredient of the dinner. Keep it up, Sis! When we need good food, we can come to my house, but when we need an event, we want to go to yours!

Chapter 2

U

*ncle Gary: He Gives Us Heartburn,
but, Oh Boy!, Is It Worth It*

The Great "Don"

When I was fifteen years old, Uncle Gary saved my life. He did this by footing the bill for a six month legal battle, so that my mom could win custody of me. And I'm not the only one to whom Uncle Gary has come to the rescue. At one time or another, Uncle Gary has probably helped every one of his sisters and brother. Now, if you need something small, Uncle Gary is not the one to go to. But, if you are in a state of crisis, he is always there with an open wallet and, more importantly, an open heart. He cannot think small; it is simply not in his genetic make-up. He is a grand man, and he can only do things on a grand scale. (Just read through the following two pages, and you will see what I mean.)

A Few Modest Words From Uncle Gary

Welcome family and friends to a few of the secrets and delights of Uncle Gary's gourmet cooking. I have chosen two of my simpler recipes, being aware that some of our family members have an inability to follow directions. These recipes, though easy for me, will be considered by my siblings and their off-spring to be the very best of the recipes presented in this book--even if no one admits it!

I would like to add here, a big Uncle Gary "Thank You" to my beautiful and beloved Sally for her act of love in compiling this collection of recipes. I, above anyone else, realize the problems in trying to get a group of older people to respond to anything other than staying regular and traveling--to the mountains or to Alabama.

I would also like to thank Sally, first, for her private, confidential remarks to me concerning her wishes to dedicate this work to me, and, second, for her acknowledgment that my recipes were better than anyone else's and that they should have been used exclusively for this book. I understand she would have done both of these things, except she knew her Uncles and Aunts would be upset with her. Moreover, she said that because of my recent strokes, heart attacks, and by-pass surgery (not to mention my reoccurring bouts with hemorrhoids), she must be realistic about who would be around the longest to stay upset--I lost out.

As for my recipes, I truly hope that the sisters and *brother* with whom I have already shared these secrets, would not try using them as their own for this publication. If such a slam were to take place, I feel the whole family will know it is my (not the copy cat's) recipe.

Uncle Gary's Famous Scallops in Wine

I discovered this recipe while touring the Mediterranean during my military service. It has always been one of my favorite dishes. --Uncle Gary

Ingredients:

| | |
|---|--------------------|
| 1 lb. fresh bay scallops (shrimp can be added or substituted) | ½ c dry white wine |
| ¼ c butter or margarine, melted | 3 T lemon juice |
| ½ c fresh mushrooms, sliced | 3 T lime juice |
| ¼ c onion, chopped | ½ t celery salt |
| 1 clove garlic, minced | ¼ t pepper |
| Hot cooked vermicelli | |

Saute scallops in butter in a large skillet for 3 minutes or until tender. Remove scallops from skillet, reserving drippings. Saute mushrooms, onion, and garlic for 3 to 5 minutes; remove vegetables, reserving drippings. Add wine, juices, and seasonings to skillet. Bring to boil and cook 8 minutes. Stir in scallops and vegetables; cook until thoroughly heated. Serve over hot vermicelli. Yields: 3 to 4 servings.

Gary's Pasta Sauce Triumphant

This dish is delicious served with a glass of red or white wine (or, for our Alabama-Baptist relatives, a tall glass of iced tea mixed with 1 cup of Nehi Strawberry soda and 1 and ½ cups of grain alcohol--if the pastor is in attendance, top with a sprig of fresh mint), some toasted garlic Italian bread, and a tossed salad covered with one of my secret, and may I add, wonderful salad dressings. This dish is sure to bring me many comments of praise, such as "Bravo," "Well done," and "How did you do it, Uncle Gary?"

Ingredients:

| | |
|---|----------------------------|
| 10-12 plum tomatoes, peeled | ½ c white wine |
| 1 c clams, chopped fine (or substitute 8oz can Progresso clams) | 6 T olive oil |
| 8 scallions, chopped into ½" pieces | ¼ c fresh parsley, chopped |
| 2 t basil | 1 t oregano |
| 1 clove garlic | ¼ c sun dried tomatoes |
| ½ lb fresh shrimp, peeled and deveined | Salt and pepper to taste |

Heat the olive oil over medium-high heat. Add white wine and allow to boil until mixture is reduced to 25% of volume. Add chopped scallions and cook until slightly tender; stir. (Note: do not allow scallions or sauce to brown--cook for approximately 2 minutes.) Add oregano, basil, and parsley; reduce heat to medium. Put sun dried tomatoes in blender, add a small amount of white wine and/or olive oil. Chop to small pieces, but not to paste. Add plum tomatoes to blender and chop. (Note to DIXIE: do not leave the blender on until the tomatoes turn to juice. They are to be chopped only.) Add blender mixture to the sauce mixture (which is cooking). Reduce heat to medium-low and boil sauce for 10 minutes. Add clams and garlic, and add salt and pepper to taste. Cook for 2 to 3 minutes more. Add shrimp and cook *no more* than 3 additional minutes. Serve this over fresh herb or spinach pasta --I prefer a thinner pasta. Top with freshly grated parmesan cheese.

Breakfast with the Juniors

Krystle's Banana-Nut Bread

Ingredients:

| | |
|------------------------|-----------------|
| ½ c cooking oil | 1 c sugar |
| 3 ripe bananas, mashed | 2 eggs, beaten |
| 2 c all-purpose flour | 1 t baking soda |
| ½ t baking powder | ½ t salt |
| 3 T milk | ½ t vanilla |
| ½ c nuts, chopped | |

Cream together oil and sugar. Add eggs and banana; beat well. Add sifted dry ingredients, milk, and vanilla; mix well. Stir in nuts. Pour into a greased baking pan, and bake at 350 degrees for 20 to 25 minutes.

6 Week Bran Muffins

Ingredients:

| | |
|-------------------------------|-----------------|
| 1 15oz box Raisin Bran cereal | 5 c flour |
| 3 c sugar | 5 t soda |
| 2 t salt | 1 c oil |
| 4 eggs, beaten | 1 qt buttermilk |
| Nuts, optional | |

Mix all dry ingredients in large bowl. Add oil, eggs, and buttermilk; add nuts if desired. Stir well. Store in closed container in refrigerator. (Mixture may be stored for as long as 6 weeks.) To bake, fill greased muffin tins $\frac{2}{3}$ full; bake at 400 degrees for about 15 minutes.

Soups and Salads

French Onion Soup

Ingredients:

| | |
|---|---------------------------|
| 4 c condensed beef bouillon, undiluted | 4 c onions, thinly sliced |
| 4-6 slices french bread, cut into 1" squares (I use croutons) | ¼ c butter |
| ¼ c gruyere cheese, grated (I use provolone) | 2 T parmesan cheese |

In large skillet, saute onions in butter until golden brown (about 8 minutes). Add beef broth; bring to a boil. Reduce heat; simmer covered for 30 minutes. Toast bread on both sides; sprinkle each slice with both cheeses. Broil in oven just until cheese is bubbly. Ladle soup into bowls and float bread in soup cheese side up.

Broccoli and Chicken Soup

Ingredients:

| | |
|--|-------------------|
| 2 cans cream of chicken soup | 1 c light cream |
| Croutons and parmesan cheese (for garnish) | 1 bunch broccoli |
| Salt, pepper, and cayenne to taste | ½ c boiling water |

Chop broccoli and add to boiling water. Cook until done. Place broccoli and water in blender; chop until fine. In sauce pan, heat soup, cream, and broccoli. Season to taste. Place in serving dish and top with croutons and parmesan cheese.

Hot Chicken Salad

Ingredients:

| | |
|---------------------------------|------------------------------|
| 1 c celery, chopped | ½ c onion, chopped |
| 4 T butter | ½ lb fresh mushrooms, sliced |
| 4 c chicken, cooked and chopped | 4oz slivered almonds |
| 1 c Miracle Whip salad dressing | ½ jar pimentos, chopped |
| Salt and pepper to taste | Lemon juice |

Topping:

| | |
|--------------------------|----------------|
| 1 ½ c crushed cornflakes | ½ stick butter |
|--------------------------|----------------|

In a casserole dish, saute onion and celery in 2 T butter; remove from heat when finished. In a separate pan, saute mushrooms in remaining butter. When mushrooms are finished cooking, sprinkle with lemon juice and add to celery mixture. Add almonds, chicken, Miracle Whip, pimentos, and seasoning; mix well. Combine cornflakes with melted butter and cover top of casserole. Bake at 375 degrees for 30 minutes.

Shrimp Salad

Ingredients:

| | |
|------------------------------|----------------------------|
| 2 c rice, cooked and chilled | 2 c shrimp, cooked |
| 4 green onions, chopped | 1 green pepper, chopped |
| 1 c celery, chopped | 1 c cucumber, chopped |
| 5 T French salad dressing | 2/3 c Hellman's Mayonnaise |
| Salt and pepper to taste | |

Mix all ingredients except mayonnaise and seasoning; let stand in refrigerator overnight. When ready to serve, add mayonnaise and salt and pepper to taste.

My Introduction to Junior Family Cookouts or Barbara's Recipe for Foot-in-the-Mouth

by Aunt Dianne

As a twenty-one year old bride, fresh to the "Junior Clan's Cookouts," I tried impressing my new in-laws with my macaroni salad, of which I was rather proud. Dinner was served and, as I tasted my salad, I was horrified to realize that I had forgotten to add the sweet relish--this was the most important ingredient. Although I was a little embarrassed, I didn't say anything and hoped no one would notice.

After dinner, Barbara and I cleaned up the dinner dishes together. Barbara did not know that I had made the macaroni salad--she thought Grammy had made it. When we were alone in the kitchen, Barbara cautiously looked around to make sure no one could hear (especially Grammy) before whispering to me, "You know, Mom thinks she makes such good macaroni salad. Well, that stuff was terrible."

Here is the recipe for my most memorable macaroni salad:

Macaroni Salad

Ingredients:

3 c macaroni, cooked
1 can green peas, drained
3/4 c sweet relish
Mayonnaise to desired texture and taste

2 eggs, boiled and chopped
1/2 c onion, chopped
Salt and pepper to taste

Mix all ingredients together. Refrigerate and serve cold.

Chicken and Beef: Two Main Course Recipes

Grammy's Chicken a la King

Ingredients:

1 stick butter
1 can evaporated milk
1 can mushrooms, sliced
4-6 chicken breasts, cooked and chopped

1/2 c flour
4 c chicken broth
1 jar pimentos, chopped

Melt butter in sauce pan over medium heat; slowly add flour, slowly add milk, and then slowly add chicken broth. Cook until mixture thickens. Add mushrooms, pimentos, and chicken. Serve over toast.

Beef Birds in Wine
(also known as Dianne's "Peanut Butter" Rolled Steak)

This delicious recipe received its name from the first time Dianne served it to company. The special occasion was that it was shortly after we were married in 1967, and Sue and Jim were coming over to have dinner with us for the first time.

Dianne had prepared this dish for me before, and it was delicious. Unfortunately, the night Sue and Jim came over, something went wrong. Either Dianne mixed the ingredients incorrectly, or that was the night she started her lifelong tradition of over-cooking. Anyway, when we all sat down and cut into these wonderful smelling morsels, we were not displeased--they were very tasty. The problem was that you couldn't swallow them. They stuck to the roof of your mouth just like peanut butter does when you shove a huge glob into your mouth--the way Carole says Dick does, and the only way to dislodge it was with your finger.

So as not to hurt Dianne's feelings, Jim mumbled through his first mouthful, " 'ianne, 'dis is 'eally 'ood, if 'ou 'ould 'only wallow it." (Translated, he said, "Dianne, this is really good, if you could only swallow it.) To this remark I added, "I 'aaways 'oved 'eanut 'utter!"--(I always loved peanut butter!). --Uncle Gary

Ingredients:

| | |
|-----------------------------------|--------------------------------|
| ½ c mushrooms, cooked and chopped | 1 onion, chopped |
| 4 large thin slices of roast beef | 2 T fat |
| 2 T all-purpose flour | ½ c red wine |
| ½ c water | ½ c beef stock |
| Salt and pepper to taste | ½ bay leaf |
| Pinch of thyme | 2 c carrots, cooked and sliced |
| Fresh parsley, chopped | |

Mix together mushrooms and onions and put a spoonful into each slice of roast beef. Roll like a sausage and fasten with a toothpick. Brown rolls on all sides in hot fat. Remove rolls from pan and keep warm. Stir flour into pan drippings. Gradually stir in wine, water, and meat stock. Add seasonings. Cook over low heat, stirring constantly, until sauce is thickened. Add meat rolls and carrots; simmer, covered, for 1 hour. Add more liquid if necessary while simmering. Garnish with chopped, fresh parsley. Yield: 4 servings.

Luscious Desserts

Mrs. D's Sour Cream Pound Cake

This recipe was actually handed down to Mrs. Dawling from Dianne's grandmother.

Ingredients:

½ lb butter
3 c sugar
¼ t soda

6 eggs, separated
3 c all-purpose flour, sifted
½ pt sour cream
VANILLA, Lemon, Coconut

Cream together butter, egg yolks, and sugar. Blend in flour, soda, and sour cream. Pour into greased and floured tube pan. Bake at 325 degrees for 1 hour to 1 ¼ hours.

Grammy's Egg Custard

(This recipe turns out perfect every time!)

Ingredients:

6 eggs
Pinch of salt
1 qt hot milk

½ c sugar
1 t vanilla

Beat together all ingredients *except* milk. When ingredients are well mixed, slowly add milk. In a pan of hot water, bake at 325 degrees for 1 hour (knife will come out clean when done).

Flan

Ingredients:

½ c sugar
2 cans evaporated milk
1 T vanilla

2 cans condensed milk
6 eggs, beaten gently

Carmalize sugar; pour into 3" high cake pan. Mix together *without foaming* condensed milk with evaporated milk. Add eggs and vanilla to milk and mix together slowly. Pour over carmalized sugar. In a pan of water, bake at 350 degrees for 1 to 1 ½ hours.

Kristopher and Justin's Butterscotch Squares

Ingredients:

1 pkg butterscotch morsels
4 c Rice Krispies

1 c peanut butter

Melt butterscotch and peanut butter in double boiler until mixed well. Remove from heat. Mix in Rice Krispies. Spread with spatula in 9 x 11 pan. (For easy clean-up, spray spatula and pan with non-stick spray.) Refrigerate to set. Cut in squares to serve.

Cream and Sherry Sauce

Ingredients:

8 oz sour cream
2 t sherry

4 oz light brown sugar

Mix ingredients together and refrigerate overnight. Serve over fresh fruit and with butterscotch brownies.

Butterscotch Brownies

Ingredients:

1/4 c butter
1 egg
1/2 c all-purpose flour, sifted
1/2 t salt
1/4 c pecans, chopped

1 c brown sugar
1 t vanilla
1 t baking powder
1/2 c coconut

Melt butter in saucepan. Stir in brown sugar until dissolved; cool slightly. Beat in egg and vanilla. Sift flour. Resift flour with baking powder and salt. Stir dry ingredients into butter mixture. Mix in coconut and pecans. Pour mixture into greased 8 x 8 pan. Bake at 350 degrees for 30 minutes.

Kelly: Our Family's First Authentic Chef

As we all know, Kelly left for the California Culinary Academy in San Francisco, California, earlier this year. Here she shares with us three recipes that she has learned since attending her classes. (P.S. We are all very proud of you, Kelly!)

Mussels Meridionales

Ingredients:

5 lb mussels (clams may be substituted)
1 c tomato concassee (3/4 c tomato paste may be substituted)
1/2 c garlic (use more if desired)
1/2 c shallots
***tomato concassee recipe on page 22

1/4 c parsley, chopped
1/3 c black olives
1/3 c green olives
1/3 - 1/2 stick butter

Scrub mussels with a stiff brush, and remove beards. Melt butter over medium-low heat. Add garlic, and, being careful not to burn, saute garlic for 1 to 2 minutes. Add shallots, black and green olives, and parsley; saute for 2 to 3 additional minutes. Add tomato concassee or paste. Add mussels and wine; cover and cook until mussels open (about 5 minutes). To serve, pour into a soup bowl.

Lobster a la Americaine

Ingredients:

| | |
|---|-----------------------------|
| 4 lb live Maine lobster | ½ c olive oil |
| 8 oz onion, chopped | 7 oz carrot, chopped |
| 6 oz leek, chopped | 5 oz celery, chopped |
| 3 oz shallot, chopped | 3 oz garlic, chopped |
| 2 oz brandy | 1 c white wine |
| 2 c tomato concassee (*directions below) | ½ c tomato puree (or paste) |
| 2 oz beef stock | 4 oz heavy cream |
| 4 oz white stock (always veal or fish <i>not</i> chicken) | 2 T parsley, chopped |
| 3 T tarragon, chopped | 1 T thyme |
| ½ stick butter | Salt and pepper to taste |
| Cayenne pepper to taste | |

To prepare the lobster, first go to your local seafood market and ask the butcher to kill and cut up the lobster. (Tell him you want all the remains--except for the head.) Saute lobster (shells and meat) in oil for 2 minutes on high heat. Add onion, carrot, leek, celery, shallot, and garlic to lobster; saute on high for an additional 3 minutes. Flambee mixture with brandy. (To flambee: pour brandy over mixture, while it is still cooking over high heat. Place a match to it, and let it remain on fire for 2 to 5 seconds. Blow out fire. --This sounds scary, but it is really a simple procedure and hard to mess up!). Reduce heat to a simmer, and let mixture reduce by 80%. When reduced, add tomato concassee. Add tomato paste, beef stock, and white stock. Cover and simmer for 5 to 6 minutes. Remove all shells with meat, and place to the side. Add remaining ingredients *except* for cayenne pepper. With a hand mixer or food processor, puree everything remaining in pot. Strain pureed mixture through a fine, mesh strainer (a regular strainer lined with several layers of cheese cloth also works well). Return mixture to pot, and add lobster--with or without shells is up to you. For better presentation, keep shells; for easier eating, just add meat. Cooking over low heat, slowly add heavy cream to "velvet your sauce." Add butter, chopped into small pieces, to sauce; stir until melted. Remove lobster once again and "restrain" sauce. Add lobster to strained sauce, and season to taste. Serve over rice or as a bisque.

Tomato Concassee:

To make tomato concassee, take tomatoes, preferably plump, and drop them into a pot of boiling water for 3 to 5 seconds. Remove from water and place blanched tomatoes under cool- running water. Peel off all skin, remove top core, rinse out seeds and juices, and chop coarsely.

Moules Mariniere (Steamed Mussels)

Ingredients:

| | |
|---------------------------------------|------------------------|
| 7 lb mussels in shells | 6 parsley stems |
| 3 oz shallots or onions, chopped fine | 1/4 t pepper |
| 1 c white wine | 1/4 c parsley, chopped |
| 3 oz butter | Salt to taste |
| Lemon juice to taste | |

Scrub mussels well with a stiff brush, and remove the beards. Place mussels in a stock pot (or in a large sauce pan). Add shallots (or onions), parsley stems, pepper, and wine. Cover the pot; cook over medium-high heat. Cook until the mussels open (about 5 minutes). Drain the mussels, and strain the liquid through a cheesecloth into a medium to large sauce pan. Bring strained liquid to a boil. Add parsley and butter. Swirl the liquid in the pan until the butter is melted. Season to taste with salt and a few drops of lemon juice. To serve, place mussels in a soup bowl, and pour sauce over them. Serve with french bread and wine. ***There are two variations to this recipe. First, you can use clams instead of mussels. Second, to make mussels in cream: After preparing the basic recipe, you can reduce the cooking liquid by half, and add 1 c of heavy cream or 2 egg yolks and 1 c heavy cream. This makes a wonderful soup.

From the Kitchen of Ronnie Junior

Eric's Favorite Sandwich

Because Uncle Jim is known to be such a health nut (we have all witnessed him eat a salad for breakfast), this sandwich is sure to become one of his favorites! --Eric

Ingredients:

| | |
|---|--------------------|
| 1 slice Kraft American Cheese, unwrapped | 1 piece bologna |
| 2 pieces white bread, slathered with mayonnaise | 1 heaping T butter |

Fry bologna in butter. When almost done, lay cheese over bologna and cook over low heat until cheese is melted. Slap bologna *undrained* over thoroughly mayonnaised bread slice. Note: For any of you who are apprehensive to try this sandwich, Eric encourages you to be adventurous. "Besides," he says, "it fills your whole house with the beautiful, aromatic smell of fried bologna."

Chapter 3

Aunt Carole: Her Favorite Memories and Her Best Recipes

The Interior Decorator

Most of us probably think about Aunt Carole every day. That's because she has decorated nearly every one of our homes. She is a woman of exquisite taste, and, more importantly, she has the incredible ability to use this exquisite taste in an economic fashion. Whether you have a substantial bank roll or the tightest of budgets--she can work wonders in any home. From the way she dresses to the way she decorates, Aunt Carole has fashion, she has flair, she has style. (See if you can visualize Aunt Carole's "always-decorating" personality as you read through this chapter.)

The Baby Sister

Because I grew up following in the footsteps of my older sisters, it is a wonder I ever learned to cook. Sue and Dixie both liked cooking when we were growing up, so, first Barbara, and then, later, I was given the "fun jobs" associated with cooking, such as setting the table, fixing the beverages, and whatever else Sue and Dixie decided they didn't want to do.

After dinner, Barbara and I had more 'fun jobs' like drying all the dishes. We had this job, because Sue and Dixie liked to wash the dishes, unless, of course, there were a lot of pots and pans to wash. In this case, Sue and Dixie would decide that they preferred *drying* the dishes--leaving Barbara and I with the responsibility of washing. (Note: This story can be verified by Barbara.)

We finally married Barbara and Sue off to the Mixson Boys. My role then evolved into "Big Chef Dixie's" assistant, which was really much like my previous role. Consequently, I entered into adult life with much knowledge of how to set a beautiful table--but with little knowledge of how to prepare the food that goes on it.

Grammy Junior's Doughnuts

It was a big treat for Mother to make these. I haven't made doughnuts in years, but my girls loved them when they were small. Today, you can buy lower fat Bisquick and you can fry the doughnuts in healthier oils. --Aunt Carole

Ingredients:

2 c Bisquick Baking Mix
1 t vanilla
1/4 c milk
1/4 t nutmeg

2 T sugar
1 egg
1/4 t cinnamon

Mix all ingredients until you form a dough. Smooth dough into ball on floured surface. Knead 8 to 10 times. Roll dough to 1/4" thickness. Cut dough with floured doughnut cutter. Drop rings into hot fat. Fry about 30 seconds on each side or until golden brown. Drain on brown paper bags. Shake doughnuts in bag of powdered sugar or frost.

Gresham Road, Atlanta

After Barbara was married, Dixie, Sue, and I shared the upstairs bedroom. Late at night, we would decide we were hungry, so we would get Sue to sneak downstairs to cook us up some hamburgers with Dad's famous "slop" on top of them. Sue always agreed to do this for us under one condition: we could not talk about anything of interest while she was gone.

Well, since then, nothing has really changed much. Sue still cannot stand to miss anything, and she will still cook at any hour of the day or night.

A Potpourri of Cranberry Dishes

Baked Cranberries

Ingredients:

4 c fresh cranberries
1 c water

2 c sugar
1/2 c nuts (optional)

Combine all ingredients in a flat baking dish. Bake at 300 degrees for 1 hour.

The Best Cranberry Gelatin-Salad Ever

Ingredients:

| | |
|--|-------------------------|
| 2 3oz pkgs cranberry strawberry Jell-O | 1 ½ c boiling water |
| 12 oz fresh cranberries, chopped fine in blender | 2 c sugar |
| 2/3 c orange juice | 1 t orange peel, grated |
| 20 oz can crushed pineapple in juice | |

Topping:

| | |
|---------------------------------|----------------------------|
| 3 oz cream cheese, softened | 1 c miniature marshmallows |
| 1 c whipping cream or Cool Whip | |

Dissolve gelatin in boiling water; set aside. Blend cranberries (in blender) until well chopped. Stir cranberries and remaining ingredients into gelatin. Pour into 9 x 13 pan; cover. Refrigerate until firm. In small bowl, beat cream cheese until fluffy. Add whipped cream. Beat at low speed until mixed; then beat at high speed until peaks form. Fold in marshmallows. Spread over gelatin. Garnish with zest of orange and sugared cranberries.

Aunt Carole's Cranberry Brie

Ingredients:

| | |
|--|------------------------------|
| ½ c cranberry-nut relish (*recipe below) | 1 15oz brie cheese wheel |
| 1 egg white, beaten with 1 T water | 1 pkg refrigerated pie crust |

Place pie crust on baking sheet; roll out smooth. Place Brie in center of dough. Spoon cranberry relish to ½" from edge of Brie. Bring dough up over Brie, careful not to tear. Cut away extra dough. Seal pastry well. Use extra dough to make grapes and grape leaves to decorate top of pastry. Brush finished pastry with egg wash. Cover with plastic wrap and refrigerate until just before serving time. To bake: Let Brie stand at room temperature for 10 minutes before baking. Bake at 400 degrees for 30 minutes or until crust is golden brown. Let cool 10 minutes. Remove Brie to glass platter. Decorate with sugared grapes.

Cranberry-Nut Relish

| | |
|-------------------|-------------------------|
| 4 c cranberries | 1 peeled apple, chopped |
| 1 c nuts, chopped | 2 c sugar |

Grind cranberries in blender until well chopped. Mix together all ingredients and store in refrigerator. Relish will keep for a long time.

Sugared Grapes

| | |
|-----------------------------------|-------------|
| 1 bunch each green and red grapes | 1 egg white |
| 1 c granulated sugar | |

Beat egg white until it begins to froth. Brush grapes with egg. Lay on waxed paper and sprinkle with sugar. Let dry.

Cranberry Chutney

Ingredients:

1 c sugar
½ c vinegar
½ c peeled apple, diced
¼ t ginger
⅛ t ground cloves

1 c water
1 pkg cranberries
½ c raisins
¼ t cinnamon
¼ t allspice

In medium saucepan, combine water and sugar. Bring to a boil. Add cranberries, raisins, apple, vinegar, and spices. Return to boil. Reduce heat and simmer 15 minutes or until apple is tender. Pour in bowl. Place plastic wrap directly on sauce. Cool to room temperature. Refrigerate at least overnight. Serve at room temperature. This chutney will keep for a long time in the refrigerator, and it is great with ham, chicken, and pork.

Living in Oklawaha

When I was growing up, in the event that Mother and Dad were not home, Barbara and Sue would always be left in charge. On these occasions, Sue did all the cooking. I absolutely loved french toast, so Sue would always cook up a big stack of french toast. Then, my sisters would bet on how many pieces I could eat--I believe eleven was my record. Of course, after they got me to do these stupid things, they would proceed to tell everyone what a pig I was.

Another thing they did was to dare me to put a whole "big" piece of chocolate cake in my mouth, promising that, if I did, they would not make me laugh and blow cake all over the place. Of course, I would do it, and, of course, they would make me laugh. Last year I told them that I wasn't doing it anymore.

A Shrimp and a Chicken

Shrimp Mold

Ingredients:

1 c tomato soup
1 8oz pkg cream cheese, softened
1 c celery
2 c shrimp, boiled and chopped
Salt and pepper to taste

½ c water
1 pkg Knox gelatin
½ c scallions, chopped fine
¾ c low-fat mayonnaise

In medium pot, heat soup with gelatin and water. When heated through, pour mixture into a large bowl. Add softened cream cheese. Beat until dissolved; cool. Add celery, onion, and shrimp. Fold in mayonnaise. Add salt and pepper to taste. Pour into 1 quart greased mold or line mold with cheese cloth. Refrigerate until set. Garnish with fresh dill. Serve with thin cucumber slices and crackers.

Zucchini Chicken with Pasta

Ingredients:

| | |
|--------------------------------|--------------------------|
| Olive oil | 2 garlic cloves, chopped |
| 4-6 chicken breasts | Flour |
| 2 cans Italian stewed tomatoes | 3 medium zucchini |
| 1 pkg Lipton Onion Soup mix | Salt and pepper to taste |
| Parmesan cheese | |

Heat oil in a large skillet; lightly flour chicken breasts and brown in oil. Remove chicken from pan. Saute garlic. Add stewed tomatoes. Add soup mix. Return chicken to mixture. Simmer until chicken is almost done. Add slices of zucchini and season with salt and pepper. When zucchini is tender, spoon contents over your favorite pasta. Serve with fresh grated parmesan cheese.

A Memory of Mom (Grammy Junior)

After all of us kids were grown, Mother would always bake our favorite dessert when we came home to visit. My favorite was chocolate pie with whipped cream on top. Mother always fixed this for me until she stopped baking, which was just a few years ago.

For several years now, my *favorite* sister, Sue, has continued this tradition. When I go to visit her, she has prepared my favorite dessert, and she even grates snicker candy bars over the top of the pie.

Cake, Pie, and Biscuits

Aunt Carole's Apple Walnut Cake

Ingredients:

| | |
|----------------------------------|-----------------------------|
| 1 c butter, softened | 2 c granulated sugar |
| 2 large eggs | 1 T vanilla |
| 2 c unbleached flour, sifted | 1 t baking powder |
| 1/4 t salt | 1 8oz pkg sour cream |
| 1 c peeled apple, finely chopped | 1 c walnuts, finely chopped |
| 2 T brown sugar | 1/2 t cinnamon |
| Cream cheese glaze | |

Cream butter; gradually add sugar; beat well. Add one egg at a time; mix after each. Stir in vanilla. Combine flour, baking powder, and salt. Alternating between flour mixture and sour cream, add to butter mixture--*begin with flour mixture and end with flour mixture*. Mix with hand blender on low speed until just blended. Pour half the batter into a tube or bundt pan. Combine apples, walnuts, brown sugar, and cinnamon. Spoon over batter leaving a 1/2" border around the center and outer edges. Add remaining batter. Bake at 350 degrees for 50 - 55 minutes, or until toothpick comes out clean. *** To make cream cheese glaze: mix together cream cheese, confectioners sugar, and milk to desired taste and texture.

Grammy Junior's Pumpkin Pie

Ingredients:

| | |
|----------------------------|--------------------------|
| 1 9" pie shell | 3/4 t salt |
| 1/3 t nutmeg | 3/4 c packed brown sugar |
| 1/2 t cinnamon | 1/2 t ginger |
| 1/4 teaspoon ground cloves | 1 1/2 to 2 c pumpkin |
| 3 eggs, slightly beaten | 1 1/2 c evaporated milk |

Mix all ingredients; pour into pastry shell. Bake at 425 degrees for 15 minutes. Then, reduce heat to 350 degrees and bake for an additional 40 to 50 minutes (or until knife comes out clean).

Perfect Buttermilk Cheese Biscuits

Ingredients:

| | |
|--------------------------------------|-------------------------|
| 4 c all-purpose flour, sifted | 1/2 t baking soda |
| 4 t baking powder | 2 t salt |
| 1 1/2 c sharp cheddar cheese, grated | 1 to 1 1/2 c buttermilk |
| 1/4 chives or parsley, chopped | |

Sift flour with baking powder and salt into medium-sized bowl. Cut shortening into flour until mixture resembles cornmeal. Add cheese and parsley. Make a well in the center, and pour 1 cup buttermilk all at once. Stir quickly around the bowl with a fork. If mixture is dry, add buttermilk until dough is just moist enough to leave the sides of the bowl and form a ball. Turn dough onto lightly floured surface. Gently roll dough into a 3/4" thickness. Cut biscuits with a floured biscuit cutter. Brush top of biscuits with buttermilk. Lightly spray a cookie sheet with non-stick spray; place biscuits on cookie sheet. Bake at 450 degrees for 12 minutes or until golden brown.

**Note: These biscuits can be made in advance and frozen. To do this, remove biscuits from oven right before they are done. Cool and then freeze them. When ready to serve, thaw biscuits and finish baking. To serve, split biscuits and fill them with shredded ham. (I use Pitt Ham--an all meat ham--from Sam's.) On a large serving tray, center a crystal bowl of cranberry chutney and arrange biscuits around bowl. Garnish with fresh parsley.

Another Story from Gresham Road

When we were growing up, Daddy always cooked a big breakfast for us. Now, there was nothing he liked to do better than to fry up some bacon, eggs, and pancakes--served with *lots* of syrup. Every morning, he would call up to Dixie and I, "Hurry up and come eat!"

Well, we hated eating breakfast, especially these huge breakfasts, so we would poke around hoping the school bus would arrive and save us. Most mornings, however, we were not successful in our escape, and we would be forced to head off to school with a stomach full of breakfast, orange juice, hot chocolate, and lots and lots of gas.

Danah's Salad and Ribs

Mandarin Orange Salad

This recipe makes a wonderful salad. It comes from Christopher's sister, Debbie Patterson. -- Danah

Ingredients:

| | |
|--|--------------------------|
| 1 head iceberg lettuce (any lettuce may be used) | 2 T green onion, chopped |
| 1/4 c glazed almonds (glaze almonds in butter and 1 T sugar) | 2 T celery, chopped |
| 1 small can mandarin oranges | |

Toss together when ready to serve. (Do not prepare ahead, because it will get soggy.) Top with dressing recipe below.

Dressing:

| | |
|----------------|-------------------|
| 2 T sugar | 2 T white vinegar |
| 1 T parsley | 1/2 t salt |
| Dash of pepper | Dash of Tabasco |
| 1/4 c oil | |

Mix all ingredients together. Store in a container with a lid (so that dressing may be "shaken" before serving).

Hardy's World Famous Tandoori Ribs

This recipe comes from my friend Hardy Gutschuth, who is from Berlin, Germany. Hardy is with a company called American Tours, and each year, when I go to the Internationale Tourismus-Borse (the International Tourism Exchange, a.k.a. ITB) in Berlin, we spend time together. He also comes to Florida every couple of years for a visit. --Danah

Ingredients:

| | |
|--|--------------------|
| 1 pkg Tandoori Mix (found in the gourmet section of your grocery store or in a speciality store) | |
| 3 lbs baby-back ribs | 4 T soy sauce |
| 200 ml sweet cream (heavy whipping cream) | 2 T honey |
| 1 t sugar | 1/2 banana, sliced |
| 1 bottle hot mango chutney | |

Combine soy sauce and honey (this is easier if heated in microwave first). Brush over the ribs, covering all sides. Mix together sweet cream, sugar, sliced banana, and Tandoori mix. Pour this mixture over the ribs and marinate for at least 2 hours (overnight is best). Brush extra marinade from ribs; place remaining marinade in a saucepan. Heat marinade over low heat, until boiled and thickened. (This can be done 1/2 hour prior to serving). Grill or cook the ribs any way you like. I usually put them in a cooking bag and cook at 325 degrees for 1 1/2 hours. Serve the ribs with the sauce, the hot mango chutney, a salad, and fresh sourdough bread.

Vandy's Carrot Cake

Ingredients:

| | |
|---------------------------------|-------------------------|
| 1 $\frac{3}{4}$ c sugar | 1 c oil |
| 2 c flour | $\frac{1}{2}$ c water |
| 2 $\frac{1}{4}$ t baking powder | 4 eggs, beaten |
| 1 t baking soda | 3 c carrots, grated |
| 1 t salt | 1 c nuts, chopped |
| 3 t cinnamon | $\frac{1}{2}$ c coconut |

Sift together dry ingredients; set aside. Beat eggs. Add oil and water; mix together well. Add carrots, nuts, and coconut to mixture. Add dry ingredients to mixture; stir until well combined. Pour into two round 8" to 9" greased and floured pans. Bake at 350 degrees for 30 to 35 minutes. Cool on wire rack.

Icing:

| | |
|---|-------------------------|
| 1 8oz container cream cheese | 1 t vanilla |
| $\frac{3}{4}$ to 1 box confectioner's sugar | 1 c nuts, chopped |
| $\frac{1}{2}$ c butter or margarine | $\frac{1}{2}$ c coconut |

Cream together butter and cream cheese until smooth. Add sugar; beat until icing is desired consistency. Add vanilla, and mix well. Slowly fold in nuts and coconut.

Carrie's Zucchini Quiche

Ingredients:

| | |
|---|---------------------------------------|
| 1 9" pie crust | 3 c zucchini, coarsely grated |
| $\frac{3}{4}$ c green onions and tops, sliced | 1 $\frac{1}{2}$ T butter or margarine |
| 1T flour | 1 c cheddar cheese, grated |
| $\frac{1}{2}$ c monterrey jack cheese, grated | 3 eggs |
| 1 $\frac{1}{2}$ c evaporated milk | $\frac{1}{2}$ t pepper |

Place zucchini on aluminum foil, and sprinkle it with salt. After zucchini stands for 30 minutes, blot and gently squeeze out water. Cook onions in butter for 1 minute. Add zucchini; cook for several more minutes. Add flour. Put mixture into pie shell. Add cheese to pie shell. Beat eggs with milk and pepper. Pour into pie shell. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and continue cooking for 30 minutes. Cool 15 minutes before serving.

Uncle Gary's Guest Editorial Note:

Carole's help in decorating is appreciated by the whole family; her cooking, however, leaves something to be desired. I remember the dinner party we gave to celebrate my becoming Mayor of Gainesville (a dinner party serving between seventy and eighty guests). Carole volunteered to assist with the same "gung ho" spirit with which she approaches her decorating. Carole, using new (and untried) techniques in preparing salads, decided to spin the water from the lettuce by placing the washed lettuce in a knotted pillow-case and putting it in the clothes dryer on spin dry.

When we heard loud, violent language coming from the laundry room, we rushed in to find Carole flinging lettuce from the dryer (the pillow case had un-knotted). For the next six months, when wearing clothes dried in that dryer, I had the strangest urge to pour blue cheese dressing on my shirt and oil and vinegar in my underwear.



Chapter 4

Dixie: The Name Says It All

The Intellectual Dingbat

My mother, the intellectual dingbat, is one of the funniest and one of the most talented people that I know. To illustrate how funny she is, I am reminded of the time she became weepy during a church service prayer. Keeping her eyes closed, her hand searched her purse for a tissue. As she dabbed her tears away, she realized the tool she was dabbing with only when something unusual touched her face. Low and behold, while sitting on the second row in church, Mom was dabbing her eyes with a Kotex Super-large Maxi-pad. To illustrate how talented my mom is, I encourage all of you to get copies of the Christian children's books Mom has written. They are absolutely wonderful! (P.S. -- I think she has found her post-retirement career!)

Remembering My Dad

The most striking thing I remember about my father was his extraordinary sense of humor. More than anyone else I've ever known, he really loved to have a good time. He also loved to have people over, he loved his family, he loved cooking, and he especially loved food. (Mother always said he loved dirtying dishes.)

When Carole and I were in high school in Atlanta, Georgia (Barbara and Sue were married and living in Florida, Gary was in elementary school, and Cork was just a baby), Dad would make hamburgers all of the time. There were two ways he made them: slender and small with grated onions and small buns--just like Krystal; or thick and covered with his homemade invention, which he called "hamburger sloppy goo." Sometimes, when Sue and I are together, we still whip up a batch of Dad's crazy concoction.

Hamburger Sloppy Goo

Ingredients:

½ c green olives with pimentos, chopped
1 very large tomato, diced into small pieces
Salt and pepper to taste

¼ head of lettuce, chopped
⅓ c mayonnaise

Mix all ingredients together and serve over hamburgers.

Remembering My Mother

When I was growing up, every Saturday Mom would make two pies or a cake with seven-minute frosting, which neither Dad nor us kids were allowed to touch until Sunday. (Mom was a wonderful cook. Her cakes, pies, candies, and cookies were out of this world.)

On Sunday, while we were at church--we went to Wrenwood Baptist Church where Dad was the minister, Mom would put a beef roast in the oven, so that it would be finished by the time we came home. We always had whipped mashed potatoes, deep brown gravy, and creamed English peas; we always ate our Sunday dinner in the dining room on the good dishes, and her tables were always set beautifully. (She taught each of her daughters to do the same.)

My Favorite Meal

For years, this was my favorite meal. However, after by-pass surgery, I have given up most of my high fat and high cholesterol meals. --Aunt Dixie

Grammy Junior's Swiss Steak

Ingredients:

2 lbs round steak, cut into bite-size pieces
1 onion, cut into circles
1 t salt
1 large can tomato sauce
Season to taste

½ stick butter
1/3 c flour
½ t pepper
Water

Melt butter in frying pan. Combine flour, salt, and pepper in bowl (taste the flour mixture and add additional salt and pepper to desired taste). Dip each piece of steak in flour mixture, and fry lightly on both sides in butter. Transfer steak to a plate when done. Add onions to skillet and saute for 3 to 4 minutes. Add remaining flour to onion mixture and brown flour. Add water slowly, stirring constantly. Add tomato sauce and stir until slightly thickened (if sauce is too thick, add more water). Add meat to tomato sauce; cook until meat is well done. Serve with mashed potatoes.

My Daughter, Sally's, Mashed Potatoes

Ingredients:

7 - 8 medium size potatoes (I use 10 creamer potatoes, because they have more flavor.
However, they make "yellower" mashed potatoes.)

| | |
|-------------------------------|------------------------|
| 1/4 c onion, minced | 1 clove garlic, minced |
| 1/4 c butter, melted | 1/4 c sour cream |
| 1/4 c half and half (or milk) | Salt to taste |

Wash potatoes well (peel if you prefer). Cut into 1" squares; place in pot with onion and garlic. Cover potatoes with water and salt; cook over medium-high heat until very tender. Drain potatoes and transfer them to a large bowl. Add butter and sour cream; beat potatoes with hand mixer for about 30 seconds. Warm half and half in microwave; slowly add to potatoes, while whipping with mixer (for thicker potatoes, add less half and half, for thinner potatoes, add more half and half). Season to taste.

Keeping a Clean Kitchen for Company

by Sally

Keeping a clean kitchen is a necessity in life. For no other room in your house makes such a statement about how clean you are than your kitchen. And, it doesn't matter how busy you are, either. If your kitchen doesn't appear clean to your guests, a tragic statement has been made about your personal hygiene. This is a belief my mother holds dear to her heart. And, it is because of this heartfelt conviction that Mom is able to share with us her brilliant idea for keeping her kitchen clean at **all** times.

During those times when we are just too busy to clean-up (the dishwasher is full, and we don't have enough time to unload clean dishes and then re-load our newly dirtied ones--and, heaven forbid!, we certainly would not, could not, wash any dishes the old-fashioned way--by hand!), yes, it is for times like these when Mom recommends this plan of attack:

- | | |
|--------|--|
| First | Leave your clean dishes in the dishwasher. Use the dishwasher, not as a cleaning device, but as a storage facility--a roomy kitchen cabinet--and remove dishes only when you need them. |
| Second | Take all of your dirty dishes (the ones rapidly piling up in your sink), and put them in the oven. Think of your oven, not only as a cooking device, but also as another storage facility, one for dirty dishes. |
| Third | As your dishwasher empties, begin filling it with the dirty dishes from your oven. |

Mom recommends this technique for emergency situations. "It works wonderfully," she says. (We have heard rumors that Vandy also uses this system in her kitchen.)

The Three Things Mom Makes Better Than Anyone

Potato Salad

Ingredients:

6 large potatoes
2/3 c celery, finely chopped
3 T sweet pickle relish
1/2 c sour cream
1/2 c mayonnaise

2/3 c onions, finely chopped
1/4 c fresh parsley, minced
1 T prepared mustard
3 - 4 hard-boiled eggs
Salt and pepper to taste

Peel potatoes, wash, and cut into 1" cubes. Place in pot; cover with lightly salted water. Cook until just tender (as soon as fork can easily be inserted into potato, they are done--do not overcook). Drain potatoes in colander. When cool enough to handle, you can prepare one of two ways: either combine all ingredients and toss, or layer ingredients.

Baked Beans

Ingredients:

1 21oz can pork & beans
1/3 c brown sugar
1/4 c onion, chopped

4 T catsup
1/4 c green pepper, chopped
3 pieces bacon, uncooked

In a medium size bowl, combine all ingredients *except* bacon. Spray casserole dish with non-stick cooking spray. Pour in beans; top with bacon slices. Bake at 375 degrees for 40 minutes or until bacon has browned.

Angel Biscuits

Ingredients:

5 c self-rising flour
2 T sugar
2 pkg yeast, dissolved in 1/4 c warm water

1 c Crisco (must be Crisco)
1/3 c baking soda
1 c buttermilk

Cut Crisco into flour. Add all remaining ingredients; mix well. Put mixture in a greased bowl, cover with a damp cloth, and refrigerate for up to 7 days (because these biscuits will keep for a week, you can make fresh, homemade biscuits every night). To prepare, pinch off enough dough to make desired amount of biscuits. Roll out dough and cut out biscuits. Bake at 450 degrees for 10 minutes.

Mom's Holiday Treats

Aunt Dixie's Famous Christmas Cheese Ball

Every year, in addition to all the other presents I give my children for Christmas, I also give them a basket filled with these things: a cheese ball and a box of Triscuits, lady finger cookies, chocolate-chip cookies, oatmeal-pecan cookies, a pound cake, banana bread (Grammy Junior's recipe), grapefruit, oranges, tangerines, and apples. On the top of each basket, I tie a big, beautiful ribbon--my girls look forward to their Christmas baskets every year. --Aunt Dixie

Ingredients:

| | |
|---|------------------------|
| 1 lb sharp cheddar cheese, grated | 5 pkgs cream cheese |
| 1 c crushed pineapple (drink the juice--it's good for you!) | 2 c pecans, chopped |
| 1 medium green pepper, finely chopped | 4 T dried minced onion |
| 3 T Worcestershire sauce | 3 T parsley |
| 1 T garlic powder | 1 T paprika |
| 1 T hot sauce | |

In a large bowl, and with your hands, combine all ingredients *except* pecans. (Ladies, be careful! I have had an artificial fingernail come off without realizing it. You can imagine my son-in-law's face when, upon scooping out a portion of cheese ball for his cracker, a long, red fingernail appeared on top of his cheese spread.) Roll mixture into 6 or 7 balls. Roll each ball in the chopped pecans. Wrap balls in plastic wrap. (These cheese balls will keep for 3 to 4 weeks in your refrigerator.)

Aunt Dixie's Famous Lady Finger Cookies

I make ten batches of these cookies every Christmas. Two of these batches go to my daughters, a third goes to my grandson, Jordan. By next year, I will probably have to add another batch for my baby grandson, Hugh Andrew. --Aunt Dixie

Ingredients:

| | |
|-------------------------------|---------------------|
| 2 c all-purpose flour | 1/4 t salt |
| 2 sticks butter | 1 t vanilla |
| 1/2 c powdered sugar | 1 c pecans, chopped |
| 2 additional c powdered sugar | |

Cream together butter and 1/2 c sugar. Add salt, vanilla, flour, and pecans (mixture will be almost dry). Shape cookies like a queen's finger; place cookies 2 inches apart on an ungreased cookie sheet. On the second-to-top baking shelf, bake cookies at 375 degrees for 12 to 15 minutes. Remove from oven, and let cool 1 minute (or until just cool enough to handle--they should still be warm). Pour remaining powdered sugar in a bowl; coat cookies with sugar. Place cookies on wax paper, and, when completely cooled, transfer to a cookie tin (separate layers of cookies with wax paper.)

My Sister the Great Cook

by Kristi

My sister, Sally, is a wonderful cook (actually, as an offspring of our mother, we wonder how it happened.) She can make the most wonderful meals out of a pantry with nothing in it. If she tastes something delicious in a restaurant, she can go home and make it--better than it was in the restaurant--without even having the recipe. However, if the truth be known, Sally started out in life as a rotten cook. And, I, being her older sister, remember vividly her first cooking experience.

When I was eleven, and Sally was five, she was hungry--and I didn't want to fix anything for her to eat! (Mostly because she was a whiny, bratty, "baby" sister, and also because I was sick and tired of having to take care of all those little kids!) We had already had our regular huge breakfast, which always started out with cold or hot cereal and juice, and then proceeded with "the main course," which was similar to a Shoney's buffet. We ate like this every morning, because our mother's second husband didn't want us kids to be skinny and scrawny (like her sister Barbara's children).

So, after stuffing ourselves, the chores began. A short while after eating, while I was in the midst of sorting a weeks worth of dirty clothes for six people, Sally told me she wanted something to eat. What's more, she wanted me to fix it. And, to top it off, she had the whine perfected--she would drive you crazy until you did what she wanted.

I asked her what she wanted. Her response was a toasted peanut-butter-and-jelly sandwich. After the usual banter of aggravated siblings, I told her it was high time she made her own food. She asked how to do it, and then we had the "stupid" discussion, after which she scampered off to the kitchen.

After smelling the pungent odor of burning food, I rushed to see what had happened. To my shock and utter exasperation--exasperation that here was another mess that I would have to clean up and that I would be blamed for--I saw black smoke pouring out of the kitchen. "What happened?," you are probably wondering. The answer to your question: Sally had put the peanut butter and jelly on two pieces of bread and then crammed the entire sandwich into a single slot in the toaster!

From Kristi's Kitchen

My Easiest Appetizer: Crab Dip a la Simple

One of my aunts insists on adding lots of stuff to the cream cheese and crab, and then she works the mixture into a mold. She also makes her own cocktail sauce. Well, it all ends up tasting the same, so I say just do it the easy way. --Kristi

Ingredients:

1 c lump crab meat

1 block cream cheese, softened

1 jar cocktail sauce

1 box Triscuits

Place block of cream cheese in center of serving tray. Open and drain crab meat; spoon crab meat over cream cheese. Open jar of cocktail sauce; pour over top. Arrange Triscuits around edge of serving dish (you must use Triscuits).

Baked Gouda

This is one of my very favorite appetizers. --Kristi

Ingredients:

1 pkg Pepperidge Farm pastry
1 7oz round block of gouda cheese

½ c pecans, chopped

Remove 1 pastry sheet from package and thaw; roll out on floured surface into a fairly large rectangle. In center of pastry, sprinkle ¼ c pecans. On top of pecans, place Gouda block. Top Gouda with remaining pecans. Pull edges of pastry over top of cheese; twist edges until they stay up, and then fluff them out. (For a visual image of what this should look like: it is much like wrapping a wine bottle with tissue paper--pull the tissue paper up over the wine bottle so that the edges decoratively stand up above the bottle, and then tie in place). Bake pastry at 350 degrees for about 20 minutes or until pastry is golden brown.

Bruchetta

Bruchetta may be served as an appetizer or as a quick and easy lunch or dinner.

Ingredients:

1 loaf french or italian bread, unsliced
Garlic salt
¼ c onion, chopped
2 T olive oil (for the uncultured side of the family,
"lard" or "oleo" may be substituted)
1 small jar spaghetti or marinara sauce

Butter or margarine, softened
2 plum tomatoes
¼ c mushrooms, chopped

1 c parmesan cheese
1 c mozzarella cheese

Slice bread thickly--into about 6 to 8 slices. Spread with butter or margarine, and sprinkle with garlic salt. Bake bread at 350 degrees for about 10 minutes or until bread is lightly toasted. While bread is baking, combine tomatoes, onion, mushrooms, and olive oil in a microwaveable bowl. Microwave on high for 1 minute. Take bread from oven, and spread each piece with marinara sauce. On top of marinara, spread a serving spoon full of vegetable mixture. Top each piece with, first, parmesan and then mozzarella cheese. Bake at 350 degrees for an additional 10 minutes or until cheese is melted.

Kristi's Easy Pasta

Ingredients:

36 - 48 shrimp (fresh or frozen)
¼ - ½ stick butter or margarine, melted
Parmesan or romano cheese, grated

1 pkg fresh angel hair pasta
Tony Chacheres seasoning

Boil pasta and drain. While pasta is cooking, place butter, shrimp, and Tony Chacheres in casserole dish. Bake at 425 degrees until shrimp turns bright pink (remember, shrimp cooks very quickly). Place pasta in a large pasta bowl; cover with shrimp and butter sauce. Top with fresh grated parmesan cheese.

From Sally's Kitchen

Traditional Salsa

The "secret" ingredient in this recipe--the ingredient that gives it all the flavor--is the cilantro. Fresh cilantro is wonderful--I use even more in my own salsa than I suggest here. --Sally

Ingredients:

| | |
|--|-------------------------------|
| 1 28oz can Del Monte "Fresh Cut" Peeled, Diced Tomatoes | 1/3 c fresh chives, chopped |
| 1/3 c sweet onion, chopped (vidalia is best) | 1/3 c fresh cilantro, chopped |
| 1/2 c red or yellow bell pepper, roasted and chopped | 1 T Lawry's garlic salt |
| 1/4 c vinegar (I use jalapeno pepper vinegar, but any good vinegar will do) | 1/2 t fresh jalapeno, chopped |
| | Juice of 1 lime |

Mix all ingredients in bowl with lid (taste mixture, and add more garlic salt to taste). Put 2/3 of mixture in blender; blend until smooth. Pour contents of blender back into bowl; cover and refrigerate at least 2 hours. Remove from refrigerator 30 minutes before serving. (To roast peppers: Wrap peppers loosely in aluminum foil--making sure they are air-tight. Bake at 380 degrees for 50 minutes.)

Chilled Chicken Salad

Every time my cousin, Kelly, comes to visit me, she requests this chicken salad--it is really delicious.

Ingredients:

| | |
|--|-----------------------|
| 1 medium chicken, cooked and chopped fine | 1/4 c onion, chopped |
| 1 c seedless purple grapes, sliced in half | Juice of 1 lemon |
| Mayonnaise to desired taste and texture | 1/2 c almonds, sliced |
| 1 11oz can mandarin oranges | Salt to taste |

Combine all ingredients *except* almonds and mandarin oranges; mix well and salt to taste. Spread almonds on baking sheet and toast in 350 degree oven until lightly browned. Add toasted almonds to salad, and mix well. Add mandarin oranges--because they are so fragile, stir them gently into salad. Refrigerate until ready to serve. Serve cold.

Grilled Salmon

Ingredients:

| | |
|--|--------------------------------|
| 2/3 c brown sugar | Brandy or whisky |
| 1/4 c olive oil | Salt (coarsely ground is best) |
| 1 lb salmon fillet, with skin attached to bottom | |

Pack brown sugar into measuring cup. Pour enough brandy over sugar to make a syrup-like texture. Add olive oil. In large pan, lay salmon fillet meat side up. Pour marinade over salmon, and poke fork lightly into meat to push marinade through fillet; sprinkle salt over top. Marinade for 1 to 2 hours, rotating fillet periodically to redistribute marinade. To grill, lay salmon on heated grill skin-side-down. Grill until fish flakes with fork (do not overcook!).

Eggplant Parmesan

Although this is now one of Michael's favorite dinners, he hasn't always had such distinguished taste-buds. The very first time I made this dish for him (remember, Michael was born and raised in Dothan, Alabama), he looked at his plate and said, "Don't tell me there isn't any meat in this." Needless to say, after spending hours preparing this meal (I always make my marinara sauce homemade--with roasted bell peppers, mushrooms cooked in olive oil and burgundy wine--you get the picture), I was not very happy about his remark. --Sally

Ingredients:

| | |
|------------------------------|-------------------------------|
| 2 medium eggplant | 2 c cornmeal |
| 2 c flour | 3 T salt |
| 26 oz marinara sauce | 8oz mozzarella cheese, grated |
| 5 oz parmesan cheese, grated | |

Wash eggplant and slice into circles about 1/2" thick; soak in water while preparing batter. In gallon size plastic bag, mix cornmeal, flour, and salt (taste mixture to see if it needs more salt). Put semi-wet eggplant pieces into bag and shake to coat. Heat enough oil in skillet or "fry daddy" to deep-fry eggplant. After frying eggplant, place on several layered paper-towels to drain off excess oil. In large casserole dish (or 13 x 9 pan), layer half of eggplant pieces. Cover eggplant with 1/2 marinara sauce, and top with 1/2 of mozzarella and 1/2 of parmesan cheese. Apply second layer in same manner. Bake in 350 degree oven for 50 minutes.

Beef Stroganoff

Ingredients:

| | |
|------------------------|---|
| ½ stick butter | 1 large flank steak, cut into 2" pieces |
| 1 large onion, chopped | 8 oz fresh mushrooms, sliced |
| ½ c beef broth | 1 t garlic |
| 1 c sour cream | Salt and pepper to taste |
| 1 - 2 T flour | ½ c water |

In large pot over medium-high heat, melt butter and saute steak. When steak is browned on all sides, add onion, mushrooms, garlic, and beef broth. Cook until vegetables are tender. Reduce heat to simmer. In a glass jar with lid, combine flour and water and shake until well combined. Add flour mixture to stroganoff, and let sauce thicken. (To thin sauce, add more water; to thicken sauce, mix more flour and water in shaker and add to pot.) Add sour cream, and simmer for 15 to 30 minutes. Serve over fresh pasta--Michael likes it over fettucini.

Uncle Gary's Guest Editorial Note:

I am sorry to break the promise of never telling Dixie's "secret recipe," but I must do it now for this book.

Dixie's Famous Shoe-Leather Roast

1. Start with a cheap hunk of meat--any size or cut will do.
2. Throw "roast" in the microwave on high for approximately 1 hour.
3. If the roast is not completely dried to a pulp, put back in the microwave and cook for an additional hour.
4. When all juices and flavors have been rendered, place roast in large pot of cold water.
5. Throw in sliced carrots, onions, and celery (no need to wash vegetables; they will be clean by the time they boil for an hour).
6. Bring contents in pot to a boil; boil for 1 hour.
7. 10 minutes prior to this delicious dish's completion, prepare 1 box of instant mashed-potatoes with hot water. (**Optional: Instant mashed potatoes may be made with cold water and then thrown into the pot with the meat and vegetables to thicken what now resembles a small, dirty pond with a rock in it.

Bon Appetite!

Chapter 5

I n the Kitchen with Aunt Sue

The Feast Maker

Question: What is Aunt Sue's favorite thing to do in the whole, entire world? Answer: Cooking. Aunt Sue will cook, any time, day or night, for the people she loves. Not only is everything she makes delicious, but whenever she cooks, there is enough to feed an Army--and I'm not exaggerating one little bit. Eating one of Aunt Sue's meals is like being the honorary person at a royal feast: She has prepared tons and tons of the-best-of-everything just for you! Indeed, eating one of Aunt Sue's meals is truly one of the most enjoyable experiences in life.

Two True Stories about My Brother, Cork

True Story # 1

My brother Cork, who is known as a gourmet cook, would really never make it in the "real world of cooking." Why? Because he is s-o-o-o-o s---l---o---w. A perfect example of what I am talking about is this past Christmas. On Christmas Eve day, I had the pleasure of preparing most of the supper for that evening's get-together at Cork and Connie's. I made three kinds of soup, Mexican dip, corn bread, and desserts. Plus, I helped Connie set up the tables. During the time it took me to do all of this, Cork made *one*, yes one, congealed salad. I figured up the amount of time it took him to create this masterpiece, and it took him somewhere between six to seven hours. If Cork puts his recipe in this cookbook, don't be afraid to try it. It would take the average person about 45 minutes to make it.

--P.S. I must admit, his salad was delicious.

True Story # 2

Many years ago, Gary, Cork, and I worked together for the family business. On one particular day, the three of us decided to order a large Domino's Pizza for lunch. When the pizza arrived, Gary and I told Cork that we would each give him a dollar if he would put six pieces (half the *large* pizza) into his mouth at one time. Times must have been hard for Cork, because he did it. To fit that many pieces in his mouth, he had to roll up each piece and stuff it into the back, sides, top, lower, and middle part of his mouth--to top it off, he did somehow manage to chew-up and swallow that pizza. Although it's a wonder he didn't choke to death, he did earn \$2.00 for his efforts.

Banana Bread and Cranberry Salad

Grammy's Banana Bread

When we were kids, we called banana bread 'ant bread,' because the bananas make little, black specks when cooked. --Aunt Sue

Ingredients:

| | |
|--|-------------------|
| 1 c sugar | 4 T milk |
| ½ c butter | ½ t salt |
| 1 egg | 2 bananas; mashed |
| 1 t baking soda; dissolved in a little hot water | 2 c plain flour |

Cream butter and sugar; beat in egg. Add soda, milk, salt, and mashed bananas; beat well. Add flour; beat until thoroughly mixed. Bake 50 minutes (or until done--it should pass toothpick test) in a 350 degree oven. Cool on rack.

Cranberry Salad

Ingredients:

| | |
|--|--|
| 1 20oz can pineapple tidbits | ½ c sugar |
| 3 medium firm bananas; halved and sliced | 1 16oz can whole berry cranberry sauce |
| 1 c walnuts, toasted and chopped | 1 12oz container Cool Whip; thawed |

Drain pineapple into a medium bowl; set pineapple aside. Add the bananas to the pineapple juice. In a large bowl, combine cranberry sauce and sugar. Remove bananas from juice and add to cranberry mixture. Discard juice. Stir in pineapple, Cool Whip, and nuts. Pour into 9 x 13 pan; cover and freeze. Remove from freezer 15 to 20 minutes before serving.

To Be a Cook

by Aunt Sue

Story # 1

As everybody knows, I served as church hostess for many years. As church hostess, I was one of the people who prepared and served the Wednesday night dinners that Baptists are so famous for. On one particular calamitous occasion, we got too much liquid in the powdered-sugar frosting that we were making to top our brownies. Because we did not have enough time to go shopping to buy more powdered sugar, I searched for something on-hand to thicken the icing. The only thing I could find was dry instant-mashed-potatoes. Well, not only was the icing delicious, some people even commented that those brownies were the best they had ever tasted.

I told this story because, in my opinion, to be a good cook, you must learn to correct mistakes and to improvise. Also, you must be able to prepare things with a little speed (this comment was made for Corky's benefit).

Story # 2

My grandchildren, Daniel and Vanessa, think I am the greatest cook in the world. I would like to share with you their favorite meal: Buttermilk Fried Chicken Strips, Mashed Potatoes and Gravy, Macaroni and Cheese, Turnip Greens, Strawberry Jell-O Salad with only Strawberries in it, and Homemade Rolls served with my Homemade Strawberry Freezer Jam. For dessert, they love Coffee Flavored Yogurt, Apple Pie or Sugar Cookies without nuts. And to drink: Iced Tea. I have prepared this meal many, many times during the past nineteen years, and I always enjoy doing it for them.

About the strawberry freezer jam, Mom taught me how to make it over thirty years ago--It is so easy. I still make it and have probably made it a thousand times, and I always have some in my freezer.

Strawberry Freezer Jam

Ingredients:

2 c strawberries, crushed
1 pkg Sure Jell

4 c sugar
½ c water

In medium bowl, mix together strawberries and sugar; let stand 20 minutes. In mixing bowl, mix together Sure Jell with water. Bring mixture to a boil; let boil for 1 minute. Stir Sure Jell mixture into strawberry mixture, and stir until well blended. Pour into small mason jars that have been rinsed with hot water. Let mixture set overnight; store in freezer.

Tex Mex: A Dip and a Casserole

Tex-Mex Dip

Everybody loves this dish. I take it to our church for every social gathering, and there is never enough. --Aunt Sue

Ingredients:

1 can refried beans
1 container guacamole (Cork can make his)
1 can black olives; drained and sliced
1 can green chilies; drained and chopped (optional)

1/3 c taco sauce
1 pkg dry taco mix
8 oz sour cream
12 oz cheese (any kind), grated

This is a layered dip. Mix refried beans with taco sauce and spread on a platter (this is the first layer). Layer 2: guacamole. Layer 3: sour cream mixed with taco mix. Layer 4: black olives. Layer 5: green chilies. Layer 6: grated cheese.

Green Chili Casserole

Ingredients:

| | |
|------------------------------------|----------------------|
| 12 oz monterey jack cheese, grated | 3 cans green chilies |
| 12 oz cheddar cheese, grated | 2 eggs, beaten |
| 1 can Carnation canned milk | 2 T flour (plain) |

Spray a shallow baking dish with non-stick spray. Wash and seed chilies; arrange in baking dish. Mix flour with a little of the milk to make a paste. Add eggs and remainder of milk; mix well. Cover chilies with cheese. Pour egg mixture over the chilies and cheese; do **not** stir. Bake for 45 minutes at 350 degrees.

Ode to My Sister, Carole

I always worked so hard on my Christmas Fruit Cake--every year I made one for each family member. One year, my sister, Carole, phoned me to say, "Please don't send us one of those fruit cakes. I hate it, Dick hates it, and my girls hate it; so every year I have to take it to Gainesville and give it to Mom." Needless to say, Carole never got another one of my fruit cakes, and I've never let her forget what she said.

A Souffle, A Casserole, and a Chicken Salad

Sweet Potato Souffle

My sister Barbara does not like sweet potatoes, but she loves this dish. We have decided it's the topping. --Aunt Sue

Ingredients:

| | |
|----------------------------|------------------------|
| 3 c sweet potatoes, mashed | 1 c sugar (granulated) |
| 1 c Carnation canned milk | 1/3 c butter, melted |
| 2 eggs, beaten | 1 t vanilla |

Beat all ingredients together with electric mixer. Pour into a buttered baking dish.

Topping:

| | |
|----------------------|---------------------|
| 1/3 c flour | 1/2 c Corn Flakes |
| 1 c brown sugar | 1/2 c nuts, chopped |
| 1/2 c butter, melted | |

Mix all ingredients together until crumbly; sprinkle over sweet potatoes. Bake for 30 to 40 minutes at 350 degrees.

Creamy Baked Chicken Breast

Ingredients:

| | |
|---|-----------------------------|
| 4 whole boneless, skinless chicken breast; cut in half (8 pieces) | 6 slices swiss cheese |
| 1 can cream of chicken soup | 1/4 c white wine (or water) |
| 1 c herb seasoned stuffing; crushed | 1/4 c melted butter |

Arrange chicken in 9 x 13 pan. Top with cheese slices. Dilute soup with wine or water and spoon over chicken and cheese. Saute stuffing with butter and sprinkle over top. Bake for 45 to 55 minutes in a 350 degree oven. Serve with wild rice.

Hot Chicken Salad

Ingredients:

| | |
|---|---------------------|
| 4 c chicken, cooked and cut into small pieces | 2 c celery, chopped |
| 6 hard-boiled eggs, chopped | 2 c onion, chopped |
| 2 pkgs crackers | 1 c mayonnaise |
| 2 cans cream of chicken soup | 3/4 c chicken broth |
| 1 pkg slivered almonds | |

Mix together all ingredients *except* almonds and 1 of the packages of crackers. Pour into a large, greased casserole dish. Top with 1 package of crackers and almonds. Bake at 350 degrees for 45 minutes. Yield: 12 servings.

Bittersweet Memories of Dad and Mom

My Dad

To me, my dad was what everyone would like to have in a father. Some of the funniest memories of my life have to do with him. He was such a push-over that we kids could get away with murder with him. He loved good food--and lots of it, and he really loved his family.

Many years ago when I worked for him, he would often come to the office with a big bag of doughnuts, danish, or--his favorite--sticky-pecan-rolls. Because Mom always worried about his health, every morning that he arrived with these goodies he would say, "Don't tell your mother." He also loved my buttermilk-fried chicken. Mom didn't like frying chicken, because it got grease all over her stove; so, whenever Dad wanted homemade fried chicken, he always called me.

And, speaking of calling me, I remember Dad was a man of no patience. Whenever he would telephone me, if my number was busy, he would just call the operator and have the operator do an emergency interruption--even if I was only talking for a few minutes. No matter who I was talking to, Dad's voice would come over the line with some stupid idea or some thought that really could have waited--but it couldn't wait for Dad.

Dad also loved to buy food. As a matter of fact, he would always buy too much of everything, which drove Mom crazy. I definitely inherited my over-buying from him (especially at the produce market). To this day, Carole refuses to go to a produce market with me, but I just can't pass one up.

My Mom

Many years ago, Mom (Grammy Junior) was explaining to me the importance of sifting flour when baking. I very seriously said to her, "But Mom, what about 'sift no more my lady'," which was the advertising slogan of Pilsbury's Gold Medal Flour. Mom thought this was so funny--she reminded me of it often through the years.

Seven Wonderful Desserts

Pecan Pie

Ingredients:

| | |
|-----------------------|------------------------------|
| ½ c butter | ½ c white sugar |
| ½ c light brown sugar | 1 c white Karo syrup |
| 4 eggs beaten | Pinch of salt |
| 1 t vanilla | 1 ½ c pecan halves or pieces |
| 1 9" pie crust | |

Beat butter, add sugars and Karo; Beat well. Add beaten eggs, vanilla and salt. Pour into unbaked pie shell. Pour pecans on top. Bake 15 minutes at 375 degrees. Then reduce temperature and bake for 40 minutes at 325 degrees (maybe just a "tad" longer.)

***Be sure there are no cracks in the pie crust, because it will come to the top of the pie.

Ice Cream Crunch

This is one of Jimmy's favorite desserts--he can eat two or three pieces at a time. --Aunt Sue

Ingredients:

| | |
|----------------------------|-----------------------|
| 1 ½ c flour (plain) | 1 c oatmeal |
| ½ c brown sugar | 1 ½ c pecans, chopped |
| 1 jar Kraft Caramel Sauce | 2 sticks butter |
| ½ gallon vanilla ice cream | |

Heat butter until melted; stir in all remaining ingredients **except** Caramel and ice cream (will be stiff). Press on a cookie sheet and bake at 350 degrees for 20 to 25 minutes. Cool completely and then crumble. Reserve 1 c crumbs. Press remaining crumbs in 9 x 13 pan and cover with 1 jar Kraft Caramel Sauce; spread with spoon. Take ½ gallon vanilla ice cream and slice in thick slices to cover pressed crumbs. Sprinkle reserved crumbs over top of ice cream. Wrap tightly with foil and freeze. Cut into squares to serve.

Chocolate Sauce

This recipe makes the best hot fudge you've ever eaten! --Aunt Sue

Ingredients:

2 sq unsweetened chocolate

½ c butter

Melt these ingredients together, stirring constantly. Remove from heat and add the following ingredients, alternating between the two:

2 c sifted confectioners sugar

¾ c Carnation canned milk

Stir together until smooth; simmer 8 to 10 minutes. Cool then refrigerate. Store in the refrigerator.

Coconut Crunch

Crust and Crumb Ingredients:

1 stick butter, softened

¼ c light brown sugar, packed

1 c almonds, sliced

1 c flour

1 ¼ c coconut

Filling Ingredients:

2 pkg instant vanilla pudding

¼ c coconut flavoring

2 ⅔ c milk

2 c Cool Whip

Mix crust ingredients into a ball; press into a 9 x 13 greased pan. Bake at 350 degrees for 25 to 30 minutes (mixture is done when it has made coarse cookie crumbs). Cool mixture; divide in half. Press half of mixture into the same pan. In a large bowl, beat together filling ingredients. When well mixed, spoon filling over cooled, pressed crust. Sprinkle remaining crumbs over pudding. Let dessert set overnight.

German Chocolate Upside-Down Cake

Ingredients:

| | |
|---------------------------------|---------------------------|
| 1 pkg german chocolate cake mix | 1 ½ c coconut |
| 1 ½ c pecans, chopped | 18 oz cream cheese |
| 1 stick margarine, melted | 1 box confectioners sugar |
| 1 ½ t vanilla | |

Grease 13 x 9 pan. Spread coconut and pecans in bottom of pan. Mix together cake mix ingredients according to package directions; pour mixture over coconut and pecans. Combine cream cheese and melted butter; beat until creamy. Add confectioners sugar; beat until smooth. Mix in vanilla. Drop by big spoonfuls over cake batter. Bake at 350 degrees for 45 to 50 minutes. Let cool completely. Flip over to serve.

Aunt Sue's World Famous Cream Cheese Pound Cake

I have made a million of these cakes; they are always delicious.

Ingredients:

| | |
|--|-------------------|
| 3 sticks butter | 8 oz cream cheese |
| 1 ½ t vanilla (other flavors optional) | 3 c sugar |
| 3 c flour | 6 large eggs |

Let all ingredients sit out until they reach room temperature. Cream together shortening and cream cheese; beat for at least 4 minutes. Add sugar; beat for 5 additional minutes. Add--alternating between the two--eggs and flour. Beat mixture thoroughly after each one. Bake in a greased tube pan at 300 degrees for 1 hour and 20 minutes or until done.

The Best Apple Pie in the World

Ingredients:

| | |
|---------------------------|----------------------------|
| 2 freshly made pie crusts | 6 - 10 Granny Smith apples |
| ¾ - 1 c sugar | Ground cinnamon |

Put one pie crust in the bottom of a pie pan. Peel and slice apples: enough to fill pie pan, really heaping apples in the center (apples will reduce considerably when baked). Sprinkle sugar over top of apples. Sprinkle cinnamon over top of sugar--use your imagination as to how much. Cut second pie crust into ½" wide strips. Cover apples, making a criss-cross with pastry strips--place half of the pastry strips one direction, then place remaining strips perpendicularly. Sprinkle a little more sugar over the top of the pie. Bake pie at 400 degrees for 25 minutes, or until crust is brown. Then reduce temperature to 300 and bake until crust is almost burned (about 35 more minutes).

My Two Favorite Snacks

Peanut-Butter Attack

- Step 1: Get the jar of peanut butter--crunchy is best, and put it to the left of the kitchen sink.
- Step 2: Get the gallon of milk, and pour yourself a large glass. Put the gallon--lid off for easy refill--and the full glass of milk to the right of the kitchen sink.
- Step 3: Get a big tablespoon.
- Step 4: Standing over the sink, dip out a big spoon-full of peanut butter, put the whole amount in your mouth at one time, and wash it down with milk. Repeat this action until you are satisfied.
- Variation: Put a glob of peanut butter on the end of a banana. Take a big bite. Wash it down with milk. Repeat until the banana is gone.
- **Note**** *Never eat two bananas. It will kill you!*

Graham Crackers and Milk a la Sue and Gary

(Gary and I perfected this, but his kids still don't do it right.)

- Step 1: Get out the box of fresh graham crackers.
- Step 2: Get out the gallon of milk.
- Step 3: Break the crackers into big pieces, and put them into a large glass (never use a bowl).
- Step 4: Pour milk near the top of the glass--but, here's the key--you must leave the corners of the crackers out of the milk. You want them to be crispy, not soggy.
- Step 5: Eat all the graham crackers in the glass, and repeat Steps 1 through 4. (It takes about three glasses full before you are fulfilled.)
-

A Favorite Visit

by Sally

Last summer, amidst Michael's and my move to Fernandina Beach, Florida, I set aside a couple of days to visit Aunt Sue. (Because Michael was still in Memphis, I was doing most of the moving myself, and I really needed a break.) To any of you who have not visited Aunt Sue recently, this is simply something you must do because visiting Aunt Sue means a weekend of being completely spoiled rotten.

Before my visit, Aunt Sue phoned to find out my favorite foods. (Aunt Sue always does this for her guests--she is preparing for the spoiling!) I told her that I loved mashed potatoes and gravy, I loved homemade fried chicken (who in the world, besides the wonderful Aunt Sue, actually fries their own chicken anymore--everyone I know buys it already fried from Hardees or Publix), and I told her that above all else I loved her homemade apple pie.

I eagerly awaited my trip to Melbourne, and the date of my visit finally arrived. I left Jacksonville early in the morning, and in three short hours, I reached Aunt Sue's sizable, lovely, comfortable, new home.

As I entered the house, I could smell--at 10:00 in the morning, mind you--the beginnings of my delicious treats already in preparation. When I walked in the kitchen to kiss Aunt Sue, she was taking homemade rolls out of her bread-maker and putting them into a pan so that they could rise all afternoon (while we were to go shopping!--Aunt Sue's second greatest talent). She was coring apples and slicing strawberries for pies. And she was putting what was to be a congealed salad into the refrigerator. I was there only ten minutes, and already I was in heaven.

Being that before my visit, I had been on a *very low-fat diet for three months*, you can imagine my utter joy at sitting down to dinner that evening at Aunt Sue's table. The entire table was so full of yummys that everything Aunt Sue had prepared would not even fit--several full casserole dishes were still in the kitchen. Buttermilk fried chicken, mashed potatoes and gravy, congealed salad, freshly made rolls with homemade strawberry preserves, creamed corn, green beans, homemade strawberry pie, and homemade apple pie.

For the following two evenings, the table was just as full, the food was just as delicious, and the company was just as good. Aunt Sue is like Super Mom and just listening to Uncle Jim's knowledge flow through old southern stories and told with his thick southern accent made me feel privileged to be a guest--all of this made my visit with Aunt Sue and Uncle Jim one of my favorite visits of recent years. To any of you who need further convincing to go and see this favorite Aunt and Uncle, just remember this: buttermilk fried chicken, mashed potatoes and gravy, congealed salad, freshly made rolls with homemade strawberry preserves, creamed corn, green beans, homemade strawberry pie, and homemade apple pie.

Dan and Judy: Two Sweets and a Chicken Dish

Old Fashioned Cookies: In Memory of Iva Mae

As many of you know, Iva Mae Mixson (Uncle Jim's mother) recently passed away. This recipe was one she gave to me many years ago. --Judy

Ingredients:

| | |
|---------------------------|-------------------|
| 2/3 c sugar | 1 stick margarine |
| 1 egg | 1/2 c milk |
| 1 3/4 c all-purpose flour | 1 t baking powder |
| 1/2 t salt | 1 t vanilla |

Cream sugar and margarine. Mix in all remaining ingredients. Roll into two rolls and refrigerate a day or even longer. Slice with sharp knife and bake at 350 degrees for 10 to 12 minutes. ****You may use brown sugar. If you do, use just a little more.*

Sour Cream Pound Cake

Ingredients:

| | |
|-----------------|-------------------|
| 1/2 lb butter | 3 c sugar |
| 6 eggs | 1 c sour cream |
| 3 c plain flour | 1/4 t baking soda |

Cream together sugar and butter. Add eggs on at a time. Add the remaining ingredients slowly **alternating** dry ingredient, sour cream, dry ingredient, sour cream, dry ingredient, and so on. Pour into greased and floured baking dish and bake at 300 degrees for the following time scale:

| | |
|-----------------------|-------------|
| Tube Pan (10") | 1 1/2 hours |
| Sheet Cake 9 x 13 x 2 | 1 1/4 hours |
| 3 Layer cake | 1 hour |

Rolled Chicken Breast

Ingredients:

| | |
|--------------------------------|-----------------|
| 6 to 8 boneless chicken breast | Dried beef |
| 2 c cream of mushroom soup | 1 c sour cream |
| Bacon strips | Almonds, sliced |

Cover bottom of baking dish with dried beef. Roll chicken breasts with bacon strips; place over dried beef. Mix soup with sour cream; pour over chicken. Sprinkle top with almonds. Bake 1 1/2 hours at 350 degrees.

Uncle Gary's Guest Editorial Note:

Sue has several recipes that she is famous for, but none are more famous than her "Chewing Gum Pie." This recipe can be acquired by contacting Sue in the Women's Restroom.

Chapter 6

*B*ack to Basics with Aunt Barbara

A Living Role Model

Throughout all of our lives, we look up to different people for guidance--people that have impacted us in some positive way--and we try to model ourselves after the outstanding qualities we see in these people. I would like to tell you about one of my role-models. Growing up the way I did, I never saw a loving, happy marriage within my immediate family. With this background, you would think that I, myself, could easily have fallen into an unhappy marriage. However, because many people in my extended family do have--and have always had--happy marriages, I was able to observe and learn about what it takes to make a marriage work. Although I look up to and respect the marriages of all my Aunts and Uncles, I particularly look up to Aunt Barbara and Uncle Morris. For the art of making a marriage a truly loving union, Aunt Barbara is my lifetime role model.

Perhaps the reason Aunt Barbara has lived and loved through one of the happiest marriages of all time is because she has obviously followed the advice she shares with us here. The following is Aunt Barbara's "recipe" for making a happy home:

Family Pie

Ingredients:

1 handful of forgiveness
1 heaping capful of love
1 full pound of unselfishness
Mix together smoothly with complete faith in God.

Add 2 tablespoons of wisdom
1 teaspoon of good nature for flavor
Then, sprinkle generously with thoughtfulness.

This makes a wonderful family pie and will serve any size family.

What's For Breakfast?

Raisin Bran Muffins

This recipe is from Marian Notz, our cousin from Sturgeon Bay, Wisconsin. --Aunt Barbara

Ingredients:

| | |
|------------------------|-----------------|
| 1 15oz box Raisin Bran | 1 qt buttermilk |
| 5 c flour | 3 c sugar |
| 5 eggs | 3 t salt |
| 3 t baking soda | 3 t vanilla |
| 2 c nuts, chopped | |

Mix all ingredients together. Spray muffin pan with non-stick spray. Spoon mixture into muffin pan. Bake for 20 minutes at 375 degrees. (Extra muffins can be frozen.)

Bacon and Egg Bake

Ingredients:

| | |
|------------------------------|--------------------------|
| 6 slices bacon | 2 medium onions |
| 1 can cream of mushroom soup | 1/4 c milk |
| 5 hard-boiled eggs, sliced | Salt and pepper to taste |
| 2 c cheddar cheese, grated | English muffin |

Fry bacon until crisp; remove from skillet. Drain fat, reserving 2 tablespoons. Saute onion in fat. Stir in soup, milk, eggs, cheese, and salt and pepper. Pour mixture into 10 x 6 baking dish. Top with crumbled bacon. Bake for 20 minutes at 350 degrees. Serve over muffin halves. Yield: 6 to 8 servings.

First, a Fondue, then, a Dip

Grammy Junior's Cheese Fondue

Ingredients:

| | |
|----------------------------------|----------------------------|
| 1 can cheddar cheese soup | 8 oz french onion soup mix |
| 1 c sharp cheddar cheese, grated | 8 oz sour cream |
| 1/2 t dried mustard | |

Heat all ingredients together. Serve with bread.

Strawberry Dip

Ingredients:

| | |
|--------------------------------------|---------------------------------|
| 1 8oz container of Cool Whip, thawed | ½ c fresh strawberries, crushed |
| 1 8oz container strawberry yogurt | 1 T orange peel, grated |

Mix all ingredients until well blended. Refrigerate. Serve as a dip with fresh fruit, pound cake cubes, or cookies.

A Soup and Three Salads

Diet Vegetable Soup

Eat as much of this soup as you want, any time you want. It is guaranteed to make you lose the pounds. Plus, one pot of this soup should last all week--just keep warming it up. --Aunt Barbara

Ingredients:

| | |
|--------------------------|--------------------------------|
| 1 pkg fresh carrots | 3 large onions |
| 1 bunch celery | 1 head cabbage |
| 2 green bell peppers | 2 24oz cans tomatoes and juice |
| salt and pepper to taste | 2 c water or chicken stock |

Cube all vegetables. Add all ingredients to large pot; cook until tender.

Frozen Cherry Salad

This recipe is from Aunt Hazel. --Aunt Barbara

Ingredients:

| | |
|--|--------------------------|
| 1 can sweetened condensed milk | 1 can cherry pie filling |
| 1 pkg Dream Whip, whipped | 1 T lemon juice |
| 1 small can crushed pineapple, drained | |

Mix lemon juice and condensed milk. Add pineapple and cherry pie filling. Fold in Dream Whip; freeze. When ready to serve, cut and serve on lettuce leaf.

Barbara's Best Salad

Salad Dressing Ingredients:

1/4 c orange juice
2 t red wine vinegar
1 T vegetable or olive oil
2 t honey
1/2 t salt

Salad Ingredients:

Bananas
Mandarin oranges
Pineapple chunks
Dates
Mixed greens

Mix together salad dressing and serve over any mixed greens topped with slices of bananas, mandarin oranges, pineapple chunks, and dates.

Christmas Pudding Salad

I got this recipe from my daughter, Beth. --Aunt Barbara

Ingredients:

1 small pkg vanilla pudding (not instant)
1 small pkg tapioca pudding (not instant)
2 bananas

1 large can chunk pineapple
1 can mandarin oranges
10 maraschino cherries

When preparing the pudding, instead of using all milk (as instructed on the pudding box), combine liquids from cans of fruit to milk to equal liquid measurement for pudding. Cook over medium heat until boiling, stirring constantly. Cool. Pour over pineapple and oranges; add sliced bananas. Gently mix together. Arrange cherries on top; refrigerate. Serve cold.

Main Courses and Side Dishes

Corn Beef Dinner

This is one of Morris's favorite dinners. --Aunt Barbara

Ingredients:

1 3-4 lb lean, mild-cure corn beef
6 carrots, cut into 1" pieces
1 head cabbage, sliced into 6 pieces

1 large onion, chopped
6 potatoes, cut into 1" pieces

Cover corn beef with water and simmer on stove for 2 1/2 hours. Add onions, carrots, and potatoes. Cook until vegetables are tender. Remove meat and vegetables to platter; making sure to keep them warm. Add cabbage to stock and cook until tender. Remove cabbage to platter with meat and vegetables. Use stock for gravy or discard.

Grammy's Pork Chop-Bean Casserole

Ingredients:

| | |
|---------------------------|------------------|
| 6-8 pork chops | 1 can lima beans |
| 1 can kidney beans | 2 t brown sugar |
| 1 t mustard | 2 t vinegar |
| Dash worcestershire sauce | |

Fry pork chops. Place in a greased casserole dish. Mix remaining ingredients. (Add more or less sugar, mustard, and vinegar to taste.) Spoon mixture over top of pork chops. Bake at 375 degrees until heated through.

Uncle Morris's Rainbow Trout on the Grill

Ingredients:

| | |
|---|------------------|
| 1 rainbow trout fillet for each person being served | Salt and pepper |
| Fresh lemon slices | Dill |
| Melted butter and/or favorite seasonings | Italian dressing |

Place each fish fillet on a large piece of aluminum foil. Cover each fillet with any or all of the above seasonings. Fold foil around fish tightly. Place on hot grill. Grill each side 7 to 8 minutes. Serve with baked potato and a mixed green salad.

Creamed Onions and Carrots

I make this for our Sunday School pot luck dinners, and everyone loves it. (I think it's the wine!) --Aunt Barbara

Ingredients:

| | |
|---------------------------------|-----------------------------|
| 1/4 c celery, chopped | 2 T butter or margarine |
| 1 can cream of chicken soup | 1/2 c sour cream |
| 1/4 c dry white wine | 2 T parsley, chopped |
| 1 lb whole white onions, cooked | 1 lb medium carrots, cooked |

In sauce pan, cook celery in butter until tender. Blend in soup and sour cream. Add wine and parsley. Cut carrots in half, and add carrots and onions to soup mixture. Pour into baking dish. Bake at 350 degrees for 15 minutes or until heated through.

Broccoli Casserole

Ingredients:

| | |
|--|-------------------|
| 1 pkg frozen broccoli, chopped (or 1 fresh head of broccoli, chopped) | ½ c mayonnaise |
| ½ c sharp cheddar cheese, grated | 1 t onion, minced |
| ½ can cream of mushroom soup | 1 egg, beaten |
| | Cheese Nip crumbs |

Cook broccoli and drain. Mix all other ingredients **except** Cheese Nip crumbs and combine with broccoli. Spray baking dish with non-stick cooking spray and pour broccoli mixture into dish. Top with Cheese Nip crumbs. Bake about 20 minutes at 400 degrees.

Grammy's Hot German Potato Salad

Ingredients:

| | |
|--|--------------------------|
| 6 c potatoes, sliced, cooked, and peeled | 5 strips bacon |
| ½ c onion, chopped | 2 T all-purpose flour |
| 2 c cider vinegar | 1 ⅓ c water |
| ¼ c sugar | Salt and pepper to taste |

Fry bacon until crisp; set aside. Stir flour into bacon dripping, blend well. Add vinegar and water. Cook and stir until slightly thick. Add sugar and stir until dissolved. Crumble in bacon. Place sliced potatoes and onion in casserole dish. Pour bacon mixture over top. Serve warm. Yield: 6 to 8 servings.

Grandpa Junior's Hash

I never did like this, but Grandpa loved it! --Aunt Barbara

Ingredients:

| | |
|--------------------------------|----------|
| left over roast beef and gravy | Potatoes |
|--------------------------------|----------|

Grind up left over roast beef. Mix in left over gravy. Peel, dice, and cook potatoes. Add to meat and gravy mixture. Bake in oven until warmed through.

Foreign Flavor with Brenda and Tom

As you all know, Brenda and Tom lived in Austria for twelve years, in the city of Linz, where they served as missionaries. Brenda shares these three classic Austrian recipes with us: Wiener Schnitzel, Apple Strudel, and Linz Cake.

Vienna Fillet or Wiener Schnitzel

(Schnitzel with mashed potatoes is Brenda's boys' favorite food.)

Ingredients:

4 (5 oz) veal fillets
4 heaping T flour
½ t salt

3 eggs
5 heaping T bread crumbs
Cooking oil

Lightly pound meat with a meat pounder. Flour fillets; dip them in salted, lightly-beaten egg; dip them in bread crumbs. Deep fry until golden brown. Serve immediately.

Linz Cake or Linzer Torte

(This cake is named for the city of Linz where Brenda and Tom lived from 1980 to 1992.)

Ingredients:

5 oz butter
5 oz sugar
5 oz hazel nuts, grated
5 oz flour
1 egg

1 t clove powder
½ t nutmeg
1 ½ t Cinnamon
1 t rind of lemon
1 t salt

red currant jam

With all ingredients *except* red currant jam: work together on a board. When well mixed, divide mixture in half and let it stand for ½ hour. Next, fill cake mold with 1 of the halves and spread the red currant jam over the top. Cut the other half of the mixture into strips and arrange in overlapping layers over the mixture in the mold. When layering is completed, brush top of cake with watered egg. Bake in 350 degree oven for 60 to 70 minutes until golden brown. Do not cut cake until next day.

Viennese Apple Strudel or Wiener Apfelstrudel

Ingredients for Pastry:

12 ½ oz sifted flour
1 egg

1 T oil
Lukewarm water

Work ingredients together on a board into a smooth, easy dough; adding drops of lukewarm water as needed to form proper dough consistency. Cover and allow to stand in a warm place for ½ hour. Spread a large, soft cloth on the kitchen table, dust with flour, and, on it, roll your dough. With the floured back of your hand, press the dough, working from the middle outwards until the dough is paper thin. Place dough in baking tin and cut away any thick edges.

Ingredients for Filling:

2 ¾ oz fried bread crumbs
2 ¼ oz butter
4 ½ lb peeled, thinly sliced apples
1 ¾ oz raisins

Cinnamon
Granulated Sugar
2 oz butter for basting

Brush the dough with melted butter and sprinkle with fried bread crumbs. Place apples and then raisins over bread crumbs. Sprinkle cinnamon and sugar over top. Raise the cloth and roll the pastry up firmly, making sure the joint is underneath. Roll the pastry off the cloth onto a well buttered baking tin. Brush strudel with melted butter; bake at 350 degrees for 30 minutes or until strudel is golden brown. During baking, brush periodically with melted butter and dust with sugar. Serve hot or cold.

Breakfast-- or Anytime--Foods

Granola

We used to have our mission meetings in a town about 30 minutes from Salzburg. We always brought food to these meetings, and I often brought this recipe--everyone loved it. Also, Tom's dad loved my granola. --Brenda

Ingredients:

6 c oats
1 c dried milk
1 c wheat germ
1 c sunflower seeds
1 c oil
1 c raisins

1 c coconut
1 c almonds, chopped
1 c sesame seeds
1 c soya flour
1 c honey

Mix together all ingredients except oil, honey, and raisins. When well mixed, add oil and honey; again, mix well. Bake at 200 degrees for 1 hour, making sure to turn mixture frequently. When fully cooked, add raisins.

Holiday Appetizer Quiche

I made this recipe a lot in Austria for our New Year's Eve parties. One time I had the crust ready with the ham and cheese on it. I was waiting to the last minute to add the egg mixture. I went out of the kitchen and our dog, Wolfie, ate half of the ham and cheese. When I discovered this, I merely added more ham and cheese and baked the quiche--and I never told anyone. --Brenda

Crust Ingredients:

1 ½ c unsifted all-purpose flour
1 ½ c finely crushed butter flavored crackers

2/3 c butter or oleo

Mix flour and cracker crumbs. Cut in butter; work together until mixture resembles coarse cornmeal. Add ½ cup, 1 tablespoon at a time. Toss with fork until crumbs are completely moistened. Press mixture into bottom of ungreased 15 x 10 x 1 pan. Prick crust with fork.

Filling Ingredients:

2/3 c ham or bacon, chopped
3/4 c green onions, chopped
1 jar diced pimentos, drained
1 c whipping cream
1 t salt

2 c swiss cheese, shredded
1/4 c fresh parsley, chopped
5 eggs, beaten
1 c half-and-half
1/4 t pepper

Layer swiss cheese, ham, onions, parsley, and pimentos over crust. Mix together eggs, cream, half-and half salt, and pepper. Pour over pie crust. Bake at 400 degrees for 25 to 30 minutes or until done. Cool 10 minutes. Slice quiche and serve warm.

Cinnamon Twists

Andrew brought this recipe home from his seventh grade Home Economics class. -- Brenda

Ingredients:

1 can ready-made biscuits
½ t cinnamon

3 T sugar
2 T margarine

Melt margarine in small frying pan over low heat. Mix together sugar and cinnamon. Roll each biscuit into a 5" rope. Dip in melted margarine, and then dip in sugar-cinnamon mixture. Twist and place on an ungreased baking sheet. Bake at 375 degrees for approximately 10 minutes. Remove immediately from pan.

Easy Biscuits

Ingredients:

3 ½ c self-rising flour
1 t baking powder
1 ½ c milk or buttermilk

1 t sugar
7 T Crisco
2 T lemon juice

Place dry ingredients and Crisco in a bowl with lid; shake until blended. Add milk and lemon juice and shake in a circular motion until a ball forms; knead 5 times. Roll and cut out biscuits. (I sometimes use a heart shaped cookie cutter.) Bake at 450 degrees for 8 to 10 minutes. Yield: about 25 biscuits.

Pizza Dough and Roasted Corn

Homemade Pizza Dough

In Austria, I had to make my own pizza crust. This recipe is fast and easy. --Brenda

Ingredients:

2 c flour
1 t baking powder
2/3 c milk

1 t salt
1/4 c oil

Mix all ingredients. Roll into ball and knead 10 times. Shape to fit square or round pizza pan. Cover with your favorite toppings and bake at 375 degrees for 20 to 30 minutes.

Roasted Corn

Living in Kansas, we've discovered that people here love their corn cooked on the grill. --Brenda

Ingredients:

8-10 ears corn, in husks
2 T salt

2 qts water
Butter

Pull back the corn husks and remove all silk. Put water in a large pot; add salt. Soak corn in water for 30 minutes. Remove corn from water and rub the kernels with a little butter. Pull the husks back in place. Lay the corn on the grill. Cook 10 to 15 minutes, turning several times.

Dessert Anyone?

Strawberry Cake

I cut this recipe out of the Charlotte, North Carolina, newspaper in 1977. I made it for the Garden Club party I was having at my house. However, when I opened the refrigerator to take it out, the top layer slid off onto the floor. No worry. I just picked it up, put it back on top, and served it anyway. This cake was an all time favorite in Austria--it always went first at our socials, and it is still Jeremy's favorite cake. --Brenda

Cake Ingredients:

1 box white cake mix, 2-layer size
1 3oz box strawberry Jell-O
12 c water
1 c mashed strawberries (fresh or frozen)

3 T plain flour
1 c vegetable oil
4 eggs

In a large bowl, mix together dry ingredients (cake mix, flour, and Jell-O). With electric mixer, beat in oil water, eggs, and strawberries. Pour into 3 greased and floured 9" round pans. Bake at 350 degrees for 25 minutes, or until they pass toothpick test.

Filling Ingredients:

1 stick butter, softened
1/3 c strawberries, mashed

1 box powdered sugar

Mix together all ingredients until smooth. Spread between layers and on top of cake.

Rocky Road

Ingredients:

1 12oz pkg semi-sweet chocolate morsels
1 14oz can sweetened condensed milk
1 10 1/2 oz pkg miniature marshmallows

2 T butter or margarine
2 c dry-roasted peanuts

In a double boiler, over high heat, combine chocolate morsels, milk, and butter. When water comes to a boil, reduce heat to low. Stirring constantly, cook until chocolate and butter are completely melted. Remove mixture from heat and stir in peanuts and marshmallows. Spread mixture into a wax-paper lined 13" x 9" x 2" baking pan; place in refrigerator for at least 2 hours. To serve, cut into 1 1/2" squares. Store in refrigerator. Yield: approximately 4 dozen.

Christopher's Favorite Dessert: Striped Delight

Ingredients:

| | |
|--|------------------------|
| 1 ½ c graham cracker crumbs | 1/4 c sugar |
| 1/3 c butter or margarine, melted | 1/4 c sugar |
| 1 8oz pkg cream cheese, softened | 2 T milk |
| 1 8oz container Cool Whip, thawed | 3 ½ c <i>cold</i> milk |
| 2 pkgs (4-serving size) instant pudding any flavor | |

Combine graham cracker crumbs, sugar, and melted butter. Press firmly into bottom of 13" x 9" pan. Beat together cream cheese, sugar, and milk. Fold in half of the Cool Whip. Spread over the crust. Beat together pudding and cold milk. Pour over cream cheese layer. Chill several hours or overnight. To serve, spread with remaining Cool Whip, and garnish with grated chocolate or chopped nuts.

Larry and Julie's Favorite Recipe

Stuffed Oranges

Ingredients:

| | |
|----------------------------|--------------------------------|
| 6 - 8 medium Naval oranges | ½ jar mincemeat |
| ½ c walnuts, chopped | 1 c fresh cranberries, chopped |

Cut off top of oranges, making a 1 ½" hole. Scoop out the inside of the oranges. Save insides; drain juice. Mix mincemeat with orange insides, walnuts, and cranberries. Stuff mixture into oranges. Place oranges on a muffin pan to hold until ready to serve.

Exotic: David's Rattlesnake Stew

Grilled Rattlesnake

- Ingredient:* 1 live Rattlesnake (at least 3 feet long). Bring it home alive in an old styrofoam ice-chest (make sure the lid is fastened securely; strong twine is recommended).
- Preparation:* Call local Boy Scout Troop Leader, and take the rattlesnake to his house. Carefully remove the lid of the ice-chest and lift the snake out. Have the troop leader identify--"Yep, that's a rattlesnake." Have the troop leader kill, skin, and fillet the rattlesnake. Take the snake home in a zip-lock bag.
- Cook:* Cook the rattlesnake on a gas grill at your friends mom's house--while she is *away*. Grill until tender. Serve with salad and a baked potato.

One recent summer, while my boyhood friend Tracey Wilkie and I were exploring fresh water springs on the Suwannee River, I spotted a rattlesnake as we were eating boiled peanuts in my Ford Escort. We decided to drive up close to the snake, and, from inside the car, we observed it for a good while. Desiring some movement, we began tossing our peanut shells at the rattler. To our dismay, it just laid there in a coiled position. So, seeing a discarded styrofoam ice chest, I suggested we capture it!

Tracey used a stick to distract the snake while I snuck up from behind with the ice chest, which I placed adroitly over the rattler. We used a piece of cardboard to slide under the chest, and then we turned the chest right-side-up so that the cardboard piece was on top (and the rattlesnake was inside the ice chest). We then placed the ice chest lid on top and slid the cardboard piece out. We eventually cooked the rattlesnake, and, yes, it tasted like chicken.

More Exotic Foods with Beth and Mark

Armadillo

Assuming that you have gone out and caught an armadillo . . . First you wash all the dirt on the outside of the animal by rinsing well under cold tap water. Never use hot water at any time.

Lay the animal on its back and using a sharp knife, split the armadillo open from feet to throat. With your knife, follow the shell and cut, separating the meat from the shell and skin. When you have finished, the skin and shell will come off in one piece.

Next, you prepare the meat like you would rabbit. Cut it into pieces, rinse it well with water, and then place the pieces in a bowl of heavily salted water. Let soak in the refrigerator for 12 to 24 hours.

To cook, dry meat and season well. You can prepare it any way you like, just like you would any other meat such as chicken.

Venison or Beef Jerky

First, soak your venison in wine--any kind will do--for 2 to 4 hours. Next, pour off the wine and soak again in your favorite sauce and seasonings (such as soy sauce and brown sugar, liquid smoke, bar-b-que sauce, Italian dressing, teriyaki, etc.). Make sure this sauce completely covers the venison. Soak for 6 to 8 hours or overnight.

Next, put the venison in a dehydrator and cook until done. We like our meat spicy, so, on each tray, I sprinkle black pepper or cajun seasoning directly on the meat trays.

If you don't have venison, use a London Broil or a good cut of roast beef. Do not soak beef in wine, instead, add the wine to your soy and sugar base.

The Main Course

Taco Pie

When I get tired of making tacos and burritos for dinner, I make this--my kids want Mexican every single week. --Beth

Ingredients:

| | |
|-----------------------------------|-----------------------|
| 2 pie crusts | 1 can refried beans |
| 1 lb ground beef, browned | 8 oz cheddar cheese |
| 1 c nacho chips, crushed | 1-2 tomatoes, chopped |
| 4 c lettuce, shredded | 1 onion, chopped |
| 1 small can black olives, chopped | 1 c sour cream |

Brown two pie crusts. Spread refried beans over crust. Layer hamburger and then cheese over beans. Bake until cheese melts. Sprinkle nacho chips over cheese. Layer tomatoes, onions, lettuce, sour cream over nacho chips. Top with black olives.

Best Ever Shrimp Kebabs

Ingredients:

| | |
|-----------------------------------|----------------------|
| 1 lb shrimp, shelled and deveined | ½ c melted butter |
| 2 T lemon juice | 3 T Italian dressing |
| Bar-b-que sauce | |

Kebab shrimp. Mix together butter, lemon juice, and italian dressing. Place shrimp on hot grill (or on aluminum foil on grill); baste with butter mixture. Right before shrimp are fully cooked, lightly brush with bar-b-que sauce.

Memories

by Beth Woodruff

When we lived in Port Ludlow, Washington, several of the divers and crew that worked with Mark would come over to our house after work and spend the night (their homes were several hours away). One night, I was cooking chili for dinner, when, every few minutes, someone else would walk in the door. It seemed like everyone was staying at my house that night. I hadn't anticipated this, so I had not prepared enough dinner. No worry. Every time someone else came in, I just added another can of beans to the chili. I must have used every can of beans I had in the house: chili beans, baked beans, kidney beans. . .

On another occasion, I was cooking spaghetti for another big crowd. I typically add black olives to my spaghetti sauce; however, this time, by mistake, I bought the pitted ones. We just about cracked our teeth!

When Brenda, Larry, David, and I were growing up, I thought that chicken legs were the best part of the chicken. I thought this until I discovered that Larry and David only told me this so that they could have the best part--the chicken breast.

Side Dishes

Potato Wedges

Ingredients:

5-6 potatoes, cleaned and cut lengthwise with skins left on
Seasoned salt or garlic salt

½ c olive oil or vegetable oil
Parmesan cheese

Mix potatoes with oil; spread out evenly on baking sheet. Sprinkle seasoning and parmesan cheese over top. Bake at 400 degrees until lightly browned.

Macaroni and Tomato Juicie

Mom made this for Brenda and I when we were little. Mom, Brenda, and I loved it. I make it for my kids now, and Zack, Coral, and Katie love it, too. --Beth

Ingredients:

1 small pkg macaroni
2 T butter

1 c tomato juice
Salt and pepper to taste

Cook the macaroni and strain. Put the macaroni in a saucepan and add all remaining ingredients. Cook over medium heat until heated through.

Mark's *Homemade* Potato Soup

Mark used to make this for me when I was pregnant with Zack. It has become a favorite lunch for all of us. --Beth

Ingredients:

1 can Campbell's Potato Soup
½ c cheddar cheese, grated

1 c milk

Combine all ingredients in a small saucepan. Cook over medium heat until cheese is melted.

Play Dough

This recipe has been on my refrigerator for 10 years. We have had a lot of fun making it with the kids for their birthday parties--every child gets to knead their own. --Beth

Ingredients:

1 c flour
½ c salt
1 T vegetable oil

1 c water
2 t cream of tarter
Food coloring

In heavy pot, mix dry ingredients. Add oil and water slowly, mixing thoroughly. Add food coloring (the more you add, the darker the color). Cook for 3 minutes over medium/high heat or until mixture pulls away from the sides of the pan. Knead mixture almost immediately.

Uncle Gary's Guest Editorial Note:

I have heard about Barbara and Morris's favorite recipe from their friends in their RV club. It's called "Mixson's RV Shaker." It always starts with Morris saying he's hungry for "a little something." This statement is followed by their pulling the RV into a parking lot and pulling down the shades to prepare the menu.

The event always seems to be successful as all the RV'ers testify to the fact that Morris is so excited by Barb's offerings that their RV literally bounces with his jubilation.

A Family Tree

Grammy and Grandpa
Waive Carrie Schwander and Fred John Norman Junior

| | | | | | |
|----------------|--------------|--------------|-----------------|----------------|--------------|
| Barbara | Sue | Dixie | Carole | Gary | Cork |
| Morris Mixson | Jimmy Mixson | | Dick Williamson | Dianne Dawling | Connie Brown |

{spouse}

Barbara and Morris Mixson

| | | |
|--------|------------|---------|
| Larry | David | Beth |
| Julie | Tom | Mark |
| Anne | Kristopher | Laurel |
| Jeremy | | Zackary |
| Andrew | | Coral |
| | | Katlyn |

{children}

{spouse}

Dixie Junior Guinn

| | | | |
|----------|--------|---------|---------|
| Kristi | Stevie | Sally | Michael |
| JoeFrank | | Michael | |
| Jordan | | | |
| Hugh | Andrew | | |

{children}

{spouse}

Gary and Dianne Junior

| | | | |
|-------|---------|---------|------------|
| Kelly | Eric | Krystle | Justin |
| | Ronnie | | Kristopher |
| | Michael | | |

{children}

{spouse}

Sue and Jimmy Mixson

| | |
|---------|--|
| Dan | |
| Judy | |
| Daniel | |
| Venessa | |

Carole and Dick Williamson

| | |
|-------------|-----------|
| Danah | Kristen |
| Christopher | Michael |
| Shelby | Katy |
| | Jefferson |
| | Emily |

Cork and Connie Junior

| | |
|--------|------|
| Joshua | Sara |
|--------|------|

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 Strawberry Cake 64
 Strawberry Dip 56
 Strawberry Freezer Jam 45
 Stuffed Oranges 65
 Sugared Grapes 26
 Vandy's Carrot Cake 31
 Viennese Apple Strudel 61

G

Gary's Pasta Sauce Triumphant 15
*German Chocolate Upside-Down
 Cake* 50
Gouda, baked 39
*Graham Crackers and Milk a la Sue
 and Gary* 51

GRAMMY JUNIOR'S RECIPES

Banana Bread 44
 Bread Pudding 11
 Cheese Fondue 55
 Chicken a la King 18
 Doughnuts 25
 Egg Custard 20
 Hot German Potato Salad 59
 Pork Chop-Bean Casserole 58
 Pumpkin Pie 29
 Swiss Steak 34

GRANDPA JUNIOR'S RECIPES

Hamburger Sloppy Goo 33
 Hash 59
 Granola 61
 Grapes, sugared 26
 Green Chili Casserole 46
 Guacamole 6

H

Hamburger Sloppy Goo 33
Hash (Grandpa Junior's) 59
Heart Stoppers 11
Holiday Appetizer Quiche 62
Homemade Pizza Dough 63
Hot Chicken Salad (Aunt Dianne's) 17
Hot Chicken Salad (Aunt Sue's) 47
Hot German Potato Salad 59

I

Ice Cream Crunch 48

J

Jerky (Venison or Beef) 67
Josh's Favorite Roast Beef Dinner 8

K

Kristi's Easy Pasta 39
Krystle's Banana-Nut Bread 16
*Kristopher and Justin's
 Butterscotch Squares* 20

L

*Lady Finger Cookies (Aunt
 Dixie's Famous)* 37
Linz Cake (Linzer Torte) 60
Lobster a la Americaine 22

M

MACARONI

Macaroni and Cheese (Made
 From Scratch) 8
 Macaroni and Tomato Juicie 68
 Macaroni Salad 18
Mandarin Orange Salad 30
Mark's Homemade Potato Soup 66
Mashed Potatoes 35
Mrs. D's Sour Cream Pound Cake 20

MUFFINS

6 Week Bran Muffins 16
 Raisin Bran Muffins 55

MUSSELS

Moules Mariniere (Steamed
 Mussels) 23
 Mussels Meridionnales 21

O

Oatmeal Craisin Cookies 12
Old Fashioned Bean Soup 9
*Old Fashioned Cookies: In
 Memory of Iva Mae* 53

ORANGES

Chilled Chicken Salad 40
 Mandarin Orange Salad 30
 Orange Nog 12
 Oranges, Stuffed 65

P

PASTA

Baked Spaghetti 8
 Gary's Pasta Sauce Triumphant 15
 Kristi's Easy Pasta 39
 Scallops in Wine 7
 Uncle Gary's Famous Scallops
 in Wine 15
 Zucchini Chicken with Pasta 28

PEANUT BUTTER

Kristopher and Justin's
 Butterscotch Squares 20
 Peanut Butter Attack 51
 Peanut Butter Balls 11
Perfect Buttermilk Cheese Biscuits 29



Cinnamon rolls.

I use 2 or 3 loaves of frozen bread according how many I want to make, let rise, then knead down and rise again (very important the 2 times)

Divide dough in half, and roll out to $\frac{1}{2}$ in thick takes quite a bit of rolling. Then spread with oleo or butter, brown sugar and cinnamon over butter, roll up in a roll, then cut in slices, put in greased baking pan, let rise again then bake (probably 20 to 25 min in a 350, ~~oven~~, cut slices (I do) probably 2, or 3 in thick, then cool make a thin pink sugar icing and drizzle over.

That's all.

If Caroli and Dick comes home for Xmas, I won't be able to go up.
Thanks anyway.