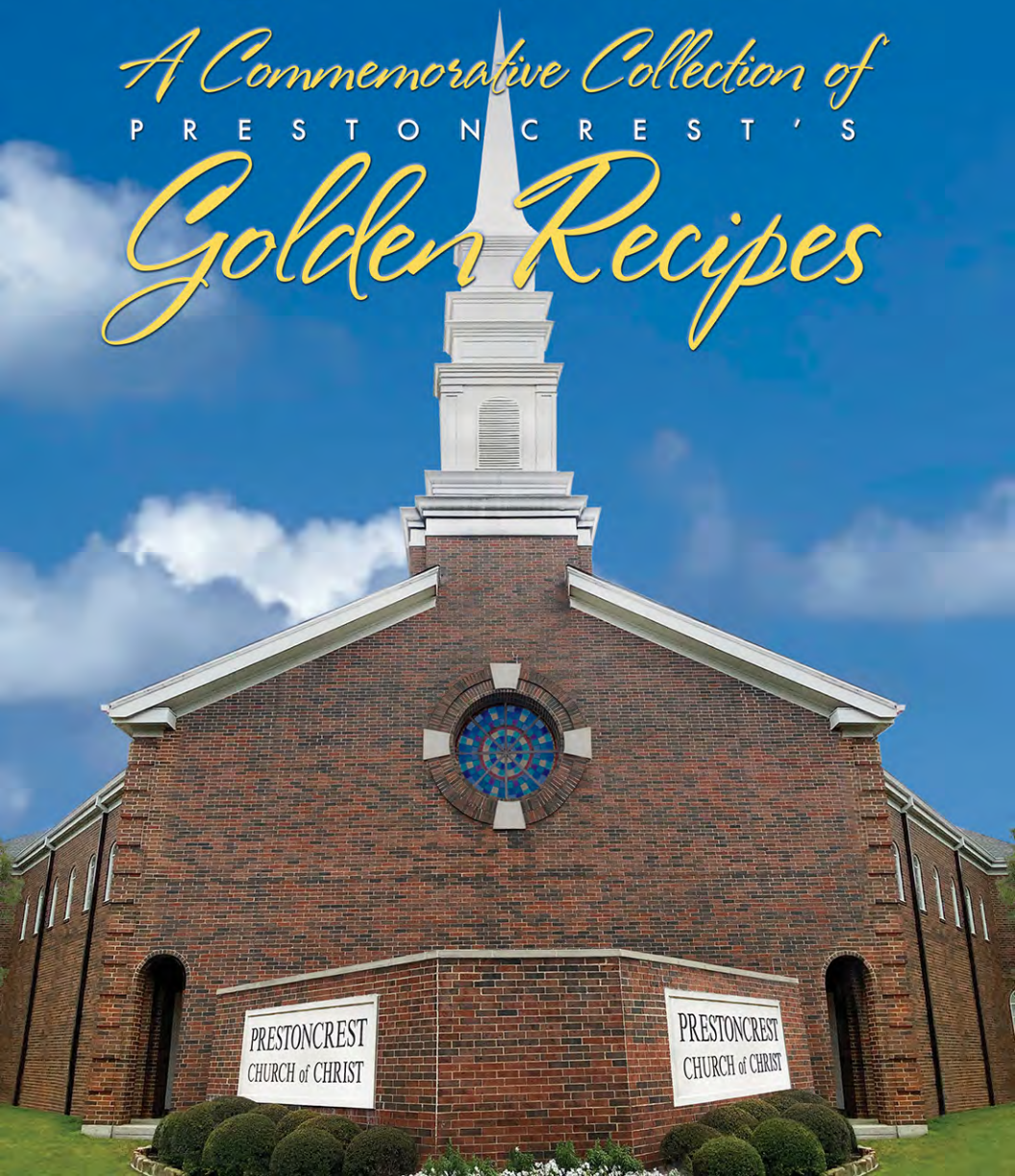


50 PRESTONCREST
CHURCH OF CHRIST
1972 2022 *Celebrating Fifty Years*

A Commemorative Collection of
P R E S T O N C R E S T ' S
Golden Recipes





A Commemorative Collection of Prestoncrest's Golden Recipes

A Collection of Recipes by
Prestoncrest Church of Christ
6022 Prestoncrest Lane
Dallas, TX 75230



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Who would have guessed that food would help us reconnect with friends from past years and share moments with current friends? Who could have imagined that recipes would gather a tremendous response by submitting them, and all of the serving hands that worked to complete this project? Who would have known that a cookbook would help us to reflect on Prestoncrest's rich heritage of devotion to God, and God's immeasurable blessings He continues to provide?

The answer is simple and easy -
God, and to God be the glory!



Alice Strickland, Reba Grubbs, Eloise Wimbish,
and Lai Shang Shiu working in Prestoncrest's kitchen.

The Secret Sauce

Ah ... The Secret Sauce. That crucial ingredient that elevates a creation to such a level that the dish stands above all the others. It wouldn't be the same without it ... the ingredient that is so important to the recipe's success that it is kept under wraps and not shared with others. It is often joked that the secret is SO big that "I would have to kill you if I told you." This book is full of recipes that are just that special. It is a compilation of the most cherished recipes and fond memories associated with the 50 years of Prestoncrest church of Christ.

There is no question that Prestoncrest has enjoyed the Secret Sauce.

One undeniable ingredient has been the **PROVIDENCE OF GOD**. How uncanny was it that in 1966 the Skillman Avenue church of Christ purchased a little piece of land on Preston Road just south of the Valley View Sears regional shopping center? How serendipitous that on the very Sunday afternoon in October of 1971 that Bob Scott, Jimmie Shiu and David Vanderpool met to discuss the idea of a new church in north Dallas, that Charley Wooldridge and the eldership of Skillman Avenue were meeting and agreed to re-activate plans to plant a church on their property? How incredible that when an interest meeting was announced and held on November 16, 1971, that 25 families came ... people from all walks of life and from several different congregations? This is how the providence of God works. No single person could have accomplished such a thing, woven such a complicated pattern, or achieved such a beautiful work. From day one, Prestoncrest has been ... and may it always be ... the handiwork of God Almighty.

Even though God had great plans, they might not have been accomplished without the other key ingredient of the Prestoncrest



story: the **OBEDIENCE OF INDIVIDUALS** who came ... those who were willing to set aside their own comforts to work together WITH God to accomplish His purpose. Quite simply, our founders lived out a "YES Lord" mentality!

We are given so many examples of this spirit throughout scripture. Joseph worked, yet it was God who prospered the work (Genesis 39:23). As Nehemiah worked hard to prepare and build the walls of Jerusalem, it was "The God of heaven Himself" that brought success to the work (Nehemiah 2:20). Even Paul wrote: "I planted, Apollos watered, but God gave the growth" (1 Corinthians 3:6).

Keith Kettering puts it this way: "Synergy in Christian living is the interaction or cooperation of God and humans to produce God-likeness."

A few years ago, Randy and I were talking with some former members who shared that since leaving our church family, they had never been able to replicate what they had at Prestoncrest. They went on to say that they had concluded what was missing from the other congregations were the Suzanne Millers, the Pat Scotts, the Dottie Whites who, as we started, set the tone at Prestoncrest. This couple was certain that these tone-setters were our Secret Sauce.

I have thought so much about that statement. As someone who was 11 when Prestoncrest began, almost every memory I have is tied into this place. And as I reminisce about all these years, I cannot begin to properly chronicle the many, many godly individuals who poured into me and so many others.

There were the Suzanne and Carolyn Millers who, each Sunday, set up portable cribs in the elementary school where Prestoncrest met for 2 years so that a nursery could be provided; the Fred Whites who weekly drove a Joy Bus to bring youngsters



to our church; and the Linda Brantleys and Kay Buckleys who taught preschoolers for decades while they themselves had teenagers. I can't say the name Leron Blanks without thinking of his passion for personal evangelism; but did you know that Leron and his brother-in-law, David Peeler, Jr., taught an intensive Bible class that allowed students to earn high school credit? Did you know that the robust Ladies Class that we all enjoy today was started in Todd and Suzanne Miller's living room? For many years, Teresa and Tommy Simpson were our solitary black members. While today, I deeply appreciate how very courageous it was for those two to join this family, I marvel at how well-loved we all were by them. We were invited to their home, lavished with great food, treated to rich conversation and prayed over regularly ... not to mention their GREATEST gift to us ... their daughter Barbara Cooper! I have fond memories of dozens of church fellowships with Jeanne Peeler, Nancy Blanks, Sue Savage, Carolyn Yurcho, Linda Hearne, Judy James and Patti Jones working in the kitchen with their hubbies on table and trash duty ... which included being there hours before and after the rest of us. It was thankless work, but they made it so much fun.

I have also watched this place come together in unfathomable ways for the broken-hearted ... serving families who inexplicably lost a child, families with serious illness, and families devastated by divorce. My family was personally lifted by hundreds of you when my father was shot. My mom often said that she had never felt more loved by God than at that awful time. My friends, that was YOU being Jesus. And you do it again and again.

All of these things have been my picture catalog of Christ-likeness. All these reflections represent discipling ... members acting like Jesus, people like you and me watching and learning and then trying to do the same. There is an Indian proverb that says this well: "I go to prepare a trail for you to follow." All of us have watched those who have gone before us, and have in turn, copied them ... in their LOVE, their warmth and





hospitality, and their commitment to this church family ... in sickness and in health. It is the model that Jesus used. He lived in a way that the twelve could watch and follow. And it is His plan for His kingdom.

Those of us who call this place our church family are not a perfect people. Just like our heroes of faith in the Bible, we mess up. But in the aggregate, together with God, we are greater than the sum of our parts, And the final result, THANKS BE TO GOD, is a glorious feast!

Now it is our job in the next 50 years to continue cooking with God in obedience and to steward this incredible banquet we have been given.

Michelle Scott Tucker
Daughter of Bob and Pat Scott, Founders
Wife of Randy Tucker, Elder



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Helpful Hints

- Add flavor to tea by dissolving old-fashioned lemon drops or hard mint candies in it. They melt quickly and keep the tea brisk.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes; steep longer if you want a stronger flavor.
- Always chill juices or sodas before adding them to beverage recipes.
- Calorie-free club soda adds sparkle to iced fruit juices and reduces calories per portion.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. It appears more decorative, prevents diluting, and does not melt as quickly.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- When making fresh lemonade or orange juice, one lemon yields about ¼ cup juice, while one orange yields about ⅓ cup juice.
- Never boil coffee; it brings out acids and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use cold water for electric drip coffee makers. Use 1–2 tablespoons ground coffee for each cup of water.
- How many appetizers should you prepare? Allow 4–6 appetizers per guest if a meal quickly follows. If a late meal is planned, allow 6–8 appetizers per guest. If no meal follows, allow 8–10 pieces per guest.
- If serving appetizers buffet-style or seating is limited, consider no-mess finger foods that don't require utensils to eat.
- Think "outside the bowl." Choose brightly-colored bowls to set off dips or get creative with hollowed-out loaves of bread, bell peppers, heads of cabbage, or winter squash.
- Cheeses should be served at room temperature—approximately 70°.
- To keep appetizers hot, make sure you have enough oven space and warming plates to maintain their temperature.
- To keep appetizers cold, set bowls on top of ice or rotate bowls of dips from the fridge every hour or as needed.

APPETIZERS& BEVERAGES

APPETIZERS

ALICE'S GUACAMOLE

Alice Strickland

Founder, Wife of John - Original Deacon

3 lg. ripe avocados, peeled and pitted	3 cloves minced garlic
1 tomato, seeded and finely diced	¼ c. finely minced cilantro
1 jalapeño, seeded and minced	3 limes or 2 lemons
	Freshly ground black pepper

Combine ingredients and refrigerate until served.

ANNA MCNUGGETS

David Floyd

Youth Minister (1981-1984)

6 chicken breasts	1 T. Worcestershire sauce
1 c. breadcrumbs	½ c. margarine, melted
½ c. grated Parmesan	¼ tsp. paprika
2 tsp. Accent	
1 tsp. leaf thyme or ¼ tsp. powder	

Debone chicken breasts; cut into 1 inch squares. Mix together crumbs, cheese, and spices (except paprika). Dip nuggets into margarine, sprinkle with Worcestershire sauce, and coat with crumb mixture. Place on baking sheet and bake at 400° for 10 minutes.

APRICOT RUMAKI

Christina Hays Joiner

16 dried apricots
1 pkg. bacon
1 jalapeño pepper (use poblano pepper if you don't care for spicy food)
Toothpicks, optional

Preheat oven to 375°. Cut each strip of bacon in half so you end up with 16 short slices of bacon. Place the bacon strips on a foil lined cookie sheet and bake for 10-15 minutes. While the bacon is cooking, cut and remove the seeds from the jalapeño. Cut the jalapeño into 16 long, thin strips. When the bacon is starting to crisp up, remove it from the oven and let it cool a few minutes. While the bacon is cool enough to handle, pair each apricot with a slice of jalapeño. Take a slice of bacon and wrap it tightly around the apricot and jalapeño. If you need to secure the bacon simply slide a toothpick through the whole thing to keep it wrapped. Once the apricots are all wrapped, place them on the cookie sheet and return to the oven for another 10-15 minutes. Remove from oven and enjoy!

Note: The recipe can easily be multiplied. I double it when serving a small group.

ARTICHOKE DIP

*Kelly Hooten
Wife of Terry - Deacon*

2 (14 oz.) cans artichoke hearts, drained and chopped
4 T. fresh garlic
1 c. Parmesan cheese
½ c. mayonnaise
½ c. cream cheese
2 T. lemon juice

Mix all ingredients together and bake at 375° for 20 minutes.

ARTICHOKE PARMESAN CHEESE DIP

Paul Bohannon

1 (14 oz.) can quartered artichoke hearts, drained and coarsely chopped
1 (8 oz.) jar mayonnaise (do not use anything but mayonnaise)
¼ c. finely chopped onion
1 c. Kraft grated Parmesan cheese
½ tsp. garlic powder or granulated garlic
½ tsp. ground pepper
Pinch of salt
Chopped fresh or dried parsley for garnish

Preheat oven to 375°. Mix together all ingredients (saving some of the Parmesan cheese) and pour mixture into a casserole baking dish (about the size of regular pie pan). Smooth the mixture and then sprinkle the top with the remaining Parmesan cheese. Bake in the oven until mixture is bubbly and the top is lightly golden. Remove from oven, garnish with the parsley, and allow to cool for at least 15-20 minutes before serving as mixture will be very hot.

Note: Serve with water crackers or any crackers/chips of your choice...tortilla chips go very well with this dip.

AUDRA MARTIN'S FINGER SANDWICHES

Laura Harbin

1 (8 oz.) pkg. cream cheese
1 (4 oz.) can chopped green chiles
½ tsp. garlic salt
½ tsp. black pepper
2 T. onion flakes
½ c. sour cream
½ c. chopped pecans
1 tsp. salt

Mix all ingredients together and spread on bread or crackers.

AUNT JOY & UNCLE ERNEST'S CREAM CHEESE VEGGIE DIP

Sandy Nonnenmacher

2 carrots, grated
4 radishes, finely diced
2 green onions, finely diced
½ green pepper, finely chopped
3-4 T. sugar
2 (8 oz.) cream cheese, softened
½ c. mayonnaise, may need more

Mix veggies and blot with a paper towel to remove excess moisture. Mix in the sugar. Mix in the softened cream cheese (You can do this by hand or with a blender; I prefer a blender). Add mayonnaise (start with ½ c.) and test for taste and consistency, then add more if desired.

Note: Enjoy with your favorite crackers or chips!

BACON CLUB CRACKERS

*Lana Clevenger
Wife of Jeff - Current Elder
Linda Brantley*

1 box Club crackers
1 ½ lbs. center cut bacon

**Parmesan cheese, freshly
shredded**

Place crackers close together on 2 cookie sheets. Cut the bacon to the size of each cracker and place one piece on each cracker. Sprinkle with Parmesan cheese. Bake at 200° for 2 hours.

BEST CHEESE BREAD APPETIZER

Denise Cullers

8 oz. pkg. cream cheese
1 c. sour cream
2.25 oz. jar Armour dried beef
slices (chopped)
4 oz. can diced green chiles
(mild)

1 ½ c. sharp cheddar cheese,
grated
1 lb. sourdough bread (whole)

Hollow out center of bread leaving bottom and sides intact. Mix cream cheese and sour cream. Then add dried beef, green chile peppers, and cheddar cheese. Pour in bread bowl and bake uncovered at 350° for 1 ½ hours.

Note: Serve with crisp crackers (not easily breakable) and enjoy!!

BEST QUESO

*Dana Palacios
Sunshine School Director (2015-present)*

1 lb. Velveeta cheese
1 lb. ground meat, browned
2 (10 oz.) cans Rotel tomatoes
with green chiles

1 (10 oz.) can cream of
mushroom soup, undiluted
1 (15 oz.) can beans, drained
(pinto or kidney)

Cube Velveeta and melt in crock pot. When most of the cheese has melted, add browned meat, tomatoes with green chiles, and undiluted soup. Continue heating, stirring occasionally. Add beans 30 minutes before you are ready to serve. You want them warmed, but not falling apart. Serve with your favorite tortilla chips.

Note: You can also use sausage in place of beef, or a combination of both.

BLACK-EYED PEA DIP

Julie Yancey

Med. onion, diced
½ stick butter
10 oz. grated Velveeta cheese
(or cheddar)
1 (15 oz.) can black-eyed peas,
drained

Chopped pickled jalapeños, as
spicy as you desire
Black pepper, to taste
Garlic salt, to taste

Use a saucepan and sauté the diced onion in melted butter. Once onion has softened, add cheese and let melt. Add drained peas, jalapeño pepper, black pepper, and garlic salt. Warm throughout - then serve.

Note: Excellent with Fritos scoops.

BOURSIN CHEESE

*Jan Evans Immel
Wife of John - Deacon*

2 T. butter, softened
¼ tsp. minced garlic
⅛ tsp. thyme
1 T. dried chives

¼ tsp. dried dill
8 oz. cream cheese, softened
Coarse ground pepper

Mix the butter, spices, and cream cheese together. Divide into two discs. Wrap each with Saran Wrap and refrigerate for 3 hours. Unwrap and roll each disc in pepper.

Note: Can be served with crackers, corn chips or veggies.

BUFFALO CHICKEN DIP

Denise Williams

1 (8 oz.) pkg. cream cheese
1 can chicken (I use rotisserie
chicken)

¾ c. ranch dressing
⅓ c. buffalo sauce
½ c. cheddar cheese, shredded

Spread the cream cheese in the bottom of a 9x9 inch pan. Top with chicken. Blend the ranch dressing and buffalo sauce together and then pour on top of the chicken. Spread the shredded cheese on top. Bake for 20 minutes at 350°.

CHEDDAR CHEESE RING

*Linda Hearne
Wife of Martin - Deacon*

16 oz. sharp cheddar cheese, shredded	1 T. onion, finely chopped
1 c. pecans, chopped	$\frac{3}{4}$ c. Miracle Whip
	Several dashes of Tabasco

Combine all ingredients and mix well. Shape into ring.

Note: Serve with jar of chilled strawberry preserves and Waverly crackers. Recipe can be halved.

CHEESE APPETIZERS

*Alice Strickland
Founder, Wife of John - Original Deacon*

1 c. unsifted all-purpose flour	Dash of cayenne pepper
$\frac{1}{2}$ c. butter	1 egg, slightly beaten (note last step of directions)
1 c. grated Parmesan cheese	
Dash of pepper	

Blend flour and butter together. Stir in cheese, pepper, and cayenne. Sprinkle with 2 tablespoons water. Using hands, shape into a ball and flatten slightly. On a floured board, roll out to $\frac{1}{4}$ inches thick. Cut into desired shape and place on ungreased cookie sheet. Brush with beaten egg (each piece) and sprinkle with paprika. Bake 12 to 15 minutes at 400°.

CHEESE BALL

*Lana Clevenger
Wife of Jeff - Current Elder*

2 (8 oz.) cream cheese	1 T. onion, chopped
2 c. or 8 oz. natural cheddar cheese or Cracker Barrel sharp, shredded	2 tsp. Worcestershire sauce
1 T. pimento, chopped	1 t. lemon juice
1 T. green pepper, chopped	Dash cayenne pepper
	Dash salt
	2 c. chopped pecans

Mix all ingredients together. Chill and then shape and roll in chopped pecans. Makes 2 balls. Can be frozen.

CHEESE BALL

Kelsey Weberg

2 (8 oz.) cream cheese	1 med. onion, finely chopped
1 lg. & 1 sm. pkg. of Buddig Dried Beef	$\frac{3}{4}$ T. Accent

Let the cream cheese soften and chop up the beef. Mix the cream cheese, the large dried beef, onion and accent in a bowl and form into a ball. Roll ball into the small pack of beef and refrigerate.

Note: Use desired crackers and enjoy!

CHILI CHEESE LOG

*Lynette Dean
Andrea Dean Galbraith*

1 lb. finely grated cheddar cheese	Chili powder
1 (8 oz.) cream cheese, softened	Ritz crackers (we also use Club crackers)
1 clove fresh ground garlic	

Mix cheese, cream cheese, and garlic together. Divide ball into 3 to 4 sections and roll out on wax paper to form a log. Each log should be about 4 to 6 inches long and the size of a Ritz cracker. Roll logs in chili powder until completely covered on all sides and ends. Chill and serve with Ritz crackers!

Note: Great for parties.

CHOCOLATE CHIP COOKIE DOUGH DIP

*Kelly Hooten
Wife of Terry - Deacon*

$\frac{1}{3}$ c. brown sugar	1 (8-oz.) pkg. cream cheese, softened
$\frac{3}{4}$ c. mini chocolate chips	1 box chocolate graham crackers
$\frac{1}{2}$ c. powdered sugar	
1 tsp. vanilla	
$\frac{1}{2}$ c. butter, softened	

Mix together butter, cream cheese, vanilla, brown sugar and powdered sugar until smooth. Add chocolate chips. Chill and serve with crackers dusted with powdered sugar.

CINNAMON AND WALNUT BRIE EN CROUTE

Mary Kay Polk
Wife of Ken - Current Elder

1 sheet frozen puff pastry	¼ c. brown sugar
1 T. unsalted butter	1 egg, beaten
½ c. chopped walnuts	⅛ tsp. ground cinnamon
1 sm. brie wheel	Crackers or pita chips

Defrost puff pastry and unfold. Melt butter in a saucepan over medium heat. Add walnuts and sauté until golden brown. Add cinnamon and stir until walnuts are coated. Place mixture on top of brie and sprinkle with brown sugar. Lay puff pastry on a flat surface and place brie in the center of the pastry. Gather the pastry up around the brie and twist at the top. Brush with beaten egg on top and sides of pastry. Place on a cookie sheet covered with parchment paper and bake at 375° for 20 minutes.

Note: Apples of Gold Recipe

CLASSIC CAPONATA

Lisa Blanks Pipkin
Children's Coordinator, Wife of Mike - Current Elder

5 T. olive oil	3 T. red wine vinegar
1 (1½ lb.) eggplant, unpeeled, cut into ½" cubes	2 T. capers, drained
1 med. onion, cubed	⅓ c. fresh basil, chopped
4 lg. garlic cloves, chopped	Toasted pine nuts
1 (14½ oz.) can diced tomatoes with Italian seasonings in juice	

Heat oil in heavy large pot over medium heat. Add eggplant, onion, and garlic cloves. Sauté until eggplant is soft and brown, about 15 minutes. Add diced tomatoes with juice, then red wine vinegar and drained capers. Cover and simmer until eggplant and onion are very tender, stirring occasionally, about 12 minutes. Season caponata to taste with salt and pepper. Mix in fresh basil. Transfer caponata to serving bowl. Sprinkle with toasted pine nuts. Caponata can be made 2 days ahead and can be served warm, at room temperature, or cold.

Note: Apples of Gold recipe. Wonderful with crostini.

CLASSIC TEXAS CAVIAR

Diana Gray-Richard

2 (15.8 oz.) cans black-eyed peas, drained	6 T. olive oil
1 (14.5 oz.) can petite diced tomatoes, drained	½ tsp. salt
1 sm. onion, diced	½ tsp. black pepper
½ lg. yellow pepper, stemmed, seeded and cut into small dice	½ tsp. garlic powder
¼ c. chopped fresh cilantro	1 tsp. dried oregano
6 T. red wine vinegar	1½ tsp. ground cumin
	2 fresh med. jalapeños, stemmed, seeded and minced (optional)

Mix all ingredients in a medium bowl; cover and refrigerate 2 hours or up to 2 days. Before serving, adjust seasonings to taste, adding extra vinegar, salt and pepper. Transfer to serving bowl. Serve with corn and tortilla chips.

Note: You can add a can of black beans or corn to this recipe. It's pretty forgiving.

CORN DIP

Alisa Perryman

2 (14 oz.) cans corn, drained	16 oz. shredded cheddar jack cheese
2 sm. cans chopped green chiles	3 green onions, chopped
1 c. mayo	Frito scoops
1 c. sour cream	

Combine all ingredients and chill overnight. Serve with Fritos Scoops.

CRAB CAKES

Mary Kay Polk
Wife of Ken - Current Elder

2 egg whites, slightly beaten	¼ tsp. pepper
2 T. low-fat mayonnaise	½ c. soft bread crumbs
2 tsp. parsley	1 lb. fresh lump crab meat, drained
1¼ tsp. Old Bay seasoning	Olive oil flavored vegetable cooking spray
1 tsp. Worcestershire sauce	
1 tsp. dry mustard	

Combine beaten egg whites, mayonnaise, parsley, Old Bay seasoning, Worcestershire sauce, dry mustard, and pepper. Stir in bread crumbs and crab meat. Shape into 8 patties (2½ inches). Place on a baking sheet lined with wax paper. Chill for 30 minutes. Coat a large nonstick skillet with cooking spray. Place over medium-high heat. Cook crab cakes 3 minutes on each side, or until browned.

Note: from Southern Living magazine

CRAB TOASTIES

Sheila Legan

- | | |
|---|--------------------------|
| 1 (5 oz.) jar Old English cheese spread | 1 T. mayonnaise |
| 1 (6-7 oz.) can crab meat, flaked with fork | ½ tsp. garlic salt |
| 8 T. butter, softened | Dash of lemon juice |
| | 6 English muffins, split |

Mix all ingredients except muffins in a bowl. Spread mixture on muffins and place on baking sheet. Bake in preheated 400° oven for 15 minutes until lightly browned. Cut into wedges and serve hot.

CRANBERRY SHRIMP CEVICHE CUPS

Janet Scholl

- | | |
|------------------------------|-----------------------------|
| 1 ½ tsp. salt, divided | ½ jalapeño, roughly chopped |
| 1 lb. med. raw shrimp | ¼ c. fresh lemon juice |
| 1 c. dried cranberries | ¼ c. lime juice |
| ½ red onion, roughly chopped | ¼ tsp. red pepper |
| ½ c. fresh parsley, chopped | 1 tsp. oregano |

Bring a medium pot of water to a boil. Season with 1 tsp. salt. Add shrimp and cook for 3 minutes. Immediately plunge cooked shrimp into an ice water bath. Peel shrimp, cut in half and place in a bowl. In a food processor, combine cranberries, red onion, parsley and jalapeño. Pulse until finely chopped. Add cranberry mixture to shrimp. Add lemon juice, lime juice, remaining ½ teaspoon salt, crushed red pepper and oregano. Stir to combine ingredients thoroughly. Refrigerate at least 1 hour. To assemble, spoon ceviche into small clear appetizer glasses.

Note: Garnish with tortilla chips, lime wedges and fresh cranberries.

CUCUMBER TEA SANDWICHES

Sara Duvall

- | | |
|--|------------------------------|
| 4 large, peeled carrots, at least 1 in. wide | 2 T. chopped fresh chives |
| 16 slices cracked wheat bread | 2 T. chopped fresh parsley |
| 1 (8-oz.) pkg. cream cheese | 2 tsp. lemon juice |
| | 1 med. cucumber, sliced thin |

How to make the carrot curls: Lay the carrot flat on a cutting board. Starting at the wide end of the carrot, use the peeler to cut thin, even strips that run the entire length of the carrot. There should be about 8 to 10 strips per carrot. Roll each carrot strip, starting at the narrow end and rolling it toward the wider end. Secure each one with 1 or 2 vinyl paper clips. Place rolled carrots in a container (that has a lid). Cover the carrots with cold water and a few ice cubes to lower the water temperature, cover, and refrigerate for at least 2 hours. Drain the water, remove the paper clips, and gently twist the 2 ends of the curls in opposite directions to give them a spiral appearance. For the sandwiches: Remove crust from bread and cut into rounds. In a small bowl, combine cream cheese, chives, parsley, and lemon juice. Blend well. Spread each piece of bread with the cream cheese mixture. Top with cucumber and garnish with carrot curl. Store in refrigerator. Makes about 32 sandwiches.

DEANNE'S CORN DIP

Deanne Caldwell Rome

- | | |
|---------------------------|----------------------------|
| 2 c. Fiesta corn, drained | 1-2 jalapeños, chopped |
| 1 c. mayonnaise | 1 c. grated Colby cheese |
| 1 c. sour cream | 1 c. grated cheddar cheese |
| 1 sm. can green chiles | Dash of garlic salt |
| 2 stalks green onions | Corn or tortilla chips |

Mix corn, mayonnaise, sour cream, chiles, green onions, jalapeños, cheeses and garlic salt together. Serve with corn chips or tortilla chips.

DELIGHTS - PARTY PIZZAS

Vicki Yurcho

- | | |
|---------------------------------|--|
| 1 lg. can black olives, chopped | 2 tsp. onion, chopped |
| 2 c. cheddar cheese, grated | ¼ c. bell pepper, chopped or green chiles, chopped |
| 1 c. mayonnaise | Party Rye bread |
| ½ c. bacon bits | |

Preheat oven to 350°. Mix olives, cheese, mayonnaise, bacon bits, onion, and bell pepper or green chiles, and spread over rye bread. (These ingredients are enough for one loaf of bread.) Place "pizzas" on a cookie sheet, and bake for 15 minutes.

DEVILED EGGS

Rebecca Rice

12 eggs	1 T. sweet dill pickle juice
1 tsp. mustard	1 dash Mrs. Dash seasoning
1 tsp. mayonnaise	1 dash Serendipity Seasoning
1-½ tsp. Thousand Island dressing	(or Everything But The Bagel seasoning)
1 T. onion, grated or minced	Paprika
1 sweet dill pickle stick, grated or minced	

Hard boil one dozen eggs, shell, and cool. Cut eggs in half lengthwise and put egg yolks in a bowl. Add the mustard, mayonnaise, Thousand Island dressing, onion, pickle, pickle juice and seasonings. (More of each of these ingredients can be added to the mixture to suit the taste of the preparer.) Stir the mixture and add to the empty egg white halves. Top with paprika.

Note: Recipe from my Grandmother Fredna Jane Harris Davis

EASY ARTICHOKE DIP

*Christy LeStarge
Wife of Mike - Current Deacon*

1 can artichoke hearts (not marinated)	1 (8 oz.) block cream cheese
1 c. grated Parmesan cheese	1 tsp. garlic powder
1 c. mayonnaise	1 tsp. dill weed

Preheat oven to 375°. Use an 8x8 baking dish. Mix the artichokes, cheese, mayonnaise, cream cheese, garlic powder and dill weed. Put into baking dish. Bake for 20 - 25 minutes.

Note: Enjoy with carrot sticks or your favorite cracker or tortilla chips!

“EGGS”-TREMELYGOOD DIP

*Teresa Renfro
Wife of Russ - Deacon*

1 ½ tsp. lemon juice	½ tsp. salt
2 T. onion, grated	Dash of pepper, to taste
2 tsp. mustard	3 oz. cream cheese
½ c. mayonnaise or plain Greek yogurt (or ¼ c. of each)	2 oz. pimento cheese spread
¼ tsp. Tabasco sauce	1 ½ tsp. parsley
6 eggs, hard boiled and finely chopped	

Blend all ingredients in a blender or food processor. Chill and serve with raw, crisp vegetables and/or crackers. Yield: 2 cups

EIGHT LAYER CHALUPA DIP

*Sue Savage
Wife of Phil - Deacon*

1 (16 oz.) can refried beans	Sliced green olives
1 (4 oz.) can taco sauce	1 bunch green onions using some of the green tops, chopped
1 avocado	1 (8 oz.) carton sour cream
Juice of one lemon	1 can chopped tomatoes, drained completely
Garlic powder	Grated longhorn cheese
Pepper	
1 (4 oz.) can chopped green chiles	

Mash avocado, add lemon juice, pepper, garlic powder to make guacamole. Heat beans and add taco sauce and mix well. Spread in 9x13 dish. Spread guacamole over beans. Layer remaining ingredients. Serve with chips.

ENCHILADA DIP

Kay Bush

1 (8 oz.) cream cheese	1 tsp. garlic powder
1 ½ c. Mexican shredded cheese, divided	¼ tsp. chili powder
1 (7 oz.) can green chiles, with liquid	½ lb. cooked, chopped chicken

Preheat oven to 350°. Use a 9 inch pie pan. Beat cream cheese and 1 cup cheese, chiles and seasonings with electric mixer. Stir in chicken. Spread in pan. Bake for 20-30 minutes. Sprinkle with remaining cheese.

GRANDMOTHERBLANKSCHEESE BALL

*Lisa Blanks Pipkin
Children's Coordinator, Wife of Mike - Current Elder*

2.5 oz. blue cheese, crumbled	½ c. finely chopped pecans, divided (½ in mixture and ½ on the outside)
1 (5 oz.) jar Old English cheese spread	2 T. parsley flakes
6 oz. cream cheese	Ritz crackers
¼ tsp. onion powder	
½ tsp. Worcestershire sauce	

Let cheeses soften. Mix cheeses, onion powder, Worcestershire sauce, and ¼ cup pecans. Roll into a ball and chill until ball is slightly set. Combine remaining pecans and parsley on waxed paper. Roll cheese ball in mixture until well coated. Chill several hours or overnight. Serve with Ritz crackers.

GUACAMOLE EXTRAORDINAIRE

Denise Cullers

6 ripe avocados, peeled, chopped and mashed	2 T. fresh cilantro, chopped
¼ c. fresh tomato, chopped	½ c. La Martinique French dressing (secret ingredient!)
¼ c. fresh onion (yellow, sweet or white), chopped	1 tsp. salt

Mix avocado, tomato, onion and cilantro. Add between ⅓ cup to ½ cup dressing and salt. Serve with chips.

Note: From my cousin, Laura Leonard Hallum

HAM AND CHEESE SANDWICHES

Christy Miller

Wife of Steven - Charter member and Current Elder

¾ c. melted butter	2 tsp. dried minced onion
1 tsp. Dijon mustard	12 Hawaiian dinner rolls
1 tsp. Worcestershire sauce	1 lb. shaved deli ham
1 tsp. brown sugar	8 slices Swiss cheese
1 T. poppy seeds	

In a small bowl, combine butter, mustard, Worcestershire sauce, brown sugar, poppy seeds, and dried onion. Set aside. Slice the rolls horizontally and place the bottom halves in a greased or buttered 9x13 dish. Top rolls with the ham. Top the ham with the sliced cheese and place the other halves of the rolls on top. Pour the butter mixture over the tops of the sandwiches. Bake for about 20 minutes at 350° or until the cheese is melted and the tops of the sandwiches are browned. Separate the sandwiches and serve.

HAM AND CHEESE SANDWICHES

Cindy Meyers

Jane Ray Wright

Buns	¼ c. chopped onion
Swiss cheese slices	⅛ tsp. Accent (omit if sensitive to MSG)
Ham slices	1 T. poppy seeds
¼ c. mustard	
½ c. butter, melted	

Preheat oven to 350°. Mix mustard, butter, onion, Accent, and poppy seeds. Spread mixture on both sides of buns. Put 1 slice ham (or more if using extra thin sliced ham) and 2 slices cheese on each sandwich. Wrap in foil. Cook for 15 minutes.

HAM DELIGHTS

Mona Farrell

Wife of Scott - Deacon

Rochelle Trainer

½ lb. butter	2 pkgs. Budding Ham, finely chopped
3 T. mustard	1 c. Swiss cheese, grated
1 tsp. Worcestershire sauce	
1 med. onion, chopped	
3 T. poppy seeds	
2 pkgs. Pepperidge Farm party rolls or 3-4 pans of RoRo's Baking Co. Parkerhouse Rolls	

Slice open the rolls horizontally like one big roll. Mix together butter, mustard, Worcestershire sauce, onion, and poppy seeds, and spread on both of the insides of the rolls. Add ham and cheese. Replace top of rolls on to the ham and cheese. Wrap with foil and bake at 400° for 10-15 minutes. These may be frozen if you need to prepare ahead of time. Let thaw before baking.

HATCH CHILE PINWHEELS

Juanita Escobedo

6 oz. softened cream cheese	8 oz. tube crescent rolls
4 or 6 oz. can diced Hatch Green Chiles	

Preheat oven to 375°. Place softened cream cheese and green chiles in a bowl. Using a fork, mash them together. Open crescent rolls separating them into two long rectangles. Do not separate the triangles; pinch the perforation together to make solid rectangle. Spread half of the mixture onto one of the rectangles. Roll rectangle using a knife cut into 16 pinwheels. Complete the same for the second rectangle and mixture. Spray cookie sheet with Pam. Place pinwheels on cookie sheet standing up. Bake for 13 minutes. Can be eaten warm or cold.

HEALTHIERSHEET PAN BEEFY NACHOS

Sharon Hays
Wife of Steve - Current Deacon

Parchment paper	½ c. fat free evaporated milk
2 T. extra virgin olive oil	1 tsp. hot sauce
6 - 8 oz. of 93% lean ground beef	Multigrain tortilla chips
1 tsp. garlic powder	1 c. chopped tomatoes
¾ tsp. ground cumin	½ c. chopped green onions
½ tsp. chipotle chile powder	Jalapeño thinly sliced (amount depends on personal preference)
1 ½ tsp. cornstarch, divided	¼ c. nonfat Greek yogurt
¼ tsp. salt	¼ c. roughly chopped cilantro
5 T. water, divided	¼ thinly sliced radishes
3 oz. 2% reduced fat sharp cheddar cheese, shredded (about ¾ c.)	Lime wedges

Preheat broiler to high with oven rack in top position. Use a 11x18 sheet pan with parchment paper. Heat a medium skillet over medium heat. Add olive oil and warm. Add beef, garlic powder, cumin, chile powder, ½ teaspoon cornstarch, and salt; cook, stirring to crumble, until beef is browned, about 4 minutes. Add ¼ cup water; reduce heat to low, and simmer until saucy and thickened; about 2 minutes. Place cheese and remaining 1 teaspoon cornstarch in a small saucepan; toss to coat. Add evaporated milk. Cook over medium-low heat, stirring often, until thickened and smooth; about 5 minutes. Remove from heat; stir in hot sauce. Arrange chips to cover the bottom of the prepared pan. Spoon beef mixture evenly over the chips; drizzle with cheese sauce. Top evenly with tomatoes, onion, and jalapeño; broil just until toppings are warmed, 1 to 2 minutes. Stir together yogurt with remaining 1 tablespoon water. Drizzle yogurt mixture over nachos; sprinkle with cilantro. Top with radishes and lime wedges, if desired.

HOT ARTICHOKE DIP

Donna Easom

2 cans artichokes (not marinated)	1 c. Parmesan cheese
1 c. mayonnaise	Dash of Tabasco, to taste
	Fritos Scoops

Heat oven to 350°. Drain artichokes and coarsely chop. Mix in mayonnaise, Parmesan cheese and Tabasco. Put in oven safe dish and bake for 20 minutes or until top is slightly brown and is bubbling. Serve from pan you bake in with Fritos Scoops or any sturdy chip or cracker for dipping.

HOT CORN DIP

Christy Miller
Wife of Steven - Charter member and Current Elder

1 (15 oz.) can whole kernel corn, drained	2 T. chopped jalapeño pepper
2 (4 oz.) cans chopped green chiles, drained	1 c. mayonnaise
½ c. chopped red pepper	½ c. grated Parmesan cheese
1 c. shredded Monterey Jack cheese	2 T. chopped black olives
	Tortilla chips

In a bowl, combine the corn, chiles, red pepper, Monterey Jack cheese, and jalapeño. Stir in mayonnaise and Parmesan cheese. Transfer to an ungreased 2-quart baking dish. Cover and bake at 350° for 30 minutes. Sprinkle with olives. Serve with tortilla chips.

HOT SPINACH QUESO

Lynn Chennault
Courtney Jordan

1 (16 oz.) jar chunky salsa	1 T. red wine vinegar
1 (10 oz.) pkg. frozen chopped spinach, thawed and well drained	4 T. milk
2 c. cheddar or Mexican blend cheese, grated	1 (4 oz.) can sliced black olives
1 (8 oz.) pkg. reduced fat cream cheese	Salt, to taste
	Pepper, to taste

Preheat oven to 400°. Mix salsa thawed chopped spinach, grated cheese, cream cheese, red wine vinegar, milk, sliced black olives, salt, and pepper until well blended. Place in an oven proof serving dish. Bake 15 to 20 minutes until bubbly. Serve with tortilla chips.

HOT SWISS BACON DIP

Lynn Fowler Gideon
Charter Member

1 (8 oz.) cream cheese, softened	2 T. green onion, finely chopped
½ c. mayonnaise	5 slices bacon, cooked and crumbled
1 ½ c. grated Swiss cheese	

Stir together cream cheese, mayonnaise, Swiss cheese and onion in a bowl. Place in baking dish, top with bacon, and bake at 350° for 20-25 minutes until bubbly.

Note: Serve with crackers or vegetable sticks.

JALAPEÑO DOVE POPPERS

Davis Liebl

24 strips, thick cut bacon	12 jalapeños
24 dove breasts (or 24 2 in. chicken chunks)	BBQ sauce (Stubbs)
1 (8 oz.) pkg. cream cheese, softened	Sliced pineapple
	Toothpicks

Preheat grill to 350°, or medium heat. Slice jalapeños in half long ways and cut the seeds out, if you don't like spice. Use a spoon to fill jalapeño halves with desired amount of cream cheese. (I like to make the cream cheese level with the sides of the jalapeño.) Place a slice of pineapple and a single dove breast on top of the cream cheese, placing a toothpick all the way through, so everything is held together. Shove one end of a slice of bacon into the toothpick, and wrap the whole piece around the jalapeño, making sure it is tight and that the end of the bacon ends secure on the toothpick. Hint: Placing the toothpick in before wrapping the bacon allows for the components to be held in one place instead of them sliding out, while you try to wrap the bacon. Place your poppers on the grill with the cream cheese and dove facing upwards. Cook until the jalapeño and bacon are charring, then flip over. Throughout the cooking time, coat the poppers in BBQ sauce, so it caramelizes and enhances the flavor. Once the meat is cooked through and the bacon is almost burnt, remove the poppers and place on a serving dish. If the bacon is tight enough, you should be able to remove the toothpick without it having the whole thing fall apart.

Note: You can also serve this as a main dish. You can use chicken or duck, if you prefer other meat. This recipe works well with wild game and tends to mask the gamey flavor that people don't like. The pineapple is not necessary, but adds a sweetness that I have fallen in love with! You can add a meat season to the dove breast before assembly.

JALAPEÑO POPPER DIP

Jenna Mason

2 (8 oz.) blocks of cream cheese softened to room temperature	1 (4 oz.) can chopped pickled jalapeños
1 c. mayo	1 c. Panko breadcrumbs
1 c. shredded Mexican cheese blend	¼ c. salted butter (½ stick), melted
1 c. shredded Parmesan cheese	Salt, pepper, dried parsley, to taste
1 (4 oz.) can chopped green chiles	

Preheat oven to 375°. Spray a 2-quart casserole dish with nonstick cooking spray. Using an electric mixer, mix together the cream cheese, mayo, Mexican cheese, ½ cup Parmesan cheese, green chiles, and jalapeños. Add a pinch of salt and pepper. Spread the dip filling into your casserole dish. In a bowl, mix together the Panko breadcrumbs, ½ cup Parmesan cheese, and melted butter (and parsley if you like). Sprinkle crumb mixture evenly over dip filling. Bake for about 20 minutes and do not overcook. Topping should be golden brown, and the dip should be gently bubbling around the edges. Serve with tortilla chips or your favorite crackers!

JALAPEÑO POPPER DIP

Delaney Davis

8 oz. cream cheese, softened	1 tsp. garlic powder
2 c. grated cheddar cheese	Salt and pepper, to taste
¾ c. shredded Parmesan cheese	Topping:
1 c. sour cream	1 c. panko breadcrumbs
4 oz. can of diced jalapeños, drained	4 T. butter, melted
	¼ c. Parmesan cheese

Preheat oven to 375°. In a mixing bowl, combine the cream cheese, garlic powder and sour cream until mixed well. Add the grated cheddar cheese, Parmesan and jalapeños, mix until combined. Spread into 8x8 inch greased baking dish. In a small mixing bowl, combine the topping ingredients and sprinkle over the cheese mixture. Bake 15-20 minutes or until hot and breadcrumbs are golden brown. Serve with Fritos Scoops, tortilla chips, crackers or baguette slices.

JALAPEÑO POPPERS

Katie Coldwell

20-25 lg. fresh jalapeños **16 oz. hot breakfast sausage**
2 (8 oz.) blocks cream cheese

Preheat oven to 350°. Brown breakfast sausage until well-cooked and crumbled into small pieces. The crispier and smaller, the better for the sausage. Halve jalapeños lengthwise. Remove membranes and seeds (unless you like it super spicy--not recommended). Mix cream cheese and cooked sausage in bowl (set cream cheese out in advance to soften or microwave briefly). Fill jalapeños with cream cheese and sausage mixture. Place filled jalapeños on cookie sheet. Bake 20-30 minutes until peppers are softened.

Note: Great to serve at football games, thanksgiving appetizers, or 24-7 class potlucks.

JAMEY'S AWARD WINNING QUESO

*Jamey Gallemore
Deacon*

1 lb. Velveeta cheese **½ to 1 lb. browned sausage,**
1 (12 oz.) can Rotel **crumbled**

Combine all ingredients in a double boiler and heat till cheese is melted.

LAYERED DIP

*Sue Savage
Wife of Phil - Deacon*

1 can refried beans	Pepper
¼ c. picante sauce	Lemon juice
1 lg. avocado	1 bunch green onions, chopped
Garlic	1 lg. tomato, chopped
Onion powder	1 (8 oz.) sour cream
Salt	Cheddar cheese, grated

Mix and mash avocados with picante, garlic, onion powder, salt, pepper and lemon juice. Mix beans and picante in saucepan and heat thoroughly. Spread in 9x13 dish. Spread guacamole over beans. Layer remaining ingredients. Dip is best when made just before you plan to eat it.

MEXICAN LAYER PIE

*Sharon Wooldridge
Founder, Wife of Bob - Elder*

Refried beans	Monterey Jack cheese, grated
1 pt. sour cream	Cheddar cheese, grated
12 oz. Calavo frozen avocado dip	Onion, chopped
10½ oz. Pace picante sauce	Green chiles, chopped
3 oz. pkg. taco seasoning	Jalapeño slices
	Tortilla chips

Use a large flat dish with a lip. Layer all as listed. Where no amounts are given, be generous and make it look pretty. Serve with tortilla chips.

MEXICAN PINWHEELS

Charlotte McGee

8 oz. cream cheese, softened	Seasoned salt, to taste
8 oz. sour cream	4 oz. can diced black olives, if desired
4 oz. can green chiles	Flour tortillas
1 c. cheddar cheese, shredded	
Garlic powder, to taste	

Combine all ingredients and spread onto each tortilla. Roll up and wrap tightly with plastic wrap twisting the ends. Refrigerate several hours or overnight and cut into approximately 1" slices. Place on a platter. Refrigerate until ready to serve.

MEXICAN SEVEN LAYER DIP

Jim Ware

1 lg. can refried beans	2 c. sour cream
2 c. cooked Rice-A-Roni	8 chicken tenderloins
Spanish rice	2 c. shredded cheddar cheese
1 cube cream cheese	1 sm. can black olives
1 pkg. taco mix	

Layer 1: Spread beans in a 11x14 cooking dish. Layer 2: Spread 2 cups of cooked Spanish rice over beans. Layer 3: Take cream cheese, taco mix and 1 cup of sour cream and mix together and spread over rice. Layer 4: Spread 1 cup of sour cream over taco dip. Layer 5: Spread boiled shredded chicken over sour cream. Layer 6: Cover dish with shredded cheese. Layer 7: Sprinkle sliced olives over dish. Place in oven and cook at 350° for 30 minutes.

MUFFINTIN BITES

Donna Easom

1 (12 oz.) can of Golden Layers buttermilk biscuits	1 tsp. dried onion flakes
½ c. mayonnaise	1 tsp. dried pesto seasoning
2 oz. (½ c.) goat cheese, crumbled	1 T. grated Parmesan cheese
¼ c. oil packed sun-dried tomatoes, chopped and drained	

Preheat oven to 375°. Separate dough into 10 biscuits, separate each evenly into 2 layers (making 2 dough rounds). Press into ungreased mini muffin pans. In a small bowl, mix mayonnaise, goat cheese, tomatoes, onion flakes and pesto. Spoon 1 ½ tsp. into each cup. Sprinkle with Parmesan cheese. Bake 10 - 15 minutes till brown. Cool 5 minutes and serve.

MUMMYDOGS

Lacy McGough
The McGough Boys

16 hot dogs **2 cans crescents rolls**

Preheat oven to 350°. Use a lined cookie sheet. Roll out crescent rolls and cut into thin strips. Wrap the dough around the hot dog to look like a mummy. Place on sheet, and bake for 15-18 minutes.

MURR'SAVOCADO DIP

Matthew Pool
Charter member and Current Deacon
Margaret Allen

2 lg. ripe avocados	1 tsp. lemon juice
8 oz. cream cheese	Tabasco sauce, to taste
¼ tsp. garlic salt	Fritos

Peel and seed avocados (avocados must be soft). Combine avocados and cream cheese with a mixer and whip smooth. Add garlic salt, lemon juice, and three big shakes of Tabasco sauce. Mix and taste, adding Tabasco or garlic salt, as desired. Serve with Fritos.

NACHO CHILI CHEESE DIP

Carolyn Miller
Wife of George - Current Elder

1 lb. ground beef	1 can chili (no beans)
1 sm. onion, chopped	Garlic powder, to taste
¼ c. tomato juice	Worcestershire sauce, to taste
1 lb. Velveeta cheese	Tortilla chips

Brown ground beef with the chopped onions. Add tomato juice. Set aside. Melt Velveeta cheese in double boiler. Add can of chili and heat well. Add meat mixture to cheese mixture. Season with garlic powder and Worcestershire sauce. Serve hot. Use as a dip or serve over chips as nachos.

NACHO DIP

Carolyn Miller
Wife of George - Current Elder

½ lb. ground meat, browned	1 large loaf Velveeta cheese
1 sm. chopped onion	1 can Rotel tomatoes
1 can chili (optional)	

Brown meat with the onions. Cut cheese in pieces and melt in crock pot. Add remaining ingredients.

OLIVE BALLS

Janet Scholl

16 oz. sharp cheddar cheese	½ tsp. salt
½ c. cold butter	1 tsp. paprika
1 c. flour	Jar of stuffed olives

Drain olives and place on a paper towel to dry. Shred cheese or cut into cubes. Blend cheese and butter in a food processor, add flour, salt and paprika. Mix well until a dough forms. With a ball of cheese mixture that is close in size to the olive, flatten the cheese mixture in your palm, place the olive in the center, work the mixture up around the olive, and then very gently roll it around between your palms. Make sure the cheese mixture completely seals in the olive. Place each ball on a baking sheet covered with parchment paper. Place in the refrigerator for at least 30 minutes or freezer for 15 minutes to chill. Bake for 10 to 15 minutes at 400°. Let cool slightly before serving.

OLIVE VEGGIE DIP

*Tara McClure
Wife of Mark - Current Deacon
Kathy Wolf*

2 (4 oz.) cans chopped black olives	1 bunch green onions, chopped
2 (4.5 oz.) cans chopped green chiles	3 T. vegetable oil
2-3 lg. tomatoes, chopped	4 T. cider vinegar
	Salt and pepper, to taste
	Tortilla chips

Combine black olives, green chiles, tomatoes, green onions, oil, and vinegar in large bowl. Add salt and pepper, to taste. Cover and refrigerate for several hours to allow flavors to blend. Serve with tortilla chips for dipping.

PIMENTOCHEESE

Sheree Shea

2 c. shredded sharp cheddar cheese	¼ tsp. onion powder
1 (8 oz.) cream cheese, softened	1 (4 oz.) jar diced pimento, drained
½ c. mayonnaise	Salt, to taste
¼ tsp. garlic powder	

Combine cheese, cream cheese, mayonnaise, garlic powder, onion powder and pimento in mixer at medium speed. Add salt, to taste.

PINEAPPLEHAM DIP

*Linda Brantley
Wife of Gary - Current Elder*

6 oz. ham, finely chopped	2 T. parsley or chives
12 oz. carton whipped cream cheese	1-2 tsp. salt, to taste
14 oz. can crushed pineapple, drained	Juice reserved from pineapple

Blend all together, except juice. Add juice from pineapple to make dipping consistency. Makes 3 cups.

POOLSIDE DIP

Hayley Jennings Eoff

16 oz. cream cheese, softened	1 jalapeño, seeded and chopped
1 packet Hidden Valley Ranch dip seasoning mix	1 (15 oz.) can whole kernel corn, drained
1 red bell pepper, chopped	

Combine cream cheese with ranch seasoning. Stir in red bell pepper, jalapeño, and corn. Refrigerate. Serve with pita chips, vegetables or crackers.

PUMPKINDIP

Ann McElroy

1 (8 oz.) pkg. cream cheese, softened	1 T. ground cinnamon
2 c. confectioners sugar	1 T. pumpkin pie spice
1 (15 oz.) can solid pack pumpkin	1 tsp. frozen orange juice concentrate
	Ginger snaps

In a medium bowl, blend cream cheese and confectioners sugar until smooth. Gradually mix in the pumpkin. Stir in the cinnamon, pumpkin pie spice, and orange juice concentrate until smooth and well blended. Chill until serving. Serve with ginger snaps.

ROASTED GOAT CHEESE STUFFED DATES

Dianne Reed

16 medjool dates (about 2 c.)	Flaky sea salt, to taste
4 oz. goat cheese	Ground black pepper, to taste
¼ c. pine nuts	Extra virgin olive oil, to taste

Preheat oven to 375°. Slice dates lengthwise on one side and remove the pit. Spoon a bit of goat cheese into each date. Set cut side up on a parchment-lined baking sheet and bake for 10 minutes or until warmed through. Meanwhile, add pine nuts to a small sauté pan and set over medium heat. Cook until golden brown and toasted, about 5 minutes (keep a careful eye as these can burn easily). Drizzle warm dates with olive oil and sprinkle with toasted pine nuts, salt and pepper.

Note: If you are not a fan of goat cheese, the dates pair well with soft cheeses such as ricotta, bleu cheese, whipped feta or sharp cheddar.

SAUSAGE BALLS

*Mona Farrell
Wife of Scott - Deacon*

1 lb. breakfast sausage, uncooked
3 c. Bisquick
4 c. cheddar cheese, grated
½ c. Parmesan cheese
½ c. milk

Heat oven to 350°. Mix all ingredients together. Make into balls. Put on a sprayed pan or a pan lined with parchment paper. Bake for 20-25 minutes. Makes about 7 dozen.

SAUSAGE BALLS

Brian Patterson

1 lb. hot sausage
1 lb. regular sausage
1 (8 oz.) pkg. cream cheese
1 (8 oz.) pkg. sharp cheddar cheese, shredded
2 c. Bisquick

Let ingredients sit out to soften. Knead sausage together with hands. Then add cream cheese and knead again. Follow with cheddar and Bisquick. Once mixed, roll into one inch balls and place on cookie sheet. Bake at 350° for 25-30 minutes, or until cooked.

SAUSAGE BISCUITS

*Kelly Hooten
Wife of Terry - Deacon*

1 (16 oz.) pkg. Jimmy Dean Maple Sausage, cooked and drained
2 eggs
1 ½ c. shredded cheese (cheddar or Swiss)
1 can biscuits, sliced in half

Whisk eggs and mix with cooked sausage and cheese. Press sliced biscuits into muffin cups then spoon in sausage mixture. Bake at 350° for 13-15 minutes.

SAUSAGE CHEDDAR BALLS

Kylie Williams

1 ¼ c. all-purpose flour
½ tsp. coarse salt
¼ tsp. ground pepper
½ tsp. cayenne pepper
1 ½ tsp. baking powder
2 c. grated cheddar (½ pound)
1 lb. breakfast sausage
½ lg. yellow or white onion, grated on large hole grater
3 T. unsalted butter, melted

Preheat oven to 400°. In a large bowl, whisk together flour, salt, pepper, cayenne pepper and baking powder. Add cheddar and toss to coat. Add sausage, onion and melted butter. With your hands, mix well until well combined and roll mixture into 1-inch balls. Place balls, half inch apart, on a parchment-lined baking sheet. Bake until balls are golden and cooked through, about 25 minutes. Serve warm. Refrigerate leftovers.

SHOW STOPPERS

*Aimee McMillan
Marie Henson*

7 eggs, beaten
8 oz. Monterey Jack cheese, grated
10 oz. cheddar cheese, grated
1 (4 oz.) can diced green chiles

Butter a 9x13 pan. Layer with cheddar cheese, then chiles (scatter across the cheddar cheese), and Monterey Jack cheese. Then top with the eggs. Bake at 325° for 45 minutes. Cut into small squares for serving.

SHRIMP DIP

Brock Grone

2 (8 oz.) pkg. cream cheese, softened
1 T. Worcestershire sauce
2 T. lemon juice
½ tsp. onion powder
1 (12 oz.) bottle shrimp cocktail sauce
1 can tiny shrimp, drained
1 c. mozzarella cheese
Oregano

Using a mixer, mix cream cheese, Worcestershire sauce, lemon juice, and onion powder. Spread on a large platter. Top cream cheese layer with cocktail sauce, then shrimp, mozzarella cheese and finally sprinkle with oregano. Refrigerate several hours before serving.

Note: Serve with crackers or chips to dip. Wheat Thins are particularly good.

SMOKED SALMON TERRINE WITH DILL AND CAPERS

Karen Fogelman

4 (8 oz.) pkgs. cream cheese	12 oz. smoked salmon slices (6
¾ c. red onion, finely chopped	oz. chopped, 6 oz. left sliced)
6 T. fresh dill, chopped	Toasted baguette slices or
¼ c. capers, drained	crackers
2 T. fresh lemon juice	

Line a 9x5x3 loaf pan with plastic wrap, leaving an overhang. Using an electric mixer, blend the cream cheese, red onion, fresh dill, capers, lemon juice, and chopped salmon in a large bowl. Spread ⅓ of the cheese mixture evenly in the loaf pan. Top with ½ of the sliced salmon, ⅓ of the cheese mixture, remaining salmon, then the remaining cheese mixture. Cover and chill for at least 4 hours and up to 3 days. Turn the terrine out onto a platter. Serve with baguette slices or crackers. Garnish with dill sprigs, capers and red onion, if desired.

SPICED BEEF & CREAM CHEESE DIP

Ela Beth Bailey

Wife of George - Preaching Minister (1972-1987), Original Elder

2 (8 oz.) pkg. cream cheese	Tops of 4 small green onions
1 (3 oz.) pkg. sliced smoked beef	Garlic salt, to taste

Allow cream cheese to get soft. Chop tops off onions. Mix garlic salt into cream cheese. Add onions and beef and mix well. Refrigerate.

Note: Serve with assortment of crackers.

SPICY CRACKERS

Denise Williams

⅓ c. canola oil	1 tsp. cayenne pepper
1 pkg. dry ranch dressing mix	1 tsp. Tabasco sauce
2 T. red pepper flakes	1 box saltine crackers

Mix the first 5 ingredients together in a 2-gallon Ziploc bag. Add crackers and close bag. Mix crackers and seasoning in Ziploc bag well. Flip Ziploc bag every 15 minutes, 4 times to coat. Remove from Ziploc bag and enjoy.

SPINACH AND ARTICHOKE DIP

Christy Miller

Wife of Steven - Charter member and Current Elder

1 (10 oz.) pkg. frozen spinach	1 (8 oz.) garlic and chive cream cheese
1 lg. clove garlic or 1 T. chopped minced garlic (in jar)	2 eggs
½ c. Romano cheese	1 c. shredded mozzarella cheese
1 (6 oz.) jar artichoke hearts	

Mix grated Romano cheese and garlic. Add spinach, artichoke, eggs, and cream cheese and mix well. Fold in mozzarella cheese. Bake at 375° for 20 - 25 minutes. Serve with pita chips or crackers.

SPINACH DIP

Angie Maddox

Graphic Designer (2004-present), Wife of Michael - Current Deacon

1 c. sour cream	1 box Knorr Vegetable Soup Mix (dry powder)
1 c. mayonnaise	
1 c. green onions, chopped	1 box frozen chopped spinach, thawed and drained
1 c. water chestnuts, chopped	

Mix all ingredients together and refrigerate. Serve with miniature cocktail breads or crackers.

Note: A family favorite from my Aunt Cindy Holcomb.

STUFFED MUSHROOMS

Ruth Ann Stallings

Wife of Gene - Original Deacon

24 med. mushrooms or 2 (8 oz.) pkg. fresh mushrooms	½ c. almonds, chopped
Italian salad dressing	4 strips of bacon, cooked and crumbled
2 T. butter	¼ tsp. salt
1 T. onion, minced	Chicken broth
½ c. Pepperidge Farm Herb Stuffing mix	

Wash mushrooms and pat dry. Break the stems off and save. Marinate heads in Italian dressing for 24 hours. Chop stems and onion and sauté in butter. Combine stuffing, almonds, and salt. Add just enough broth to moisten. Stuff heads and place in shallow baking dish. Bake at 350° for 8-10 minutes.

SWISS MUSHROOMBROILS

Janée Reeder
Greta Goolsby

- | | |
|--|-----------------------------------|
| 1 c. Swiss cheese, grated | ¼ c. onion, finely chopped |
| 1 lg. can chopped mushrooms
or 1 sm. pkg. fresh
mushrooms, chopped | 2 T. black olives, finely chopped |
| ⅓ c. pepperoni, chopped | ⅓ c. mayonnaise |
| | 1 box Sociables crackers |

Combine all the ingredients in a bowl and mix. Heat in microwave until melted and spreadable. Keep dip warm in a bowl on top of a warming tray or in a small crockpot. Serve over Sociable crackers.

THE BEST HOMEMADE QUESO DIP

Makenzi Wassenaar Roberts

- | | |
|------------------------------|---|
| 2 T. butter | 8 oz. cream cheese |
| 1 med. onion, finely chopped | 8 oz. cheddar cheese, shredded |
| 1 med. jalapeño, minced | 4 oz. Monterey Jack cheese,
shredded |
| 2 cloves garlic, minced | ¼ c. milk |
| 1 tsp. cumin | Salt, to taste |
| ½ tsp. onion powder | Pico de gallo |
| 12 oz. can evaporated milk | |

Melt the butter in a skillet over medium heat. Stir in the onion and jalapeño and cook 3-5 minutes, or until vegetables have softened. Add the garlic, cumin, and onion powder and cook for 30 seconds more. Add the evaporated milk and cream cheese to the pan and cook, stirring constantly, over medium heat until the cream cheese has melted, about 5 minutes. Reduce heat to low and add the shredded cheese a handful at a time, whisking constantly, until all of the cheese has been added and the sauce is smooth and creamy. Add additional milk as desired to reach the consistency you prefer. Season salt, to taste. Top with pico de gallo before serving.

THE BEST QUESO

Tamara Brantley Rasbury

- | | |
|-------------------------|---------------------|
| 1 Velveeta cheese block | 1 lb. ground beef |
| 1 can Rotel | Milk |
| 1 can chili | Corn tortilla chips |

Cut cheese into cubes, put in bowl, add Rotel, chili and ground beef, stir well. Put into sauce pot, low heat. Let it cook slowly. Add milk to thicken. Can also use a crock pot. Serve with tortilla chips.

THE BEST TEXAS CAVIAR

Kathy Johnston
Wife of Charley - Current Elder

- | | |
|---|------------------------------|
| 1 (15 oz.) can pinto beans,
rinsed and drained | 1 c. diced green bell pepper |
| 1 (15 oz.) can black-eyed peas,
rinsed and drained | 1 tsp. salt |
| 1 (11 oz.) can white shoe peg
corn, drained | ½ tsp. pepper |
| 1 c. diced sweet onion | 1 tsp. water |
| 1 c. diced celery | ¾ c. vinegar |
| | ½ c. vegetable oil |
| | 1 c. granulated sugar |

Add salt, pepper, water, vinegar, vegetable oil and sugar to small pot; bring to a boil. Remove from heat and let cool. In a large bowl combine the pinto beans, black-eyed peas, corn, onion, celery and bell pepper. Pour cooled vinaigrette over the mixture and gently toss to coat. Let flavors blend several hours or overnight. Serve with tortilla chips or as a salad.

TORTILLAROLL-UPS

Heather Miller Ashby
Wife of Todd Davis Miller - Charter member and Deacon

- | | |
|---|--------------------------------------|
| 4 (8 oz.) blocks cream cheese,
softened | Dash of salt |
| 1 sm. can chopped green chiles | 4 - 8 flour tortillas (burrito size) |
| 1 sm. can chopped black olives | Salsa |
| 1 tsp. garlic powder (or more if
you prefer) | |

Use hand mixer and blend together the cream cheese, green chiles, olives, garlic powder and salt. Blend until light and easy to spread. Spread a thick amount on each tortilla and roll up. Wrap each tortilla in foil and refrigerate. This recipe makes at least 4 filled tortillas, and it can make more if you prefer to use less filling per tortilla. Refrigerate for at least 6 hours (overnight is best). Slice and serve with a salsa of your liking on the side.

VEGETABLE SQUARES

Martha Colyer

2 cans crescent rolls
16 oz. cream cheese
1 pkg. dry ranch dressing
2 T. mayonnaise
Chopped vegetables of choice
Cheddar cheese, grated

Spread crescent rolls over cookie sheet. Bake according to package directions or until light brown. Cool completely. Mix cream cheese, dry dressing, and mayonnaise. After thoroughly mixed, spread over baked crescent rolls. Add chopped vegetables. Sprinkle grated cheese on top. Cut in squares to serve.

VEGGIE CREAM CHEESE ROLL-UPS

Ruth Caire

2 (8-oz.) pkgs. cream cheese, softened
1 env. ranch dressing mix
4 green onions, chopped
1/3 c. black olives, chopped
1/2 c. red bell pepper, chopped
1/2 c. green bell pepper, chopped
1 celery rib, chopped
6 (8-in.) flour tortillas (can use wheat, spinach, or tomato tortillas)

Beat cream cheese and dressing mix together. Add green onions, black olives, green pepper, red pepper, and celery. Mix together. Spread cream cheese mixture evenly on tortillas. Roll up tortillas. Wrap tortillas in plastic wrap and chill about 3 hours to set. Cut tortilla rolls diagonally into 1/2 in. pieces. Display on platter. Can serve with salsa as a dip.

WARM ARTICHOKE DIP

Jeanne Peeler

Wife of David, Jr. - Deacon

1 (16 oz.) can artichoke hearts
1 c. mayonnaise
1 c. Parmesan cheese, grated
Dash of garlic powder

Drain artichoke hearts and chop or mash well. Add mayonnaise, Parmesan cheese and garlic powder. Mix with a fork or spoon. Bake at 350° for 20 to 30 minutes. Serve with choice of crackers or melba toast.

ZIPPY PRALINE BACON

Sheila Legan

1 lb. bacon, thin
3 T. brown sugar
1 1/2 tsp. chili powder
1/4 c. pecans, finely chopped

Preheat oven to 425°. Line 10x15 baking pan with foil. Cut bacon in halves and lay out in single layer on pan. Bake for 10 minutes. Mix chili powder and sugar. Sprinkle bacon with sugar mixture. Then sprinkle pecans on top. Bake until crispy 5-10 minutes. Drain on paper towels. Best served warm.

BEVERAGES

ALMOND TEA PUNCH

Paula Clark

1 c. strong brewed tea
1 1/2 - 2 c. sugar
1 qt. hot water
2 tsp. almond extract
1 tsp. vanilla extract
1/2 c. lemon juice
2 L. cold ginger ale
Crushed ice or pre-made ice ring with fruit

Mix together tea, sugar, hot water, almond and vanilla extracts and lemon juice. Pour in ginger ale just prior to serving. Add crushed ice or, if using a punch bowl, prepare an ice ring ahead of time with maraschino cherries and sliced fruit, such as oranges, lemon and limes.

Note: This punch is delicious and is always a favorite at wedding and baby showers!

AUNT CINDY'S PARTY PUNCH

Angie Maddox

Graphic Designer (2004-present), Wife of Michael - Current Deacon

4 freezer bags, half gallon size	23 oz. pineapple juice
4 c. sugar	¼ c. lemon juice
12 c. water, divided (2 c. + 10 c.)	6 oz. orange juice, frozen concentrate
1 T. vanilla	Food coloring, as desired (color will be yellow, otherwise)
1 T. almond extract	8 liters ginger ale
1 T. Fruit Fresh (or similar fruit preservative)	

Combine 2 cups of water and 4 cups of sugar on stove top and bring to a rolling boil for 15-20 minutes. Remove from heat and allow to cool for about an hour. Pour into a 2½ gallon container (or larger) and add remaining water and other ingredients. Mix well. Pour into ½ gallon freezer bags and freeze at least overnight. To use: Allow packages to sit at room temperature for about an hour before using. Slush up the bags by hand, then pour into container and stir to break up frozen chunks. Mix each bag with 2 liters of ginger ale to serve.

Note: Special recipe made by my aunt, served at my wedding reception!

CHAI TEA MIX

Laura Daulton

Wife of Eric - Deacon

1 ½ c. instant tea (I use decaf)	2 tsp. ground ginger
1 ½ c. sugar	1 tsp. ground cardamom
1 c. nonfat milk powder	1 tsp. ground cloves
1 c. powdered creamer	½ tsp. ground nutmeg
2 tsp. ground cinnamon	

Combine all ingredients in a blender and blend. This gets the mix to be a fine powder that dissolves better. Store in glass jars. When you would like a cup of hot chai tea, mix 2-3 T. in 1 cup of hot water.

Note: This was a gift in a mason jar at Christmas 2021 from my Aunt Christy.

CHERRY LIMEADE PUNCH

Denise Witt

Wife of Don - Current Elder

2 (2 liter) bottles of Cherry 7 Up	Sonic ice
1 can frozen limeade (do not add water)	

Mix together Cherry 7 Up and limeade and add ice to desired slushiness.

CHURCH SHOWER PUNCH

Hannah Compton

1 (3 oz.) pkg. of strawberry Jello	2½ c. sugar
1 pkt. unsweetened Kool Aid (any flavor)	1 (46 oz.) can pineapple juice
2 qt. hot water	½ gal. pineapple sherbet
	2 liters ginger ale

Dissolve Jello, sugar, and Kool Aid in very hot water. Mix until complete. Add pineapple juice and stir. Pour into two separate gallon size Ziploc bags and lay flat in freezer. On the day of the event, soften sherbet in the fridge 1-2 hours to soften, equally thaw frozen Jello mixture until “slushy”. Combine Jello mixture, sherbet, and ginger ale into a punch bowl together and stir to combine.

CITRIC ACID PUNCH

Pat Scott

Founder, Wife of Bob - Original Elder

6 c. sugar	4 c. water
1 tsp. citric acid	2 liters ginger ale
2 oz. almond extract	Sonic ice
2 oz. vanilla	

Combine all ingredients and bring to a boil. Stir until all sugar dissolves, Cool before using. TO MAKE PUNCH: Use 1 c. of this syrup with 2 liters of ginger ale and Sonic ice.

Note: You can also add frozen fruit to float in punch bowl.

CITRIC ACID PUNCH

Carolyn Yurcho

Wife of Larry - Deacon

5 lbs. sugar	2 oz. almond flavoring
2 T. citric acid	2¼ c. lemon juice
1½ oz. vanilla flavoring	Ginger Ale
4 c. water	

Boil all ingredients and chill 24 hours before serving. Serving ¾ -1 cup of concentrate to 32 oz. of ginger ale. Crushed ice can be added.

COFFEE PUNCH

*Linda Brantley
Wife of Gary - Current Elder*

2 oz. instant coffee	½ gal. vanilla ice cream
3 c. sugar	½ gal. chocolate ice cream
1 c. water	1 gal. milk

Combine instant coffee, sugar and water in a saucepan. Bring almost to a boil. Let it cool, then add remaining ingredients. Mix with mixer until creamy and well blended. (Can make up the syrup and put into a jar in the refrigerator ahead of time.) Let syrup come to room temperature before mixing last 3 ingredients and syrup together.

EGGNOG PUNCH

Michelle Hefley

½ gal. eggnog	½ gal. peppermint ice cream,
½ gal. milk	softened
1 (2 liters.) bottle ginger ale	Whipped cream
½ gal. vanilla ice cream,	Crushed peppermint candy
softened	

Mix eggnog and milk in punch bowl. Add softened scoops of peppermint and vanilla ice cream. Slowly add ginger ale to prevent excess foaming. Garnish with whipped cream and sprinkle with crushed peppermint candy. Yields approximately 50 6 oz. servings.

GRANDMA'S LEMONADE

*Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)*

8 lemons	Water
2 c. sugar (or desired amount)	

Squeeze 8 lemons into a pitcher. Add in sugar and water and stir. Best served chilled and over ice.

GRANNY'S BOILED CUSTARD

*Jennifer Davis Kimball
Wife of Matt - Deacon*

4 c. milk	1 T. butter
1 c. sugar	1 tsp. vanilla
4 T. flour	1 tsp. nutmeg
3 eggs	

Bring milk almost to a boil in a double boiler. Mix sugar and flour; add to milk. Cook until thick and beat well using a whisk. Take off stove and add eggs, one at a time, beating quickly with whisk so eggs don't start to cook. Add butter, vanilla, and nutmeg and stir thoroughly. Pour into mason jars and chill in refrigerator.

HOT CHOCOLATE MIX

*Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)
Luanne Lewis*

1 (8 qt.) box instant powdered milk	1 lb. powdered sugar
2 lb. Nestle Quick Chocolate mix	10 oz. Cremora (or dry creamer)

Mix the instant milk, Nestle mix, powdered sugar, and creamer well. Use ⅓ cup of mix per cup of hot water or milk. Stir and enjoy!

HOT SPICED TEA

Karen Fogelman

6 c. water	1 sm. can pineapple juice
2 cinnamon sticks	2 c. orange juice
1 tsp. whole cloves	1½ c. sugar
2 sm. tea bags	¼-½ c. lemon juice

Bring the water to a boil then add cinnamon sticks and whole cloves. Boil for 5 minutes. Add tea bags and turn off the heat. Let sit about 10 minutes. Remove tea bags and add pineapple juice, orange juice, sugar, and lemon juice. Serve hot and decorate with orange slices, if desired.

MOCHA COFFEE PUNCH

Michelle Hefley

- | | |
|--|---------------------------------|
| 1 (16 oz.) bottle of chocolate syrup | 1 c. granulated sugar |
| 2 oz. instant coffee (regular or decaf) | 1 qt. boiling water |
| 1 tsp. vanilla | ½ gal. milk |
| | ½ gal. vanilla ice cream |

Mix chocolate syrup, instant coffee, vanilla, and granulated sugar with boiling water. Chill the mixture. This mixture can be prepared and refrigerated indefinitely. When ready to serve, combine the mixture with milk and add scoops of ice cream.

PARTY PUNCH

Sharon Randolph

- | | |
|---|---|
| 2 (3 oz.) boxes strawberry Jello | 1 (48 oz.) can pineapple juice |
| 3 c. sugar | ½ c. lemon juice |
| 7 c. water, divided into 3 c. and 4 c. | Ginger ale, several 2 liters bottles |

At least two days before serving day, mix Jello, sugar, and 3 c. of water in a large pot. Bring to a boil, then remove from heat. When cooled, add pineapple juice, lemon juice and 4 cups of water. Mix well and equally distribute into quart size Ziploc bags. Then freeze for two days. Two hours before serving time, take bags out of freezer. Add 1 to 1 ½ bottle ginger ale to each bag of concentrate. Punch should be slightly thick and slushy. Serves 25.

PARTY PUNCH

Brenda Barth

- | | |
|---|--------------------------------------|
| 6 c. sugar | 1 (6 oz.) can frozen lemonade |
| 4 c. water | 2 lg. cans pineapple juice |
| 4 (4 oz.) pkgs. Jello, your choice of color (I use strawberry) | 3 T. almond extract |
| 1 (6 oz.) can frozen orange juice | Ginger ale |

Bring to boil: 6 cups sugar and 4 cups water. Dissolve 4 packages of Jell-O. Add: frozen orange juice, frozen lemonade, pineapple juice and almond extract. Stir together well and add 1 gallon of water. Divide up into 1-gallon containers or Ziploc bags. Put in freezer and stir occasionally until slushy. Add bottle of ginger ale to each gallon of slush. I prefer to make mine several days ahead and simply set out frozen mixture 30 minutes or so before guests arrive and then add the ginger ale at room temperature to help melt the frozen mixture into a slushy consistency. This recipe makes 73 cups.

PINA COLADA SLUSH

*Mary Kay Polk
Wife of Ken - Current Elder*

- | | |
|--|--|
| 2 c. cubed fresh pineapple | 1 c. ice cubes |
| 1 ½ c. pineapple juice, chilled | 1 c. fat-free vanilla frozen yogurt |
| ¼ c. cream of coconut | |

Arrange pineapple in a single layer on a baking sheet. Freeze until firm; about 1 hour. Remove from freezer and let stand 10 minutes. Combine juice and cream of coconut in a blender. With blender on, add pineapple and ice cubes one at a time. Add yogurt. Process until smooth. Serve immediately. Yields 4 servings.

TANG PUNCH

Michelle Hefley

- | | |
|---------------------------------------|---|
| 2 c. Tang powder mix | 2 (2 liters) bottles ginger ale, chilled |
| 1 (46 oz.) can pineapple juice | |

Mix Tang and pineapple juice until Tang is dissolved. Slowly add ginger ale to prevent excess foaming. Chill and/or serve over ice.

WARM HOLIDAY SPICE CRANBERRY PUNCH

*Angie Maddox
Graphic Designer (2004-present), Wife of Michael - Current Deacon*

- | | |
|--|-------------------------------------|
| 2 c. cranberry juice | ⅓ c. brown sugar |
| ½ c. water | 1 ½ tsp. cloves, whole |
| 2 ½ c. pineapple juice, unsweetened | 1 ½ tsp. allspice, whole |
| | 2 cinnamon sticks, whole, 2" |

Stir juices, water, and sugar together until sugar dissolves. Pour into coffee pot water reservoir or perculator. In the basket, place the cloves, allspice, and cinnamon. Perk like coffee.

Note: From my mom, Vicky Poston.



Helpful Hints

- If the soup is not intended as the main course, count on 1 quart to serve 6. As the main dish, plan on 1 quart to serve 2.
- After cooking vegetables, pour any water and leftover vegetable pieces into a freezer container. When full, add tomato juice and seasoning to create a money-saving “free soup.”
- Instant potatoes help thicken soups and stews.
- A leaf of lettuce dropped in a pot of soup absorbs grease from the top—remove the lettuce and serve. You can also make soup the day before, chill, and scrape off the hardened fat that rises to the top.
- To cut down on odors when cooking cabbage or cauliflower, add a little vinegar to the water and don’t overcook.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), make the dish easier to digest.
- Fresh is best, but to reduce time in the kitchen, use canned or frozen broths or bouillon bases. Canned or frozen vegetables, such as peas, green beans, and corn, also work well.
- Ideally, cold soups should be served in chilled bowls.
- Perk up soggy lettuce by spritzing it with a mixture of lemon juice and cold water.
- You can easily remove egg shells from hard-boiled eggs if you quickly rinse the eggs in cold water after they are boiled. Add a drop of food coloring to help distinguish cooked eggs from raw ones.
- Your fruit salads will look better when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.
- The ratio for a vinaigrette is typically 3 parts oil to 1 part vinegar.
- For salads, cook pasta al dente (slightly chewy to the bite). This allows the pasta to absorb some of the dressing and not become mushy.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- Chill the serving plates to keep the salad crisp.
- Fruit juices, such as pineapple and orange, can be used as salad dressing by adding a little olive oil, nutmeg, and honey.

SOUPS & SALADS

SOUP, STEW, & CHILI

APPLESWAYCHEESE SOUP

Martha Wenzel

Wife of Tom - Facilities Staff (2013-present)

1 c. chopped onion	1 c. flour
1 c. shredded carrots	1 c. butter, melted
1 c. chopped celery	1 can evaporated milk
2 qts. water	2 c. shredded cheese
2 oz. chicken base	White pepper, to taste

Place the vegetables in the 2 quarts of water and cook until tender. This will take about 30 minutes. Add chicken base. Mix flour and butter thoroughly. Add this to the soup, stirring until smooth. Add milk, cheese, and pepper.

ASPARAGUSSOUP

Suzanne Miller

Founder, Wife of Todd - longest serving and Current Elder

10½ oz. can cream of asparagus soup	1 c. sour cream
1 c. milk	1 thin slice of onion, minced
	Chives, minced

Mix all but chives in blender. Heat to serve and top with chives. Makes 3 cups.

BABY STEW

Suzanne Miller

Founder, Wife of Todd - longest serving and Current Elder

1 or 2 lbs. stew meat or beef tips	1 can French onion soup
1 can of cream of mushroom soup	½ c. white cooking wine
	Potatoes, peeled & cut
	Carrots, peeled & cut

Place 1-2 pounds stew meat or beef tips in a covered casserole dish. Add 1 can of cream of mushroom soup and 1 can of French onion soup. Last add ½ cup white cooking wine. Bake covered 2 hours & 15 minutes at 350°. Then add carrots and potatoes. Cover and bake 45 more minutes.

Note: This is called Baby Stew because in the 1970's if you had a baby, you knew someone would be bringing you this stew. We loved it.

BAKED POTATO SOUP

*Alice Strickland
Founder, Wife of John - Original Deacon*

½ c. butter	1 lg. baked potato, cubed with peeling on
½ c. flour	
2 c. milk	Grated cheese, crumbled bacon, chives for garnish
2 c. chicken broth (seasoned)	

Make roux with butter and flour. Add chicken stock and milk and cook until thickened. Adjust seasoning (meaning you may need to add a chicken bouillon cube for taste). Add cubed potato. Serve hot. Garnish with grated cheese, crumbled bacon and fresh chives.

BAKED POTATO SOUP

Julee Masters

4 lg. potatoes	1 c. sour cream
⅔ c. butter	2 c. crisp bacon, cooked and crumbled
⅔ c. flour	
1 ½ qt. milk	5 oz. grated cheese (I use sharp cheddar)
Green onions, chopped	

Heat oven to 350° and bake potatoes until tender. (I cook mine in the microwave.) Melt butter in large soup pot. Slowly blend in flour with wire whisk until thoroughly blended. Gradually, add milk to the butter mixture, whisking constantly over low heat. Whisk in salt and pepper and simmer. Peel the potatoes, keeping half of the potato peels and discard the remainder. Cut potatoes in half. When mixture is very hot, whisk in potatoes. Add green onions and potato peels. Whisk well, add sour cream and bacon. Heat thoroughly. Add cheese a little at a time until it is all melted in. Serve with crunchy French bread.

BEAN AND HOMINY SOUP

*Jan Evans Immel
Wife of John - Deacon*

3 (15 oz.) can northern beans, undrained	2 c. water
1 (15 oz.) can hominy, undrained	2 bay leaves
1 (15 oz.) can stewed tomatoes	1 T. cilantro
1 (11 oz.) can bean with bacon soup, undiluted	1 T. oregano
1 (10 oz.) can Rotel	1 tsp. cumin
1 (11 oz.) can whole kernel corn, undrained	1 c. shredded cheese (for garnish)
	Sour cream (for garnish)

Dump all into a crockpot and heat thru. Serve in a bowl and garnish with cheddar cheese and a dollop of sour cream.

BEST EVER STEW

*Carolyn Miller
Wife of George - Current Elder*

1- 2 lbs. stew meat or beef tips	1 lg. white onion, sliced and separated
1 can cream of mushroom soup	5 carrots, cut in 1 inch pieces.
1 can onion soup	
½ c. red cooking wine	
6 med. red potatoes, cut into pieces with skins on	

Combine the beef tips, soups and cooking wine. Put in roaster, cover and bake for 3 ½ hours at 200°. Remove from oven and add potatoes, carrots and onions. Cover and bake at 350° until veggies are tender. Remove cover last 20 minutes. Can be prepared in crock pot.

BILL WALLIS' CHICKEN SOUP

Laura Harbin

4 lg. chicken breasts	6 T. butter
2 cans chicken broth or homemade equivalent	6 T. flour
2 cans cream of chicken soup	½ pt. half and half
1 sm. onion, chopped or grated	1 tsp. basil
3-4 stalks celery, chopped or food processed	½ tsp. cumin
2-3 carrots, chopped or food processed	1 T. parsley
	1 tsp. salt
	1 sm. can chopped green chiles

Sauté onions, carrots, and celery in butter. Add flour to mixture and sauté well while on heat. Add the broth and soup, half and half, basil, cumin, parsley, salt, and green chiles. (May want to add the chiles gradually to taste depending on how spicy you want.). Add chicken. Simmer for an hour or so (longer in crock pot).

CANADIAN CHEESE SOUP

*Dorenda Head
Wife of Ron - Deacon*

4 T. flour	½ c. green onions, chopped
4 c. milk	4 T. butter
4 c. chicken broth	1 lb. American cheese, sliced
Lots of celery, carrots, mushrooms, finely shredded or chopped	Salt and pepper, to taste

Sauté onions in butter until done. Add other vegetables. Continue sautéing. Add flour, milk, broth, salt, & pepper. Cook 45 minutes on medium heat or until vegetables are soft (stirring occasionally). Add cheese and stir until all cheese is melted. (Mushrooms may be added later to prevent overcooking.) Serves 8-10.

CANADIAN CHEESE SOUP

*Sharon Wooldridge
Founder, Wife of Bob - Elder*

½ c. butter or margarine	1 qt. chicken stock
¾ c. onion, finely diced	1 qt. milk
½ c. carrots, finely diced	⅛ tsp. soda
½ c. celery, finely diced	1 c. cheddar cheese, grated
½ c. flour	Salt and pepper, to taste
2 T. cornstarch	2 T. parsley, finely chopped

Sauté onions, carrots, and celery in butter, until soft. Add flour and cornstarch and stir well. Add chicken stock and milk. Cook stirring constantly until mixture has a smooth velvety texture and thickens. Add soda and cheese and stir until blended. Season. Add parsley when serving. Serves 8 to 10.

CARROT SOUP

*Lai Shang Shiu
Founder, Wife of Jimmie*

1 ½ c. broth	2 T. margarine
1 ½ c. milk	⅔ c. flour
2 c. water, reserving ½ c.	Salt and white pepper to taste
1 lg. carrot, grated	Cheese and sliced green onions for topping
3 T. cream cheese, light	

Bring broth, milk, water, carrot, cream cheese, and margarine to a boil. Mix ⅔ cup flour with the reserved ½ cup water. Reduce heat, add the flour water to the soup and stir. Simmer a few more minutes. Serve topped with cheese and/or sliced green onions. Makes about 4 cups.

CATHERINE'S WORLD FAMOUS BEEF CHILI

*Jennifer Davis Kimball
Wife of Matt - Deacon*

2 lbs. ground beef	¾ tsp. ground black pepper
1 lb. stew beef, cut into 1-in chunks	1 (4.5 oz.) can chopped green chiles
1 lb. bacon, diced	1 (28 oz.) can peeled plum tomatoes
1 sm. red bell pepper, chopped	2 (6 oz.) cans tomato paste
1 lg. onion, chopped	3 (16 oz.) cans kidney beans
1 T. chopped garlic from jar (or 2 cloves minced garlic)	2 - 4 c. water
2 T. chili powder	Shredded cheese
1 tsp. dried mustard	Sour cream
1 ½ T. cumin	Onions
1 T. dried oregano	Crushed tortilla chips
2 tsp. kosher salt	

Heat large pot over medium heat. Add ground beef, stew beef, bacon, red pepper, and onion; cook until meats are browned and vegetables are tender. Drain grease and liquid, if desired. Add garlic and cook 1 - 2 minutes. Stir in chili powder, dried mustard, cumin, oregano, salt, and pepper. Add green chiles, tomatoes, tomato paste, kidney beans, and 2 c. water. Simmer on low for at least 2 hours, or put into a crockpot on low for at least 4 hours. Add additional water, as needed, to achieve desired consistency. Serve with any of the following toppings: shredded cheese, sour cream, onions, and crushed tortilla chips. Yields 10 - 12 servings.

CHEESE SOUP

*Pam Wassenaar
Wife of Rory - Former Facilities Manager*

1 qt. water	2 ½ c. mixed vegetables, (broccoli, cauliflower)
4 chicken bouillon cubes	2 cans cream of chicken soup
1 c. onion, chopped	1 lb. American cheese, cubed
1 c. celery, chopped	Salt and pepper to taste
1 c. carrots, chopped	
2 ½ c. potatoes, cubed	

Combine water, chicken bouillon cubes, onion, celery, carrots, and potatoes in a 4 quart sauce pan. Cover and simmer 20 minutes. Add mixed vegetables, simmer. Add soup and cook until vegetables are done. Add cheese and stir until cheese is melted. Season with salt and pepper.

CHEESE TORTELLINISOUP

Lauren Tarpley

2 T. olive oil	28 oz. can San Marzano tomatoes
1 lg. onion, chopped	1 bag fresh spinach
2 carrots, chopped	1 T. balsamic vinegar
3 stalks celery, chopped	Salt and pepper to taste
3 cloves garlic, diced	1-2 T. honey
10 c. chicken broth	
1 lg. bag cheese tortellini	

Sauté the onions, celery and carrots in olive oil for 5-7 minutes or until the onions are translucent. Add the diced garlic and sauté another 2-3 minutes. Add the chicken stock, tortellini, tomatoes, spinach, vinegar and honey. Bring to a boil and then reduce heat and simmer until the pasta is tender. Serve with grated Parmesan cheese and crusty bread!

CHICKEN ENCHILADASOUP

*Kelli Maynard
Wife of Tim - Deacon*

1 lb. chicken breast, cooked	12-16 c. chicken broth
2 tsp. paprika	32 oz. sour cream
1 tsp. salt	1 (4 oz.) can chopped green chiles
2 tsp. seasoned salt	Green onions, chopped
1 c. margarine	Monterey Jack and cheddar cheese, shredded
1 onion, chopped	Tortilla chips, crushed
1 clove garlic, minced	
1 ½ c. flour	
¼ tsp. cumin	

Melt margarine. Sauté onion and garlic. Add flour, paprika, salt, and seasoned salt and stir well. Then add cumin, broth, sour cream, chiles, and chopped chicken. Stirring constantly as to prevent curdling, cook until hot, creamy and slightly thick. Serve in bowls over crushed tortilla chips and cheese. Top with green onions. Serves 16.

CHICKEN POSELE VERDE SOUP

Billie Wonders

4-5 lb. chicken thighs	⅓ c. 505 Southwestern Hatch Valley green chiles
7 c. water in stock pot	1 T. dried parsley
4-5 cloves garlic, pressed	½ c. fresh cilantro, chopped
2 poblano peppers, seeded and diced	3 (15 oz.) cans white hominy, drained
1 lg. onion, diced	1 (15 oz.) canned pinto beans, do NOT drain
1 tsp. cumin	Red pepper flakes, optional for more spicy heat if desired
1 tsp. salt	
½ tsp. pepper	
1 T. oregano	
2 (6 oz.) cans green chiles	

In large stock pot with 7 cups of water, cook chicken thighs (trim any white fat before cooking). Remove the thighs to cool, remove bones, and shred before adding back to the stockpot. Add all of the ingredients to the stock pot and stew on medium boil for at least 45 minutes. I adjust the spicy taste as it cooks by adding more of the Hatch Chiles or some red pepper flakes. Adjust salt and pepper, to taste.

CHICKEN TORTILLASOUP

*Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)*

¼ c. butter	1 tsp. chili powder
½ c. oil	1 tsp. salt
1 lg. onion, chopped	1 tsp. lemon pepper
1 fresh jalapeño, chopped (can be omitted)	1 can Rotel
4 garlic cloves, minced	1 sm. can tomato sauce
2 lg. carrots, diced	4 cans or 2 cartons chicken broth
6 ribs celery, diced	Tortilla chip strips for garnish
1 lb. raw boned chicken or 1 lg. can of chicken	Sour cream for garnish
1 tsp. cumin	Avocado for garnish
	Shredded cheese for garnish

Heat butter and oil in a large kettle and sauté onion, jalapeño, garlic, carrots, celery, and chicken. Simmer for 5 minutes. Then add the cumin, chili powder, salt, and lemon pepper. Add in Rotel, tomato sauce, and chicken broth and simmer for at least 1 hour. To serve, put a few tortilla strips in the bottom of a bowl. Add a spoon each of avocado and cheese. Ladle the soup mixture into the bowl and add a dollop of sour cream and more tortilla strips. This is sometimes even better on the second day.

Note: Shared from Darla McLeod

CHILI

Jenise Blankenship Tanck

4 lbs. ground beef	1 T. salt & 1 T. pepper
1 pkg. frozen onion	1/3 c. chili powder (heaping)
4 (8 oz.) cans tomato sauce	2 T. cumin
1 (6 oz.) can tomato paste	1/2 c. parsley flakes
1 (4.5 oz.) can green chiles	Water - I use an empty Ranch
2 (14.5 oz.) can petite diced tomatoes	Style bean can, fill with water and add to the mix.
2 cans Ranch Style beans w/ jalapeño	

Brown meat and drain grease. Add onions. In large stock pot combine all ingredients. Mix well and bring to a boil. Then let simmer for at least an hour.

CHILI

Gilda Kessner

1 lb. 80% lean ground beef	1 T. chili powder
2 (15 oz.) cans Ranch Style Beans	Freshly ground pepper to taste
1 (28 oz.) can whole tomatoes	Freshly ground salt to taste
1 green bell pepper, chopped	Scallions, cheddar cheese, sour cream for garnish
1 yellow onion, chopped	

Brown ground beef in a large pan with chopped bell pepper and onion. Add chili powder, pepper and salt. May add more chili powder if desired. Add Ranch Beans and can of whole tomatoes. Slice tomatoes as they cook to release the liquid. May add small amount of water if needed. Swirling a few tablespoons of water in the Ranch Beans cans to get the remaining sauce out of the can is a good way to add water. Simmer over low heat for about 30 minutes. Serve with favorite garnish (scallions, cheddar cheese, sour cream). This chili does well frozen in single servings to take to work for lunch.

COOK-OFF WINNING CHILI

*Libby Peeler Oliver
Wife of Kris - Deacon*

6 lb. ground chuck	2 (15 oz.) cans pinto beans, undrained
1 lg. onion, chopped	5 T. chili powder
1 lg. green pepper, chopped	2 1/2 T. sugar
1 stick butter	1/3 c. picante sauce
4 (14.5 oz.) cans stewed tomatoes	Salt & pepper, to taste
3 (10 oz.) cans tomato soup	

Brown meat and drain. Cook onion and pepper in butter. In a large pot, combine cooked meat, onion and pepper mixture, tomatoes, soup, pinto beans, chili powder, sugar, picante sauce, salt and pepper and bring to a boil. Reduce heat to low and cook for one hour.

CORN CHOWDER

Barbara Kee

3 med. potatoes, peeled and diced	1 can creamed corn
1 carrot, peeled and diced	2 c. milk
1 med. onion, diced	Seasoning, to taste

Cook the potatoes, carrot, and onion about 10 minutes or until tender. Add corn and milk and heat just to the boiling point.

CREAM CHEESE CRACK CHICKEN CHILI

*Kay Redding
Wife of David - Deacon*

3-4 boneless, skinless chicken breasts	1 tsp. cumin
1 (15 oz.) can corn, drained	1 T. chili powder
1 (15 oz.) can black beans, drained and rinsed	1 tsp. onion powder
1 (10 oz.) can Rotel, undrained	1 (8 oz.) pkg. cream cheese
2 c. chicken broth	1 c. shredded cheddar cheese
1 (1 oz.) packet Hidden Valley Ranch Original Seasoning & Salad Dressing Mix	

Place chicken at bottom of slow cooker. Place cut up pieces of cream cheese on top of chicken. Add corn, beans, Rotel, chicken broth, ranch seasoning, cumin, chili powder and onion powder. Cover with lid and cook on low for 5-6 hours. About an hour before serving, remove chicken and shred with 2 forks. Return to slow cooker and stir in shredded cheese.

CREAMY TACO SOUP

Lindsay Nelson

1 lb. ground turkey or beef	1 (15 oz.) can corn
1 sm. onion	1 (15.5 oz.) can hominy
1 packet taco seasoning	1 (15.5 oz.) can pinto beans
1 packet Ranch dip seasoning mix	1 (15 oz.) can black beans, rinsed and drained
1 (10 oz.) can Rotel	1 (8 oz.) pkg. cream cheese
1 (14.5 oz.) can diced tomatoes	

Brown turkey/beef with onion, salt and pepper. Drain grease. Open cans and pour entire contents in (except black beans). Combine with all ingredients in large pot or slow cooker until hot. If you need extra liquid, add water. Add cream cheese at the end once all other ingredients are hot. Continue cooking until cream cheese is melted. Serve with tortilla chips and grated cheese. For more spice, use regular or hot.

CREAMY TORTELLINI SOUP

Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon

1 lb. ground Italian sausage	2 T. fresh chopped basil or 1 T. Italian seasoning
3 cloves (1 T.) minced garlic	1 tsp. salt
4 c. chicken broth	¼ tsp. pepper
2 (14.5 oz.) cans diced tomatoes	9 oz. refrigerated cheese tortellini
1 c. heavy cream	Parmesan cheese
½ c. Parmesan cheese, grated and divided	

In a large pot over medium-high heat, brown sausage and garlic. Add chicken broth, diced tomatoes, heavy cream, ¼ c. Parmesan cheese, basil, salt and pepper. Bring to a boil. Reduce heat to low and simmer for 20 minutes. Add tortellini. Simmer for about 10 more minutes until pasta is tender. Serve topped with remaining Parmesan.

CROCKPOT POTATO SOUP

Kay Redding
Wife of David - Deacon

1 (30 oz.) bag frozen hash brown potatoes	1 tsp. pepper
2 (14 oz.) cans chicken broth	1 (8 oz.) pkg. cream cheese, softened
1 (10 oz.) can cream of chicken soup	Cheddar cheese, sour cream, bacon pieces, green onions for garnish
½ c. onions, chopped	

Place the frozen hash browns, chicken broth, cream of chicken soup, chopped onions and pepper in crock pot. Cover and cook on low for 4 hours. Add package of softened cream cheese, cut into chunks. Cook for an additional 30 minutes, stirring now and then until combined. Garnish as desired with shredded cheddar cheese, sour cream, bacon pieces and minced green onions. Serves 6-8.

CROCKPOT TORTELLINI SOUP

Suzanne Hawk
Wife of Jacob - Young Adults Minister (2020-present)

1 lb. sausage, browned	1 (20 oz.) pkg. refrigerated tortellini
1 (32 oz.) box chicken broth	
2 cans diced tomatoes	1 (8 oz.) block cream cheese
1 pkg. baby spinach	

Throw everything in the Crock Pot. Cook on low for 4-5 hours. About an hour before it's done, stir. Enjoy with a green salad and crusty bread!

CURRIED PUMPKIN SOUP

Sara Duvall

½ lb. fresh mushrooms, sliced	1 (12 oz.) can evaporated milk
½ c. chopped onion	2 T. honey
2 T. butter or margarine	½ tsp. salt
2 T. all-purpose flour	¼ tsp. pepper
½ to 1 tsp. curry powder	¼ tsp. ground nutmeg
3 c. vegetable broth	Sour cream and chives (optional)
1 (15 oz.) can pumpkin	

In a large saucepan, sauté the mushrooms and onion in butter over medium heat until tender. Stir in the flour and the curry powder until blended. Gradually add the broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Add pumpkin, milk, honey, salt, pepper and nutmeg. Warm to the desired temperature. Garnish with sour cream and chives.

EASY BEEF VEGETABLE SOUP

*Becky Savage
Wife of Robert - Deacon*

- | | |
|--|---|
| 1 ½ lbs. ground beef | 1 (15 oz.) can black-eyed peas |
| 2 lg. (19 oz.) cans Progresso
Minestrone Soup | 1 (15 oz.) can corn |
| 1 (15 oz.) can Ranch Style
beans | 1 (10 oz.) can diced Rotel
tomatoes (original) |

Brown beef and drain off fat. Combine all ingredients (juice included) in large pot. Season with salt, pepper and garlic powder to taste. Simmer until hot then serve. Good with grated cheese on top. Makes 10 to 12 cups. Freezes well.

FOOTBALL STEW

Makenzi Wassenaar Roberts

- | | |
|---|--------------------------|
| 2 lbs. cubed beef | 2 tsp. sugar |
| 1 lg. onions, cubed | 2 tsp. salt |
| 1 lb. carrots, peeled, cut into
chunks | ¼ c. minute tapioca |
| 3 stalks of celery, cut into
chunks | ¼ tsp. thyme |
| | ¼ tsp. oregano |
| | 2 c. V-8 or tomato juice |

Combine beef, onions, carrots, and celery in a large baking dish. Mix sugar, salt, tapioca, thyme and oregano together, and sprinkle over stew/part one. Pour V-8/tomato juice over all. Bake at 250° for 5-7 hours.

GOOD LUCK STEW

*Libby Peeler Oliver
Wife of Kris - Deacon*

- | | |
|--|--|
| 2 lbs. dried black-eyed peas | 3 garlic cloves, finely chopped |
| 1 ham bone or ham hock | ¼ c. sugar |
| 1 qt. low sodium chicken broth | Leaves from 2 fresh oregano
sprigs, chopped |
| ½ c. unsalted butter | 1 c. chopped flat leaf parsley |
| 2 (15 oz.) cans whole San
Marzano tomatoes with juice | Salt & pepper, to taste |
| 1 white onion, chopped | |

Place the peas in a bowl with water to cover by at least 3 inches. Soak overnight. Preheat oven to 350°. Place ham bone/hock in a baking dish and roast for 30-40 minutes or until browned. Drain the soaked peas and place in a large pot. Add the broth and nestle the roasted bone/hock in the center. Bring to a boil, reduce and simmer on low, uncovered until peas are tender, about an hour. While peas cook, melt butter in a large saucepan. Add tomatoes, onion, garlic and sugar. Cook over medium heat, stirring often until thick and reduced, about 30 minutes. Just before serving, stir the oregano and parsley into the tomato sauce season with salt and pepper. Shred the ham from the bone/hock into the peas. Add the tomato sauce to the peas; stir to combine and serve.

Note: This is great served with cornbread for a New Year's Day meal.

HEARTY3-BEANCHILI - MEATLESS, BUT GREAT!

Denise Cullers

- | | |
|---|--|
| ½ c. onion, chopped | 16 oz. can kidney beans, rinsed
and drained |
| ½ c. green bell pepper, chopped | 15 oz. can black beans, rinsed
and drained |
| ½ c. celery, chopped | ½ c. beer |
| 1 tsp. minced garlic | 1 T. chili powder |
| 1 T. extra virgin olive oil | 2 tsp. cocoa powder |
| 28 oz. can crushed tomatoes | 1 T. sea salt, or to taste |
| 14 oz. can Rotel diced tomatoes,
mild | Optional toppings: grated
cheddar cheese, sour cream,
Fritos |
| ¼ c. sun-dried tomatoes,
chopped | |
| 16 oz. can pinto beans, rinsed
and drained | |

In a Dutch oven, heat oil and sauté onion, green pepper, celery and garlic until CRISP-tender. Add tomatoes, beans, beer, chili powder, cocoa powder and salt. Bring to a boil, reduce heat, cover and simmer for 40 minutes. Serve each bowl with optional toppings of grated cheddar cheese, sour cream and Fritos.

Note: My daughter Elle's favorite!

ITALIAN BEEF & VEGGIE SOUP

*Christy LeStarge
Wife of Mike - Current Deacon*

1 lb. lean beef	1 c. carrots, thinly sliced
1 clove garlic, crushed	1 can white beans, kidney
½ tsp. pepper	1 zucchini, medium-sized (cut lengthwise, then crosswise)
¼ tsp. salt	2 c. fresh spinach leaves, torn
2 cans beef broth	
1 can Italian tomatoes - cut up smaller	

Season beef with salt and pepper and brown with garlic in Dutch oven; break into ¾ inch crumbles. Stir broth, tomatoes and carrots in with beef and bring to a boil. Reduce heat to low and simmer uncovered for 15 minutes. Stir in beans and zucchini and cook 10 minutes on low. Remove from heat, and add spinach leaves.

LASAGNA SOUP

*Jennifer Griggs Pool
Wife of Matt - Charter member and Current Deacon*

2 tsp. olive oil	1 (8 oz.) pkg. rotini pasta
1½ lb. Italian sausage	½ c. fresh basil leaves, chopped
2 c. chopped onion	Salt and pepper to taste
4 T. minced garlic	Cheesy Yum:
2 tsp. dried oregano	8 oz. ricotta cheese
½ tsp. red pepper flakes	½ c. grated Parmesan
2 T. tomato paste	¼ tsp. salt
6 c. chicken stock	1 pinch freshly ground black pepper
2 (15 oz.) cans fire roasted diced tomatoes	2 c. shredded mozzarella cheese
2 bay leaves	

Heat olive oil in large pot over medium heat. Cook and stir sausage in hot oil until brown and slightly crumbly. Stir in onion and cook until softened. Add garlic, oregano, red pepper flakes. Cook about a minute, until you can smell the spices. Add tomato paste, cook about 4 minutes. Pour chicken stock, diced tomatoes, and bay leaves into pot, bring to a boil. Reduce heat, let simmer about 30 minutes. Add rotini to pot and let cook until tender, but firm to the bite. Stir in basil, salt and pepper. For cheesy yum: stir ricotta, Parmesan, ¼ teaspoon salt, and pinch of pepper in a bowl until well combined. To serve, place a dollop of cheesy yum in the bottom of each soup bowl, sprinkle shredded mozzarella on top, then ladle in warm soup to cover.

LAURA'S WHITE CHICKEN CHILI

*Laura Daulton
Wife of Eric - Deacon*

4 chicken breasts (can be frozen)	1 can Great Northern beans
2½ c. water	2 cans shoe peg corn
1 tsp. lemon pepper	2 cans creamed corn
1 tsp. cumin	2 cans green chiles
1 T. olive oil	Tortilla chips
1 clove garlic, minced	Sour cream and guacamole

Add all ingredients to a slow cooker/crock pot, in order. Cook on high for 4 hours or low for 6-8 hours. Take the chicken out once cooked and shred it then put the chicken back in the crock pot, mix together, and voila! Serve over tortilla chips. Garnish with fun things like sour cream or guacamole...or both.

Note: Do y'all know the Mixer Shredding Tip?? Put cooked chicken in your mixer. Use the paddle attachment on low to shred! So easy. This was made famous at a Chili Cookoff by Becky Holloway.

LISA'S CHILI

*Lisa Blanks Pipkin
Children's Coordinator, Wife of Mike - Current Elder*

3 lbs. ground beef	1-2 cans of water using tomato sauce cans
1 onion, chopped	½ tsp. Tabasco sauce
6 T. chili powder	1 T. salt
1 (14½ oz.) can petite cut tomatoes	2 T. paprika
½ (6 oz.) can tomato paste	1 (15 oz.) can pinto beans, drained
2 (8 oz.) cans tomato sauce	

Cook meat and onions in Dutch oven. Drain. Add everything except beans. Stir well. Add beans. Simmer for 2-4 hours.

MADRELINESOUP

Alice Strickland
Founder, Wife of John - Original Deacon

1 (32 oz.) can tomato juice	Garlic powder
2 cans beef broth	Cavender's Greek Seasoning
¼ c. finely chopped onion	Chopped parsley
¼ c. butter	Sour cream

Sauté onions in butter. In a saucepan combine the tomato juice, beef broth, and sautéed onions. Season to taste with garlic powder and Cavender's. Serve hot in demitasse cups with chopped parsley and a dollop of sour cream.

Note: Serve with cheese straws or crackers. Apples of Gold recipe

MATT'S FAVORITE CHICKEN SOUP

Jennifer Griggs Pool
Wife of Matt - Charter member and Current Deacon

2 pkg. Knorr cream of chicken rice and pasta mix	2 c. or more rotisserie chicken, shredded
48 oz. carton chicken broth	Garlic powder to taste
1 c. heavy whipping cream	Ground red pepper to taste
6-8 mini sweet peppers, slivered	Ground black pepper to taste
1 sm. pkg. shredded carrots	Dash of salt
1 pkg. frozen corn	2 pkg. chicken seasoning from ramen noodles (do not use noodles)
1 pkg. frozen green beans or peas	

Using crock pot, add all ingredients - if more liquid is needed, and there is room, add more broth. Let cook 4 hours or until you are hungry. (I use a lot of pepper.) Serve with fresh warm bread.

Note: This recipe was made up from things on hand in the house ... not an exact science!

MEXICAN SHELL SOPA

Ruth Balderas
Front Desk (2020-present)

1 (7.05 oz.) pkg. La Moderna shells	½ c. tomato sauce
3 T. corn oil	7 c. hot water
2 T. Knorr tomato bouillon with chicken flavor	

In a 5 quart pot on high heat, add oil. When hot, add shells to oil. Stir consistently, until shells are partly browned. Add tomato sauce, water and tomato bouillon, stirring well to combine. When water is at a boil, lower to medium heat and cover pot with lid ajar. Let simmer for 30 minutes or until shells are cooked. Serve while hot.

MEXICAN STEW (CARNE GUISADA)

Elizabeth Velasquez

2 T. vegetable oil	1 Serrano chile, minced
2 lbs. sirloin tips	½ c. tomatoes, chopped
1 c. green bell pepper, chopped	½ tsp. salt
1 c. onion, chopped	1 tsp. pepper
1 lb. sm. red potatoes, peeled and cubed	½ tsp. ground cumin
4 garlic cloves, minced	½ c. tomato sauce
	1 T. flour

Heat oil in a large skillet over high heat. Add meat and brown for 10 minutes. Do not drain liquid. Add bell pepper, onion, potatoes, garlic, chile, and tomatoes and cook for 10 minutes. Add the spices, tomato sauce, and 2 cups water. Reduce heat to low, cover, and simmer for 1 hour or until meat is very tender. Add more water as required. Season to taste. In a small cup, combine 3 tablespoons cooking liquid with the flour. Stir to remove any lumps, then add back to skillet, mixing well until evenly thickened.

MOM'S VEGETABLE BEEF SOUP

*Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon*

4 lg. potatoes, cubed	1 (15 oz.) can green peas
4-6 carrots, sliced into pennies	1 (15 oz.) can corn
1 T. salt	1 (6 oz.) can tomato paste
1 ½ lbs. ground beef	2 (15 oz.) cans tomato sauce
½ med. onion, chopped	

Put cubed potatoes and carrot pennies in a large pot and barely cover with water. Add salt. Boil on high heat until vegetables are tender (about 10 to 15 minutes). While vegetables are boiling, brown ground beef and onion in a skillet over medium high heat. Remove from heat and set aside. Once potatoes and carrots are tender, reduce heat to medium. Add peas and corn (include juice from can) to the potatoes and carrots. Add tomato paste and tomato sauce. Stir until tomato paste is dissolved. Add browned meat to soup. Cook until warm or reduce heat to medium-low, cover and simmer for 2 hours.

MUSHROOMSOUP

Phyllis Schulman

6 T. butter	4 c. beef stock
1 med. onion, finely chopped	¼ tsp. white pepper
8 oz. fresh mushrooms, coarsely chopped	¼ tsp. nutmeg
4 T. flour	½ c. heavy creamy

Melt butter in a heavy pot. Add onion and cook over medium heat until the onions are soft and transparent. Add mushrooms and cook for 10-12 minutes, or until liquid has cooked out of mushrooms and are soft. Remove the pot from the heat and blend in the flour. Add the beef stock slowly, stirring to prevent flour from clumping. Add pepper and nutmeg. Slowly bring soup back to a boil and then reduce to simmer for 10 minutes, stirring occasionally. Turn off and slowly stir in cream. Reheat to serving temperature if needed. Serves 4-6.

Note: This recipe is from Grape Restaurant-Dallas.

NEW ENGLAND CLAM CHOWDER

Denece Powell

3 slices thick slice bacon, diced	1 tsp. salt (or less)
1 c. onion, chopped	¼ tsp. pepper
1 clove garlic, minced	2 dashes thyme
1 c. celery, diced	2 dashes dill
2 c. Yukon Gold potatoes, cubed	3-4 T. flour (depending on how thick you like chowder to be)
1 c. carrots, diced	3 c. half and half
1 (8 oz.) bottle clam juice	3 (6.5 oz.) cans minced clams
1 c. water	Oyster crackers

Using scissors dice bacon and cook until crisp in a Dutch oven or large, heavy saucepan. Remove bacon to small bowl and set aside. Add onion, garlic and celery to bacon drippings; sauté until softened. Add potatoes, carrots, bacon, clam juice, water, salt, pepper, thyme and dill. Cover and simmer for about 15 minutes or until potatoes are tender. Whisk flour into half and half; add to chowder. Drain juice from clams into chowder. Cook over medium heat, stirring constantly, until chowder thickens and bubbles or about 3 minutes. Remove from heat. Stir in minced clams just before serving. If clams cook too much, they get tough. (If using milk instead of half and half to save calories, may have to thicken more.) Makes about 8 servings.

POPPA DAVIS' CHICKEN & RICE SOUP

*Jennifer Davis Kimball
Wife of Matt - Deacon*

1 ½ c. water	¼ tsp. Accent
2 T. butter	1 T. lemon pepper
½ tsp. salt	4 (14.5 oz.) cans OR 2 (32 oz.) boxes of chicken broth
½ c. white rice	1 (12.5 oz.) can chunk chicken breast, undrained
1 carrot	
1 celery stalk	

Bring water, butter, and salt to a boil. Stir in uncooked white rice. Simmer 15 minutes. Chop carrot and celery into bite-sized pieces. Add Accent, lemon pepper, chicken broth, chunk chicken, undrained, celery, and carrot to rice. Cook until carrots are done, approximately 30 minutes.

PORTUGUESE SOUP

*D.G. Wilks
Elder*

2 c. onion, chopped	1 head green cabbage, med.
6 cloves garlic, chopped	12 sm. new potatoes, quartered
6 T. olive oil	¼ - ½ c. vinegar
1 lb. garlic flavored, smoked Polish pork sausage; cut into bite sized pieces	1 (16 oz.) bottle ketchup
10 cans beef stock	¼ T. salt
2 (14.5 oz.) cans kidney beans, undrained	¼ T. pepper

Brown sliced sausage. Sauté onions and garlic in the oil. When the vegetables are transparent, add the sausage slices and beef stock. Then add the kidney beans with liquid, cabbage, potatoes, vinegar, ketchup, and salt and pepper. Bring soup to a boil, stirring occasionally. Reduce heat and simmer for 35 - 45 minutes or longer. Correct seasonings, to taste. Makes about a gallon. Serve with hot, buttered cornbread.

POTATO SOUP

*Christy Miller
Wife of Steven - Charter member and Current Elder*

1 stick butter	2 potatoes, cooked
½ c. flour	Salt and pepper, to taste
2 c. milk	Grated cheese and bacon bits
2 cans chicken broth	

Cook the potatoes and cut up into bite sized pieces (no skin). In large sauce pan, melt the butter and then stir in the flour. Add the milk and chicken broth. Cook until it thickens. Add the potatoes and salt and pepper to taste. Serve with grated cheese and bacon bits.

POTATO SOUP THE EASY WAY

*Ginger King
Lisa Johnson*

1 bag of frozen southern potatoes	1 sm. container sour cream
3 cans chicken broth	1 container half and half
2 cans cream of chicken soup	Salt and pepper, to taste

Place all ingredients in a pot on the stove. Let heat until potatoes are hot all the way through.

Note: Great for a kid who has had his wisdom teeth out, a sick friend, or just a really cold night.

PRESTON CREST CHILI

*Kathy Johnston
Wife of Charley - Current Elder*

3 lb. ground beef	1 T. paprika
¾ c. onion, chopped	3 T. chili powder
1 T. salt	1 (15 oz.) can tomato sauce
1 T. cumin powder	1 (32 oz.) can chopped tomatoes
½ tsp. garlic powder	2 (15 oz.) cans Ranch Style beans
1 ½ tsp. black pepper	

Brown meat and onions. Add salt, cumin powder, garlic powder, black pepper, paprika, chili powder, tomato sauce, chopped tomatoes and Ranch Style beans. Simmer together 2 hours or longer. Serves 12.

PUMPKIN STEW

Sharon Wilkinson

2 lbs. beef stew meat, cut into 1- inch cubes	4 garlic cloves, minced
3 T. canola oil, divided	1 med. onion, chopped
1 c. water	2 tsp. salt
3 lg. potatoes, peeled, cut into 1-inch cubes	½ tsp. pepper
4 med. carrots, sliced	2 T. instant beef bouillon granules
1 lg. green bell pepper, cut into ½-inch pieces	1 (14 ½ oz.) can tomatoes, undrained, cut up
	1 pumpkin (10-12 lbs.)

In a Dutch oven, brown the meat in 2 tablespoons oil. Add water, potatoes, carrots, bell pepper, garlic, onion, salt and pepper. Cover and simmer for 2 hours. Stir in bouillon and tomatoes. Wash the pumpkin; cut a 6-8 inch circle around the top stem. Remove the top and set aside; discard the seeds and loose fibers from the inside. Place the pumpkin in a shallow, sturdy baking pan. Spoon the stew into the pumpkin and replace the top. Brush the outside of the pumpkin and top with the remaining 1 tablespoon oil. Bake at 325° for 2 hours or until the pumpkin is tender (do not over bake). Serve the stew from the pumpkin, scooping out a little pumpkin with each serving.

Note: Recipe from Taste of Home 1995

RON'S FAVORITE CHILI

Diana Gray-Richard

1 lb. hot sausage	64 oz. V8 tomato juice
1 lb. hamburger	1 env. of Ms. Williams chili seasoning (original)
1 lg. chopped onion	4 cans Bush's chili beans
2-3 garlic cloves, finely chopped	1 T. cumin (optional)
2 (10 oz.) cans Rotel diced tomatoes with green chiles	4-5 drops Worcestershire sauce
1 (6 oz.) can tomato paste	

Brown meat and sausage in Dutch oven and drain fat. Add chopped onion and sauté for 4-5 minutes. Add garlic and sauté for 1 minute. Add remaining ingredients. Bring to a boil and cook on medium for 15 minutes, then lower heat and simmer for 1 ½ hours, stirring often. Taste the chili; if acidic taste, add 1 tablespoon of sugar.

SHRIMP AND CORN CHOWDER

Karen Berryman

¼ sliced green onion	2 c. milk
1 T. butter	1 can kernel corn, drained
2 cans cream of potato soup	⅛ tsp. cayenne pepper
3 oz. cream cheese	2 c. baby shrimp, cooked

Sauté the onion in butter until soft. Add the potato soup, cream cheese, milk, corn and pepper. Bring to a boil and simmer 10-15 minutes. Stir in shrimp and heat through.

SLOW COOKER PASTA FAGIOLI SOUP

Patti Jones

2 lbs. ground beef	½ c. chopped onion
1 (32 oz.) carton beef stock	2 med. carrots, diced
2 (14.5 oz.) cans Italian-style diced tomatoes	3 stalks celery, diced
1 (28 oz.) jar spaghetti sauce	5 T. fresh parsley, chopped
1 (15 oz.) can red kidney beans, drained	2 t. dried oregano
1 (15 oz.) can white kidney beans, drained	2 t. ground black pepper
4 c. beef broth	1 t. salt
	¼ t. pepper sauce (optional)
	1 c. ditalini pasta

Heat a large skillet over medium high heat. Cook ground beef, until browned and crumbly, 5-7 minutes. Drain and discard grease. Transfer beef into a slow cooker. Add all other ingredients to slow cooker, except pasta. Cover and cook on low for 7 to 8 hours or on high for 4 to 6 hours, adding pasta in during the last 15 to 30 minutes.

SOUTHWEST CHICKEN CHILI

Karen Berryman

¾ c. onion, chopped	1 can Rotel, spicy or mild
1 T. oil	1 can chicken broth (more for thinning, if needed)
1 can Great Northwest beans, drained and rinsed	¾ tsp. chili powder
1 can spicy chili beans, undrained	¾ tsp. cumin
2-3 lg. cans chunk white chicken in water, drained	Avocado slices and Tostitos chips for serving

In a large pan, cook onion in oil until soft. Add all other ingredients and simmer 15-20 minutes. Spoon over chips in individual bowls and top with avocado.

Note: This is super easy but so good! It's even better the next day.

SOUTHWEST SOUP

Nancy Chitwood

Founder, Wife of Ron - Original Deacon

1 lb. ground beef	2 cans Minestrone soup
1 onion, diced	1 can Rotel tomatoes
1 rib celery, diced	1 can beef broth
2 cans Ranch Style beans	Grated cheese

Brown beef, onions and celery in large pot. Then dump all the canned goods in. Cook for an hour or until flavors are well assimilated. Sprinkle bowls with cheese when ready to serve.

SOUTHWEST STEW

Amanda Halstead Radcliffe

1 lb. ground beef	1 can green beans
½ onion, diced	1 can Ranch Style beans
1 can carrots	1 can Rotel (mild)
1 can corn	1 can stewed tomatoes
1 can potatoes	1 lb. Velveeta

Brown and sauté ground beef with onion in a large pot. Do not drain any cans. Add carrots, corn, potatoes, green beans, Ranch Style beans, Rotel, stewed tomatoes, and Velveeta (cut into smaller cubes). Bring to boil, then simmer.

SOUTHWESTERNSOUP

Pam Tyer Isaacs

1 ½ lbs. lean ground beef	1 can mild Rotel
1 lg. onion, chopped	1 c. potatoes, quartered
2 can ranch beans	1 pkg. taco seasoning mix
1 can pinto beans, drained	1 pkg. Ranch dressing mix
1 can kernel corn, drained	1 c. cheddar cheese, grated
1 can stewed tomatoes, drained	Salt and pepper, to taste

Brown the ground beef with onion, until well done. Pat beef and onions with paper towels to get out excess grease. Add beef, beans, corn, and stewed and Rotel tomatoes to cooking pot or crock pot. Then add potatoes, taco seasoning and ranch dressing mix. Cook on medium for 45 minutes in cooking pot, or 3-4 hours on low in the crock pot. Add water as needed and season freely. Cover with cheese as garnish. Great with cornbread, crackers, or tortilla chips.

SPICY VEGETABLESOUP

Mark Styron

1 lb. ground beef or 3 c. shredded chicken	1 c. celery, diced
1 c. onion, chopped	1 tsp. sugar
2 garlic cloves, pressed	1 tsp. salt
1 (24 oz.) jar chunky Ragu with mushrooms & peppers	½ tsp. pepper
1 (10½ oz.) can beef broth	1 (10 oz.) can Rotel tomatoes
2 c. water	1 (16 oz.) pkg. frozen mixed vegetables

Cook chicken, onion, and garlic over medium heat and drain off the fat. Add spaghetti sauce, beef broth, water, celery, sugar, salt and pepper. Bring to a boil. Cover, reduce heat and simmer. Stir often and cook for 20 minutes. Stir in tomatoes & mixed vegetables, return a boil, cover and simmer 10 minutes.

SPLIT PEA SOUP

Cindy Meyers

Virginie Meyers

1 pkg. ham hock or smoked turkey wings (key flavor element)	1 lg. bunch hearty greens, like collard, washed and cut into bite size
10 c. chicken broth or concentrate equivalent + water	1 lg. can diced tomatoes, undrained (or any other veg), optional
1 lb. split peas or lentils, unsoaked, (or other soaked beans)	2-3 c. diced ham or sliced smoked sausage, optional

Cook ham hocks and chicken broth for one 20 minute pressure session. Add beans and greens, cook for 30 minutes. After the steam release, carefully spoon out ham hocks. Extract and shred meat. Return to pot with any additional meat, tomatoes, etc. If using a crock pot, cook ham hocks and chicken for 2 hours on high then add beans and greens and cook 2 hours on high or 4-6 on low. For stovetop, cook for 1 hour on medium low, after first reaching a low boil. Serve with cornbread or crackers.

SQUASH SOUP

Mary Kay Polk

Wife of Ken - Current Elder

½ c. butter	16 oz. beef stock
1 lg. onion, chopped	½ T. salt
4 c. yellow squash, sliced	¼ t. cayenne pepper
2 potatoes, sliced	1 c. milk
2 carrots, sliced	Paprika to taste
16 oz. chicken stock	

Melt the butter in a soup pot. Sauté the onion in the butter until tender. Stir in the squash, potatoes, carrots, chicken stock, beef stock, salt and cayenne pepper. Cook, covered, until vegetables are tender. Purée the soup in small batches in a blender so soup won't expand and overflow. Return soup to the pot and add the milk. Taste and adjust the seasonings. Ladle into soup bowls and sprinkle with paprika.

TACO SOUP

Reba Grubbs

1 lb. lean ground beef	1 env. taco seasoning
½ c. onions, chopped	3 cans pinto beans
1 can Rotel tomatoes	1 env. dry Ranch dressing mix
1 can stewed tomatoes	
1 can whole kernel corn, drained	

Brown meat and onions. Add corn, tomatoes, beans, ranch mix, and taco seasoning. Simmer until meat is tender. A crock pot is great for this soup. Serve with Fritos and grated cheese. Leftovers are good as nachos.

TACO SOUP

Pat Morrice

1 ½ lbs. lean ground beef	1 pkg. dry Ranch dressing
1 can pinto beans	1 pkg. taco seasoning mix
1 can Ranch Style beans	1 pkg. onion soup mix
1 can kidney beans	1 tsp. garlic salt
1 can yellow hominy, drained	¼ to ½ tsp. pepper
1 can diced tomatoes	1 lg. onion, finely chopped
1 can mild Rotel tomatoes	Fritos or cornbread
1 can whole kernel corn, drained	

Brown meat and onion until all pink is gone. Add taco seasoning mix. Put meat mixture with remaining ingredients in crock pot. Simmer for approximately 2 hours. Serve with cornbread and/or Fritos.

TACO SOUP

Sheree Shea

1 lb. hamburger	1 can white corn
½ onion, diced	1 pkg. taco seasoning
1 can pinto beans	1 pkg. Hidden Valley Ranch dressing mix
1 can black beans	2 c. water
1 can kidney beans	

Brown hamburger meat and onion, drain. Add pinto, black, and kidney beans and corn. Add taco seasoning, dressing and water. Bring to a boil and simmer for one hour.

TACO SOUP

Carol Immel

1-2 lbs. ground beef	1 can stewed tomatoes
1 can sweet corn	Water to make “soupy”
2 cans pinto beans	Ranch packet
1 can Rotel	Taco seasoning

In a large sauce pan brown the ground beef and then drain. Add the corn, beans, Rotel, tomatoes, ranch packet, and taco seasoning. Add water to make it “soupy”. Bring to a boil and then turn the heat to low and simmer for 30 minutes. Makes approx. 10 cups. Serve with chips and top with cheese.

TACO SOUP

Juanita Escobedo

1 ½ lbs. ground beef	1 sm. can sliced black olives (drained)
½ lg. white onion, diced	6 oz. can tomato sauce
Salt and pepper, to taste	2 (16 oz.) cans Mexican style stewed tomatoes
16 oz. can pinto beans	2 sm. cans Rotel (any style)
16 oz. can red kidney beans, drained	1 packet taco seasoning
16 oz. black beans, drained	1 packet Ranch dressing
16 oz. white beans, drained	16 oz. chicken broth
8 oz. can whole kernel corn, drained	

Cook ground beef with diced white onion until meat is brown. Add salt and pepper to taste. Drain fat and transfer to Crock Pot. Add all beans, corn and olives. Stir in stewed tomatoes, tomato sauce and Rotel. Add taco seasoning, Ranch dressing packet and chicken broth. Cook on high for approximately 1 hour and 30 minutes. If more broth is needed add hot water. Soup can be topped with any or all: fresh cilantro, broken up tortilla chips, avocado slices, shredded cheese and sour cream. (Ground beef can be substituted with ground turkey or rotisserie chicken.)

TACO SOUP

*Lana Clevenger
Wife of Jeff - Current Elder*

2 lbs. hamburger meat	2 (16 oz.) cans pinto beans, undrained
1 onion, chopped	1 (16 oz.) can stewed tomatoes
½ tsp. salt	1 (10 oz.) can Rotel Tomatoes with chopped green chiles
½ tsp. pepper	1 lb. Jalapeño Velveeta cheese
½ tsp. garlic salt	1 (8 oz.) carton sour cream
1 (16 oz.) can chili without beans	

Brown hamburger meat, onion, salt, pepper and garlic salt. Add chili, pinto beans, tomatoes, Rotel and Velveeta cheese and sour cream.

TACO SOUP

*Nicole Miller Brantley
Children's Coordinator, Wife of Terry - Current Deacon*

1 lb. ground beef, browned and drained	1 can diced tomatoes
2 cans pinto beans	3 c. water
1 can corn	1 pkg. taco seasoning mix
	1 pkg. Ranch dressing mix

Add all ingredients to stock pot or crock pot. Heat through and top with shredded cheese. Serve with tortilla chips or corn bread.

TORTILLASOUP

*Martha Wenzel
Wife of Tom - Facilities Staff (2013-present)*

1 sm. onion, chopped	2 tsp. Worcestershire sauce
1 can green chiles	1 T. steak sauce
3 cloves of garlic, minced	2-3 chicken breasts, cooked and diced
2 T. vegetable oil	1 lg. tomato, peeled and chopped
1 box beef broth	Salt and pepper, to taste
1 box chicken broth	Cheddar cheese & tortilla chips for topping
1 ½ c. water	
1 ½ c. tomato juice	
1 T. chili powder	

Sauté onion, chilies, garlic in oil for 5 minutes. Add everything else (except tortilla chips and cheese) and bring to a boil. Lower heat and simmer for one hour. Top each bowl with many tortilla chips and cheddar cheese.

TORTILLASOUP

Mica Tipton

1-2 jalapeños, diced	1 can of black beans, drained
1 white onion, chopped	1 lime, cut in half
6 c. of chicken broth or 6 c. water with 3-4 chicken bouillon cubes	4 boneless, skinless chicken breasts
1 can of fire roasted tomatoes	Cilantro

In a medium saucepan, sauté 1-2 jalapeños in a little olive oil. Sauté a few minutes on medium heat. In a large pot add 6 cups chicken broth or 6 cups water with bouillon cubes. Add jalapeños to the mixture along with onion, tomatoes and beans. Squeeze both halves of the lime into the soup. Let the chicken be the last ingredient added. When adding the chicken, cook the raw breast whole. Once cooked and the chicken is tender, shred it using a fork. Serve with tortilla chips or tortillas.

TORTILLASOUP

Jill Milliner

1 onion, chopped	1 tsp. sugar
2 or 3 jalapeño peppers, chopped	1 tsp. salt
2 garlic cloves or 2 tsp. garlic powder	½ tsp. lemon pepper
1 T. oil	¼ tsp. Tabasco sauce
3 cans chicken broth	½ tsp. Worcestershire sauce
1 can stewed tomatoes or petite diced tomatoes	1 lb. cooked chicken breast, shredded
1 can tomato soup	8-12 corn tortillas, cut into eighths
1 tsp. chili powder	Toppings: cheddar cheese, sour cream, avocado
1 tsp. cumin	

Brown onions, peppers and garlic in 1 tablespoon oil, add remaining ingredients except shredded chicken and tortillas. Simmer for 1 ½ hours. Add corn tortillas (the more you add the thicker your soup will be) and shredded chicken and simmer until the corn tortillas dissolve. Serve topped with cheddar cheese, sour cream and avocados.

TURKISHMOTHER-IN-LAWSPICY LENTIL SOUP

Laura Harbin

1 c. red lentils	3 T. butter
1 onion, finely chopped	1 T. dried mint
½ c. course bulgar wheat, rinsed and drained. (Quinoa can be substituted for gluten free.)	1 tsp. red pepper/paprika flakes (opt.)
6 c. chicken stock	Salt and freshly ground black pepper, to taste
2 T. tomato paste	Juice of ½ lemon

Put the lentils, bulgar wheat (or quinoa), and the chicken stock together in a pan. Bring to a boil, and then on a low heat simmer, stirring occasionally for about 30 minutes or until the lentils and bulgar are tender. Add the butter, mint, red pepper flakes, and the tomato paste and simmer for another 10-15 minutes, until the soup has a creamy consistency. Add the lemon juice, more stock if required, and season with salt and pepper. May be served with lemon wedges.

UKRAINIANBORSCH

Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)

12 c. chicken broth	3 c. carrots, shredded
1-1 ½ lbs. chicken, cut in bite size pieces	1 c. onion, chopped
4 cloves garlic, chopped	1 ½ c. beets, shredded
3 c. potato, cubed	2 T. tomato paste
5 T. oil	1 ½ c. cabbage, shredded
	Sour cream for garnish

Put the chicken broth in a large pot on the stove on medium heat. Add the chicken and chopped garlic. When the broth begins to boil, add the potatoes. In a separate pan, add the oil and sauté the grated carrots and chopped onions. When they are soft, add the shredded beets. You may need to add a little oil or butter so the sautéed veggies don't burn. Add tomato paste to the sautéed mix and mix together. Once the potatoes are soft, add the shredded cabbage and the sautéed mix to the large pot. Turn down the heat and simmer. Add a dollop of sour cream when serving.

Note: As taught by Anya and Sveta while serving as missionaries in Ukraine. Some Ukrainian Babushkas (Grandmas) add in white beans, red bell pepper, and whatever spices or green herbs they happen to have on hand.

VEGETABLE SOUP

Judy Walker
Wife of Doug - Deacon

3 lbs. stew meat	1 c. fresh green beans, snap to bite size
⅓ c. oil	1 sm. can corn
28 oz. can diced tomatoes	5 sm. potatoes, diced
2 cans water	½ c. macaroni, optional
1 onion, chopped	
2 c. celery, chopped	

Brown stew meat in oil in large pot. Add diced tomatoes and water. Simmer 30 minutes. Add onions, celery, beans, corn and potatoes. Simmer 1 hour. Can add ½ cup macaroni 15 minutes before serving.

WENDY'S CHILI

Amy Steele Davis
Wife of Brian - Current Deacon

2 lbs. ground beef	1 sm. can green chiles
29 oz. can tomato sauce	¼ c. diced celery
29 oz. can diced tomatoes	1 ½ tsp. black pepper
29 oz. can kidney beans, undrained	2 tsp. cumin powder
29 oz. can pinto beans, undrained	2 tsp. salt
1 med. onion, diced	3 T. chili powder
	2 c. water

Brown ground beef and drain off fat. In large pot combine beef plus all the remaining ingredients and bring to a simmer over low heat. Cook, stirring every 15 minutes, for 2 to 3 hours. For spicier chili, add ½ teaspoon more pepper. For much spicier, add 1 teaspoon more pepper and 1 teaspoon cayenne pepper. Serves 8.

WHITE BEAN CHICKEN CHILI

Hayley Jennings Eoff

1 T. oil	2 c. chicken stock
1 onion, chopped	1 T. dried oregano
1 clove of garlic, minced	1 T. chili powder
1 T. cumin	1 (14 oz.) can redi-cut tomatoes
4 c. of chicken, cooked and chopped	3-4 T. mild salsa verde
2 (14 oz.) cans white beans	Optional garnishes: sour cream, cilantro, cheddar cheese, avocado, tortilla chips
1 (14 oz.) can white corn	
1 (14 oz.) can cream corn	
1 (4 oz.) can chopped green chiles	

Cook onion, garlic, and cumin in hot oil in a dutch oven uncovered over medium heat. When onion and garlic are tender, stir in chicken. Then, add the remaining ingredients. Stir to combine. Cover and cook over low heat until flavors blend, about 30 minutes. Garnish with desired toppings!

WHITE CHICKEN CHILI

*Libby Peeler Oliver
Wife of Kris - Deacon*

3 lbs. skinless, boneless chicken breasts	4 tsp. cumin
4 c. chicken bone broth	2 tsp. oregano
2 lg. Murasaki (white with purple skin) sweet potatoes, peeled and cubed (may also use regular orange sweet potatoes)	1 tsp. chili powder
2 (4 oz.) cans diced green chiles	Dash of cayenne pepper
1 lg. jalapeño, seeded and diced	1 lg. yellow onion, diced
2 tsp. salt	8 cloves, minced garlic
½ tsp. black pepper	2 tsp. dried cilantro
	2 T. ghee
	1 (13.5 oz.) can coconut cream
	Juice from one lime
	¼ c. nutritional yeast
	Avocado for serving

Place the chicken breasts, bone broth, sweet potato cubes, green chiles, jalapeño, onion, garlic, salt, pepper, cumin, oregano, chili powder, cayenne and cilantro in a 6 quart slow cooker. Cook on high for 4 hours or low for 7 hours. After cooking, remove the chicken and shred with two forks. Add the ghee, coconut cream, lime juice and nutritional yeast to the slow cooker and stir well. Return the shredded chicken to the slow cooker and cook for 20 minutes on high. Serve with avocado and additional cilantro.

WHITE CHILI

*Carol Harmon Pauley
Wife of John - Deacon*

4 chicken breasts, cooked	3 tsp. cumin
1 ½ T. oil	2-3 tsp white pepper
2 med. onions, chopped	2 T. fresh lime juice
2 cloves garlic, minced	3 sm. cans chopped green chiles
4 (14 oz.) cans chicken broth	THICKENER:
4 cans Great Northern beans	¼ c. white corn meal
1 ½ T. Worcestershire	¼ c. cold water
1 ½ tsp. chili powder	
2 tsp. salt	

Cook chicken breasts by method of choice, but grilling adds great flavor. Cut or shred chicken and set aside. Sauté onions and garlic in oil. Add chicken and remaining ingredients other than cornmeal and water and bring to a boil. Reduce heat and simmer 3-4 hours. Combine cornmeal and water and add to pot about 30-45 minutes before serving and increase heat. May be served with corn bread, fresh cilantro, grated Monterrey Jack cheese, greens onions, or salsa as desired. Serves 16.

SALADS

24 HOUR FRUIT SALAD

Mona McClure

¼ c. sugar	2 (15 oz.) cans sliced peaches, drained
¼ c. vinegar or lemon juice	8 oz. small marshmallows
2 eggs	1 (10 oz.) jar maraschino cherries, halved
1 (8 oz.) tub Cool Whip	
2 (20 oz.) cans pineapple tidbits, drained	
2 (15 oz.) cans mandarin oranges, drained and sliced	

For the dressing, place the sugar and vinegar or lemon juice into one small bowl and mix well. In another small bowl, beat the 2 eggs well. Combine both mixtures in one bowl and mix together well. Place mixture in a non-stick skillet and cook until thick, stirring constantly. When cool, stir in Cool Whip. Set aside and keep cool. Slice the oranges and peaches into small pieces like the pineapple. Combine fruit and prepared dressing, cover and refrigerate. This can be done up to 24 hours ahead of serving. Wait to add the halved cherries and the small marshmallows about an hour before serving. If you want to omit the cherries and the marshmallows, cut the amount of ingredients in the dressing in half.

APRICOT JELLO

Pat Wallis

1 (11.5 oz.) can apricot nectar **1 (3 oz.) pkg. orange Jell-O**

Pour nectar into a 2 cup measuring cup. Add water to make it a full 2 cups. Heat 1 cup of this liquid in the microwave to boiling. Pour over Jell-O. Stir well; then add the remaining cup of the liquid. Pour into mold or small decorative bowl.

Note: This is great accompaniment to any meat. Of course, it also may be doubled or tripled.

ARTICHOKERICE SALAD

Karen Fogelman

1 pkg. chicken flavored rice mix **$\frac{3}{4}$ tsp. curry powder**
4 green onions, sliced thin **$\frac{1}{3}$ c. mayonnaise**
 $\frac{1}{2}$ green bell pepper, chopped **Golden raisins (optional)**
12 pimiento-stuffed green **Kalamata olives (optional)**
olives, sliced
2 (6 oz.) jars marinated
artichoke hearts

Cook rice as directed on package, omitting the butter. Cool. Add green onions, green pepper and olives. Drain the artichoke hearts reserving the marinade, and chop. Combine the marinade with the curry powder and mayonnaise. Add artichoke hearts to the rice salad and toss with the dressing. May not need to use all of the dressing. Chill.

Note: Add boiled shrimp or rotisserie chicken to the salad to make it a main course.

AUDRA'S HEAVENLY SALAD

Audra Martin
Lana Clevenger

1 (14 oz.) can fruit cocktail **$\frac{1}{2}$ c. sugar**
1 c. nuts, chopped **1 T. flour, heaping**
1 (15 oz.) can chunk pineapple **$\frac{1}{2}$ tsp. powdered mustard**
(drain and save the juice), cut **$\frac{1}{2}$ tsp. salt**
chunks in half **2 eggs**
1 c. small marshmallows **1 c. pineapple juice**
 $\frac{1}{2}$ pt. whipping cream, whipped

Mix fruit cocktail, nuts, pineapple, marshmallows and whipped cream; set aside. Combine sugar, flour, powdered mustard, salt, eggs and pineapple juice. Heat on low heat to a simmer; set aside to cool. Stir into fruit, nuts, marshmallows and whipping cream.

BABY LEAF SPINACH SALAD

Donna Easom

1 lg. container baby leaf spinach **2 T. red wine vinegar**
2 hard boiled eggs, sliced **$\frac{1}{2}$ c. oil**
1 sm. container button **3 T. ketchup**
mushrooms **$\frac{1}{2}$ c. sugar**
5 - 6 slices of bacon, cooked, **2 T. Worcestershire sauce**
crumbled **Salt and pepper, to taste**
DRESSING:

In a blender, liquefy the dressing ingredients (red wine vinegar, oil, ketchup, sugar, Worcestershire sauce, salt and pepper) preferably 1 day ahead. Mix together spinach, eggs, bacon bits, and mushrooms in a salad bowl. Add dressing and toss.

BILL'S AVOCADO SALAD

Stephanie Davis

1 pt. cherry tomatoes, halved **Juice of 2 limes**
1 yellow pepper, seeded and **$\frac{1}{4}$ c. olive oil**
diced **1 tsp. Kosher salt**
1 (15 oz.) can black beans, **$\frac{1}{4}$ tsp. black pepper**
rinsed and drained **$\frac{1}{2}$ tsp. minced garlic**
 $\frac{1}{2}$ c. red onion, diced **$\frac{1}{4}$ tsp. ground cayenne pepper**
2 jalapeño peppers, seeded and **2 ripe avocados, peeled and**
minced **diced**
 $\frac{1}{2}$ tsp. freshly grated lime zest

Place tomatoes, yellow pepper, black beans, red onion, jalapeño peppers and lime zest in a large bowl. Whisk together the lime juice, olive oil, salt, pepper, garlic and cayenne pepper and pour over the vegetables. Toss well. Just before you are ready to serve the salad, fold the avocados into the salad and check seasoning. Serve at room temperature.

BING CHERRY SALAD

Joann Goodlow

8 oz. cream cheese, softened **11 oz. can mandarin oranges,**
 $\frac{1}{2}$ c. sugar **drained**
8 oz. sour cream **1 c. pecans, chopped (optional)**
15 oz. can sweet cherries **2 c. mini marshmallows**
(pitted), drained

Mix cream cheese with sugar. Fold in sour cream and drained fruit. Add pecans, if using, and marshmallows. Store in refrigerator to chill and serve.

BLACK BEAN AND CORN SALAD

Brock Grone

2 (15 oz.) cans black beans, drained	2 red bell peppers, diced
8 oz. Monterey Jack cheese	1 ½ c. picante sauce
2 (15 oz.) cans whole kernel corn, drained	4 T. olive oil
1 bunch green onions, chopped	4 T. lemon juice
1 ½ c. celery, chopped	2 tsp. ground cumin
	¾ tsp. garlic powder

Combine all ingredients in a large bowl. Cover and refrigerate overnight.

BROCCOLI NUT SALAD

Vicki Cathey

Salad:	1 can cashews
2 bunches broccoli, cut into small pieces	Dressing:
1 red onion, diced	2 T. sugar
1 lb. cooked bacon, crumbled	2 T. vinegar
1 c. raisins	1 c. real mayo (no substitutions)

Mix together all ingredients in salad. Mix together dressing, sugar and vinegar first, then mayo. Add to salad just before serving.

BROCCOLI SALAD

Dede White Jackson
Wife of Jerry - Deacon

Salad:

4 c. broccoli florets, chopped	¼ c. dried cranberries
5-6 slices of bacon, cooked and crumbled	½ med. onion, diced
2 c. grapes, sliced	½ c. sunflower seeds

In a large bowl mix broccoli, bacon, grapes, dried cranberries and onions. Don't put in sunflower seeds until serving.

Salad Dressing:

½ c. mayonnaise	½ T. lemon juice or vinegar
½ c. Greek yogurt	Salt and pepper, to taste
2 T. honey	1 tsp. Dijon mustard (optional)
2 T. sugar	

In a second bowl or jar, whisk together mayonnaise, Greek yogurt, honey, sugar, lemon juice or vinegar, salt and pepper, and mustard (if using). Add this to the broccoli mixture. Mix well to combine and adjust for seasoning. Serve immediately, or refrigerate before serving. Mix in sunflower seeds and toss again before serving.

BROCCOLI SALAD

Deborah Shaw

4 c. fresh broccoli, chopped fine	¼ c. golden raisins
8 slices bacon, cooked crisp and crumbled	Dressing:
¼ c. green onion, chopped	1 c. mayonnaise
¼ c. pecans, chopped and toasted	½ c. sugar
	3 T. white vinegar

Combine broccoli, bacon, green onion, pecans and raisins. This can be done the day before and stored in refrigerator. Mix mayonnaise, sugar and white vinegar together. This, too, can be mixed the day before and stored in refrigerator. Just before serving mix the salad and dressing and stir well.

BRUSSELS SPROUTS AND POMEGRANATE MARINATED SALAD

Diane Hopson

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|--|---|
| 2 (10 oz.) bags Brussels Sprouts, shaved and fresh (not frozen or canned) | 1 (2.5 oz.) pkg. pine nuts (can substitute with slivered almonds) |
| 1 - 2 (8 oz.) cartons POM Wonderful Ready-to-Eat Fresh Pomegranate Aril seeds (drain liquid) | 1 (12 oz.) bottle Brianna Blush Wine Vinaigrette Salad Dressing (only use this brand) |
| ¼ purple onion, diced in small pieces | |

Spread pine nuts on a cookie sheet and toast. Watch carefully because they will burn quickly. Let cool while assembling salad. If some of the shaved sprouts seem “chunky”, cut them into thinner pieces. Drain the liquid out of the pomegranate carton. In a bowl, combine 1 carton of pomegranate seeds and the Brussels sprouts. Perhaps add half of the 2nd carton of seeds. Add the purple onion and most of the vinaigrette salad dressing bottle. You can add more later, if needed. Cover and chill in the refrigerator for a few hours, but not overnight; it will become too soggy. Because the sprouts are not cooked, this salad must be marinated for a few hours to soften up the leaves. Note: The salad will shrink in size as it absorbs the salad dressing. If possible, stir it a couple of times while it's marinating. Before serving, I prefer to drain off the excess salad dressing. Final step before serving, add the toasted pine nuts (or almonds). If you double this recipe, you will probably need 3 cartons of pomegranate seeds and 1 ½ bottle of the dressing.

Note: This salad is yummy and pretty with the combination of the fresh sprouts, the pomegranate seed and the vinaigrette.

CALYPSO SLAW

Debbie Graham Dyer

- | | |
|---------------------------------|----------------------------------|
| 1 c. mayonnaise or Miracle Whip | 4 c. cabbage, shredded |
| 2 T. sugar | 1 (12 oz.) can mexicorn, drained |
| 2 T. vinegar | ½ c. onions, chopped |
| 4 T. mustard | ½ c. cheddar cheese, diced |
| ½ tsp. celery seed | 2 T. ripe olives, sliced |
| Salt and pepper, to taste | |

Combine mayo, sugar, vinegar, mustard, celery seed, salt and pepper. Combine cabbage, corn, onions, cheese and olives and toss with dressing. Serves 6.

Note: This is best if made a day ahead. A very different and colorful salad. Great for the summer months.

CASHEW CRUNCH SALAD WITH SESAME DRESSING

*Dede White Jackson
Wife of Jerry - Deacon*

For the Salad:

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| ½ head green cabbage, finely shredded | ½ c. sliced green onion |
| ½ head purple cabbage, finely shredded | 2 c. cooked edamame |
| 2 c. carrots, matchstick-cut or shredded | 1-2 c. roasted cashews |
| 1 c. fresh cilantro, chopped | 2 c. crunchy chow mein noodles |
| | Cooked chicken, shrimp, or any other protein you like |

Toss all the salad ingredients together.

For the Dressing:

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|---|--|
| ¼ c. olive oil | A few shakes of garlic powder |
| 3 T. white vinegar | Optional: ¼ c. Greek yogurt or mayo (more or less to taste- this changes it from a vinaigrette to more of a creamy dressing) |
| 2 T. sesame oil - very important for flavor | |
| 2 T. sugar | |
| 1 tsp. salt | |

Shake the dressing ingredients together. Drizzle over dressing and serve!

CASHEW SHRIMP SALAD

Donna Easom

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|--|---------------------------------|
| 1 (8 oz.) pkg. petite baby frozen green peas | 1 T. fresh lemon juice |
| 1 lb. cooked shrimp (use good quality) | 1 tsp. curry powder |
| 2 c. celery, chopped | Garlic salt, to taste |
| 1 c. mayonnaise | 1 c. unsalted cashews |
| | 1 (5 oz.) can chow mein noodles |

Combine peas, shrimp, celery, mayonnaise, lemon juice, curry powder, and garlic salt in a large bowl and toss. Cover and chill at least 30 minutes. Add cashews and noodles right before serving to keep salad crisp. Note: it is not necessary to cook the peas; just thaw. If using frozen shrimp, thaw and rinse well. This recipe makes 12-14 servings and does not save well.

CHERRIES & MORE! SALAD

*Jill Firestone
Former Administrative Assistant*

1 can cherry pie filling	1 c. coconut (optional)
1 can Eagle Brand milk	½ pkg. miniature marshmallows
1 sm. carton sour cream	Chopped pecans (optional)
1 can crushed or tidbit pineapple, drained	1 lg. Cool Whip

Add ingredients in a large mixing bowl in order given, stirring in each ingredient thoroughly. Place into a large crystal bowl and sprinkle reserved chopped pecans on top for garnish.

CHERRY COKE SALAD

*Carolyn Yurcho
Wife of Larry - Deacon*

¾ c. water	1 can cherry pie filling
¾ c. sugar	1 (20 oz.) can crushed pineapple
1 (6 oz.) pkg. cherry gelatin	½ c. walnuts, chopped (optional)
1 T. lemon juice	1 c. cola, chilled

Bring ¾ cup water and ¾ cup sugar to a boil in a medium saucepan. Add pie filling and bring to a boil. Remove from heat, and add gelatin, stirring until dissolved. Add pineapple, walnuts, and cola, mixing well. Pour into a 9x13 dish, chill until firm. Yield: 12 servings.

CHERRY SALAD

Lacy McGough

1 can cherry pie filling	1 lg. container Cool Whip
1 lg. can crushed pineapple, drained	1 can Eagle Brand milk
	1 c. pecans, chopped

Mix together and chill for several hours

CHICKEN AND ORZO SALAD

Diane Hopson

Salad Ingredients:

2 lbs. cooked chicken (option- basic Rotisserie chicken, deboned)	2 c., almonds, slivered and toasted
1 (16 oz.) box/bag orzo pasta	1 (2-3 oz.) jar capers (optional)
1 carton grape/cherry tomatoes	1 (14 oz.) can artichoke hearts (optional)
1 yellow pepper, finely diced	Salt and pepper, to taste
1 c. celery, finely diced	
1 (6-8 oz.) crumbled Feta cheese (save some for the end)	

On a cookie sheet, toast the almonds and set aside. Cook the orzo pasta according to directions on the box and add 1-2 teaspoons of salt. (If you have broth from the chicken, add it to the pasta water for extra flavor.) If using a rotisserie chicken, remove the meat and put in a mixing bowl. Otherwise, cook your chicken and then when cooled, dice it. In a mixing bowl, combine the drained orzo, the chicken, diced pepper, celery, capers, and cut up artichoke quarters. Slice cherry tomatoes in half and add to mixture. Add most of the Feta cheese but save some to sprinkle on when serving. Salt and pepper, to taste. Pour most of the dressing on top and mix well. Save some of the dressing to add at the end if you need to. Marinate in fridge for a few hours. Before serving, add almonds and a little more feta cheese, and taste to add more salt, if needed. This recipe is a large bowl of salad and can be made a day ahead. Serve chilled.

Dressing Ingredients:

1 T. Dijon mustard	½ tsp. pepper
½ c. red wine vinegar	½ c. basil, chopped, (prefer Gourmet Garden Basil in a tube)
1 c. extra virgin olive oil	
¼ c. sugar	
½ tsp. salt	

Whisk together the basil (love the tube version found in fresh produce section), mustard, vinegar, extra virgin oil, sugar, salt and pepper. Pour most of it over the chicken orzo salad and set in the fridge to marinate. You can add the rest of the dressing if needed before serving. Recipe calls for 1 cup of virgin oil; I use slightly less.

CHICKEN AND RICE TOSS

Flossye Gagneux

3 c. Uncle Ben's Original Long Grain and Wild Rice, cooked (2 - 6 oz. boxes)	2 T. green onion, sliced
2 c. chicken, cooked and cubed	½ c. mayonnaise
½ c. celery, chopped	¼ c. Italian salad dressing
¼ c. pitted ripe olives, sliced	½ c. cashew nuts, coarsely chopped

Combine all ingredients except mayonnaise, salad dressing and nuts. Stir together mayonnaise and salad dressing, then add to chicken mixture and toss gently. Just before serving, add chopped cashews. Serve on lettuce leaves, if desired.

CHICKEN PASTA SALAD

Mary Margaret Harms

3 c. med. macaroni shells	Parmesan cheese, to taste
1 pkg. frozen chopped broccoli	Bottle of Italian dressing
8 oz. chicken, cooked and diced	

Cook and drain macaroni. Thaw and drain broccoli. Cook and dice chicken. Mix together in large bowl, add dressing and Parmesan cheese, to taste. Serve on a lettuce leaf, if you want to be fancy.

Note: Great quick meal for a summer lunch or dinner. Serve with garlic toast.

CHICKEN PASTA SALAD

*Linda Brantley
Wife of Gary - Current Elder*

10-12 oz. corkscrew macaroni	1 c. cucumber, ¼ inch thick slices, then quartered pie shaped
3 c. chicken, cooked and chopped in bite size pieces	1 c. celery, diced ¼ inch thick
½ c. bottled Italian dressing	Tomatoes, grape size, as many as you want
½ c. mayonnaise (real, not Miracle Whip)	1 tsp. pepper
3 T. lemon juice	Salt, to taste
1 heaping T. prepared mustard	Lettuce for garnish
1 sm. red onion, coarsely chopped	
1 sm. can sliced black olives, drained	

Cook macaroni according to directions. Mix chicken, hot macaroni and Italian dressing. Cool completely. Do not add other ingredients until these have chilled. Make a dressing of mayo, lemon juice, and mustard, whisking until well mixed. Add this and the veggies to chicken/pasta/Italian dressing bowl. Mix well. Chill until served on lettuce leaf. Makes approximately 9 cups of chicken salad.

CHICKEN SALAD

*Janaye Weldon
Wife of Brad - Deacon and Administrative Minister (2001-2021)*

½ stick butter, melted	4 c. chicken breasts, cooked and diced
1 c. mayonnaise	2 c. seedless grapes
¼ c. fresh parsley, minced	½ c. almonds, slivered and toasted
¼ tsp. curry powder	
¼ tsp. pure granulated garlic	
¼ tsp. marjoram	

Cool butter to room temperature. Add the rest of the ingredients. Cool in the refrigerator.

CHINESE CABBAGE CRUNCH SALAD

Tamara Brantley Rasbury

1 pkg. slaw mix	2 chicken ramen noodles
¾ c. oil	6 T. vinegar
1 tsp. pepper	6 T. sugar
4 green onion, chopped	1 c. almonds, slivered

Mix the oil, vinegar, sugar, pepper and chicken seasoning in a jar, shake well. Pour over slaw, noodles, green onions and almonds. Mix well; serve very soon.

CHRISTMASCRANBERRYSALAD

Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder

2 (3 oz.) pkgs. raspberry Jello	1 apple
2 c. boiling water	1 sm. can crushed pineapple,
½ c. cold water	drained
4 c. cranberries, raw	2 c. sugar
½ orange WITH rind	½ c. nuts, chopped

Bring 2 cups water to boil in small pan. Remove from heat and add Jello. Finally, add cold water and allow to cool. In food processor, chop cranberries, orange with rind, and apple. Dump finely chopped fruit into large bowl. Add Jello, sugar, pineapple and nuts to fruit and mix well, making sure sugar is mostly dissolved. Pour into 9x13 dish and refrigerate to set.

CHRISTMASSALAD

Carolyn Miller
Wife of George - Current Elder

Cauliflower	Cherry tomatoes
Broccoli florets	Italian dressing

Put equal amounts of the above three ingredients and add Italian dressing. Let marinate several hours.

Note: Very pretty and very good salad. (And very easy). Great for Christmas luncheons.

CINNAMONJELLO

Jeanne Peeler
Wife of David, Jr. - Deacon

2 (3 oz.) boxes cranberry gelatin	1 (3 oz.) box strawberry gelatin
(may substitute raspberry	½ c. red hots candy
gelatin)	3 c. applesauce

Dissolve the red hots candy in 3 cups boiling water. Add all of the gelatin to the boiling water and stir until dissolved. Add the applesauce and mix thoroughly. Pour into a gelatin mold or suitable dish and chill until set.

COKE CHERRY SALAD

Lana Clevenger
Wife of Jeff - Current Elder

1 can dark sweet cherries	1 (8 oz.) pkg. cream cheese
2 (3 oz.) pkgs. black cherry Jello	1 c. crushed pineapple
1 (8 oz.) cola	1 c. nuts, chopped (optional)

Pour juice from cherries into gelatin and heat thoroughly. Add cola, cream cheese (mixed smoothly), pineapple, and cherries, then nuts. Mix together. Put in refrigerator to congeal.

Note: This is great for Christmas dinner.

COLE SLAW

Mica Tipton

1 regular bag cole slaw	¼ c. sugar
1 jalapeño	1 tsp. mustard
½ c. mayonnaise	¼ tsp. salt
½ c. apple cider	⅛ tsp. black pepper
2 garlic cloves	3 lg. carrots, grated
¼ c. fresh lemon juice	⅛ tsp. white pepper
1 red bell pepper, diced	
1 bunch of green onions,	
chopped	

In a large bowl, combine bag of slaw with red bell pepper, onions, and carrots. To make sauce: In a smaller mixing bowl, add jalapeño, mayo, apple cider, sugar, salt, white and black pepper along with the cloves of garlic, and lemon juice. Marinate for a couple of hours before serving.

CORN SALAD

Pat Wallis

2 cans whole kernel corn,	1 c. Miracle Whip
drained	6 oz. cheddar cheese, shredded
1 med. purple onion, chopped	1 pkg. chili cheese Fritos
1 green bell pepper (optional),	
chopped	

Mix all ingredients except Fritos, and chill. Add Fritos just before serving. (For variety, you may use 1 can yellow corn and 1 can of white corn.)

CORNBREADSALAD

*Nancy Blanks
Wife of Leron - Elder*

2 pkgs. cornbread mix 2 c. mayonnaise
1 lb. bacon 2 lg. tomatoes, chopped
1 onion, chopped

Prepare and bake cornbread according to package. Cut bacon into pieces and fry until crispy. In a large bowl, cut cornbread into small cubes. Add crumbled bacon, onion, and mayonnaise. Mix thoroughly. Add tomatoes last. Don't mix too much. Refrigerate overnight.

CRANBERRYJELLO SALAD

*Delpha Herndon
Denise Witt*

2 c. fresh cranberries 1 sm. box cherry Jello
1 c. sugar 1 (8 oz.) can crushed pineapple,
1 c. water drained
12 marshmallows ½ c. pecans, roughly chopped

Put berries, water and sugar in a pan. Boil until berries pop. Add marshmallows, stir until melted. Dissolve Jello in mixture. Add pineapple and pecans. Pour into dish and set in refrigerator overnight.

CRANBERRYRELISH

*Alice Strickland
Founder, Wife of John - Original Deacon*

1 pkg. Ocean Spray cranberries 1 c. pecans, chopped
1 whole med. orange, diced 1 box red Jello (strawberry,
1 apple, diced strawberry banana)
1 sm. can crushed pineapple 1 c. boiling water
1 c. sugar or less

Combine cranberries, orange, apple, pineapple, sugar and pecans in Cuisinart. Mix 1 cup of hot water with 1 box of red Jello. Let cool to room temperature. Mix all the ingredients and refrigerate.

CRANBERRYSALAD

*Stephanie Halbert
Wife of Darryl - Deacon*

½ c. sugar ¾ c. pecans, chopped
1 c. fresh cranberries, ground 8 oz. can crushed pineapple
1 c. apples, chopped with skin 3 oz. pkg. raspberry Jello
on

Mix Jello with 1 cup boiling water. Mix all other ingredients in a bowl. Combine with the Jello mixture. Chill overnight.

CRANBERRY-ORANGEREELISH

*Andrea Dean Galbraith
Wife of Larry - Deacon*

4 c. fresh cranberries 1 env. unflavored Knox gelatin
1 c. sugar ½ c. orange juice
2-3 navel oranges

Wash cranberries, drain. Zest one of the oranges, then mince the rest. Set aside. Peel one orange, then chop the fruit coarsely. Add cranberries and chopped orange to food processor, then chop everything coarsely. Remove the bowl, add sugar and let stand for a few minutes. Juice 2 remaining oranges to get ½ cup of juice (can use prepared orange juice if you do not have enough). In a saucepan, heat the juice over low heat, then melt gelatin in the juice, stirring constantly. Add gelatin/juice mixture to cranberries/orange mixture. Mix well. Pour into a serving dish and refrigerate overnight.

DEE'S PEA SALAD

*Dee Martin
Lana Clevenger*

1 (15 oz.) can English peas (Del Monte preferred) 2 T. bell pepper, cut fine
2 boiled eggs, cut fine 2 T. pimento, cut fine
1 T. onion, chopped fine 2 T. Kraft sandwich spread, with
1 T. dill pickle, chopped fine pickles
1 c. Velveeta cheese, grated or 6 stuffed olives, sliced
chopped

Mix peas, eggs, onion, dill pickle, Velveeta cheese, bell pepper and pimento with the salad dressing. Top with sliced olives, arrange on top. Chill and serve.

EASY ITALIAN SPINACH SALAD

Denece Powell

Dressing (makes $\frac{2}{3}$ c. vinaigrette to serve 10):	2 (6 oz.) pkg. baby spinach
$\frac{1}{3}$ c. olive oil	1 c. grape tomatoes, halved
$\frac{1}{3}$ c. balsamic vinegar	4 green onions, sliced
2 garlic cloves, minced	$\frac{1}{2}$ c. part-skim mozzarella cheese, shredded
2 tsp. Italian seasoning	$\frac{1}{2}$ c. salad croutons
Salad (10 servings):	

In a small bowl, whisk the oil, vinegar, garlic and Italian seasoning; set aside. To serve individually, divide spinach among 10 salad plates, top with tomatoes and onions. Drizzle with vinaigrette, sprinkle with cheese and croutons. To serve in a large bowl, mix ingredients just before serving.

Note: Serve with lasagna or spaghetti and garlic bread.

FIESTA RANCH CHICKEN PASTA SALAD

*Karen Berryman
Debbie Dyer*

Salad ingredients:	1 onion, chopped
1 pkg. pasta (bow tie, rotini, macaroni, etc.)	1 green pepper, chopped
3 boneless, chicken breasts, cooked and chopped, or 1 rotisserie chicken	2 c. cheddar cheese, grated
1 packet taco seasoning	2 tomatoes, chopped
1 can black beans	1 pkg. Fritos
1 can kidney beans	Dressing ingredients:
1 pkg. frozen corn	2 c. mayo
	1 c. buttermilk
	1 pkg. Hidden Valley fiesta ranch dressing mix

Cook pasta, drain and cool. Combine with all the salad ingredients in a large bowl. Whisk the dressing ingredients in a small bowl until smooth. Add the dressing to the salad and keep refrigerated until ready to serve. Right before serving, add in the Fritos, to taste. Serves 12-15 for an entrée salad.

FROZEN FRUIT CUPS

*Kay Redding
Wife of David - Deacon*

16 oz. frozen strawberries, thawed	12 oz. can frozen orange juice, thawed and undiluted
1 can crushed pineapple, undrained	12 oz. water
2 cans apricots, diced and undrained	6 bananas, sliced
	2 c. sugar
	3 T. lemon juice

Combine all ingredients in large bowl. Spoon mixture into dessert cups and freeze. Remove from freezer at least 1 hour before serving so fruit is a slushy consistency.

FROZEN FRUIT SALAD

*Linda Brantley
Wife of Gary - Current Elder*

8 oz. Cool Whip	2 T. lemon juice
8 oz. sour cream	1 sm. can crushed pineapple
$\frac{3}{4}$ c. sugar	3 sm. bananas, mashed
$\frac{3}{4}$ c. nuts, chopped	

Mix all ingredients and pour into 7x11 dish. Freeze until ready to serve, then cut into squares.

Note: Could add mandarin oranges or cherries and freeze in a 9x13.

GRAPE SALAD

Betsy Yurcho McKinlay

4 c. green grapes	1 (8 oz.) carton cream cheese
4 c. red grapes	$\frac{1}{2}$ c. sugar
1 (8 oz.) carton sour cream	$\frac{1}{2}$ tsp. vanilla

Cream sugar and cream cheese together. Add sour cream and vanilla and cream together until smooth. Dump in all grapes and mix until all grapes are covered. Refrigerate.

GRAPE/RASPBERRY SALAD

Donna Easom

2 sm. pkg. Jello, one grape and one raspberry	1 (8 oz.) pkg. cream cheese
2 c. boiling water	½ c. sugar
1 (15 oz.) can blueberries, drained (reserving liquid)	½ pt. sour cream
1 (8 ¼ oz.) can crushed pineapple, drained (reserving liquid)	½ tsp. vanilla
	½ c. pecans, chopped

Dissolve Jello in boiling water. Drain blueberries and pineapple, and measure liquid. Add enough water to make 1 cup. Add to Jello. Stir in blueberries and pineapple. Pour into 2-quart flat pan and refrigerate until set. Combine sugar, sour cream, cream cheese, and vanilla. Spread over Jello layer, sprinkle pecans on top.

Note: Very sweet and rich. May also be used as a dessert.

GREEK SALAD

Stephanie Davis

2 cucumbers, seeded and diced	1 pt. cherry tomatoes, halved
1 purple onion, diced	½ c. kalamata olives, pitted and finely chopped
1 yellow pepper, seeded and diced	6 oz. feta cheese, crumbled
1 orange pepper, seeded and diced	Zoe's salad dressing, or your preferred Greek salad dressing
1 red pepper, seeded and diced	

Combine cucumbers, red pepper, yellow pepper, orange pepper and onion in bowl. Add the tomatoes, olives, and feta cheese right before serving. Add dressing, to taste. Toss well.

GREEN SALAD WITH LEMON-CILANTRO DRESSING

Robbie Kilpatrick

GREEN SALAD:	DRESSING:
Green leaf lettuce, torn in bite-size pieces	3 T. vegetable oil
Fresh mushrooms, cleaned and sliced	3 T. lemon juice
Carrots, sliced	2 T. cilantro, chopped
Mandarin oranges	1 sm. clove garlic, finely chopped
Pecans, roughly chopped and toasted	1 tsp. lemon zest, grated
	1 tsp. sugar
	Salt and pepper, to taste

Combine all dressing ingredients and shake well. Serve over green salad.

GRILLED CORN, AVOCADO AND TOMATO SALAD WITH HONEY LIME DRESSING

Dede White Jackson
Wife of Jerry - Deacon

Salad:

1 pt. grape tomatoes, sliced in half	2 ears fresh sweet corn
1 ripe avocado	2 T. fresh cilantro, chopped

Remove husks from corn and grill over medium heat for 10 minutes. The corn should have some brown spots and be tender and not mushy. Cut the corn off the cob, then scrape the cob with the back of your knife to get the juices. Set aside and let cool. Dice the avocado and chop the cilantro.

Honey Lime Dressing:

Juice of 1 lime	1 clove garlic, minced
3 T. olive oil	Dash of cayenne pepper (optional)
1 T. honey	
Sea salt and fresh cracked pepper, to taste	

Add all the dressing ingredients in a small bowl and whisk to combine. Set aside. Combine the sliced tomatoes, avocado, cilantro, grilled corn and honey lime dressing and mix gently so everything is evenly coated. Be careful not to mash the avocados. Let the salad sit for 10-15 minutes for flavors to mingle. This recipe is easily doubled or tripled according to amount needed to serve.

HEARTS OF PALM SALAD

Cindy Meyers
Marsha Haag

Salad:

1 lb. fresh green beans	½ c. pimiento-stuffed olives,
4 c. torn leaf lettuce (I use more)	sliced in rounds
14 oz. can hearts of palm,	½ c. fresh parsley
drained and sliced in rounds	2 tomatoes, sliced and
½ c. celery, chopped	quartered (I used cherry
½ c. green onion, sliced	tomatoes sliced in half)

Wash beans and remove strings. Place green beans in a steamer basket over boiling water. Cover and steam 10 minutes or until crisp and tender. Cool beans. Combine green beans, lettuce, hearts of palm, celery, onions, olives, parsley and tomatoes in a large bowl. Toss gently with dressing below. Cover and chill for 3-4 hours.

Vinaigrette Dressing:

⅓ c. vegetable oil	1 T. chopped pimiento
¼ c. cider vinegar	1 T. tarragon vinegar (I use
⅓ c. green onions, finely	balsamic)
chopped	¼ tsp. salt
¼ c. sweet pickle relish	⅛ tsp. pepper
1 T. sugar	
1 T. fresh basil, chopped	
½ tsp. coarse-grained mustard	
with white wine (I use regular	
mustard)	

Combine all ingredients in a small bowl. Stir well.

HOT CHICKEN SALAD

Melinda Ballard
Wife of Tommy - Elder

2 c. chicken, diced	2 tsp. lemon juice
1 c. celery, diced	1 c. mayonnaise
½ c. pecans or almonds,	1 baked and cooled pie shell
chopped	½ c. cheddar cheese, grated
2 T. onion, grated	¾ c. potato chips, crushed

Mix chicken, celery, pecans, onion, and lemon juice together, and chill in refrigerator for 6-8 hours before serving, if possible. Stir in mayonnaise lightly and pour into baked pie shell. Sprinkle cheddar cheese and crushed potato chips on top of chicken salad mixture. Bake at 425° for 10 minutes, until just hot. Slice into pie wedges and serve hot.

KFC COLESLAW

Nancy Fowler
Former Database Manager, Wife of Tom - Deacon

8 c. cabbage, finely chopped (1	⅛ tsp. pepper
head)	¼ c. milk
¼ c. carrot, shredded	½ c. mayonnaise
2 T. onion, minced	¼ c. buttermilk
⅓ c. sugar	1 ½ T. white vinegar
½ tsp. salt	2 ½ T. lemon juice

Make sure the cabbage, carrots, and onion are chopped into very fine pieces (about the size of rice kernels). Put vegetables in a large mixing bowl. Combine sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar, and lemon juice in a separate bowl. Beat dressing until smooth. Pour over chopped vegetables, and mix well. Cover and refrigerate at least 2 hours before serving. Letting it refrigerate overnight is even better.

LIME JELLO SALAD

Frances Peeler
Wife of David, Sr. - Elder

1 sm. pkg. lime Jello	1 can crushed pineapple,
3 oz. cream cheese	drained.

Make Jello according to package. Stir together cream cheese and pineapple. Stir evenly into Jello and pour into pan. Refrigerate until congealed.

MANDARINORANGE SALAD

*Kay Redding
Wife of David - Deacon*

Salad:

Curly red leaf and green leaf lettuce (cut/torn into pieces)	Blueberries
1 can mandarin oranges, drained	Strawberries (cut into pieces)
	Caramelized sliced almonds
	Vinaigrette dressing

Toss all ingredients together, coat salad with dressing, and top with caramelized almonds.

Vinaigrette Dressing and Caramelized Almonds:

½ c. canola oil	Dash of salt
¼ c. red or white wine vinegar	1 (6 oz.) pkg. almonds, sliced
¼ c. sugar	Sugar, to cover (½ - 1 c.)

Mix oil, vinegar, sugar, and salt together and shake well. Let sit on counter for several hours, shaking periodically when ingredients separate. You do not need to use all of this dressing on the salad. I toss and taste as it does not take much of this dressing for each salad. To make the caramelized almonds, place almonds and sugar in pan on stove at medium heat. It will be slow at first, while sugar gets warm, but once warm, you will need to keep close watch. Stir constantly, so almonds and sugar won't burn. Cook to a golden brown color. Turn out on foil and spread almonds out to cool. Once cool, break almonds apart and place in Ziploc bag.

MEXICAN PAPAYASALAD WITH CILANTRO LIME DRESSING

Janet Scholl

6 c. arugula (or other mixed greens)	3 T. olive oil
1 sm. red onion, thinly sliced	1 T. lime zest
½ lg. ripe papaya, cubed	4 T. lime juice
1 English cucumber, peeled and sliced	2 T. cilantro, chopped
1 sm. handful fresh cilantro, chopped	1 T. scallion, chopped
1 med. ripe avocado, peeled and chopped	2 tsp. honey
	½ tsp. coriander
	¼ tsp. salt
	¼ tsp. pepper

Toss together the greens, onion, papaya, cucumber, cilantro and avocado. Make the Cilantro Lime Dressing by mixing remaining ingredients together in a small bowl or jar. Spoon it over the salad right before serving, gently tossing. Delicious served with grilled chicken or fish.

MEXICANSALAD

*Pam Wassenaar
Wife of Rory - Former Facilities Manager*

1 lg. head of lettuce, chopped	1 lg. pkg. of Fritos
2 lg. tomatoes, chopped	¾ c. Catalina dressing
½ med. onion, sliced	1 (15 oz.) can Ranch Style beans, drained
1 lb. cheddar cheese, grated	

Mix together and serve.

MOTHER'S COOKED FRUIT SALAD

Laura Harbin

1 can diced pineapple	1 sm. bottle maraschino cherries
1 can apricot halves	Canned peaches (optional)
1 can mandarin oranges	Canned pears (optional)
½. pecans, chopped	1 pkg. vanilla pudding (not instant)
½ c. cheddar cheese, diced very small	

Cook pudding in 1¾ cups pineapple and apricot juice until thick and clear (translucent). Add well-drained fruit, cheese, and nuts when it cools. Refrigerate.

N.M. CHICKEN SALAD

*Heather Miller Ashby
Wife of Todd Davis Miller - Charter member and Deacon*

2½ c. chicken, cooked and cubed	½ c. slivered almonds, toasted
1 c. celery, finely chopped	1 tsp. salt
1 c. white grapes, sliced	1 c. Kraft mayonnaise
	½ c. whipping cream

Combine chicken, celery, grapes, salt, and mayonnaise. Refrigerate overnight. In the morning, whip the cream. Fold whipped cream and almonds into mixture and refrigerate until served.

Note: A favorite from the 1996 Ladies' Retreat.

ORANGE AMBROSIA

Karen Berryman

- | | |
|---|---------------------------------|
| 1 (8 oz.) can crushed pineapple, undrained | 1 ¾ c. Cool Whip |
| 2 c. boiling water | 1 lg. box orange Jell-o |
| 1 (11 oz.) can mandarin oranges, drained | 1 ½ c. mini marshmallows |
| | ½ c. coconut |

Drain pineapple, reserving the juice. Add enough cold water to juice to measure 1 cup. Stir boiling water in Jell-o until dissolved. Stir in juice and water. Chill 1 hour and 15 minutes, until slightly thickened. Stir in Cool Whip with a whisk. Refrigerate 10-15 minutes. Stir in oranges, marshmallows and coconuts and pour into a serving dish or mold. Makes 10-12 servings.

Note: This is a pretty dish to serve at Easter!

PARTY CHICKEN SALAD

*Shirley White
Former Sunday Morning Nursery Staff*

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|--|--------------------------------------|
| 3 c. mayonnaise | 3 c. pineapple tidbits |
| 2 T. soy sauce | 2 c. celery, finely diced |
| 1 T. curry powder | 8 oz. water chestnuts, sliced |
| 8 c. chicken, chopped or shredded | 2 c. whole roasted almonds |

Dressing: combine mayonnaise, soy sauce, and curry powder. Allow to stand several hours for flavors to blend. Salad: combine chicken, pineapple, celery, water chestnuts, and almonds. Pour dressing on just before serving. Serves 12-14.

PASTA SALAD

Eloise Wimbish

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|---|---|
| 1 pkg. thin or twisted spaghetti | 1 lg. jar pimento, diced |
| 4 T. oil | 1 c. celery, chopped |
| 4 T. lemon juice | 1 bunch green onions, chopped |
| 4 T. Accent | 1 (16 oz.) jar Hellmann's mayonnaise |
| 1 sm. can ripe olives, chopped | |

Cook spaghetti and drain. Rinse to keep from sticking together. Mix oil, lemon juice, and Accent. Toss over pasta and put in refrigerator overnight. Next day, add ripe olives, pimento, celery, and onions; mix. Add mayonnaise. Mix thoroughly.

PASTA SALAD

*Lynn Fowler Gideon
Charter Member*

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|---|---|
| 1 lb. med. shell macaroni, cooked | 1 (15 oz.) can blackeyed peas, drained |
| ⅓ c. cider vinegar | 1 sm. can black olives, chopped |
| ¼ c. safflower oil | 1 (12 oz.) can corn |
| ¾ c. celery, chopped | 4 dashes Worcestershire sauce |
| ¾ c. bell pepper, chopped | 4 dashes Tabasco sauce |
| 8 green onions, chopped | 1 tsp. salt |
| 1 (2 oz.) bottle green olives, chopped | 1 ½ tsp. pepper |
| 1 (4 oz.) can green chiles, chopped | 1 c. mayonnaise |
| | 2 T. picante sauce |

Pour vinegar over hot macaroni. Add remaining ingredients, mix and refrigerate overnight before serving.

Note: Good with ham, brisket or chicken or as a meal in itself with French bread.

PEAR SALAD

*Karen Barrett
Wife of Jim - Elder*

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|-------------------------------------|-----------------------------------|
| 1 reg. size can sliced pears | 1 sm. carton whipped cream |
| 1 (13 oz.) cream cheese | 1 c. pecans, chopped |
| 1 (3 oz.) lemon Jello | |

Drain pears and reserve juice. Add enough water to make 1 cup. Heat the juice/water. Add dry Jello. Stir until dissolved. Refrigerate to thicken slightly. Blend cream cheese and pears with mixer until smooth or until pears are in small pieces. Add thickened gelatin and whipped cream. Whip until thick (about 5 minutes). Stir in pecans and refrigerate.

PEPPERONI PASTA SALAD

*Claudia Sowell
Wife of David - Elder*

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|--|---|
| 1 (16 oz.) pkg. tri-colored rotini | 1 (8 oz.) can sliced water chestnuts |
| 2 T. salad oil | 1 (4 oz.) jar chopped pimentos, drained |
| 1 lb. sliced pepperoni | $\frac{3}{4}$ lb. fresh broccoli florets, cut into small pieces |
| $\frac{3}{4}$ bunch green onion, quartered and chopped | Dressing of choice: Ranch, Italian, or French |
| 1 $\frac{1}{2}$ c. cherry tomatoes, quartered | |
| 1 (10 oz.) green olives, drained and sliced | |

Place 9 slices of pepperoni at a time on 3-4 thicknesses of paper towels. Cover and microwave on high for 1 minute. Cool and cut into quarters. Cook rotini according to pkg. directions. Drain, then toss with salad oil to prevent pasta from sticking together. Cool. Add sliced pepperoni, onions, tomatoes, green olives, water chestnuts, pimento, and broccoli. Mix thoroughly and chill in refrigerator for 24 hours. Before serving, lightly add dressing of choice.

Note: This salad goes well with melon and French bread. If making for a large party, store in large Ziploc bags in refrigerator.

PICKLED BLACK-EYED PEA SALAD

*Kay Buckley
Wife of Bill - Elder*

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|--|-----------------------------------|
| 2 cans Ranch Style black-eyed peas with bacon (well drained) | 6 T. mayonnaise |
| 3 green onions, chopped | 2 T. French dressing |
| 1 sm. red onion, chopped | 4 T. tarragon vinegar |
| 4 stalks celery, chopped | $\frac{1}{2}$ c. parsley, chopped |
| 2 jars marinated artichoke hearts, chopped | |

Mix all ingredients. Refrigerate overnight.

PIMENTO CHEESE

Patti Jones

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|--------------------------------------|--|
| 1 $\frac{1}{2}$ c. mayonnaise | 1 (8 oz.) pkg. shredded extra sharp cheddar cheese |
| 1 (4 oz.) jar diced pimento, drained | 1 (8 oz.) pkg. shredded sharp cheddar cheese |
| 1 tsp. Worcestershire sauce | 1 c. pecans, chopped |
| 1 tsp. onion, finely grated | |
| $\frac{1}{4}$ tsp. ground red pepper | |

In a large bowl, stir mayonnaise, diced pimento, Worcestershire sauce, onion, and red pepper together. Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 8-10 minutes or until toasted and fragrant, stirring halfway through to ensure even browning. Add pecans and shredded cheeses to mayo mixture, stirring until blended. Store in the refrigerator up to 2 weeks.

Note: Serve with celery sticks, crackers, or make a grilled pimiento cheese sandwich in a skillet or panini press.

PINEAPPLE LEMON SALAD

*Dottie White
Wife of Fred - Elder
Pat Wallis*

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|--|---|
| 1 (20 oz.) can crushed pineapple plus 1 (8 oz.) can crushed pineapple, drained, reserving 1 c. juice | 1 (14 oz.) can sweetened condensed milk |
| 1 c. water | 1 c. mayonnaise |
| 2 (3 oz.) boxes lemon flavored gelatin | 1 c. sharp cheddar cheese, grated |
| | 1 c. pecans, chopped |

In a small saucepan, combine 1 cup reserved pineapple juice and 1 cup water. Bring to a boil over medium-high heat. Add gelatin, stirring to dissolve. Remove from heat and pour gelatin mixture into a large bowl. Stir in milk and mayonnaise, whisking until smooth. Stir in pineapple, cheese, and pecans. Spoon mixture into a 9x13 baking dish. Cover and refrigerate for 2 hours, or until set. Serves about 12.

PINEAPPLE-CUCUMBER SUMMERSALAD

Diane Hopson

1 sm. pineapple, peeled and cored (can purchase pre-cut)	1/8 tsp. white pepper
1 lg. cucumber	1/2 c. cilantro leaves, chopped
4 T. lime juice	1/2 c. jicama, diced (optional)
Zest of 2 limes	1 mango cut up (optional)
2 T. extra virgin olive oil	Tajin seasoning, (optional - add when serving)
1/2 tsp. salt (might need more later)	

Prepare this salad the day you want to serve it. Otherwise, the pineapple releases too much juice. Make marinade first by combining olive oil, lime juice, zest, salt and pepper. Cut your cucumber down the center and scoop out the seeds in the middle, then dice into 1/4" to 1/2" pieces. Cut pineapple into 1/4" to 1/2" pieces. If you're adding Jicama or mango, also cut them into 1/2" to 1" cubes. Mix the marinade with cilantro and cubed pieces. Cover and set in fridge to chill until serving. Right before serving, it's a nice addition to sprinkle a little Tajin seasoning on the individual servings. If you have leftovers, you'll need to drain the juice off before refrigerating. This salad is full of flavor and has no added sugar.

PISTACHIO SALAD

*Patt McGee
Former Administrative Assistant
Charlotte McGee*

1 can crushed pineapple (15 or 20 oz. can)	1 sm. box pistachio pudding mix
1 c. small marshmallows	1/2 c. chopped pecans
Cool Whip (large tub)	

Mix all ingredients together and chill in refrigerator.

POTATO SALAD

*Lisa Blanks Pipkin
Children's Coordinator, Wife of Mike - Current Elder*

4 lg. russet potatoes	1 c. mayonnaise, more if needed
4 hard boiled eggs, chopped	Salt, to taste
1 tsp. sugar	1/2 tsp. celery seed
2 tsp. vinegar	2 tsp. dill pickle juice
1/2 c. chopped onion	1/4 c. dill pickle, chopped

Boil potatoes whole. Peel and mash potatoes, leaving a few lumps. Add the remaining ingredients to potatoes while they are still warm. Mix well. Chill before serving.

PRETZEL JELLO SALAD

Breanne Avedikian

2 c. pretzels, broken into pieces	6 oz. strawberry Jell-O mix
3/4 c. margarine	2 c. boiling water OR pineapple juice
8 oz. cream cheese	2 (10 oz.) pkgs. frozen whole strawberries OR 3 c. fresh
3/4 c. sugar	
4 oz. Cool Whip	

CRUST: Melt margarine in 9x13 baking dish. Add pretzels and spread out along the bottom. Bake at 400° for 10 minutes. Cool. CREAM CHEESE MIXTURE: Mix cream cheese and sugar until well blended. Add Cool Whip. Blend. Spread out over crust. Let set. GELATIN MIXTURE: Mix Jell-O package with boiling water or pineapple juice and stir to combine. Add strawberries and stir again. Chill about 10 minutes until it begins to gel. Pour carefully over cream cheese layer. Chill. Refrigerate 2-3 hours.

Note: Best if made the day you plan to serve it, so the pretzels stay crisp!

PRETZEL SALAD

Linda Hogan

2 c. crushed pretzels	1 (8 oz.) Cool Whip
3/4 c. melted butter	1 (6 oz.) strawberry Jello
2 T. sugar	2 c. boiling water
1 (8 oz.) cream cheese	2 (10 oz.) pkgs. frozen strawberries
1 c. sugar	

Bottom layer: Mix the pretzels, butter, and sugar together. Put in 9x13 casserole dish. Bake at 400° for 8 - 10 minutes. Middle Layer: Cream together the cream cheese and sugar with mixer. Fold in the Cool Whip. When crust is cool, spread the Cool Whip mixture on the crust, sealing the sides. Top layer: Mix the Jello with BOILING water until dissolved. Add the frozen strawberries. Refrigerate this mixture about 10 minutes, then pour on top of the Cool Whip layer. Cover and refrigerate.

RED HOT APPLESAUCE SALAD

*Jan Evans Immel
Wife of John - Deacon*

1 (6 oz.) pkg. cherry Jello	1/2 c. red hots
1 (16-18 oz.) jar unsweetened applesauce	2 c. boiling water

Dissolve red hots in boiling water. Then add Jello, stir until dissolved. Add applesauce, mix well and pour into mold or glass serving dish. Chill until set.

RUSSIANORTHODOX CHRISTMASBEET SALAD

Eileen Emch
Missionary (Russia)

2-3 beets
1-2 cloves garlic, minced

½ c. walnuts, finely chopped
2 T. mayonnaise

Cut tops off close to each beet. No need to peel. Wash this root vegetable well as it grows in the dirt. Coat beets with olive oil and lightly salt and pepper. Place on a large piece of foil and create a foil pouch. Place pouch on baking sheet and roast at 425° for 40-50 minutes until fork tender. The skins will easily slide off using a paper towel when beets are cooled ...but BEWARE! Beets stain! Using a metal grater and rubber gloves, grate the cooked beets. In serving bowl, combine grated beets, garlic, walnuts, and mayonnaise. For interest, orange juice or diced oranges may be added.

Note: Shared on Eileen's Blog on January 6, 2009.

SPINACH SALAD AND DRESSING

Linda Hearne
Wife of Martin - Deacon

2 lbs. fresh spinach	½ c. dark vinegar
2 c. thinly sliced water chestnuts	1 tsp. Worcestershire sauce
4 hard cooked eggs, chopped	1 med. onion, finely chopped
1 c. bean sprouts	2 tsp. salt
½ c. salad oil	½ c. catsup
	½ c. sugar

Clean spinach and tear into bite size pieces for salad. Add chestnuts, eggs, sprouts, and bacon, and toss. Combine the remaining ingredients for dressing. Pour over salad just before serving and toss to coat. Serves 12.

Note: This recipe may be cut in half for 6 servings.

SPINACH SALAD WITH HOT CITRUS DRESSING

Mary Kay Polk
Wife of Ken - Current Elder

2 (6 oz.) pkg. fresh baby spinach	1 c. sweetened, dried cranberries
4 oranges, peeled and sectioned (may substitute 1 can mandarin oranges)	½ c. walnuts, chopped and toasted
1 lg. purple onion, thinly sliced and separated into rings	1 (6 oz.) can frozen orange juice
3 oz. feta cheese, crumbled	1 sm. onion, diced
	⅓ c. red wine vinegar

Arrange spinach, purple onion, feta, cranberries, and walnuts on salad plates. In saucepan combine juice, onion and vinegar and heat until onion is tender. Cool slightly until warm, and spoon over salad.

Note: Apples of Gold Recipe from Southern Living magazine

STRAWBERRY/POPPY SEED SALAD

Sherry Jackson

1 egg white	1 green onion, chopped
¼ c. sugar	1 head leaf lettuce, torn in bite-size pieces
1 c. almonds, sliced	20 strawberries, sliced
2 T. butter	Poppy seed dressing
1 oz. mandarin oranges	

Beat egg white until foamy. Add sugar 1 T. at a time. Continue beating for about 2-4 minutes until fluffy. Fold in almonds. Melt butter in 9" square pan in an oven heated to 325°. Pour in almond mixture, and bake for 20-25 minutes, stirring every 5 minutes. Cool. Toss lettuce, oranges, strawberries, and onions. Drizzle dressing over salad, then toss candied almonds on top.

STRAWBERRYPRETZEL SALAD

*Lisa Moore Magee
Wife of Hal - Current Deacon*

2 c. pretzel sticks, crushed to peanut consistency	8 oz. Cool Whip
1 c. sugar (plus 3 T. set aside)	1 lg. pkg. strawberry Jello
1 ½ sticks butter	2 c. boiling water
8 oz. cream cheese, at room temperature	1 (16 oz.) container frozen strawberries with sugar, thawed

Combine pretzels with 3 tablespoons sugar and melted butter. Press into 9x13 dish and bake at 400° for 7-8 minutes; cool. Mix softened cream cheese, 1 cup sugar, and Cool Whip. Spread over cooled pretzel layer. Mix Jello with 2 cups of boiling water; add strawberries. Chill until semi-set (still spreadable). Spread over cream cheese mixture and refrigerate until firm set.

SUNNY PEACH SALAD WITH CHIPOTLE-MAPLE DRESSING

Sharon Wilkinson

Dressing:

3 T. olive oil	¼ tsp. chipotle chile powder
3 T. balsamic vinegar	¼ tsp. sea salt
1 ½ T. maple syrup	

Whisk all the ingredients in a small bowl.

Salad:

6 c. spring mix	½ c. pecans, chopped
4 peaches, pitted and sliced	¼ c. shallots, thinly sliced

Toss the salad ingredients in a large bowl and serve with the dressing on the side.

Note: Recipe from Raw and Simple

TED DEAN'S SHORE PATROL SALAD

Janée Reeder

Leaf lettuce, chopped small	Green onions, chopped
Bacon, crumbled up small	

Toss together the lettuce and green onions. Fry bacon until crisp, saving the hot grease. Pour hot grease on top of lettuce mixture, using only enough to wilt the lettuce. Be careful not to use too much grease or the salad will become soggy. Crumble up bacon and sprinkle on top of salad. Serve hot.

Note: By my grandfather, Ted Dean, Navy cook on the Ticonderoga during WWII.

TEXAS PANHANDLECABBAGE SALAD

Susan Griffith

1 head Napa cabbage	1 tsp. black pepper
2 green bell peppers	½ c. sesame seeds
8-10 green onions	¾ c. almonds, slivered
⅔ c. rice wine vinegar	2 pkg. chicken flavored ramen soup
⅔ c. sugar	3 T. butter
1 c. vegetable oil	
2 tsp. salt	

Chop and mix together: 1 head Napa cabbage, 2 bell peppers, and 8-10 green onions. Set aside. Using a pint jar, heat ⅓ cup rice wine vinegar in microwave until it bubbles. Remove jar, add ⅔ cup sugar and stir until sugar dissolves. Add 2 teaspoons salt and 1 teaspoon black pepper, stirring until blended. Add 1 cup vegetable oil to jar. Put lid on and shake to blend well. Store in refrigerator until using. Place ½ cup sesame seeds in a metal cake pan and brown under oven broiler, shaking pan to assist even browning...watch carefully! Remove sesame seeds to a bowl. Place slivered almonds in the same pan and toast under the broiler...add to the sesame seeds. Crunch the 2 ramen noodle clusters, and sauté in about 3 tablespoons butter in a skillet, stirring to prevent burning. When noodles are golden brown, remove from heat and sprinkle dry soup flavor packets over the noodles. Combine toasted sesame seeds, almonds and ramen soup crunchies together. Store airtight at room temperature until using. When ready to serve, shake dressing well and pour over the salad greens and toss well. Add the "crispies" and toss well. Serve immediately. Any left overs will not keep well if mixed.

VEGETABLE MARINADE

Janaye Weldon

Wife of Brad - Deacon and Administrative Minister (2001-2021)

- | | |
|---|----------------------------------|
| 1 can white shoe peg corn, drained | 1 green pepper, chopped |
| 1 can Le Sueur Peas, drained | ½ c. cider vinegar |
| 1 pkg. baby lima beans, cooked and drained | ½ c. salad oil |
| ½ c. celery, chopped | ¾ c. sugar |
| | Salt and pepper, to taste |

Mix together. Marinate for several hours. Drain marinade and serve. Save the marinade to add back to what is left over.

VEGETABLE SALAD

Kathy Johnston

Wife of Charley - Current Elder

- | | |
|-------------------------------------|---|
| ½ c. vinegar | 1 (16 oz.) can early June peas |
| ½ c. sugar | 1 oz. can french cut green beans |
| ¼ c. salad oil | 1 (2 oz.) jar chopped pimentos |
| 1 tsp. pepper | 2 green onions, finely sliced |
| 1 tsp. salt | |
| 1 (16 oz.) can shoe peg corn | |

Mix vinegar, sugar, oil, pepper and salt in small pan. Bring to a boil. Pour over drained shoe peg corn, early June peas, green beans, pimentos and green onions. Marinate overnight in refrigerator. Serves 12-16.

WINTERFRUIT AND PASTA SALAD

Jennifer Griggs Pool

Wife of Matt - Charter member and Current Deacon

- | | |
|----------------------------------|-------------------------------|
| 1 c. uncooked small pasta | ¼ c. dried cranberries |
| 1 med. apple, chopped | ¼ c. dried blueberries |
| 1 pear, chopped | ¼ c. dried cherries |
| 4-6 green onions, chopped | ½ c. mayonnaise |
| ¼ c. pecans, chopped | 4 T. orange marmalade |

Cook pasta, drain and let cool. Mix mayonnaise and marmalade; set aside. Chop and combine fruit, nuts, and onions. Mix with pasta. Stir in sauce. Refrigerate to cool before serving.

WINTER SALAD

Peggy Mosley

- | | |
|--|-----------------------------|
| ½ c. sugar | 1 tsp. Dijon mustard |
| ½ c. fresh squeezed lemon juice | ½ tsp. salt |
| 2 tsp. purple onion, diced | ¾ c. olive oil |

Blend all ingredients except oil. Then drizzle oil into mixture to emulsify.

Note: I serve this dressing over romaine hearts with pear, apple, Swiss cheese, walnuts, poppy and sunflower seeds. You can use all the nuts and seeds or any that you have on hand. I change this salad up in the summer by using berries instead of pears and apples and make the dressing with orange juice instead of lemon.

YUM YUM (PINK FLUFF)

Mary Ellen Pipkin Sorrell

- | | |
|---|---------------------------|
| 1 sm. box raspberry Jello | 8 oz. cream cheese |
| 1 c. boiling water | 1 pt. Cool Whip |
| 1 sm. can crushed pineapple, drained | |

Mix Jello with boiling water. Stir until dissolved. Add cream cheese and stir until melted. Add pineapple and fold in Cool Whip. Pour into a 9x13 and chill.

YUMMY CORN SALAD

Carol Stanfield

- | | |
|--------------------------------------|---------------------------------------|
| 1 c. mayonnaise | 1 bell pepper, chopped |
| 1 bunch green onions, chopped | 2 c. cheddar cheese, shredded |
| 3 (15 oz.) cans corn, drained | 1 med. bag chili cheese Fritos |

Mix together drained cans of corn in large bowl. Add chopped bell pepper and green onions. Next, add mayonnaise and cheese, then stir all together. Refrigerate for 5 hours. Crush bag of Fritos, then add to top of salad before serving. Serves 8-10.



Helpful Hints

- When preparing a casserole, make an additional batch to freeze for when you're short on time. Use within 2 months.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- To prevent pasta from boiling over, place a wooden spoon or fork across the top of the pot while the pasta is boiling.
- Boil all vegetables that grow above ground without a cover.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when frozen, while sage, onion, and salt become more mild.
- For an easy no-mess side dish, grill vegetables along with your meat.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Refrigerate brown rice and freeze grains if you will not use them within 5 months.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- When cooking greens, add a teaspoon of sugar to the water to help vegetables retain their fresh colors.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, grated cheese, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé rise. Ramekins work well for single-serve casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To avoid toughened beans or corn, add salt midway through cooking.
- If your pasta sauce seems a little dry, add a few tablespoons of the pasta's cooking water.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

VEGETABLES & SIDE DISHES

VEGETABLES

ASPARAGUS CASSEROLE

*Frances Peeler
Wife of David, Sr. - Elder*

2 pkg. Club crackers, crushed	2 cans sliced water chestnuts, drained
2 sticks butter	
1 c. evaporated milk	2 cans asparagus, drained
1 can cream of mushroom soup	4 hard boiled eggs, chopped

Melt butter and add crushed crackers. Mix well. Press $\frac{1}{2}$ of the mixture in the bottom of a 9x13 dish. Mix evaporated milk and cream of mushroom soup. Set aside. Layer asparagus, water chestnuts, and eggs over crackers. Pour milk mixture on top. Top with remaining crackers. Bake at 350° for 20 minutes, uncovered.

BACON BROWN SUGAR ITALIAN GREEN BEANS

*Judy Walker
Wife of Doug - Deacon*

4 strips bacon	3 T. brown sugar, packed
2 T. butter or bacon drippings	$\frac{1}{8}$ tsp. red pepper flakes
1 (28 oz.) can Italian cut green beans, well-drained	$\frac{1}{4}$ c. pecans, chopped (optional)

In a large skillet, cook bacon until crispy, crumble and set aside. Heat butter or bacon drippings in same skillet over medium-high heat. Add green beans and stir until heated through, about 2 minutes. Sprinkle with brown sugar, red pepper flakes and pecans, if desired, and continue cooking until most of the liquid is evaporated and beans are lightly glazed. Top with bacon and serve. Refrigerate any leftovers.

BAKED CARROTS

*Dottie White
Wife of Fred - Elder*

1 lb. fresh carrots, sliced and cooked	3 T. butter
$\frac{1}{3}$ c. cracker crumbs	3 T. sugar
$\frac{1}{3}$ c. cheddar cheese, shredded	1 $\frac{1}{2}$ c. milk
1 egg, beaten	Dash of salt

Preheat oven to 350°. Mash cooked carrots in a bowl. Add all remaining ingredients. Pour into a greased 2-quart baking dish. Bake for 30 - 45 minutes.

BASIL - TOMATO TART

Donna Easom

1 unbaked pie crust	4 cloves garlic
1 ½ c. mozzarella, shredded	½ c. Parmesan cheese, grated
5 Roma or 4 med. tomatoes	⅛ tsp. ground pepper
1 c. basil leaves, loosely packed	½ c. mayonnaise

Place pie crust in 9-inch glass pie pan. Flute edges, bake per directions. Remove from oven, sprinkle with ½ c. of mozzarella cheese. Cool on wire rack. Cut tomatoes into wedges. Drain on paper towel; arrange wedges on top of cheese in pie pan. In food processor, coarsely chop basil and garlic. Sprinkle over tomatoes. In bowl, combine remaining mozzarella, mayonnaise, Parmesan cheese and pepper. Spoon over basil mixture to cover top. Bake at 375° for 35-40 minutes. If desired, sprinkle with basil leaves.

BLACK-EYED PEAS

*Lynn Fowler Gideon
Charter Member*

24 oz. fresh black-eyed peas	1 tsp. creole seasoning (Tony Chachere's)
4 slices bacon	1 tsp. salt
½ lg. onion	1 tsp. sugar
2 jalapeños	½ tsp. pepper
2 cloves garlic	½ tsp. dried thyme
1 ½ T. bacon drippings	

Fry bacon and crumble. Sauté onion, jalapeños and garlic in bacon drippings. Wash peas and add them and bacon to pan. Add water to cover peas. Add remaining seasonings. Boil slowly 45 min. to 2 hrs. as desired.

BROCCOLI STIR-FRY

Denise Cullers

1 T. water	¼ tsp. salt
1 tsp. corn starch	1 lg. broccoli crown
2 tsp. soy sauce	1 ½ T. cooking oil

In small bowl, stir water into corn starch; stir in soy sauce, salt, and set aside. Cut fresh broccoli into bite-sized florets with little or no stalk remaining. Preheat a wok or large skillet over medium-high heat with cooking oil. Add broccoli florets and stir until color deepens and it is crisp-tender (2+ minutes). Stir in soy sauce mixture; cook and stir until thickened (approx. 2 minutes) and serve immediately. This recipe is also good substituting 1 pound fresh asparagus cut 1 ½" lengths in place of broccoli.

BRUSSELS SPROUTS

*Alexandra Hays McAulay
Associate Youth Minister (2016-2019)*

2 (16 oz.) bags Brussels sprouts, preferably organic	Salt and pepper, to taste
Extra virgin olive oil	½ c. pine nuts
3-4 cloves of garlic, finely chopped	Balsamic glaze (optional)

Preheat oven to 450°. Rinse to clean the Brussels sprouts. Remove the outer leaves and trim the ends. Cut each lengthwise. Place them in a bowl and add a few tablespoons of olive oil. Toss to coat. Add the salt and pepper (about ¾ tsp. of each). Add the garlic. Stir. Add 2-3 T. olive oil to an iron skillet and put in the oven to get hot; about 3 to 4 minutes. Remove from oven and add the Brussels sprouts. Return to oven and bake about 15 minutes. Check/stir the Brussels sprouts. If the skillet is getting dry, add a bit more olive oil. If you like balsamic glaze, rather than adding more olive oil at this point, you can add some balsamic glaze which will provide another layer of flavor to the Brussels sprouts. Add the pine nuts, toss and return to the oven for about 10 to 15 more minutes.

BRUSSELS SPROUTS HASH

Sharon Wilkinson

2 c. Brussels sprouts, cut into thick slices	1 lb. potatoes, lg. diced
2 T. olive oil	½ lb. pearl onions, peeled
4 slices thick-cut bacon	Kosher salt and pepper to taste
4 sprigs fresh thyme	½ c. chicken broth
	2 T. balsamic vinegar

Set a large sauté pan over medium heat and add olive oil. Cut the bacon into small sections, adding to pan together with thyme. Cook 5-7 minutes, strain fat and set aside. Discard half the fat in the pan and add Brussels sprouts, potatoes and onion. Season with salt and pepper and proceed to cook until vegetables are browned. Add chicken broth and steam 3-5 minutes until the liquid is absorbed and vegetables are tender. Add the balsamic vinegar and toss to coat. Cook until vinegar has reduced, fold in thyme and bacon.

Note: Recipe from Dallas Arboretum

CARAMELIZED ONIONS

*Carolyn Miller
Wife of George - Current Elder*

4 med. onions - sliced	¼ c. water
2 T. sugar	1 T. balsamic vinegar
2 T. olive oil	¼ tsp. salt

Cook onions and sugar in hot oil in large non stick skillet over low heat for 20 - 25 minutes until onions are caramel color, stirring often. Stir in water, vinegar, and salt. Use on quesadillas, fajitas or baked potatoes.

CHEESE SPINACH SQUARES

Kathy Peeler Julianio

1 c. flour	½ c. onion, chopped
1 tsp. salt	1 lb. sharp cheddar cheese, grated
1 tsp. baking powder	1 pkg. frozen chopped spinach, thawed and drained
2 eggs, beaten	
¼ c. butter, melted	
1 c. milk	

Combine flour, salt, and baking powder. Separately, mix eggs, melted butter, and milk. Add to dry mixture. Add onion, cheese, and spinach. Pour into greased 9x13 pan. Bake 30-35 minutes at 350°. Cool and cut into squares before serving.

CORN CASSEROLE

*Jenise Blankenship Tanck
Andrea Dean Galbraith*

1 can corn, drained	2 eggs
1 can cream style corn	1 pkg. Jiffy Cornbread mix
1 c. sour cream	1 tsp. salt
1 stick butter, melted	

Mix all ingredients together. Spray a 9x13 baking dish and pour ingredients in. Bake at 350° for 45 min. Check around 35-40 min. to be sure you don't overcook. It should be slightly browned on the edges and not jiggly in the center.

CORN CASSEROLE

Alice Doran

1 sm. pkg. yellow rice	1 stick butter
1 (11 oz.) can Green Giant mexicorn	1 ½ c. mild cheddar cheese, grated
1 (10 oz.) can cream of celery soup	10 - 12 Ritz crackers, crushed

Preheat oven to 350°. Cook rice in 2 c. boiling water until done, about 25 minutes. Add butter, cheese, corn and soup, mixing well. Place mixture into a greased baking dish, and top with crackers. Bake for 30 minutes, or until cheese bubbles.

CORN CASSEROLE

*Cindy Meyers
Charlton Meyers*

12 slices bacon chopped into ½" pieces	½ c. half and half
2 (16 oz.) bags frozen corn	1 sm. can mild green chiles, chopped
1 "tube" frozen cream corn (substitute canned cream corn if you can't find frozen)	⅓ c. sugar
2 (8 oz.) pkgs. cream cheese, softened	1 tsp. salt
	1 tsp. pepper
	1 c. sharp cheddar cheese, grated

Cook chopped bacon in a large skillet until crisp. Add remaining ingredients to skillet and mix on low heat until cream cheese melts. Pour into casserole dish, sprinkle with grated sharp cheddar cheese and bake at 400° for 30-40 minutes or until bubbly.

CORN CASSEROLE

*Linda Brantley
Wife of Gary - Current Elder*

1 (15 oz.) can whole kernel corn	1 box Jiffy corn muffin mix
1 (15 oz.) can cream-style corn	1 ¼ c. cheddar cheese, shredded (optional)
1 pt. (2 c.) sour cream	
½ c. butter, melted	

Preheat oven to 350°. Mix all ingredients until well blended in a mixing bowl. Pour into a 8x8 greased glass dish. Bake for 40 minutes. Remove from oven. Top with shredded cheddar cheese. Return to oven and bake an additional 10-15 minutes.

CORN CASSEROLE

Gretchen French

½ c. onion	8 oz. pkg. corn muffin mix
1 (4 oz.) can green chiles	3 eggs, beaten
¼ c. butter	1 c. sour cream
1 (15 oz.) can cream style corn	1 c. cheddar cheese, shredded
1 (15 oz.) can whole kernel corn	

Sauté onion and green chiles in butter. In mixing bowl, add cream style corn, whole kernel corn, corn muffin mix, eggs, and the sauté onion and peppers. Pour into large baking dish. Mix together sour cream and cheddar cheese and dollop the mixture over the casserole. Bake at 350° for 35 to 45 minutes.

CORN PUDDING

Gail Mansfield

Wife of Lloyd, Missionaries (England)

½ stick butter	1 (15 oz.) can cream style corn
¾ c. warm milk	4 T. flour
1 (15 oz.) can whole kernel corn, drained	3 tsp. sugar
	3 eggs, beaten well

Melt butter in milk. Mix 2 corn types and sprinkle with flour. Add sugar, then milk mixture to the corn. Add eggs. Bake in a buttered casserole dish at 350° for 1 hour.

CREAM CHEESE CORN

Deanne Caldwell Rome

1 can whole kernel corn, drained	¼ tsp. garlic salt
1 can cream style corn	2 T. butter
8 oz. pkg. cream cheese	¼ c. butter
1 can green chiles, chopped	Paprika

Melt cream cheese and butter in saucepan. Add milk and salt. Mix drained corn, cream corn and chiles together. Add cream cheese mixture to corn. Mix well. Top with paprika. Bake at 350° for 20 minutes or until bubbly.

CREAMY ROSEMARY POTATOES

Janaye Weldon

Wife of Brad - Deacon and Administrative Minister (2001-2021)

½ stick butter	½ to 1 tsp. salt, to taste
1 c. half and half	Freshly ground black pepper, to taste
1 c. heavy cream	2 T. rosemary leaves, minced
5 or 6 med. russet potatoes, sliced thin	3 green onions, light green and medium green parts, thinly sliced
4 garlic cloves, finely chopped	1 c. Parmesan cheese, grated
1 med. onion, finely diced	3 T. chives, minced
1 (8 oz.) pkg. cream cheese, at room temperature	

Preheat the oven to 350°. Rub the bottom of 9x13 baking dish with butter. Combine the half and half and the cream in a large measuring cup. Slice the potatoes very thinly. Place the potatoes in a large bowl and drizzle with half of the cream mixture and set aside. In a skillet, over med-low heat, melt the butter. Add the garlic and onion and cook until translucent, about 4 minutes. Add the cream cheese stirring constantly until mixture is smooth and combined. Pour in the remaining of cream mixture and stir. Add salt, pepper, rosemary, and green onions. Add ½ cup of the grated Parmesan and stir. Pour the potatoes into the baking dish. Pour the cream mixture over the top. Sprinkle the remaining Parmesan cheese and bake at least one hour, or until golden and bubbly. Remove from oven and let sit 10 minutes, sprinkle with chives.

Note: This is a Weldon family favorite from The Pioneer Woman Cooks.

CRISPY RANCH POTATOES

Claire Fittz

2 lb. sm. potatoes	1 tsp. garlic powder
3 T. butter	½ tsp. onion powder
2 tsp. dried dill	½ tsp. salt
1 tsp. dried parsley	¼ tsp. pepper

Preheat oven to 400°. Melt butter in 9x13. Mix all seasonings in small bowl and add to melted butter in pan and stir. Slice potatoes in half and place flat side down in pan. Use a basting brush to coat top of potatoes with butter/seasoning mixture. Roast for 30-35 minutes until crispy.

DIANE'S CORN CASSEROLE

*Martha Vannoy
Diane Duncum*

2 (15 oz.) cans cream style corn	1 stick butter
1 lg. onion, chopped	1 c. cheddar cheese, shredded
1 pkg. Jiffy corn bread mix	1 (8 oz.) container sour cream
3 eggs	Salt, to taste

Sauté chopped onion in butter. Add to corn, Jiffy, salt, and eggs. Mix well and pour in casserole dish. Cover with sour cream and sprinkle on cheese. Bake 20 to 30 minutes at 400° or until brown.

DO-AHEAD POTATOES

*Kay Redding
Wife of David - Deacon*

5 lbs. potatoes	1 stick butter
2 (3 oz.) pkg. cream cheese, softened	1-1 ½ tsp. onion salt
8 oz. sour cream	1-1 ½ tsp. white pepper

Peel and cut potatoes into chunks. Fill stock pan with water; add potatoes and boil until soft. Drain water off and while mashing potatoes, gradually add all other ingredients. Beat with mixer until creamy. May be served immediately or can be prepared the day before you serve them; these reheat well!

FRANCES'S MASHED POTATOES

*Matthew Pool
Charter member and Current Deacon
Frances Ross*

3 lbs. baking potatoes	1 tsp. salt
8 oz. cream cheese	2 tsp. salted butter
1 c. sour cream	Paprika
½ c. cream or milk	

Cook potatoes until tender; drain and mash. Combine cream cheese, sour cream, cream, and salt with the potatoes and beat until smooth (if using a mixer, do not over- whip). Put mixture in an 7x11 baking dish. Brush with 2 teaspoons of melted butter and sprinkle with Paprika. COVER AND CHILL at least 4 hours (or up to 24 hours). Remove from refrigerator and let stand 30 minutes covered. Uncover and bake 30 minutes at 350°. Serves 6-8.

FRESH GREEN BEANS

*Judy Howard
Wife of David - Elder*

8 c. water	1 c. onion, chopped
1 ½ lbs. fresh green beans, ends removed, cut into 2-in. pieces	8 oz. salt pork, cut in half
½ lb. new potatoes, diced	1 tsp. salt
	¼ tsp. black pepper

In a large pot, combine water, green beans, new potatoes, onion, salt pork, salt, and pepper, and cook : Yield: 6 cups.

GERMAN GREEN BEANS

Carol Immel

½ lb. bacon, cooked and crumbled	4 cans cut green beans, drained
2 white onions	¼ c. plain vinegar
	⅓ c. brown sugar

Cook the bacon and crumble it into small pieces. Set aside. Keep bacon grease in skillet and sauté the onions (sliced thin) until clear and limp. Add the green beans to skillet. Mix well. Add the vinegar and brown sugar. Mix well. Cover and simmer on lowest setting for 15 - 20 minutes. Add more vinegar and brown sugar as needed for taste. Mix in the bacon crumbles and refrigerate overnight. Reheat when ready to serve.

GLAZED BRUSSELS SPROUTS WITH TOASTED PECANS

*Judy Walker
Wife of Doug - Deacon*

2 tsp. kosher salt, plus more as needed	1 T. canola oil
3 ½ T. unsalted butter, divided	½ c. pecans, toasted and chopped
1 lb. Brussels sprouts, trimmed and halved	2-3 T. sorghum, maple syrup or honey

Make-ahead tip: Blanch the Brussels sprouts a day or two ahead and refrigerate. Boil 2 quarts of water in a large saucepan; add 2 tsp. salt and 2 tablespoons butter. Add Brussels sprouts, cook 3 minutes. Drain and put in an ice-water bath. Drain and pat dry. Heat oil in a large skillet over medium-high heat. Add sprouts cut-side-down in a single layer. Cook, without stirring, 3-5 minutes or until bottoms are caramelized. Turn, add remaining 1 ½ tablespoon butter; cook 2-3 minutes or until caramelized. Stir in nuts and salt to taste. Remove from heat, drizzle with sorghum. Serve immediately. Serves 4

GOOD BAKED CORN

Brock Grone

1 can cream style corn ½ lb. Velveeta (chopped)
1 can whole kernel corn (do not ½ c. onion, diced
drain) ½ c. green bell pepper, diced
1 c. uncooked macaroni

Place in a casserole dish and mix altogether. Bake covered at 350° for 45 minutes.

GRANDFATHER'S CORN CASSEROLE

Hunter Renfro

1 (15.25 oz. can) whole kernel corn (drained) 1 egg
½ c. milk ¾ tsp. salt
⅓ stick (unsalted) butter or 1 T. flour
margarine 2 T. sugar

Pour all ingredients in a blender. Blend for 10 seconds on high. Pour in greased casserole dish. Sprinkle with Paprika on top. Bake at 350° for 45 minutes. Serves 4-6.

GREEN BEAN BUNDLES

Donna Easom

2 cans vertical packed green beans ½ lb. bacon

Drain beans. Divide into bundles (approximately 5 beans each). Wrap a bacon slice around each and secure with toothpick. Broil on a rack until bacon is cooked.

SAUCE:

3 T. butter 1 tsp. paprika
3 T. Tarragon vinegar 1 T. parsley, chopped
½ tsp. salt 1 tsp. onion juice

Combine butter, vinegar, salt, paprika & onion juice. Simmer till hot. Pour over bundles and sprinkle with parsley. Serves 8.

GREEN BEAN CORN CASSEROLE

Kathy Shivers

2 cans french style green beans, 1 can cream of mushroom soup
drained 8 oz. sour cream
2 cans white shoepeg corn, 2 c. cheddar cheese, grated
drained 1 stick butter, melted
1 can cream of celery soup 1 sleeve Ritz crackers, crushed

Spray 9x13 pan with cooking spray. Place green beans in bottom of pan. Pour corn on top of green beans. In a small bowl, mix together the cream of celery soup, cream of mushroom soup, sour cream and grated cheese. Pour on top of green beans and corn. In separate bowl, combine butter and Ritz crackers. Spread over soup mixture. Bake at 350° for 30 minutes or until warm in the middle.

GREEN BEANS

*Libby Peeler Oliver
Wife of Kris - Deacon*

2 c. fresh or frozen green beans ⅓ tsp. pepper
¼ c. butter 1 ½ tsp. fresh basil, chiffonade
1 tsp. seasoning salt 2 c. cherry tomatoes, halved

Cook green beans in large saucepan until tender in a small amount of water. Drain beans and then add the butter, seasoning salt, pepper, basil and cherry tomatoes. Stir to coat. Serve immediately.

GREEN BEANS WITH HORSERADISH

*Louella Wilks
Wife of D.G. - Elder*

2 (14.5 oz.) can green beans Salt, to taste
1 lg. onion, sliced Pepper, to taste
Several bits of ham or bacon Garlic salt, to taste
meat Celery salt, to taste
1 c. mayonnaise Onion salt, to taste
2 hard boiled eggs, chopped 1 ½ tsp. parsley flakes
1 T. horseradish, heaping 1 lemon, juiced
1 tsp. Worcestershire sauce

Cook beans with meat and sliced onion for 1 hour or more in a large stove top pan. (Keep beans covered with water.). Blend mayonnaise with eggs, horseradish, Worcestershire sauce, salt, pepper, garlic salt, celery salt, onion salt, parsley flakes, and lemon and set aside at room temperature. When beans are ready to serve, drain and spoon mayonnaise mixture over beans. Serves 8. Good cold as well.

GREEN VEGETABLE CASSEROLE

*Linda Brantley
Wife of Gary - Current Elder*

1 can asparagus	½ lb. mild cheddar cheese,
1 can green beans	grated
1 can green peas	¼ lb. butter, melted
1 can water chestnuts	1 can cream of mushroom soup
1 can mushrooms, sliced	½ c. dried bread crumbs

Drain vegetables very well. Slice water chestnuts and mushrooms. Layer in 2-quart buttered casserole dish in this order: asparagus, beans, peas, water chestnuts, soup, and cheese. Toss bread crumbs in melted butter and spread over top of casserole. Bake at 350° for 40 to 45 minutes.

HASH BROWN CASSEROLE O'BRIEN

*Kathy Johnston
Wife of Charley - Current Elder*

1 (32 oz.) pkg. frozen Potatoes O'Brien	1 c. sour cream
½ c. butter, melted	½ c. bread crumbs
2 c. cheddar cheese, grated	Salt
1 can cream of chicken soup	Pepper

Place potatoes in greased 9x13 pan. Salt and pepper, to taste. Add cheddar cheese. Blend melted butter, chicken soup and sour cream. Pour over potatoes, mix well. Sprinkle bread crumbs on top covering well. Bake at 350° for 55-60 minutes or until golden brown.

HASH BROWN POTATO CASSEROLE

Jan Jackman

1 stick butter	1 (32 oz.) pkg. frozen diced hash browns (do not thaw)
1 med. onion, chopped	Salt and pepper, to taste
1 (10¾ oz.) can cream of mushroom soup	
1 (8 oz.) pkg. cream cheese, softened	

Preheat oven to 350°. In large pot over medium heat, melt butter and cook chopped onion until soft. Blend in soup well, then add softened cream cheese and mix until melted. Stir in frozen diced potatoes and add salt and pepper, to taste. Place in a greased 9x13 casserole dish and bake uncovered for 40 to 45 minutes until top is a light golden brown.

HOLIDAY SWEET POTATO CASSEROLE

*Ann Fowler
Founder, Wife of Hulin - Original Deacon*

6 sweet potatoes, peeled	1 c. sugar
½ tsp. salt in water	2 eggs, beaten
¼ c. butter	10 lg. marshmallows
1 c. light cream	

Boil sweet potatoes in salted water, covered. Drain when tender, about 45 minutes. Beat with mixer until smooth. Beaters collect strings from the potatoes, so do not scrape into the potatoes. Discard the strings. Add butter, light cream and sugar and beat. Add eggs and blend thoroughly. Pour into buttered 2 quart baking dish. Bake at 350° for 45 minutes. Put marshmallows on top during the last 10 minutes of time. Makes 8 servings.

Note: This is a favorite at Thanksgiving and Christmas for our family.

HOT HONEY AND GOAT CHEESE ROASTED BRUSSELS SPROUTS

Makenzi Wassenaar Roberts

3 c. Brussels sprouts	2 T. olive oil
¼ c. goat cheese, crumbled	¼ tsp. garlic powder
3 T. honey	Salt and pepper, to taste
1 tsp. red chili flakes	

Preheat oven to 400°. Cut Brussels sprouts in half lengthwise. Pull halves into half again (basically removing the outer half of the leaves). In a large bowl, add Brussels sprouts pieces, olive oil, garlic powder, salt and pepper. Spread onto baking sheet and roast for about 10-15 minutes, shaking every 5 minutes or so. Remove from the oven when golden brown. In a small bowl, combine honey and red pepper flakes. To serve, mix together crumbled goat cheese and Brussels sprouts. Drizzle with chili honey.

JUJU'S SQUASH CASSEROLE

Julie Jennette Barnes

5 lb. yellow squash	1 tsp. white pepper or black pepper
¾ tsp. white vinegar	
¼ c. fresh chopped onion or dried	3 oz. butter or margarine
½ c. sugar	2 eggs
1 tsp. salt	5 oz. bread crumbs or more

Boil squash in water with the white vinegar. Once squash is soft, drain, and mash in large bowl. Add softened butter or margarine. Add eggs and blend in. Mix ingredients with part of the bread crumbs in a bowl and pour into baking dish. Sprinkle more bread crumbs on top of the casserole. Bake 30 minutes at 400°. Occasionally, check on the bread crumbs to make sure they do not get too brown.

LOADED SMASHED POTATOES

Nicole Miller Brantley

Children's Coordinator, Wife of Terry - Current Deacon

4-5 lbs. red potatoes, quartered and boiled	1 bunch green onions, chopped including tops
16 oz. bottle Ranch dressing	2-3 c. cheddar cheese, grated
1 pkg. real bacon crumbles	

Drain potatoes after boiling to fork tender stage. Pour into large casserole dish. Use a fork to break up and smash potatoes. Pour bottle of Ranch dressing all over potatoes. Sprinkle bacon crumbles and chopped green onion all over potatoes. Then top with grated cheddar cheese. Bake at 325° until heated through.

LOUISE'S BUFFET POTATOES

Stephanie Newhouse Ownby

Children's Coordinator and IT, Wife of Mark - Current Deacon

1 (32 oz.) pkg. frozen Southern style (diced) hash brown potatoes	1 ½ (10.5 oz.) cans cream of chicken soup
1 pt. sour cream	¼ c. freeze-dried chives
10 oz. cheddar cheese, grated	½ c. butter, melted

Preheat oven to 350°. Spray a 9x13 casserole dish with cooking spray. Thaw potatoes. Combine potatoes, sour cream, cream of chicken soup, chives and melted butter. Add salt and pepper, to taste. Put mixture in casserole dish and top with cheese. Bake for 45 minutes until top is golden brown and bubbly.

LUCILLE WINTERS' CORN SOUFFLÉ

Jan Sheldon

2 (15 oz.) cans cream-style corn	1 tsp. (or to taste) crumbled sweet dried basil
2 (15 oz.) cans whole kernel corn	1 sm. jar thoroughly drained and dried sliced mushrooms or sautéed fresh (optional)
⅓ c. flour	1-2 tsp. Morton Nature's Seasons seasoning blend (optional), season to taste
4 eggs, well beaten	1 (2 oz.) jar well drained and dried diced pimiento (optional)
¼ c. minced onion, sautéed in 4 T. butter	2 c. ham, chopped (optional)
2 c. whole milk	
2 c. grated or shredded sharp shredded cheese, full fat, plus more to top with at the end	

Preheat oven to 350°. Thoroughly drain kernel corn and dry between multiple layers of paper towels repeatedly until completely dry. Mix drained and dried kernel corn and cream corn together in large bowl. Add flour and stir well. Add sautéed onion. Add drained mushrooms, pimientos and/or ham if using. Stir in 2 c. cheese. Add eggs and milk, mix altogether. Add sweet dried basil that has been finely crumbled to taste and Morton Nature's Seasons to taste. I usually use more of both than called for. Pour mixed ingredients into 9x13 glass pan. It will be very full. I like it thick but if you want it to cook faster you can divide the recipe in half. Or use half recipe in an 8" pan. Bake at 350° for 30 minutes and then about 20 minutes at 325°. Takes from 1 - 1 ½ hour. or more to bake depending on thickness and temperature. If you use a 10x15 pan it will bake more quickly but will not be thick. If it starts to over brown around the edges turn to 300° to finish baking or cover edges with foil. Casserole is done when a knife inserted in the center comes out clean. Add additional cheese on top immediately when finished baking. It will melt while it slightly cools before serving. This reheats beautifully in low oven if baked ahead, but wait to add cheese on top until reheating.

Note: This is my mother's recipe that everyone loves.

MACARONI AND CHEESE

*Judy Walker
Wife of Doug - Deacon*

1 (1 lb.) box elbow macaroni	1 lb. Velveeta cheese, cubed
½ c. butter	4 ½ c. whole milk
½ c. Pioneer country dry gravy mix	1 ½ - 2 c. cheddar cheese, grated
½ c. heavy cream	

Preheat oven to 350°. Prepare macaroni in boiling salted water, according to directions. Drain water and set macaroni aside. In large skillet, melt butter. Add gravy mix and stir to combine. On low heat, add Velveeta and milk to butter/gravy mixture and continue stirring until well mixed and smooth. Stir in heavy cream. Combine macaroni and sauce, and pour into a buttered 9x13 dish. Top with grated cheese. Bake until bubbly for about 20-30 minutes.

MAKE-AHEAD POTATOES

*Ann Davis
Wife of Jerold - Deacon*

1 c. sour cream	6 T. butter
8 oz. cream cheese, softened	⅓ c. chives (optional)
2 (24-oz.) bags frozen Steam 'N' Mash Ore Ida Potatoes, prepared	Salt & pepper, to taste
	¾ c. Parmesan cheese, grated

Prepare potatoes according to package directions. Beat sour cream and cream cheese together. Add hot, drained potatoes. Beat until smooth. Add butter, optional chives, salt and pepper. Rub the inside of a 3-qt. soufflé dish with 1 tablespoon softened butter. Sprinkle ¼ grated Parmesan cheese into the dish, making sure it adheres to the butter. Turn the potatoes into the soufflé dish and dot with 1 T. butter and sprinkle with remaining ½ cup Parmesan cheese. Can refrigerate 2-3 days. Bake at 350° for 25 minutes, until golden. Makes 10 servings.

MARINATED GREEN BEANS

Karen Fogelman

4 cans Blue Lake French green beans, drained and washed	1 c. apple cider vinegar
2 cans artichoke hearts, drained	2 cloves garlic or ¼ tsp. garlic powder
1 ½ c. sugar	½ tsp. salt
2 c. vegetable oil	

Mix sugar, vegetable oil, apple cider vinegar, garlic and salt with a rotary beater and pour the marinade over the beans and artichokes. Place in covered container and refrigerate overnight. Warm on medium heat on the stovetop for about 20 minutes when ready to serve.

MARLENE'S FANCY SQUASH

*Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder*

12-20 sm. yellow squash, whole	1 (11 oz.) can cream of chicken soup
1 (8 oz.) jar jalapeño Cheese Whiz	

Boil whole squash in salted water until tender. Drain very well to avoid transferring any water to serving dish. On stove, melt and mix cheese and soup. Pour over squash in Pyrex dish. Bake at 350° until bubbly.

MEXICAN CORN

*Joann Goodlow
Carol Immel*

2 cans whole kernel corn, drained	1 (8 oz.) cream cheese
1 can chiles, chopped	¼ c. milk
	2 T. butter

Melt butter and cream cheese, add milk. Remove from heat. Add chiles and corn. Bake 35 minutes at 350°.

Note: Carol's version uses 1 can of chopped jalapeños instead of chiles.

OKRA GUMBO

*Nancy Blanks
Wife of Leron - Elder*

2 pts. fresh okra, cut into large pieces	2 onions, quartered
8-10 Yukon gold potatoes, cut into cubes	2 cans diced tomatoes
	Salt and pepper, to taste

Put potatoes and onion with a little oil in a large skillet. Add salt and pepper. Cook until potatoes are about halfway done. Add tomatoes (juice and all) and okra. Cook on low until all vegetables are cooked through.

ORANGE-ROSEMARYROASTED SWEET POTATOES

Karen Polk Doggett

4 sweet potatoes, peeled and cut into wedges
¾ c. butter, melted
½ c. brown sugar, firmly packed
2 T. fresh rosemary, chopped
2 T. grated orange rind
1 tsp. salt

Combine the melted butter, brown sugar, rosemary, orange rind and salt in a gallon size Ziploc bag. Add the sweet potato wedges and shake in the bag to coat the potatoes. Arrange the potato wedges on a foil lined roasting pan. Bake at 400° for 40 minutes.

OUT-OF-THIS-WORLDSCALLOPED POTATOES

Kathy Jackson

Wife of Phil - Current Elder

¼ c. butter
¼ c. flour
3 c. milk
1 (10 oz.) block Cheddar cheese, shredded
½ c. green onions, thinly sliced
1 tsp. salt
¼ tsp. pepper
4 lbs. potatoes, thinly sliced
1 ½ c. soft bread crumbs
¼ c. butter, melted
¼ c. Parmesan cheese, grated

Preheat oven to 325°. Use large lightly greased 9x13 baking dish. MELT ¼ cup butter in a large saucepan over medium heat. Whisk in flour and cook, whisking constantly, 2 or 3 minutes or until flour is lightly browned. Whisk milk into butter mixture; bring to a boil. Reduce heat, and simmer 6 minutes or until thickened. Stir in Cheddar cheese and next 3 ingredients, stirring until cheese melts. SPREAD ¼ cup cheese sauce evenly in a lightly greased 9x13 baking dish. Layer half of potatoes over sauce; top with half of remaining cheese sauce. Repeat with remaining potatoes and cheese sauce. Bake, covered 1½ to 2 hours. STIR together bread crumbs, melted butter and Parmesan cheese, spread evenly over potatoes. Bake, uncovered, 20 to 30 more minutes or until potatoes are tender.

POTATOES SUPREME

Kay Buckley

Wife of Bill - Elder

1 lg. bag frozen hash brown potatoes
¼ lb. margarine
1 T. green onions, chopped
1 tsp. garlic salt
Salt
Pepper
1 c. sour cream
Dash of cayenne pepper
Dash of paprika
Parsley
Grated cheese

Place potatoes in a large casserole dish. Melt margarine in skillet and sauté onions. Add seasonings. Slowly blend in sour cream and cook over low heat until smooth. Pour this mixture over potatoes. Sprinkle grated cheese on top. Bake at 350° for 30 - 40 minutes, or until potatoes are done.

PSEUDO-SOUTHERNGREEN BEANS

Sandy Altman

Wife of Dane - Current Deacon

4 (14.5 oz.) cans whole green beans, drained
1 clove garlic, minced
½ c. butter, melted
¼ to ½ c. brown sugar
4 strips of bacon

Preheat oven to 350°. Spread green beans in 9x13 casserole dish. Combine garlic, butter, and brown sugar, and pour over beans. Place bacon strips across the top. Bake on center rack for 40 minutes, until bacon is crisp. Serves 6-8.

RATATOUILLE

Mary Kay Polk
Wife of Ken - Current Elder

¼ c. olive oil, plus extra as needed	1 c. zucchini squash, diced
1 ½ c. yellow onion, diced	1 c. yellow squash, diced
1 tsp. minced garlic	1 ½ c. tomatoes, peeled, seeded and chopped
2 c. med. eggplant, diced and skin on	1 tsp. fresh basil leaves, thinly sliced
½ tsp. fresh thyme	1 tsp. fresh parsley, chopped
1 c. green bell peppers, diced	Salt
1 c. red bell peppers, diced	Freshly ground black pepper

Add olive oil to a 12" sauté pan over medium heat. Once hot, add the onions and garlic. Cook, stirring occasionally, until slightly caramelized, about 5 - 7 minutes. Add eggplant and thyme and continue cooking about 5 minutes. Add peppers, zucchini and yellow squash, and continue cooking an additional 5 minutes. Add tomatoes, basil, parsley salt and pepper to taste and cook an additional 5 minutes. Stir well to blend. Serve hot or at room temperature. Good served in crepes.

Note: Apples of Gold Recipe borrowed from Emeril Lagasse

ROAST CORN WITH PARMESANHERB BUTTER

Sara Duvall

6 ears of corn in husk	½ tsp. each basil, parsley, tarragon (or dill and chopped garlic or lime and chili powder)
3 T. butter, unsalted, room temperature	Salt and pepper
3 T. Parmesan or Romano cheese	

Preheat oven to 350°. Place the whole ears of corn directly on the rack of the oven and cook for 20 minutes (or 20 to 25 minutes on the grill). Remove from the oven/grill and allow to cool. Mix the butter, cheese, herbs, salt, and pepper. When the corn is cool enough to handle, gently peel back the husk and remove the silks. Smear the compound butter on the corn and rewrap with husks. Wrap the individual ears in foil and reheat in the oven for about 10 minutes. Peel back the husk and serve hot.

ROASTED ASPARAGUSWITH LEMON VINAIGRETTE

Gale Yancey

ROASTED ASPARAGUS:

¾ lb. fresh asparagus, woody stems removed	Kosher salt
2 T. extra virgin olive oil	Fresh ground black pepper

Preheat oven to 400°. In a large bowl, toss the asparagus in the olive oil and liberally season with salt and pepper. Spread the stalks out on a baking sheet lined with parchment paper in a single layer. Roast until tender but still firm and moist, about 10 minutes.

VINAIGRETTE:

½ tsp. Dijon mustard	Kosher salt
½ lemon, juiced	Fresh ground black pepper
1 T. olive oil	

In a small bowl, vigorously whisk together the mustard and lemon juice. Slowly drizzle in the olive oil, whisking quickly to emulsify the olive oil into the juice mixture. Season with salt and pepper, to taste. COMBINE: Transfer the cooked asparagus to a serving platter, drizzle with the vinaigrette and serve.

SLOW COOKER CREAMED CORN

Amy McAfee
Wife of Bob - Deacon

3 (15.25 oz.) cans whole kernel corn, drained	¼ tsp. pepper
1 c. milk	8 oz. cream cheese, cubed
1 T. sugar	½ c. (1 stick) butter, unsalted, in thin slices

Place corn into slow cooker. Stir in milk, sugar and pepper until well combined. Top with butter and cream cheese (do not stir). Cover and cook on high heat for 2-3 hours. Uncover and stir in butter and cream cheese on HIGH HIGH HEAT for an additional 15 minutes. Serve immediately.

SMOTHERED GREEN BEANS

*Kay Redding
Wife of David - Deacon*

5 (15 oz.) cans green beans, drained	⅔ c. brown sugar
1 lb. bacon, cooked and chopped	¼ c. butter, melted
	¼ c. low sodium soy sauce
	1 ½ tsp. garlic powder

Preheat oven to 350°. Pour drained green beans in ungreased 13x9 baking dish. Sprinkle cooked bacon on top of green beans. Whisk together brown sugar, melted butter, soy sauce and garlic powder. Pour over green beans. Bake uncovered for 40 minutes.

SMOTHERED GREEN BEANS

*Suzanne Hawk
Wife of Jacob - Young Adults Minister (2020-present)*

4 (14.5 oz.) cans green beans, drained	¼ c. butter, melted
6 slices of bacon	1 tsp. garlic powder
2 T. soy sauce	¼ tsp. pepper
⅓ c. brown sugar	¼ tsp. salt

Start by preheating your oven to 350°. Slice bacon into bite-sized pieces. Allow bacon to cook in a 9x13 casserole dish as the oven is warming. Place the drained green beans into a large mixing bowl. In a small bowl, combine the soy sauce, brown sugar, melted butter, garlic powder, salt and pepper. Stir until well combined. Next, pour mixture over green beans and add your cooked bacon. Gently stir, until beans are evenly coated. Place the green bean mixture into the casserole dish. Bake uncovered at 350° for 30 minutes.

SQUASH CASSEROLE

*Lana Clevenger
Wife of Jeff - Current Elder*

1 ½ lbs. yellow squash, fresh (or 2 (10 oz.) pkg. of frozen squash)	½ c. milk
1 med. onion, chopped	2 T. margarine
1 c. rice, cooked	1 T. sugar
1 egg, beaten	1 tsp. salt
1 can cream of chicken soup	¼ tsp. pepper
	1 c. cheese, grated

Cook squash and onion 10 minutes in small amount of water. Drain and mix with all other ingredients except cheese. Place in 2-quart greased casserole dish, then sprinkle with cheese. Cook 30-40 minutes in 350° oven.

SQUASH CASSEROLE

Jan Sheldon

2 sticks butter	2 med. onions, chopped
4 c. Pepperidge Farm HERB seasoned stuffing mix	5 oz. or smallest can sliced water chestnuts, drained
2 -2 ½ lb. sm. (to reduce size of seeds) yellow squash	4 oz. jar diced pimientos, drained
1 tsp. salt	8 oz. sour cream
10 ½ oz. can cream of chicken soup	½ lb. sharp cheddar cheese, grated or shredded

Melt butter and mix with stuffing. Place half in a 9x13 pan. It will barely cover. Wash and slice squash about ¼" - ½" thick. Place with onions and salt in water to cover and simmer until just tender. Overcooking results in mush. Drain thoroughly so no excess moisture remains. Drain water chestnuts and slice thin or chop. Add soup, water chestnuts, diced pimientos and sour cream. Gently combine all with squash/onion mixture using rubber spatula. Taste and add additional seasoning, if desired. I sometimes add a small amount of Morton Nature's Seasons seasoning blend. Carefully spoon over stuffing in casserole to cover. Spread cheese on top and cover with remainder of stuffing mixture. Bake at 350° about 30 minutes until set. This can be made a day or two ahead and refrigerated before baking. Do not freeze.

SQUASH CASSEROLE

*"The Other Pat" Scott
Founder, Wife of John Paul - Original Deacon*

2 qt. squash	1 can cream of chicken soup
1 lg. onion, chopped	8 oz. sour cream
1 tsp. salt	1 ½ sticks butter
½ tsp. pepper	2 c. Pepperidge Farm stuffing mix
1 T. garlic powder	

Cook squash and onion in water until tender. Drain, leaving about 1 cup of liquid. Add the salt, pepper, and garlic powder. Using potato masher, mash and mix well. Stir in soup and sour cream. Set aside. Melt butter in large baking dish. Add stuffing mix and stir to coat with butter. Pour the squash mixture over the buttered stuffing and mix. Bake at 350° for 30 minutes until brown.

STUFFED ZUCCHINI (CALABACITAS RELLENOS DE ELOTE)

Kathy Peeler Juliano

6 lg. zucchini	3 tomatoes
2 c. corn	¼ c. onion, chopped
2 eggs	1 clove garlic, chopped
2 T. milk	2 T. vegetable oil
¼ tsp. salt	¼ tsp. salt
6 oz. white cheddar cheese, grated	

Half zucchini length-wise. Remove seeds and membrane. Mix together corn, eggs, milk, and ¼ teaspoon salt. Add cheese. Stuff each of the 12 zucchinis with mixture and dot with butter. Place into greased 9x13 pan. For sauce: broil tomatoes until blistered and browned. Add onion, garlic, oil, and ¼ teaspoon salt. Cook over medium heat for about 8 minutes. Pour over zucchini and bake at 350° for about 30 minutes or until zucchini is tender.

SWEET AND SOUR GREEN BEANS

*Amber Johnston Arnold
Wife of Wade - Deacon*

6 slices of bacon	¼ c. sugar
1 c. onion, diced	Dash of pepper
2 (15 oz.) cans green beans, undrained	¼ c. vinegar

Cut bacon into ½ inch pieces. Partially cook bacon; add onion, sauté until onion is lightly brown. Drain green beans into a small bowl, add liquid to bacon and onion. Cook until liquid is reduced to ½ cup. Add sugar, pepper, vinegar and green beans. Stir, cook until green beans are heated through.

SWEET POTATO BAKE

Alice Doran

3 c. sweet potatoes, cooked and mashed	1 tsp. vanilla
1 c. sugar	1 tsp. ground cinnamon
⅓ c. butter, melted	¼ c. heavy cream, half and half, or whole milk
2 eggs	

Preheat oven to 325°. Mix sweet potatoes, sugar, spices, melted butter, eggs, and vanilla, beating with an electric mixer until smooth. Add cream and mix well. Pour into a greased 1½-quart casserole.

Topping:

3 T. butter, melted	⅓ c. flour
1 c. brown sugar	1 c. pecans or walnuts, chopped

Mix together melted butter, brown sugar, flour and nuts with a fork. Sprinkle over top of sweet potatoes. Bake for 25 to 30 minutes, until center is set.

SWEET POTATO CASSEROLE

*Andrea Dean Galbraith
Wife of Larry - Deacon*

Casserole:

3 c. sweet potatoes (4 good sized ones)	2 eggs
½ c. butter	1 tsp. vanilla
½ c. sugar	⅓ c. 2% Milk

Peel and chop sweet potatoes boil until soft. Move to a mixer, add butter, sugar, eggs, vanilla and milk and mix till smooth. Pour into 8X10 baking dish.

Topping:

1 c. light brown sugar	½ c. flour
⅓ c. butter, melted	1 c. chopped pecans

Mix toppings together in a separate bowl. Sprinkle on top of baking dish. Should be completely covered with topping. Bake at 350° for 25 minutes.

SWEET POTATO CASSEROLE

Amanda Halstead Radcliffe

1 big can (3 c.) sweet potatoes	2 eggs
½ c. milk	⅓ c. butter
½ T. Mexican vanilla	½ c. pecans (chopped)
1 c. brown sugar	½ c. brown sugar
½ stick butter (melted)	⅓ c. flour

Preheat oven to 350°. Use mixer for main part of casserole. Combine sweet potatoes, milk, Mexican vanilla, 1 cup brown sugar, ½ stick melted butter, and 2 eggs with mixer and put into 9x13 dish. Topping can be made ahead of time and should be crumbly. In a separate bowl, use pastry cutter to combine ⅓ cup of real butter into dry topping ingredients: chopped pecans, ½ cup brown sugar, ⅓ cup flour. Sprinkle on top of the dish and bake at 350° for 35 minutes.

SWEET POTATO CASSEROLE

Dana Westfall

Casserole:

3 c. sweet potatoes, mashed (canned)	1 ½ c. sugar
6 T. (¾ stick) margarine	2 eggs
1 c. evaporated milk, regular	½ tsp. cinnamon
milk can be substituted if needed	½ tsp. nutmeg
	½ tsp. vanilla

Mix all ingredients together. Bake in a greased 9x13 pan for 15 minutes at 425°. Add topping if desire. Continue baking for 15 more minutes at increased temperature of 400° or until set in the middle.

Optional Topping:

1 c. corn flakes, crushed	½ c. brown sugar
½ c. nuts, chopped (pecans are ideal)	6 T. (¾ stick) margarine, melted

Mix all ingredients together and add to the top of the casserole after it's baked for 15 minutes.

Note: This is a recipe from my mother, Jan Lyle, and is a requirement at Thanksgiving each year!

SWEET POTATO CASSEROLE

Pat Scott
Founder, Wife of Bob - Original Elder
Charlotte McGee

7-9 med. sweet potatoes baked, peeled and mashed	1 tsp. vanilla
1 c. sugar	½ c. milk
2 eggs	½ c. butter, softened

Combine all ingredients and place in greased 9x13 casserole dish.

Topping:

1 c. brown sugar	1 c. pecans, chopped
⅓ c. flour	½ c. butter, softened

Mix the sugar, flour, and nuts together. Blend in the softened butter until crumbly. Then spread over potatoes. Bake at 350° for 30-45 minutes.

SWEET POTATO FLUFF

LaVerne Smith

2 c. sweet potatoes, cooked	Juice and rind of 1 orange
½ c. margarine, melted	1 sm. can Angel Flake coconut
1 ¼ c. sugar	1 ½ c. miniature marshmallows
3 eggs	½ c. nuts, chopped
1 sm. can evaporated milk	

Beat potatoes, margarine, sugar, eggs, evaporated milk, orange juice and rind with electric mixer until fluffy. Add remaining ingredients; mix well. Pour into greased baking dish. Bake in preheated 350° oven for 45 minutes. Yield: 8-10 servings

THE BEST SWEET POTATO CASSEROLE

*Amber Johnston Arnold
Wife of Wade - Deacon*

4 T. butter, unsalted, plus more for buttering the baking dish	¼ c. brown sugar, packed
3-4 lg. (about 1 ¾ lbs.) sweet potatoes, peeled and cubed	1 tsp. vanilla extract
½ c. milk	½ tsp. salt
	2 lg. eggs

Add sweet potatoes to large pot of salted water. Bring to a boil over high heat, then lower the heat to a simmer until the potatoes are very tender; 15-20 minutes. Drain and cool. Mash the sweet potatoes. Whisk, together butter, sweet potatoes, milk, brown sugar, vanilla, salt and eggs in a large bowl. Pour into buttered 2 quart baking dish.

Topping:

½ c. all-purpose flour	¼ tsp. salt
½ c. brown sugar, packed	¾ c. pecans, chopped
4 T. butter, unsalted, melted	

Combine flour, brown sugar, butter and salt in a medium-sized bowl until mixture clumps together. Stir in the pecans. Spread over the top of the sweet potatoes in an even layer. Bake 350° 25-30 minutes until mostly set in the center and golden on top.

THREE CHEESE SPINACH

*Malinda Gowan
Former Administrative Assistant*

1 (10 oz.) pkg. frozen spinach, thawed and drained	1 c. ricotta or cottage cheese
½ c. butter, melted	1 c. Swiss cheese, grated
3 eggs, lightly beaten	1 c. cheddar cheese, grated
1 tsp. salt	6 T. cracker crumbs
	3 T. flour

Thaw spinach in a colander and press the moisture out with the back of a spoon. Combine butter, eggs, salt, cheese, cracker crumbs and flour until well blended. Put in well-buttered 8x8 shallow casserole dish. Bake uncovered at 350° for 20 to 25 minutes, until lightly browned on top and firm to the touch and bubbling around the edges. Serves 4 to 6 as an entree, or 6 to 8 as a side dish.

TURNIP FRIES

Peggy Mosley

3 lbs. turnips, peeled and cut into ½ x 3-inch sticks	¾ c. Parmesan cheese, grated
2 T. coconut oil or vegetable oil, melted	1 ½ tsp. garlic salt
	2 tsp. paprika
	2 tsp. onion powder

Preheat oven to 425°. Line 2 baking sheets with foil and lightly grease. Look for turnips that are no more than 3" in diameter. Toss turnips with oil in a large bowl until coated. Put Parmesan cheese, garlic, salt, paprika and onion powder in a large resealable plastic bag and shake to mix. Add turnips to bag, and shake until evenly coated with spices. Spread turnips in a single layer on prepared baking sheets. Bake for about 30 minutes. (Because turnips lack starch content, these fries will not be crisp like potatoes.) Serve immediately.

Note: A recipe from armagazine.com.

TWICE-BAKED POTATO CASSEROLE

*Mary Kay Polk
Wife of Ken - Current Elder*

8 med. baking potatoes, baked	2 cloves garlic
2 c. cheddar cheese, shredded, divided	1 T. fresh chives, chopped
1 (16 oz.) sour cream	1 ½ tsp. salt
1 (8 oz.) cream cheese, softened	½ tsp. pepper
½ c. milk	6 bacon slices, cooked and crumbled
½ c. butter, melted	¼ c. fresh chives, chopped

Peel or scoop out baked potatoes and coarsely mash pulp with a potato masher or spatula, then use an electric mixer to blend in 1 cup cheddar cheese, sour cream, cream cheese, milk, butter, garlic, 1 tablespoon chives, salt and pepper. Pour mixture into a lightly greased 9x13 baking dish. Bake at 350° for 30 minutes and sprinkle remaining cheese, bacon and chives on top. May be made the day before, and refrigerated. If this is done, then the dish will require a longer time for baking.

WEST TEXAS OILFIELD POTATOES

Gerald Virden

8 baking potatoes with skins, cubed
2 sticks butter
2½ c. onions, chopped

Fresh jalapenõs
3 c. cheddar cheese, shredded
Salt and pepper, to taste

Salt and pepper potatoes. Arrange two pieces of heavy duty foil, folded together to make one large sheet about 2 feet long. Place foil on large cookie sheet. Arrange potatoes on bottom of foil. Place sticks of butter on top of potatoes. Layer onions, jalapenõs, and cheddar cheese on top. Fold foil and seal to make tent over potatoes. Bake at 275-300° for 3 hours, or until potatoes are tender.

YELLOW NECK SQUASH CASSEROLE

Pam Tyer Isaacs

3 c. yellow squash, cooked and drained
6 slices bread, toasted
1 lg. can evaporated milk
1 med. onion, chopped
3 eggs, beaten

1 stick butter
1 (10 oz.) cream of mushroom soup
2 c. cheddar cheese, grated
1 tsp. salt
1 tsp. pepper

Preheat oven to 350°. In a large bowl, add squash. In a separate bowl, soak toasted bread in evaporated milk. Then tear the pieces of bread and add to squash. Then add onion, 1 cup grated cheese, melted butter, soup, salt, and pepper. Mix well by stirring. Pour squash mixture into a greased 9x13 baking dish, spreading evenly. Sprinkle 1 cup cheese over top. Bake for 1 hour.

BEANS, GRAINS, RICE, & OTHER SIDES

ALMOND RICE

Rochelle Trainer
Mona Farrell

1 stick butter
1 c. raw rice
1 can onion soup

1 can beef broth
¼ c. almonds, sliced

In a large baking dish, melt butter. Add rice, beef broth, onion soup, and almonds to butter and stir. Lightly cover with foil and bake 350° for 40-45 minutes. If you like mushrooms, slice about a cup and add to the mix.

BAKED APRICOTS

Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder

2 sticks butter, melted
4 (1 lb.) cans apricot halves, well drained

2½ c. brown sugar
2 tubes Ritz crackers, coarsely crushed

Drain apricots well. Layer apricots, brown sugar, crackers, and butter in Pyrex dish three times. Bake at 300° for 1 hour.

Note: From Lahoma Cox's "What's for Dinner, Mom?" She writes: "This is probably my most requested recipe. It was given to me by my niece, Connye Vyverberg".

BAKED BEANS

Peggy Mosley
Lorrie Mosley

1 lg. (31 oz.) can pork and beans, drained (Van Camps original, preferred)
1 med. onion, chopped
2 T. Worcestershire sauce

¾ c. brown sugar
¾ c. Kraft original barbecue sauce
4 slices of bacon

Preheat oven to 350°. Sauté onion in butter in large skillet. Add Worcestershire sauce, brown sugar and barbecue sauce and bring to a boil. Add beans and stir. Pour into a baking dish and top with bacon. Bake uncovered for 1 hour.

BAKED MACARONI AND CHEESE

Amy Taylor

2½ c. elbow macaroni, uncooked
4 T. butter
2 tsp. salt

16 oz. Velveeta cheese
4 T. flour
4 c. milk
4 oz. Colby cheese

In a medium saucepan, melt butter; add flour and salt. Add milk slowly. Cook over med. heat until mixture thickens. Add Velveeta cheese. Cook macaroni in a separate pan as directed on pkg. and drain. Add the noodles to mixture. Grease a 9x13 dish. Pour ½ mix into dish. Lay thin layer of Colby cheese over mixture. Pour remaining mixture and add another layer of Colby cheese. Bake at 375° degrees for 20-25 minutes.

BEST BAKED BEANS

Leslie Jackson
Wife of Brad - Deacon

2 (16 oz.) cans pork & beans	1 onion, chopped
½ c. sorghum molasses	½ c. ketchup
1 T. mustard	3 bacon slices, reserving
½ c. brown sugar, packed	drippings

Preheat oven to 300°. Sauté chopped onions in bacon drippings. Mix beans with all seasonings, crumbled bacon, and sautéed onions and drippings. Pour into a baking dish and bake for 1 - 1 ½ hours, until done.

BROCCOLI & RICE CASSEROLE

Jan Sheldon

5-6 celery stalks, remove celery strings, chopped	2 (10 oz.) boxes frozen chopped broccoli
1 sm. onion, chopped	1 can Campbell's cream of chicken
2 ½ c. cooked rice	1 can Campbell's mushroom soup
1 sm. can sliced water chestnuts, thoroughly drained and dried between layers of paper towels	1 ½ tsp. Morton Nature's Season, or to taste
1 lg. jar diced pimiento, thoroughly drained and dried between layers of paper towels	½ c. sharp cheese, grated

Wash and remove strings from celery. Sauté onions and celery in small amount of butter. Combine with all remaining ingredients and pour into 9x13 pan. Bake at 350° for 25-30 minutes. Add shredded cheese on top after baking and let melt while resting.

BROCCOLI AND RICE CASSEROLE

Jana Fryar

1 stick butter	1 (10 oz.) can cream of mushroom soup
1 sm. onion, chopped	
1 lb. frozen broccoli, chopped	1 c. rice, cooked
1 (15 oz.) jar Cheese Whiz	

Thaw broccoli. Put butter in large skillet and sauté onion. Add broccoli, soup, cheese and rice. Pour into 9x13 casserole dish. Bake at 350° for 25 minutes. Recipe can be doubled, frozen or refrigerated several days.

BROCCOLI, CHEESE, & RICE CASSEROLE

Ann Davis
Wife of Jerold - Deacon

½ c. onions, chopped	10.5 oz. can cream of chicken soup
½ c. celery, chopped	
1 c. white rice	8 oz. jar Cheese Whiz
12 oz. broccoli, chopped	
10.5 oz. can cream of mushroom soup	

Sauté onions and celery. Cook rice and broccoli separately. Mix onions, celery, and broccoli; add in cream of mushroom soup and cream of chicken soup. Add Cheese Whiz. Stir in rice and mix thoroughly. Bake at 375° for 30 minutes or until warmed through. Can be prepared a day or two ahead.

CHINESE FRIED RICE - HAWAIIANSTYLE

Lana Clevenger
Wife of Jeff - Current Elder

6 slices center cut bacon	1 T. soy sauce
3 c. rice, cooked, cold	1 T. instant minced onion
½ c. finely chopped green pepper	2 eggs
1 (4 oz.) can sliced or chopped mushrooms, drained	

Fry bacon until crisp, drain. Measure bacon grease and return 4 tablespoons to skillet. Add green pepper, rice, mushrooms and soy sauce. Heat thoroughly on low heat. In another bowl, combine eggs and onion, beat slightly. Push rice mixture to one side and pour in egg mixture. Cook stirring constantly until eggs are set. Stir eggs and crumbled bacon into rice mixture.

CORNBREADDRESSING

*Barbara Cooper
Administrative Assistant (2001-present)*

Cornbread:

Martha White cornbread mix, white 2 T. Crisco

I don't use the yellow mix. Two packages of mix will make about 14-16 servings. Bake cornbread according to directions on package. Heat Crisco in a pan in the oven while preparing the cornbread mix. The edges after baking will be crispy.

Cornbread Dressing:

2/3 c. butter, melted	1 can chicken broth (or more may be needed)
1 sm. onion, chopped (optional)	Black pepper, to taste
4 stalks celery, chopped (use less if you want to)	1 T. sage
Baked cornbread, crumbled	1 T. poultry seasoning
4 eggs, beaten	1 T. Nature's Seasoning (optional)
1 (15 oz.) can cream style corn	
1 (10 oz.) can Campbell's cream of chicken soup	

Heat oven to 350°. Sauté onion and celery in butter in skillet until done. Combine crumbled cornbread, sautéed onion, celery and other ingredients in a bowl. Add chicken broth last to see if you need more or less. Mix well. Melt 1/2 stick butter in a 9x13 pan (I use aluminum). Bake for 30 to 35 minutes or until golden brown. Don't get it too thick in a pan. If too thick, use a larger pan. I usually do not measure ingredients, I just shake them into the recipe. Bake a little of the dressing in a small pan to check the taste before baking it all.

CRANBERRYAPPLE CASSEROLE

*Lometa Jennings
Wife of Chuck - Deacon*

3 c. apples, peeled and chopped	3/4 c. pecans, chopped
2 c. fresh cranberries	1/2 c. flour
2 T. flour	1/2 c. brown sugar
1 c. sugar	1/2 c. butter, melted
3 (1 5/8 oz.) instant oatmeal with cinnamon & spice	

Preheat oven to 350°. Combine apples, cranberries and flour. Toss to coat. Add sugar, mixing well. Pour into 2-quart casserole dish. Combine remaining ingredients and spoon over fruit mixture. Bake for 45 minutes.

CROCK POT DRESSING

*Judy Walker
Wife of Doug - Deacon*

2 boxes Jiffy cornbread	1 1/2 tsp. poultry seasoning
8 slices day-old bread	1 tsp. salt
4 eggs	1 tsp. pepper
1 onion, chopped	1/2 c. celery, diced
2 cans cream of chicken soup	2 T. butter
2 (14.5 oz.) cans chicken broth	

Bake cornbread as directed on box. Cool and crumble. Tear bread in small pieces. Combine in large bowl. Add eggs, onion, celery, soups, broth, poultry seasoning and salt and pepper. Stir just until blended. Butter sides of crock pot. Add dressing and dot the top with butter. Cover. Cook on low 3-4 hours. Serves 16.

CRUMB-TOPPEDTOMATOES

*Ila Dabbs
Wife of Gordon - Preaching Minister (2009-present)*

2 lg. tomatoes	1/2 tsp. basil or thyme, dried
2 T. bread crumbs	1/8 tsp. pepper
2 T. Parmesan cheese, grated	1/8 tsp. garlic or onion salt
2 T. butter, melted	

Cut tomatoes in half crosswise. Remove stems if desired. Place in a glass baking dish cut side up. Combine all ingredients (except for the tomatoes) and pack on top of each tomato. Bake at 375° for 15 to 20 minutes.

FRIED RICE

Logan Moore

2 c. water	¼ tsp. ginger
2 c. white Minute Rice	¼ tsp. garlic
2 T. butter	A pinch of both thyme and cumin
1 T. olive oil	
1 T. sesame oil	2 lg. eggs
½ tsp. salt	4 T. soy sauce
½ tsp. pepper	
¼ tsp. minced onion, or ⅓ c. fresh onion, diced	

Bring water to boil in a small saucepan, then stir in rice. Leave on heat for 1 minute. Remove from heat, adding in butter. Cover pan and let rice cool completely for 20-30 minutes. (Rice can be prepared and refrigerated overnight.) In large wok or sauté pan, begin to heat on medium, adding oils. Season cooled rice with salt, pepper, onion, garlic, thyme, and cumin. Add rice into the hot wok, creating a hole in the center. Crack eggs into the hole. Season to taste with salt and pepper. When the eggs are scrambled, incorporate into the rice. Add soy sauce and stir for 5-10 minutes. Season to taste with more spices and/or soy sauce.

Note: To make this dish into an entrée, use the same spice palate on beef, chicken, shrimp, or fresh vegetables.

GENE'S FAVORITERED BEANS

*Ruth Ann Stallings
Wife of Gene - Original Deacon*

2 lbs. dried pinto beans	1 lb. ground beef
1 onion, coarsely chopped	Garlic salt, onion salt, and pepper, to taste
1 can whole tomatoes	
1 minced garlic clove	

Wash well the dried pinto beans. Put in crock pot and cover with 2" of cold water. Add onion, tomatoes and garlic. Cover and cook on low setting overnight. About 10:00 a.m. the next day, sauté the hamburger until all pink disappears. Drain well. Add meat to beans. Season with more garlic salt, onion salt, and pepper to taste. Continue to cook on low until supper time. Serve with cornbread.

HAPPY POTATOES

Susan McAfee Wyatt

2 lb. bag frozen diced hash browns	½ c. onions, chopped
½ c. butter, melted	1 pint sour cream
¼ tsp. pepper	1 can cream of chicken soup
1 tsp. salt	2 c. cheddar cheese, grated

Mix the hash browns, melted butter, pepper, salt, onion, sour cream, cream of chicken soup and cheese. Pour in a greased baking dish.

Topping:

2 c. cornflakes, crushed	¼ c. butter, melted
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Top with mixed cornflakes and butter. Bake 350° for 45 minutes.

Note: This recipe is from the 1998 Prestoncrest Tasteful Treasures Cookbook and was submitted by Cynthia Hutson.

LESLIE'S FAMOUS MACARONI & CHEESE

*Leslie Jackson
Wife of Brad - Deacon*

2 c. macaroni	1 pt. half and half
¼ c. butter	Whole milk
¼ c. flour	Salt and pepper
10 oz. cheddar cheese, shredded	

Preheat oven to 375°. Cook macaroni until soft, then drain water. Mix in butter, flour, cheddar cheese (reserving a little cheese to sprinkle on top), and half and half, stirring until a creamy liquid consistency. If not creamy, add a little whole milk. Salt and pepper, to taste. Pour into a greased 9x13 dish. Sprinkle with remaining cheese. Bake covered for 45 minutes. Remove cover, and bake an additional 10 minutes, to let the top brown. This is great as reheated leftovers, too!

MACARONI AND CHEESE

*Carrie Miller
Wife of Chris - Charter member and Deacon*

2 c. prepared elbow macaroni	1 ½ c. milk
2 T. oil	3 c. Velveeta Queso Blanco
1 (2 oz.) can evaporated milk	¼ c. butter, melted

Combine macaroni and oil, toss to coat. Pour into a slow cooker, stir in evaporated milk, milk, cheese, and butter. Cover and cook on low setting for 3 to 4 hours stirring occasionally.

MAKE AHEAD MASHED POTATOES

*Dede White Jackson
Wife of Jerry - Deacon*

6 c. mashed potato flakes	1 ¼ tsp. salt
2 cans French fried onions, crush onions from one can (save remaining amount for later)	½ tsp. pepper
5 c. water	1 pkg. cream cheese, cut in pieces
½ c. (1 stick) butter	1 c. milk
	2 eggs, beaten

Heat oven to 350°. Lightly grease a 9x13 baking dish or coat with cooking spray. Heat water, butter, salt and pepper to simmering in a large saucepan. Add cream cheese. Remove pan from heat. Stir in milk and potato flakes until smooth. Stir in eggs. Transfer to a 9x13 baking dish. Bake until slightly puffy and beginning to brown, 35-40 minutes. Top with French fried onions and bake additional 5-10 minutes until onions are golden brown. Watch carefully, onions can over-brown.

Note: This recipe can be made ahead through transfer to dish, covered and refrigerated for up to two days. Let stand room temperature 30 minutes. Bake as directed 35-40 minutes before adding onions on top.

MEXICAN RICE

Elizabeth Velasquez

3 T. vegetable or avocado oil	½ c. tomato sauce
1 c. long grain rice, uncooked	14 oz. chicken broth
1 tsp. fresh minced garlic	3 T. fresh cilantro, finely chopped
½ tsp. Kosher salt	
½ tsp. cumin	

Heat oil in a large saucepan over medium heat. Add the rice and gently stir until rice begins to lightly brown. Add the garlic, salt, and cumin and stir the rice until it looks golden. Add the tomato sauce, chicken broth, and cilantro and turn the heat up to medium high. Bring the mix to a boil then turn the heat to low and cover the pan with a lid. Simmer for 20 to 25 minutes. Remove from heat and fluff with a fork. Serves 4.

MICROWAVED SCALLOPED APPLES

*Angie Maddox
Graphic Designer (2004-present), Wife of Michael - Current Deacon*

10 c. apples, peeled and sliced into bite-size pieces	½ to 1 tsp. cinnamon
⅓ c. sugar	¼ tsp. nutmeg
2 T. cornstarch	2 T. butter or margarine, cold, cubed

Place apples in a microwave safe bowl or dish with a lid. Combine sugar, cornstarch and spices and sprinkle over apples. Toss to coat. Dot butter on top. Cover and microwave on high 15 minutes or until apples are tender, stirring every 5 minutes.

MIKE'S BAKED BEANS

Mike Houston

1 lb. Jimmy Dean sausage	½ c. lg. onion, chopped
4 (15 oz.) cans of different types of beans - dark red kidney, black beans, navy beans, pinto beans, etc.	1 (10 oz.) can regular or spicy chopped tomatoes, drained
1 (31 oz.) can pork and beans	1 tsp. liquid smoke
½ c. brown sugar	1 tsp. mustard
½ c. BBQ sauce	½ tsp. salt
½ c. ketchup	½ tsp. ground pepper
	6 to 8 bacon strips

Preheat oven to 350°. In a large skillet, brown the sausage, breaking into pieces as it cooks. When cooked, remove from skillet and drain fat. In a very large bowl, mix sausage with beans, pork and beans, brown sugar, BBQ sauce, ketchup, onion, tomatoes, liquid smoke, mustard, salt, and pepper. Transfer mixture to a greased 9x13 or other large baking dish. Place bacon strips on top of bean mixture and bake for 1 hour. If necessary, run under broiler to crisp bacon before serving. Serves 15.

MOLASSES BAKED BEANS

Aimee McMillan

2½ c. canned pork & beans	4 T. brown sugar
¼ c. catsup	2 T. yellow mustard
4 T. molasses	Dash of salt

Preheat oven to 350°. Drain liquid from cans of beans. Stir all ingredients together well in medium casserole dish. Bake covered for 30 minutes. Uncover and bake another 30 minutes.

ORZO PILAF

*Delpha Herndon
Denise Witt*

2 T. butter
1 c. (about 6 oz.) orzo,
uncooked
2 T. onion, finely chopped

1 can chicken broth
Chopped fresh parsley
(optional)

In large non-stick skillet over medium-high heat, melt butter, stir in uncooked orzo and onion. Cook, stirring frequently until orzo is lightly browned, about 3-5 minutes. Pour chicken broth in glass measuring cup and add enough water to make 2 cups total liquid. Heat chicken broth and water in microwave until boiling, and stir into browned orzo. Reduce heat, cover and stir occasionally and simmer until most liquid is absorbed. Top with toasted sliced almonds if desired.

QUICK BAKED BEANS

*Kathy Johnston
Wife of Charley - Current Elder*

1 (31 oz.) can pork & beans
½ c. brown sugar
½ c. ketchup

1 med. minced onion (I use
dried, minced onion)
1 tsp. prepared yellow mustard

Mix all ingredients and simmer slowly for 20 minutes, or may be baked.

RICE CASSEROLE

*Ila Dabbs
Wife of Gordon - Preaching Minister (2009-present)
Dawn Dabbs*

1 c. rice (white)
2 cans beef consommé soup

1 sm. onion, diced
¾ stick butter

Sauté onion in butter. Combine rice, onions and beef consommé soup in 8x8 glass baking dish. Cover and bake at 350° for 1 hour.

RON'S INSTANTPOT PINTO BEANS

Ron Richard

2 c. (soaked over night) pinto
beans
1 onion, chopped
1 pork hock or 4 slices chopped
thick bacon
1 (32 oz.) chicken broth
2 c. water

2 T. olive oil
2 tsp. pinto bean seasoning
1 tsp. chili powder
2 tsp. garlic powder
2 tsp. cumin
1 T. salt

Beans must be soaked over night. Drain beans and add to pot with all ingredients. Cook 25 minutes on bean setting of Instant Pot. Allow pressure to release on its own to let flavors mingle together.

SAUSAGE CORNBREADDRESSING

*Betty Moore
Former Administrative Assistant*

2 c. celery, chopped
1 med. onion, chopped
¼ c. butter
1 pan cornbread, crumbled
9 c. dry bread cubes
1 ½ lbs. pork sausage cooked
and crumbled

1 tsp. salt
½ tsp. pepper
2 eggs, beaten
1 ½ c. water

Preheat oven to 400°. Sauté celery and onion in butter until tender. Combine cornbread, bread cubes, sausage, salt and pepper in large bowl. Add celery and onions mixing lightly. Use more broth to make dressing more moist. Bake for 45 minutes. Add sage if desired.

SMOKED MAC N CHEESE

Kathy Shivers

16 oz. elbow macaroni	8 oz. cream cheese
¼ c. butter	1 tsp. salt
¼ c. flour	½ tsp. pepper
3 c. milk	2 c. gouda cheese, grated
2 c. cheddar cheese, grated	1 c. Parmesan cheese, grated

Cook macaroni according to instructions on package. Drain. Melt butter in medium saucepan and whisk in flour. Cook over medium heat for 2 minutes until sauce is bubbly and thick. Whisk in milk and bring to a boil. Cook 5 minutes until thickened. Cut cream cheese into small pieces and add to milk mixture, stirring until mixture is smooth. Add salt and pepper. In a large mixing bowl, combine 1 cup cheddar, 1 cup gouda, 1 cup Parmesan cheese and cream sauce. Spoon into 9 ½ x 11 aluminum pan that is coated with nonstick spray. Sprinkle top with 1 cup of cheddar and 1 cup of gouda cheese. Place in smoker for 1 hour at 225° until brown and bubbly.

TEXAS BEANS

Judy Walker
Wife of Doug - Deacon

½ lb. lean hamburger	½ c. brown sugar
1 onion, diced	2 (15 oz.) cans pork & beans
½ c. ketchup	Dash of hot sauce

Brown meat in iron skillet. Drain grease. In skillet with meat, add beans, sugar, ketchup, diced onion, and hot sauce. Simmer over low heat for 1 hour.

TOMATO FETA QUINOA PILAF

Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon

1 T. olive oil	¼ tsp. cayenne pepper
¼ c. shallots, finely chopped	1 T. fresh parsley
3 cloves garlic, minced	1 tsp. fresh thyme, chopped
1 c. quinoa	¾ c. grape tomatoes, quartered
1 ½ c. broth - vegetable or chicken	⅓ c. feta cheese, crumbled
⅓ tsp. salt	1 T. basil, chopped
	1 T. lemon juice

Heat a saucepan over medium-high heat. Add oil to pan and when warm add the shallots. Cook for two minutes and add garlic. Cook until fragrant, around 30 seconds. Add minced quinoa and sauté for two minutes. Add broth, salt and cayenne pepper. Bring to a boil. Cover and allow to simmer for 15 to 18 minutes or until all liquid is absorbed. Remove from heat and allow to sit covered for five minutes. Stir in parsley, thyme, basil, lemon juice, tomatoes and feta. This recipe also works well the next day turned into a cold salad.

WYATT'S CAFETERIA MACARONI AND CHEESE

Heather Miller Ashby
Wife of Todd Davis Miller - Charter member and Deacon

⅓ c. flour	1 tsp. salt
3 c. milk, warm	2 qt. water
½ tsp. pepper	2 T. vegetable oil
¼ c. butter or margarine	1 T. salt
1 (8 oz.) jar cheese spread (Cheez Whiz)	7-8 oz. lg. elbow macaroni
	½ c. cheddar cheese, shredded

Preheat oven to 350°. In a saucepan, melt butter over medium heat. Add flour and cook, stirring for 3 minutes or until bubbly. Do not allow to brown. Whisk in the warm milk and bring to a boil, stirring constantly. Add salt, pepper, and cheese spread. Stir until cheese spread is melted. Remove from heat. Meanwhile, bring water to a boil; add oil and salt. Stir in macaroni and cook for 10 - 15 minutes, depending on how soft you want the macaroni. Drain in a colander and rinse with cool water. Add macaroni to cheese sauce and stir gently. Pour into a 2-quart casserole dish. Bake for 20 to 30 minutes until hot and bubbly. Top with shredded cheese and return to oven just to melt the cheese. Makes 8 to 10 servings.

YANKEEBEANS

*Libby Peeler Oliver
Wife of Kris - Deacon*

½ lb. bacon
1 c. brown sugar
½ c. apple cider vinegar
1 tsp. dry mustard
1 tsp. garlic salt
1 lg. onion, chopped
2 (16 oz.) cans butter beans,
drained

2 (16 oz.) cans pork & beans,
drained
1 (16 oz.) can green lima beans,
drained
1 (16 oz.) can kidney beans,
drained

Fry bacon and remove from skillet. Add onion to drippings along with brown sugar, vinegar, mustard and garlic salt. Simmer covered for 20 minutes. Combine with drained beans in a 9x13 casserole dish. Crumble bacon into beans. Bake at 350° for 1 hour. These can also be cooked in the crock pot.



Helpful Hints

- Certain meats, like ribs and pot roast, can be parboiled before grilling to reduce the fat content.
- Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for 20 minutes and cook or grill for a quick and succulent meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Adding tomatoes to roasts naturally tenderizes the meat as tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meat across the grain; this will make it easier to eat and also give it a more attractive appearance.
- When frying meat, sprinkle paprika on the meat to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest part of your refrigerator for up to 2 days. Freeze poultry for longer storage. Never leave poultry at room temperature for over 2 hours.
- When frying chicken, canola oil provides a milder taste, and it contains healthier amounts of saturated and polyunsaturated fats. Do not cover the chicken once it has finished cooking because covering will cause the coating to lose its crispness.
- One pound of boneless chicken equals approximately 3 cups of cubed chicken.
- Generally, red meats should reach 160° and poultry should reach 180° before serving. If preparing fish, the surface of the fish should flake off with a fork.
- Rub lemon juice on fish before cooking to enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.
- When grilling fish, the rule of thumb is to cook 5 minutes on each side per inch of thickness. For example, cook a 2-inch thick fillet for 10 minutes per side. Before grilling, rub with oil to seal in moisture.

MAIN DISHES

BEEF

AMAZING MEAT LOAF FOR NON-MEAT LOAF LOVERS

*Janis Burrow
Wife of Jim - Elder*

1 pkg. ground beef	1 sm. onion
½ c. ketchup	¼ tsp. ginger
½ c. brown sugar	¾ c. milk
2 eggs	1 ½ tsp. salt
⅓ c. crushed saltines	¼ tsp. pepper

In a 5x9 greased pan mix the brown sugar and ketchup. In a separate bowl mix all other ingredients and add a bit more ketchup (just a squeeze or so). Mix it up and add it to the top of the brown sugar and ketchup. Bake for 1 hour at 350°.

BAKED ZITI

*Tracey Brantley French
Wife of Greg - Current Deacon*

1 (16 oz.) pkg. ziti pasta	1 ½ c. sour cream
2 cans spaghetti sauce	1 lb. ground beef
6 oz. sliced provolone cheese	Grated Parmesan cheese
6 oz. mozzarella cheese, shredded	1 onion, chopped

Cook pasta according to package directions. Drain. Brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes. Layer as follows in buttered 8x12 baking dish: ½ of the ziti, provolone cheese, sour cream, ½ spaghetti sauce, remaining ziti, mozzarella cheese and remaining sauce. Top with grated Parmesan cheese. Bake at 350° or until cheeses are melted. Serves 8.

BARBECUE MEATBALLS

Gale Yancey

1 lb. hamburger meat	Onion, to taste
1 c. breadcrumbs	½ c. ketchup
1 egg, beaten	⅓ c. vinegar
½ c. milk	⅓ c. Worcestershire sauce
Salt, to taste	1 T. brown sugar
Pepper, to taste	1 T. liquid smoke (optional)

Preheat oven to 325°. Mix together meat, eggs, breadcrumbs, milk, salt, pepper, onion. Form into balls. Do not brown. Place in a baking dish in more than one layer. Mix together ketchup, vinegar, Worcestershire sauce, brown sugar and liquid smoke (if using). Pour sauce over meatballs and bake about 1 hour at 325°.

BEEF BONAPARTE

Susan Griffith

1 lb. ground beef	1 bay leaf
1 (16 oz.) can diced tomatoes	5 oz. noodles
1 (8 oz.) can tomato sauce	3 oz. cream cheese
1 ½ tsp. garlic powder	8 oz. sour cream
2 tsp. sugar	4 green onions, chopped
2 tsp. salt	8 oz. grated cheddar cheese
¼-½ tsp. cracked pepper	8 oz. grated mozzarella cheese
Tabasco to taste	

Brown beef thoroughly. Add diced tomatoes (drained), tomato sauce, garlic powder, sugar, salt, cracked pepper, Tabasco to taste, and 1 bay leaf. Simmer about 30 minutes. Pour into a greased 9x13 baking dish. In a separate pot, cook noodles according to package. Drain noodles. Immediately add cream cheese (at room temp.), sour cream, and chopped green onions. Mix until cream cheese is thoroughly melted. Spread evenly over meat mixture in dish. Combine cheddar and mozzarella. Spread over top of the noodle mixture in the dish. Bake at 350° for 30 minutes or until bubbly.

BEEF BRISKETBAKE

*Amber Johnston Arnold
Wife of Wade - Deacon
Kathy Johnston*

5 to 6 lb. brisket	1 T. Worcestershire sauce
½ c. liquid smoke	½ c. barbecue sauce
1 T. onion salt	Salt, to taste
1 T. garlic salt	Pepper, to taste
½ c. red cooking wine	

Place brisket in large baking dish. Pour on liquid smoke. Pick brisket all over with long tined fork. Add Worcestershire sauce and cooking wine. Sprinkle with onion salt, garlic salt, pepper and salt. Pour on barbecue sauce. Cover tightly with heavy duty foil. Marinate overnight. Next morning, heat oven to 275°. Cook 5 hours. Let meat cool to almost room temperature, place in the refrigerator overnight or several hours until fat is solidified. Remove fat, slice across the grain of the meat in narrow slices. Place meat back in the marinade and heat.

BEEF ENCHILADAS

*Tracey Brantley French
Wife of Greg - Current Deacon*

1 lb. ground beef	1 (10 oz.) can mild enchilada sauce
1 sm. onion, chopped	8 flour tortillas
1 (10¾ oz.) can tomato soup, undiluted	2 c. shredded cheddar cheese

Cook beef and onion in a large skillet over medium high heat until meat is browned; drain and return to skillet. Stir soup and enchilada sauce into meat mixture. Spread ¼ c. meat mixture onto each tortilla, sprinkle with cheese. Roll up tortillas. place in a greased 9x13 baking dish. Pour remaining meat mixture over tortillas. Cover and bake at 350° for 20 minutes. Uncover and sprinkle with remaining cheese and bake for 5 more minutes.

BEEF ENCHILADAS

Amy Taylor

Enchilada Sauce:

½ c. butter	2 tsp. cumin
½ c. flour	1 tsp. oregano
1 c. chili powder	8 c. vegetable broth
2 tsp. garlic powder	

Make the enchilada sauce: In a saucepan on medium heat, melt the butter. Add the flour and whisk continuously for 1 minute until the flour is lightly brown. Add in the spices and stir for another minute. Add in the broth and bring to a gentle boil. Reduce to low and simmer for 20 minutes.

Enchiladas:

20 fresh tortillas	1 lg. poblano pepper
2 lbs. ground beef	4 c. Mexican cheese
1 yellow onion	

Make the beef: Chop the yellow onion and poblano pepper. Add a drizzle of oil and the chopped veggies to a large pan over medium high heat. Cook for a couple minutes until the onion is translucent. Add in ground beef and cook until fully cooked. Add a little salt if you want. Assemble the enchiladas: in a casserole dish, add enchilada sauce to coat the bottom lightly. Take a tortilla, fill with about a spoonful of beef (⅓ c.), spoonful of sauce (2 T.), and a sprinkle of cheese (2 T.). Roll the tortilla. Place fold side down in the dish. Once the dish is full, cover the enchiladas with more sauce (1 cup total) and cheese. Bake at 350° till cheese is bubbly and it's all heated through; 10-15 minutes. Top with sour cream, guacamole or avocado, cilantro, and lime. Serve with chips or Dole chipotle & cheddar salad kit. Yield: 20 enchiladas.

BEEF STROGANOFF

Julie Yancey

2 lbs. lean sirloin, cut into strips	2 tsp. salt
4 T. butter	½ tsp. pepper
½ lb. mushrooms, (Cremini), sliced	1 (10.5 oz.) can cream of mushroom soup
½ c. tomato juice	1 c. sour cream
1 clove garlic, chopped	Cooked rice or noodles

Heat electric skillet to 400°. Melt 2 T. butter. Add mushrooms, sauté for several minutes. Then remove from skillet. Melt remaining 2 T. of butter. Add meat and cook for 4 minutes. Add tomato juice and garlic. Cover, reduce heat to 200°, and simmer for 30 minutes. Add cooked mushrooms (and juices), salt, pepper, soup, and sour cream into meat mixture and heat thoroughly. If serving with noodles, then mix them into the meat mixture just before serving. If serving with rice, then serve the meat mixture over the rice.

BEEF TENDERLOIN AND MUSHROOMS

Delpha Herndon
Denise Witt

1 ¼ lb. beef tenderloin	½ c. dry red wine
Butter	1 c. sour cream
¾ lb. fresh mushrooms, sliced	Salt and pepper to taste

Brown tenderloin in small amount of butter and remove from skillet. Sauté mushrooms in same skillet. Return meat to skillet with mushrooms. Whisk together wine and sour cream then pour over meat and mushrooms. Heat until bubbly. If sauce needs thickening add 1 teaspoon cornstarch. Serve with orzo pilaf and toasted almonds.

BEEF TENDERLOIN WITH MARINADE

Diane Hopson

4 to 5 lb. trimmed beef tenderloin (very important it's a trimmed tenderloin)	1 T. Worcestershire sauce
1 stick of butter (not margarine)	4 Knorr beef bouillon cubes or 2 large cubes
Juice of 2 lemons	1 lb. sliced mushrooms
	Salt and a little pepper

Preheat oven to 450°. Rub the tenderloin with salt and a little pepper. To make the marinade, use a saucepan to melt the butter, lemon juice, Worcestershire sauce and dissolve the beef bouillon cubes. Simmer a little and pour ½ of the marinade over the meat. Cover and put in refrigerator for overnight or several hours. Store the remaining marinade in the fridge until ready to use. Place tenderloin uncovered in heated oven for only 30 minutes. While it's in the oven, heat up your remaining marinade so it's liquid. Add sliced mushrooms. After 30 minutes, take it out and spoon the marinade/mushroom mixture over the meat. Quickly put it back in the oven and reduce heat to 300° letting it cook another 30 minutes. Usually, I cover it for the last 20 minutes. When it's done, remove from oven and let it sit on the counter about 7 to 10 minutes before slicing. It's actually still cooking a little while it sits out. To serve, slice your meat and spoon some of the marinade and mushroom sauce drizzled over each piece. If serving a smaller tenderloin, adjust cooking time to not overcooked the meat.

Note: This recipe is easy and delicious. Just note the size tenderloin you are purchasing and the oven temperature and timing.

BIG MAMA'S MEATLOAF

Theresa Simpson

Meatloaf:

1 T. butter	1 c. Panko breadcrumbs
¼ c. onions, chopped and sautéed	2 eggs
¼ tsp. paprika	1 ½ T. Worcestershire sauce
1 T. minced garlic	⅓ c. milk
1 ½ tsp. salt	1 (15 oz.) can tomato sauce (divided)
1 ½ tsp. pepper	3 T. ketchup
1 ½ T. Italian seasoning	3 T. parsley
2 lbs. ground beef	

Melt butter in skillet, medium heat, cook onion and garlic 5 minutes until onion is tender. Add salt and pepper. In large bowl, mix onion, garlic, beef, breadcrumbs, eggs, ½ can tomato sauce. Mix well to combine, but do not over mix. Gradually stir in milk, make moist, not soggy. Gently press meatloaf in loaf pan. Bake at 375° for 40 minutes.

Meatloaf Sauce:

½ can tomato sauce	½ tsp. onion powder
1 ½ tsp. white vinegar	¼ tsp. black pepper
2 ½ T. brown sugar	¼ tsp. salt
1 tsp. garlic powder	

Put all ingredients into a saucepan and bring to a boil. Pour over meatloaf and bake an additional 15 to 20 minutes. Makes 8 servings.

BRISKET ROAST

Dorothy Dagen

Former Sunday Morning Nursery Staff

1 trimmed brisket	Kitchen Bouquet
Meat tenderizer	1 lg. onion, sliced

Perforate brisket deeply in several places with a large fork. Sprinkle on top with meat tenderizer and rub with Kitchen Bouquet, then wash your hands, because they will be black. Do the same on the other side. Place in a counter top roaster with a small amount of water and place sliced onion on top. Cover and cook on low temperature until done. I like it falling apart.

Note: Serve with pinto beans, mashed potatoes, salad, corn bread and a glass of milk. Nothing better!

CAVATINI

Dana Westfall

1 lb. ground beef	3 c. pasta, cooked (trio italiano, ziti, penne, or other short pasta)
1 onion, chopped/diced	
8 oz. cottage cheese	15 oz. can spaghetti sauce
1 pkg. pepperoni, cut up if desired	12 oz. mozzarella, shredded

Brown ground beef with the onion. Add pepperoni, heat together. Drain and add spaghetti sauce. Heat until warm. In a lightly-greased casserole dish/pan, layer half the pasta, half the meat sauce, and all the cottage cheese. Layer remaining pasta, then remaining meat sauce. Top with mozzarella. Bake at 350° for 30-45 minutes or until cheese is golden brown.

CHEDDAR-BEEFCASSEROLE

Mona McClure

1 ½ T. butter	1 (4.5 oz.) bottle sliced mushrooms, drained
1 ½ lbs. lean hamburger meat	
½ c. chopped onions	1 (8 oz.) bag of medium egg noodles, cooked
1 T. flour	1 c. grated cheddar cheese
½ tsp. seasoned salt	1 c. cut green beans, optional
½ tsp. salt	
1 (15 oz.) can tomato sauce	

Preheat oven to 350°. Brown hamburger meat and chopped onions in a heavy skillet with the butter. Blend in flour and seasonings. Stir in tomato sauce and mushrooms. Cover and simmer 10 minutes, then add the cooked noodles to the sauce mixture. If using green beans, add them at this time. Place all in a shallow baking dish and top with the grated cheese. Put in the preheated oven until the cheese is melted and everything is hot, about 20-30 minutes. Serves 6.

CHINESE PEPPERSTEAK

*Judy James
Wife of David - Deacon*

1 lb. round steak, slightly frozen	½ c. soy sauce
1 lg. bell pepper, chopped	2 T. cornstarch in 1 c. water
2 onions, chopped	2 beef bouillon cubes in 2 c. boiling water
1 bunch celery, chopped	Serve over rice or chow mein noodles
1 can water chestnuts, cut up	
½ c. chopped mushrooms	

Cut round steak into strips. Steam in skillet. When all red is gone, add bell pepper, onions, celery, and salt and pepper. Cook until tender. Add water chestnuts, mushrooms, soy sauce, and cornstarch mixture. Then add beef bouillon mixture. Stir until mixture thickens. Spoon over rice or chow mein noodles.

COFFEE BRISKET

*Lana Clevenger
Wife of Jeff - Current Elder*

1 (14 oz.) bottle Ketchup	1 (10 oz.) cola
4 T. Worcestershire sauce	2-3 dashes Tabasco sauce
2 T. mustard	Brisket
3 T. brown sugar	Coffee
2 T. liquid smoke	

Pour strong coffee over brisket, covering as much as possible with coffee. Cover with heavy duty foil. Place in 200° oven for 24 hours. Remove from oven and drain all liquid. Scrape off any fat and return to pan. Combine ketchup, Worcestershire sauce, mustard, brown sugar, liquid smoke, cola and Tabasco sauce. Pour sauce over meat and return to a 200 ° oven for 1 hour.

CREAMY TACOS

Joann Goodlow

1 lb. hamburger meat	1 lb. Velveeta cheese
1 can chili beans	1 can Rotel
1 can chili with beans	Regular size Cool Whip

Cook hamburger meat, add both cans of chili beans, add Velveeta. Stir until melted. Add Rotel and Cool Whip. Serve with toppings of choice - lettuce, tomato, chips, rice, etc.

DOMATA YEMISTES (GREEK STUFFED TOMATOES)

Debbie Roussos

Wife of Dino, Missionaries (Greece)

10 - 12 tomatoes
1 ½ lb. ground beef
2 T. sugar
¼ c. olive oil
1 onion, finely chopped

½ c. rice
Chopped parsley
Pepper
Salt
½ tsp. cinnamon (optional)

Slice a piece from the top of each tomato and remove the pulp with a teaspoon. Save the pulp and set aside. Arrange tomatoes in a baking pan and sprinkle ½ tsp. sugar into each one. Heat ¼ cup olive oil in a frying pan and sauté onion until soft. Add ground beef and stir for a few minutes. Add rice, parsley, salt, pepper and cinnamon, and 1 cup tomato pulp. Cover and cook over low heat for 10 minutes. Remove from heat and allow to cool. Fill tomatoes, leaving room for the rice to swell and replace tops. Sprinkle some olive oil on top of the tomatoes. Pour 1 cup tomato pulp in the bottom of the pan. Bake in an oven that has been set to 350° for about 1 ½ hours, or until the rice has softened and the meat is cooked all the way through.

EASY BRISKET

Libby Peeler Oliver

Wife of Kris - Deacon

Brisket (8 - 10 pounds)
16 oz. bottle - Claude's BBQ
Brisket Marinade Sauce

Line a large roasting pan with foil. Place brisket (fat side up) in the pan. Pour the Claude's sauce over the top and seal with lid or foil. Cook overnight or for 8 - 10 hours at 250°. Remove from oven. Scrape off fat and discard. Shred the brisket into a separate pan and add juice from the roasting pan. May be reheated in slow cooker.

Note: This can be served on buns with BBQ sauce or in tortillas as brisket tacos.

EASY MEATLOAF

Sheree Shea

2 lbs. ground beef	½ tsp. pepper
1 c. crushed Ritz crackers	½ tsp. garlic powder
1 egg	¾ c. ketchup
1 c. milk	¼ c. brown sugar
½ c. ketchup	¼ c. apricot preserves
⅓ c. onion, diced	1 T. Worcestershire sauce
1 tsp. salt	

Preheat oven to 350°. Coat a 5x9 inch loaf pan with cooking spray and set aside. In a large bowl, combine the ground beef, crackers, egg, milk, ½ cup ketchup, onion, salt, pepper and garlic powder. Mix together with your hands until thoroughly combined. Pour the mixture into the prepared pan and spread evenly. Place the pan on a rimmed baking sheet and bake in the preheated oven for 1 ½ hours. In a small bowl, combine ¾ cup ketchup, brown sugar, apricot preserves and Worcestershire sauce and mix well. Spread half of the mixture evenly over the meat loaf halfway through baking. Reserve the remainder of the sauce for dipping/topping. Let meatloaf sit for 15 minutes before slicing and serving.

FAVORITE LASAGNA

Mary Kay Polk

Wife of Ken - Current Elder

1 lb. pork sausage	2 tsp. salt
1 clove garlic	3 c. cottage cheese
3 T. parsley, divided	2 eggs
1 T. basil	½ tsp. pepper
1 (15 oz.) can diced tomatoes or 2 c. V-8 juice	½ c. Parmesan cheese
2 (6 oz.) cans tomato paste	1 lb. shredded or sliced mozzarella cheese
1 (8 oz.) can tomato sauce	8 oz. lasagna noodles
½ c. sugar	

Brown and drain the sausage. Add garlic, 1 T. parsley, basil, tomatoes, tomato paste, tomato sauce, sugar, 1 tsp. salt and pepper. Simmer for 30 minutes. Meanwhile cook lasagna noodles according to directions on package, then set aside. Combine in blender the cottage cheese, eggs, 1 tsp. salt, pepper, 2 T. parsley, and Parmesan cheese and blend until smooth. Layer in a 9x13 dish half the noodles, half the cheese mixture, half the mozzarella, and half of the meat sauce, then repeat the layers. Bake at 375° for about 30 minutes or until bubbly and browned. It can be made ahead and refrigerated or frozen. If cold, cook at 350° for 50-60 minutes or until hot throughout.

Note: Apples of Gold Recipe

FIESTA STACKUP

Andrea Dean Galbraith
Wife of Larry - Deacon

Homemade Chili:

4 lbs. ground meat (chicken, turkey, hamburger or bison)	2 tsp. cumin
1 ½ c. chopped onions	1 tsp. garlic powder
3 cans Rotel	6 tsp. salt
2 (15 oz.) cans tomato sauce	2 (23 oz.) cans Ranch Style beans
4 T. chili powder	

In a deep cooking pan, cook your ground meat. Add rest of the ingredients and let simmer. Chili can be frozen.

Stack Ingredients:

3 c. Uncle Ben's white or brown regular rice	4 tomatoes, chopped
6 c. water	Sour cream
2 T. butter	Guacamole
1 lettuce head, chopped	Cheddar cheese, shredded
	Chips

Bring water and butter to a boil. Add rice and stir, put a lid on pot and simmer on medium low for 25 minutes. Do not take lid off while cooking. Prepare toppings. Once rice is ready to serve. stack them up: rice, homemade chili, and toppings. Makes enough for 8 to 12,

Note: This is great for large gatherings as people can choose what they like.

FRITO PIE

Ruth Balderas
Front Desk (2020-present)

1 T. olive oil	8 oz. tomato sauce
1 c. yellow onion, diced	2 tomatoes, diced
2 jalapeños, seeded and diced	1 c. chicken broth
3 garlic cloves, minced	2 T. tomato paste
1 lb. ground beef	1 (16 oz.) can kidney beans, drained
¾ T. chili powder	1 T. cream cheese, softened
1 tsp. ground cumin	2 c. cheddar cheese, shredded
1 tsp. smoked paprika	3 c. rice
½ tsp. salt	6 c. water
1 T. sugar	Fritos
¼ tsp. cayenne pepper	

Preheat oven to 350°. Heat the olive oil in a 12-inch cast iron skillet on medium-high heat. Add the onions and cook for 5 minutes, until softened. Add the diced peppers and garlic and cook for 2 minutes. Add the ground beef and cook until browned and cooked all the way. Drain grease if needed. Add the seasonings and stir to combine. Add the tomato sauce and tomatoes. In a bowl combine the tomato paste and chicken broth until well combined, add to the chili. Bring to a boil and then reduce heat to a simmer. Stir in beans and heat uncovered for 10 minutes until liquid has thickened and reduced. Add in cream cheese and stir in well until creamy. Top with cheddar cheese and bake uncovered for 15 minutes. Cook rice in pot in 6 cups of water until rice is cooked and fluffy. Layer Fritos at the bottom of plate and ½ rice and 1 cup of chili on top. Add more cheese on top if desired.

Note: Can also be topped with shredded lettuce, diced tomatoes and Pace Picante sauce.

GARLIC BUTTERSTEAK BITES

Diana Gray-Richard

1 T. olive oil	½ tsp. pepper, or to taste
1 ½ lb. sirloin steak cut into bite size pieces (can also use strip steak or rib eye)	2 T. unsalted butter
½ tsp. salt, or to taste	4 cloves garlic, minced
	¼ tsp. red pepper flakes
	1 T. fresh chopped parsley

Heat oil in skillet and add steak, making sure to season it heavily with salt and pepper as the steak cooks. Cook the pieces of steak for about 2 minutes before turning the steak bites over and cook until your desired level of doneness. Remember the steak will continue to cook for several minutes after it has been removed from heat. Be careful not to over cook. Remove steak bites to a plate and tent with aluminum foil. Next, turn the heat to low and melt the butter with steak drippings until butter is melted. Add pepper flakes and garlic, cooking for about 30 seconds to 1 minute. Make sure to stir it constantly until you can smell the garlic. Don't OVER COOK the garlic. Directly pour the garlic butter over the steak bites and toss together. Garnish with chopped parsley and serve with potatoes or rice.

GOLDEN GATE LASAGNA

Ann Fowler

Founder, Wife of Hulin - Original Deacon

2 T. vegetable oil	1 (14½ oz.) can diced tomatoes
½ c. onion, minced	8 oz. tomato sauce
1 ½ lbs. ground chuck	6 lasagna noodles, cooked
2 cloves garlic, crushed	½ c. Parmesan cheese
1 ½ tsp. salt	8 oz. cottage cheese or ricotta cheese
¼ tsp. pepper	¼ lb. mozzarella cheese or Swiss cheese, grated
½ tsp. oregano	
3 T. parsley	

Sauté onions and beef in vegetable oil until red color is gone. Crush garlic and add to meat. Add salt, pepper, oregano, parsley, tomatoes, tomato sauce and 2 tablespoons of Parmesan cheese. Simmer covered 30 minutes. About 45 minutes before serving time preheat oven to 350°. Cook noodles as package directs and drain. In a 8x12 baking dish put of a third of the meat sauce. Place 3 noodles lengthwise. Sprinkle half of the mozzarella, half of the cottage cheese and 2 tablespoons of Parmesan cheese. Repeat the same layering ending with the last of meat sauce and Parmesan. Bake 30 minutes.

Note: This dish freezes very well.

GRANDMAGINIA'S ENCHILADAS

Laura Daulton

Wife of Eric - Deacon

Virginia Rich

1 lb. ground beef or turkey	Louisiana Hot Sauce, to taste
2 cans tomato soup	Corn tortillas
2 cans Ranch Style beans	Shredded cheddar cheese
Garlic salt, to taste	

In a large pot, brown ground beef/turkey. Drain excess grease. Add tomato soup and Ranch Style beans. Bring to a simmer. Season with garlic salt and Louisiana Hot Sauce. Turn off heat. Grease a cookie sheet with sides. Warm up corn tortillas. Put the chili mixture in half of a tortilla and fold over. Put more chili mixture on top. Repeat until the pan is full of these halved tortilla "enchiladas." This should make two pans' worth. If you need more chili mixture, add another can of tomato soup or Ranch Style beans. Add the rest of the chili mixture to the top of the enchiladas, covering the tortillas fully. Top with shredded cheese. Bake at 350° for 25-30 minutes or until cheese is bubbly. ALTERNATE METHOD: In a greased baking dish. layer tortillas, then chili mixture, tortillas, chili mixture, and top with shredded cheese. Bake at 350° for 25-30 minutes or until cheese is bubbly.

Note: My Grandma Ginia and her best friend Jean (who my grandpa ended up marrying once Grandma died...when HE WAS 90!) created this yummy dish when they were all in the married housing at ACU way back in the day. Grandma made this EVERY SUNDAY, and we now make it in her honor the Wednesday night before Thanksgiving. Honestly, Thanksgiving cannot happen unless we have them.

HAMBURGERSPAGHETTI

Ann Davis

Wife of Jerold - Deacon

1 lb. ground meat	1 tsp. Italian seasoning
½ c. chopped onions	1 T. sugar
½ c. chopped green peppers	¼ tsp. salt
½ c. chopped celery	1 (32 oz.) pkg. spaghetti
4 (8 oz.) cans tomato sauce	Grated cheddar cheese

Fry ground meat, onion, green pepper, and celery until meat is done and then drain. Add in tomato sauce, Italian seasoning, sugar, and salt, stir and mix thoroughly. Simmer on low 3-5 hours on stove. Boil spaghetti until al dente. Serve with meat sauce topped with grated cheddar cheese.

HAMBURGERSTROGANOFF

RaeAnn Pierce
VBS Coordinator, Wife of Cody - Current Deacon

1 lb. ground beef	½ tsp. salt
1 med. onion, diced	1 c. sour cream
1 tsp. garlic	1 pkg. egg noodles
1 can cream of mushroom soup	

Cook beef, onion, and garlic for 8-10 minutes, drain off fat. Stir in soup and salt and simmer uncovered for 10 minutes. Reduce heat to low and stir in sour cream. Heat until hot and serve over noodles.

HAMBURGERSTROGANOFF

Nancy Blanks
Wife of Leron - Elder

1 lb. ground beef	1 clove garlic, minced
1 (6 oz.) jar sliced mushrooms, undrained	1 (8 oz.) pkg. egg noodles, cooked and drained
1 (10 oz.) can cream of chicken soup	1 c. sour cream
½ tsp. salt	1 (3 oz.) pkg. cream cheese, softened
¼ tsp. pepper	6 green onions, minced

Brown beef and garlic; drain. Add salt, pepper, sliced mushrooms and liquid, and undiluted chicken soup. Cook over low heat about 5 minutes. Combine cooked noodles with softened cream cheese, sour cream, and minced onions. Spray a 9x13 baking dish with Pam. Spread noodle mixture and then cover with beef mixture. Bake 20-30 minutes at 350°.

HANNAH& DREW'S MUFFIN MEATLOAF

Mona McClure

1 lb. hamburger meat, very lean	½ c. onions, chopped
2 bread slices	1 (10.5 oz.) can vegetarian vegetable soup
⅓ c. milk	1 egg, beaten
1 tsp. seasoned salt	
⅓ c. Worcestershire sauce	

Preheat oven to 425°. Treat muffin tins with non-stick spray. Put hamburger meat in a large bowl. Tear bread into small pieces in a small bowl and cover with milk. Sprinkle the meat with seasoned salt and Worcestershire sauce. Stir well. Add chopped onions, bread, vegetable soup and egg. Stir until well mixed. Place ⅓ c. mixture into each muffin section. Place on a cookie sheet and bake for 20 - 25 minutes. Let the muffin loaves sit for a few minutes and serve warm. These freeze well, too.

HONEY BARBECUE MEATLOAF

Rebecca McLain
Wife of Chris - Current Deacon

1 lb. lean ground beef	½ c. barbecue sauce, divided
⅔ c. oatmeal	2 T. honey, divided
1 T. plus 2 tsp. Worcestershire sauce	1 egg
1 T. spicy brown mustard	1 tsp. salt
	1 tsp. pepper

Preheat oven to 350°. In a large bowl, use your hands and mix together the ground beef, oatmeal, 1 tablespoon of the Worcestershire sauce, all of the spicy brown mustard, ¼ cup of the barbecue sauce, 1 tablespoon of the honey, egg, salt and black pepper. Shape the mixture into a long, thick log and place in an oiled baking dish. Be careful not to pack the meat too tightly to keep the meat from being tough. In a small bowl, whisk together the remaining ¼ cup of barbecue sauce, 1 tablespoon honey and 2 teaspoons Worcestershire sauce. Spread half of this mixture evenly over the meatloaf. Reserve the other half for serving. Bake for 45 minutes. Slice and drizzle with the reserved honey barbecue sauce. This recipe can be easily doubled and then frozen for later.

KOREAN BEEF - CAULIFLOWER RICE BOWL

Kathy Owens

1 T. organic avocado oil (or toasted sesame oil)	¼ c. organic coconut aminos (or soy sauce)
1 large, organic shallot, minced	2 c. organic cauliflower rice
1 inch fresh, organic ginger, peeled and grated	1 T. organic avocado oil
1 lb. organic, grass-fed ground bison (or beef)	Sea salt and pepper to taste
2 organic carrots, grated	2 c. organic greens of choice (prefer spinach)
1 med. organic zucchini, grated	Optional: organic broth, if too dry
½ tsp. organic garlic powder plus 2 cloves fresh organic garlic	Optional toppings: ½ diced organic avocado, sautéed organic mushrooms, roasted organic broccoli, asparagus or zucchini
¼ tsp. organic turmeric powder	
¼ tsp. sea salt, fine	

Heat oil. When it starts to sizzle, add shallots and grated ginger until softened. Add bison, breaking it up into very small bits. When browned, add carrots, zucchini, garlic powder, garlic, turmeric and salt. Mix well and cook about 10 minutes. Add coconut aminos and cook 10 more minutes until there is no more liquid, meat is brown and starts to form crispy bits. Prepare cauliflower rice by mixing rice, avocado oil, salt and pepper in a large bowl. Spread on parchment-lined sheet pan and roast at 400° until lightly browned. To assemble the bowls, create a bed of greens, top with roasted cauliflower, rice then top with bison mixture. Add preferred toppings.

Note: Adapted from Little Bites of Beauty by Ambra Torelli.

LASAGNA

*Rachel Chitwood Tindall
Charter member*

1 lb. ground beef	1 T. Italian herb seasoning
½ c. chopped onion	2 tsp. parsley flakes
3 c. grated mozzarella	1 tsp. salt
2 c. water	1 tsp. sugar
1 (15 oz.) can tomato sauce	½ tsp. garlic powder
1 (6 oz.) can tomato paste	½ tsp. pepper
¼ c. dry red wine	½ lb. uncooked lasagna noodles
2 T. Worcestershire sauce	Grated Parmesan cheese

In a skillet, cook the ground beef and onions until meat is done. Do not drain the meat. Pour meat and onions into a large bowl. Add all the remaining ingredients except the noodles and Parmesan cheese. In the bottom of a 9x13 baking dish, put 2 cups of sauce, now add a layer of uncooked noodles. Now add 2 cups sauce, another layer of noodles and cover the second layer of noodles with the remaining sauce. Sprinkle the top with Parmesan cheese as desired. Cover pan tightly with foil and bake in a preheated 350° oven for 1 hour. Remove lasagna from oven and let sit for 30 minutes before you uncover and serve.

LASAGNA

*Ela Beth Bailey
Wife of George - Preaching Minister (1972-1987), Original Elder*

8 oz. pkg. lasagna noodles	16 oz. can tomatoes, undrained
2 cloves garlic, crushed (or 1 tsp. minced garlic)	8 oz. can tomato sauce
1 lb. ground beef (uncooked)	3 oz. pkg. cream cheese
1 onion, chopped	5 oz. jar Old English Cheese spread
2 tsp. salt	1 c. sour cream
2 tsp. sugar	

Cook pasta noodles. Combine garlic, beef, onion, salt, sugar, tomatoes, tomato sauce and simmer for 10 minutes. Then in a different bowl combine cream cheese, cheese spread and sour cream. In greased casserole dish, layer: 1 layer noodles, ½ meat mix, ½ cheese mix, and repeat. Bake at 350° for 35 minutes. To freeze: Bake 20 minutes. Freeze. Thaw and cook till bubbly.

LASAGNA

*Kelly Hooten
Wife of Terry - Deacon*

1 ½ lbs. ground beef	2 ½ tsp. salt, divided
1 lb. hot sausage	3 c. lowfat cottage cheese
2 cloves garlic, minced	2 eggs (beaten)
2 (14.5 oz.) cans chopped tomatoes	½ c. grated Parmesan cheese
2 (6 oz.) cans tomato paste	2 T. dried parsley
2 T. dried parsley	1 lb. sliced mozzarella cheese
2 T. dried basil	1 (10 oz.) pkg. lasagna noodles
	1 T. olive oil

Bring a large pot of water to boil, add ½ tsp. salt and olive oil. In a large skillet, combine ground beef, sausage, and garlic. Cook over medium high heat until browned. Drain half the fat. Add tomatoes, tomato paste, 2 T. parsley, basil and 1 tsp. salt. Simmer for 45 minutes. In a medium bowl, mix cottage cheese, beaten eggs, grated parmesan, 2 T. parsley, and 1 tsp. salt. Stir together and set aside. Cook noodles until chewy and firm (not overly cooked). To assemble: Arrange 4 cooked lasagna noodles in bottom of 9x13 baking pan, overlapping if necessary. Spoon half the cottage cheese mixture over the noodles. Spread evenly. Cover cottage cheese with a layer of mozzarella cheese. Spoon a little less than ½ the meat/sauce mixture over the top. Repeat, ending with meat/sauce mixture. Sprinkle top with extra Parmesan. Bake at 350° for 20-30 minutes, or until top is hot and bubbly.

LASAGNA MADE EASY

Ginger King

1 jar Bertolli's 5 cheese sauce	Sm. cottage cheese
1 jar Paul Newman's marinara sauce	Ricotta cheese
Lasagna noodles	Mozzarella cheese, grated
1 ½ lbs. meat	Parmesan cheese, grated

Brown your meat and drain off fat, then add two jars of sauce. In another bowl mix ricotta cheese and cottage cheese. (No need to cook noodles before.) Then in a Pyrex dish layer a little meat sauce, noodles, ricotta/cottage cheese mixture, mozzarella, meat sauce, noodles, ricotta/cottage cheese, mozzarella, then meat sauce. Cook for 30 minutes on 350° uncovered. Let stand for 5 minutes and serve with Parmesan sprinkled on top.

MARINATED BRISKET

*Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder*

10-12 lb. brisket, trimmed	Unseasoned meat tenderizer
Seasoning salt	½ (4 oz.) bottle Liquid Smoke
Garlic powder	2-3 oz. Worcestershire sauce
Celery salt	

Place brisket in large Pyrex dish. Sprinkle both sides with all four seasonings. Prick both sides all over with fork and pour Liquid Smoke and Worcestershire sauce over the brisket. Cover well. Place in refrigerator for 24 hours, turning twice. Put in oven at 225° for 8 hours. Set aside to cool, then refrigerate overnight. Skim off grease leaving beef drippings in dish. Slice meat while cold. Return slices to pan. Cover and heat in oven until hot. Serve with sauce of choice.

MEAT LOAF SPECIAL

*Hilton Terry
Missionary (French-speaking regions)*

2 lbs. lean ground beef	½ c. onion, chopped
2 c. fresh white or whole wheat bread crumbs	2 eggs
¼ c. milk	2 tsp. salt
½ c. catsup	¼ tsp. black pepper

In large bowl, mix well ground beef, bread crumbs, and remaining ingredients. Spoon mixture into 5x9 loaf pan. Bake at 350° for 1 ½ hours or until done. Serves 8.

MEATBALLS

Kristin McClure Powers

2 c. soft bread crumbs (from fresh French bread)	½ tsp. nutmeg
2 T. finely chopped onion	2 T. Worcestershire sauce
1 T. butter or margarine	5 c. water
1 ½ lbs. ground beef (not lean)	5 cubes beef bouillon
½ lb. ground pork (not lean)	2 T. A-1 Steak Sauce
2 tsp. salt	½ stick butter

Preheat oven to 350°. Use a food processor to chop French bread into bread crumbs and set aside. Sauté onion in 1 T. butter and let cool. Mix bread crumbs, onion, ground beef, ground pork, salt, nutmeg, and Worcestershire sauce in large bowl. Roll into small balls (1 ½ in.) and place on a baking sheet. Brown in the oven 20-30 minutes. While meatballs are cooking, bring 5 cups of water to a boil in a large oven-safe pot. Add bouillon cubes and stir until dissolved. Reduce heat and stir in A-1 and butter. Stir until butter is melted, set pot aside. When meatballs are done, add to bouillon sauce and cover. Bake for 30 minutes.

MEATBALLS- KNOCK OFF RECIPE FOR MAGGIANO'S MEATBALLS

Paul Bohannon

8 oz. butter	1 T. salt
1 oz. garlic, finely minced	1 ½ lbs. lean ground sirloin beef
¾ c. bread crumbs	⅓ c. flat leaf parsley, chopped
¼ c. Parmesan cheese, grated	3 lg. eggs, beaten well

Preheat oven to 350°. Place butter in saucepan and heat until melted; remove from heat and allow to cool. Combine garlic, bread crumbs, Parmesan cheese, and salt in large mixing bowl and mix thoroughly. Add the ground sirloin beef, parsley, eggs, and cooled butter to the breadcrumb mixture. Mix well by hand until all ingredients are evenly distributed. Form into desired sized ball and place on a sheet pan (Tip: suggest you line sheet pan with foil for easier clean-up after baking and that you place the meatballs on a cooking rack over the sheet pan that has been sprayed with a pan release spray so as to prevent the meatballs from becoming too oily while baking). Bake in oven until browned and done in the center; will vary depending upon the size you make the meatballs.

Note: These actually do taste very much like Maggiano's meatballs!

MEATBALLSWITH GRAPE JELLY SAUCE

Charlotte McGee

Meatballs:

2 lbs. ground beef	1 onion (finely chopped)
2 eggs	2 T. butter
3 T. parsley flakes	½ tsp. salt
1 c. cracker crumbs	

Sauté onion in butter until transparent. Beat eggs and add to onion and butter. Add other ingredients and shape into small balls. Brown over low heat and drain grease.

Grape Jelly Sauce:

1 jar (12 oz.) grape jelly	1 T. lemon juice
1 ½ T. mustard	1 T. Worcestershire sauce
1 c. Heinz ketchup	

Combine all sauce ingredients and heat until jelly melts. Pour over meatballs. Bake in a 350° oven for 45 minutes to an hour. Great with spaghetti or by themselves. Freezes well.

MEATLOAF THAT ACTUALLY TASTES GOOD

Debra Reymundo Atchison

Wife of Lance - Current Deacon, Missionaries (Ukraine)

½ c. packed brown sugar	¾ c. finely crushed saltine cracker crumbs (cracker crumbs work better than bread crumbs)
½ c. ketchup	1 package Lipton onion soup mix
1 ½ lbs. lean ground beef	Worcestershire sauce to taste
¾ c. milk	2 pieces of bread
2 eggs	
1 ½ tsp. salt	
¼ tsp. ground black pepper	
1 small onion, chopped	
¼ tsp. ground ginger	

Preheat oven to 350°. Lightly grease a 5x9 inch loaf pan. Place the bread in the bottom of the loaf pan to soak up the grease that will come in cooking. In a mixing bowl, mix thoroughly the following ingredients and shape into a loaf: beef, milk, eggs, salt, pepper, onion, ginger, cracker crumbs, and Lipton onion soup mix. Place in the loaf pan. Mix together the brown sugar, ketchup, and Worcestershire sauce and spread generously on top of the loaf. Bake for 1 hour or until the juices are clear. You may need to drain the grease off during cooking. Slice and enjoy.

MEXICAN BEEF CASSEROLE

Anna Gscheidle

Children's Coordinator, Wife of Karl - Current Deacon

1 lb. ground chuck	1 (8 oz. can) tomato sauce
1 medium onion, chopped	1 (15 oz. can) whole kernel corn, drained
1 tsp. salt	1 (15 oz. can) Ranch Style Beans, undrained
½ tsp. pepper	1 pkg. cornbread mix
1 tsp. chili powder	Grated cheddar cheese
½ tsp. garlic powder	
Dashes of Tabasco sauce to taste	

Preheat oven to 350°. Brown meat and onion with salt and pepper, draining grease. Add chili powder, garlic powder, and Tabasco, seasoning to taste. Stir in corn and beans, mixing well. Pour meat mixture into a greased 9-inch casserole dish. Top meat mixture with grated cheese. Prepare cornbread according to package. Pour cornbread batter over meat and cheese. Bake for 25 - 30 minutes.

MEXICAN PILE-UP

Dane Altman

Current Deacon

1 lb. hamburger meat	Fritos
1 pkg. taco seasoning	Diced tomatoes
2 c. minute rice	Shredded cheese
2 cans (15 oz.) chili beans	Chopped head of lettuce
½ of an onion	

Cook hamburger meat with chopped onions. Once fully cooked, add taco seasoning and mix thoroughly. Let simmer while you cook your rice. Add chili beans to meat, mix well and turn up heat. Once fully heated, you're ready to go. Order of pile-up: rice, lettuce, Fritos, meat and beans, shredded cheese, tomatoes.

MEXICAN STACK

Suzanne Miller

Founder, Wife of Todd - longest serving and Current Elder

6 lbs. ground beef	1 (48 oz.) Ranch Style beans
1 chopped onion	"Stack" ingredients - Fritos, meat, grated cheese, lettuce, tomatoes, sour cream, guacamole, black olives, and hot sauce
2 (29 oz.) cans diced tomatoes	
1 (15 oz.) can tomato sauce	
2 cans tomato paste	
3 T. garlic salt	
4 T. chili powder	

Brown the meat and onions and drain. Combine the tomatoes, tomato sauce and paste, garlic salt, chili powder, and beans with the meat and onions. Simmer for at least 2 hours before serving. "Stack" beginning with Fritos, meat, grated cheese, lettuce, tomatoes, sour cream, guacamole, black olives, and hot sauce. This can be frozen.

MEXICAN STROGANOFF

Robin Wolfe

Wife of Scott - Administrative Minister (2021-present)

1 (8 oz.) pkg. extra wide egg noodles, cooked and drained	1 (8 oz.) can tomato sauce
1 lb. ground beef, cooked, seasoned, and drained	1 can Rotel tomatoes and green chiles
1 can cream of chicken soup (can use fat free)	¼ pkg. dry Ranch dressing mix
	1 tsp. black pepper
	1 c. grated cheddar

Combine cooked, drained noodles with seasoned, cooked ground beef. Add soup, tomato sauce, and Rotel. Mix well with Ranch dressing mix and black pepper. Pour into baking dish and top with cheese. Bake at 375° about 25 minutes or until hot and bubbly. Goes well with salad and toasted garlic bread.

MORE CASSEROLE

Prestoncrest Church of Christ

2 lb. ground beef, cooked and drained	1 can diced tomatoes
1 onion, chopped	12 oz. cooked spaghetti
1 can corn, drained	Salt and pepper to taste
1 can peas, drained	2 c. grated cheddar cheese, divided

Mix all ingredients using 1 cup of cheese. Put into prepared 9x13 baking dish. Top with remaining cheese. Cook at 350° until cheese is melted.

Note: Our Feeding the Homeless Recipe. Served with sliced peaches under the bridge east of downtown Dallas.

OVEN SMOKED BRISKET

Michelle Hefley

1 (6-8 lb.) Brisket
3 oz. Liquid Smoke
1 (3 oz.) Worcestershire sauce

Celery seed
Seasoned pepper

Place Brisket in a metal pan, fat side up. Cover with Liquid Smoke, Worcestershire sauce, celery seed, and seasoned pepper. Bake covered at 275° for 6-8 hours, until fork tender.

PASTITSIO

Debbie Roussos

Wife of Dino, Missionaries (Greece)

2½ c. uncooked penne pasta
2 T. butter, melted
2 c. Parmesan cheese, grated, divided
1½ lb. ground sirloin

1 med. onion, chopped
2 garlic cloves, minced
1 (15 oz.) can tomato sauce
½ tsp. salt
½ tsp. ground cinnamon

Cook pasta according to package directions; drain. Toss with butter; add grated Parmesan cheese. Transfer to a greased 9x13 baking dish. Preheat oven to 350°. In a large skillet, cook beef and onion over medium heat 8-10 minutes or until beef is no longer pink, breaking beef into crumbles; drain. Add garlic; cook 2 minutes longer. Stir in tomato sauce, salt and cinnamon; heat through. Spoon over pasta. Sprinkle with ½ cup shredded Parmesan cheese.

Bechamel sauce:

½ c. butter, cubed
⅔ c. all-purpose flour
½ tsp. salt

¼ tsp. pepper
4 c. 2% milk
2 lg. eggs, beaten

In a large sauce pan, melt butter. Stir in flour, salt and pepper until smooth; gradually add milk. Bring to a boil; cook and stir 1-2 minutes or until thickened. In a small bowl, whisk a small amount of hot mixture into eggs; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Pour over beef mixture. Sprinkle remaining cheese. Bake, covered, 20 minutes. Bake, uncovered, 30-40 minutes longer or until golden brown.

SALISBURYSTEAK

Denece Powell

1½ tsp. oil
½ c. onion, finely chopped
1 clove garlic, minced
1 lb. ground beef
½ c. dry bread crumbs (Panko)
1 egg
¼ tsp. salt
⅓ tsp. ground black pepper

Gravy:
½ c. onion, finely chopped
1 clove garlic, minced
1 T. all-purpose flour
¼ c. ketchup (or chili sauce)
1 T. Worcestershire sauce
½ tsp. mustard powder
1 can beef broth

In a large bowl, mix together ½ c. chopped onion and 1 minced clove of garlic with ground beef, bread crumbs, egg, salt and black pepper. Shape into 4 patties. In a large skillet, spread a thin coat of oil. Over medium heat, brown both sides of patties in skillet. Remove patties and pour off excess fat, if any. Add another ½ c. chopped onion and minced garlic to skillet and heat until translucent. Add flour and brown lightly. In a small bowl mix ketchup, Worcestershire sauce and mustard powder. Pour into skillet and add broth and stir until mixed well. Return meat to skillet. Cover, and cook for 20 minutes, stirring occasionally. If needed, remove lid and allow gravy to continue bubbling to reduce amount of liquid.

SPAGHETTIFOR A CROWD

Bethany Forrester

Wife of Charles - Current Deacon

2 lbs. ground beef
1 lg. onion, chopped
1 (48 oz.) jar spaghetti sauce
10 oz. cheddar cheese, grated
10 oz. mozzarella cheese, grated

2 cans cream of mushroom soup
1 can cream of tomato soup
16 oz. (1 lb.) spaghetti

Brown meat and onion, drain off fat. Add spaghetti sauce, tomato soup and mushroom soup. Heat well. Cook spaghetti and drain. Add spaghetti to sauce. Mix well. Pour into two 9x13 dishes or one really large baking dish. Sprinkle cheese over top. Bake at 350° for 30 minutes.

SPAGHETTIPIE

Lonna Powell

6 oz. spaghetti pasta, cooked	1 (8 oz.) can diced tomatoes, undrained
2 T. butter	
½ c. shredded Parmesan cheese	1 (6 oz.) can tomato paste
2 well-beaten eggs	1 tsp. sugar
1 c. ricotta cheese	1 tsp. oregano
1 lb. ground beef	½ tsp. garlic salt
½ c. chopped onion	½ c. shredded mozzarella cheese
¼ c. chopped green pepper	

Drain the cooked spaghetti; you should have about 3½ cups. Stir in the butter, Parmesan, and eggs and mix well. Form the spaghetti mixture into a "crust" in a greased 10" pie pan (a 9" pan is not big enough). If you don't have a 10" pie pan, then just improvise with another type of pan. Spread ricotta cheese into the spaghetti crust. Brown the beef and drain well. Add the onion, green pepper, diced tomatoes, tomato paste, sugar, oregano, and garlic salt. Heat through and spread over the ricotta cheese layer. Bake uncovered at 350° for about 20 minutes. Sprinkle the top with mozzarella cheese and bake another 5 minutes or until melted. Slice servings like a pie. Serves 6.

Note: Serve with a salad and crisp breadsticks.

SPAGHETTIPIZZA PIE

Lisa Ramsey

12 oz. spaghetti, cooked and drained	1 lb. ground beef, cooked and drained
½ c. grated Parmesan cheese	1 (24 oz.) jar spaghetti sauce
1 egg, lightly beaten	1 (8 oz.) pkg. mozzarella cheese

Preheat oven to 350°. In a large bowl toss cooked spaghetti, ½ cup Parmesan cheese and 1 egg. Place spaghetti mixture into a greased 9-inch pie plate. Press along bottom and sides to form a crust. Mix together cooked meat and spaghetti sauce. Spread meat mixture over spaghetti crust. Sprinkle mozzarella cheese on top. Bake in 350° oven for 30 minutes. Let stand 5 minutes before cutting into wedges.

SPAGHETTISAUCE

*Kay Redding
Wife of David - Deacon*

1-1 ½ lb. ground beef, browned	½ tsp. pepper
1 (15 oz.) can tomato sauce	2 T. sugar
1 (12 oz.) can tomato paste	2-3 bay leaves
1 can water	Chopped onions (I use frozen chopped onions)
2 tsp. ground oregano	
1 tsp. garlic salt	

In large sauce pan, combine all ingredients, except ground beef. Warm to a boil, then turn to simmer. In the meantime, brown and crumble ground beef and rinse off grease. Add to the tomato mixture and simmer on low for several hours. Serve over cooked pasta. (I use angel hair or thin spaghetti noodles.) Serves 6-8.

Note: This is a favorite for Redding family birthday dinners with salad & bread.

STEAK SAN MARCO

*RaeAnn Pierce
VBS Coordinator, Wife of Cody - Current Deacon*

2 lb. chuck steak	2 T. oil
1 env. Lipton Onion Soup mix	2 T. vinegar
16 oz. can petite diced tomatoes	Pepper and garlic, to taste
1 tsp. oregano	

Cut steaks into serving size pieces and arrange in a single layer in a skillet. Cover with soup mix and tomatoes. Sprinkle oregano, oil, vinegar, pepper, and garlic on top. Do not mix. Cover and simmer on medium for 1½ hours.

STEAK SUPREME

*Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon*

2 lbs. tenderized round steak, cut into 8 pieces	½ c. milk
2 eggs, beaten	¼ tsp. salt
1 c. flour	1 (8 oz.) can tomato sauce
¼ c. cooking oil	4 - 6 carrots, cut into "pennies"
1 ½ c. water	1 onion, thinly sliced

Heat oil in an electric skillet to 350°. Salt and pepper steak. Coat steak by dipping in beaten egg, then flour. Fry until batter is brown and starts to stick to bottom of skillet. Flip and brown other side. Take steak out and set aside on a plate. Mix water, milk and salt. Pour into pan with browned batter to make a gravy. Stir constantly until thickened, adding more water and remaining flour, as needed, to make a thin gravy. Stir in tomato sauce and add carrots and onions. Put steak back in skillet and submerge in the gravy. Cover skillet and simmer for 2 to 3 hours, at about 225° until steak can be easily cut with a fork.

Note: Family favorite from Kathy Newhouse

SWEET-N-SOUR MEAT LOAF

*Patt McGee
Former Administrative Assistant*

1 sm. onion, chopped	Sweet-N-Sour Sauce:
¼ c. cracker crumbs	1 (8 oz.) can tomato sauce
1 egg	¼ c. brown sugar
2 lbs. ground beef	¼ c. vinegar
1 ½ tsp. salt	1 T. mustard
¼ tsp. pepper	

Mix meat mixture together. Mix sauce together and mix ½ of it to the meat mixture. Spread the other ½ of sauce over top and cook uncovered for 45 minutes in a 375° preheated oven.

TATERTOT CASSEROLE

Sheree Shea

1 lb. lean ground beef	½ c. real bacon bits
½ c. chopped onion	1 lb. frozen tater tots
1 (10.5 oz.) can cheddar cheese soup	Green onions (for garnish)
1 c. sour cream	Extra sour cream for garnish (if desired)
1 ½ c. shredded cheddar cheese	

Preheat oven to 350°. Spray a 7x11 baking dish with nonstick spray and set aside. Cook and stir ground beef and chopped onions in a skillet over medium heat, until the beef is brown. When the beef is brown, place in a large-heat proof bowl. Add the soup, sour cream, 1 cup of shredded cheese, and 6 Tablespoons of bacon bits to the beef. When combined, pour into the prepared pan. Lay the tater tots over the top of the casserole. Bake uncovered in the preheated oven for 45 minutes or until bubbling hot. Top with the remaining ½ cup of shredded cheese and remaining bacon. Bake another 5-10 minutes or until cheese is melted. Chop green onions and when the casserole is done sprinkle them on. Let casserole stand for 5-10 minutes and serve while hot.

TATERTOT CASSEROLE

Christina Fenton Saenger

1 lb. ground beef	1 small can evaporated milk
4 c. frozen tater tots	6 slices cheese
2 (10.5 oz.) cans cream of celery soup	½ c. chopped onions

Preheat oven to 400°. Grease 2-quart baking dish. Cook onions and ground beef in skillet. Spread meat mix in the baking dish. Lay slices of cheese on top. Spread one can of soup over the cheese. Pour on the can of evaporated milk. Put the tater tots on top. Spread last can of soup on the tater tots. Bake for 45 minutes.

TEX-MEX LASAGNA

Sue Hunt

1 ½ lbs. ground beef	½ c. green onions, thinly sliced
1 ¼ oz. pkg. taco seasoning mix	2.2 oz. can black olives, sliced
1 c. water	1 med. tomato, chopped
12 uncooked lasagna noodles	1 c. shredded Monterey Jack cheese
2 c. water	Sour cream
2 ½ c. medium picante sauce	

Spray 9x13 pan with Pam. Brown and drain meat. Add 1 c. water and taco seasoning mix. Simmer 10 to 15 minutes. Cover bottom of pan with noodles then half meat, repeat noodles and meat. Combine picante sauce with 2 cups of water and pour over top. Cover with foil and bake at 350° for 1 ½ hours. Add rest of ingredients and bake until cheese melts. Serve with sour cream on the side.

CHICKEN & TURKEY

ALPINE CHICKEN

Sharon Newman

4 chicken breasts	½ c. milk
8 oz. Swiss cheese, sliced	2 c. herb stuffing mix (Pepperidge Farms)
1 (10.5 oz.) can cream of chicken soup	
1 (10.5 oz.) can cream of mushroom soup	

Skin 4 chicken breasts and lay in bottom of dish. Place 8 oz. sliced Swiss cheese on top of chicken. Mix cream of chicken and cream of mushroom and milk together. Pour over cheese. Sprinkle stuffing mix on top. Cook uncovered 1 ½ hours at 325°.

APRICOT CHICKEN

*Dottie White
Wife of Fred - Elder*

Salt and pepper to taste	1 (15 oz. can) beef broth
Flour	½ c. mustard
12 chicken breast halves	1 (12 oz. jar) apricot preserves
½ c. oil	¼ c. brown sugar

Mix salt, pepper, and flour, and coat chicken breasts. Brown in skillet with heated oil. Place chicken breasts in 9x13 casserole dish sprayed with cooking spray. Add beef broth to casserole dish and bake until tender, about 20 to 30 minutes. Remove chicken from dish. Blend mustard, apricot preserves, and brown sugar, and broth from casserole dish. Place chicken back into the casserole dish, and spoon the apricot sauce over the chicken. Bake at 350° until bubbly. Serve over rice.

APRICOT (STUFFED) CHICKEN BREASTS

Denece Powell

6 frozen boneless breast portions	1 T. chopped (or dried) parsley
⅔ c. dried apricots, diced finely or slivered with kitchen shears	¼ tsp. salt
3 T. finely chopped onion	Sauce:
2 T. slivered almonds	1 c. (8 oz.) sour cream
	⅔ c. apricot preserves
	¼ c. Dijon mustard (or slightly less)

Spray 9x13 casserole with Pam. Place frozen, boneless, skinless chicken breasts in casserole pan. Sprinkle diced apricots, chopped onion, parsley and salt across top of chicken. Sprinkle 3 tablespoons water into pan. Cover with foil. Bake at 350° for one and one-half hour, until topping is golden, but not burned. For sauce, combine sour cream, apricot preserves and Dijon mustard in microwaveable Pyrex measuring pitcher or bowl. Heat sauce in microwave and place 2 to 2 ½ tablespoons of warm sauce on plate; top with baked chicken breast.

BAKED PERSIAN SAFFRON CHICKEN WITH BARBERRIES

Dianne Reed

1 whole chicken	¼ c. barberries or dried cranberries
¼ c. lemon juice	1 T. turmeric powder
1 head garlic, peeled and minced	1 tsp. dried mixed Italian herbs
2 onions, sliced	Pinch of saffron threads
2 crumbled chicken stock cubes	Salt and pepper to taste
4 T. mild olive oil	

Place saffron threads in a small piece of foil. Seal the edges of the foil and toast in a hot pan for 2 minutes each side. Carefully, open the foil packet and use the back of the spoon to grind the saffron into powder. Pour the saffron powder into the baking dish you are using then add about two tablespoons of warm water and mix together. Add everything else to the baking dish (except the chicken and barberries) to make the marinade. Add the chicken pieces and toss to coat the chicken with the marinade. Place in the fridge for an hour to marinate. You can skip the marinating time if you're in a hurry, it will still be delicious. Preheat the oven to 350°. Bake the chicken for 45 minutes or until the chicken is cooked through and golden. Remove pan from the oven. Add the berries to the pan. Cover pan and set aside for 5 minutes. This step makes the chicken extra juicy and make the berries plump up.

Note: Serve with rice, a simple salad; cucumber yogurt is optional.

BAKER'S CHICKEN

*Christy LeStarge
Wife of Mike - Current Deacon*

4 chicken breasts	1 can cream of chicken soup
½ stick butter	½ block cream cheese, softened (4 oz.)
1 pkg. Italian dressing mix	1 pkg. angel hair pasta
½ c. cooking wine	

In large saucepan, melt butter on low heat. Add dressing mix, stir in cooking wine and soup. Mix well then add cream cheese. Stir until smooth and heat through. Place chicken breasts in 9x13 dish and pour sauce over top. Cover in foil and bake at 350° for 1 hour. Serve over pasta.

Note: Delicious recipe shared by my good friend, Elizabeth Baker.

BALSAMIC CHICKEN PENNE PASTA

Julia Dillard Hayashi

1 lb. penne pasta, cooked	1 c. virgin olive oil
4 chicken breasts	1 med. white onion, chopped
1 square mozzarella cheese, shredded	4 basil leaves, chopped
1 c. balsamic vinegar	8-10 Roma tomatoes, diced
	6-8 cloves of garlic, minced

Soak chicken breasts in lemon juice, pepper and lemon pepper for 2 hours. Bake at 350° until cooked; shred or slice into thin strips. Combine chicken with all of the remaining ingredients in a 9x13 dish and heat at 350° for 30 minutes.

BBQ POPCORN CHICKEN

Kelsey Weberg

2 chicken breast tenderloins	6 c. barbeque chips
1 c. BBQ sauce	

Preheat oven to 375° and spray a baking sheet with nonstick oil. Cut the chicken breasts into bite size pieces and place in a bowl. Add the BBQ sauce to bowl with the chicken and stir. In a large Ziploc bag, crush the barbecue chips into desired crumbs (to replace bread crumbs and can use more chips if needed). Coat each piece of chicken in chip crumbs until fully covered and place on prepared baking tray. Bake chicken until golden brown, about 12 minutes.

Note: Serve with a side of ranch dressing or your choice of sauce.

BEST EVER GRILLED CHICKEN MARINADE

Caroline Lancaster

½ c. oil	2 T. fresh rosemary
½ c. balsamic vinegar	2 T. Dijon mustard
¼ c. soy sauce	1 tsp. ground black pepper
¼ c. Worcestershire sauce	1 tsp. garlic powder
⅓ c. lemon juice	6 chicken breasts
¾ c. brown sugar	

Combine all of the ingredients in a large Ziploc bag. Add chicken to the bag and place the closed Ziploc bag in a large bowl and place in the refrigerator. If bag leaks, the bowl will prevent a big mess in your refrigerator! Marinate for at least 8 hours or overnight and grill!

BJ'S CHICKEN POT PIE

*Billie Jo Knight
Denise Witt*

1 c. onion, chopped	1 c. half & half
1 c. celery, chopped	8-10 chicken breasts, cooked
1 c. carrots, chopped	and chopped
1/3 c. Crisco, melted	1 c. frozen English peas
1/2 c. flour	(optional)
2 c. chicken broth	Pillsbury pastry sheets

Sauté onion, celery and carrots in melted butter for 10 minutes. Add flour and stir well. Combine chicken broth and half & half. Add gradually to the onion mixture, stirring constantly until thick. Add salt and pepper. Add chicken breasts. Add peas, if desired. Line deep casserole dish with pastry. Pour chicken mixture into casserole dish. Cover with pastry. Bake 400° for 40 minutes - 1 hour or until pastry is golden brown.

CARIBBEANCHICKEN

*Shirley Hosek
Wife of Jerry, Sr. - Deacon*

8 boneless, skinless chicken breasts	1 med. onion, chopped
Oil	2 cloves garlic, minced
Bayou Magic Cajun Seasoning	6 Roma tomatoes, peeled,
1-2 cans crushed pineapple in heavy syrup	seeded and finely chopped
1-2 jars Pace Picante Sauce, extra mild	1 lime, juiced
	Chicken broth
	1 c. pecans, chopped
	Noodles

Slightly flatten chicken breasts. Coat lightly in oil and season with Bayou Magic. Place in "Pammed" 9x13 pan. Combine pineapple and picante (in equal proportions (1:1 or 2:2), onion, garlic, tomatoes, and lime juice. If more liquid is needed to create sauce, add chicken broth. Cover each breast with a scoop of sauce and top with 1 T. chopped pecans. Bake at 450°, uncovered, about 25-30 minutes or until done. Serve with noodles.

CASHEW CHICKEN

*Lai Shang Shiu
Founder, Wife of Jimmie*

4 chicken breasts, sliced	3 green onions, cut into one
1 can sliced water chestnuts	inch pieces
1/2 c. Plum or Hoisin sauce	2 T. corn starch
1 c. honey roasted cashew nuts	Salt and pepper to taste
2 T. peanut oil	Rice

Marinate chicken in Plum or Hoisin sauce and corn starch about 30 minutes prior to cooking. Heat oil and salt in frying pan or wok on medium heat. Put in marinated chicken, water chestnuts and pepper. Stir fry until chicken is done. Add more corn starch if needed for the right consistency. Turn off heat and add cashew nuts and green onions, stir well and serve with rice.

CASHEW CHICKEN

*RaeAnn Pierce
VBS Coordinator, Wife of Cody - Current Deacon*

1/4 c. oil	2 T. fish sauce
1/2 c. cashews	4 dried red peppers, chopped
4 chicken tenders, cubed	2 tsp. sugar
2 T. soy sauce	1 bunch green onions, chopped

Stir fry cashews and set aside. Heat oil and add chicken. After chicken is cooked, add fish sauce, soy sauce, sugar, and peppers. Cook on medium heat for about 5 minutes. Add cashews and green onions and remove from heat. Serve over sticky rice.

CHEESY CHICKEN CASSEROLE

Jan Jackman

1 stick butter	1 lb. box processed cheese
1 med. onion, chopped	product, diced or grated
1 sm. red bell pepper, finely chopped	4 c. chicken breast, cooked and
	chopped
1 (10 3/4 oz.) can cream of mushroom soup	12 oz. cooked pasta (medium
	shells, spaghetti, etc.)
1 (10 oz.) can diced tomatoes and green chiles	Salt and pepper to taste

Preheat oven to 350°. In large pot over medium heat, melt butter and cook onion and bell pepper until soft. Blend in soup, then add can of diced tomatoes and green chiles, undrained. Stir in cheese and mix until melted. Add cooked chicken and cooked pasta. Season with salt and pepper and place in a greased 9x13 casserole dish. Bake covered for about 35 minutes, uncover and bake 10 minutes longer.

CHICKEN & SPINACH LASAGNA

*Kellie Wilkinson
Youth Group Coordinator*

2 T. butter	1 pkg. chicken tenders (about 10)
4 garlic cloves, minced	4 c. mozzarella cheese
1 med. carrot, chopped	1 c. Parmesan cheese
1 med. onion, chopped	10 oz. pkg. frozen spinach, thawed
1 (16 oz.) jar sliced mushrooms	6 lasagna noodles, cooked according to package directions
3 c. heavy whipping cream	
2 T. pine nuts	
1 tsp. nutmeg	
1 tsp. salt	
½ tsp. pepper	

Preheat oven to 375°. Boil chicken tenders until done. Cut up into bite sized pieces. Sauté butter, garlic, onion and carrots until onions are translucent. Add mushrooms, whipping cream, pine nuts, nutmeg, salt and pepper. Bring to a boil and then simmer for 30 minutes. Mix cheeses together. Layer sauce, noodles, spinach, chicken, sauce, cheese, and repeat. Bake for 40 minutes.

CHICKEN A LA KING BAKE

Karen Browner

¼ c. chopped onion	2 c. peas and carrots, cooked
3 T. butter or margarine	1 (3 oz.) can sliced mushrooms, drained
3 T. flour	1 pkg. refrigerated biscuits to make Biscuit Snippers
½ tsp. salt	
1 ½ c. chicken broth	
2 c. cubed cooked chicken	

Preheat oven to 425°. Cook onion in butter until tender. Blend in flour and salt. Add broth all at once; cook and stir until thickened and bubbly. Add chicken, peas and carrots, and mushrooms. Heat until bubbling. Pour into 1 ½ quart casserole dish. Make Biscuit Snippers: with scissors, snip 6 biscuits into quarters. Arrange biscuits on top of chicken mixture with the rounded side of biscuit down. Bake any remaining biscuits on baking sheet. Bake for 8-10 minutes or until biscuits are done.

CHICKEN AND DRESSING CASSEROLE

*Lometa Jennings
Wife of Chuck - Deacon*

3 c. cooked chicken, diced	2 c. broth
1 sm. pkg. Pepperidge Farms cornbread dressing mix	1 stick margarine
	1 can cream of chicken soup

Heat 1 cup broth and margarine until smooth. Add dressing mix. Layer dressing mix in casserole. Place chicken on top. Combine soup and 1 cup broth and pour over chicken. Bake at 350° for 45 minutes.

CHICKEN AND DUMPLINGS

*Pat Scott
Founder, Wife of Bob - Original Elder*

3-4 chicken breasts	1 can cream of chicken soup
1 tsp. salt	¼ tsp black pepper

Place chicken breasts into a pot of water with salt. Bring to slow boil and cook chicken until done. Remove chicken from pot, cool, cut into bite size pieces and set aside until needed. Add soup and pepper to the broth and bring to a rolling boil. Drop dumplings one by one into boiling broth, stirring regularly. Cook dumplings about 15 minutes. When dumplings are done, return diced chicken to the pot.

Dumplings:

2 c. flour	3 eggs
¼ tsp. baking powder	¼ c. oil
1 tsp. salt	¼ c. boiling water

Place dry ingredients in a large bowl and mix together. Beat together eggs and oil. Make an indentation in the center of the flour mixture and add the eggs, oil and water to the well. Gradually stir the flour into the liquid in order to moisten the flour. Form it into a ball of dough. Use additional flour as needed to handle the dough. Divide dough into 3 parts. Roll the dough on floured cutting board. Roll it very thin - about ⅛" thick. Cut into 1" by 2" rectangles. Repeat with other two sections.

Note: Pat probably made these dumplings hundreds of times taking them to precious Prestoncrest members who were under the weather. Without a doubt, Chicken and Dumplings were her most requested dish and memorable love offering.

CHICKEN AND DUMPLINGS

*Janis Burrow
Wife of Jim - Elder*

3 chicken breasts	½ tsp. salt
1 c. flour	3 T. shortening
2 tsp. baking powder	½ c. milk

Cover chicken breasts with water in a large pot and boil till chicken breasts are tender. Cut chicken breasts in cubes and return to chicken broth in pot. FOR DUMPLINGS: Cut together until crumbling - flour, baking powder, salt and shortening. Stir in milk until flour mixture is moist. Drop dumpling mixture (tablespoon size) into boiling stew...cover and boil for 15 minutes without removing lid. The dumplings can be doubled if you like more dumplings.

CHICKEN AND RICE

*Angie Maddox
Graphic Designer (2004-present), Wife of Michael - Current Deacon*

1 chicken, cooked, deboned, diced (or 6 pieces of boneless skinless chicken / breasts or thighs) - reserve broth if possible	1 can cream of chicken condensed soup
1 c. long grain rice	1 can cream of mushroom condensed soup
1 env. onion soup mix (dry, Lipton brand or similar)	Hot water (or reserve broth from cooking chickens)

Preheat oven to 350°. If chicken is raw, cook it until fully done (boil, roast, grill as desired). Debone as needed, and cut meat into bite-size pieces. In a 9x13 pan or casserole dish, add soups. Use the same soup cans to measure 2 cans of hot water or chicken broth and add to the pan. Whisk soups and liquid together until combined. Sprinkle in rice and Lipton soup mix and whisk to evenly distribute. Add chicken and stir with a spoon to evenly distribute and spread the mixture out evenly in the pan. Bake, covered, at 350° for 75 to 90 min. Test to ensure rice is fully cooked and tender before serving.

Note: Favorite family recipe from my mother-in-law, Jan Lyle.

CHICKEN AND RICE CASSEROLE

*Barbara Meador
Wife of Prentice - Preaching Minister (1988-2007)*

4-6 chicken breasts	Seasoned salt, to taste
1 stick butter	Salt and pepper, to taste
1 ½ c. rice	1 (14.5 oz.) can chicken broth
1 pkg. Lipton onion soup mix	Paprika

Preheat oven to 350°. Brown chicken in butter, set aside. To butter drippings, add rice, soup mix, salt and pepper. Mix together and put in a greased 9x13 baking dish. Stir in chicken broth to rice mixture and mix well. Place chicken on top of rice. Bake covered for 45 minutes to 1 hour. Check after 30 minutes for drying, and add water, if needed. Lightly sprinkle paprika over chicken before serving.

CHICKEN AND RICE CASSEROLE

*Ginny Welch
Velma Starling*

5 medium chicken breasts	1 c. uncooked rice
½ stick butter	1 can sliced mushrooms, optional
1 can cream of chicken soup	
1 can cream of celery soup	

Melt butter in a large casserole dish. Dip chicken in melted butter and remove onto a plate to salt lightly. Sprinkle the uncooked rice evenly in the casserole dish. In a large bowl thoroughly mix the soups with 1 ½ soup cans of water. (mushrooms with liquid optional). Pour mixture over rice. Bake at 275° for 2 ½ hours.

CHICKEN AND RICE CASSEROLE

*Suzanne Miller
Founder, Wife of Todd - longest serving and Current Elder*

1 can cream of celery soup	½ c. grated cheese
1 can cream of mushroom soup	1 c. sour cream
½ c. chicken broth (I use broth from cooking the chicken breast)	4 c. cooked rice (Minute Rice)
1 (4 ½ oz.) can mushrooms (optional)	5 c. cooked and cubed chicken

Combine soups and broth and heat until bubbling. Remove from stove and add mushrooms, cheese, sour cream, rice, and chicken. Bake at 350° for about 30 minutes or until bubbling. Cook uncovered.

CHICKEN AND RICE DISH

*Debbie Lee
Wife of Paul - Deacon*

4 boneless, skinless chicken breasts	1 can cream of celery soup
1 c. minute rice	1 can cream of mushroom soup
1 pkg. onion soup (dry)	3 c. water

Butter a 9x13 dish. Place all ingredients in dish, cover with foil. Bake at 325° for 2 hours.

CHICKEN AND WHITE WINE SAUCE

Debby McLain

4 boneless, skinless chicken breasts, cut in half	½ c. white wine
Flour and salt (to sauté chicken breasts)	½ c. heavy cream
1 stick butter	Fresh parsley
¼ c. chopped onion	1 box wild rice mix, cooked according to package directions
½ c. chopped mushrooms	

Rub chicken breasts with salt and flour. In skillet, sauté chicken lightly in butter. Remove chicken and place in roasting pan or dutch oven. Sauté onion, mushrooms and 1 tablespoon fresh parsley in remaining butter. Pour over chicken and add wine. Cook over low heat, basting occasionally, for about 30 minutes. Add ½ cup heavy cream to chicken and heat until hot. Serve over wild rice and garnish with fresh parsley.

CHICKEN AND WILD RICE CASSEROLE

*Sally Tarrant Wallace
Wife of Richard Tarrant - Deacon*

1 (6 oz.) fast-cooking long grain and wild rice	3 c. chopped, cooked chicken
2 (10.5 oz.) cans chicken broth	¾ c. Italian dressing
1 (8 oz.) pkg. fresh mushrooms, sliced	1 (8 oz.) container sour cream
	1 can sliced water chestnuts

Cook rice according to package directions, using 2 cans chicken broth instead of water. Add mushrooms the last 5 minutes. Stir in chicken, Italian dressing, sour cream and water chestnuts. Spoon into a lightly greased 2-quart baking dish. Bake at 325° for 30 minutes till bubbly. Let stand for 10 minutes before serving.

CHICKEN BREAST WITH SCALLION SAUCE

Julie Yancey

14 oz. reduced sodium chicken broth	⅓ c. finely chopped scallions, divided
2 T. all purpose flour	⅛ tsp. salt
2 garlic cloves, minced	⅛ tsp. pepper
¼ tsp. thyme	
4 (4 oz.) boneless chicken breasts	

Combine ¼ c. broth and flour in a small bowl stirring until smooth. Add remaining broth, garlic, and thyme; set aside. Place a large nonstick skillet coated with cooking spray over medium high heat until hot; add chicken and cook 4 to 5 minutes or until lightly browned. Turn chicken; add 2 T. scallions. Pour broth mixture over chicken; sprinkle with salt and pepper. Reduce heat and simmer uncovered 15 to 20 minutes or until chicken is done, basting often. Remove chicken from pan, keep warm; bring sauce to a boil over medium high heat, scrape bottom and sides of pan using a rubber spatula. Cook two minutes or until sauce is reduced to ¾ cup. Pour sauce evenly over chicken, and top with remaining scallions.

CHICKEN CASSEROLE

*Bette Darrow
Former Administrative Assistant*

1 (8 oz.) pkg. medium noodles, cooked	3 cans asparagus
3 cans cream of mushroom soup	4 cans tuna or cooked chicken
3 cans cream of chicken soup	Mushrooms, sliced or water chestnuts
1 to 1½ c. miracle whip	Shredded cheese

Heat mushroom soup, chicken soup and miracle whip together slightly and pour ½ of sauce into 9x13 baking dish. Put noodles on top. Add 3 cans asparagus and tuna or chicken. Add sliced mushrooms or water chestnuts. Add remaining sauce and top with shredded cheese. Bake 1 hour at 350°.

CHICKEN CURRY

Betty Moran

3 T. butter	1 c. chicken broth or 1 cube
¼ c. minced onion	dissolved in 1 c. hot water
1 ½ tsp. curry powder	1 c. milk
3 T. flour	2 c. diced cooked chicken
¾ tsp. salt	½ tsp. lemon juice
¾ tsp. sugar	3-4 c. cooked rice
⅙ tsp. ground ginger	

Melt butter over low heat in heavy saucepan. Sauté onion and curry in melted butter. Blend in flour and seasonings. Cook over low heat until mixture is smooth and bubbly. Remove from heat. Stir in chicken broth and milk. Bring to a boil, stirring constantly. Boil 1 minute. Add chicken and lemon juice. Heat.

Note: To serve the Chicken Curry, we suggest that first a sliced banana (lengthwise) is placed on the plate, with the rice on top of that, next add chicken curry, and last the condiments that you prefer to top yours with. Suggested condiments (at least 5): Raisins, coconut, almonds, pineapple chunks, tomato wedges, French fried onion rings, chutney and bacon bits.

CHICKEN DELIGHT

Judy Pinegar
Daniel Pinegar

2 T. butter	1 tsp. cinnamon
1 onion, chopped	2 tsp. salt
1 garlic clove, crushed	¾ c. fresh cream
4 lg. boneless chicken breasts	¾ c. milk
1 tsp. ginger	2 T. tomato paste
¼ to ½ tsp. red cayenne pepper	1 tsp. curry (optional)
1 tsp. turmeric	Rice

Sauté onion and garlic in butter. Slice chicken breasts into bite size pieces. Combine ginger, red cayenne pepper, turmeric, cinnamon, and salt together. Toss chicken pieces in combined spices until well coated. Sauté the chicken on each side until golden brown. Stir in the cream, milk and tomato paste. Cover pan and simmer for about 10 minutes until cooked through. Serve over rice.

CHICKEN DISH

Suzanne Miller
Founder, Wife of Todd - longest serving and Current Elder

8 boneless chicken breasts	8 slices bacon
1 can cream of mushroom soup	1 (4 ¼ oz.) dried beef (chipped)
1 c. sour cream	

In greased casserole dish, spread beef to cover bottom of pan. Wrap each piece of chicken in bacon slice. Mix soup and sour cream together and cover. Refrigerate 3 hours or over night. Bake at 250° uncovered for 3 hours. Great to make night before and bake on the date to be served.

CHICKEN ENCHILADAS

Claire Fittz

3 T. vegetable oil	¼ c. tomato paste
2 T. flour (gluten free or regular)	2 c. chicken broth
3 T. chili powder	1 ½ lbs. shredded chicken
½ tsp. each salt, oregano, onion powder	16 corn tortillas
¼ tsp. each garlic powder, cumin	8 oz. shredded cheddar cheese

Heat oil in saucepan, add flour and whisk for 2 minutes. Add seasonings, tomato paste and broth, whisking for a smooth sauce. Simmer 3-5 minutes until thickened. Pre- heat oven to 350°. Warm tortillas 2-3 at a time and then assemble: tortilla, chicken, 1 tablespoon sauce and 1 tablespoon cheese. Fill greased 9x13 dish and then top with remaining sauce and cheese. Cover with foil and bake for 20 minutes, remove foil and bake 3-5 more minutes until cheese is bubbly. *Also delicious without cheese to be dairy free

CHICKEN ENCHILADAS

Delpha Herndon
Denise Witt

8" flour tortillas	8 oz. sour cream
8 chicken breasts, cooked, shredded	¼ c. chopped onion
⅓ lg. can Pet evaporated milk	½ c. green chiles, chopped
	Monterey Jack cheese

Preheat oven to 350°. Bring milk, sour cream, onion and green chiles to boil. Take off heat and add chicken. Stir well. Use ⅓ c. to fill and roll tortilla. Place filled tortilla in a greased 9x13 Pyrex. Top tortillas with remaining sauce (cover well). Cover top with cheese. Bake 30 minutes.

CHICKEN ENCHILADAS

Jim Ware

5 chicken breasts	1 c. shredded cheddar cheese
3 cans cream of mushroom soup, divided	24 flour tortillas
1 c. sour cream	1 c. sour cream
1 sm. can green chiles	1 c. milk
1 c. picante sauce	1 T. oil
	1 c. shredded cheddar cheese

Boil chicken and shred. Mix chicken with 2 cans cream of mushroom soup, sour cream, green chiles, picante sauce, and cheese all together. Steam tortillas until soft. Roll meat ingredients in flour tortillas (like a burrito) and place in oiled baking dish. Sauce: mix 1 can of mushroom soup, sour cream, milk and oil. Pour over enchiladas and cover with shredded cheese. Bake 20 minutes at 350° or until bubbly.

CHICKEN HOLIDAY WREATH

*Diane Duncum
Wife of John - Elder*

½ c. red pepper, chopped	1 c. colby-jack cheese, shredded
½ c. broccoli, chopped	
¼ c. water chestnuts, chopped	2 (8 oz.) cans refrigerated crescent rolls
2 T. onion, chopped	
1 (5 oz.) can chicken, drained	
⅔ c. cream of chicken soup (about ½ can)	

Preheat oven to 350°. Chop red pepper, broccoli, water chestnuts and onion in food processor. Flake chicken with pastry blender. Combine ingredients (other than rolls) in a large bowl. On a 15" baking stone, arrange crescent triangles in a circle with bases overlapping in the center and points to the outer edges. Scoop filling mixture onto the widest portion of each crescent using a medium stainless steel scoop. Fold points of triangles over filling and slide under the base in the center. Filling will not be completely covered. Bake 25-30 minutes or until golden brown.

CHICKEN PARMESAN

Cheryl Ray

Chicken breast	½ c. Parmesan cheese
2 eggs, beaten	Oil
Italian bread crumbs	Pasta
Prego pasta sauce	

Dip breasts in beaten eggs. Mix equal parts Parmesan cheese and bread crumbs. Dip breast into crumb mixture and coat well. Brown both sides of breast in skillet with hot oil. Place breasts in casserole dish filled with Prego sauce. Put in 325° oven until done (15-25 minutes). Add mozzarella cheese on top and put back in oven until cheese melts. Serve on a bed of pasta.

CHICKEN PICCATA

*Lisa Blanks Pipkin
Children's Coordinator, Wife of Mike - Current Elder*

4 chicken cutlets (thin chicken breasts)	2 lemons, 1 juiced and 1 sliced
1 c. flour	2 c. chicken broth
4 T. butter	1 chicken bouillon cube
¼ c. olive oil	2 T. capers, drained

Put flour in a shallow dish. First, season each side of the chicken cutlets with salt and pepper and then dredge each cutlet lightly in the flour. Heat oil in a large skillet over medium-high heat. When the oil is nice and hot, brown cutlets for 3-5 minutes per side. Once lightly browned, place the cutlets in a baking dish. In the pan that you browned the chicken, pour in the chicken stock, lemon juice, bouillon, butter and capers. Allow the sauce to cook for a minute or two. Pour the sauce over the chicken, place the lemon slices on top, cover with foil and place in a 350° oven for 30 minutes, or until chicken is done and tender.

Note: Apples of Gold recipe

CHICKEN POT PIE

*Kathy Jackson
Wife of Phil - Current Elder
LaVerne Jackson*

2 cans cream of potato soup	½ tsp. thyme
1 can Veg-all, do not drain	½ tsp. pepper
2 c. cooked chicken	2 refrigerated pie crusts

Preheat oven to 375°. Use a pie plate. Roll 1 crust to fit the plate. Mix the soup chicken, thyme and pepper together and pour into the crust. Then, cover the pie with the other crust. Cook for 40 minutes.

CHICKEN POT PIE CASSEROLE

Wendy Buchanan

Wife of Michael - Current Deacon

1 lb. chicken breasts	2 cans cream of chicken condensed soup
12 oz. frozen peas and carrots, thawed	1 c. water
2 c. frozen diced potatoes, thawed (like hash browns or Potatoes O'Brien)	2 cans refrigerated crescent rolls
1 onion, diced	½ tsp. poultry seasoning
	Salt and pepper, to taste

Grill chicken breasts until cooked through. Allow to cool. Grill diced onions until transparent. Set aside. Dice chicken into ½" cubes. Preheat oven to 350°. Grease a 11x13 baking dish. Unroll 1 can of crescent rolls and pinch perforations to seal into a sheet. Press into bottom and up sides of prepared dish. Don't worry if sides do not go all the way up. Bake for 20 minutes or until crust is light brown. Allow to cool. In a large skillet, combine chicken cubes, diced onion, water, potatoes and peas and carrots. Stir and cook over medium heat until ingredients are warm (5-10 minutes). Add soup and poultry seasoning and continue heating for another 5 minutes. If sauce looks too thick, slowly add a little more water until desired consistency is reached. Pour chicken mixture over baked crust and spread evenly. Unroll other can of crescent rolls and pinch perforations to seal into a sheet. Place over top of chicken mixture and press into sides of dish. Bake for 25 minutes or until top is golden brown.

CHICKEN POTPOURRI

Lynn Fowler Gideon

Charter Member

¼ c. butter	1 ½ c. shredded cheddar cheese
8 oz. sliced fresh mushrooms	½ c. sour cream
¼ c. chopped red or green pepper	2 c. chopped cooked chicken
1 can cream of celery soup	Hot buttered, cooked noodles

In a large skillet melt butter. Sauté mushrooms and pepper. Add and blend in soup, cheese and sour cream. Stir in chicken and heat over low heat until hot. Serve over hot buttered noodles. Serves 4.

CHICKEN ROSE'

Ruth Ann Cubstead

Chicken (12 pieces)	2 T. water
⅓ c. soy sauce	Pepper, oregano, and basil as desired
½ c. red wine	1 c. (or more) fresh mushrooms, sliced
2 T. olive oil	Brown rice
2 cloves garlic	
1 tsp. sugar	

Mix chicken with soy sauce, red wine, olive oil, garlic, sugar, and water, and let stand for 30 minutes. Place chicken in a baking dish, and pour sauce over chicken. Bake at 375° for 30 minutes. Turn chicken pieces and sprinkle with spices and mushrooms, and continue baking for another 30 minutes. Serve over cooked brown rice.

CHICKEN SPAGHETTI

Lisa Moore Magee

Wife of Hal - Current Deacon

4 chicken breasts, baked and cubed	1 lg. jar Cheese Whiz
1 (24 oz.) pkg. spaghetti	2 (10 oz. cans) cream of mushroom soup
1 (10 oz. can) Rotel	2 c. grated cheddar cheese

Boil spaghetti and drain. Mix spaghetti with the rest of the ingredients. Sprinkle grated cheese over the top. Bake at 350° for 30 minutes or until bubbly.

CHICKEN SPAGHETTI

Martha Stewart

1 med. onion, diced	2 T. Wondra Quick mixing flour
1 sm. can sliced mushrooms, drained	1 T. Worcestershire sauce
2 T. butter	Salt and fresh ground pepper, to taste
1 med. hen, stewed, boned, diced and retain a pint of broth (or a rotisserie chicken, boned, diced and 1 pint commercial chicken broth)	1 (12-16 oz.) box spaghetti, cooked and drained
1 lg. can tomatoes, diced and drained	¾ c. ripe olives, drained
	2 c. grated cheddar cheese

Sauté onion and mushrooms in butter, add tomatoes and broth. Add flour, Worcestershire sauce, salt and pepper and simmer 15 minutes. Add chicken, spaghetti and olives. Mix well and place in one large casserole dish sprayed with Pam (or two smaller casserole dishes), top with cheese. Bake at 275° for 1 hour. Serves 6-8. Freezes well.

CHICKEN SPAGHETTI

*Nancy Blanks
Wife of Leron - Elder*

4 chicken breasts, with skin and bone	16 oz. spaghetti
½ c. butter	1 (4 oz. jar) diced pimento
1 onion, chopped	½ lb. Velveeta
1 green bell pepper, chopped	1 (10 oz. can) cream of mushroom soup

Boil chicken until done (about 45 minutes), reserving water. Once cool enough to handle, remove from bone and cut into bite-sized pieces. Sauté onion and bell pepper in butter until tender. Add sautéed vegetables to broth from boiled chicken. Cook spaghetti in broth mixture according to package directions. When spaghetti is done, drain (but not all the way and keeping the vegetables). Save about 2 cups of the broth. Add chicken to spaghetti. Melt Velveeta with soup (undiluted) and pimento in microwave. Add to spaghetti and chicken. Add salt and pepper to taste. Add broth as needed for right consistency, you don't want it too dry. As it sits, the spaghetti will absorb the broth and it might need more.

CHICKEN SPAGHETTI

*Shirley White
Former Sunday Morning Nursery Staff*

4 chicken breasts, cooked and cut in small pieces	1 jar Kraft Old English Cheese
2 cans cream of mushroom soup	1 (8.5 oz.) can Le Sueur small peas
1 (2 oz.) jar chopped pimentos	2 (10 oz.) cans evaporated milk
½ c. thinly sliced olives	1 med. chopped onion
	12 oz. spaghetti, cooked

Combine soup, cheese and milk, heat in saucepan to melt cheese. Add pimentos, olives, English peas, onion and evaporated milk, and stir together. Pour sauce over spaghetti. Place in 9x13 greased pan. Heat through at 350° about 30 minutes.

CHICKEN SPAGHETTI

*Linda Hearne
Wife of Martin - Deacon*

4-6 chicken breasts, cooked	2 T. Worcestershire sauce
1 lb. pkg. thin spaghetti, use ¾ of pkg.	1 (4 oz.) can sliced mushrooms, drained
1 green pepper, chopped	1 can Le Sueur peas, drained
1 onion, chopped	1 (2.25 oz.) can sliced black olives
1 stick butter	Salt & pepper, to taste
1 lb. Velveeta cheese	
1 can Rotel	

Boil chicken in water. When done and cooled, cut into small pieces. Save water and cook spaghetti in broth. While the spaghetti is cooking, sauté green pepper and onion in the butter. Cut the cheese into cubes and melt in the microwave. Pour over the drained spaghetti and mix well. Add sautéed green pepper and onion to mixture and mix. Then add Rotel, Worcestershire sauce, mushrooms, peas, and olives. Mix well. Salt & pepper, to taste. Bake covered in a 9x13 pan at 350° for 30 minutes.

CHICKEN SPAGHETTI

*Erin Faurie
Associate Youth Minister (2021-present)*

4 oz. spaghetti	1 (10 oz.) can cream of mushroom soup
4 - 6 chicken breasts, cooked and diced	1 (4 oz.) pimentos, diced
1 T. butter, melted	1 sm. bell pepper, chopped
4 T. flour	½ lb. Velveeta cheese
2 c. milk	½ tsp. garlic powder

Preheat oven to 325°. Cook spaghetti in chicken broth. Drain broth, and add all ingredients to the spaghetti. Pour chicken spaghetti mixture into a greased baking dish and bake for 30-40 minutes.

Note: My mom made this dish for almost every potluck we had at my church, as I was growing up!

CHICKEN SPAGHETTI

Christy Miller

Wife of Steven - Charter member and Current Elder

8 chicken breasts, cooked and cubed	1 (10 oz. can) cream of mushroom soup
48 oz. spaghetti noodles	1 (10 oz. can) cream of chicken soup
24 oz. Cheez Whiz	Grated cheese for top
2 (10 oz. cans) Rotel	

Cook and cube chicken. Cook spaghetti noodles until tender. Mix the Cheez Whiz, Rotel, and soup together with the chicken. Pour the hot noodles on top and mix together. Separate into two or three 9x13 casserole dishes. Sprinkle cheese on top. Cook at 350° for 30 minutes. This recipe can be frozen.

CHICKEN SPAGHETTI WITH HOMEMADE CREAM SAUCE

Denise Cullers

4 c. cooked chicken breast, cut into bite-sized chunks	1 c. sour cream (or light)
4-6 oz. cans sliced mushrooms, drained	1 c. Kraft finely grated Parmesan cheese; extra for topping
8 oz. pkg. thin spaghetti noodles	¼ c. fresh lemon juice
4 T. butter	⅓ c. white wine
4 T. flour	½ tsp. garlic powder
1 c. cream (or half & half)	½ tsp. cayenne powder; extra for topping
1 c. chicken broth; extra for boiling noodles	1 tsp. dry mustard
1 c. mayonnaise	1 tsp. salt
	1 tsp. paprika

Preheat oven to 350°. Place chicken chunks and mushrooms in a LARGE bowl. Break spaghetti noodles into thirds and boil per package instructions except use chicken broth instead of water (not the 1 cup broth listed above). Once cooked & drained, add noodles to the chicken/mushroom bowl, mix, and set aside. In large skillet, melt butter. Add flour stirring constantly with a whisk until bubbly. Add warm cream (if cold from refrig, microwave approx. 45 seconds) and chicken broth. Stir until thickened. Add mayo, sour cream, Parmesan, lemon juice, wine, cayenne, dry mustard and salt, not paprika. Pour sauce in large bowl with chicken, mushrooms and noodles. Mix well. Grease a 9x13 (3 quart) casserole dish (or smaller containers) and fill with mixture. Sprinkle top with paprika and additional Parmesan. If you love a little spice like my family, sprinkle cayenne (sparingly) on top...a little goes a long way. Bake uncovered for 45 minutes (30 minutes for smaller containers). This dish serves 8-10.

Note: A family favorite!!

CHICKEN SQUARES

Mica Tipton

1 can crescent rolls	⅓ tsp. pepper
3 oz. cream cheese	2 T. milk
Green onions	2 c. or 2 5 oz. cans of chicken
3 T. butter	Croutons or Ritz crackers
¼ tsp. salt	(optional topping)

Preheat oven to 350° and cook for 18-22 minutes. Soften cream cheese in the microwave, then blend in 2 T. of butter. Add onions, salt, pepper, milk and chicken. Unroll crescent rolls but do not separate where the perforations are. Press perforated areas together to make a rectangle and spread out the rectangle to enlarge. You should have 4 rectangles from 1 can. Place ¼ of mixture in each rectangle, then pull up corners to the middle and press together, pressing edges together to seal. Brush tops with remaining butter and crumble croutons or Ritz crackers on top.

CHICKEN SURPRISE

Alice Strickland

Founder, Wife of John - Original Deacon

1 lg. rotisserie chicken	½ c. real mayonnaise
3 c. cubed celery	1 sm. jar Cheese Whiz
1 sm. can sliced water chestnuts	Garnish with French's French fried onion rings
1 can cream of celery soup	
8 oz. box fresh mushrooms (sliced and sautéed)	

Combine cream of celery soup, mayonnaise and Cheese Whiz. Heat until combined (not real hot). Mix together chicken, celery, sautéed mushrooms (drain any liquid from mushrooms) and water chestnuts in large bowl. Pour the heated cheese mixture over the chicken mixture. Toss until combined. Put in a buttered 9x13 casserole dish. Bake for 45 minutes at 350°. Add onion rings on top the last 15 minutes.

CHICKEN TAMALES CASSEROLE

Elizabeth Grubbs Green

1 c. (4 oz.) shredded Mexican cheese blend, divided	1 (4 oz.) can chopped green chiles, drained
1/3 c. milk (I use 2%)	Cooking spray
1 egg	1 (10 oz.) can red enchilada sauce
1 tsp. ground cumin	2 c. shredded cooked chicken breast
1/8 tsp. ground red pepper	Sour cream for serving
1 (14 3/4 oz.) can cream-style corn	
1 (8.5 oz.) box corn muffin mix	

Combine 1/4 c. cheese and the next 7 ingredients (through chiles) in a large bowl, stirring just until moist. Pour mixture into a 9x13 baking dish coated with cooking spray. Bake at 400° for 15 minutes or until set. Pierce the entire surface liberally with a fork; pour enchilada sauce over the top. Top with chicken; sprinkle with remaining 3/4 cup cheese. Bake at 400° for 15 minutes or until the cheese melts. Remove from the oven and let stand for 5 minutes. Cut into 8 pieces. Top with sour cream, if desired.

Note: This recipe freezes well. I complete the first bake, add the sauce, chicken and top with cheese, then freeze until I'm ready to defrost and finish cooking.

CHICKEN WELLINGTON

*Kathy Jackson
Wife of Phil - Current Elder*

4 skinless, boneless chicken breasts (8 oz. each)	1/2 c. fig preserves
2 to 3 sprigs fresh finely chopped rosemary	8 slices Fontina cheese, 1/4 inch thick cut into 2-3 inch squares
Salt and freshly ground pepper	1 egg mixed with 1 T. water in a small bowl for egg wash
1 T. extra-virgin olive oil	1 pastry brush
2 sheets frozen puff pastry, thawed	

Preheat oven to 400°. Use a large baking sheet (with sides) with parchment paper. Defrost pastry sheet on counter to thaw (about 20-25 minutes). Do not allow it to become too soft and doughy. Slice the chicken breast into 4 oz pieces. Salt, pepper and put rosemary on both sides of the chicken. Heat olive oil in a nonstick skillet over medium high heat for a minute. Place chicken into the skillet making sure all chicken is touching the bottom of the skillet and cook for 5 minutes total (about 2 1/2 minutes on each side). Remove from heat and cover to keep warm. Sprinkle flour on a large flat surface (counter, cutting board, etc.), place thawed pastry sheet on surface and spread out with a rolling pin. Spread into a large rectangle and cut 8 equal pieces. Place a square piece of cheese and a spoonful of fig preserves on each of the squares. Put chicken on top of the preserves and gather up the pastry around it like a package. Pinch the pastry around the edges so everything stays inside. Turn package over and place on baking sheet with the seam side down. Mix the egg and water in a small bowl, brush tops of the packets with the pastry brush. Bake for 35-40 minutes, until golden brown.

Note: Apples of Gold recipe

CHICKEN WITH MUSTARD CREAM SAUCE

Amy Mabrey

4 chicken breasts or 8 chicken tenders	1 T. (heaping) grainy mustard (I use Creole)
2 T. olive oil	½ c. heavy cream
2 T. butter	¼ c. chicken broth (I usually leave this out)
3 whole garlic cloves, minced	Salt and pepper, to taste
1 c. white cooking wine	
1 T. (heaping) Dijon mustard	

If using breasts, cut in half lengthwise into smaller, thinner cutlets. Salt and pepper both sides. Heat oil and butter in a large skillet over medium-high heat. Cook chicken on both sides until golden brown and cooked through. Remove chicken from the skillet and set aside. Reduce heat to medium. Add garlic to the pan and sauté, stirring to make sure it doesn't burn. Next pour in the wine and let it cook until it's reduced by half. Put in the mustards and stir to combine. Add in the cream. Stir in the chicken broth. Add chicken back to the pan, nestling them into the sauce and cook for a couple of minutes.

CHICKEN, MUSHROOM AND RICE CASSEROLE

Lisa Ramsey

4 chicken breasts	1 env. of Lipton Onion Soup Mix
1 ½ c. long grain rice	1 (6 oz.) can stems and pieces of mushrooms
1 can cream of mushroom soup	
1 soup can of milk	

Preheat oven to 375°. Pour 1 ½ cups long grain rice into a 9x13 casserole dish. In a bowl combine 1 can cream of mushroom soup, 1 soup can of milk, 1 envelope of Lipton Onion Soup Mix and 1 6 oz. can stems and pieces of mushrooms. Mix together and pour half on top of the rice. Stir rice and spread evenly in casserole dish. Place chicken breasts over the rice and pour the remaining of the soup mixture over chicken. Cover with aluminum foil and cook in a 375° oven for 1 hour and 10 minutes.

CHINESE CHICKEN

Martha Vannoy

1 fryer, boned (or can of boiled chicken)	2 stalks celery, chopped
2 cans mushroom soup	1 stick margarine
1 sm. onion, chopped	1 lg. can chow mein noodles

Sauté chopped onion and chopped celery in margarine. Mix chicken, soup, onion, celery, and noodles. Bake at 350° for 30 minutes, uncovered.

CREAMED TURKEY IN HERB BREAD RING

Betty Moran

6 T. butter	4 tsp. baking powder
6 T. flour	1 tsp. thyme
Salt and pepper, to taste	1 ½ tsp. poultry seasoning
3 c. milk	1 ½ c. onion, chopped
6 c. turkey	1 ½ c. celery, chopped
6 hard boiled eggs, sliced	¼ c. pimento, chopped
HERB BREAD RING:	1 ½ c. milk
1 ½ c. yellow corn meal	3 eggs, beaten
1 ½ c. flour, sifted	½ c. shortening, melted

Combine the butter, flour, salt, and pepper. Add milk. Cook on medium low heat, stirring constantly until thickened. Add the turkey and eggs. Cover and turn burner to low and let stand until ready to serve. HERB BREAD RING: Preheat oven to 400°. Sift together cornmeal, flour, baking powder, salt, thyme, and poultry seasoning. In a separate bowl, combine milk, eggs, and melted shortening. Add liquid ingredients, including onions, celery, and pimento, to the dry ingredients, stirring only until dry ingredients are well moistened. Pour into a greased 3-quart mold. Bake at 400° for 35-45 minutes. Unfold on heated chop plate. Fill center with creamed turkey. Yield: 12 servings.

CREAMY CHICKEN ENCHILADAS

Diana Gray-Richard

1 T. butter	8 (8 inch) flour tortillas
1 med. onion, chopped	16 oz. shredded Monterey Jack cheese
1 can Rotel tomatoes with green chiles	2 c. whipping cream
1 (8 oz.) pkg. cream cheese (cut up & softened)	1-2 minced garlic cloves or 1 T. garlic powder
3 ½ c. chopped chicken breast (roisserie chicken can be used too)	1 T. cumin
	¼ c. chopped cilantro

Melt butter in large skillet over medium heat, add onion, garlic and cumin, sauté for 5 minutes. Add Rotel tomatoes and stir in cream cheese and chicken. Cook stirring constantly until cream cheese melts. Add cilantro and mix all well. Spoon 2-3 tablespoons of chicken mixture down center of each tortilla. Roll up tortillas and place seam side down in a lightly greased 9x13 baking dish. Sprinkle with Monterey Jack cheese and drizzle with whipping cream. Bake at 350° for 45 minutes.

CREPES WITH CHICKEN AND CHEESE SAUCE FILLING

Alice Strickland
Founder, Wife of John - Original Deacon

CREPES:

1 c. flour	2 T. unsalted butter, melted and
½ c. plus 2 T. water	cooled, plus some for pan
½ c. milk	½ tsp. salt
3 eggs	

In a blender or food processor, blend all ingredients for 5 seconds. Turn off, scrape down sides with spatula. Transfer batter to a bowl, and let stand covered for 1 hour. This batter can be prepared up to 1 day in advance. Heat a 7-8 inch crepe pan or non-stick skillet over medium heat, until hot, but not smoking. Remove from heat. Brush pan with butter as necessary between each crepe. Stir the batter and pour ⅛ c. into hot pan. Tilt and rotate quickly to cover bottom with a thin layer. Return excess batter to the bowl. Return to heat, loosening edges with spatula, cooking until golden brown. Turn crepe to brown the other side, then transfer to plate. Makes 20 crepes.

CHICKEN AND CHEESE SAUCE FILLING:

¼ c. butter, melted	2 T. flour
¾ c. sliced mushrooms	1 ½ c. milk
½ c. sliced green onions	1 c. cheddar cheese, grated
½ c. sherry	⅛ tsp. paprika
2 ½ c. diced chicken (rotisserie)	Dash of cayenne
Dash salt and pepper	½ tsp. ground mustard
CHEESE SAUCE:	1 tsp. Herbes de Provence
2 T. butter	

Sauté mushrooms and onions in butter: Add sherry, chicken, salt and pepper, stirring well. CHEESE SAUCE: Make a roux by melting butter in a sauce pan, then stirring in flour until it starts to bubble. Stir in milk slowly and heat until smooth and hot. Stir in 1 c. grated cheese and season with ⅛ tsp paprika, dash of cayenne, ½ tsp. dry mustard and 1 tsp. Herbes de Provence. Then fill each crepe with chicken mixture topped with cheese sauce. Bake 30-40 minutes at 350°. Makes 20-25.

Note: Apples of Gold recipe. Stacked crepes can be made in advance, wrapped in plastic, stored in the refrigerator for up to 3 days, or frozen.

CRISPY DIJON CHICKEN

Christy Miller
Wife of Steven - Charter member and Current Elder

¼ c. plain yogurt	½ c. cornflake crumbs
½ tsp. salt-free herb seasoning	¼ c. grated Parmesan cheese
½ tsp. lemon juice	2 chicken breasts
½ tsp. Dijon mustard	

In a shallow bowl, combine yogurt, herb seasoning, lemon juice, and mustard. In another bowl, combine the cornflake crumbs and Parmesan cheese. Roll the chicken in yogurt mixture, then in crumb mixture. Place in a greased 8-inch square baking pan. Bake, uncovered, at 350° for 35-45 minutes or until juices run clear. I normally triple the recipe and use 6 chicken breasts.

CROUTON CHICKEN

Amy Mabrey
Linda Mabrey

4-6 thin chicken breasts or 8 chicken tenders	¼ c. Hellmann's mayonnaise
4-6 slices baby Swiss cheese	¼ c. white cooking wine
1 can cream of mushroom soup	3 T. butter
2 T. lemon juice	¼ to ½ c. crushed croutons
	½ to 1 c. whole croutons

Rub 9x13 glass pan with butter or cover with cooking spray. Arrange chicken in pan. Cover with cheese slices. In a separate bowl mix soup, lemon juice, mayo, and cooking wine. Pour over the chicken and cheese. Pat with butter. Sprinkle with crushed croutons and then whole croutons. Bake at 300° for 90 minutes if using breasts, or 75 minutes if using tenders.

CRUNCHY CHICKEN

Dottie White
Wife of Fred - Elder

5 chicken breasts, cooked	½ tsp. paprika
½ c. slivered almonds	1 (10 oz.) can cream of mushroom soup
1 can sliced water chestnuts, drained	Grated cheese to cover top
Salt and pepper, to taste	1 - 2 cans French fried onions

Preheat oven to 350°. Cut cooked chicken into pieces. In a bowl, stir in chicken, almonds, water chestnuts, salt, pepper, paprika, and cream of mushroom soup. Pour into a 9x13 casserole dish sprayed with cooking spray. Spread cheese on top of chicken mixture. Cover cheese with French fried onions. Bake for 30 minutes.

DELECTABLE CHICKEN BREASTS

Maxine Sears

4 chicken breasts, boneless and skinless
¼ c. flour
2 eggs, beaten

Seasoned croutons, crushed
3 T. margarine
½ c. corn oil

Put chicken fillets between sheets of foil. Pound to ¼" thickness. Sprinkle lightly with flour. Dip into beaten eggs and then crushed croutons. Let sit for 30 minutes in refrigerator. Heat oil and margarine and fry chicken about 4 minutes on each side. Serves 4-6.

EASY CHICKEN POT PIE

Jennifer Davis Kimball
Wife of Matt - Deacon

1 (2 ct.) box refrigerated pie crusts
2 (10.5 oz.) cans cream of potato soup
15 oz. can mixed vegetables

12.5 oz. can chunk chicken breast
¼ c. milk
Salt & pepper
Thyme (optional)

Place one pie crust in bottom of pie plate. Mix together cream of potato soups, mixed vegetables (drained), chunk chicken breast (drained, separate with a fork), milk, salt & pepper, and optional thyme to taste. Pour mixture onto pie crust. Spread evenly. Lay second pie crust on top, and pinch edges together to seal. Slit top with knife. Bake at 350° for 30 minutes or until golden.

EGGROLL IN A BOWL

Kathy Owens

1 lb. ground organic grass-fed chicken, pork or turkey
Salt to taste
2 T. organic avocado oil (or sesame oil)
1 lg. organic onion - I use shallots
2 cloves organic garlic
1 tsp. grated organic ginger
12 oz. organic coleslaw mix - I add ¼ to ½ cup finely chopped veggie mix of carrots, broccoli, cauliflower

2 tsp. organic apple cider vinegar
3 T. organic coconut aminos (or soy sauce)
Optional: add broth if mixture is too dry
Optional Sauce: ¼ cup organic coconut cream (no guar), 1 T. organic coconut aminos, 1 tsp. organic apple cider vinegar, 2 tsp. fresh, organic ginger, grated, pinch of sea salt

Brown/sear meat. Lightly season with salt to taste. While meat is browning, heat oil in another skillet and sauté onion, garlic and ginger until fragrant and onion is translucent. Add coleslaw mix, apple cider vinegar and coconut aminos. Sauté until the cabbage reduces in size and the veggies soften. Add broth as needed. Stir in meat. Add sauce. Serving suggestion: Add a layer of finely chopped spinach to a bowl, top with Eggroll in a Bowl and then top with a green vegetable of your choice.

ENCHILADAS VERDE

*Carole DeArman
Wife of Ron - Deacon*

Green Chile sauce:

1 T. shortening
2 T. flour
½ c. onions, chopped
1 (4 oz.) can green chiles, chopped
1 c. chicken broth (or 1 can cream of chicken soup)
1 (5 oz.) can boned chicken (or ½ c. cooked chicken)
¼ tsp. garlic powder
¾ tsp. salt

Sour Cream filling:

1 c. sour cream
1 c. sharp cheddar cheese, grated
½ c. green onions, chopped (stems included)
Garnish:
Romaine lettuce, cut in thin strips & chilled
Quartered tomatoes
Sharp cheddar cheese, grated
4 to 6 corn tortillas

Melt the shortening on medium heat in skillet. Sauté the chopped onion. Add flour and mix well. Add chopped chiles, chicken stock (or soup), chopped chicken, and seasonings. Stir to a smooth sauce; cover and simmer for 20 minutes to allow flavors to blend. Combine ingredients for filling, mix well and set aside. (If made ahead of time and stored in refrigerator, allow to come to room temperature before using.) Lightly fry 6 corn tortillas in 1" hot oil and drain well. To build each enchilada: place one tortilla on warmed dinner plate; spoon on green chile sauce to cover; top with a spoonful of sour cream mixture; place another tortilla on top of this and continue until you have your desired size enchilada. (Traditionally, 2 enchiladas for ladies, 3 for men.) On top of last spoonful of sour cream mixture, sprinkle some grated cheese. Put in warm oven or under electric broiler only until cheese melts. Garnish enchiladas with lettuce and tomatoes and serve to seated guests.

Note: This recipe makes two generous enchiladas and can be easily multiplied to serve a crowd.

FIESTA POTATO FLAN OLE

Sharon Wilkinson

3 med. potatoes (1 lb.), cooked and mashed	½ tsp. pepper
½ c. flour	8 oz. jar mild picante sauce
¼ c. yellow cornmeal	1 c. shredded cooked chicken
4 T. olive oil, divided	1 c. shredded pepper jack cheese
½ tsp. garlic salt	1 T. cilantro, chopped

Preheat oven to 350°. Combine warm potatoes, flour, cornmeal, 3 T. oil, garlic salt and pepper in a large bowl; mix to form a smooth dough. Press onto the bottom and up the sides of an ungreased 10" quiche pan with a removable bottom. Spread picante over the potato mixture; top with chicken and cheese. Sprinkle cilantro and 1 T. oil over the top. Bake 20-25 minutes or till heated through. Remove the ring from the pan. Cut Flan into wedges and serve with guacamole.

FRUITY CHICKEN

Mary Margaret Harms

6 boneless/skinless chicken breasts (or any chicken part; about ½ lb. per person)	½ tsp. curry powder
Butter	1 tsp. salt
1 c. orange juice	1 large can sliced peaches with juice
¼ c. honey	1 can oranges, drained
2 T. lemon juice	¼ c. sliced almonds
	½ c. raisins

Brown chicken in butter (or something more healthy); while browning, mix orange juice, honey, lemon juice, curry and salt. Put browned chicken in a large baking dish and pour sauce over the chicken. Bake for 20 minutes at 350°. Remove chicken from oven and turn chicken. Pour peaches with juice, oranges, almonds and raisins over chicken. Cover and return to oven. Bake for an additional 30 minutes or until chicken is tender.

Note: I serve this over wild rice. It's a real family pleaser.

GOURMET CHICKEN DIVAN

Patti Jones

1/3 c. all-purpose flour	1/2 tsp. dried whole basil
Ground pepper, to taste	1 lb. fresh broccoli
2 whole chicken breasts, split, boned & skinned	1 T. butter or margarine
1 1/3 c. chicken broth	1/4 lb. fresh mushrooms, sliced
1/3 c. butter or margarine	1 (8 oz.) carton sour cream
	1 T. grated Parmesan cheese

Combine flour and pepper, dredge chicken in flour. Melt 1/3 c. butter in large skillet, brown chicken on both sides. Remove chicken and drain on paper towels. Add broth to skillet; cook over low heat 5 minutes, stirring to loosen brown particles. Return chicken to skillet and sprinkle with basil. Cover and simmer 30 minutes. Trim off large leaves of broccoli. Remove tough ends of lower stalks and wash. Arrange in steaming rack with stalks to center of rack. Steam 10 minutes or until crisp-tender. Set aside. Melt 2 T. butter in small skillet. Add sliced mushrooms and sauté 2 minutes. Place broccoli in 9x13 baking dish. Remove chicken from skillet with slotted turner, reserving pan drippings; arrange chicken on broccoli. Spoon mushrooms over chicken. Stir sour cream into reserved pan drippings; cook over low heat until heated (do not boil). Pour sauce over chicken; sprinkle with cheese. Place pan 6 inches from broiler element; broil 3 to 5 minutes or until top is golden brown. Serves 3 to 4.

HAZEL WRIGHT'S MARINATED CHICKEN BREASTS

Elizabeth Cullins

16 chicken breasts	1 stick butter
2 c. sour cream	1/2 c. shortening
1/4 c. lemon juice	Package of bread crumbs or
4 tsp. Lea & Perrins	make your own, quantity
Worcestershire sauce	depends on how much
Season salt, to taste	breeding you desire.

Marinate chicken overnight in mixture of sour cream, lemon juice, Worcestershire sauce, and season salt. Next day, melt butter and shortening. Remove chicken from marinade and roll in bread crumbs. Arrange in baking dish(es) and drizzle with melted mixture. Bake at 350° for 1 hour and 10 minutes. Make a large batch or cut this recipe in half, and is a good marinade for a lot of chicken dishes

HERBES DE PROVENCE ROAST TURKEY

*Jennifer Davis Kimball
Wife of Matt - Deacon*

16 - 20 lb. frozen turkey	2 - 3 T. Herbes de Provence
1 yellow onion	spices
2 celery stalks	Salt and pepper
3 - 4 fresh flat-leaf parsley	4 - 6 T. butter
sprigs	

Thaw turkey in refrigerator 24 hours for every 4 lbs. (i.e. 16 lb. turkey = 4 days in refrigerator to thaw; 20 lb. turkey = 5 days in refrigerator to thaw). Let stand at room temperature for 1 hour. Position rack in lower third of oven and preheat to 425°. Remove giblets and neck. Rinse turkey inside and out with cold water and pat dry with paper towels. Sprinkle cavity with salt & pepper and 1 T. Herbes de Provence. Cut onion into large pieces, and cut celery into 2-inch lengths. Stuff inside of turkey cavity with onion, celery, and parsley. Brush turkey with some melted butter. Sprinkle with the remaining Herbes de Provence and season with salt and pepper. Place the turkey, breast side down, on a buttered roasting rack in a large roasting pan. Roast for 30 minutes, basting with some of the remaining butter after 15 minutes. Using 2 pair of tongs or heat-resistant kitchen mitts, turn turkey breast side up and reduce oven temperature to 325°. Continue roasting, basting with the remaining butter and pan juices every 15 to 20 minutes. Roast 18 minutes per pound of turkey (i.e. 16 lb. turkey = just under 5 hours; 20 lb. turkey = 6 hours). Transfer turkey to a warmed platter, cover loosely with foil and let rest for about 20 minutes before carving. Can add leftover parsley sprigs for garnish.

HONEY-BALSAMIC CHICKEN BREAST

Gale Yancey

1 1/2 tsp. dried thyme	4 (4 oz.) chicken breasts,
1/2 tsp. salt	boneless, skinless
1/4 tsp. pepper	2 T. balsamic vinegar
1 T. olive oil	2 T. honey

Combine first 3 ingredients (dried thyme, salt, pepper); sprinkle over both sides of chicken. Heat olive oil in a large nonstick skillet over medium-high heat. Add chicken; cook 7-8 minutes on each side or until chicken is done. Transfer chicken to a platter; keep warm. Reduce heat to medium-low; add balsamic vinegar and honey to pan. Simmer 1 minute or until glaze thickens; stir constantly. Pour glaze over chicken.

Note: Great served over rice and doubling the sauce is great too!

HONEY-PECANCRUSTED CHICKEN

Sara Duvall

¼ tsp. salt	¾ tsp. paprika
¼ tsp. pepper	⅛ tsp. garlic powder
4 (6 oz.) skinned chicken breast halves	1 ¼ c. finely crushed cornflakes (about 4 c. uncrushed cereal)
8 (4 oz.) chicken legs skinned	½ c. finely chopped pecans (substitute chopped almonds)
¼ c. honey	
2 T. Dijon mustard	

Preheat oven to 400°. Sprinkle salt and pepper evenly over chicken and set aside. In a small bowl, combine honey, mustard, paprika, and garlic powder, stir well. Stir together cornflakes and pecans in a shallow dish. Coat a large baking sheet with cooking spray. Brush both sides of chicken with honey mixture, roll in cornflake mixture. Place on baking sheet. Lightly coat top of chicken pieces with cooking spray. Bake for approximately 40 minutes.

KAPAMA(TRADITIONALBULGARIANENTREE)

Valerie Goode Navarro

1 lb. sauerkraut, divided	2 - 3 chicken breasts
½ c. rice, washed with warm water, drained	Black and red pepper
2 tsp. oil, plus more for sprinkling	Chicken bouillon cube
	1 c. water

This dish may be prepared in covered stoneware bowl or crockpot. Sprinkle oil on bottom of pot. Place ½ of sauerkraut in the pot. Add ¾ c. rice. Add 2 teaspoons oil, sprinkle with peppers. Place chicken breasts over mixture. Layer remaining sauerkraut and rice. Sprinkle with oil. Crumble bouillon cube over top. Pour water over mixture. If using stoneware, place pot with lid in 325° oven. Bake 1 hour. If using crock pot, set on HIGH for 1½ hours.

Note: I made this recipe when I served as a Peace Corp volunteer in Bachero, Bulgaria.

KING RANCH CHICKEN

Ginny Welch

1 (3 lb.) chicken, stewed and boned	1 lb. American process cheese, grated
2 c. chicken broth reserve from chicken	1 c. chicken broth
1 (10 oz.) can cream of mushroom soup	1 pkg. corn tortillas, quartered
1 (10 oz.) can cream of chicken soup	1 sm. onion, chopped
	1 can Rotel tomatoes and green chiles

Soak quartered tortillas in chicken broth from chicken reserve to tenderize. Grease a 9x13 dish. Line with half of the tortillas. In a large skillet, place mushroom soup, chicken soup, broth, can of Rotel, and grated cheese, and heat until cheese melts. Layer dish with half of boned chicken and onions; pour half of soup mixture over chicken. Repeat with rest of ingredients and bake at 350° for 20 minutes.

LAYERED MEXICAN CHICKEN CASSEROLE

Debby McLain

2 c. cooked, cubed chicken	½ c. sour cream
1 can cream of chicken soup	1 tsp. ground cumin
1 can black beans, drained and rinsed	¼ tsp. ground pepper
1 sm. can green chiles	2 c. shredded cheese (cheddar or Monterey Jack), divided
½ c. chopped onion	8 or 10 corn tortillas

Preheat oven to 350°. Combine chicken, cream of chicken soup, black beans, green chiles, onion, sour cream, cumin, pepper, and 1 c. of the shredded cheese. Spray a 2-quart casserole dish with cooking spray. Layer bottom of casserole dish with overlapping corn tortillas, torn into fourths. Spread half of the chicken mixture over the tortillas. Repeat with another layer of torn tortillas and the remaining chicken mixture. Top with the remaining cup of shredded cheese. Bake at 350° for about 30 minutes, until bubbly. Serve with extra sour cream and/or salsa.

MELINDA'S CHICKEN ENCHILADAS

Melinda Leverette

2 rotisserie chickens, shredded into bite-sized pieces	½ tsp. salt
1 (16 oz.) shredded Mexican cheese	¼ tsp. pepper
1 (16 oz.) light sour cream	20 fajita size flour tortillas (6")
1 (7 oz.) can green chiles	3 c. enchilada sauce (see recipe below)
4 tsp. chili powder	Toppings: sliced black olives, sliced green onion, chopped tomatoes, chopped cilantro
3 T. cumin	

Combine shredded chicken, 9 oz. Mexican cheese, sour cream, green chiles, chili powder, cumin, salt and pepper; mix well. Spread ⅓ c. of chicken mixture on each tortilla; roll tightly. Pour ½ cup enchilada sauce on bottom of 8x12 baking dish. Place rolled tortillas in baking dish, seam side down; top with remaining enchilada sauce and cheese. Bake at 350° for 20 minutes, until thoroughly heated. Top with suggested toppings (some or all). Makes 19-20 enchiladas or 2 - 8x12 baking pans. Serves about 12-15.

Melinda's Enchilada Sauce:

4 cloves garlic, skin removed and smashed (do not mince)	1 T. and 1 tsp. adobo sauce from chipotle peppers in adobo sauce can
4 T. canola oil (or other oil)	4 c. chicken broth
½ c. flour	¼ tsp. salt
2 T. and 1 tsp. cumin	
3 T. tomato paste	

In a medium saucepan, heat oil over medium. Add garlic, cook until fragrant; 1 minute. Remove garlic and discard. Add flour, cumin, tomato paste, and chipotle adobo sauce; cook, whisking 1 minute. Whisk in broth; bring to a boil. Reduce to a simmer, and cook, whisking occasionally, until sauce has thickened slightly; 5 to 8 minutes, and season with salt. Makes 3 cups.

MELT IN YOUR MOUTH CHICKEN

Paul Bohannon

4 chicken breasts, 5-6 oz.	1 t. garlic powder
½ c. Parmesan cheese (I use Kraft's dry-grated cheese)	1 ½ tsp. seasoning salt
1 c. Greek yogurt, plain	½ t. pepper

Preheat oven to 375°. Mix together all ingredients other than chicken breasts. Place chicken breasts into a baking dish that has been sprayed with pan-release. Spread mixture over chicken breasts and bake for 40-45 minutes until done.

MEXICAN CASSEROLE

Amanda Halstead Radcliffe

12 corn tortillas (torn in quarters)	1 can green chiles (mild)
2-3 cans white chicken breast (drained)	1 c. chicken broth
1 can cream of chicken soup	1 tsp. chili powder
1 can cream of mushroom soup	½ tsp. garlic salt
1 can Rotel (mild) including juice	8 oz. grated cheddar cheese (for the topping)

Grease a 9x13 pan with oil. Heat oven to 350° degrees. Mix tortillas, chicken breast, cream of chicken soup, cream of mushroom soup, Rotel, green chiles, chicken broth, chili powder, and garlic salt in a large bowl. Pour into 9x13 greased pan. Sprinkle grated cheese on top. Bake at 350° for 20 minutes.

MOLASSES PECAN CRUSTED CHICKEN BREASTS

Shirley Hosek

Wife of Jerry, Sr. - Deacon

8 boneless skinless chicken breast halves	1 c. Dijon style mustard
Salt and pepper	2 c. pecans, finely chopped
1 c. molasses	4 T. olive oil

Use wax paper and flatten chicken breasts until thin. Salt and pepper breasts. Coat breasts in mixture of molasses and Dijon. Roll each breast in chopped pecans. Chill for at least 1 hour. Using a non-stick pan, sauté each side of breast 5-6 minutes in oil.

MOM'S CHICKEN ENCHILADAS

Debra Reymundo Atchison

Wife of Lance - Current Deacon, Missionaries (Ukraine)

1 ½ lbs. chicken (fresh or canned)	1 ½ onions, chopped fine
2 (10 oz.) cans cream of chicken soup	1 can Rotel or green chiles
1 c. sour cream	1 c. shredded cheese
	1 dozen tortillas

Debone chicken (or open the cans!). Heat soup, sour cream, onions, and Rotel together in a saucepan. Put chicken and half of the soup mix in the tortillas and roll up and place in a casserole dish. Put the rest of the soup mix on top of the rolled enchiladas. Top with cheese and bake in the oven at 350° until warm and the cheese is melted.

ONE-POT CHICKEN & RICE

Amy Steele Davis
Wife of Brian - Current Deacon

4 T. butter	1 tsp. dried minced garlic
1 heaping c. chopped carrots	2 T. dried parsley flakes
Seasoned salt and pepper, to taste	8 c. chicken stock
2 c. long grain white rice	2 sm. chicken breasts, cut into bite-sized pieces
1 T. dried minced onion	

Melt 2 T. butter over medium heat. Add carrots, seasoned salt, and pepper, and cover and cook until carrots are tender (5-6 minutes), stirring occasionally. Add rice, dried onions and garlic, then stir to coat in butter and sauté for 1 minute. Add parsley and chicken stock, then turn heat up to high to bring to a boil, stirring occasionally. Turn heat down to med-low and simmer for 10 minutes, stirring occasionally. Season chicken with seasoned salt and pepper and add to pot. Turn heat up to bring to a bubble, then back down to med-low and simmer until chicken is cooked through and rice is al dente (12-15 minutes), stirring occasionally. Remove from heat and cover for 5 minutes. Stir in remaining butter. Salt and pepper more if desired. Better warm than hot. Dish will thicken as it cools.

ONION ROASTED CHICKEN

Karen Berryman

1 env. onion soup mix	4 lg. boneless chicken breasts
¼ c. oil	1 lb. chopped potatoes
½ tsp. garlic powder	2 carrots, sliced

Chop vegetables in uniform sizes. Preheat the oven to 450°. In a large bag, add all the ingredients and coat well with oil and spices. Dump into a 9x13 baking pan and bake uncovered 45 minutes, or until chicken is cooked through and vegetables are tender.

OVEN FRIED CHICKEN

Pat Scott
Founder, Wife of Bob - Original Elder

Skinless chicken, pieces of choice	1 tsp. Lawry's seasoned salt
½ c. flour	½ tsp. pepper
1 tsp. paprika	1 ½ sticks margarine

Wash, pat dry chicken, and lightly salt and pepper each side. Prepare a dredge of flour, paprika, seasoned salt, and pepper. Melt margarine in large Pyrex dish. Coat chicken with dredge and place in dish with melted margarine with meaty side down. Bake at 425° for 30 minutes, then turn chicken and bake an additional 15 minutes.

OVEN FRIED PARMESAN CHICKEN

Sherry Jackson
Administrative Assistant (2000-present)

1 c. Ritz crackers, finely crushed	¼ tsp. pepper
¼ c. plus 2 T. grated Parmesan cheese	Dash of garlic powder
1 T. dried parsley flakes	4 - 6 boneless chicken breasts, halved
1 tsp. salt	½ c. butter, melted

Combine Ritz cracker crumbs, cheese, parsley flakes, salt, pepper, and garlic powder. Set aside. Rinse chicken breasts with cold water, patting dry. Dip chicken in butter and dredge in cracker crumb mixture. Place in a greased 9x13 baking dish, and bake for 1 hour, or until done.

POPPY SEED CHICKEN

Lisa Moore Magee
Wife of Hal - Current Deacon

4 chicken breasts, cooked and cubed	2 sleeves crushed Ritz crackers
1 (8 oz.) sour cream	1 stick melted butter
2 cans cream of chicken soup	2 T. poppy seeds

Preheat oven to 350°. Spread chicken on the bottom of a 9x13 dish. Mix sour cream and soup together. Spread mixture over chicken. Mix crushed crackers, butter, and poppy seeds and sprinkle on top of soup mixture. Bake for 30 minutes or until bubbly.

POPPY SEED CHICKEN

Patt McGee
Former Administrative Assistant

5 boneless chicken breasts	2 pkg. Ritz crackers
1 pt. sour cream	1 stick butter (melted)
1 can cream of chicken soup	Poppy seeds
½ c. white cooking wine	

Boil chicken and cut up into small pieces. Place in 9x13 baking dish. Mix sour cream, soup, and cooking wine; pour over chicken. Crush Ritz crackers and mix with melted butter. Spread on top and sprinkle with poppy seeds. Cook uncovered for 30 minutes in a 350° oven.

POPPY SEED CHICKEN

*Jeanne Peeler
Wife of David, Jr. - Deacon
Christy Miller*

6 to 8 chicken breasts (about 6 c.), cooked and shredded	3 T. poppy seeds (divided use)
8 oz. (1 c.) sour cream	2 c. coarsely crushed Ritz crackers
2 (10 oz.) cans cream of chicken soup	½ c. butter, melted

Mix sour cream, soup, and 2 tablespoons poppy seeds. Add the shredded chicken and mix together. Put in 9x13 baking dish, sprayed with cooking spray. Sprinkle cracker crumbs on top and drizzle with melted butter. Sprinkle remaining 1 tablespoon poppy seeds on top. Bake at 350° for about 30 minutes, or until brown on top.

POPPY SEED CHICKEN & RICE CASSEROLE

*Amy Steele Davis
Wife of Brian - Current Deacon*

4 T. butter, divided	1 tsp. onion powder
2 T. flour	1 c. sour cream OR plain Greek yogurt
1 tsp. minced garlic	2 T. poppy seeds
1 c. milk	2 c. cooked chicken
1 ½ c. chicken stock	3 c. cooked rice OR quinoa
2 tsp. kosher salt	½ c. crushed butter crackers
1 tsp. ground pepper	

Preheat oven to 375°. Grease a 2-quart casserole dish. Over medium heat, melt 2 tablespoons butter and whisk in flour. Cook for 1 minute to get rid of raw flour taste. Whisk in milk, chicken stock, salt, pepper, onion powder, and garlic. Bring to a boil, then reduce heat. Simmer until sauce has thickened, about 3 to 5 minutes. Turn off heat. Add in cooked chicken, cooked rice, sour cream (or yogurt), poppy seeds and stir to combine. Pour mixture into greased casserole dish. In a Ziploc bag, crush up butter crackers. Melt remaining 2 tablespoons of butter and add to cracker crumbs and toss to coat. Top rice mixture with cracker mixture. Bake for 20-25 minutes or until crackers have browned. Serves 6.

SALSA CHICKEN

*Nicole Miller Brantley
Children's Coordinator, Wife of Terry - Current Deacon*

1 lg. jar salsa, choose preferred degree of hotness and chunkiness	1 ½ lbs. chicken tender strips
	1 c. shredded cheddar cheese

Layer chicken on bottom of 9x13 dish and pour entire jar of salsa over the top. Cover with aluminum foil and bake for 35 minutes at 350°. Remove foil, spread cheese on top and bake an additional five minutes.

SALSA VERDE CHICKEN ENCHILADABAKE

*Kay Redding
Wife of David - Deacon*

3 c. shredded chicken	½ tsp. cumin
2½ c. Herdez Salsa Verde	1 tsp. chili powder
½ c. sour cream	¼ c. freshly chopped cilantro
1 (15 oz.) can black beans, drained	1 ½ c. shredded Monterey Jack cheese
1 tsp. garlic powder	9 large corn tortillas

Preheat oven to 375°. In large bowl combine chicken, ½ cup salsa verde, sour cream, black beans, garlic powder, cumin, chili powder, cilantro and 1 cup Monterey Jack cheese. In an oven-safe skillet (preferably cast iron), pour ¾ cup salsa verde and spread in an even layer. Place 3 tortillas on top of sauce in single layer (it's okay if they overlap and don't fill entire bottom of skillet), then spread half of chicken mixture over tortillas. Next, top chicken mixture with 3 more tortillas and pour ¾ cup salsa verde and spread evenly to coat tortillas. Place remaining chicken mixture on top. For last layer, place remaining 3 tortillas on top of chicken mixture, cover with remaining ½ cup salsa verde and sprinkle with remaining ½ cup Monterey Jack cheese. Bake, uncovered, 18-20 minutes. Let cool for 5-10 minutes before serving. Garnish with cilantro, if desired.

SAN FRANCISCO CHICKEN

Pam Hallman

4 to 6 boneless, skinless chicken breasts	1 c. grated Parmesan cheese
2 sticks butter, melted	1 ½ to 2 tsp. salt
2 heaping T. minced wet garlic (comes in a jar)	3 T. chopped parsley
1 c. Italian bread crumbs	Paprika - just enough to sprinkle over chicken

Preheat oven to 350°. Spray a baking dish with Pam. Cut the larger chicken breasts into smaller pieces and pound thin with a mallet. Or...ask the meat counter to tenderize them for you. Melt the butter and garlic together. Simmer for 3 minutes. In a separate bowl, blend the bread crumbs, cheese, parsley and salt. No need to salt your chicken because the recipe has salt in it. Dip each piece of chicken into the butter and then roll it in the bread crumb mixture, coating well. Place each chicken breast in the greased baking dish and sprinkle a little paprika over all of it. Use the remaining butter you have left to baste during baking. Depending on thickness of your chicken breasts, bake for 1 hour on 350°, or might need less time.

SANTAFE CHICKEN

*Jennifer Liebl
Wife of Jamie - Deacon*

1 pkg. chicken tenders	1 can Rotel
1 sm. chopped onion	1-1 ½ c. chicken broth
½-1 chopped bell pepper, if desired	2 c. rice
	8 oz. shredded cheese of choice

Sauté onion, pepper and chicken tenders in some olive oil until tenders are done. Begin cooking rice; cook according to package directions. Add Rotel to sauté pan and cook until liquid reduces a little. Add salt and pepper, onion powder, garlic powder, and cumin to taste. Add 1 c. of chicken broth and stir well; add fully cooked rice and stir. Add more broth until texture is where you like it. Add ½ of shredded cheese, stir in. Top with remaining cheese to serve. Chicken tenders can also be replaced with chopped rotisserie chicken for a fast meal.

SMOKED WINGS

Tripp Radcliffe

Chicken wings	Salt
Soy sauce	Pepper
Italian dressing	Garlic powder

Dry off wings. Marinate wings in equal parts soy sauce mixed with Italian dressing for 24 hours. When ready to cook: prepare smoker with preferred wood (hickory is best, in my opinion). Use indirect heat and add water pan. Heat to 275° ambient. Rub equal parts salt, pepper, and garlic powder onto all sides of the wings prior to smoking. Smoke for 45 minutes, then flip and smoke for another 30 minutes. Cook until internal temperature reads 165°+.

Note: Requires smoker

SOUR CREAM AND CHICKEN ENCHILADAS

*Randy Tucker
Current Elder*

4-6 boneless, skinless chicken breasts, cooked and cubed	1 lb. Monterey Jack cheese, grated
1 med. onion, chopped and sautéed in butter	1 lb. cheddar cheese, grated
2 (4 oz.) cans green chiles, chopped	16 oz. sour cream
2 cans cream of mushroom soup	12 sm. flour tortillas

Combine all ingredients except for chicken and tortillas. Divide this mixture, placing half to the side. Add chicken to the remaining mix. Place two tablespoons of the chicken filling in each tortilla, roll, and place in greased 9x13 baking dish. Top dish of enchiladas with reserved mixture. Bake loosely covered at 325° for 30-35 minutes or until hot.

SOUR CREAM CHICKEN ENCHILADAS

Yvette Hibbs

6 chicken breasts	2 T. butter
½ c. water	¼ tsp. garlic salt
Salt and pepper	1 c. sharp cheddar cheese
2 cans cream of chicken soup	Fresh jalapeños, sliced
1 sm. can of mild jalapeños	(optional)
1 pt. sour cream	Flour tortillas
1 onion, chopped	

Cook 6 chicken breasts with ½ water and some salt and pepper in the oven, covered. Cook until tender. Remove, reserving broth, and cut into small chunks. To make the sauce, stir together can of jalapeños and sour cream. Set aside. Sauté onion in butter with garlic salt. cook until tender. Add sour cream mixture to onion and cook over low heat until well blended. Add chicken and ½ cup reserved chicken broth, stir and then add more chicken broth, if needed. To make enchiladas, fill each tortilla with a good amount of chicken mixture. Roll and put into Pyrex dish. It helps to hold them together by using a piece of spaghetti as a skewer. Once all the enchiladas are in the pan, pour any remaining sauce on top and top with cheese. Cook at 350° for about 30 minutes or until hot and bubbly. Sprinkle fresh jalapeños on top, if desired. Serves 6.

SOUR CREAM CHICKEN ENCHILADAS

Charlotte McGee

5 boneless chicken breasts	1 can cream of chicken soup
1 onion, chopped	½ lb. cheddar cheese, grated
1 can green chiles	14 flour tortillas
16 oz. sour cream	

Boil chicken and cut up into small pieces. Mix together with onion, chiles, sour cream and soup. Place small amount in tortilla and roll up. Pour extra mixture over top. Spread cheese on top. Cover with foil and cook in a 350° oven for 30 minutes.

SOUR CREAM ENCHILADAS

Vicki Adams

10 flour tortillas	2½ c. Monterey Jack cheese,
1 can cream of chicken soup	grated
⅓ can evaporated milk (lg. can)	¼ c. onion, chopped (optional)
8 oz. sour cream	½ sm. can green chiles
¾ lb. cooked chicken, cubed	(optional)
½ tsp. salt	

Mix sour cream, canned milk, and canned soup, and heat until bubbly. Remove from heat and add chicken to mixture. Put in tortillas and roll up. Lay these in 9x13 dish. Save small amount of mixture to spread on top. Spread top with grated cheese. Bake at 350° for 20-25 minutes.

SPICY CASHEW CHICKEN

Gina Borden

Wife of Bryan - Youth Minister (2013-present)

2 chicken breasts, cubed	3 green onions, sliced
2 T. soy sauce	SAUCE:
¼ c. oil	4 T. soy sauce
½ - 1 tsp. red pepper flakes	1½ T. corn starch
2 cloves garlic, minced	4 tsp. sugar
Unsalted or lightly salted	2 tsp. white vinegar
cashews	Rice
Toasted sesame seeds	

Marinate chicken in 1 tablespoon soy sauce. Whisk sauce ingredients. Drain chicken. Heat oil in wok over high heat. Add red pepper flakes to oil. Stir. Add chicken all at once. Add garlic. Cook chicken until golden and cooked through. Drain oil. Add cashews. Move wok off heat and immediately pour sauce over chicken, stirring to get sauce distributed well. Sprinkle sesame seeds and green onions. Serve over rice.

SWEET-SOURCHICKEN

Pam Wassenaar

*Wife of Rory - Former Facilities Manager
Makenzi Wassenaar Roberts*

1 (15 oz.) can whole berry	1 c. Girard's French dressing
cranberry sauce	2 lbs. chicken breasts
1 pkg. of Lipton onion soup	Rice

Preheat oven to 350°. Mix cranberry sauce, onion soup and French dressing together. Add chicken pieces into mixture the night before. Bake in uncovered dish 1 hour and baste. Serve over cooked rice.

SWISS CHICKEN

Jackie Johnson

4-6 oz. boneless chicken breast (raw, thawed)	½ can milk (use the can from the soup)
4-6 each thin sliced Swiss cheese	1 c. Italian bread crumbs
1 (10.5 oz.) can cream of chicken soup	½ stick of melted butter

Place chicken in casserole dish and salt and pepper to taste. Lay cheese over each breast. Mix soup and milk together and pour over top. Sprinkle bread crumbs over that and drizzle butter on top. Bake for 1 hour at 350°.

TUSCAN CHICKEN PASTA

Janet Scholl

8 oz. penne pasta	1 c. half and half
1 lb. boneless skinless chicken breasts, cut into cubes	½ c. grated Parmesan, plus more for topping
1-½ T. Italian seasoning	½ tsp. kosher salt
3 T. extra virgin olive oil	½ tsp. freshly ground black pepper
2 cloves garlic, minced	6 to 8 oz. baby spinach
1 sm. yellow onion, diced	½ c. sun-dried tomatoes
1 red bell pepper, diced	Fresh parsley, chopped
1 T. flour	
1 c. chicken broth	

Cook the pasta according to package instructions. Heat 2 tablespoons extra virgin olive oil in a large skillet over medium heat. Season the chicken on both sides with salt, pepper, and 1 tablespoon Italian seasoning. Add to the skillet and cook for about 4 minutes per side or until the chicken is done. Remove the chicken from the skillet. Add the remaining 1 tablespoon olive oil to the pan. Add the garlic, onion and bell pepper. Sauté until the vegetables are softened, about 5 to 7 minutes. Whisk in the flour, then slowly add the chicken broth, scrapping up any browned bits on the bottom. Slowly add the half and half. Bring to a simmer and cook for 5 minutes. Stir in the Parmesan cheese and allow it to melt completely. Add the remaining ½ tablespoon Italian seasoning and season with salt and pepper. Stir in the spinach, allowing it to wilt. Add the sun-dried tomatoes that have been removed from the oil and cut into smaller pieces. Stir in penne pasta and the chicken. Spoon Tuscan Chicken Pasta onto plates, top with additional Parmesan and fresh parsley.

TUSCAN GARLIC CHICKEN

Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon

1 ½ lbs. boneless skinless chicken breasts, thinly sliced	1 tsp. garlic powder
2 T. olive oil	1 tsp. Italian seasoning
1 c. heavy cream	½ c. Parmesan cheese
½ c. chicken broth	1 c. spinach, chopped
	½ c. sun dried tomatoes

In a large skillet, add olive oil and cook the chicken on medium high heat for 3-5 minutes on each side or until brown on each side and cooked until no longer pink in center. Remove chicken and set aside on a plate. Add the heavy cream, chicken broth, garlic powder, Italian seasoning and Parmesan cheese. Whisk over medium high heat until it starts to thicken. Add the spinach and sun-dried tomatoes and let it simmer until the spinach starts to wilt. Add the chicken back to the pan and serve over pasta, if desired.

VON'S CHICKEN SPAGHETTI

Sarah Schulman Winters
Von Gordon

7 oz. thin spaghetti, cooked and drained	½ tsp. salt
4 c. cooked, chunked chicken	¼ tsp. pepper
½ c. or sm. jar pimentos	1 lb. velveeta cheese
4 T. parsley flakes	2 cans cream of mushroom soup
1 sm. onion, diced	1 c. chicken broth

Blend cheese, mushroom soup and broth and heat on low, stirring to avoid sticking. Mix with all other ingredients and pour into 9x13 greased casserole dish. Bake uncovered 350° for 1 hour.

Note: Von was a long-time Prestoncrest member and is the Grandmother of Taylor "Wren" Gordon

WHITE CHICKEN LASAGNA WITH TARRAGON CREAM SAUCE

Michelle Scott Tucker

Charter member, Wife of Randy - Current Elder

2 - 3 lbs. chicken breasts, boneless, skinless, cooked and cut	9 T. flour
1 lb. mozzarella cheese, shredded	1 ½ tsp. dried tarragon or 3 tsp. fresh
1 lb. Swiss cheese, shredded	1 ½ tsp. salt
1 (8 or 12 oz.) box lasagna noodles	1 ½ tsp. pepper
1 stick + 1 T. butter	4 ½ c. half and half
	1 (8 oz.) pkg. mushrooms, sliced and sautéed in butter
	½ c. Parmesan, freshly grated

Melt butter in large saucepan. Blend in flour and stir constantly until it is "pastey". Add salt, pepper, and tarragon. Stir in half and half, slowly stirring constantly over medium heat. Continue stirring until mixture bubbles and reaches that of a thick white sauce. Stir in sautéed mushrooms and remove from heat. Grease 9x13 Pyrex dish. Layer half of chicken first, then ⅓ of sauce, ⅓ of mozzarella and Swiss cheeses, and ½ of noodles. Layer again. Spoon remaining sauce over noodles and then remaining cheese. Top with Parmesan cheese. At this time, dish may be refrigerated overnight, frozen, or baked. Bake room temperature casserole at 350° for 30-40 minutes.

Note: Recipe generously shared by Tamara and Dan Reese.

CROCK POT

BRISKETTACOS

Andrea Wilks

4-5 lb. brisket	1 bunch cilantro
1 onion, chopped	Kosher salt
1 packet taco seasoning	Pepper
¾ c. water	

Chop onion and place in crockpot. Add the taco seasoning and water to the crockpot and mix with onion. Trim the fat off the brisket and rub plenty of kosher salt and pepper over the brisket. Place the brisket in the crockpot. Chop the cilantro and place on top of the brisket. Cover the crockpot and cook brisket on low heat for 9-10 hours. Brisket will shred easily when done.

COKE ROAST

Betsy Yurcho McKinlay

3-lb. beef roast	2 cans of coke (no diet coke)
1 env. dry onion soup mix	

Place roast in slow cooker. Sprinkle with soup mix. Pour soda over all. Cover. Cook on low 7-8 hours.

CREAMY CROCK POT CHICKEN

Gina Borden

Wife of Bryan - Youth Minister (2013-present)

2 - 4 chicken breasts, frozen or thawed	1 packet Italian dressing mix (dry)
1 (8 oz.) cream cheese, softened	Rice, cooked
1 (10 oz.) cream of chicken soup	

Combine the cream cheese, soup, and dressing mix until smooth and creamy. Place chicken in the bottom of the crock pot. Pour the cream mixture over the chicken. Cook on high for 4-6 hours or on low for 6-8 hours. Serve over cooked rice.

Note: I make this dish for people when they're sick or have had a baby. It makes enough for my family and the other family, too!

CROCK POT CHUCK ROAST

Carolyn Yurcho

Wife of Larry - Deacon

2 - 3 lb. chuck roast	1 pkg. Au Jus gravy mix
1 stick butter	2 pepperoncini peppers
1 pkg. Hidden Valley Ranch Mix	Splash of pepperoncini juice

Place all ingredients in a crock pot on low for 6 hours.

CROCK POT SANTA FE CHICKEN

*Stephanie Halbert
Wife of Darryl - Deacon*

1 ½ lb. chicken breasts	3 scallions, chopped
14.4 oz. can diced tomatoes with green chiles	1 tsp. garlic powder
15 oz. can black beans, rinsed and drained	1 tsp. onion powder
8 oz. frozen corn	1 tsp. cumin
¼ c. chopped fresh cilantro	1 tsp. cayenne pepper, to taste
14.4 oz. can fat free chicken broth	Salt, to taste

Combine chicken broth, beans (drained), corn, tomatoes, cilantro, scallions, garlic and onion powders, cumin, cayenne pepper (can omit if desired), and salt in the crock pot. Season the chicken breasts with salt and lay on top of the mixture. Cook on low 8-10 hours, or high 4-6 hours. Thirty minutes before serving, remove chicken and shred using two forks. Return to the crock pot and stir in. Adjust seasonings if needed. Serve over rice and top with cheese and sour cream if desired. **For instant pot, cook on high pressure 25 minutes, quick or natural release.

EASY CROCK POT CHICKEN AND PASTA

*Jennifer Griggs Pool
Wife of Matt - Charter member and Current Deacon*

2 lbs. chicken breast or tenders	1 8 oz. block cream cheese
2 c. Olive Garden signature Italian dressing	1 c. grated Parmesan cheese
	Penne pasta

Cook chicken, dressing and cream cheese in crock pot on low for 6-8 hours. Shred chicken once cooked. Cook pasta on stove top until desired texture. Stir cooked and drained pasta into crock pot mixture. Add more dressing if needed for moisture. Sprinkle Parmesan on top to serve.

GG'S SUNDAY ROAST

*Janée Reeder
Greta Goolsby*

2-4 lb. roast	1 can cream of mushroom or celery soup
1 pkg. Lipton onion soup mix, dry	1 onion, sliced or cubed

Put roast in an oven bag and casserole pan or in a crockpot. Spread soup on top followed by dry onion soup mix. Add onion, if desired. Bake in oven at 250° for 2-3 hours, or in crock pot on low about 4 hours. This makes a gravy to serve on the side over rice or mashed potatoes.

Note: This went in the crockpot Sunday morning and smelled amazing by noon after church!

ITALIANPOT ROAST

*Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder*

1 chuck roast	1 c. red wine
1 carrot, sliced	1 sm. can tomato paste
1 stalk celery, sliced	2 c. beef broth or consommé, warmed
1 onion, ringed	2 bay leaves
Salt and pepper, to taste	Egg noodles
Garlic salt, to taste	
1 (8 oz.) package mushrooms, sliced	

Put all ingredients in a crock pot on low and cook all day. When ready to serve, strain off liquid into saucepan. Make a paste with a bit of the liquid and cornstarch. Add the paste to the liquid in the saucepan. Heat and thicken / reduce until a nice gravy results. Return this gravy to the meat. Serve over egg noodles.

Note: Adapted from the Junior League of Orlando Cookbook.

MISSISSIPPOTPOT ROAST

*Judy Pinegar
David Crumpton*

1 (3-4 lbs.) chuck roast	¼ c. butter + 2-3 T. butter
1 packet ranch dressing mix	4-6 pepperoncini peppers
1 packet au jus gravy mix	

Place roast in a slow cooker on top of 2-3 tablespoons butter. Sprinkle the top with the ranch dressing mix and the au jus gravy mix. Place pepperoncini peppers on top of the mixes along with some of the juice from the jar. Add ¼ cup butter on top. Cook over low heat for 8 hours.

Note: Serve with mashed potatoes.

POPPING JOHNNIES

Ginger King

1 (16 oz.) sausage (Jimmy Dean)	1 ½ tsp. garlic powder
1 c. chopped onion	1 (15 oz.) can diced tomatoes
1 c. chopped celery	½ tsp. salt
3 or 4 cans black-eyed peas	2 T. chili powder
1 large can green chiles	½ tsp. black pepper
2 T. brown sugar	

Brown sausage, onions and celery together, then drain off fat. Add black-eyed peas. Then place in a crock pot and add remaining ingredients. Cook on low for 3 to 4 hours or on high for 2 to 2½ hours. Sometimes I add one hot and one regular package of sausage. Add 2 more cans of black-eyed peas if stretching the recipe for more people. Recipe by itself will feed 4-5 people.

Note: I serve it with cornbread. Delicious way to get your “good luck” for the new year.

PORK ROAST WITH MUSHROOM GRAVY

Judy Pinegar

3-4 lbs. pork tenderloin roast	Black pepper
8-10 cloves garlic, crushed	Granulated garlic (Tones Garlic is good)
2 cans cream of mushroom soup	1 T. corn starch (more if needed)
2 c. water	
Kosher salt	

Add oil and sauté 8-10 cloves of garlic. Set aside. Sear pork tenderloin roast over medium-high heat for about 15-20 minutes per side or until it is browned on all sides. Season pork on all sides with kosher salt, black pepper and granulated garlic. Add two cans cream of mushroom soup. Add two cups of water. Add roasted sautéed garlic. Cover and cook on medium for 4 hours. Remove most of the gravy from cooking roast. Mix water and corn starch together and add sufficient amounts of corn starch to gravy to thicken properly. Bring gravy mixture to a boil on stove top for maximum thickening. Taste gravy and add additional water and corn starch as needed for proper taste and thickness. When seasoned properly the gravy should not be overly salty or overly thick. Pour this back over roast. I use my Ninja Slow Cooker but this can be done on top of a stove in a large pan.

PORK SLOW COOKER STREET TACOS

*Lynn Fowler Gideon
Charter Member*

1 (18-19 oz.) peppercorn marinated pork tenderloin (Hormel)	Corn tortillas
1 pkg. dry ranch dressing mix	Choice of toppings: chopped onions, cilantro, lime juice, hot sauce, jalapeños, grated cheese, shredded cabbage, diced tomatoes
2 (4 oz.) cans chopped green chiles	

Put pork tenderloin, ranch dressing and green chiles in a slow cooker. Cook on low for 8 hours, or high for 4 hours. Shred the meat with two forks and serve on warm corn tortillas with your choice of toppings.

SKINNYSLOW COOKED PERNIL (PUERTO RICAN PORK)

*Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon*

3 lbs. pork shoulder blade roast, lean, all fat removed (OR pork tenderloin)	½ tsp. oregano
4-5 garlic cloves, crushed	½ T. cumin
1 T. coarse salt	¼ tsp. black pepper
	3 oranges, juiced (½ c.)
	2 limes, juiced

Place pork in crock pot. Using a sharp knife, cut slits into the pork and stuff holes with half of the crushed garlic. Combine the remaining ingredients and pour over pork. Cover and refrigerate overnight, turning pork occasionally so the marinade covers all of the pork. (If short on time, the marinade process can be skipped.) Cook on low for 8 hours. After 8 hours, remove pork and shred. Remove liquid from crock pot and add pork back to crock pot. Add about 1 c. of the liquid back and adjust salt, pepper and cumin. (You will probably need to add more.) Let it cook another 15-30 minutes.

Note: Serve with black beans and rice, as tacos or in Cuban sandwiches. From skinnytaste.com.

SLOW COOKER CHICKEN AND DRESSING

Diana Gray-Richard

1 (2½ - 3 lb.) rotisserie chicken (boned and shredded), about 4 c.
2 (12 oz.) each Pepperidge Farm cornbread stuffing
2 (14 oz.) cans chicken broth or 1 (4 c.) carton chicken broth
2 (10¾ oz.) cans cream of chicken soup

1 med. onion, finely chopped
3 celery stalks, finely chopped
4 lg. eggs, lightly beaten
2 tsp. ground sage
½ tsp. pepper
½ c. butter

Combine all ingredients except butter in large bowl. Transfer mixture to a lightly greased 5 quart slow cooker. Dot evenly with butter. Cover and cook on High for 3-4 hours or on Low for 7 hours. Stir well before serving. Makes a lot and good for a crowd or pot luck.

Note: Alternatively, you can use herbed stuffing mix if you do not like cornbread.

SLOW COOKER CHICKEN DELICIOUS

Vicki Yurcho

4 - 6 boneless, skinless chicken breasts, halved and rinsed
Lemon juice
Salt, to taste
Pepper, to taste
Dash of paprika
1 (10 oz.) can cream of mushroom soup

1 (10 oz.) can cream of celery soup
½ c. water
1 c. cheddar cheese, grated
Rice, cooked

Season chicken in lemon juice, salt, pepper, and paprika. Place chicken in slow cooker. Mix both soups and water together. Pour over chicken breasts. Sprinkle top with cheese. Cover, and cook on low heat for 6 - 8 hour. Serve over cooked rice.

Note: This recipe fills the slow cooker about halfway, so the recipe can easily be doubled.

SLOW COOKER SMOTHERED STEAK

Denise Williams

1 c. all-purpose flour
1-1½ lbs. cube steak
Salt and pepper
2 T. vegetable oil

1 can cream of mushroom soup, with 1 can water
1 pkg. gravy (made per package instructions)

Salt and pepper meat to taste. Coat meat in flour. In skillet/frying pan, heat 2 tablespoons vegetable oil. Brown meat (you can add salt and pepper on each side while frying). When meat has been browned, remove to a separate dish and set aside. In slow cooker, mix 1 can cream of mushroom soup, 1 can water, gravy and meat drippings. Add meat to soup/gravy mixture in slow cooker. Cook on high 3-4 hours. Cook on low 4-6 hours, or

Note: This recipe is from Wanda Williams & Kristal Hopkins

SLOW COOKER SWEET AND SPICY BEEF

Peggy Mosley

3 lb. beef chuck roast
¼ c. maple syrup
1 T. chipotle chili powder

1 tsp. salt
½ tsp. pepper
½ c. pineapple juice

Combine maple syrup, chipotle chili powder, salt and pepper into a paste. Rub paste over chuck roast and place into slow cooker. Pour pineapple juice over meat. Cook on low for 8-10 hours. Shred meat with two forks, and cook another few minutes.

Note: This is great served over baked sweet potato or in "street style" tacos.

THAI PEANUT CHICKEN

*Kay Redding
Wife of David - Deacon*

1 ½ lbs. boneless skinless chicken breasts	2 T. lime juice
1 c. canned coconut milk or almond milk	2 T. rice wine vinegar or apple cider vinegar
¾ c. creamy natural peanut butter	½ tsp. crushed red pepper flakes
4 cloves minced garlic	Chopped fresh cilantro for garnish
3 T. honey	Rice, rice noodles or lettuce leaves for serving
3 T. soy sauce	

Arrange chicken breasts in bottom of slow cooker. In medium bowl, stir together milk, peanut butter, garlic, honey, soy sauce, lime juice, vinegar and red pepper flakes; mix until mostly smooth. Pour over chicken. Cover and cook on low for 3-5 hours (or until chicken is cooked through and tender but not overcooked, depending on strength of slow cooker). Reduce temperature to warm. Remove chicken from slow cooker, cut into chunks and shred. Return shredded chicken to slow cooker to allow it to absorb sauce and heat through. Serve chicken and sauce over cooked white or brown rice, cooked rice noodles or stuff inside large lettuce leaves as wraps. Garnish with chopped peanuts, fresh cilantro and additional red pepper flakes, if desired. Makes 6 servings.

EGG & BREAKFAST

APPLE CINNAMONRAISINSTUFFED FRENCH TOAST

Caleb and Kyla Jones

1 loaf cinnamon raisin challah bread, sliced 1 inch thick	1 T. cinnamon
1 jar apple butter	1 T. vanilla extract
6 lg. eggs, beaten	Zest of 1 lemon
1 ½ c. whole milk	½ tsp. kosher salt
1 c. whole milk ricotta	4 T. salted butter, melted
2 T. maple syrup	2 Granny Smith apples, cubed or sliced

Grease a 9x13 baking dish with butter. Slice each piece of 1" thick bread in half, cutting almost all the way through, leaving ¼" remaining at the bottom. Spread the inside of the bread with apple butter and close back up. In a large bowl, whisk together the eggs, milk, ricotta, maple syrup, cinnamon, vanilla, lemon zest, salt, and butter. Submerge each piece of bread into the egg mixture, allowing the bread to soak. Arrange the bread in the prepared baking dish standing up vertical (not laying flat). Pour the remaining egg mixture over the bread slices. Cover and place in the fridge overnight. When ready to bake, preheat the oven to 375°. Bake for 45-50 minutes or until the French toast is crisp. Cover with foil if edges of French toast begin to burn at any point during baking. Serve topped with apples and maple syrup.

BABY BLESSING EGG CASSEROLE

*Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon*

1 doz. eggs	Salt
1 ½ cans Rotel (mostly drained)	Pepper
2 c. grated cheddar cheese	

Preheat oven to 325°. Spray a 9x13 casserole dish with cooking spray. Beat eggs with a whisk. Mix in Rotel and cheese. Add some salt and pepper. Pour mixture into casserole dish, making sure cheese is evenly distributed in the pan. Bake for 30 - 45 minutes until eggs are fully set in the center. Cut into squares.

BISCUITS AND GRAVY

Kelsey Weberg

Pillsbury Original Biscuits **1 - 2 c. milk**
½ roll regular pork sausage **1 T. butter**
2 T. flour **Pinch of pepper**

Brown the sausage in a pan. Once browned, pull it out of the pan but leave the grease in it. Add about 2 T. of flour in the grease and mix thoroughly until it's a thin paste. Add 1 to 2 c. of milk slowly so it's not lumpy and becomes gravy. Add the sausage back into the pan. Add a little bit of pepper and a T. of butter, let it melt and enjoy!

BLUEBERRY CREAM CHEESE FRENCH TOAST CASSEROLE

Jennifer Griggs Pool

Wife of Matt - Charter member and Current Deacon

1 lg. loaf French bread **½ c. raw sugar (optional, for**
8 eggs **sprinkling on top)**
2½ c. half and half **For Sauce:**
⅓ c. sugar **2 c. water**
2 tsp. cinnamon **1 c. sugar**
2 tsp. vanilla **4 T. corn starch**
½ tsp. salt **2 c. blueberries**
1 c. fresh blueberries **Butter**
1 (8 oz.) pkg. cream cheese,
cubed

Butter a 9x13 casserole dish. Cut French bread into 2" cubes, set aside. Combine eggs, half and half, sugar, cinnamon, vanilla and salt. Whisk well. Place half of bread cubes in prepared baking dish, top with half of the cream cheese cubes and half cup of blueberries. Add second layer with remaining bread cubes, cream cheese cubes, and blueberries. Pour egg mixture over all. Press mixture down to ensure complete soaking. Cover with plastic wrap and refrigerate for at least two hours, and up to 48 hours. When ready to cook, remove plastic wrap and sprinkle raw sugar. Cover with foil and bake at 375° for 30 minutes. Remove foil and bake for an additional 20-30 minutes until center is firm. Serve with blueberry sauce. **BLUEBERRY SAUCE:** In a small saucepan combine sugar, water and corn starch and heat until simmering. Add blueberries and simmer for 10 minutes. Using fork or whisk slightly break up blueberries until desired consistency. Cool slightly before serving.

BREAKFAST BRUNCH CASSEROLE

Suzanne Miller

Founder, Wife of Todd - longest serving and Current Elder

6 slices day old bread, cubed **4 eggs, beaten**
with no crust **¼ tsp. dry mustard**
1 ½ lb. sausage, cooked and **1 tsp. salt**
drained **2 c. milk**
8 oz. grated cheddar cheese

Using a greased 9x13 dish, layer bread cubes, sausage, and cheese in that order. Mix eggs, dry mustard, salt, and milk together. Pour over sausage mixture. Bake uncovered for 1 hour at 325°. Can be made, refrigerated overnight, and then cooked the next day.

BREAKFAST CASSEROLE

Deanne Caldwell Rome

8 eggs, slightly beaten **1 tsp. dry mustard**
6 slices bread, cubed **2 c. milk**
1 lb. breakfast sausage, cooked **1 c. cheddar cheese, grated**
and drained **1 tsp. salt**

Mix all together and put in a greased 9x13 pan. Refrigerate 12 hours. Bake for 35 minutes at 350°.

Note: Great breakfast for company, served with muffins and fruit.

BREAKFAST CUPS

Mona Farrell

Wife of Scott - Deacon

3 cans flaky canned biscuits **3 eggs**
8 oz. cream cheese **8 oz. grated cheese of your**
½ lb. bacon or sausage, cooked **choice - I use cheddar**
and crumbled - or both

Separate biscuits into two or three pieces. Press into a large muffin tin that has been sprayed with Pam and make a slight crust on the sides. Beat cream cheese, eggs and cheese together. Spoon the cheese and egg mixture into each muffin cup and top with bacon or sausage or both. You can also just have cheese ones if you like. Sprinkle a little more cheese on top of each cup. Bake at 375° until set and slightly brown.

Note: If you want to have a gluten free version, leave out the biscuits and spoon the egg and cheese mixture into the cups. Follow the rest of the directions. These are very tasty either way you make them. You can also make mini cups that are great for showers.

BREAKFASTHASH

Laura Daulton
Wife of Eric - Deacon

1 lb. ground sausage
2 potatoes, cubed
Diced onions (optional)
1 can green chiles

Minced garlic
Salt, pepper, and paprika
Chicken stock or water

Cook sausage in a large skillet on medium high heat, breaking it up. Add onions halfway through. Once mostly cooked, add potatoes, bell peppers, and garlic. Season fairly heavily with salt, pepper, and paprika. Don't be shy here. Add a bit of chicken stock or water, turn to medium low, cover, and cook until potatoes are soft. Add green chiles and stir until incorporated. Cook another minute or so.

Toppings:

Scrambled eggs
Shredded cheese
Salsa

Guacamole
Bell peppers

Top with scrambled eggs, cheese, salsa, whatever! Y'all. This is so good. You have to make this.

BREAKFASTRISOTTO

Gillian Gatewood White

1 c. barley (or any preferred grain)
1 T. olive oil
½ c. yellow onion, finely diced
1 ½ c. butternut squash, cubed (fresh or frozen)
1 tsp. rubbed sage
½ tsp. garlic powder

¼ tsp. salt
1 ¾ c. low-sodium vegetable or chicken broth
2 c. fresh baby spinach (or more as desired)
⅛ c. Parmesan cheese
4 eggs, poached or cooked as desired

Soak barley in water overnight or at least 8 hours, in a medium size glass bowl remove water from rice with a strainer. Heat oil in a large saucepan over medium heat and sauté onion for 3 to 4 minutes until translucent. Add butternut squash, sage, garlic powder and salt, sauté 2 minutes. Add soaked barley and vegetable broth. Increase heat to medium-high and allow liquid to come to a boil. Reduce heat to medium-low and cover with a lid. Stir occasionally. Simmer for 15-20 minutes or until barley is al dente. Add spinach and grate Parmesan cheese into risotto. Poach or cook eggs as desired. To serve, divide into four bowls and top with cooked egg.

BREAKFASTSAUSAGE CASSEROLE

Becky Savage
Wife of Robert - Deacon

1 lb. pork sausage
6 slices of day old bread, cubed
1 c. grated cheddar cheese
8 eggs
2 c. milk
1 tsp. salt
1 tsp. dry mustard

Preheat oven to 350°. Cook sausage and drain off fat. Cube bread with crust off. Line bread in greased 9x13 dish. Sprinkle sausage on bread, then cheese and then egg mixture of eggs, milk, salt and dry mustard. Refrigerate for 12 hours. Bake for 35-45 minutes at 350°. Reduce heat to 325° and cook 15 minutes longer. Don't over cook. Great with fruit and muffins. Use "hot" sausage if you would like a little "kick".

BULGARIANSTYLE EGGS & TOAST

Valerie Goode Navarro

1 egg, well beaten
½ c. crumbled feta
½ c. plain yogurt
½ tsp. baking soda
4 - 5 bread slices

Preheat oven to 475° or turn on broiler. Mix egg with feta, set aside. In a separate measuring cup, mix yogurt and soda, stirring well and allow to bubble. Pour yogurt mixture into egg mixture, and stir lightly. Pile egg and yogurt mixture onto bread slices, and bake immediately for about 10 minutes, or until brown on top. You can also lay slices of cheese on bread slices or butter the bread slices, before adding egg mixture.

Note: I began preparing this recipe when I served as a Peace Corp volunteer in Bachero, Bulgaria.

CHILE RELLENOS SQUARES

Christy LeStarge
Wife of Mike - Current Deacon

2 cans diced green chiles, drained
3 c. Monterey Jack cheese, shredded
4 large eggs, lightly beaten

Mix cheese and green chiles in a bowl, then place in bottom of a lightly greased 8x8 baking dish. Pour eggs over top and bake at 300° for 45 minutes.

Note: Delicious recipe shared by my good friend, Margaret Wilson.

CHRISTMASBRUNCHHAM & EGG CASSEROLE

*Karen Barrett
Wife of Jim - Elder*

1 c. diced ham	½ tsp. salt
¼ c. chopped onion	⅛ tsp. pepper
3 T. melted butter	1 c. shredded American cheese
1 doz. eggs (beaten)	(can use sliced American
1 can sliced mushrooms	cheese cut in small pieces)
(optional)	BREAD TOPPING:
CHEESE SAUCE:	¼ c. melted butter
2 T. butter	2 ¼ c. soft bread crumbs (cut in
2 ½ T. flour	½" cubes)
2 c. milk	⅛ tsp. paprika

CHEESE SAUCE: melt butter and stir in flour. Add milk and cook over low heat until thickened. Stir in cheese and salt/pepper until melted. Set sauce aside and use a large skillet to cook the ham and egg mixture listed above - sauté ham & onion in butter. Add beaten eggs and cook over med/high heat stirring to form large soft curds. Turn off heat. Pour the cheese sauce into the ham/egg mixture (and optional mushrooms) and stir to combine. Spoon mixture into greased 9x13 Pyrex dish. BREAD TOPPING: Toss bread crumbs and butter together lightly, and spread over the casserole. Sprinkle with paprika. Cover and refrigerate overnight. Bake uncovered 350° 30-40 minutes until bubbly in middle. Works well in convection oven also.

CREPES WITH SAUSAGE FILLING

*Pat Scott
Founder, Wife of Bob - Original Elder*

1 lb. sausage	¼ tsp. marjoram
¼ c. onion, chopped	½ c. sour cream
½ c. Velveeta processed cheese,	¼ c. butter, softened
shredded	
1 (3 oz.) pkg. cream cheese,	
softened	

Cook sausage and onion. Drain well. Then add cheeses and marjoram, mixing well. Place 2 T. filling down the center of each crepe (recipe below) and roll up. Place into glass baking dish. Bake covered at 375° oven for 40 minutes. Mix remaining sour cream and margarine and spoon over cooked crepes. Return to oven and bake uncovered 5 additional minutes.

Crepes:

3 beaten eggs	1 c. flour
1 c. milk	½ tsp. salt
1 T. oil	

Combine eggs, milk, and oil. Add flour and salt. Beat until smooth. Pour 2 T. batter into greased 6" skillet. Tilt until batter covers full surface. Cook on one side and invert onto wax paper. Repeat to make 16 crepes.

DUTCH BABIES

*Karen Hays McAulay
WOW Leader, Wife of Alan - Current Deacon*

¼ c. butter	¾ c. flour
3 eggs	¾ c. milk

Put butter in approximately 9-inch pan and melt in 425° oven. Put eggs in blender and quickly pulse for 1 minute. Gradually alternate flour and milk and whirl for 30 seconds. Take pan out of oven; pour into pan and bake 20-25 minutes until light brown. Serve by sprinkling with powdered sugar and squeezing lemon juice making a glaze.

EASY BREAKFASTBLINTZSOUFFLÉ

Diane Hopson

**2 boxes (12 count) frozen cherry
or apple blintzes, found in
kosher or novelty frozen**
2 sticks butter (not margarine)
**2 c. (16 oz. carton) sour cream
(not light)**

4 eggs
½ c. sugar
1 tsp. vanilla

Blintzes are often found in the Kosher area of the freezer department. There are a variety of flavors. I prefer cherry. Apple is also good. Preheat oven to 350°. Place frozen blintzes on bottom of 9x13 dish (seam side down). Mix softened butter, sour cream, eggs, sugar and vanilla. Mix well and pour over the blintzes. Bake at 350° for 45 to 55 minutes.

Note: A wonderful compliment to a breakfast or brunch menu.

EGG CASSEROLE

Yvette Hibbs

2 c. cheddar cheese, grated
8 crescent rolls
**1 lb. breakfast sausage, ½
regular and ½ hot**

4 eggs
¾ c. milk

Line a 9x13 casserole dish with crescent rolls. Brown sausage and drain. Beat eggs. Add cooked sausage, milk, and cheese. Mix together. Pour mixture on top of crescent rolls. Place in a pre-heated oven at 350° for 25 minutes.

EGG, POTATO HASH AND AVOCADO

Sara Duvall

**1 c. frozen potato or sweet
potato hash**
**¼ c. fresh or canned
mushrooms (optional)**
1 T. chopped onion (optional)
1 tsp. garlic powder

1 tsp. dried rosemary
½ tsp. salt
¼ tsp. pepper
1 lg. egg
1 sliced avocado
1 T. crumbled goat cheese

Spray skillet with Pam olive oil spray. Turn on stove top to medium heat, place one cup of hash in the skillet. Sprinkle with garlic powder, rosemary, salt and pepper. Turn to cook evenly until browned. Push to one side of the skillet. Spray skillet again. Opposite the hash, cook the egg (scrambled or fried). Place hash on the plate, egg, then sliced avocado. Sprinkle with goat cheese. Makes 1 serving. For a variation of flavor, sauté ¼ cup mushroom (fresh or canned) and 1 tablespoon onions in 1 tablespoon of olive oil, then mix with the potato hash and cook as directed above.

EGGS AND CHILES

*Diane Duncum
Wife of John - Elder*

3 cans mild green chiles, whole
**2 lbs. Monterey Jack cheese,
shredded**

8 eggs
½ c. milk
Salt and pepper, to taste

Cover the bottom of a 9x13 Pyrex with the chiles. Then sprinkle the cheese on the chiles. Mix the eggs, milk, salt and pepper and drizzle over the cheese. Bake at 250° for one hour or until light brown on top. This can be prepared and refrigerated before cooking.

FEATHERWEIGHTPANCAKES

*Carolyn Yurcho
Wife of Larry - Deacon*

2 c. flour
1 tsp. baking soda
3 T. sugar
¾ tsp. salt

3 eggs, well beaten
¼ c. white vinegar
1 ¾ c. milk
¼ c. oil

Combine eggs, milk, vinegar, and oil; mix well. Add flour, baking soda, sugar and salt until moist. I usually double this for 8 - 10 people.

FRENCH BREAKFASTPUFFS

*Ellen Bartee
Wife of Russ - Youth Minister (1984-1988)*

⅓ c. shortening
½ c. sugar
1 egg
1 ½ c. flour
1 ½ tsp. baking powder
½ tsp. salt

¼ tsp. nutmeg
½ c. milk
½ c. sugar
1 tsp. cinnamon
½ c. butter, melted

Heat oven to 350°. Grease 15 medium muffin cups. Mix shortening, ½ cup sugar and the egg thoroughly. Stir in flour, baking powder, salt and nutmeg alternately with milk. Fill muffin cups ¾ full. Bake 20-25 minutes. Mix sugar with cinnamon. Roll hot puffs in melted butter, then in sugar mixture. Serve warm. Makes 15 puffs.

FRIED EGGS WITH TORTILLA

Diana Best

4 eggs	Salt and black pepper
4 flour tortillas	Cayenne pepper seasoning,
4 T. Nutritional Yeast flakes (a	optional
dairy free B Complex	Avocado oil, enough to cover
ingredient adding a cheese-	bottom of skillet
like flavor). This is not a	½ ripe guacamole or Wholly
leavening agent.	Guacamole as a garnish

Heat a large skillet over medium low heat. When hot, add enough avocado oil to cover the bottom of the skillet. Add eggs one at a time and allow to fry until the egg white is cooked. (You may want to add one tablespoon of water and cover the skillet to allow the egg to partially steam). Add salt, pepper, and a tiny sprinkle of cayenne (if desired) to the eggs as they cook. On a flour tortilla, add 1 T. Nutritional Yeast Flakes at the edge of the center. Put one egg on the yeast and fold the tortilla in half. Place back into the skillet to brown. Repeat for each egg until all 4 eggs are inside a tortilla. Turn the heat up to medium. Sprinkle salt on the outside of the tortilla and let the tortilla cook to a golden brown. Add an additional tablespoon of avocado oil, if needed to brown. Turn the tortilla over to allow the other side to brown. Sprinkle with additional salt. When browned as desired, place each tortilla on a plate and serve. If desired, add a tablespoon or two of Wholly Guacamole or ½ of a sliced avocado as a garnish.

KAKEEKAKES(SUPER-SIZEDPANCAKES)

Stephanie Newhouse Ownby

Children's Coordinator and IT, Wife of Mark - Current Deacon

8 T. powdered buttermilk	½ tsp. salt
2 c. flour	2 eggs
2 T. sugar	2 c. water
2 tsp. baking powder	4 T. oil
1 tsp. baking soda	

Heat an electric skillet or griddle to 325° or a large skillet on medium heat. (Kakee uses a round electric skillet.) Add all ingredients together in a bowl and mix well using a whisk or fork. Spray skillet with cooking spray. Spoon about ½ cup mixture into pre-heated skillet, making a 6" to 7" round pancake. When the edges of the pancake begin to appear solid and the middle of the pancake bubbles, slide a thin spatula under the pancake and gently lift to check that the base is golden brown and not burned. Flip the pancake over and cook for an additional minute or two, until it's cooked through and golden brown on the second side.

MAPLE BACON OVEN PANCAKE

Lai Shang Shiu

Founder, Wife of Jimmie

1 ½ c. Bisquick	¼ c. maple syrup
1 T. sugar	1 ½ c. shredded cheddar
2 eggs	12 slices bacon, crisply fried,
¾ c. milk	drained and crumbled**

Heat oven to 425°. Grease and flour 9x13 baking dish. Beat Bisquick, sugar, eggs, milk, and ½ c. cheese with hand mixer until smooth. Pour into dish. Bake uncovered for 10-15 minutes or until pick comes out clean. Sprinkle the pancake with remaining cheese and bacon. Bake an additional 3-5 minutes until the cheese is melted. Serve with maple syrup. (**can substitute 1 lb. sausage, cooked and drained)

MEXICAN BREAKFAST CASSEROLE

Linda Hogan

4 split English muffins	3 c. shredded cheddar cheese
2 T. butter softened	1 c. sour cream
1 lb. breakfast sausage	12 eggs, beaten
1 (4 oz.) can chopped green	
chiles	

Spread the cut side of each muffin with butter and place face down in 9x13 pan. Cook sausage until browned, stirring to crumble; drain grease. Sprinkle the sausage, green chiles and grated cheese over the muffins. Combine sour cream and beaten eggs and pour over the sausage mixture and muffins. Bake at 350° for 40 - 45 minutes. This casserole can be frozen. Thaw in refrigerator overnight and cook according to directions.

MOM'S PANCAKES

Carol Stanfield

1 c. flour	2 T. sugar
1 c. milk	2 T. baking powder
2 T. vegetable oil	1 egg

Mix all ingredients together with hand mixer on medium speed. Let set for a few minutes to let mixture rise. Pour ¼ cup in to heated pan or skillet. Makes 6-8 pancakes.

MOM'S VINTAGE WAFFLE/PANCAKE RECIPE

Brenda Barth

2 c. sifted flour	Milk
½ tsp. salt	6 T. melted butter
3 T. sugar	3 eggs
3 tsp. baking powder	Griffin's waffle/pancake syrup

Stir together flour, salt, sugar and baking powder. Add in enough milk to make a THICK batter. Add melted butter and eggs. Mix well. Be sure the batter is a little on the thick side and not runny. Pour batter on the griddle or in a waffle iron and cook until desired level of brown. I only use Griffin's waffle/pancake syrup.

OVERNIGHT WAFFLES

Bobbi Keese
Wife of John - Current Deacon

1 ¾ c. milk	1 ½ tsp. instant or rapid rise
4 T. unsalted butter, cut into 4 pieces	yeast
2 c. all-purpose flour	1 tsp. salt
1 T. sugar	2 large eggs
	1 tsp. vanilla extract

Serves 4 (Makes 7 round or 4 large square waffles) Place milk and butter in a medium, microwave safe bowl. Cover bowl and heat in microwave for 1 minute. Stir mixture with rubber spatula. Continue to heat until butter is melted and milk is warm; 1 to 2 minutes. Let milk mixture cool until just warm; about 5 minutes. In large bowl whisk together flour, sugar, yeast, and salt. In small bowl, whisk eggs and vanilla until combined. Slowly whisk warm milk mixture into flour mixture until smooth, then whisk in the egg mixture. Scrape down bowl with rubber spatula. Cover bowl tightly with plastic wrap and refrigerate for at least 12 hours and up to 24 hours. Heat waffle iron. When waffle iron is hot, remove batter from refrigerator and discard plastic. Stir batter to recombine (batter will deflate). Spoon batter into the middle of your waffle iron. Close waffle iron and cook until waffle is golden brown. Use fork to remove waffle from waffle iron and transfer it to a plate. Repeat with remaining batter. Serve waffles with maple syrup, honey, cinnamon sugar, confectioners sugar, whipped cream, berries and/or softened butter. FREEZER INSTRUCTIONS: You can freeze leftover waffles for up to 1 month. Stack cooled waffles with parchment or wax paper in a zipper lock bag. Heat waffles in a toaster on its lowest setting until warm and crisp.

PAPPY'S PANCAKES

Brad "Pappy" Weldon
Deacon and Administrative Minister (2001-2021)
Janaye Weldon

1 ½ c. flour	1 egg, beaten
2 ½ T. sugar	1 ½ c. milk
3 ½ heaping tsp. baking powder	⅓ c. butter, melted
1 tsp. salt	

Mix dry ingredients thoroughly. Add egg and milk, using only enough milk to make a thick or heavy pourable batter. Then add margarine. Yields 20 3-inch pancakes.

Note: These are a Saturday tradition at the Weldon house.

PUFFED PANCAKE WITH BROWN SUGAR SYRUP

Lonna Powell

Puffed Pancake:

6 large eggs	1 c. all-purpose flour
1 c. milk	Pinch of salt
¼ c. orange juice	½ c. butter
½ c. granulated sugar	

Place oven rack so that the pancake has room to rise in the pan. Put a 9x13 pan in the oven and then heat oven to 425°. Mix eggs, milk, juice, sugar, flour, and salt until well blended. Remove hot pan from oven and add butter to hot pan; heat 1-2 minutes until butter sizzles (check often so it doesn't get brown). Remove the pan from the oven and tip it to coat the bottom evenly with the melted butter. Quickly pour in the batter. Bake about 20 minutes until puffed and brown. Serve immediately with the brown sugar syrup. Serves 4-6.

Brown Sugar Syrup:

1 c. firmly packed brown sugar	½ tsp. vanilla
½ c. water	

In a small saucepan combine brown sugar and water. Bring to a boil and let boil about 3 minutes. Remove from the heat and stir in the vanilla. This makes about ⅔ cup. You can make this ahead of time. It keeps well in the refrigerator for about a week.

Note: This is wonderful on a cold winter night!

QUICHE LORRAINE

Mary Kay Polk
Wife of Ken - Current Elder

5 eggs, beaten	1 ¾ tsp. Worcestershire sauce
2½ c. half and half	¼ tsp. nutmeg
8-10 slices bacon	½ lb. Swiss cheese
2 T. melted butter	3 T. Parmesan cheese
2½ tsp. minced onion	1 9" pie crust
1 ½ tsp. salt	

Fry bacon and crumble. Bake pie crust according to directions. Sprinkle bacon over pie crust. Combine eggs, half and half, butter, minced onion, salt, Worcestershire sauce, nutmeg, and Swiss cheese and pour over bacon. Sprinkle Parmesan cheese on top and bake at 375° for 15 minutes and then at 350° for 30 minutes.

Note: Apples of Gold Recipe

QUICHE LORRAINE

Cindy Meyers
Marie-Anne Manning

1 pie crust	2 c. cream (whipping or light)
1 c. Swiss cheese, shredded	½ tsp. red pepper
12 slices bacon, fried and crumbled	¾ tsp. salt
⅓ c. minced onion	¼ tsp. sugar
	4 eggs

Preheat oven to 425°. Prepare pie crust. Sprinkle bacon, cheese, and onion in pie crust. Slightly beat eggs. Beat in remaining ingredients. Pour cream mixture into pie crust. Bake for 15 minutes. Bake for 30 minutes longer at 300°, or until knife inserted 1" from edge comes out clean. Before cutting, let stand 10 minutes. Serve in wedges.

SAUSAGE CASSEROLE

Joann Goodlow

3 (10-count) crescent rolls	1 (8-oz.) cream cheese
1 lb. sausage	

Brown the sausage. Add the cream cheese until melted and mixed. Spread crescent rolls into baking dish or cookie sheet. Layer sausage mixture onto the rolls. Top with the other crescent rolls. Cook according to directions on crescent role packaging.

SAUSAGE EGG BREAKFASTCASSEROLE

Kathy Owens

1 ½ lbs. sausage (combine regular and hot)	1 c. shallots, minced
1 pkg. SIMPLY POTATOES shredded potatoes, O'Brien or Southwest style	1 c. green/red/yellow/orange bell peppers, sm. chop
1-2 T. butter, unsalted	1 (16 oz.) container sm. curd cottage cheese
8 oz. cheddar cheese, finely shredded (combo of three cheddars)	9 lg. eggs, beaten
	Optional add-ins: roasted garlic, celery, roasted red peppers

Preheat oven to 375°. Lightly grease 9x13 baking dish. Brown sausage while chopping to small bits. Then, drain and use paper towels to squeeze out ALL grease. Sauté shallots with butter. Add peppers just before shallots become translucent. Look for tender but not mushy. In a skillet, lightly brown the potatoes, stirring to make sure they don't clump. In a large bowl, stir together potatoes, sausage, shallots and pepper mixture, cheddar cheese and cottage cheese. Pour mixture into baking dish, keeping the sides slightly higher than the middle. Beat eggs and pour evenly into baking dish. Place in oven and check it at 30 minutes, then in 5 minute intervals until the edges are just brown, the top is slightly bubbly, and toothpick inserted into the center comes out clean. Don't overcook. Remove from oven topping with cheddar cheese. Serve with avocado slices, chopped tomatoes and/or salsa.

SAUSAGE HASH BROWN BREAKFASTCASSEROLE

Jenna Mason

1.5 lbs. breakfast sausage	1 c. milk
12-24 oz. frozen shredded hash brown potatoes	1 tsp. salt
2 c. shredded cheddar cheese	½ tsp. ground black pepper
12 lg. eggs	1 tsp. onion powder

Cook 12-24 oz. hash browns in skillet with butter and onion powder until soft. After spraying a 9x13 dish with cooking spray, layer the hash browns on the bottom. I use a thin layer of hash browns but you can use more if you like. I also add extra salt to the hash browns. Cook the sausage in the skillet and drain the fat once it is brown. Layer the sausage on top of the hash browns and add the cheese. In a large bowl, whisk the eggs with the milk, salt and pepper. Pour the egg mixture over the sausage and hash browns. Bake at 375° for one hour, but check that the center is set and the edges are golden brown before removing from the oven.

SAUSAGE HASHBROWNBREAKFASTCASSEROLE

Kay Reeves

20 oz. shredded hash browns, thawed	5 eggs
1 lb. sausage, cooked, crumbled, and drained	12 oz. can evaporated milk
¼ c. onion, finely diced	½ tsp. Italian seasoning (optional)
½ red bell pepper, diced	Salt and pepper, to taste
½ green bell pepper, diced	2 c. shredded cheddar cheese

Preheat oven to 350°. Brown sausage and drain fat. Combine eggs, evaporated milk, salt and pepper, and Italian seasoning in a bowl. Whisk these until smooth. Place sausage, hash browns, and bell pepper in 9x13 baking dish. Pour the egg mixture over it. Top with shredded cheddar cheese. Bake covered for 45 minutes, then uncover and bake for 5 - 10 minutes more.

Note: This casserole can be prepared the day before and kept in the refrigerator.

SAUSAGE QUICHE

Laurinda Coward Quaid

1 unbaked 9" pie shell	1 c. shredded cheese (any kind, but sharp cheddar is good)
1 lb. sausage (or ham, if preferred)	⅓ c. chopped onion
½ c. mayonnaise	¼ c. chopped green peppers
½ c. milk	Dash of salt and pepper (optional)
2 eggs	
1 T. corn starch	

Preheat oven to 350°. Brown meat and drain/blot excess grease. In mixing bowl, blend mayonnaise, milk, eggs and corn starch until smooth. Stir in meat, cheese, onion, green pepper, salt and pepper. Pour mixture into pie shell. Bake for 35-40 minutes until center is set.

Note: This recipe is so easy and it's great for breakfast, brunch, lunch or dinner!

SAUSAGE, CHEESE, AND EGG BAKE

Jennifer Davis Kimball
Wife of Matt - Deacon

1 lb. hot pork sausage	3 slices bread
3 c. milk	1-½ tsp. dry mustard
9 eggs, beaten	1 tsp. salt
2 c. shredded cheddar cheese	1 tsp. pepper

Cook sausage; drain. Place cooked, drained sausage on bottom of well-greased 9x13 pan. Mix milk, eggs, cheese, bread (broken in pieces), dry mustard, salt, and pepper. Pour on top of sausage. Refrigerate overnight. Set out 1 hour at room temperature before baking. Preheat oven, then bake at 350° for 50-60 minutes or until firm in the center and light brown on top.

SHAKSHUKA

Makenzi Wassenaar Roberts

1 T. olive oil	¼ tsp. chili powder
1 med. onion, diced	1 (28-oz.) can whole peeled tomatoes
1 red bell pepper, seeded and diced	6 lg. eggs
4 garlic cloves, finely chopped	Salt and pepper, to taste
2 tsp. paprika	1 sm. bunch cilantro, chopped
1 tsp. cumin	1 sm. bunch parsley, chopped

Heat olive oil in a large sauté pan on medium heat. Add the chopped bell pepper and onion and cook for 5 minutes or until the onion becomes translucent. Add garlic and spices and cook an additional minute. Pour the can of tomatoes and juice into the pan and break down the tomatoes with a large spoon. Season with salt and pepper and bring the sauce to a simmer. Use your large spoon to make small wells in the sauce and crack the eggs into each well. Cover the pan and cook for 5-8 minutes, or until the eggs are done to your liking. Garnish with chopped cilantro and parsley.

Note: Great to top with goat cheese or feta as an extra garnish.

SPINACH & BACON QUICHE

Donna Easom

6 eggs, beaten	1 lb. cooked bacon, crumbled
1 ½ c. whole milk	1 ½ c. shredded Swiss cheese
Salt and pepper, to taste	1 refrigerated pie crust (fitted into glass pie pan)
2 c. chopped fresh baby spinach, packed	

Preheat oven to 375°. Combine eggs, milk, salt and pepper to taste, in a food processor or blender. Layer the spinach, bacon and cheese in bottom of pie crust, then pour egg mixture on top. Bake 35-45 minutes until egg mixture is set. Cut into 8 wedges.

WAFFLES

Bethany Forrester
Wife of Charles - Current Deacon
Sara Duvall

2 c. Jiffy All-Purpose Baking Mix	1 ½ c. club soda
½ c. vegetable oil	1 egg

Whisk ingredients and cook in waffle iron to your desired crunchiness. Note: These freeze and toast deliciously!!

Note: Sara's Light & Crispy Waffles uses Bisquick in place of the Jiffy baking mix.

YEAST WAFFLES (MAKE AHEAD)

Katie Coldwell
Sarah Coldwell

1 pkg. dry yeast	2 eggs, lightly beaten
3 c. flour	2 c. milk (can also use ⅔ c. instant dry milk mixed with 2 c. water)
1 T. sugar	½ tsp. cinnamon (optional)
1 tsp. salt	
½ c. vegetable oil	

This is a great “make-ahead” recipe to prepare for company or holidays, saving time the morning you serve them. Dissolve 1 pkg. dry yeast in ¼ c. warm water, set aside. Then, find a large bowl or large jar with lid (that will fit in your refrigerator). Measure into bowl: flour, sugar, salt. Add in vegetable oil, eggs, milk. Add cinnamon. Add yeast mixture and stir just until lumps are gone. (Don't over mix.) Add more milk or water as needed (usually need to add ½ -1 cup water). Thinner batter yields crispier waffles. Refrigerate, covered, in large bowl, ensuring there is room for mixture to rise as yeast works! Stir batter down every 4-8 hours (more frequently at the beginning). Can be doubled if you have a crowd. Best if made at least two days in advance. When ready to cook, stir one last time. Heat waffle iron till hot; a sprinkle of water should “dance” on it to know it's hot; spray it with nonstick spray. Cook 2-3 minutes or to your desired level of crispiness!

Note: We say, “Waffle up!” as each waffle comes off the iron. Serve with butter, syrup, or jam! This was passed down from our grandmother, Bessie Patterson.

PASTA & HEARTY DISHES

BAKED FETA PASTA

Gillian Gatewood White

1 lb. pasta of choice (whole wheat, lentil, chickpea, brown rice, etc.)	2 T. minced garlic
½ c. olive oil (+extra for drizzle)	1 T. Italian seasoning
8 oz. sliced portobello mushrooms	2 tsp. thyme
½ diced sweet or purple onion	1 tsp. red pepper flakes
1 block feta cheese	Chopped basil for garnish (optional)
	Salt and pepper, to taste
	8 oz. baby spinach

Preheat oven to 400°. In a 9x13 baking dish add olive oil and toss in cherry tomatoes, mushrooms, onion, thyme, garlic, red pepper flakes and salt and pepper. Add the feta cheese in the middle of the pan of vegetables and drizzle with additional olive oil and Italian seasoning. Bake for 30 minutes. After 30 minutes turn oven up to 450° for an additional 5-10 minutes. Make pasta according to box directions and then strain. When you remove the dish from the oven add spinach and fresh basil if desired and stir it all in. Toss in the pasta and additional olive oil if needed for moisture. Serve hot.

HOMEMADE HAMBURGER HELPER

Jennifer Liebl

Wife of Jamie - Deacon

1 (16 oz.) box elbow macaroni, cooked	2 T. butter
1 ½ lb. ground beef, cooked with small chopped onion, drained	2 T. flour
1 (15 oz.) can stewed tomatoes, chopped	2 c. milk
Clove of garlic, chopped	½ c. broth (beef or chicken)
Salt, pepper, and onion powder, to taste	3 c. cheese, shredded
	1 sm. block Velveeta

Preheat oven to 350°. Add tomatoes, garlic and seasonings to beef, mixing all together in a pan. Simmer. In a separate saucepan, melt butter with flour, and cook to make a roux. Add milk slowly, stirring until thickened. Then add the broth. Stir in the cheeses until smooth, then add cooked pasta. In a 9x13 baking dish sprayed with non-stick spray, layer noodle mixture and beef mixture "lasagna-style" in pan. Cook for 20-25 minutes.

MILLION-DOLLAR SPAGHETTI

Brooklyn Shumate

1 (8 oz.) pkg. spaghetti noodles	1 (8 oz.) pkg. cream cheese, softened
1 lb. lean ground beef (or ground turkey)	¼ c. sour cream (or plain Greek yogurt)
1 (16 oz.) jar spaghetti sauce	1 (8 oz.) pkg. shredded sharp cheddar cheese
½ c. stick butter, sliced, divided	
1 (8 oz.) container cottage cheese (or ricotta cheese)	

Preheat oven to 350°. Bring a large pot of lightly salted water to boil. Cook spaghetti noodles in boiling water, stirring occasionally until cooked through but firm to the bite (about 12 minutes). Drain. Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly (about 5-7 minutes). Drain and discard the grease. Transfer meat into a bowl and mix with spaghetti sauce. Place half the slices of butter into bottom of a 9x13 casserole dish. Spread half of spaghetti noodles into dish over butter slices. Mix cottage cheese, cream cheese, and sour cream together in a bowl; spread mixture over spaghetti noodles. Layer remaining spaghetti noodles over creamy mixture. Top with remaining slices of butter. Pour ground beef and sauce mixture over spaghetti and spread to cover casserole. Bake for 30 minutes. Spread cheddar cheese over casserole and continue baking until cheese has melted and is lightly browned, about 15 more minutes.

NEW MEXICO RED CHILE CHEESE ENCHILADAS

Linda Cano
Wife of Robert - Deacon

6 corn tortillas	1 onion, chopped
Oil	2 eggs, fried
1 ½ - 2 c. red chile sauce	1 c. shredded lettuce
1 c. shredded Monterey Jack cheese or cheddar	¾ c. chopped tomato

Take one tortilla and dip it quickly in hot oil to make it soft. Then take your tortilla and dip it in your red chile sauce and put it on a plate. Top with cheese, onion and more red chile sauce to your liking. Repeat steps 2 more times and stack your tortillas ... making stack of 3. Heat in oven at 350° until cheese melts. Top with a fried egg. Garnish with lettuce and tomato.

RED CHILE SAUCE:

Red chile pods	1 tsp. whole oregano, crushed
1 bay leaf	2 tsp. granulated garlic
Water	2 tsp. salt or granulated chicken bouillon
½ tsp. cumin	

Rinse and remove the stems and seeds from approximately 25 pods. In a pot, add enough water to fully cover pods. Add 1 bay leaf. Bring to a boil and let simmer for 20 minutes, then let cool slightly. Remove bay leaf, and with a blender purée pods and the water. Use a colander to separate; do this several cups at a time. To the puréed sauce, add cumin, oregano, garlic, and salt or granulated chicken bouillon.

Note: To complete this authentic dish, serve with pinto beans and rice.

ONE POT WONDER TOMATO BASIL PASTA

Karen Berryman

12 oz. linguine pasta	2 tsp. dried oregano
2 (16 oz.) cans diced tomatoes, undrained	4 ½ c. vegetable broth (NOT low sodium)
1 med. onion, cut into ¼" strips	2 T. olive oil
4 cloves garlic, sliced thinly	10-12 basil leaves
¼ tsp. red pepper flakes	Parmesan cheese

Place pasta, tomatoes, onion and garlic in a large pot. Pour in broth. Sprinkle the top with pepper flakes and oregano. Drizzle the top with oil. Cover the pot and bring to a boil. Reduce the heat to simmer and keep covered and cook for 10 minutes, stirring every few minutes. Cook until almost all liquid has evaporated. Season to taste with salt and pepper. Add basil and stir to evenly distribute everything. Serve with freshly grated Parmesan cheese. Makes 4-6 generous servings.

PUMPKIN RAVIOLI WITH BROWN BUTTER SAGE SAUCE

Sara Duvall

1 (9 oz.) pkg. frozen pumpkin ravioli (or butternut squash ravioli)	10 to 15 lg. sage leaves
1 c. unsalted butter	Sea salt
	¼ c. grated Parmesan cheese
	4 T. amaretto cookies, crumbled

Prepare pasta according to package directions. Reduce the heat when adding the ravioli; cooking the ravioli in boiling water will cause the ravioli to burst. Spray a sheet pan with olive oil cooking spray. Drain the ravioli. Place the ravioli on the sheet pan. Spray the ravioli with cooking spray. Cover with foil. Place in oven at 250° to keep warm. To prepare the sauce, melt the butter in a sauce pan over medium heat. Add the sage leaves and cook until the butter turns light brown and begins to foam; 2 to 3 minutes. Shake and stir the sage leaves so that they cook evenly and are crisp. Remove from heat and lightly sprinkle the sauce with salt. Remove the ravioli from the oven and place on individual plates or a platter. Drizzle the hot brown butter sage sauce evenly over the ravioli. Sprinkle with Parmesan cheese and the amaretto cookie crumbs.

RIGATONI ARRABIATA

Sharon Hays
Wife of Steve - Current Deacon

4 T. extra virgin olive oil	8 fresh basil leaves, coarsely chopped
4 cloves garlic, crushed	Salt and pepper, to taste
2 lbs. ripe Roma tomatoes, crushed in food processor	16 oz. rigatoni (or penne) pasta
1 tsp. red chile peppers, crushed or 1 tsp. crushed red pepper	Freshly grated Parmesan cheese

In a very large pan, heat the oil. When the oil is warm, add the garlic. Sauté the garlic a minute or two but do not brown. Then to the garlic add the crushed tomatoes, chile peppers, basil, salt and pepper. Reduce heat and low simmer for 15 minutes. While the sauce is simmering, cook the pasta. When the pasta is al dente, drain it but do not rinse. Add the pasta to the sauce and simmer for 5 minutes. Once plated, sprinkle with the grated Parmesan cheese.

ROASTED SHRIMP AND LEMON ANGEL HAIR PASTA

Rebecca Sutton

Children's Minister (2012 - present), Wife of Patrick - Current Deacon

2 lbs. shrimp, peeled and deveined (about 20 shrimp)	1 (16. oz. pkg.) angel hair pasta, reserving ½ c. of pasta water
5 T. olive oil, divided	4 T. unsalted butter, melted
2½ tsp. salt	Zest and juice of 2 lemons
1½ tsp. pepper	

Preheat oven to 400°. Place the shrimp on a non-stick sprayed sheet pan with 1 T. olive oil, ½ tsp. salt, and ½ tsp. pepper. Toss well, and spread in one layer and roast 6 to 8 minutes, just until they are pink and cooked through. While shrimp is cooking, cook angel hair pasta in a large pot of boiling water, until al dente, about 3 minutes. Drain pasta, reserving ½ c. of pasta liquid. Toss the pasta with the melted butter, 4 T. olive oil, lemon zest, 2 tsp. salt, 1 tsp. pepper, and as much of the reserved pasta water to combine ingredients. Add shrimp and serve.

Note: This recipe is adapted from an Ina Garten recipe.

SPAGHETTISQUASH WITH SUPER THICK BOLOGNESE SAUCE

Tommy Watson

1 lg. spaghetti squash, cut in half lengthwise, seeds removed	1 med. onion, diced
6 T. extra virgin olive oil (EVOO) divided	3 cloves garlic, finely chopped or grated
Salt and ground black pepper	¼ c. tomato paste
½ c. grated Pecorino Romano cheese, plus more for topping	½ c. red wine
¼ lb. thickly sliced pancetta, chopped	½ c. beef stock
1-1½ lbs. ground sirloin	½ c. fresh basil (about a handful), chopped
1 carrot, peeled diced or shredded	½ c. fresh parsley (about a handful), chopped

Preheat oven to 400°. Place the spaghetti squash halves, cut-side up, onto a baking sheet. Drizzle with 2 tablespoons of EVOO, salt and pepper. Turn the squash over so they're cut side down and roast until the flesh is tender, about 45 minutes to an hour. Once cooked, use a fork to loosen the squash strands up. Drizzle with 2 tablespoons EVOO, ground black pepper, and a sprinkle of cheese. Reserve squash in the shells. While the squash is roasting, place a large skillet over medium-high heat with two turns of the pan of EVOO, about 2 tablespoons. Add the pancetta to the pan and cook until crispy; about 5 minutes. Add the sirloin to the pan and cook until golden brown; 6-7 minutes. Add the carrots, onion, and garlic to the pan and cook until the veggies are tender; about 5 minutes. Season everything with salt and pepper, then add the tomato paste, cooking it until golden brown and aromatic; about 1 minute. Add the red wine and beef stock, scraping the bottom for any bits that may be stuck, and cook the sauce until thickened and slightly reduced; about 5 minutes. To serve, ladle the meat sauce on top of each squash half and garnish each with fresh basil, parsley and additional Pecorino Romano cheese.

PORK

APRICOT GLAZED GRILLED PORK CHOPS

Karen Hays McAulay

WOW Leader, Wife of Alan - Current Deacon

⅔ c. white wine	Salt
⅓ c. apricot preserves	4 bone-in center cut pork chops
1 tsp. finely chopped thyme leaves	(about 3 lbs.)
	1 T. vegetable oil

In a small pan combine wine, preserves, thyme and ½ teaspoon salt. Bring to a boil over medium-high heat and continue to cook until reduced by half. Set aside to cool. Preheat grill to medium-high heat. Rub chops with oil and sprinkle with salt. Grill for 10 minutes turning once. Continue to cook basting with glaze several times until an instant-read thermometer reads 140°. Continue to cook 8 minutes longer. Let chops rest for 5 minutes before serving.

BARBEQUECKRICH SAUSAGE

Barbara Cooper

Administrative Assistant (2001-present)

1 pkg. Eckrich Sausage	2 T. liquid smoke, any brand
1 sm. bottle BBQ sauce, any brand	1 T. Nature's Seasoning
	½ c. water

Peel skin off sausage and cut into bite size pieces. Place sausage in flat pan. Bake in 350° oven for 20 minutes. Pour grease off sausage. Sprinkle Nature's Seasoning over sausage. Pour liquid smoke over sausage. Pour bottle of BBQ sauce over sausage (add ½ cup water). Stir sausage and ingredients in flat pan. Bake another 20 minutes.

CORNBREADSAUSAGE DRESSING

Kathy Owens

1 (8x8 pan) prepared jalapeño cornbread (Whole Foods, source)	1 lb. mild Italian sausage
2 slices Dave's Thin-sliced Killer Bread, toasted	½ lb. hot Italian sausage
½ to 1 c. Pepperidge Farms Dressing mix (cornbread or bread)	4 eggs, beaten
1 lg. onion (or shallots or leeks), small chop	5 c. chicken stock (check after 3 and 4)
4 stalks celery, small chop	¼ - ½ c. butter, melted (I use ¼)
	2 tsp. fresh sage, minced
	2 tsp. fresh thyme, minced
	1 ½ tsp. poultry seasoning
	Salt and pepper, to taste

Preheat oven to 350°. Add the cornbread to a large mixing bowl and break into small pieces. Tear the toast into small pieces and add to cornbread. Add Pepperidge Farms mix. Set aside. Sauté the onions and celery until translucent. Add sausage to the pan and cook until brown and chopped very fine. Drain. Add sage, thyme, poultry seasoning, salt and pepper. Combine sausage and bread mixtures. In a separate bowl, combine eggs, chicken stock and melted butter. Add to sausage bread mixture and stir well to combine. Mixture should be a little soupy. Bake for 45 minutes until firm and lightly browned.

CRISPY PARMESANPORK CHOPS

Ila Dabbs

Wife of Gordon - Preaching Minister (2009-present)

4 pork chops (boneless)	1 c. bread crumbs (Italian, dried)
½ c. mayonnaise	½ c. Parmesan cheese
½ tsp. kosher salt	2 T. olive oil
½ tsp. pepper	2 T. butter

Pound each chop until ¼" thick. Coat each chop with a thin layer of mayonnaise. Combine the bread crumbs, Parmesan cheese, salt and pepper in a shallow dish. Place the chops one by one in the bread crumb mixture and coat on both sides. Heat oil and butter in a large nonstick skillet over medium high heat. Place the chops into the pan and cook until golden brown and crispy, about 3-4 minutes per side. Remove and drain on paper towels.

Note: Serve this dish with my Crumb Topped Tomatoes and Rice Casserole found in this cookbook, and your dinner is complete!

HAM AND POTATO CASSEROLE

Lynn Chennault

4 med. red potatoes (about 2 lbs.), thinly sliced	2 T. butter
1 sm. yellow onion, thinly sliced	2 T. all-purpose flour
1 ½ c. cooked ham, chopped	2 c. milk
¼ tsp. black pepper	½ c. shredded sharp cheddar cheese

Preheat oven to 375°. Spray an 8x8 glass or ceramic casserole dish with nonstick cooking oil. Set aside. Layer ⅓ thinly sliced potato, ⅓ thinly sliced onion, and ⅓ ham in prepared casserole; repeat layers ending with ham. Sprinkle black pepper over top. In a medium saucepan, melt the butter over medium heat. Whisk in the flour, forming a paste. Slowly, by several tablespoons, add the milk, whisking the entire time. Only add more milk when the mixture has thickened. When all milk is added, and sauce is thickened (and will coat back of spoon), remove saucepan from heat and whisk in the cheese, stirring well. Pour heated sauce carefully over the casserole, coating the top. Cover the casserole with foil and bake for 45 minutes. Uncover and bake for 15 more minutes or until top begins to brown and potatoes are very tender. Remove from oven and allow to cool about 10 minutes before serving. Salt, to taste.

HERB-CRUSTED PORK TENDERLOIN

*Alice Strickland
Founder, Wife of John - Original Deacon*

1 ½ c. bread crumbs	3 T. fresh thyme, chopped
⅓ c. fresh basil	1 pkg. pork tenderloin (usually two in a package)
1 T. olive oil	3 T. fresh parsley, chopped
½ tsp. pepper	
1 tsp. salt	

Stir together bread crumbs, basil, pepper, salt and thyme. Brush tenderloins lightly with olive oil. Roll tenderloins in crumbs until completely covered. Roast at 425° about 25 minutes or until meat thermometer reaches 160° when inserted in center of pork. Sprinkle with fresh parsley, slice and serve.

MAPLE-PEPPERROASTED PORK LOIN

*Karen Hays McAulay
WOW Leader, Wife of Alan - Current Deacon*

1 pork loin	1 tsp. lemon zest
½ c. lemon juice	½ tsp. black pepper
¼ c. corn oil	GLAZE:
6 T. maple syrup	2 T. melted butter
3 shallots	¼ c. maple syrup
3 cloves garlic	1 T. lemon juice
2 bay leaves	½ T. black pepper
2 sprigs thyme	

Put pork loin in plastic bag. Combine juice, oil, syrup, garlic, bay leaves, thyme, zest, and pepper. Add to meat in bag. Put in refrigerator overnight or up to 24 hours. Preheat oven to 450°. Remove pork loin from the marinade & discard the bag. Place meat on drain rack over foil-covered sheet pan. Season with salt and pepper. Place in oven and cook 10 minutes. Mix all ingredients of glaze together. Baste with glaze and cook 5 minutes. Reduce oven temperature to 350°. Cook 10 minutes, basting once. Continue cooking, basting every 10 minutes until meat reaches 155° (about 20 minutes). Pork should be cooked to medium well and have a hint of pink. Remove from oven; let it rest 15-20 minutes (temperature should be 160°) before slicing.

MARINATED PORK TENDERLOIN

Julia Dillard Hayashi

2 pork tenderloins	1 tsp. fresh sage
⅓ c. soy sauce	1 tsp. garlic powder
⅓ c. Worcestershire sauce	1 tsp. onion powder
⅓ c. olive oil	1 tsp. salt
1 tsp. fresh thyme	1 tsp. pepper
1 tsp. marjoram	

Marinate pork in soy sauce, Worcestershire sauce, olive oil, and spices and seasonings a minimum of two hours; the longer the better. Transfer pork and marinade into a pan and cook at 350° degrees for 40-45 minutes. Remove pork, reserving some marinade. Slice pork and pour reserved marinade over the meat before serving.

Note: Serve with mashed potatoes topped with additional reserved marinade.

MEXICAN BUFFET

*"The Other Pat" Scott
Founder, Wife of John Paul - Original Deacon*

1 ½ - 2 lbs. pork roast (trim off fat)	1 tsp. oregano
2 c. pinto beans (washed thoroughly)	1 tsp. camino
1 ½ T. chili powder	1 jalapeño pepper, chopped
2 pods garlic (squeezed in press)	Salt and pepper

Put roast and beans in large pot and cover with water. Add seasonings. Cook on top of stove for 4 to 5 hours adding water as needed. Cook until roast disintegrates. Serve on flat tostado shells with lettuce, tomatoes, onion, olives, avocado, etc. Can also serve over Fritos. This is an old recipe, so you may want to adjust the seasonings. Serves 25+.

PORK CHOPS WITH WILD RICE

*Debbie McCoy
Roni McCulloch*

1 (6 oz.) box long grain/wild rice	Salt and pepper
2 c. hot water	1 can cream of chicken soup
6 lean pork chops	½ c. milk

Combine rice and water in a 2 quart casserole dish. Salt and pepper pork chops then place on top of rice mixture. Bake (covered) 1¼ hours at 350°. Combine soup and milk, pour over casserole. Return to oven and reheat uncovered until bubbly.

PORK PICCATA

Julie Yancey

3 T. flour	2½ T. olive oil
1 tsp. table salt, divided	¾ c. canned chicken broth
½ tsp. freshly ground pepper, divided	¼ c. fresh lemon juice
1 lb. trimmed pork tenderloin, cut into 16 thin slices	2 T. corn starch
	2 T. salted butter
	1 T. capers, drained

Combine flour, ½ tsp. salt, and ¼ tsp. pepper on plate. Dredge pork in flour, coating both sides and shaking off excess. Heat olive oil in large skillet over medium-high heat. Add pork (in 2 batches if necessary) and cook just until cooked through and golden. Set aside on platter and cover. In cup, whisk broth, lemon juice, corn starch, ¼ tsp. salt, and ½ tsp. pepper together until blended. Pour into same skillet and stir with spoon to scrape up browned bits from bottom of skillet. Simmer until slightly thickened, about 1 minute. Remove skillet from heat; stir in butter until melted. Stir in capers and spoon mixture over pork.

PORK TENDERLOIN WITH SOUR CREAM SAUCE

*Delpha Herndon
Denise Witt*

Pork:

¼ c. soy sauce	2 T. brown sugar
¼ c. bourbon	2 pork tenderloins

Mix soy sauce, bourbon, and brown sugar together to make marinade. Put pork into a Ziploc bag and pour marinade over it. Let marinate for several hours. Remove pork and sauce from bag and bake, uncovered, in the marinade at 325° for 1 hour, basting several times. Serve with the sauce on the side.

Sauce:

⅓ c. sour cream	1 T. dry mustard
⅓ c. mayonnaise	2-3 green onions, chopped

Mix all ingredients together and chill. The sauce is better if made the day before.

SAUSAGE RICE CASSEROLE

*Linda Brantley
Wife of Gary - Current Elder*

2 lb. pkg. sausage	3 env. Lipton Chicken Noodle Soup
2 onions, chopped	9 c. hot water
1 bunch celery, chopped	1-2 c. fresh mushrooms, chopped
1 bell pepper, chopped	
1½ c. slivered almonds	
2 c. uncooked rice	

Crumble and brown sausage. Pour off fat. Add celery, onion, and pepper. Combine with remaining ingredients and bake in covered casserole for one hour at 375°. Serves 18-20.

SAUSAGE RICE CASSEROLE

*Darlene Hodge
Wife of John - Original Deacon*

1 lb. hot sausage (good brand)	2 heaping T. green peppers,
2 env. Campbell's noodle soup	chopped
mix	Pimento (optional)
½ c. rice (regular)	½ can whole green beans, cut in
4 c. water	pieces
¾ c. med. celery, chopped	Grated cheese (optional)
¾ c. med. onion, chopped	

Fry sausage. Bring water to boil and add soup mix and rice. Cook until water is absorbed, covered but watched. Drain and blot sausage thoroughly and add to rice and soup mixture. Add all other ingredients and mix well. Pour into lightly greased dish and bake at 350° for 40 minutes, covered until the last 10 minutes. If preferred, grated cheese may be sprinkled over top of casserole about 5 minutes before removing from oven.

SAVORY SAUSAGE RICE

*Jennifer Mynhier
Former Workroom Supply Manager*

2 lbs. ground sausage (hot, mild	1 pkg. dry chicken noodle soup
or mixed)	mix
2½ c. coarsely chopped celery	Butter (enough to sauté
¾ c. chopped onion	veggies)
1 c. chopped bell pepper	1 c. toasted sliced or slivered
1 c. uncooked rice	almonds

Fry sausage until browned; drain well. Cook 1 cup of rice in 2½ cups of water with 1 pkg. of chicken noodle soup for 15-18 minutes. Sauté celery, onions and peppers in butter until onions and peppers are tender, celery still crisp. Preheat oven to 350°. Mix sausage, rice and veggies together in a large mixing bowl. Transfer to a 9x13 casserole dish, sprinkle with almonds and reheat in oven, uncovered, just until hot. Note: you can heat without almonds and serve with toasted almonds on the side. This ensures the crispness of your almonds. Reheats in microwave beautifully. Freezes well.

SICILIAN SPAGHETTI SAUCE

Patti Jones

1 lb. mild Italian sausage	¼ c. sugar
1 lb. lean ground beef	1 - 1½ tsp. salt
1 lg. onion, chopped	2 tsp. dried parsley
2 cloves garlic, minced	2 tsp. dried basil
4 (8 oz.) cans tomato sauce	¼ - ½ tsp. ground red pepper
1 (6 oz.) can Italian-style tomato	1 c. sliced mushrooms
paste	Hot cooked spaghetti
2 c. water	Shredded Parmesan cheese

Remove casings from sausage and discard. Cook sausage and ground beef in a large skillet or Dutch oven over medium heat 6 minutes. Add onion and garlic and sauté 4 minutes or until sausage and beef are no longer pink. Drain and set aside. Combine tomato sauce, tomato paste, water, sugar, salt, parsley, basil, and red pepper in skillet or Dutch oven. Cook 1 hour, stirring occasionally. Add sausage mixture and mushrooms. Cook 1½ hours, stirring occasionally, or until mixture thickens. Serve over spaghetti, sprinkle with cheese.

Note: Serve with breadsticks.

SPAGHETTISAUCE FOR MANICOTTIAND CALZONES

Amy Taylor

Spaghetti Sauce Recipe:

1 lb. bulk Italian sausage	4 tsp. minced garlic, 4 cloves
1 ½ c. finely chopped yellow onion	4 bay leaves
1 (12 oz.) can tomato paste	2 T. sugar
3 (28 oz.) cans Italian-style tomatoes, purée	4 tsp. dried basil leaves
2 c. water	2 tsp. dried oregano leaves
	4 T. chopped fresh parsley
	2 tsp. salt

In a large pot, cook and stir sausage with onions and garlic until meat is brown, drain fat. Purée Italian-style tomatoes. Add remaining ingredients to the pot. Bring sauce to a boil, reduce heat. Partly cover and simmer for 2 hours, stirring occasionally. Makes 12 cups. Double recipe if making calzones and manicotti.

Manicotti:

1 (8 oz.) pkg. manicotti	½ c. grated fresh Parmesan Reggiano cheese
1 T. vegetable oil	1 tsp. salt
1 (15 oz.) carton part-skim ricotta cheese	¼ tsp. pepper
1 (16 oz.) carton low-fat cottage cheese	1 T. chopped fresh parsley
1 c. grated fresh mozzarella cheese	2 eggs
	2½ c. homemade spaghetti sauce

Preheat oven to 350°. Boil manicotti according to package directions, adding oil to water to avoid sticking. Meanwhile, mix the cheeses, salt, pepper, parsley, and eggs. Drain manicotti; run cold water over it. Stuff each manicotti with cheese mixture. Place them in a 3-quart casserole dish and pour sauce around the stuffed manicotti. Cover dish with foil. Bake covered for 45 minutes. Uncover and bake for 15 minutes more. Makes 8 servings.

Calzones:

Frozen pizza dough (Italian or French)	5 c. homemade spaghetti sauce
6 oz. sliced or shredded mozzarella cheese	

Allow pizza dough to thaw to room temperature either in the fridge or on the counter. Divide each pizza dough into 4-6 parts depending on size. Roll each dough piece on a floured board, making 10 7-in squares. Place mozzarella cheese onto the dough, fold over, and pinch edges to seal. (You can also ladle sauce onto the cheese before you fold over.) Preheat oven to 350°. Bake for 15 minutes or until golden brown. Ladle sauce on top of calzones and serve.

STROMBOLI

*Libby Peeler Oliver
Wife of Kris - Deacon
Karen Hays McAulay*

1 loaf frozen bread dough - white	3 oz. provolone cheese
¼ lb. sliced ham	1 c. shredded mozzarella
¼ lb. hard salami	2 T. melted butter
½ tsp. basil	1 tsp. cornmeal
½ tsp. oregano	Marinara sauce for dipping

Preheat oven to 375°. Grease cookie sheet. Thaw dough, but don't allow to rise. Pat out bread dough into a rectangle. Place ham, salami, basil, oregano and cheeses all down the middle. Moisten edges; fold middle and seal the ends. Brush the top with melted butter and sprinkle with cornmeal. Carefully turn over and brush with melted butter and sprinkle with cornmeal again. Bake at 375° for 20 minutes. Serve with marinara sauce for dipping.

Note: May substitute pepperoni and sausage for the ham and salami.

SEAFOOD

ABBI HARMON'S SALMON

Aubrey Weldon Ballard

1 salmon filet, skinless	Salt and pepper
6 T. butter	Oregano
3 garlic cloves, minced	Crushed red pepper, optional
Juice of 3 Cutie clementines	

Melt butter in saucepan. Add garlic and juice. Spread mixture on salmon. Add salt, pepper, oregano, and red pepper (if using). Cover with foil and bake for 15 minutes on 400°. Uncover and broil for 5-10 minutes for desired doneness.

BRYAN'S FAVORITE SALMON CROQUETTES

Diana Best

2 cans wild caught salmon, drained	2 tsp. powdered sage
2 eggs	1 tsp. powdered oregano
½ c. white flour	1 tsp. Montreal Steak pepper seasoning
½ c. fine cornmeal	Avocado oil, enough to cover bottom of skillet
1 tsp. salt	

You may either fry these or bake them at 400° on a baking sheet with parchment sprayed with either avocado oil or olive oil. Preheat the oven or preheat a large skillet with enough oil to cover the bottom. SALMON BATCH: place the drained salmon into a mixing bowl. The fish bones are pressure cooked so they are very soft and will not be a choking hazard. The bones add much needed calcium to the diet. You may remove the bones if you wish. After mashing the bones into the fish, add the eggs and mix well. Then gradually add the dry ingredients, mixing well until the moisture in the batch is absorbed. If needed, add a little more flour and cornmeal to make the mixture hold together when forming croquettes. FORM THE CROQUETTES: Take a large spoonful of the mixture. With your hands or with another spoon, press the mixture until it is firmly shaped. Gently put the croquette into the preheated, oiled skillet or on prepared baking sheet. Add each croquette leaving room enough to cook evenly. Watch carefully as these may brown sooner than expected. When the bottom of the croquette is brown, gently turn over to brown both sides. Add a little more oil, if needed. If cooking in the oven, turn when the bottom is browned. Finish cooking any remaining fish. Drain in paper towels and serve warm.

CHARCOAL BROILED SHRIMP

Maxine Sears

1 stick margarine	1 T. dried parsley
3 cloves garlic (or 2 heaping T. garlic powder)	1 ½ - 2 lbs. shrimp, raw and in shell

Mix margarine, garlic, and parsley and allow to sit for several hours. Just before cooking, wash shrimp well and toss in margarine mixture. Broil on the grill for approximately 3 minutes on each side. When shells turn pink, the shrimp are done.

CHILI GARLIC SHRIMP

Stacy Smith

1 lb. shrimp, peeled and defined	¼ tsp. red pepper flakes
1 pkg. buffalo wild wing mix, dry	¼ c. chopped cilantro
5 T. unsalted butter	2 tsp. lime juice
2 tsp. minced garlic	

Rinse the shrimp and pat dry. Put shrimp in a bowl or Ziploc bag and coat with the dry buffalo mix. In large skillet, heat the butter, garlic and red pepper flakes. Add shrimp and cook 4 to 5 minutes (until cooked, but don't overcook). Stir in cilantro and lime juice.

Note: Serve over rice.

CRAB QUICHE

Phyllis Schulman

½ c. mayonnaise	2 c. shredded Swiss cheese
2 T. flour	½ c. chopped green onions
2 eggs beaten	8 oz. crab meat (fresh or frozen)
½ c. milk	9" pie crust, baked

Beat eggs, add flour, mayonnaise and milk; gently stir until combined. Fold in cheese, crab and chopped green onion. Pour into baked 9" pie shell and bake at 350° for 30 minutes.

FISH TACOS WITH CILANTRO LIME SLAW

Leslie Scott

Administrative Assistant (2011-present), Wife of Nick - Current Deacon

FOR FISH:
1 ½ lb. tilapia or other white fish
(mahi mahi, cod, etc.)
1 tsp. chili powder
½ tsp. oregano
½ tsp. garlic powder
¼ tsp. cayenne (more or less to taste)
¼ tsp. onion powder
¼ tsp. cumin
½ tsp. salt

½ tsp. pepper
Tortillas (flour or corn)
FOR SLAW:
2 ½ c. cole slaw mix
3 T. mayonnaise
1 T. lime juice
1 garlic clove, minced
⅓ c. chopped cilantro
½ tsp. sugar (optional)
¼ sea salt, to taste
¼ tsp. pepper

Preheat oven or air fryer to 400°. In a small bowl, mix the chili powder, oregano, garlic powder, paprika, cayenne, onion powder, cumin, salt, and pepper, until well combined. Pat fish dry and lay it in the air fryer basket sprayed with oil. Brush fish with olive oil. Generously cover the fish with the spice rub and gently press it into the fish. Spritz over top of the fish with oil to help it all hold to the fish and stay moist. Heat fish for 8-10 minutes or until fish becomes opaque and flaky (internal temperature of 145°). To bake in the oven, place a sheet of parchment paper on a baking sheet, and bake for 15 minutes, or until cooked through and flaky. While the fish is cooking, toss together the slaw ingredients. Add salt, to taste or add more lime juice, as desired. When fish is cooked, remove from air fryer or oven, and cut into small pieces. Add to tortillas and top with slaw. Squeeze some lime juice from wedges. Store in an air tight container in the refrigerator for 2-3 days.

Note: If using an air fryer, don't flip or turn fish once it is in the basket. The fish will tend to fall apart. You can also use parchment paper in your air fryer basket, if preferred.

FRIED SALMON PATTIES

Kelsey Weberg

1 can of salmon, drained
1 sleeve of saltine crackers,
crushed

1 egg
Shortening for pan

Crush up the crackers in a bowl and add in the salmon and the egg. Mix together very well and form into patties. Heat the skillet with a little bit of vegetable shortening and add the patties to the skillet. Brown on each side for 5-7 minutes each.

Note: This also tastes great with a side of sliced fried potatoes!

HONEY BAKED SALMON FILLETS

Diane Hopson

4 (4 oz.) pieces Atlantic salmon
fillets
1 lb. fresh asparagus
½ c. chopped walnuts or pecans
1 T. melted butter

2 T. Dijon mustard
¼ c. honey
1 ½ tsp. Worcestershire sauce
Salt and pepper, to taste

Preheat oven to 400°. Cover a baking sheet with non-stick aluminum foil. Cut off 2 or 3 inches of the asparagus, rinse and pat it dry. Lightly salt and pepper the salmon fillets. I prefer white pepper because it's milder. Mix together the melted butter, honey, Dijon mustard, and Worcestershire sauce. Place the salmon fillets on the aluminum foil (important to use the non-stick kind). Spread the asparagus around the fillets. Sprinkle the walnuts or pecans over the fillets and the asparagus. Drizzle the honey and butter mixture over all of it. Bake 400° for 20 minutes.

Note: A simple and pretty one dish meal.

OLD FASHIONED SALMON PATTIES

Janis Burrow
Wife of Jim - Elder

1 (14 ¾ oz.) canned salmon
¼ c. onion, finely chopped
¼ c. corn meal

¼ c. flour
1 egg
3 T. mayonnaise

Open salmon and drain thoroughly. Place drained salmon in mixing bowl and flake evenly with fork. Add onion, corn meal, flour, mayonnaise and egg. Stir until well blended. Shape the mixture into patties about the size of an average burger or less. Cook in oil in skillet over medium heat until browned on each side. Turn once while frying.

Note: The mayonnaise helps the patties hold their shape and keeps them from being too dry.

PAELLA VALENCIANA

Amanda Bateman Bradshaw

1 T. olive oil	2 tomatoes, finely chopped
2 oz. chicken thighs, skinless and boneless	$\frac{3}{4}$ tsp. salt, divided
1 c. red onion, chopped	1 T. saffron
$\frac{3}{4}$ lb. lg. shrimp, peeled and deveined	4 c. short grain white rice (ex. Arborio)
1 head garlic, cloves separated, peeled, and minced	14 oz. chicken broth
Black pepper, to taste	$\frac{1}{4}$ c. water
	$\frac{3}{4}$ lb. mussels (about 18)

Heat oil in a large nonstick skillet over medium-high heat. Sprinkle shrimp with $\frac{1}{4}$ tsp. salt and $\frac{1}{8}$ tsp. pepper. Add shrimp to pan; sauté 4 minutes, until done. Place shrimp in a medium bowl. Sprinkle chicken with $\frac{1}{4}$ salt, and remaining $\frac{1}{8}$ tsp. pepper. Add chicken to pan, cooking for 2 minutes on each side, until browned. Add chopped onion and garlic to pan; cook 2 minutes until tender, stirring frequently. Stir in chopped tomato and saffron; cook 1 minute. Add remaining salt, rice and broth to pan. Bring to a boil. Cover, reduce heat, and simmer 25 minutes, until rice is tender. Add shrimp mixture, water, and mussels to pan. Cover and cook 8 minutes over medium heat, until mussels open; discarding any unopened shells. Let stand 3 minutes before serving.

Note: I lived in Albacete, Spain for a year working as an English teacher at a primary school. My flatmate, Blanca, taught me this recipe during my time there. While paella is thought of as Spain's national dish, it's origin is from the city of Valencia. There are other variations, however, paella valenciana is seen as the original of all the paella recipes.

SALMON PATTIES

Matt Kimball
Deacon

2 c. cooked, canned salmon (Pacific salmon is preferable!)	1 tsp. salt
1 c. Ritz cracker crumbs	$\frac{1}{2}$ tsp. garlic salt
1 sm. onion, chopped	$\frac{1}{2}$ tsp. sage
$\frac{1}{2}$ c. green pepper, chopped	Pepper, to taste
2 eggs	Flour

Place salmon, cracker crumbs, onion, green pepper, eggs, salt, garlic salt, sage, and pepper in large bowl and mix thoroughly. Mixture should be slightly moist and should hold together. If not, add another egg. Form patties, dip in flour, and fry in medium-hot skillet until golden brown on each side.

SPICE-ROASTED SALMON WITH ROASTED CAULIFLOWER

Sharon Wilkinson

1 T. olive oil	$\frac{1}{4}$ c. golden raisins
1 tsp. ground cumin, divided	1 T. lemon juice
$\frac{3}{4}$ tsp. Kosher salt, divided	$\frac{1}{2}$ tsp. ground coriander
$\frac{1}{8}$ tsp. black pepper	$\frac{1}{8}$ tsp. ground allspice
4 c. cauliflower florets	4 (4 $\frac{1}{2}$ oz.) salmon fillets, 1-inch thick with skin on
$\frac{1}{4}$ c. cilantro, chopped	

Preheat oven to 450°. Combine oil, $\frac{1}{2}$ tsp. cumin, $\frac{1}{4}$ tsp. salt and pepper in a large bowl. Add cauliflower; toss well to coat. Arrange cauliflower in a single layer on a rimmed baking sheet; bake for 18-20 minutes till brown and tender. Combine the cauliflower, cilantro, raisins and lemon juice in a bowl; toss gently to combine. Reduce the oven temperature to 400°. Combine $\frac{1}{2}$ tsp. cumin, $\frac{1}{2}$ tsp. salt, coriander and allspice in a small bowl. Rub the spice mixture evenly over the fillets. Arrange the fish, skin side down, on a greased foil-lined baking sheet; bake for 10 minutes till done. Serve with the cauliflower mixture.

Note: Recipe from Cooking Light 2017



Helpful Hints

- When baking bread, a small dish of water in the oven will keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans when baking bread. Margarine and oil absorb more readily into the dough.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder. Store in a tightly covered container.
- One scant tablespoon of bulk yeast is equal to one packet of yeast.
- Hot water kills yeast. One way to test for the correct temperature is to pour the water over your wrist. If you cannot feel hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- Use bread flour for baking heavier breads, such as mixed grain, pizza doughs, bagels, etc.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you can achieve a finer texture if you use milk. Water makes a coarser bread.
- Fill an empty salt shaker with flour to quickly and easily dust a bread pan or work surface.
- For successful quick breads, do not overmix the dough. Mix only until combined. An overmixed batter creates tough and rubbery muffins, biscuits, and quick breads.
- Muffins can be eaten warm. Most other quick breads taste better the next day. Nut breads are better if stored 24 hours before serving.
- Nuts, shelled or unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts can be used directly from the freezer.
- Enhance the flavor of nuts, such as almonds, walnuts, and pecans, by toasting them before using in recipes. Place nuts on a baking sheet and bake at 300° for 5–8 minutes or until slightly browned.
- Overripe bananas can be frozen until it's time to bake. Store them unpeeled in a plastic bag.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.

BREADS & ROLLS

UNLEAVENED COMMUNION BREAD

Judy Walker
Wife of Doug - Deacon

3 c. sifted flour
½ tsp. salt
½ c., plus 2 T. Crisco shortening
(4½ oz.)

½ c. ice water plus a little more
(2 tsp. or so), if needed

Sift flour and measure, mix in salt, blend in Crisco with a pastry blender or a food processor until mixture is the consistency of meal. Gradually add ice water a little at a time over mix as you blend with a pastry blender or food processor until it makes a ball. Divide into equal fourths and roll each ball in a 1-gallon Ziploc type bag all the way to the four edges. Cut down the two sides and across the top of the gallon bag and remove one side of plastic. Place dough on a cookie sheet, then remove the second side of plastic. Prick the dough with a dough docker or a fork. Mark into squares with a pastry wheel, but do not cut through (you can also use a clean ruler) so that each bag of dough yields 16 squares. BAKING: If using a regular oven, bake at 275° for 35 minutes. The exact time depends on that particular oven. (Bread should be just completely baked, but not browned.). If using a commercial convection oven, bake at 250°, high fan, for 25 minutes. Once bread cools, break into serving size pieces, and place 32 pieces in each quart size Ziploc type freezer bags. One recipe yields two 1-quart bags of pieces. Remember to date the bags. Bread is then stored in the freezer, until needed for communion.

COFFEE CAKES

BLUEBERRYMUFFINCOFFEE CAKE

Stacy Smith

CRUMB TOPPING:	¾ c. milk
¾ c. sugar	1 egg
⅓ c. and 3 T. flour	2½ tsp. baking powder
¾ tsp. cinnamon	¾ tsp. salt
¼ c. and 2 T. butter, softened	2 c. fresh blueberries
CAKE MIXTURE:	GLAZE:
2 c. flour	½ c. powdered sugar
¾ c. sugar	½ tsp. vanilla
¼ c. butter, softened	2 tsp. milk

Preheat oven to 375°. Spray a 9" spring form pan with nonstick spray. To make the crumb topping, mix sugar, flour, cinnamon and butter with a fork. Set aside. To make the cake mixture, mix flour, sugar, butter, milk, egg, baking powder, and salt until mostly smooth. Fold in the blueberries. Spread the cake mixture into the prepared pan and top evenly with the crumb mixture. Bake for 40-50 minutes, or until toothpick inserted in middle comes out clean. Allow cake to cool 10 minutes in the pan. Loosen edges of the cake from pan with a knife, then remove sides. For the glaze, mix powdered sugar, vanilla and milk until smooth, then drizzle over cake. Serve warm or at room temperature.

BREAKFASTSOUR CREAM COFFEE CAKE

*Delpha Herndon
Denise Witt*

1 c. butter	½ tsp. vanilla
2 c. sugar	2 c. flour
2 eggs	1 tsp. baking powder
1 c. sour cream	¼ tsp. salt

Cream butter, sugar, eggs, sour cream and vanilla. Add remaining dry ingredients. Put half of the mixture into a greased Bundt/tube pan. Sprinkle in the topping. Pour in remaining batter. Bake 350° for 50-60 minutes.

Topping:

1 c. pecans, finely chopped	1 tsp. cinnamon
2 T. sugar	2 T. brown sugar

Mix together.

CHERRY COFFEE CAKE

Brock Grone

½ c. butter	1 can cherry pie filling (can use apple, peach, or blueberry instead)
1 c. sugar	
2 c. flour	1 c. sugar
2 tsp. baking soda	½ stick butter
Pinch of salt	1 c. flour
1 egg plus milk to make 1 c.	

Preheat oven to 350°. Use greased 9x13 dish. Cream butter and sugar. Add rest of ingredients except pie filling. Spread in dish. Cover with pie filling. Mix the sugar, butter, and flour; mix till crumbly. Spread over cake and bake for 50-60 minutes.

CINNAMONROLL BUNDT CAKE

*Stephanie Halbert
Wife of Darryl - Deacon*

1 white cake mix	BROWN SUGAR MIXTURE:
2 sm. boxes instant vanilla pudding	2 T. cinnamon
½ c. oil	1 c. brown sugar
1 ¼ c. water	GLAZE:
4 eggs	3 c. powdered sugar
2 T. cinnamon	3-4 T. milk

Preheat oven to 350°. Grease a 10-inch Bundt pan, or spray with Pam baking spray. In a mixing bowl, combine cake mix, puddings, oil, water, eggs, and 2 tablespoons of the cinnamon. Mix on medium until well blended. Pour half of the batter into your prepared Bundt pan. BROWN SUGAR MIXTURE: In a small bowl, combine brown sugar and remaining 2 tablespoons cinnamon. Sprinkle brown sugar mixture over cake batter in pan. Pour remaining cake batter on top of brown sugar mixture. Bake 40-45 minutes or until toothpick inserted comes out clean. Let cake rest in the pan on the counter for 10 minutes. Invert the cake onto a serving platter to finish cooling. GLAZE: In a small bowl, combine powdered sugar and milk to form a glaze. Add more powdered sugar if it's too runny, or more milk if too thick. Drizzle glaze over cooled cake.

CINNAMONSTREUSEL CAKE

Sue Hunt

1 (18.5 oz. pkg.) yellow cake mix (without pudding)	⅔ c. brown sugar, firmly packed
⅔ c. vegetable oil	1 T. plus 1 tsp. ground cinnamon
4 eggs	¾ c. powdered sugar, sifted
1 c. buttermilk	2 T. lemon juice
¼ c. sugar	

Combine cake mix, oil, eggs, buttermilk, and ¼ c. sugar in a large mixing bowl. Beat 2 minutes at medium speed of an electric mixer. Pour half of the batter into a greased and floured 13x9 baking pan. Combine brown sugar and cinnamon. Sprinkle half of the sugar mixture over batter. Spoon remaining batter evenly over the sugar mixture. Top with remaining sugar mixture. Draw knife through batter to make a swirl design. Bake at 325° for 40 minutes. Combine powdered sugar and lemon juice. Drizzle over cake while warm. Cut cake into squares. Yield: 15 servings.

FRUIT SWIRL COFFEE CAKE

Sally Tarrant Wallace
Wife of Richard Tarrant - Deacon
Mary Kay Polk

1 ½ c. sugar	4 eggs
½ c. butter	3 c. flour
½ c. shortening	1 (21 oz.) can cherry pie filling
1 ½ tsp. baking powder	1 c. powdered sugar
1 tsp. vanilla	1-2 T. milk
1 tsp. almond extract	

Blend sugar, butter, shortening, baking powder, vanilla, almond extract, and eggs at low speed. Beat on high speed 3 minutes. Stir in flour. Grease and flour a 12x16 jelly roll pan, or two 9" cake pans. Spread ⅔ of the batter in pan. Spread pie filling over batter. Drop remaining batter on top by heaping tablespoon. Bake 350° for 45 minutes. Mix powdered sugar and milk. Drizzle over warm coffee cake.

SOUR CREAM COFFEE CAKE

Elizabeth Cullins

2 c. flour	1 (8 oz.) sour cream
1 tsp. baking powder	1 tsp. vanilla
½ tsp. salt	TOPPING:
2 c. sugar	¾ c. pecans, chopped
2 sticks butter	2 tsp. cinnamon
2 eggs	5 T. brown sugar

Preheat oven to 350°. Generously grease or spray with Baker's Joy a tube or Bundt pan. Sift flour, baking powder, and salt in bowl and set aside. Beat butter until soft in stand mixer. Gradually add sugar, then eggs one at a time, then vanilla; beat until light and fluffy. Gradually add flour mixture into butter mixture. Fold sour cream in with spatula. Pour half the batter into pan. Combine pecans, cinnamon and brown sugar to make topping. Spoon half the topping over the batter. Carefully spoon and smooth the other half of the batter into the pan and sprinkle with remaining topping. Bake 50-60 minutes. Cool in pan 10-15 minutes and invert for remaining cooling time.

SOUR CREAM COFFEE CAKE

Alice Strickland
Founder, Wife of John - Original Deacon

2 c. sugar	1 tsp. baking powder
2 sticks butter	¼ tsp. salt
2 eggs	4 T. brown sugar
1 tsp. vanilla	1 ½ tsp. cinnamon
1 c. sour cream	⅓ c. pecans, chopped (optional)
2 c. sifted flour	

Cream the sugar and butter. Add the eggs, vanilla and sour cream. Mix the flour, salt and baking powder, then add to the mixture. Mix until creamy. Mix the filling of brown sugar, cinnamon and pecans. Grease and flour Bundt pan; hit on side of sink. Spoon ⅓ of the batter in the pan. Sprinkle the filling. Spoon the rest of the batter over the filling. Bake at 350° and check at 50 minutes.

SOUR CREAM COFFEE CAKE WITH WALNUT CINNAMONSWIRL

Elizabeth Velasquez

1 heaping c. walnut halves, roughly chopped	2 c. sugar
3 T. light brown sugar, packed	2 sticks unsalted butter, room temperature
2 tsp. cinnamon	3 large eggs
2 1/3 c. flour	1 (8 oz.) sour cream
1/2 tsp. baking soda	1 1/2 tsp. vanilla
1 tsp. salt	

Preheat oven to 325°. Use greased and floured Bundt pan. Tap out any excess flour. Make the Cinnamon Walnut Swirl: Toast the walnuts on a rimmed baking sheet for 10 to 15 minutes. Transfer the walnuts to a plate to cool. In a small bowl, mix together the walnuts, brown sugar, and cinnamon. Set aside. Reduce the oven temperature to 300°. In a medium bowl, whisk together the flour, baking soda, and salt. Set aside. Mix sugar and butter; about 3 minutes, or until pale and fluffy. Add the eggs, one at a time, beating well after each egg. On low speed, mix in the sour cream and vanilla. Gradually add the flour mixture and mix on low speed until the batter is smooth. Scoop 1/3 of the batter into the prepared pan. Sprinkle half of the cinnamon walnut mixture evenly over the batter. Cover with another 1/3 of the remaining batter, sprinkle the remaining nut mixture evenly over the batter and cover with the remaining batter, spreading it evenly over the nut mixture. Bake for 65 to 75 minutes, until the cake is golden and a cake tester comes out clean. Cool the cake in the pan for 15 minutes. Let the cake cool completely before serving.

QUICK BREADS

ANYTIMEMUFFIN

*Delpha Herndon
Denise Witt*

2 c. rolled oats	1 tsp. allspice
2 c. boiling water	1 tsp. cloves
4 eggs, beaten	1 tsp. nutmeg
2 c. sugar	2 tsp. cinnamon
1 c. olive oil	4 c. All Bran cereal
1 qt. buttermilk	2 c. cranraisins (optional)
3 c. whole wheat flour	2 c. chocolate chips (optional)
2 c. flour	2 c. chopped walnuts or pecans (optional)
5 tsp. baking soda	
1 tsp. salt	

Combine oats and boiling water and set aside to cool. In a LARGE BOWL, mix together eggs, sugar, oil, and buttermilk. Stir in oatmeal. Mix well. Stir in flour, spices and All Bran Cereal. Add other optional ingredients if desired. Pour into greased and paper lined muffin pan. Bake 375° for 15-20 minutes. Note: Batter can be stored in a covered container in the refrigerator for up to 6 weeks. Lots of hand stirring but really worth it!!!

APPLE CINNAMONMUFFINS

*Kristen Mazza
Wife of Matt - Children's / Family Minister (1998-2010)*

1 egg	1/2 c. sugar
2 c. Bisquick	2/3 c. milk
3/4 c. apple, peeled and finely chopped	2 T. vegetable oil
	2 tsp. cinnamon

Preheat oven to 400°. Beat egg slightly. Stir in Bisquick, apple, sugar, milk, vegetable oil and cinnamon until moistened. Divide into greased muffin cups. Bake until golden brown, about 15-17 minutes.

BAILEY'S BANANABREAD

Stephanie Davis

½ c. canola oil (or butter)	1 tsp. salt
1 c. sugar	1 tsp. baking soda
2 tsp. vanilla	3-4 ripe bananas
1 ½ c. all purpose flour	

Preheat oven to 350 °. Mix oil, sugar and vanilla. Combine flour, salt and baking soda. Add to the oil, sugar and vanilla; mix well. Peel and smash the bananas. Add the bananas to the batter; mix until combined. Spoon the batter into a greased loaf pan and bake for 50-60 minutes.

BANANABREAD

Brenda Barth

1 c. butter	¾ tsp. baking soda
1 c. sugar	1 tsp. vanilla extract
2 eggs	3 ripe bananas, mashed
2 c. flour	

Preheat oven to 350°. Cream butter and sugar, add eggs one at a time. Beat well after each egg. Add mashed bananas, Sift in flour and baking soda. Mix well. Pour into a greased Bundt or spring form pan, making sure to leave the center hollow if you use a spring form pan. Bake at 350°. My grandmother's recipe said to cook for 1 hour, but I only cook mine for 45 minutes so it will be moist.

BANANABREAD

*Amber Johnston Arnold
Wife of Wade - Deacon*

½ c. Crisco	1 tsp. baking soda
1 ½ c. sugar	½ tsp. salt
2 eggs	½ c. milk
2 c. flour	3 bananas, mashed

Cream Crisco and sugar, add eggs; beat until blended. Combine flour, baking soda and salt. Add to creamed mixture slowly with milk. Mix in smashed bananas. Pour into greased loaf pan. Bake at 325° for 1 ½ hour. Check after 1 hour. Bread is done when testing with a toothpick comes out clean.

BANANABREAD

*Christy Miller
Wife of Steven - Charter member and Current Elder*

2 c. flour	2 eggs
1 tsp. baking soda	½ c. buttermilk
½ tsp. salt	1 c. mashed bananas
½ c. shortening	½ c. chopped nuts (optional)
1 c. sugar	

Combine flour, baking soda and salt and set aside. Cream shortening and sugar together. Add eggs and beat well. Add buttermilk and the flour mixture alternately with each other, mixing well between each addition. Add the mashed bananas and beat well. Bake in a greased loaf pan 9x5x3 at 350° for 1 hour.

BANANABREAD

Janine Locke

1 ½ c. sugar	¾ c. melted butter
2 c. flour	1 c. banana (3 medium bananas)
1 tsp. baking soda	2 eggs unbeaten
4 T. buttermilk (or 1 tsp. lemon juice and enough milk to make ¼ c.)	1 tsp. vanilla

Mash the bananas and add the baking soda to the bananas. combine all ingredients and pour into an 8x8 greased baking pan. Bake at 350° for 45 minutes or until a toothpick inserted comes out clean. Optional: add toasted walnuts to the top before baking.

BANANANUT BREAD

Jessica MacDonald

1 c. sugar	2 c. all-purpose flour
½ c. shortening	1 tsp. baking powder
2 extra large eggs	½ tsp. baking soda
4 small bananas, mashed	1 tsp. salt
1 tsp. vanilla extract	½ c. pecans, chopped

Beat together the shortening and the sugar at medium speed with an electric mixer until creamy. Add the eggs, the vanilla extract and bananas beating well. In a separate bowl, combine together the flour, baking powder, baking soda and salt and mix together. Add the dry ingredients from the separate bowl to the batter in the mixing bowl. Continue beating until combined. Stir in the pecans. Pour the batter into a greased and floured 8-inch loaf pan. Bake at 350° for 1 hour or until a wooden toothpick inserted in the center of the loaf comes out clean. Cool on a wire rack for 10 minutes, then remove loaf from pan and cool completely on the rack.

BANANANUT BREAD

Charlotte McGee

1 c. cooking oil	1 tsp. salt
2 c. sugar	2 tsp. baking soda
4 eggs	2 tsp. vanilla
2 c. ripe bananas, mashed	1 tsp. cinnamon
3 c. flour	2 c. walnuts, chopped

Mix cooking oil, sugar, and eggs until smooth. Add bananas, then add flour, salt, soda, vanilla, and cinnamon. Mix until smooth, then stir in nuts. Pour equal amounts of dough in greased and floured loaf pans (makes 2 loaves). Bake in a 325° oven for 1 hour.

Note: Recipe borrowed from Aimee Crowe

BEST BANANABREAD

Patti Jones

2 ripe bananas	1 tsp. cinnamon
2 eggs, beaten	½ tsp. cloves
1 ¾ c. flour	½ c. vegetable oil
1 ½ c. sugar	¼ tsp. buttermilk
1 tsp. baking soda	1 tsp. vanilla
½ tsp. salt	1 c. pecans, chopped

Preheat oven to 325 °. Combine all ingredients in a large bowl and mix well. Grease and flour a 9x5 loaf pan. Bake 1 hour 20 minutes, till top is golden brown and splits slightly.

BRAN MUFFINS

Frances Peeler
Wife of David, Sr. - Elder

1 c. milk	¼ tsp. salt
1 c. all-bran cereal	2 T. sugar
1 ¼ c. flour	1 egg
1 T. baking powder	3 T. vegetable oil

Mix milk with cereal and set aside for 2 minutes. Combine flour, baking powder, salt, and sugar. Stir to mix well. In a separate bowl beat egg. Add oil and cereal mixture. Pour over dry ingredients and mix well. Fill muffin tins and bake at 400° for 25 minutes.

BROCCOLI CORNBREAD

Kristine Morris
Wife of Marshall - Youth Minister (2001-2009)

2 bxs. Jiffy Cornbread mix	1 c. cottage cheese
1 (6 oz. pkg.) frozen broccoli, thawed	4 eggs
	1 c. butter, melted

Preheat oven to 350°. Mix cornbread mix, broccoli, cottage cheese, eggs, and melted butter together, and pour into lightly greased 9X13 baking dish or pan. Bake for 35 minutes. Cool slightly and serve.

Note: This goes great with potato soup.

BUNNYMUFFINS

Jan Evans Immel
Wife of John - Deacon

1 ¼ c. canola oil	1 tsp. cinnamon
2 c. sugar	1 tsp. salt
2 ½ c. flour	1 ½ c. apples, peeled and grated
½ c. oatmeal	1 ½ c. grated carrots
3 eggs	½ c. golden raisins
2 tsp. vanilla	¾ c. chopped pecans
1 tsp. baking soda	

Mix all together. Spray muffin tin with non stick spray and sprinkle with extra granulated sugar. Fill ¾ full with batter. Bake at 350° for 25 minutes. Great for dessert or breakfast.

BUTTERMILKBISCUITS

Alice Strickland
Founder, Wife of John - Original Deacon

2 c. sifted all-purpose flour	¼ tsp. baking soda
3 tsp. baking powder	5 T. shortening
½ tsp. salt	1 c. buttermilk

Sift flour, baking powder, salt and baking soda; cut in shortening until mixture resembles coarse crumbs. Add buttermilk all at once, stir until dough follows spoon around bowl. Turn out onto floured surface and knead about ½ minute. Roll about ¾ inch thick. Cut out with 2-3 inch biscuit cutter. Bake on ungreased pan in very hot oven, 450°, for 12-15 minutes.

Note: Apples of Gold recipe

CHOCOLATE ZUCCHINI BREAD

*Eileen Emch
Missionary (Russia)*

1 ½ c. zucchini, shredded	¼ tsp. ground allspice
1 c. flour	½ c. oil
½ c. unsweetened cocoa powder	½ c. sugar
1 tsp. baking soda	½ c. light brown sugar
¼ tsp. baking powder	2 eggs
¼ tsp. salt	1 tsp. vanilla
½ tsp. cinnamon	¾ c. mini semi-sweet chocolate chips

Preheat oven to 350°. Grease a 9x5 loaf pan. Grate zucchini and set aside. In a large bowl, whisk together flour, cocoa powder, baking soda, baking powder, salt, cinnamon, and allspice. Set aside. In electric mixer bowl, beat the oil, sugars, eggs and vanilla until well blended; about 2 minutes. Fold in the grated zucchini. Then add flour mixture, mixing until just combined. Finish by folding in the chocolate chips. Scrape the batter into the greased loaf pan. Bake 55-65 minutes until the bread has risen and a toothpick inserted in the center comes out clean. Place on cooling rack for 10 minutes, then remove bread from pan to cool completely.

CINNAMON ROLLS

*Linda Hearne
Wife of Martin - Deacon*

1 can crescent rolls	½ c. raisins, optional
¼ c. soft butter	Frosting:
2 T. cinnamon	½ c. powdered sugar
4 tsp. sugar	1 T. milk

Separate rolls into 4 rectangles. Press lines together. Spread on butter, sprinkle with sugar and cinnamon. Roll up from short side. Cut into 5 slices. Place in greased pan, ½ inch apart and bake at 375° for 15-20 minutes. Frosting: Mix powdered sugar and milk, pour over warm rolls.

CORN BREAD

*Patt McGee
Former Administrative Assistant*

1 c. flour	1 tsp. salt
1 c. yellow corn meal	1 egg
3 tsp. baking powder	1 c. milk
¼ c. sugar	3 T. melted shortening

Mix all ingredients. Heat 1 teaspoon cooking oil in an 8-inch iron skillet. Brown some corn meal with it. Pour batter in pan when hot. Cook for 20 minutes in a 450° oven.

CRANBERRY BREAD

*Marge Pierce
Wife of Jerry - Elder*

1 ½ c. fresh, whole cranberries	1 ¾ tsp. baking powder
1 c. pecans	1 tsp. salt
2 T. melted butter, cooled	½ tsp. baking soda
2 c. flour	1 egg
1 ¼ c. sugar	1 c. orange juice

Sift together flour, sugar, baking powder, salt and baking soda. Combine the egg and orange juice, stir in cranberries, pecans and melted butter. Add to the flour, sugar, baking powder, salt and baking soda mixture. Mix together; do not beat. Bake 350° about 1 hour and 10 minutes. Makes 2 small loaves or 1 9x5x3 loaf pan.

EASY BANANABREAD

*Tracey Brantley French
Wife of Greg - Current Deacon*

½ c. oil	½ tsp. salt
1 cup sugar	1 tsp. soda
2 eggs, beaten	3 ripe bananas, mashed
1 ¼ c. flour	

Mix all ingredients, pour in loaf pan. Bake for 1 hour at 350°.

EASY BLUEBERRY MUFFINS

*Marie Massey Anderson
Tony Anderson*

½ c. milk	½ c. sugar
¼ c. oil	½ tsp. salt
1 egg, slightly beaten	1 c. blueberries
1 ½ c. self-rising flour	

Preheat oven to 400° Combine milk, oil, and egg. Mix together flour, sugar and salt, then add liquid mixture, and combine until well blended. Fold in blueberries. Spoon mixture into 12 greased muffin cups, or paper-lined cups. Bake for 20 minutes.

EASY CHEESE BREAD

Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder

2½ c. Bisquick	2 tsp. poppy seeds
1 c. sharp cheddar cheese	1 egg
1 c. milk	

Combine ingredients. Beat vigorously for 1 minute. Pour batter into greased muffin tins. Bake 25 minutes at 350°. Makes 12 muffins.

EXTRASPECIAL ZUCCHINI BREAD

Patti Jones

3 eggs	1 tsp. baking powder
2 c. sugar	1 tsp. cinnamon
1 c. vegetable oil	1 tsp. salt
1 tsp. vanilla extract	½ tsp. ground nutmeg
1 (8 oz.) cream cheese, softened	2 c. walnuts, chopped
2 c. flour	2 c. zucchini, shredded
1 tsp. baking soda	

Heat oven to 350°. Grease and flour two 9x5 loaf pans or seven 5-½x3x2 foil loaf pans. In a large bowl, beat eggs, sugar, oil and vanilla until smooth, about 3 minutes. Beat in the cream cheese. In a large bowl, whisk flour, baking soda, baking powder, cinnamon, salt and nutmeg. On low speed gradually beat into the egg mixture. Fold in walnuts and zucchini. Evenly divide batter between the 2 prepared pans or the 7 smaller pans. Bake at 350° for 60 minutes (for the large size) or 15 minutes (for the small loaves) or until a toothpick inserted in the center comes out clean. Remove from oven and allow to cool for 10 minutes on a wire rack. Turn out of pans and allow to cool completely.

FRENCH PUFFS MUFFINS

Judy Walker
Wife of Doug - Deacon

⅓ c. Crisco	½ c. milk
½ c. sugar	Topping:
1 egg	½ c. butter, melted
1½ c. flour	½ c. sugar
1 tsp. salt	1 tsp. cinnamon
1½ tsp. baking powder	

Cream Crisco, sugar and eggs together with a fork. In a separate bowl stir together, flour, salt and baking powder. Add alternately dry ingredients and milk to creamed mixture. Stir well. Grease muffin cups and fill ¾ full. Bake at 350° for 20-25 minutes. Combine ½ cup sugar and 1 teaspoon cinnamon. While muffins are hot, roll in melted butter and then cinnamon and sugar mixture. Best eaten fresh and hot!

GINGER ALE BISCUITS

Paul Bohannon

4 c. Bisquick baking mix	Butter, melted (optional)
½ c. sour cream	
½ c. fresh ginger ale (very important that it be fresh and fizzy)	

Preheat oven to 400°. Mix Bisquick and sour cream together with a fork until coarse looking; add enough ginger ale (start with ½ cup and add more as needed) to make the mixture a very soft, almost wet dough (do not over mix!). Turn the dough out onto a heavily floured surface and knead 7-10 times depending upon the softness of the dough. You want a dough that is cohesive and soft, but no longer wet and firm enough to be able to work with. Pat the dough out with your hands into a 1-inch thickness and cut out biscuits with a cutter or a glass dipped in flour. Place biscuits onto a lightly greased sheet pan or into a 9x13 baking dish; you can bake them side by side or apart as you prefer; brush with melted butter when they come out of the oven (optional).

GRANDMAHAGUE'S BANANABREAD

Kathy Shivers

1 c. sugar	1 c. mashed bananas
½ c. shortening	2 c. flour
2 eggs	
4 T. milk, plus 1 tsp. baking soda	

Combine sugar and shortening. Beat until smooth. Add 2 eggs. Add milk (with soda) and bananas. Mix well. Add 2 c. flour, mixing until combined. Place in greased loaf pan. Bake at 350° for one hour or until inserted toothpick comes out clean. After 10 minutes, remove from pan.

GRANDMOTHER'S PLUCK IT CAKE

Allie Cawyer Moore

1½ c. sugar, divided	½ c. butter
3 tsp. cinnamon	2 tsp. vanilla
3 cans biscuits, quartered	

Heat oven to 400°. Combine sugar and cinnamon. Quarter biscuits and dip pieces in cinnamon sugar mixture and place in greased Bundt pan. Melt butter and add vanilla. Add remaining ½ c. sugar, or enough sugar, to the cinnamon sugar mixture (what's left after dipping in the biscuits) to make 1 c. Add the melted butter and bring to a boil. Spread down sides of pan and over biscuits. Bake 30-40 minutes.

HUBBY'S FAVORITE MUFFINS

Stephanie Davis

1 can pumpkin
½ c. applesauce

1 box spice cake mix
1 (10 oz.) bag cinnamon chips

Preheat oven to 350°. Mix pumpkin, applesauce and spice mix. Fold in cinnamon chips. Line muffin tins and fill $\frac{3}{4}$ full of batter. Bake for 25 minutes.

JALAPEÑO CORNBREAD

Ann McElroy

3 pkg. cornbread mix
3 eggs, beaten
1 ½ c. milk
3 T. sugar
½ c. vegetable oil

1 can cream corn
1 can chopped jalapeño peppers or diced green chiles
1 large onion, diced
1 ½ c. Longhorn cheese, grated

Combine all ingredients. Bake in a 9x13 greased pan at 475° for 20-30 minutes.

JUJU'S CORN LIGHT BREAD

Julie Jennette Barnes

3 c. plain corn meal
1 c. all-purpose flour
1 c. sugar
1 tsp. salt

1 tsp. soda
1 tsp. baking powder
¼ c. shortening
3 c. buttermilk

Sift all dry ingredients together, then work in shortening (smoothly). Add buttermilk and mix well. Grease the bottom and sides of a heavy-duty aluminum pan (rectangle) or a Bundt pan and sprinkle lightly with sugar. Pour mixture into either pan and lightly sprinkle sugar on top. Bake at 325° for about an hour or until brown on top. Serves 10 or 12. If you have leftovers, they are great when the slices are buttered and toasted in the oven!

LEMON TEA BREAD

Mary Beth Gallemore
Wife of Jamey - Deacon

¾ c. butter
1 ½ c. sugar
3 eggs
2 ¼ c. flour
¼ tsp. salt
¼ tsp. baking soda
¾ c. buttermilk
1 lemon rind
¾ c. nuts, chopped

GLAZE:
Juice of two lemons
1 c. powdered sugar
SPREAD:
1 (8 oz. pkg.) cream cheese
honey, to taste
a little bit of mayonnaise
milk to thin, if needed

Cream butter and sugar. Add eggs one at a time beating well after each egg. Combine flour, salt and baking soda together, add to creamed mixture alternately with buttermilk. Stir in grated rind of lemon and nuts. Spoon into greased and floured pan. Bake at 325° for 1 hour 20 minutes or until tester comes out clean when inserted in center. Remove from oven and cover for 15 minutes before removing from pan and cooling on wire rack. GLAZE: While bread is baking, combine lemon juice and powdered sugar. Let stand to dissolve sugar. While the bread is still warm, pierce top with a toothpick in a number of places and spoon glaze over loaf. Allow to cool thoroughly before cutting. Makes 1 large or 2 small loaves. SPREAD: Combine softened cream cheese, honey to taste and a little bit of mayonnaise. If needed, add milk to thin. Slice the bread, spread on cream cheese spread making a "sandwich". Then slice each sandwich into thirds to serve.

LOW CALORIE BRAN MUFFINS

Virginia Pendergraft

2 c. All-Bran cereal
½ c. honey or molasses
1 ½ c. milk
1 egg

1 c. flour
1 tsp. baking soda
½ tsp. salt

Add All-Bran to honey and milk. Soak 15 minutes. Beat egg, add to All-Bran, honey and milk. Sift flour, baking soda and salt. Add to mixture. Fill greased muffin pans $\frac{2}{3}$ full. Bake 20 minutes at 400°. Makes 15 muffins.

MEDITERRANEAN OLIVE CHEESE BREAD

Presley Davis

1 lg. loaf French bread, sliced lengthwise	½ c. butter, softened
1 (8 oz.) jar kalamata olives	½ c. mayonnaise
1 (8 oz.) jar green olives (California Sevillano)	3 c. provolone or mozzarella cheese, grated
1 T. rosemary, roughly chopped	1 c. Parmesan cheese, grated
	Red pepper flakes, to taste

Heat oven to 325°. Drain and roughly chop olives. Combine butter and mayonnaise, grated provolone and olives in a mixing bowl. Stir together until thoroughly combined. Spread mixture thickly on to each half of bread. Sprinkle with Parmesan cheese and red pepper flakes. Bake for 25-30 minutes until the cheese is melted and begins to brown. Let rest 5 minutes before slicing to serve. Mixture can be made in advance and refrigerated up to two days.

MEXICAN CORNBREAD

Deanne Caldwell Rome

1 c. cornmeal	1 onion, finely chopped
½ tsp. salt	2-3 jalapeño peppers, seeded and chopped
½ tsp. baking soda	1 (8 oz.) can cream corn
2 eggs	½ med. pkg. sharp cheddar cheese, grated
1 c. sweet milk	
½ c. cooking oil	

Mix cornmeal, salt, and baking soda. Add milk and eggs (one at a time, beating well). Pour in oil and mix. Add onions, peppers and corn. Put in greased hot skillet. Pour ¾ of mixture in pan, sprinkle cheese out to edge of pan and pour rest of mixture on top. Bake 45 minutes at 350°.

MEXICAN CORNBREAD

Rochelle Trainer

1 ½ cups cornmeal (stoneground is best)	1 c. cheddar cheese, grated
1 tsp. baking powder	4-6 green onions, chopped
1 tsp. soda	1-3 jalapeño peppers, chopped
1 tsp. salt	1 c. cream style corn
3 eggs	1 c. buttermilk
½ c. vegetable oil	margarine

Mix all ingredients and pour into hot skillet with melted margarine in it. Bake at 450° for about 30 minutes or until center is done.

MEXICAN CORNBREAD

Pat Scott

Founder, Wife of Bob - Original Elder

3 eggs	1 lg. onion, chopped
2 c. milk	2 ½ c. cream style corn
3 (6 oz.) pkg. cornbread mix	1 ½ c. cheese, grated
½ c. oil	1 (12 oz.) can chopped green chiles
3 T. sugar	

Mix all ingredients thoroughly. Spread in greased 9x13 pan plus an 8x8 pan. Bake at 350° about 30-45 minutes or until lightly browned. Very moist!

MIMI'S HEALTHY ZUCCHINI CARROT MUFFINS

Jan Sheldon

1 (10 oz.) bag shredded carrots, chopped	2 c. quick or old fashioned oats
2 large zucchini, grated	1 c. walnuts (optional, cut walnut halves in half, if used)
2 ½ c. whole wheat flour	1 ¼ c. sugar
2 ½ c. white flour	1 ½ c. buttermilk
2 tsp. baking powder	4 tsp. vanilla extract
2 tsp. baking soda	4 large eggs
2 tsp. salt	1 c. oil
2 tsp. cinnamon	

Chop shredded carrots using entire 10 oz. bag. Grate zucchini finely and stir together with carrots. Use approximately equal amount of each; add more of either if necessary. Set aside. Mix flours thoroughly. Stir baking powder, baking soda, salt and cinnamon together and thoroughly combine with flours. Add oats, walnuts (if using) and sugar. Stir all dry ingredients together. In very large bowl mix buttermilk, vanilla, eggs and oil until thoroughly combined. Mix dry ingredients into wet ingredients. May add more sugar, to taste (original recipe calls for 2 ½ cups). Use muffin liners or grease muffin pans. Bake in muffin pans at 350° about 25 minutes, depending on size. Makes 36 large muffins or 46 regular size. If wrapped individually in foil these freeze beautifully for months.

Note: Tasty low sugar muffins; good for children and diabetics.

MINISCONES

*Leslie Jackson
Wife of Brad - Deacon*

4 c. flour	2-3 c. mini chocolate chips,
½ c. sugar	white chocolate chips, dried
2 T. baking powder	cranberries, or chopped nuts
1 c. butter	(again, your choice)
1 ¼ c. heavy whipping cream	Sugar for dough balls
2 eggs	
2 tsp. flavorings (lemon, orange,	
vanilla - your choice)	

Preheat oven to 400°. Mix flour, sugar and baking powder in a large bowl. Cut cold butter into dry ingredients with a fork or pastry blender. In a separate bowl, combine cream, eggs and flavoring. Add cream mixture into flour mixture, mixing until combined (not too long). Add dried fruits, chocolate chips, and/or nuts. Dough should be the consistency of biscuit dough. Roll dough into 1-inch balls, then roll in sugar. Bake on a greased cookie sheet for 8-10 minutes, until golden on edges. Yield: 8 dozen mini scones.

MINISCONES

Kathy Owens

4 c. flour	2 eggs
½ c. sugar plus extra sugar for	1 c. butter
rolling	2 c. add-ins (options - favorites-
2 T. baking powder	white chocolate, cranberry, or
1 tsp. salt	mini chocolate chips)
1 ¼ c. heavy whipping cream	
2 tsp. flavor (option - I use	
vanilla extract)	

Mix flour, sugar, baking powder and salt in one bowl. Cut butter into dry ingredients until mixture looks like small peas. Stir in your choice of add-ins. In a separate bowl, mix cream, vanilla and eggs. Add to dry mix - mixing well but not too long. Dough should have the consistency of biscuit dough. Form dough into 1-inch balls and roll in sugar. Place on parchment paper or a greased cookie sheet. Bake at 400° for 10 minutes in conventional oven or 375° for 10 minutes in convection oven until the edges become golden.

NINA'S BAKED DONUTS WITH SPRINKLES

*Annette Cawyer
WOW Leader, Wife of John - Current Elder*

½ c. sour cream	½ T. sprinkles
1 large egg	GLAZE
¼ c. canola oil	1 c. powdered sugar
1 c. all purpose flour	¼ tsp. vanilla extract
½ tsp. baking soda	1 T. butter, melted
¼ tsp. salt	1-2 T. milk
½ tsp. cinnamon, ground	Food coloring and sprinkles
¼ tsp. nutmeg, ground	(optional)

Preheat oven to 350°. Grease donut pan with cooking spray. Whisk together the sour cream, egg, vanilla, oil and sugar in a bowl. Add flour, soda, salt, cinnamon, nutmeg (try freshly grated whole nutmeg) and sprinkles, and stir together until well combined. Pour batter into a gallon size Ziploc bag. Cut the corner to make pouring the batter into the donut pan much easier. Fill donut pan with batter (not more than ⅔ full), and bake for 12-16 minutes. Let cool in pan for 5 minutes, then transfer to a cooling rack placed over a jelly roll pan. Cool completely before adding glaze. Yield: 12 donuts
GLAZE: In a bowl, combine powdered sugar, vanilla, melted butter, and stir in 1 T. of milk, adding additional milk to achieve the correct consistency (spreadable, but thick enough to not drip down donut). Add food coloring, if desired. Dip the top of the donut into the glaze. Then, add sprinkles. Let glaze set, then enjoy! Fun times with Nina and the Grands!

ORANGE POPPY SEED BREAD

*Karen Barrett
Wife of Jim - Elder*

BREAD MIXTURE:

3 c. flour	1 ½ c. milk
2 ½ c. sugar	2 tsp. poppy seeds
1 ½ tsp. salt	1 ½ tsp. vanilla extract
1 ½ tsp. baking powder	1 ½ tsp. almond extract
3 eggs, slightly beaten	1 ½ tsp. imitation butter
1 ½ c. vegetable or canola oil	flavoring

Preheat oven 350° or 325° convection. Grease and flour pans. Mix together flour, sugar, salt, and baking powder. Add eggs, oil, milk, poppy seeds, vanilla extract, almond extract and imitation butter flavoring. Mix together and beat for 2 minutes. Pour batter into bread pans and bake for 50 minutes for large pans and 45 minutes for mini pans. Insert toothpick in center of loaves to check if done. While bread is baking, make the glaze and set aside. Makes 2 large loaves (5x9) or 6 mini pans.

GLAZE:

¾ c. granulated sugar	½ tsp. almond extract
¼ c. orange juice	½ tsp. imitation butter flavoring
½ tsp. vanilla extract	

Whisk together sugar, orange juice, vanilla, almond extract and imitation butter flavoring. Set aside. When bread comes out of the oven and is still hot, run a sharp knife around the sides to loosen slightly. Pour glaze evenly over the bread slowly letting it sink into the top and sides. Tip: when pouring glaze, place pans on cooling rack over a cookie sheet to catch any glaze that overflows. Allow glazed bread to completely cool in pans before removing them.

PAPA'S HUSHPUPIES

*Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)*

2 c. cornmeal	2 eggs
1 c. all purpose flour	1 c. buttermilk
½ tsp. salt	1 tsp. Worcestershire sauce
½ tsp. baking soda	
1 c. green onions, finely chopped	

Mix cornmeal, flour, salt, baking soda. Add onions and mix thoroughly. In a small bowl, blend eggs and ½ of the buttermilk. Mix with dry ingredients. Add in the rest of the buttermilk and Worcestershire sauce and stir well. Let stand for ½ hour. Drop into hot oil for 1-2 minutes or until done. Best served with fried catfish and Grandma's Homemade Tartar Sauce, found in the This & That section of this cookbook!

PEACH (OR APPLE) DUMPLINGS

*Kathy Jackson
Wife of Phil - Current Elder*

1 bag frozen peach slices with no sugar or 2 Granny Smith apples, peeled and sliced	Cinnamon
2 cans crescent rolls, separated (you can use 2 or 3 cans for a 9x13)	1 c. orange juice
	6 T. butter
	¾ c. sugar or Splenda
	1 tsp. vanilla

Preheat oven to 350°. Grease 9x13 baking dish. Simmer the OJ, butter, sugar and vanilla together in a sauté pan. Separate the crescents into the 8 triangles. Sprinkle cinnamon on each triangle and then roll up a peach or apple slice. If you do 3 cans, you have to put the rolls very close together. Pour the OJ mixture over the top of the crescents. Sprinkle cinnamon over the dish. Bake for 30-40 minutes.

PEACH PIE QUICK BREAD

Karen Hays McAulay
WOW Leader, Wife of Alan - Current Deacon

1 c. pecans, chopped	¾ c. canola oil
3 c. all purpose flour	3 large eggs
1 tsp. baking soda	1 tsp. vanilla extract
1 tsp. salt	1 (21 oz.) can peach fruit filling
1 tsp. grated lemon rind	or 2 c. fresh peaches
2 c. sugar	

Heat chopped pecans in a small nonstick skillet over medium-low heat, stirring often; 5-8 minutes or until toasted. Stir together flour, baking soda, salt and grated lemon rind in bowl of an electric mixer. Whisk together sugar, oil and eggs. Gradually add sugar mixture to flour mixture, beating at low speed until blended. Stir in vanilla. Fold in fruit filling and pecans just until blended. Pour batter into 2 (8x4 inch) loaf pans coated with cooking spray for baking. Bake at 350° for 45 minutes; shield with aluminum foil to prevent excessive browning, if necessary, and bake 15 more minutes. or until a long wooden pick inserted in center comes out clean. Cool loaves in pan on a wire rack 10 minutes. Remove from pans to wire rack, and cool 15 minutes.

PECAN PIE MUFFINS

Carolyn Pool Kiley
Founder
Jennifer Griggs Pool

1 c. packed brown sugar	2 eggs
1 c. pecans, chopped and toasted	½ c. butter
½ c. flour	2 tsp. vanilla

Combine brown sugar, pecans and flour in medium bowl. Set aside. In smaller bowl, beat two eggs until frothy. Add vanilla, add melted butter, mix well. Stir into bowl with dry ingredients. Spray foil or paper muffin tins. Bake at 250° for 20-25 minutes. Let cool before peeling out of muffin tins. Makes 9 regular muffins or 14-16 mini muffins.

PEG HOCKENBROUGH'SBANANABREAD

Laura Harbin

1 c. butter	8 ripe bananas, mashed
2 c. sugar	4 c. flour
4 eggs	2 tsp. baking soda
½ c. chopped nuts	Pinch of salt

Preheat oven to 350°. Line or grease and flour 3 large bread pans. Cream butter and sugar. Add eggs, nuts and bananas to creamed mixture. Sift together flour, baking soda, and salt and add to above mixture. Pour into the 3 prepared pans and bake for approximately one hour.

POPPY SEED BREAD

Jeanne Peeler
Wife of David, Jr. - Deacon

2 eggs	1 heaping tsp. baking powder
1 ½ c. sugar	¾ tsp. almond extract
¼ c. oil	½ tsp. vanilla
2 c. flour	2-3 T. poppy seeds

Mix the eggs, sugar, and oil well. Then add flour, baking powder, almond extract, vanilla and poppy seeds; mix well. Pour into greased, floured loaf pan. Bake at 350° for 1 hour, or until done.

POPPY SEED BREAD

Debbie Graham Dyer

3 eggs	1 ½ tsp. almond extract
2 ½ c. sugar	3 c. flour
1 ½ c. milk	Glaze:
1 ¼ c. vegetable oil	¾ c. sugar
1 T. poppy seeds	¼ to ⅓ c. orange juice
1 ½ tsp. baking powder	½ tsp. vanilla extract
1 ½ tsp. salt	½ tsp. almond extract
1 ½ tsp. vanilla extract	2 T. butter

Preheat oven to 325°. Grease and flour two loaf pans. Cream eggs and sugar until creamy. Blend in milk, oil, poppy seeds, baking powder, salt, vanilla extract, and almond extract. Add flour. (Batter will be runny.) Pour into greased and floured loaf pans. Bake for 1 hour, until done in the center. Cool in pans for 5 minutes. Remove loaves to a cooling rack with a jelly roll pan underneath it. Pour glaze over warm loaves. GLAZE: Combine sugar, orange juice, vanilla extract, almond extract, and butter in a sauce pan. Cook over medium to medium high heat until mixture reaches its boiling point. Glaze bread with warm glaze.

PUMPKINBREAD

*Stephanie Halbert
Wife of Darryl - Deacon*

3 c. sugar	2 tsp. salt
1 c. oil	1 tsp. baking powder
4 eggs, beaten	1 tsp. nutmeg
1 (15 oz.) can pumpkin	1 tsp. allspice
$\frac{2}{3}$ c. water	1 tsp. cinnamon
3½ c. flour	$\frac{1}{2}$ tsp. cloves
2 tsp. baking soda	

Cream sugar and oil together. Add eggs and pumpkin; mix well. Sift together flour, baking soda, salt, baking powder, nutmeg, allspice, cinnamon and cloves. Add the dry ingredients, alternately with water. Pour into 2 well greased and floured 9x5 loaf pans. Bake at 325° for 1½ hours or until tests done. Let stand 10 minutes, then remove from pans to continue to cool.

PUMPKINBREAD

Laura Polk Blackstock

3 c. sugar	2 tsp. baking soda
1 c. vegetable oil	1 tsp. baking powder
4 eggs	1 tsp. nutmeg
1 (15 oz.) can unsweetened pumpkin	1 tsp. allspice
3½ c. flour	1 tsp. cinnamon
2 tsp. salt	$\frac{1}{2}$ tsp. ground cloves

On low speed of electric mixer, combine sugar and oil. Add eggs and pumpkin. Combine flour, salt, soda, baking powder, nutmeg, allspice, cinnamon and cloves in a separate bowl. Blend dry ingredients and water into pumpkin mixture alternately. Pour into 2 large loaf pans or a Bundt pan, and bake at 350° for 30 - 40 minutes. Let stand 10 minutes, then remove from pan.

PUMPKINBREAD

*Ann Davis
Wife of Jerold - Deacon*

3 c. sugar	1 tsp. baking soda
1 c. salad oil	$\frac{1}{2}$ tsp. ground cloves
4 eggs, beaten	1 tsp. ground cinnamon
1 (16 oz.) can pumpkin	1 tsp. ground nutmeg
3½ c. all-purpose flour	1 tsp. allspice
1 tsp. baking powder	$\frac{2}{3}$ c. water
1 tsp. salt	1½ c. chopped pecans

Preheat oven to 350°. Use 2 well-greased loaf pans. Combine sugar, oil, and eggs; beat until light & fluffy. Stir in pumpkin. Combine flour, baking powder, salt, baking soda, cloves, cinnamon, nutmeg, and allspice. Slowly stir into pumpkin mixture. Add water and nuts, mixing well. Spoon batter into loaf pans. Bake for 65-75 minutes. Makes 2 loaves.

PUMPKINCHOCOLATE CHIP MUFFINS

Jenise Blankenship Tanck

2 c. sugar	1 tsp. salt
1 c. butter, softened	1 tsp. cinnamon
1 (15 oz.) can pumpkin	1½ c. chocolate chips (semi-sweet or dark chocolate...I mix them)
4 eggs	
3⅓ c. flour	
2 tsp. baking soda	1 tsp. vanilla (optional)

Beat sugar and butter in a mixer until smooth. Add pumpkin and eggs and mix well. Add flour, baking soda, salt and cinnamon and mix well. Stir in chocolate chips and then fill muffin tins about half full. Bake at 350° for 15 minutes. Makes 2½ - 3 dozen muffins. (1 c. oil or 1 c. applesauce can be used instead of butter, but butter is always the best!) You can also bake this mix in a loaf pan if you prefer, instead of muffins. Just adjust the baking time.

PUMPKINNUT BREAD

*Becky Savage
Wife of Robert - Deacon*

3 c. sugar	¾ tsp. nutmeg
4 eggs	½ tsp. allspice
1 c. salad oil	2 tsp. baking soda
1 (15 oz.) can pumpkin	⅔ c. water
3½ c. flour	½ tsp. orange extract flavoring
1½ tsp. salt	1 c. nuts (optional)
1 tsp. cinnamon	

Preheat oven to 350°. Lightly grease and flour 3 (7x3x2-inch) or 7 (mini) loaf pans. Cream sugar, eggs and oil in large bowl. Add pumpkin and stir. Sift flour, salt, cinnamon, nutmeg, allspice and soda. Blend water and orange flavoring together. Alternately add flour mixture and water mixture gradually to sugar, eggs and oil. Add nuts. Pour into prepared pans; fill approximately ⅔ full. After baking 45-50 minutes (less time for mini loafs) or until toothpick comes out clean, remove bread from pans and cool on wire racks. Freezes great!

PUMPKINPISTACHIOCHOCOLATE CHIP MUFFINS

Ella McLain

2 c. all-purpose flour	½ tsp. nutmeg
½ c. granulated sugar	¾ c. canola or vegetable oil
½ c. light brown sugar	2 large eggs, slightly beaten
2 tsp. baking soda	1 (15 oz.) can pure pumpkin
½ tsp. salt	1 c. mini chocolate chips
2 tsp. cinnamon	¾ c. chopped pistachios

Preheat oven to 375°. Lightly grease a 12 cup muffin pan with cooking spray or use baking cups/liners. In a large bowl, whisk together the flour, sugar, brown sugar, baking soda, salt, cinnamon and nutmeg. Stir in the oil, eggs and pumpkin until just combined. Add the chocolate chips and pistachios and stir until evenly dispersed. Divide batter evenly between the 12 muffin cups, filling each one almost full. Bake about 30-35 minutes or until muffin tops are rounded. Let cool in pan for about 10 minutes and then move to a wire rack to cool completely. Store in an airtight container.

PUMPKINSPICE “DONUT HOLES”

Karen Browner

1¾ c. flour	½ tsp. vanilla extract
2 tsp. baking powder	½ can pumpkin purée (about 6 oz.)
½ tsp. salt	½ c. milk
¾ tsp. cinnamon	Ingredients for Donut coating:
½ tsp. nutmeg	½ c. sugar
½ tsp. pumpkin spice	2 T. cinnamon
½ c. vegetable oil	4 T. unsalted butter
½ c. packed brown sugar	
1 egg	

Preheat oven to 350°. With a whisk mix together flour, baking powder, salt, cinnamon, nutmeg, and pumpkin spice. In a separate bowl mix pumpkin purée, vegetable oil, brown sugar, egg, milk, and vanilla extract. Add wet ingredients to dry ingredients. Mix well. In a WELL GREASED mini muffin pan spoon in the batter evenly. (I use a silicone mini muffin pan.) You will probably have some leftover batter to save for the next batch. Bake for 10-12 minutes or until a toothpick comes out clean. Allow muffins to cool for about 2 minutes. For the coating: Melt butter. In a separate bowl mix the cinnamon and sugar. Dip the donut holes in the butter then roll in cinnamon sugar mixture. Or you can dip just the top of the muffin in butter then in the cinnamon sugar. Makes about 40 donut holes.

RASPBERRYALMOND SCONES

*Andrea Dean Galbraith
Wife of Larry - Deacon*

2 c. flour	½ c. 2% milk, minus 1 tsp.
2 T. sugar	1 tsp. almond flavoring
1 T. baking powder	2 eggs, beaten
¼ tsp. salt	¾ c. almonds, sliced
½ c. butter	½ c. raspberry jam

Heat oven to 425°. Grease 8x10 baking pan (or cookie sheet for individual scones). Combine flour, sugar, baking powder, and salt. Cut in butter with a pastry blender until mixture resembles coarse crumbs. Add milk, almond flavoring, eggs, and almonds; stir till dry ingredients are moistened. Dough will be sticky. With buttered hands, spread out half the dough in the pan, should be about ¼ inch thick. Spread jam over dough (like jam on toast). Add remaining dough on top. Brush with melted butter and sprinkle with additional sugar, as desired. Bake for 20-25 minutes until golden brown on top.

Note: I make individual scones by using a cookie cutter for an individual touch! Amazing with coffee or tea.

SCONES

*Kathy Jackson
Wife of Phil - Current Elder*

2 c. flour	¾ c. whipping cream
4 tsp. baking powder	1 egg
¾ tsp. salt	2 handfuls dried cranberries, or
⅓ c. sugar	can leave out to have plain
4 T. butter, cut into small pieces	scones
2 T. shortening	

Preheat oven to 375°. In a food processor with a plastic blade, combine the flour, baking powder, salt and sugar. Pulse 5 times. Add butter and shortening. Pulse about 20 times until well mixed. In a separate bowl whisk cream and egg. Put flour mixture from processor into a large bowl, add cream and eggs with a rubber spatula. Stir in cranberries or leave out. Spread flour on a large flat surface (counter top, cutting board, etc.) and roll dough into a ball. Roll out with a rolling pin about ½ inch thick and cut into biscuit size rounds or smaller. Bake for 15 minutes or until light brown. Serve with jam and clotted cream. Prep time: 20 minutes. Cook time: 15 minutes. Yields 14-15 large or 30 small scones.

Note: Apples of Gold recipe

SCONES WITH PEACH BUTTER

Sara Duvall

1 c. unsalted butter, softened	½ c. currants (can substitute
½ c. peach preserves	dried plums, dried dates, dried
¼ c. powdered sugar	blueberries, dried apricots or
2 c. all purpose flour	dried cherries)
2 tsp. baking powder	½ c. buttermilk
½ tsp. salt	1 egg
¼ tsp. baking soda	1 T. cream
6 T. unsalted cold butter	1 T. sugar

Preheat oven to 400°. Use a lightly greased large baking sheet. Mix the butter, peach preserves and powdered sugar for Peach Butter. Set aside. Combine flour, baking powder, salt and baking soda. With a pastry blender, cut the butter mixing it until the mixture resembles coarse crumbs. Mix in the dried fruit. Whisk buttermilk and egg together, then add to flour mixture. Stir together until a soft ball of dough forms. Turn onto a lightly floured surface and knead gently, turning five or six times. Roll out dough with a floured rolling pin to about ½-inch thickness. Using a cookie cutter or biscuit cutter, cut scones out and place on the baking sheet. Brush the tops lightly with cream and sprinkle with sugar. Bake 10 to 12 minutes or until golden brown. Serve warm with peach butter, lemon curd, clotted cream or preserves. Makes about one dozen.

STRAWBERRYBREAD

*Jennifer Mynhier
Former Workroom Supply Manager*

1 c. butter	1 tsp. salt
1 ½ c. sugar	½ c. sour cream
4 eggs	1 tsp. vanilla
3 c. flour	1 c. strawberry jam or preserves
1 tsp. salt	1 c. pecans, chopped (any nuts
1 tsp. cream of tartar	desired, or can omit)
½ tsp. baking soda	

Cream together butter and sugar. Add eggs one at a time. Add vanilla. Sift together flour, salt, soda and cream of tartar. Add to mixture alternately with jam and sour cream. Stir in nuts, if desired. Divide into 2 greased and floured loaf pans. Bake at 325° for 55-60 minutes. Let cool for 10 minutes before removing from pan.

STRAWBERRYBREAD

Pat Wallis

3 c. flour	4 eggs, beaten
1 tsp. baking soda	1 ¼ c. oil
1 tsp. salt	2 c. frozen strawberries, thawed
1 T. cinnamon	1 ¼ c. pecans, chopped
2 c. sugar	

Combine flour, baking soda, salt, cinnamon and sugar, mix by hand. Make a well in the center of the mixture, add eggs, oil, strawberries and pecans. Stir just enough to moisten dry ingredients. Bake in 2 greased loaf pans 350° for 1 hour. Let cool in pans 5 minutes. Remove from pans and cool thoroughly on wire rack.

STRAWBERRY MUFFINS

Sara Duvall

18 oz. quick oats	3 c. all purpose flour
4 c. buttermilk	4 tsp. baking powder
1 lb. light brown sugar	1 tsp. salt
1 ½ c. margarine or salted	1 ½ tsp. baking soda
butter, melted and cooled	1 (12-oz.) jar strawberry
6 eggs, slightly beaten	preserves

Mix together oats and buttermilk in a large bowl. Sprinkle brown sugar on top and let mixture stand for one hour. Preheat oven to 400°. Grease mini-muffin tins. Mix melted margarine with eggs and set aside. Sift together flour, baking powder, salt and baking soda. Set aside. Mix egg mixture with oat mixture. Add flour mixture and preserves. Mix together gently. Spoon batter into muffin tins and bake for 7 to 10 minutes. Makes 12 dozen mini muffins.

Note: These muffins freeze well.

SUPER MOIST BANANABREAD

Caroline Lancaster

1 c. shortening	½ c. buttermilk
3 c. sugar	6 lg. soft bananas
4 lg. eggs	2 tsp. vanilla
3 ½ c. flour	1 c. pecans, chopped (if
¼ tsp. salt	desired)
2 tsp. soda	

Preheat oven to 325°. Spray 2 small to medium loaf pans with non-stick baking spray with flour. Combine shortening and sugar in a large mixing bowl. Using a mixer, mix shortening and sugar until creamy. Add eggs, one at a time, to shortening and sugar mixture, and mix until well blended. In a separate bowl, combine flour, salt, and soda, and stir with a spoon or spatula until blended. Using the mixer, slowly add dry ingredients to shortening and sugar mixture, alternately adding buttermilk. Add mashed bananas and vanilla to combined mixture, and add chopped pecans, if desired. Bake for 60-70 minutes. Test for doneness with a toothpick or cake tester.

SWEET PAM'S BANANANUT BREAD

Pam Wassenaar

*Wife of Rory - Former Facilities Manager
Makenzi Wassenaar Roberts*

½ c. shortening, oleo or butter	1 tsp. baking soda
1 c. sugar	1 tsp. vanilla
2 eggs	3-4 bananas, mashed
1 ¾ c. flour	1 c. pecans, chopped

Mix ingredients together and pour into a greased and floured loaf pan. Bake for 1 hour at 350°. Watch bread carefully for browning to keep from burning.

Note: My mom's favorite!!

SWEET POTATO BISCUITS

Jennifer Griggs Pool

Wife of Matt - Charter member and Current Deacon

2 medium sweet potatoes,	1 c. butter
cooked, peeled and mashed	1 c. brown sugar
5 c. Bisquick	2 T. cinnamon

Combine all ingredients. Knead once or twice on floured surface. Pat dough until ½" thickness (should be flat and round.) Cut dough with 1½" - 2" biscuit cutter. Bake at 400° on cookie sheet for 20-25 minutes. Makes about 30. Serve warm with favorite flavored butter, butter and honey or use for Christmas leftover ham sandwiches.

VERY BLUEBERRY WHOLE WHEAT MUFFINS

Kristen Mazza

Wife of Matt - Children's / Family Minister (1998-2010)

6 T. butter, softened	1 c. whole wheat flour
¾ c. sugar	1 T. baking powder
2 eggs	¼ tsp. salt
½ c. milk	2 ½ c. blueberries, washed with
1 tsp. vanilla extract	stems removed
1 c. all purpose flour	

Preheat oven to 375°. Line a 12-cup muffin tin with paper liners. In large bowl, cream the butter and sugar. Add the eggs, stir in the milk and vanilla extract. In another bowl, sift the flour and whole wheat flour, baking powder and salt. Stir them into the butter and sugar mixture, then fold in the blueberries. Fill the muffin cups almost to the top, Bake 25 minutes or until light brown.

ZUCCHINI MUFFINS

*Alice Strickland
Founder, Wife of John - Original Deacon*

3 eggs	1 ½ tsp. baking soda
1 c. cooking oil	1 T. cinnamon
1 T. vanilla	1 tsp. salt
2 c. zucchini, shredded	¼ tsp. baking powder
2 c. sugar	1 c. nuts, chopped
3 c. flour	

Mix well eggs, oil, vanilla and zucchini. Add sugar. Combine flour, baking soda, cinnamon, salt and baking powder; add to eggs, oil, vanilla, zucchini and sugar. Add the chopped nuts. Stir until moistened. Spoon into greased muffin tins. Bake in 400° oven for 15-18 minutes.

ZUCCHINI BREAD

*Christy Miller
Wife of Steven - Charter member and Current Elder*

2 eggs	½ T. cinnamon
1 c. sugar	1 tsp. baking soda
½ c. oil	½ tsp. salt
½ T. vanilla	⅛ tsp. baking powder
1 c. flour	1 c. zucchini, grated

Beat eggs until frothy. Add sugar, oil, and vanilla, and beat until thick and lemon colored. Blend in by hand, flour, cinnamon, soda, salt, and powder. Stir in zucchini. Spray one loaf pan with non-stick cooking spray and pour mixture into pan. Bake at 350° for 45 minutes or until knife comes out clean. When making 2 loaves, double all ingredients except eggs (use 3 eggs for 2 loaves).

ZUCCHINI MUFFINS

Flossye Gagneux

3 c. flour	3 eggs
1 tsp. baking powder	2 c. sugar
1 tsp. baking soda	2 tsp. vanilla
1 tsp. cinnamon	1 c. nuts, chopped
1 tsp. nutmeg	3 c. zucchini, unpeeled, shredded
¾ c. oil	

Combine flour, baking powder, baking soda, cinnamon, and nutmeg in a mixing bowl,; make a well in the center of mixture. Combine oil, eggs, sugar, vanilla and nuts; mix well. Stir in shredded zucchini. Add flour, baking powder, baking soda, cinnamon and nutmeg mixture stirring just until moistened. Spoon into greased, floured muffin tin until ¾ full. Bake for approximately 18 minutes or until done in 400° oven. Makes about 3 dozen muffins. Can also be baked in 2 loaf pans, 350° for 1 hour.

YEAST BREADS

ALL BRAN ROLLS

Kim Galdiano

1 c. water, boiling	1 c. water
1 c. All-Bran cereal	1 ¼ tsp. salt
¾ c. sugar	2 eggs, beaten
1 ½ pkgs. yeast	6 c. flour

Mix cereal with boiling water, shortening, and sugar; set aside to cool. Dissolve yeast in warm water (be sure to follow instructions on packet for water temperature - too hot will kill yeast, not warm enough will not activate). Add salt and beaten eggs, mix. When bran mix has cooled, add yeast mixture. Gradually add flour until dough forms a ball. Knead for 5 minutes. Place dough in well greased bowl. 2 options: 1) Cover and leave in refrigerator overnight. 2) Cover and let rise for 1 hour in warm place (2 hours if not using rapid rise yeast). Next punch down and knead for 5 minutes. Roll out and cut into biscuits shape, dip in melted butter and put on pan, cover and let rise 1 hour in warm place (2 hours for not rapid rise). Preheat oven to 400°. Bake 10-12 minutes.

Note: This recipe is from my Grandmother Vivian Hamill.

BAKE SALE CINNAMON ROLLS

Katie Coldwell

4½ c. whole milk, divided use	1 ¼ c. melted butter, divided
1 c. vegetable oil	Cinnamon
2 c. sugar	1 (16 oz.) bag powdered sugar
2 pkg. dry yeast	2 tsp. vanilla extract
1 tsp. (heaping) baking powder	¼ c. brewed coffee
1 tsp. (scant) baking soda	⅛ tsp. salt
9 c. flour	

Heat milk, vegetable oil, and sugar in saucepan over medium heat to just below a boil. Set aside and allow to cool until warm. Sprinkle yeast on top and let it sit on the milk for 1 minute. Add 8 cups flour. Stir until just combined, cover with a clean towel, set aside in a warm place for 1 hour. Add baking powder, baking soda, salt, and remaining 1 c. flour. Stir thoroughly to combine. Place in a mixing bowl and refrigerate up to 3 days, punching down the dough if it rises to the top of the bowl. The dough is easier to work with if it has been chilled for at least an hour or so beforehand. To assemble the rolls, remove half the dough from the bowl. Flour your surface, and roll half the dough into a large rectangle, about 30x10 inches. The dough should be rolled very thin. Spread ½ c. butter over dough. Sprinkle generously with cinnamon and sugar. Beginning at the end of the rectangle farthest from you, roll the rectangle tightly towards you. Use both hands and work slowly, being careful to keep the roll tight. Slice log into ¾ inch circles. Spray round metal pan with nonstick spray. Place the sliced rolls into the pans, being careful not to overcrowd. (Each pan will hold 7 to 9 rolls.) Preheat oven to 375°. Cover all the pans with a kitchen towel and set aside to rise for at least 20 minutes before baking. Bake for 15 to 18 minutes, until golden brown. Don't allow the rolls to become overly brown. Repeat with second half of dough. In a large bowl, whisk together the powdered sugar, ½ c. milk, ¼ c. butter, coffee, and salt. Splash in the vanilla. Whisk until very smooth. Taste and add more vanilla, sugar, butter, or other ingredients as needed until the icing reaches desired consistency. The icing should be somewhat thick but still very pourable. Pour icing over rolls while they are still warm. This recipe makes 6-8 pans.

CINNAMON ROLLS

Christy Miller

Wife of Steven - Charter member and Current Elder

Cinnamon rolls:

1 qt. whole milk	1 heaping tsp. baking powder
1 c. vegetable oil	1 T. salt
1 c. sugar	4 sticks butter
2 pkgs. yeast	½ c. cinnamon
9 c. flour	4 c. sugar
1 tsp. baking soda	

Put 8 c. flour in a large bowl. In a small bowl, combine last cup of flour, baking soda, baking powder, and salt. In a saucepan on medium heat, heat the milk, oil, and 1 c. sugar. Do not let it boil. Set aside and cool to lukewarm. Sprinkle yeast on top and let sit for 1 minute. Stir and mix yeast into mixture and then pour into the large bowl (with 8 c. flour). Stir until just combined and cover with a clean kitchen towel. Set in a warm place and let rise for 1 hour. Remove the towel and add the soda, powder, salt and 1 c. flour mixture. Stir thoroughly to combine. To assemble the rolls: Remove half of the dough from the bowl. On a floured surface, roll the dough into a large rectangle about ½ inch thick. Spread the butter (about 2 sticks), covering surface of rectangle shaped dough. Generously sprinkle sugar and cinnamon over buttered dough. Tightly roll dough towards you to form a log. Cut the log in ½ inch slices. Place cinnamon rolls in buttered baking dish. (About 12 cinnamon rolls fit in a 9x13 dish). Repeat process with the other half of the dough. Bake at 350° for 20 - 25 minutes.

Icing:

2 lb. bag of powdered sugar	1 tsp. vanilla
½ c. milk	

Mix the powdered sugar, milk and vanilla together until smooth. Add more milk if too thick. Ice the cinnamon rolls when they have cooled.

DELICATE ANGEL BISCUITS

Wanda Terry

Wife of Hilton, Missionaries (French-speaking regions)

1 tsp. salt	2 c. buttermilk
5 c. flour	$\frac{3}{4}$ c. shortening or margarine
3 tsp. baking powder	1 pkg. yeast, dissolved in $\frac{1}{2}$ c.
1 tsp. soda	warm water
3 T. sugar	

Sift salt, flour, baking powder, soda and sugar together. Add buttermilk, margarine, and dissolved yeast. Work together until flour is moistened. Cover bowl and place in refrigerator. When ready to use, pinch off and roll pieces of dough. Bake at 400° for 15-20 minutes or until brown.

EASY YEAST ROLLS

Pamela Chisholm

Wife of Bob - Spiritual Formation Minister (2002-present)

1 pkg. dry yeast	1 egg
2 T. sugar	3 c. flour
2 T. oil	$\frac{1}{2}$ c. butter, melted
1 tsp. salt	

Combine yeast with 1 c. lukewarm water in a bowl. Let stand for 5 minutes. Add sugar, oil, salt, and egg, and mix well. Add flour and mix well. Let rise for about 1 $\frac{1}{2}$ hours, until doubled in bulk. Roll on floured surface and cut into 15 biscuit size rolls. Pour melted butter into a 9x13 baking pan. Place rolls in prepared pan and turn to coat. Let rise for 1 $\frac{1}{2}$ hours. Bake at 400° until lightly browned.

FESTIVE CHERRY PUFF TREE

Betty Moran

1 pkg. hot roll mix	1 stick butter, melted
1 T. sugar	Confectioners sugar frosting
1 tsp. mace	Candied cherries
Grated rind of 1 lemon	Silver candy balls

Add sugar, mace, and lemon rind to the dry hot roll mix. Prepare hot roll mix according to the package. After dough has risen once, punch down and turn out on a lightly floured board or pastry cloth. Cut dough in half. Shape each half into 24 (1 in.) balls. Place balls on baking sheet to simulate a tree. Start at the top with 1 ball, place 2 in 2nd row, 3 in 3rd row, 4 in 4th row, 5 in 5th row, and 6 in 6th row. Place final 3 balls in straight line making tree trunk. Brush dough tree with melted butter. Cover, and let rise until doubled in size (about 1 $\frac{1}{2}$ hrs.). Carefully remove cover; bake at 375° for 20 minutes. Remove from oven and place on a cooling rack to cool. Frost with confectioners frosting; decorate with candied cherries and silver candy balls. Makes 2 trees.

FLAKY ANGEL BISCUITS

Dorenda Head

Wife of Ron - Deacon

1 pkg. yeast	$\frac{1}{4}$ c. sugar
2 c. lukewarm water	$\frac{3}{4}$ c. shortening, melted
4 c. self-rising flour	1 egg, beaten

Dissolve yeast in lukewarm water. Combine flour and sugar, add water and yeast mixture, melted shortening and beaten egg. Spoon into greased muffin tins. Bake at 425° until browned; about 10 minutes. Do not be alarmed if dough is not dry. You will be able to spoon into muffin tins. This will keep in the refrigerator. (Recipe does not work with vegetable oil.)

HERMANSOUR DOUGH STARTERAND CINNAMON ROLLS

Janis Burrow

Wife of Jim - Elder

SOUR DOUGH STARTER:

2 c. flour	2 c. warm water
3 T. sugar	1 tsp. salt
1 env. dry yeast	

In large bowl mix flour, sugar, yeast and salt. Gradually stir in water, beat until smooth. Cover by setting in warm, draft free place. Stir 2-3 times a day for about 3 days or until starter is bubbly and produces a yeasty aroma. Put in refrigerator; Makes 3 cups. DISTRIBUTION OF HERMAN: 1 cup To friend, 1 cup To continue starter, and 1 cup To make bread. FEED: 1 cup to continue Starter - on the day you receive the starter, feed with: $\frac{1}{2}$ cup sugar, 1 cup flour, 1 cup milk. PUT IN REFRIGERATOR: Stir every day. On 5th Day (counting day you received starter as day 1), feed again as above. Stir every day until 10th Day, then fix bread, rolls etc. (makes 3 cups for distribution).

HERMAN QUICK CINNAMON ROLLS:

2 c. Herman Starter	$\frac{1}{4}$ c. oil
2 c. flour	$\frac{1}{2}$ c. butter, melted
$\frac{1}{2}$ tsp. baking soda	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ tsp. salt	2 T. cinnamon
4 tsp. baking powder	

Preheat oven to 350°. Combine starter, flour, baking soda, salt, baking powder and oil. Mix and knead on floured board until dough is no longer sticky. Roll out dough to $\frac{1}{4}$ ". Melt butter and spread over rolled out dough. Mix sugar and cinnamon together and sprinkle over melted butter on dough. Roll up as for jelly roll and cut into $\frac{1}{2}$ " slices. Place cut slices in 9x13 pan. Bake 30 minutes.

JAIL HOUSE ROLLS

*Judy Walker
Wife of Doug - Deacon*

1 c. mashed potatoes, instant	1 ½ tsp. salt
1 c. butter, room temperature	2 pkg. rapid rise yeast
⅔ c. sugar	1 ½ c. barely warm water
2 eggs	6 c. all purpose flour

Make potatoes from instant potatoes flakes as directed on box. Cool. In mixing bowl, with kneading attachment add potatoes, butter, sugar, eggs and salt. Dissolve yeast in warm water; add to potato mixture. Add flour a cup at a time until all is mixed well. Cover with thin cloth and let rise 2 hours. Roll flat, small amounts of dough out on wax paper lightly covered with flour. Cut with biscuit cutter and put in pans sprayed with Pam. Let rise 2 more hours and then bake at 400° for 10 -12 min. Baked rolls freeze well. Makes 4-5 dozen.

JAILHOUSE ROLLS

*Kathy Jackson
Wife of Phil - Current Elder*

1 ½ c. warm water	1 ½ tsp. salt
2 pkg. rapid rise yeast	1 c. sugar
1 c. mashed potatoes, can use instant	7 c. flour - have measured out in bowl
1 c. butter, melted	3 T. oil
3 eggs	½ c. butter, melted

Preheat oven to 375°. Use greased 9x13 baking dishes. Mix yeast in warm water, blend and set aside. Use electric mixer with regular beater or can use dough hook. Mix potatoes, butter, eggs, salt and sugar. Add yeast water and blend well. Add flour 1 cup at a time up to 6 cups. The goal is for the dough to go into a ball and pull away from the sides of the bowl. It can take 10-15 minutes to get the dough in a ball. When you get to 6 cups, put in ½ c. at a time as you may not need all 7 c. The mixer will start to "jump or bump" when it is ready. If the dough continues to be stringy, add more flour. Place the dough in a bowl with 3 T. oil in it. Roll all sides of the dough with the oil. Cover the dough and refrigerate until you are ready to use. Best to refrigerate overnight. When ready to use, take dough out 2-4 hrs. before you want to serve. TWO methods: Roll out like pie crust (¾ to 1 inch thick) and cut to desired size. Place rolls into dish, butter top, and let rise 2-4 hours. Or take a tennis-ball size piece of dough, dip in melted butter and roll into a ball. Place rolls into dish and 2-4 hours. Bake for 20-25 minutes.

MONKEY BREAD

*Amy Pruitt
Wife of Bryan - Current Elder*

1 pkg. Parker House dinner rolls (2 dz.)	½ c. melted butter
½ c. brown sugar	1 sm. box vanilla pudding (not instant)
1 tsp. cinnamon	

Spray Pam into Bundt pan. Put frozen rolls in and other ingredients on top. Pour melted butter over all. Sprinkle powdered pudding over top. Let rise overnight or for 8 hours. Bake at 350° for 30 minutes.

Note: Shared from Aunt Rachael Pruitt

MOUNTAIN BISCUITS

Eloise Wimbish

2 c. Bisquick	½ c. butter, melted
1 (8 oz.) carton sour cream	

Make a well in Bisquick in bowl. Add melted butter and sour cream. Mix with fork. Drop on ungreased cooking sheet by tablespoon. Bake at 425° for 17-20 minutes. Makes about 40 biscuits.

NO KNEAD REFRIGERATORY YEAST ROLLS

Kay Reeves

1 ½ oz. pkg. active dry yeast	¼ c. sugar
3 T. warm water (105-110 degrees)	2 c. lukewarm milk (may microwave 1 minute on high)
1 large egg	4 c. self rising flour
½ c. vegetable oil	

Stir together yeast and warm water in small bowl. Let stand 5 minutes. Beat the egg in a large mixing bowl with an electric mixer just until lightly beaten. Add dissolved yeast mixture, oil, and sugar, beating well. Gradually add milk, beating on medium speed. Gradually add flour, beating just until combined. Cover bowl with plastic wrap or lid and refrigerate at least 4 hours and up to 3 days before baking. When ready to bake, preheat oven to 350°. Stir batter well before spooning into greased muffin pans (¾ full). Bake for 25 minutes or until tops are golden and sides are lightly browned.

Note: Mom sent me this recipe years ago, realizing I would want something easy. It originates from Thelma Pierce, Palo Alto Church of Christ, Panama City, Florida.

OATMEAL HONEY BREAD

Elizabeth Grubbs Green

1 pkg. dry yeast	½ T. salt
¼ c. warm water	2 T. vegetable oil
½ c. oats (quick or old-fashioned)	2¾ c. flour
⅓ c. honey	1 c. hot water, not boiling

Dissolve yeast in ¼ c. warm water; set aside. In a large bowl, stir together oats, honey, oil, salt, and hot water. Mix well. Add in half of the flour and stir well. Add in the dissolved yeast and stir well. Add in the rest of the flour and mix well. Leave in the same bowl to rise to double. Knead on a floured board. Shape into a loaf and place in an oiled loaf pan. Turn to coat the top. Let rise to double. Bake from a cold oven at 350° for 1 hour. This recipe can be tripled. (A single recipe does well in a bread machine.)

Note: In loving memory of my mom, Reba Grubbs

QUICK FRENCH BREAD

Stacy Smith

2 pkg. yeast	4½ c. unbleached flour
2 tsp. honey	¼ c. whole wheat flour
2½ c. warm water	2 tsp. salt
1 T. olive oil	

In a bowl, let yeast dissolve in honey and warm water until yeast foams to the top. Add olive oil and stir. Add flours and salt, then mix. Knead on floured board for 5 minutes. (Or in Kitchenaid stand mixer). Divide into 2 parts and shape into French bread loaves. Put on a greased cookie sheet. Let rise 25 minutes. Make 4 slits across each loaf. Bake at 400° for 25 minutes. Let cool and brush with oil or butter.

ROLLS

*Mike Peters
Preaching Minister (1981-1987)*

1 pkg. yeast	3 T. sugar
1½ c. warm water	2 c. flour
1 tsp. salt	3 T. oil

Dissolve yeast in warm water. Stir in salt and sugar. Add about 2 cups of flour, mix well. Add oil, mix well. Then add enough flour to make a pliable dough (too much flour will make rolls 'heavy' and dry.) Let rise in greased bowl until doubled in size. Punch down. Make into rolls, let rise again until doubled in size. Bake at 400° for 12-15 minutes.

RORO'S CINN-A-ROLLS

*Mona Farrell
Wife of Scott - Deacon
Rochelle "RoRo" Trainer*

RoRo's Cinn-A-Rolls

A mode of transportation

Get in your car and start it up - don't forget to buckle up for safety! Drive to your nearest Central Market, Market Street, WalMart, or Whole Foods grocery store. Park your car. Go into the store, and head to the frozen food section. Locate the RoRo's Cinn-A-Rolls in the frozen breakfast area (go ahead and straighten up the display, if needed - thanks!!). Grab yourselves several pans - you deserve them! Go and check out. Remember where you parked and find your car. Get in your car and start it up - buckle up again! Drive home and hurry inside. Let your rolls thaw. Heat your oven to 350°. Unwrap your pan of rolls and cover loosely with foil. Heat in oven for 15-20 minutes until gooey and good. Remove carefully from oven. Get yourself some coffee or a big cold glass of milk. Remove a couple of rolls from pan, and place on a plate. ENJOY! If you want rolls for dinner, follow the same procedure, but look for RoRo's Dinn-A-Rolls.

SISTER SCHUBERT DINNER ROLLS

*Barbara Cooper
Administrative Assistant (2001-present)*

1 pkg. Sister Schubert Dinner rolls	¼ c. butter, melted
	Nature's Seasoning

Place dinner rolls in pan to be baked. Spread melted butter over the top of the rolls. Sprinkle Nature's seasoning over each roll. Bake at 350° for 10-12 minutes.

SUZANNE'S CINNAMON MINIS

Suzanne Miller

Founder, Wife of Todd - longest serving and Current Elder

1 8 oz. cream cheese, softened	½ c. butter, melted
½ c. sugar	¼ c. sugar
1 egg	1 T. cinnamon
1 tsp. vanilla	
1 lg. loaf of white sandwich bread, crust removed	

Mix cream cheese, sugar, egg and vanilla together. Spread mixture on slightly flattened slice of bread. Roll up, dip in melted butter and rolled in cinnamon sugar mixture. Cut into 3 pieces and place on a cookie sheet. Repeat process. Place cookie sheet of cinnamon minis in the freezer until frozen. Remove from the freezer, place minis in a freezer bag. When ready to bake, place desired number on a cookie sheet sprayed with cooking spray. Bake at 350° for 10-15 minutes. Serve warm.

TINY BUTTER ROLLS

Wanda Terry

Wife of Hilton, Missionaries (French-speaking regions)

2 pkg. dry yeast	1 T. salt
2 c. lukewarm water	2 c. milk, scalded
2 eggs, well beaten	1 c. butter, melted
1 c. sugar	8 - 10 c. flour

Dissolve yeast in 2 c. lukewarm water. Add to beaten eggs and blend. Add sugar, salt, warm milk and 1 c. melted butter. Gradually blend in flour; mix well. Then knead on a heavily floured board. Place in a greased bowl, set in a warm place to rise for about 2 hours. When doubled in bulk, knead slightly, form into miniature clover-leaf (3 1-inch balls of dough in well oiled muffin tin) or pocketbook rolls. Roll portion of dough ¼ inch thick, cut with biscuit cutter, brush with melted butter. Make slight indentation with knife; fold in half. Place on buttered pans. Let rise about 1 hour. Brush tops with melted butter. Bake in preheated oven 425° for 15-20 minutes.

YEAST ROLLS

Patt McGee

Former Administrative Assistant

1 c. boiling water	1 pkg. yeast
2 T. shortening, heaping	6 c. flour
2 tsp. salt	1 egg
½ c. sugar	

Mix above ingredients together. Add 1 cup cold water and 1 egg slightly beaten. Add 1 pkg. yeast dissolved in ¼ cup water. Mix in 3 cups flour, then work in 3 more cups of flour. Refrigerate overnight or for quick rise, use warm ingredients and let rise for 4 hours. Work down, knead, and make into rolls. Rising time about four hours. Makes two dozen.

YEAST ROLLS

Linda Hughes

9 c. flour	7 oz. milk can filled with water
4 pkg. yeast	2 eggs
1 c. luke warm water	1 ½ c. sugar
1 T. sugar	Pinch of salt
1 (7 oz. can) evaporated milk	2 T. butter, melted

Dissolve yeast in luke warm water. Add 1 T. sugar and wait for a while, until yeast starts to bubble. Then add milk, water, eggs, sugar, salt, and melted butter, until blended. Then add flour to wet ingredients, until combined. Pour dough on to a floured surface, kneading until dough doesn't stick to surface. (Keep adding flour, if needed.). Good part is that these rolls don't have to rise. Just shape into rolls, or I prefer to make cinnamon rolls from this dough. Keep in refrigerator until time to bake. Remove from refrigerator 1 - 2 hours before baking. Bake at 350° for 15-20 minutes.

Note: I got this recipe from my Filipino friend in Oregon, Lita Swabe! I make these rolls every Christmas and call Lita and talk while I make them.



Helpful Hints

- Keep eggs at room temperature to create greater volume when whipping egg whites for meringue.
- Pie dough can be frozen. Roll dough out between sheets of plastic wrap, stack in a pizza box, and keep the box in the freezer. Defrost in the fridge and use as needed. Use within 2 months.
- Place your pie plate on a cake stand when ready to flute the edges of the pie. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- When making decorative pie edges, use a spoon for a scalloped edge. Use a fork to make crosshatched and herringbone patterns.
- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- Pumpkin and other custard-style pies are done when they jiggle slightly in the middle. Fruit pies are done when the pastry is golden, juices bubble, and fruit is tender.
- Keep the cake plate clean while frosting by sliding 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away, leaving a clean plate.
- Create a quick decorating tube to ice your cake with chocolate. Put chocolate in a heat-safe, zipper-lock plastic bag. Immerse it in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- Achieve professionally decorated cakes with a silky, molten look by blow-drying the frosting with a hair dryer until the frosting melts slightly.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- Prevent cracking in your cheesecake by placing a shallow pan of hot water on the bottom oven rack and keeping the oven door shut during baking.
- A cheesecake needs several hours to chill and set.
- For a perfectly cut cheesecake, dip the knife into hot water and clean it after each cut. You can also hold a length of dental floss taut and pull it down through the cheesecake to make a clean cut across the diameter of the cake.

DESSERTS

CAKES

ABBY'S FAVORITE WHITE CAKE

Elizabeth Cullins

1 (8 oz.) carton sour cream	1½ tsp. baking powder
½ c. whole milk	1 tsp. salt
2 tsp. vanilla extract (can use clear)	⅔ c. shortening
½ - ¾ tsp. almond extract	¼ c. butter, room temp.
6 egg whites (large eggs, room temperature)	CREAM CHEESE FROSTING:
2½ c. all purpose flour (or 2¾ c. cake flour for even whiter cake)	1 stick butter, room temperature
2 c. sugar	1 (8 oz.) cream cheese, room temperature
½ tsp. baking soda	1 tsp. vanilla
	Dash of almond extract
	4-5 c. powdered sugar

Preheat oven to 325°. Grease and flour or spray two 8-inch round (2 inch deep) cake pans. You can also use three 6 inch rounds pans. In a bowl, stir the sour cream, milk, vanilla extract, almond extract, and egg whites, then whisk until smooth and set aside. In a large mixing bowl, add flour, sugar, baking soda, baking powder and salt. Whisk together put on stand mixer. Add the shortening and butter in chunks into the flour mixture and then mix until all is coated at a low speed, it will be crumbly. Mix in half the liquid mixture and mix until just combined and mix in the other half until just combined. Scrape down sides and mix 10-15 seconds, be careful not to over-beat the batter. Pour into prepared cake pans and bake for 45-50 minutes. Cool on wire rack. Cover with cream cheese frosting.

AINSLEY'S FAVORITE CHOCOLATE CHOCOLATE CHIP POUND CAKE

Jennifer Griggs Pool

Wife of Matt - Charter member and Current Deacon

1 yellow or butter cake mix	½ c. oil
2 (3 oz.) pkgs. chocolate or chocolate fudge pudding mix	1½ c. water
4 eggs	1 pkg. chocolate chips

Preheat oven to 350°. Spray Bundt pan thoroughly. Mix cake mix, pudding mixes, eggs, oil and water until smooth and well blended. Stir in chocolate chips. Pour into pan. Bake for 50 minutes or until knife test comes out clean. (I top with a chocolate chip/heavy cream ganache just to make pretty).

ALMOND CAKE

June Fulcher

2 sticks butter	¼ tsp. orange extract
⅔ c. sugar	¼ c. flour
3 oz. almond paste	⅓ tsp. baking powder
3 eggs	8 oz. apricot preserves

Heat oven to 350°. Grease and flour 4-5 c. cake mold. Using mixer, cream butter, sugar, and almond paste, until light. Add eggs and orange extract. Beat on high speed for 2-4 minutes. Add flour and baking powder and mix only until combined. DO NOT OVER MIX. Bake 30-40 minutes. Cool 15 minutes, then turn out while slightly warm. Heat apricot preserves in microwave oven about 1-2 minutes until they bubble. Spoon onto cake.

APPLE CRISP CAKE

Betsy Yurcho McKinlay

1 large can (or 2 regular) apple pie filling	Cinnamon
½ c. sugar	1 c. water
¼ c. lite Karo syrup	1 pkg. yellow cake mix
	2 sticks butter, melted

Preheat oven to 350°. Use 9x13 pan. Layer in the following order: apples in the bottom, sprinkle sugar over apples, add Karo syrup, sprinkle cinnamon, add water, add dry cake mix and 2 sticks of melted butter. Ingredients should be layered and not mixed. Bake for one hour.

BANANANUT CAKE

Paula Davis

Wife of John Scott - Worship Minister (2004-present)

1 ½ c. sugar	1 c. pecans, chopped
2 c. flour	Praline Icing:
2 eggs	2 c. white sugar
½ c. shortening or butter	1 c. milk
½ c. buttermilk	2 T. butter
1 tsp. baking soda	1 tsp. vanilla
2 lg. bananas, very ripe	1 c. pecans, chopped

Cream shortening and sugar in mixing bowl. Add eggs, mashed bananas and buttermilk; mix well. Mix flour with baking soda and gently mix into wet ingredients. Add 1 c. of chopped pecans. Pour batter into a greased and floured 9X13 baking pan and bake at 350° for 20-30 minutes until done. While cake is cooling, make icing. Mix 2 c. of sugar and 1 c. of milk in saucepan. Continuously stir and bring to a boil. Continue cooking until the mixture starts to string when dripped from a spoon. This takes about 10 minutes or so. Remove from heat and beat until creamy, then add 2 T. of butter, vanilla and 1 c. of chopped pecans. Mixture will start to thicken as it cools. Pour over cake just as icing begins to cool and thicken. This icing is similar to making pralines so you don't want it to harden in the pan before you pour it over the cake. Cream cheese icing is also delicious on this cake. Batter can also be baked into 16 muffins.

Note: This is my Memom's recipe and my favorite cake growing up.

BANANASPLIT CAKE

Kaye Dawn Lunsford

1 box vanilla wafers, crushed	1 lg. can crushed pineapple, drained
1 stick butter	3 lg. bananas
1 box powdered sugar	1 lg. Cool Whip
2 sticks butter	1 c. cherries, halves
3 eggs	1 c. pecans, crushed
1 tsp. vanilla	

Prepare in a 9x13 pan. Melt 1 stick butter and pour over crushed wafers. Combine powdered sugar, 2 sticks butter, eggs and vanilla, and pour over wafer layer. Chill in refrigerator about 30 minutes. Drain pineapple juice, then place on top of 3rd layer. Spread large Cool Whip on top. Put cherry halves and crushed pecans on top.

BEST COCONUT CAKE

Elizabeth Cullins

2½ c. cake flour	Coconut cream cheese
2 tsp. baking powder	buttercream:
½ tsp. baking soda	2 sticks butter, room
1 ½ sticks butter	temperature
1 ⅔ c. granulated sugar	1 (8 oz.) cream cheese, room
½ c. sour cream, room	temperature
temperature	5-6 c. powdered sugar
5 lg. egg whites, room	2 T. condensed coconut milk or
temperature	reg. coconut milk, room
2 tsp. pure vanilla extract	temperature
1 c. condensed coconut milk or	½ tsp. pure vanilla extract
regular coconut milk, room	1 tsp. coconut extract
temperature	⅛ tsp. salt
1 c. sweetened shredded	2 c. sweetened shredded
coconut	coconut

Preheat oven to 350°. Put parchment paper into two 9-inch round cake pans and spray with Baker's Joy. In stand mixer, beat butter and sugar together until very creamy; about 3 minutes. Beat in egg whites, then sour cream and then vanilla extract and coconut extract. Beat well. Reduce the speed on the mixer and alternate mixing flour mixture and coconut milk. Beat on slow until combined and then add shredded coconut still beating slowly. Whisk it by hand to make sure there are no lumps at the bottom of bowl. This batter will be thick. Pour it into the two pans and bake for 24-26 minutes. I have used the condensed milk and the regular; the condensed takes a smidge longer to cook, but it is out of this world. Allow cakes to cook completely. To make the frosting, beat butter and cream cheese together on medium about 2 minutes. Add powdered sugar slowly, coconut milk, vanilla, coconut extract and a pinch of salt if it is too sweet. Frost cake and then sprinkle shredded coconut over top of cake and apply to sides. Refrigerate about thirty minutes before serving.

BUTTERMILKCAKE

Ruth Caire

1 c. butter	3 c. cake flour
2 c. sugar	½ tsp. salt
4 eggs, separated	1 tsp. vanilla
1 c. buttermilk	1 tsp. lemon extract
½ tsp. baking soda	1 tsp. butter flavor

Preheat oven to 350°. Use a tube pan. Cream sugar and butter. Add yolks of 4 eggs. Stir baking soda into buttermilk. Add half of buttermilk and half the flour and beat together for 1 minute. Add remaining flour with buttermilk and beat 2 minutes. Then add stiffly beaten egg whites and salt, vanilla, lemon extract, and butter flavor. Bake for one hour.

BUTTERMILKPOUND CAKE

*Linda Hearne
Wife of Martin - Deacon*

3 c. sugar	1 T. water with ⅓ tsp. soda,
½ c. shortening	dissolved
½ c. butter, softened	1 c. buttermilk
5 egg yolks	3 c. flour, sifted
½ tsp. salt	5 egg whites, stiffly beaten
1 tsp. vanilla	

Preheat oven to 300°. Use greased Bundt pan or 2 9-inch loaf pans. Cream together the sugar, shortening, butter and egg yolks. Add the salt, vanilla, water and soda. Alternately add the buttermilk and sifted flour in small amounts. Gently fold in the beaten egg whites. Bake 1 hour 15 minutes to 1 hour 30 minutes in Bundt pan. Bake for 1 hour 5 minutes for loaf pans. Insert knife in middle until it comes out clean to check for doneness. Cake freezes well.

CHESS CAKE

Roger Nell Cox

1 yellow cake mix	3¾ c. powdered sugar
2 eggs	2 eggs
1 stick butter, melted	1 (8 oz.) pkg. cream cheese
1 tsp. vanilla	1 tsp. vanilla
NEXT LAYER:	

Preheat oven to 350°. Use 9x13 pan. Mix cake mix, eggs, melted butter, and vanilla together and put into the pan. Then mix powdered sugar, eggs, cream cheese, and vanilla together and pour on top of other ingredients. Bake for 40-50 minutes.

CHOCOFLAN

Edna Gutierrez

- | | |
|---|--|
| 1 box chocolate cake mix | 4 eggs |
| 1 (14 oz.) can Nestle La Lechera Original (sweetened condensed milk) | 1 tsp. vanilla |
| 1 c. milk | ½ c. Smucker's Caramel Sundae Syrup |

Prepare cake mix as instructed on box. Take ungreased Bundt pan and cover bottom with caramel syrup. Add prepared cake mix on top of caramel syrup. In a separate batter bowl with a spout, combine La Lechera can, milk, eggs, and vanilla. Stir well. Press spout of batter bowl against inside of chimney of Bundt pan to allow the mixture to seep to the bottom as poured in. Bake at 350° for 35-40 minutes, or until cake is ready. Remove pan from oven and flip over onto plate. Leave pan on plate and place a cold wet rag on top for 10 minutes. Cake should easily release from pan.

CHOCOLATE AND CARAMEL CAKE

Amy Cox McCown

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|--|---|
| Devils Food Chocolate Cake Mix (plus ingredients listed on the box) | 1 (14 oz.) can sweetened condensed milk |
| TOPPING/FILLING: | 3 (1.4 oz) Heath bars, chopped |
| 1 (16 oz.) jar caramel ice cream topping | 1 (8 oz.) container of Cool Whip, thawed |

Bake the chocolate cake mix according to box directions. When the cake is finished baking, remove from oven and poke holes in the cake with the handle of a wooden spoon. In a medium saucepan, heat caramel and sweetened condensed milk together on the stove. Stir until smooth and blended. While the cake is still warm, slowly pour the mixtures over the cake and make sure the mixture sinks into the holes. Sprinkle half of the chopped Heath bars on the cake. Let cool to room temperature. Top cake with Cool Whip. Sprinkle the rest of the chopped Heath bars on top of cake. Refrigerate and serve cold.

CHOCOLATE CAKE

*Kelly Hooten
Wife of Terry - Deacon*

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|--|---------------------------------------|
| 1 box Duncan Hines yellow cake mix | 3 eggs |
| 1 (5 oz.) box Chocolate Jello instant pudding | ¾ c. vegetable oil |
| 1 c. sour cream | ¾ c. water |
| | 1 tsp. vanilla |
| | 1 (6 oz.) pkg. chocolate chips |

Preheat oven to 325°. Use greased and floured Bundt pan. Mix together cake mix, pudding mix, sour cream, eggs, vegetable oil, water and vanilla. Stir in chocolate chips. Bake for 1 hour. Immediately remove from of the oven and turn cake onto serving dish.

CHOCOLATE ICING:

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|-----------------------------|----------------------------|
| 2 c. powdered sugar | 6 T. water, boiling |
| 4 T. cocoa | 1 tsp. vanilla |
| 3 T. butter (melted) | |

Mix sugar, cocoa, butter, boiling water and vanilla. Drizzle icing over cake while hot.

CHOCOLATE CHIP CAKE

*Betty Shockley
Wife of Bill - Deacon
Lana Clevenger*

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|--|-----------------------------|
| 1 box yellow cake mix | 1 ½ c. water |
| 1 (4 oz.) instant chocolate pudding | ¾ c. chocolate chips |
| 1 (4 oz.) instant vanilla pudding | FROSTING: |
| 1 tsp. vanilla | 1 stick butter |
| 4 eggs | 4 T. cocoa |
| ½ c. oil | 6 T. milk |
| | 1 box powdered sugar |

Preheat oven to 350°. Combine cake mix, puddings, vanilla, eggs, oil, and water. Beat about 2 minutes. Stir in chocolate chips, and pour in greased Bundt pan. Bake 50 to 55 minutes. Cool 20 minutes in pan. When completely cool, turn out onto plate or serving tray. Can serve with or without frosting. Can just sprinkle powdered sugar on top. FROSTING: Bring butter, cocoa, and milk to a boil, while stirring. Take off heat and add powdered sugar, stir vigorously until smooth. Pour over cooled cake.

CHOCOLATE CHIP MOCHA CAKE

Laura Harbin

1 box devil's food cake mix (non-pudding)	4 eggs, beaten
1 sm. box instant vanilla pudding	$\frac{3}{4}$ c. vegetable oil
1 (16 oz.) sour cream	$\frac{1}{3}$ c. coffee liqueur
	2 (6 oz.) pkg. chocolate chips

Preheat oven to 350°. Grease and lightly flour a Bundt pan. Combine all ingredients, mixing well until blended. Bake for 1 hour, or until a toothpick comes out clean. The baking process dissipates what little alcohol is in the coffee liqueur, leaving a rich flavor and lots of moistness.

CHOCOLATE COCA-COLA CAKE

Shirley White

Former Sunday Morning Nursery Staff

1 c. Coca-Cola (not diet)	$\frac{1}{2}$ c. buttermilk
$\frac{1}{2}$ c. oil	1 tsp. baking soda
1 stick butter	1 tsp. vanilla
3 T. cocoa	FROSTING:
2 c. sugar	1 stick butter, softened
2 c. flour	3 T. cocoa
$\frac{1}{2}$ tsp. salt	6 T. heavy cream (or milk)
2 eggs	$3\frac{3}{4}$ c. powdered sugar

Preheat oven to 350°. Use greased 9x13 baking dish. In a saucepan, mix cola, oil, butter and cocoa. Bring to boil. In another bowl, combine sugar, flour and salt. Pour the boiling cola mixture over the dry mixture and beat well. Add the eggs, buttermilk, soda and vanilla. Beat well. Pour mixture into pan and bake for 28-30 minutes, or until done. Cool until ready to frost. **FROSTING:** Melt butter and cocoa until it bubbles. Add chocolate mixture in with sugar and cream, mix until smooth. Spread icing over cooled cake.

CHOCOLATE ECLAIR CAKE

Kay Redding

Wife of David - Deacon

Cake:

1 lb. box graham crackers	$3\frac{1}{2}$ c. milk
2 sm. pkgs. instant French vanilla pudding	8 oz. Cool Whip

Butter bottom of 9x13 pan. Line with crackers. Mix pudding with milk. Beat at medium speed for 2 minutes. Blend in Cool Whip. Pour half of mixture over crackers. Place second layer of crackers over pudding. Pour remaining pudding mix on crackers and cover with more crackers. Refrigerate 2 hours, then frost.

Frosting:

6 T. cocoa powder	2 tsp. butter
2 T. oil	$1\frac{1}{2}$ c. powdered sugar
2 tsp. white Karo syrup	3 T. milk
2 tsp. vanilla	

Beat cocoa, oil, syrup, vanilla, butter, sugar and milk until smooth. Spread on cake and refrigerate 24 hours.

CHOCOLATE MOLTEN CAKES

Karen Berryman

20 dove chocolate miniatures, unwrapped	$\frac{1}{4}$ c. sugar
6 T. butter	2 eggs
	$\frac{1}{4}$ c. flour

Preheat oven to 400°. Spray four 4-oz. custard cups with cooking spray. Melt chocolate, butter and sugar in top of double boiler over simmering water, just until melted. Remove from heat and add eggs. Whisk until well combined. Add flour and mix well. Distribute evenly among cups. Place cups on a rimmed baking sheet. Bake for approximately 10 minutes. Sides should be set, but centers still soft. Invert onto serving plates and serve with whipped cream or ice cream, if desired. Makes 4 servings.

CHOCOLATE MUG CAKE FOR ONE

*Jan Evans Immel
Wife of John - Deacon*

3 T. sugar	1-2 tsp. pecans, chopped
3 T. flour	3 T. milk
2 T. cocoa	3 T. oil
¼ tsp. baking powder	Splash of vanilla
Pinch of salt	1 T. chocolate chips

Mix in a coffee mug. Wipe the sides clean. Microwave for 90 seconds.

CHOCOLATE SHEATH CAKE

*Wanda Terry
Wife of Hilton, Missionaries (French-speaking regions)*

2 c. sugar	2 eggs
2 c. flour	½ c. buttermilk
½ c. shortening	1 tsp. soda
1 stick butter	1 tsp. cinnamon
6 T. cocoa	1 tsp. vanilla
1 c. water	

Preheat oven to 400°. Use greased 12x18 sheet pan. Combine sugar and flour in bowl and set aside. Into medium pan, put shortening, butter, cocoa, and water. Bring to a rapid boil, pour into sugar and flour mixture and add eggs, buttermilk, soda, cinnamon and vanilla. Mix well and bake in pan for 20 minutes. Five minutes before cake is done, prepare icing.

Icing:

1 stick butter	1 tsp. vanilla
6 T. milk	1 box powdered sugar
6 T. cocoa	1 c. pecans or walnuts, chopped

Place butter, milk and cocoa in saucepan. Bring to a rapid boil and remove from heat. Add vanilla, 1 box powdered sugar and 1 c. chopped pecans or walnuts. Beat well. Spread on hot cake.

CHOCOLATE SHEATH CAKE

Linda Hogan

Chocolate Cake:

2 c. sugar	4 T. cocoa
2 c. flour	1 c. water
1 tsp. soda	½ c. buttermilk
1 tsp. cinnamon	2 eggs, beaten
1 stick butter	1 tsp. vanilla
½ c. Crisco	

Sift sugar, flour, soda, and cinnamon together. Bring to a boil the butter, Crisco, cocoa, and water. Pour over the sugar and flour mixture. Stir well. Add buttermilk, eggs, and vanilla. Bake at 350° for 35-40 minutes in loaf or sheath pan.

Icing:

1 stick butter	1 box powdered sugar
4 T. cocoa	1 c. nuts, optional
6 T. milk	

Cook icing 5 minutes before cake is done. Bring the butter, cocoa, and milk to a boil. Add powdered sugar and nuts. Mix well. Spread while the cake is still hot.

CHURRO BUNDT CAKE

*Annette Cawyer
WOW Leader, Wife of John - Current Elder*

1 white or yellow cake mix	1 ½ tsp. cinnamon, ground
1 (3.9 oz.) pkg. instant vanilla pudding mix	¾ c. cinnamon chip morsels
1 c. milk	TOPPING:
1 c. vegetable oil	½ c. butter, melted
4 eggs	½ c. granulated sugar
	1 T. cinnamon, ground

Preheat oven to 350°. Grease a Bundt pan. Mix the cake mix, pudding, milk, oil and eggs together in a stand or hand mixer for 2 to 3 minutes. Add 1 ½ tsp. cinnamon and cinnamon chip morsels. Stir until well mixed. Bake for 50-55 minutes, until done. Cool in Bundt pan for 15 minutes, then invert cake onto a cooling rack. Let cake cool completely. Topping: Combine ½ c. sugar with 1 T. cinnamon. Brush all sides of cake with melted butter, then immediately sprinkle on the cinnamon sugar mix. (I usually do these steps in sections.). Serve cake with caramel or chocolate sauce drizzled over the slices. This recipe works great in two smaller Bundt pans (6 c.). The recipe remains the same, except the baking time for the smaller Bundt pans is 35-37 minutes.

COFFEE ANGEL FOOD CAKE

*Lai Shang Shiu
Founder, Wife of Jimmie*

1 ½ c. sugar
1 ½ c. cake flour, sifted
½ tsp. salt
1 ¼ c. egg whites
1 ¼ tsp. cream of tarter
½ tsp. vanilla
1 T. powdered instant coffee

ICING:
8 oz. cream cheese
⅓ c. butter
1 tsp. vanilla
2 ½ c. powdered sugar
8 oz. sliced almonds

Preheat oven to 350° and use ungreased tube pan. Sift flour and sugar together four times. Add salt to egg whites and beat until foamy. Sprinkle cream of tarter over eggs and beat to soft peak. Fold vanilla in. Fold in about ¼ cup sifted flour and sugar mixture and repeat until all incorporated. Fold in coffee. Bake for 30-45 minutes until top is golden brown. Beat cream cheese, butter and vanilla; then add powdered sugar to make icing. Ice the cooled cake and top with sliced almonds. (You can also add instant coffee to angel food cake mix for an easier version.)

COKE CAKE

*Lana Clevenger
Wife of Jeff - Current Elder*

Cake:

2 c. sugar
2 c. flour
1 ½ c. marshmallows
1 c. butter
3 T. cocoa

1 c. Coca-Cola
½ c. buttermilk
1 tsp. baking soda
2 eggs, beaten

Preheat oven to 350°. Use greased tube pan. Mix together sugar and flour, and stir in marshmallows; then set aside. Combine butter, cocoa, and coke in a pan and bring to a boil. Remove from heat and pour over dry mixture. Stir in buttermilk, baking soda and beaten eggs. Bake for 45 minutes.

Icing:

½ c. butter, melted
3 T. cocoa

6 T. Coca-Cola
1 (1 lb.) box powdered sugar

Mix butter, cocoa, Coca-Cola and sugar. Ice cake.

CRANBERRYORANGE BUNDT CAKE

*Suzanne Hawk
Wife of Jacob - Young Adults Minister (2020-present)*

1 box yellow cake mix
2 sm. boxes instant vanilla pudding
½ c. vegetable oil
¾ c. water
¼ c. orange juice, plus more for glaze
4 eggs
3 T. orange zest, divided
1 c. fresh cranberries
2 c. powdered sugar

Preheat oven to 350°. Grease 10-inch Bundt pan. In mixing bowl, combine cake mix, puddings, oil, water, orange juice and eggs with electric mixer. Stir in 2 tablespoons of zest and cranberries. Pour into prepared pan and bake 40-45 minutes or until toothpick inserted comes out clean. Let cake rest on counter in pan for 10 minutes. Then, invert cake onto serving plate to finish cooling. To make the glaze, combine powdered sugar with a tablespoon or two of fresh orange juice and remaining tablespoon of zest. Add more powdered sugar if your glaze is too runny or more juice if it's too thick. Spoon over cooled cake.

CREAM CHEESE POUND CAKE

*Kathy Jackson
Wife of Phil - Current Elder*

1 ½ c. butter (3 sticks), softened
1 (8 oz.) cream cheese, softened
3 c. sugar
6 lg. eggs
1 ½ tsp. vanilla
3 c. flour
⅞ tsp. salt

Preheat oven to 325°. Use greased and floured 10-inch tube pan or Bundt pan. Beat butter and cream cheese at medium speed with an electric mixture 2 minutes, or until creamy. Gradually add sugar, beating 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears. Add vanilla, mixing well. Combine flour and salt, gradually add to butter mixture, beating at low speed just until blended after each addition. Pour batter into the pan. Fill a 2-cup, ovenproof measuring cup or bowl with water and place in oven with the cake pan. Bake at 325° for 80-90 minutes, or until a wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 10-15 minutes; remove from pan. Cool completely on a wire rack.

DEE'S BUTTERCREAM ICING

Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)
Dee Parker

1 ¼ c. Crisco
1 lb. powdered sugar, sifted
1 tsp. salt
½ c. ice water
1 ½ tsp. clear vanilla

In bowl, mix BY HAND the Crisco, powdered sugar, salt, water, and vanilla. After hand mixing, beat for 25 minutes with your mixer. This icing is heavy and beating it may make your mixer hot. If this happens, turn off your mixer and cover the icing bowl with a damp cloth. When the mixer cools down, beat some more. Do this until you have 25 minutes of beating time. Ice your cake.

DOUBLE CHOCOLATE CHIP POUND CAKE

Mary Kay Polk
Wife of Ken - Current Elder

1 box yellow or devil's food cake mix
1 sm. box instant chocolate pudding mix
½ c. sugar
8 oz. sour cream
¾ c. water
½ c. vegetable oil
4 lg. eggs
1 (12-oz.) pkg. mini chocolate chips
Powdered sugar for garnish

Preheat oven to 350°. Grease and flour a 10" Bundt pan. In a large bowl, combine cake mix, pudding mix and sugar. Add water, oil and eggs. Beat on medium speed of electric mixer until smooth (about 2 minutes). Stir in sour cream and chocolate chips. Pour into pan and bake for 1 hour, or until toothpick inserted in the center comes out clean. Cool 10 minutes in pan, then remove from pan and continue cooling on wire rack Sprinkle top with powdered sugar, if desired.

DREAMSICLECAKE

Elizabeth Cullins

⅔ c. shortening
1 ½ c. sugar
3 lg. eggs, room temperature
1 T. orange zest
1 (3 oz.) pkg. orange Jello
2 ½ c. baking powder
1 tsp. salt
¾ c. orange juice, room temperature
⅓ c. milk, room temperature
Orange Cream Cheese Frosting:
1 (8 oz.) cream cheese, room temperature
1 stick butter, room temperature
4-5 c. powdered sugar
2 T. orange Jello (powder)
1 tsp. vanilla extract
1 tsp. almond extract
Orange food coloring (or yellow and red)
Extra orange zest for top of cake, if desired

Preheat oven to 350°. Cut parchment paper to fit two 9-inch cake pans and spray with Baker's Joy. Stir Jello mix, flour, baking powder and salt in a mixing bowl and set aside. In a stand mixer, beat shortening and sugar until light and fluffy. Add each egg one at a time, mixing in between. Add orange zest and mix. Alternately, add the flour mixture, milk and orange juice, mixing after each one. Pour into pans and bake for 22-25 minutes. Cool in pan 10 minutes, invert and cool completely on parchment paper/rack. For frosting, beat cream cheese and butter really well, continue by beating in powdered sugar a little at a time, then Jello, and then vanilla and almond extract (or just the almond is really good, about a teaspoon and half, no vanilla). I add a light orange tint of food coloring. Once the cake is frosted, I like to add orange zest to the top.

EASY CHOCOLATE CHIP CAKE

Carrie Miller
Wife of Chris - Charter member and Deacon

1 box Duncan Hines golden cake mix
½ c. sugar
¾ c. oil
1 (8 oz.) sour cream
4 eggs (one at a time)
1 c. mini chocolate chips
Pecans, chopped small (optional)

Preheat oven to 350°. Use greased Bundt pan and coat with sugar. Mix the cake mix, sugar, oil, sour cream, and eggs (one at a time) together. Beat for 2 minutes. Add chocolate chips last. Bake for 45 minutes.

EMMIE'S CARROT CAKE

Lucretia Frederick

Cake:

½ c. vegetable oil	1 ¼ tsp. cinnamon
4 eggs	2 c. carrots, grated and lightly steamed
2 c. sugar	1 (15¼ oz.) can crushed pineapple
2 c. sifted flour	¾ c. pecans, chopped
2 tsp. baking powder	
½ tsp. baking soda	
1 tsp. salt	

Preheat oven to 350°. Use 3 greased and floured 9-inch cake pans. Cream oil, eggs and sugar. Add sifted flour, baking powder, baking soda, salt and cinnamon. Stir in carrots, ¾ of the can of pineapple and most of the juice and the pecans. Pour batter into pans. Bake 25-30 minutes.

Icing:

1 (16 oz.) box powdered sugar	2 tsp. vanilla
1 (8 oz.) pkg. cream cheese, softened	1 c. pecans, chopped
½ c. butter, melted	1 c. coconut
	Remaining pineapple, drained

In a large bowl, beat powdered sugar to remove all lumps. Make an indentation in the center of the cream cheese and place on powdered sugar. Pour hot melted butter onto cream cheese. Add vanilla. Beat until smooth. Slowly mix in pecans, coconut and remaining pineapple. Ice cooled layers.

GERMAN CHOCOLATE CAKE, ORIGINAL 3-LAYER

Angie Maddox

Graphic Designer (2004-present), Wife of Michael - Current Deacon

CAKE:

1 c. shortening or butter	2½ c. flour, sifted
6 eggs, separated (reserve whites)	¼ tsp. salt
1 bar (4 oz.) German chocolate, melted	1 tsp. baking soda
2 c. sugar	1 c. buttermilk (or equivalent - see below*)
	1 tsp. vanilla

Preheat oven to 350°. Grease and flour three 9-inch cake pans. *BUTTERMILK SUBSTITUTE: Add 1 T. of vinegar to a 1 c. measuring cup. Fill with milk, and let sit for 10-15 minutes at room temperature until it begins to clabber. Cream together shortening, three egg yolks, melted chocolate, and sugar. Add flour, salt and soda alternately with buttermilk, and stir until combined. Fold in six beaten egg whites and vanilla. Bake for about 30 minutes until tester comes out clean.

ICING:

1 pt. whipping cream	1 c. sugar
½ c. butter	1 c. pecans, chopped
3 egg yolks (from above)	1 c. coconut

In a saucepan, mix cream, sugar, butter, and three egg yolks. Cook and stir on medium heat until mixture begins to thicken; about 12 minutes. Remove from heat and add pecans and coconut. Frost cooled cake between layers and on top of cake.

Note: From my Grandmother Bobbie Poston ... my Dad's favorite!

GRANDMOTHER'S ORANGE CAKE

Mary Margaret Harms

Cake:

1 c. shortening	2 T. orange peel, grated
2 c. sugar	4 eggs
1 ¼ c. buttermilk	3 c. flour
1 tsp. soda dissolved in buttermilk	½ tsp. salt

Preheat oven to 350°. Use well greased tube cake pan. Cream shortening. Add sugar, one egg, a small amount of buttermilk and a little flour; beat well. Repeat until all eggs, buttermilk and flour are used. Pour into pan and bake one hour.

Icing:

1 c. orange juice	3 T. orange peel, grated
2 c. sugar	

While cake is baking, stir sugar, orange juice, and orange rind together until sugar is dissolved; let set. When cake is baked, remove from pan and while still hot, spoon/pour icing over hot cake until all is absorbed. Cover to store. The cake is better when baked a day or two before you plan on serving it.

GREAT GRANDMOTHER PEELER'S POUND CAKE

Lisa Blanks Pipkin
Children's Coordinator, Wife of Mike - Current Elder

3 c. flour	½ tsp. salt
3 c. sugar	¼ tsp. baking soda
1 c. Crisco	1 T. lemon juice
1 c. buttermilk	1 tsp. vanilla
6 eggs, separated	

Preheat oven to 350°. Use a greased and floured 10-inch tube pan. Sift flour, salt, and baking soda three times. Blend sugar and Crisco in a bowl. Add egg yolks one at a time, blending after each. Add lemon juice and vanilla. Add sifted dry ingredients to the sugar/Crisco mixture alternating with buttermilk; begin and end with dry. Beat egg whites until stiff. Carefully, fold into mixture. Pour tube pan. Bake 1 hour 20 minutes, or until a toothpick comes out clean. Cool in pan.

HANNAH AND AUNT DORA'S CHOCOLATE CAKE

Mona McClure

½ c. soft butter	2 ¼ c. flour, sifted
2 c. sugar	½ tsp. salt
2 eggs	1 ½ tsp. baking soda
2 oz. semi-sweet baking chocolate, melted	½ c. buttermilk
1 tsp. vanilla	1 c. boiling water

Preheat oven to 350°. Melt chocolate with a little of the butter in the microwave. Cream butter and sugar with an electric mixer. Add the eggs, one at a time, beating well until the mixture is fluffy. Add melted chocolate and vanilla, and mix well. Add dry ingredients and buttermilk alternately, beginning and ending with dry ingredients. Add boiling water and mix slowly together. Bake in two 9" round cake pans until the top springs back when lightly touched. Cool and ice with chocolate fudge icing.

HARVEST SPICE CAKE

Carolyn Miller
Wife of George - Current Elder

1 box spice cake mix	¾ c. maraschino cherries, drained and chopped
1 jar (1 lb. 12 oz.) mincemeat	1 c. nuts, chopped (optional)
3 eggs	1 c. golden raisins
⅓ c. salad oil	

Preheat oven to 350°. Use a greased and floured Bundt pan. Mix all ingredients together and pour into pan. Bake 55 minutes. Let cool 15 minutes before removing. Can also be baked in muffin pans.

IRON SKILLET CHOCOLATE CAKE

Kim Fulcher

1 ½ c. all-purpose flour	½ c. buttermilk
¾ tsp. baking soda	1 tsp. vanilla extract
1 ¼ c. granulated sugar	FROSTING:
½ tsp. salt	¼ c. unsalted butter
6 T. unsalted butter	2 heaping T. unsweetened
¼ c. and 2 T. vegetable oil	cocoa
¼ c. unsweetened cocoa	¼ c. whole milk
powder	½ c. toasted pecans, chopped
¾ c. water	2 c. powdered sugar
2 eggs	½ tsp. vanilla

Preheat oven to 350°. In a large mixing bowl, whisk together flour, baking soda, sugar, and salt; set aside. In a 10 or 12 inch cast-iron skillet, bring the butter, vegetable oil, cocoa powder, and water to a boil. Remove from heat and whisk in dry ingredients, with buttermilk, eggs and vanilla. Place in the oven and bake for 18 to 25 minutes, until top bounces back when touched. Remove from oven and allow to cool. FROSTING: In a small saucepan, set over medium to high heat, boil the butter, cocoa and milk. Remove from heat and whisk in powdered sugar, pecans and vanilla. Continue whisking until smooth. Pour over warm cake, spreading evenly allowing frosting to sit; about 10 minutes.

ITALIAN CREAM CAKE

Laura Wagner

Cake:

½ c. butter	1 c. pecans, chopped
½ c. vegetable shortening	1 c. whole milk
2 c. sugar	1 tsp. vanilla
6 eggs, separated	1 c. sweetened coconut,
2 c. flour	shredded (optional)

Preheat oven to 350°. Grease three 8-inch pans with butter. In a large bowl, cream the butter and shortening. Add the sugar and beat well. Separate the egg yolks from the egg whites and set the whites aside in separate bowl. Add the egg yolks to the creamed batter and mix well. Add the flour ⅓ at a time, alternating with the milk. Stir in the vanilla, coconut, and pecans. In a separate bowl, beat the egg whites until peaks are visible. Fold the egg whites into the mixture carefully. Divide the batter among the pans. Bake for 25 minutes, then allow to cool on wire rack.

Icing:

¼ c. butter	½ c. pecans, chopped (optional)
1 (8 oz.) cream cheese	1 c. sweetened coconut,
1 lb. powdered sugar	shredded (optional)
1 tsp. vanilla	

Cream the butter and cream cheese until well mixed. Add the vanilla and powdered sugar and mix carefully until smooth. Stack the layers of cake while spreading icing evenly between. Spread icing on top and sides of cake. Sprinkle chopped pecans and coconut on cake, as desired.

ITALIAN CREAM CAKE

Pat Scott

Founder, Wife of Bob - Original Elder

1 c. buttermilk	½ c. shortening
1 tsp. baking soda	2 c. flour
5 eggs, separated	1 tsp. vanilla
2 c. sugar	1 c. pecans, finely chopped
1 stick butter, softened	1 c. coconut

Preheat oven to 325°. Use 3 greased and floured round cake pans. Combine buttermilk and soda. Let stand. Cream sugar, butter, and shortening. Add egg yolks one at a time, beating after each. Add buttermilk mixture alternating with flour to creamed mixture. Stir in vanilla. Beat egg whites until stiff, then fold them gently in. Add pecans and coconut. Bake for 20-25 minutes. Cool well prior to frosting.

FROSTING:

8 oz. cream cheese, softened	1 tsp. vanilla
1 stick butter, softened	¾ c. powdered sugar

Beat cream cheese and butter until well mixed and fluffy. Add vanilla, then sifted sugar, beating until composed and creamy.

JANNY'S BUTTERMILK POUND CAKE

Mary Kay Polk

Wife of Ken - Current Elder

3 c. sugar	½ tsp. baking soda
3 c. flour	1 tsp. vanilla
½ c. shortening	1 tsp. lemon extract
½ c. butter	4 eggs
1 c. buttermilk	

Preheat oven to 350°. Use greased and floured Bundt pan. Combine sugar, flour, Crisco, butter, buttermilk, soda and flavorings on low speed of electric mixer until blended, then beat on high speed for 4 minutes. Add eggs, one at a time. on low speed until well blended. Pour into pan and bake for an hour or until a toothpick comes out clean. Cool about 10-15 minutes before removing from pan onto a cake plate.

JAPANESE FRUIT CAKE

Deborah Shaw

3 c. flour	1 lb. raisins
3 tsp. baking powder	1 lb. pecans, chopped
¾ tsp. salt	ICING:
1 T. allspice	3 c. sugar
2 c. sugar	2 T. flour
4 eggs	1 qt. milk
¾ c. butter, melted	2 c. grated sweetened coconut
¾ c. milk	Juice of 2 lemons

Preheat oven to 350°. Prepare two round cake pans by greasing and flouring. Set aside. Mix flour, baking powder, salt and allspice in large mixing bowl. Mix eggs, sugar, milk and butter in smaller bowl until smooth. Add to flour mixture. Mix well. Stir in raisins and pecans. If necessary, add milk. Divide evenly into pans and bake for 30 minutes. Test with knife in center. This cake may require additional baking before the knife tests clean. Let cool. ICING: Combine sugar and flour in large pan. Stir until the flour is completely blended in with the sugar. Slowly stir in milk, stirring until smooth. Turn burner on medium. Bring to boil, stirring. Add coconut. Bring almost to a boil and stir in lemon juice. Remove from heat. Prepare cake by placing the first layer in a deep plate. With a knife, poke holes in the cake all over it. Spoon icing onto the cake, poking the icing into the layer. Repeat with the second layer. This makes a lot of icing. Just keep spooning the icing back up on the cake so a lot of the coconut stays on top. This cake can be made a couple of days ahead. Keep in refrigerator. It doesn't slice well, so go ahead and use a big spoon to serve it!

KAHLUA CAKE

Kay Redding

Wife of David - Deacon

1 yellow cake mix	1 c. oil
1 (5.9 oz.) box instant chocolate pudding	¾ c. water
½ c. sugar	¼ c. vodka
4 eggs	½ c. Kahlua, divided
	½ c. powdered sugar

Preheat oven to 350°. Use Pam-sprayed Bundt pan. Combine cake mix, pudding, sugar, eggs, oil, water, vodka and Kahlua, and beat one minute on low speed, then 4 minutes on medium speed. Pour into pan. Bake for 50-60 minutes. Place plate on top of pan and turn cake onto plate right out of oven. While cake is still warm, drizzle with icing of ¼ c. Kahlua and powdered sugar.

LEMON JELLO CAKE

Amy McAfee
Wife of Bob - Deacon

1 pkg. Duncan Hines Classic yellow cake mix	1 tsp. almond flavoring
1 (3 oz.) pkg. lemon Jello	1 tsp. lemon flavoring
$\frac{2}{3}$ c. Crisco cooking oil	GLAZE:
$\frac{2}{3}$ c. water	Juice of 1-2 lemons
4 lg. eggs	$\frac{1}{2}$ to 1 box confectioners sugar

Preheat oven to 325°. Use tube or Bundt pan. Combine cake mix, Jello, oil and water. Mix well and add eggs one at a time, beating in between. Add flavorings. Pour into pan and bake for 45 minutes, or until done. Glaze with lemon juice that has been combined with the confectioners sugar.

LUCILLE WINTERS' POUND CAKE

Jan Sheldon

1 $\frac{1}{2}$ c. shortening (or 2 $\frac{1}{2}$ sticks softened butter plus $\frac{1}{4}$ c. oil)	1 tsp. lemon extract
2 $\frac{3}{4}$ c. sugar (extra fine, if possible)	1 tsp. vanilla extract
9 lg. eggs	$\frac{3}{4}$ tsp. baking powder
	3 c. flour, sifted (cake flour, if possible)

Preheat oven to 300°. Grease and flour baking pans. Sift baking powder with flour. Set aside. Beat butter with oil and slowly add sugar until thoroughly combined, light, creamy and fluffy, scraping sides of bowl often. Scraping bowl often, add eggs, one at a time, beating 20-30 seconds after every one or two eggs. Add lemon and vanilla flavorings and beat 1 more minute. Add $\frac{1}{4}$ total of flour and baking powder mixture at a time, carefully incorporating until no dry bits remain each time. Use spatula and mix by hand, or use lowest setting of electric mixer to add flour four times. Do not mix vigorously. Only mix until batter is smooth and then stop immediately. If using loaf pans, divide batter equally and spread evenly. Bake about 1 $\frac{1}{2}$ hours. After 40 minutes, rotate the two loaf pans in the oven and continue baking. Use cake tester to test doneness. Begin testing at about one hour if it appears done. Otherwise leave in oven until the center appears solid. Allow cakes to cool about 10-15 minutes before carefully turning out onto a wire cooling rack to finish cooling. Go around edges, especially corners, gently with a dinner knife to loosen before attempting to turn out of pan. When cakes are cooled to room temperature they are ready to be wrapped and refrigerated or frozen.

MANDARIN ORANGE CAKE

Lometa Jennings
Wife of Chuck - Deacon

CAKE:	9 oz. Cool Whip
1 box yellow cake mix	20 oz. can crushed pineapple (not drained)
$\frac{3}{4}$ c. oil	11 oz. can mandarin oranges (drained)
4 eggs	Sm. box vanilla instant pudding
11 oz. can mandarin oranges (not drained)	
FROSTING:	

Preheat oven to 350°. Grease, not flour, three 8" cake pans and line bottom with wax paper. Mix together cake mix, oil, eggs and oranges. Pour into prepared cake pans. Bake for 20-25 minutes. Cool completely. FROSTING: Beat Cool Whip, pineapple, oranges and pudding. Frost cake between layers and on top and sides. Refrigerate until serving.

MEMA'S FAMOUS CAKE (BROWNIES)

Delpha Herndon
Denise Witt

6 eggs	4 c. flour
4 c. sugar	1 tsp. salt
1 c. cocoa	1 T. vanilla
1 c. buttered flavor Crisco	2 c. nuts, chopped (optional)
1 c. butter	

Preheat oven to 350°. Grease jelly roll pan with Crisco. Beat eggs slightly. Add sugar and stir. Melt cocoa, shortening and butter in the microwave. Add to egg/sugar mixture. Combine flour, salt and nuts. Add to mixture. Add vanilla. Stir until mixed. Pour into pan. Bake for 20 minutes.

MEXICAN WEDDING CAKE

Gretchen French

2 c. sugar	Cream cheese frosting
2 c. flour	1 c. coconut flakes
1 (16 oz.) can crushed pineapple	$\frac{1}{2}$ c. pecans, chopped
2 eggs	

Preheat oven to 350°. Use 9x13 dish. Mix sugar, flour, pineapple, and eggs. Bake for about 45 minutes. Mix frosting with coconut and pecans. Frost cooled cake.

MINI PUMPKIN BUNDT CAKES

Andrea Wilks

3 ½ c. all-purpose flour	2 tsp. cinnamon
3 c. sugar	2 c. canned pumpkin
1 ½ tsp. salt	1 c. vegetable oil
2 tsp. baking soda	4 eggs, beaten
1 tsp. nutmeg	⅔ c. water

Heat oven to 350°. Sift together the flour, sugar, salt, baking soda, nutmeg and cinnamon. In another bowl mix pumpkin, oil, eggs and water. Pour the dry ingredients into the liquid mixture and mix well. Spray mini Bundt pan very well with baking spray (preferably one with flour). Fill mini Bundt pans ¾ full (leave some room at the top). Bake at 350° for 12-15 minutes. Make sure toothpick comes out clean. Let cool for 5-10 minutes before removing. Once Bundt cakes are cooled, ice with cream cheese frosting. Makes approximately 40 mini Bundt cakes. This recipe will also make one large Bundt cake and 1 small loaf pan. Bake large Bundt cake for 1 hour and 15 minutes and small loaf pan for approximately 45 minutes.

MIRACLE CHEESE CAKE

Lai Shang Shiu
Founder, Wife of Jimmie

1 (3 oz.) pkg. lemon gelatin	13 oz. can MILNOT (Evaporated Filled Milk), whipped
1 c. boiling water	CRUST:
8 oz. cream cheese	3 c. graham cracker crumbs
1 c. sugar	½ c. butter, melted
3 T. lemon juice	

Use 9x13 pan. Dissolve gelatin in boiling water. Chill until slightly thickened. Cream together cream cheese, sugar and lemon juice. Add gelatin and blend well. Fold in stiffly whipped MILNOT. Mix together graham cracker crumbs and butter. Press ⅔ of crumbs on the bottom and sides of the pan. Add filling and sprinkle with remaining crumbs. Chill several hours or overnight. Cut into squares and serve plain or garnished with fruit. 12-16 servings.

MOM'S POUND CAKE

Linda Harrison

6 eggs, separated	¼ tsp. soda
3 c. sugar	½ tsp. salt
1 c. shortening	1 c. buttermilk
3 c. flour	1 T. vanilla

Preheat oven to 350°. Use a greased and floured tube or Bundt pan. Beat egg whites until stiff in small mixing bowl and set aside. Cream shortening and sugar in large mixing bowl. Add egg yolks, mixing 1 at a time. In separate bowl, mix flour, soda and salt together. Alternate adding flour mixture and buttermilk, stirring until all added and blended. Add vanilla. Fold in egg whites until mixed and batter is smooth. Pour cake batter into pan. Bake for 70 minutes. Insert toothpick until it comes out clean. Use a cooling rack for 15 minutes and remove from pan.

MOM'S SOUR CREAM POUND CAKE

Annette Cawyer
WOW Leader, Wife of John - Current Elder
Vicki Yurcho

3 c. sugar	1 tsp. clear vanilla extract
1 c. butter, softened	(Mexican vanilla works great)
6 eggs, separated	1 tsp. almond extract
3 c. flour	2 tsp. butter flavoring
1 c. sour cream	1 tsp. lemon extract
¼ tsp. baking soda	

Preheat oven to 350°. Use a well-greased, lightly floured Bundt or loaf pan. Cream sugar and butter until very smooth. Add egg yolks one at a time, beating well after each addition. Add soda to sour cream in a separate bowl, stirring well. Add flour and cream mixture, alternately, to the sugar/flour mixture. Blend well. Add the vanilla, almond, and lemon extracts, and the butter flavoring, and mix until combined. In another bowl, beat egg whites until stiff. Then, fold them into the cake mixture. Pour into a well-greased, lightly floured Bundt or loaf pan. Bake for about 1 ½ hours, or until toothpick inserted into center comes out clean. Allow to cool in pan for 15 minutes, then invert onto a cooling rack. Cool completely. This cake freezes well. You can also divide the cake batter between 2 (6 c.) Bundt pans, and reduce the baking time to 50-60 minutes.

OATMEAL SHEET CAKE

Diane Hopson

Cake:

1 c. quick cooking oats	1 ½ c. flour
1 ½ c. boiling water	1 tsp. baking soda
½ c. butter, softened	½ tsp. salt
1 c. light brown sugar	1 tsp. cinnamon
¾ c. granulated sugar	½ tsp. nutmeg
2 eggs	
2 or 3 drops black walnut flavoring (optional)	

Preheat oven to 350°. Use lightly greased 9x13 cake pan. Stir the oats into the boiling water and set aside while you make the batter. Stir oats once or twice to be sure all the oats are softening. Cream softened butter with the two sugars. Add the eggs and the black walnut flavoring (can be ordered on Amazon). Sift together the flour, baking soda, salt, cinnamon and nutmeg. Add dry ingredients to your creamed butter mixture. Mix well and then add the oatmeal. Blend well. Pour into pan and bake for 40 to 45 minutes. While it's baking, make your topping so you can spread it on the cake as soon as it comes out of the oven.

Broiled Coconut Pecan Topping:

½ c. butter	1 tsp. vanilla
½ c. light brown sugar	1 c. shredded coconut
¼ c. heavy cream	1 c. pecans, chopped

In a saucepan, melt the butter, brown sugar, vanilla and the cream. Stir until slightly bubbly. Turn off heat and add the coconut and pecans. Set aside until your cake is done. As soon as cake is done, remove from oven and gently spread this topping on top of the cake. Turn your oven to broil and put the cake back in...fairly close to the broiler. Broil until the coconut is lightly brown and pecans are toasted a little. The broiler will make the topping bubble a little; watch carefully to get it a little crisp but not burned.

Note: From my Mom, Letha Reynolds

OLD-FASHIONED POUND CAKE

Pamela Chisholm

Wife of Bob - Spiritual Formation Minister (2002-present)

1 ½ c. butter, softened	1 tsp. baking powder
3 c. sugar	1 c. milk
5 eggs	1 tsp. lemon extract
3 c. flour	1 tsp. vanilla extract

Preheat oven to 350°. Use a greased and floured tube or Bundt pan. Cream the butter in mixing bowl. Add the sugar gradually and beat until light and fluffy. Add the eggs 1 at a time, beating well after each addition. Combine the flour and baking powder. Add to the creamed mixture alternately with the milk, mixing well after each addition. Stir in the lemon and vanilla flavorings. Pour into pan. Bake for 1 hour, or until the cake tests done. Cool in the pan for 10 to 15 minutes.

OLIVE OIL CAKE

Elizabeth Velasquez

2 c. (250 g.) all-purpose flour	1 ¼ c. (305 g.) whole milk
1 ¾ c. (350 g.) sugar	3 lg. eggs
1 ½ tsp. Kosher salt	1 ½ T. grated orange zest
½ tsp. baking soda	½ c. (60 g.) fresh orange juice
½ tsp. baking powder	
1 ⅓ c. (285 g.) extra-virgin olive oil	

Heat the oven to 350°. Oil, butter, or spray a 9-inch cake pan that is at least 2 inches deep with cooking spray and line the bottom with parchment paper. (If your cake pan is less than 2 inches deep, divide between 2 pans and start checking for doneness at 30 minutes.). In a bowl, whisk the flour, sugar, salt, baking soda and powder. In another bowl, whisk the olive oil, milk, eggs, orange zest and juice. Add the dry ingredients; whisk until just combined. Pour the batter into the prepared pan and bake for 1 hour, until the top is golden and a cake tester comes out clean. Transfer the cake to a rack and let cool for 30 minutes. Run a knife around the edge of the pan, invert the cake onto the rack, and let cool completely; 2 hours.

ONE BOWL CHOCOLATE CAKE

Diana Gray-Richard

2 c. all-purpose flour	2 lg. eggs
2 c. sugar	1 c. buttermilk
$\frac{3}{4}$ c. cocoa powder	$\frac{1}{2}$ c. vegetable oil
2 tsp. baking soda	2 tsp. vanilla extract
1 tsp. baking powder	1 c. very hot water
$\frac{1}{2}$ tsp. salt	

Preheat oven to 350°. Use a greased 9x13 pan. In a large mixing bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda and salt. Using an electric hand or stand mixer, beat in eggs, buttermilk, oil and vanilla. Add HOT water and mix until combined. Batter will be quite thin. Pour batter into the prepared pan. Bake for 35-40 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan before frosting.

Chocolate Buttermilk Frosting:

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ c. pecans or walnuts, finely chopped (optional)
4 T. cocoa powder	
6 T. buttermilk	
1 tsp. vanilla extract	
4 c. powdered sugar, or as needed to reach desired consistency	

Melt butter in large saucepan over MEDIUM heat. Whisk in cocoa powder, buttermilk and vanilla. Turn heat to LOW and whisk in powdered sugar until you reach desired consistency. It should be thick but pourable. Continue whisking vigorously until smooth. Stir in chopped nuts, if desired. Immediately pour frosting over cake and use an offset spatula or butter knife to spread it out evenly over the surface. Allow to set for 5-10 minutes before slicing and serving the cake.

PINA COLADA CAKE

*Lana Clevenger
Wife of Jeff - Current Elder*

1 box yellow cake mix	1 (8 oz.) can crushed pineapple
$\frac{1}{2}$ can pina colada or cream of coconut	1 can flaked coconut
	1 (8 oz.) Cool Whip

Bake cake per instructions on box. While cake is still hot, punch holes in the top. Pour pina colada over it. Mix drained pineapple, coconut and Cool Whip for icing.

PINEAPPLEDUMP CAKE

Sheree Shea

2 c. flour	FROSTING:
2 c. sugar	8 oz. cream cheese, softened
2 eggs	1 stick butter
2 tsp. baking soda	2 c. powdered sugar
1 c. nuts	2 T. milk
1 (20 oz.) can crushed pineapple, undrained	1 tsp. vanilla

Preheat oven to 350°. Use greased and floured 9x13 inch pan. Beat flour, sugar, eggs, baking soda, nuts, and pineapple together by hand. Put in 9x13 pan. Bake for 35-40 minutes. FROSTING: Beat cream cheese, butter, powdered sugar, milk, and vanilla, until fluffy. Spread over warm cake.

PINEAPPLEUPSIDE DOWN CAKE

*Shirley Hosek
Wife of Jerry, Sr. - Deacon*

1 $\frac{1}{4}$ sticks butter	Pecans, chopped
2 c. dark brown sugar	1 pkg. Duncan Hines Butter Golden cake mix
1 lb. can sliced pineapple, drained	3 eggs
Maraschino cherries	1 stick butter

Preheat oven to 375°. Use 3 pie plates. Melt butter and brown sugar on low heat. When soft, spread into the pie plates. Place whole slice of pineapple in center of each plate and place sections of pineapple around, like spokes in a wheel, with cherries and chopped pecans in between. Mix one box cake mix according to directions (eggs and butter) and spread over the sugar-pineapple mix. Bake until top springs back. Remove from pan when cool.

POPPY SEED CAKE

Carolyn Yurcho
Wife of Larry - Deacon

Cake:

3 c. flour	½ tsp. soda
3 c. sugar	1 tsp. almond flavoring
6 eggs, separated	1 tsp. butter
1 heaping c. poppy seeds	1 c. buttermilk
1 c. shortening	

Preheat oven to 325°. Use a greased tube pan or three loaf pans. Soak poppy seeds in ½ cup water. Cream shortening and sugar. Beat egg whites and set aside. Add buttermilk with soda in it alternately with flour. Add poppy seed and flavoring. Fold in beaten egg whites. Pour into pan. Bake for 45 minutes to 1 hour.

Glaze:

½ c. lemon juice	1 tsp. butter flavoring
1 ½ c. powdered sugar	1 tsp. vanilla

Combine lemon juice, sugar, flavoring and vanilla. Layer over cake.

PRUITTKIDS' BIRTHDAYCAKE

Amy Pruitt
Wife of Bryan - Current Elder

Cake:

2 c. flour	1 tsp. baking soda
2 c. sugar	2 eggs
3 T. cocoa	1 tsp. vanilla
1 stick butter	½ c. buttermilk
½ c. Crisco	1 c. water

Preheat oven to 350°. Use greased and floured jelly roll pan. Combine dry ingredients in large mixing bowl. In a saucepan, bring to a boil one stick butter, cocoa, water, and Crisco. Pour over dry ingredients. Add vanilla, buttermilk, and eggs. Beat well. Pour into pan. Bake 18 - 20 minutes, or until done.

Frosting:

1 stick butter	1 tsp. vanilla
6 T. whole milk	1 box powdered sugar
3 T. cocoa	

In a saucepan, bring to a boil cocoa, butter, and vanilla. Take off burner; add milk and powdered sugar. Beat into frosting. Ice cake while hot.

Note: This recipe of my grandmother's is made 5 times a year for each Pruitt child's birthday!

PRUNECAKE

Alice Strickland
Founder, Wife of John - Original Deacon

1 ½ c. sugar	1 c. prunes, cooked with a dash of cinnamon and vanilla
1 c. oil	
3 eggs	ECSTASY SAUCE:
1 c. buttermilk	2 c. sugar
1 tsp. vanilla	1 c. buttermilk
2 c. flour	1 stick butter, melted
1 tsp. baking soda	1 tsp. vanilla
Pinch of allspice, cloves and nutmeg	1 tsp. baking soda
	3 T. Kahlua (optional)

Preheat oven to 350°. Grease 9x13 pan. Mix all ingredients and add prunes. Bake for 30 minutes. ECSTASY SAUCE: Mix sugar, buttermilk, butter and vanilla. Stir in baking soda to foam up. You can also add 3 T. Kahlua. Serve warm over individual slices of cake.

Note: A favorite served at Tuesday Night Bible Study at George and Carolyn Miller's home

PUMPKINCAKE ROLL

Paula Clark

3 eggs	½ tsp. nutmeg
1 c. sugar	½ tsp. salt
⅔ c. canned pumpkin	1 c. pecans, chopped
1 tsp. lemon juice	FILLING:
¾ c. flour	1 c. powdered sugar
1 tsp. baking powder	8 oz. cream cheese, softened
2 tsp. cinnamon	½ c. butter, softened
1 tsp. ginger	1 tsp. vanilla

Preheat oven to 375°. Line a jelly roll pan with wax paper and spray sides with non-stick coating. Beat eggs on high speed for 5 minutes. Gradually beat in sugar, then stir in pumpkin and lemon juice. In a separate bowl, combine flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold the dry ingredients into pumpkin mixture. Spread batter evenly in roll pan. Top with chopped pecans. Bake for 15 minutes. Turn out onto a clean dish towel sprinkled with powdered sugar. Starting with narrow end, roll towel and cake together. Allow to cool completely, then unroll to apply filling. FILLING: Combine powdered sugar, cream cheese, butter and vanilla and mix until smooth. Spread over cake, roll and chill.

PUMPKINCAKE ROLL

*Andrea Dean Galbraith
Wife of Larry - Deacon*

Cake:

3 eggs	1 tsp. cinnamon
1 c. sugar	1 tsp. ginger
⅔ c. canned pumpkin	½ tsp. nutmeg
1 tsp. lemon	½ tsp. salt
¾ c. flour	Powdered sugar
1 tsp. baking powder	

Preheat oven to 375°. Use very well greased and floured jelly roll pan. Using mixer, beat eggs on high for 5 minutes. Gradually add sugar and mix till dissolved. Stir in pumpkin and lemon juice, mixing well. Mix together flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold flour mixture into pumpkin mixture. Lightly spread into pan. Bake for 15 minutes, or just until cake springs back. DO NOT OVER COOK. While in oven, spread out a tea towel and sift powdered sugar all over it. Once cake is ready, make sure sides are lifting away from pan - you can use a spatula to lift sides away. Once ready, turn it over quickly onto tea towel with sugar. Roll up the cake with the tea towel and wrap with plastic wrap. Put in refrigerator to cool.

Frosting / Filling:

1 c. powdered sugar	4 T. butter
6 oz. cream cheese	½ tsp. vanilla

Once cake is cooled, mix sugar, cream cheese, butter and vanilla until smooth. Spread on cake roll, then roll up and wrap in plastic wrap and chill at least 2 hours, or overnight. Sprinkle with more powdered sugar; cut into slices and serve.

PUMPKINCRUNCH

Pat Morrice

3 eggs	1 ½ tsp. nutmeg
1 c. sugar	1 yellow cake mix
12 oz. evaporated milk	2 c. nuts, chopped
1 lg. can pumpkin	1 ½ sticks butter, melted
1 ½ tsp. cinnamon	

Preheat oven to 350°. Use greased 9x13 pan. Mix eggs, sugar, evaporated milk, pumpkin, cinnamon and nutmeg together, and pour into pan. Sprinkle dry yellow cake mix over mixture. Sprinkle chopped nuts and drizzle melted butter over all. Bake for about 45 minutes.

PUMPKINSPICE CAKE

Diana Gray-Richard

1 box yellow cake mix	½ tsp. allspice
1 c. canned pumpkin	4 eggs
¾ c. brown sugar	TOPPING/FILLING:
½ c. vegetable oil	½ c. butter
1 tsp. cinnamon	½ c. brown sugar
¼ tsp. nutmeg	½ - 1 c. pecans, chopped

Preheat oven to 350°. Use greased Bundt pan. Combine cake mix, pumpkin, brown sugar, oil, cinnamon, nutmeg and allspice. Beat for 1 minute. Add eggs and beat for 2 minutes more. Pour into Bundt pan. TOPPING/FILLING: Melt butter, add brown sugar, and pecans. Stir well. Add ½ mixture to top of cake batter BEFORE YOU BAKE IT. Reserve other ½ for baked cake. Bake for 1 hour. Cool in pan for 15 minutes. Invert cake onto a serving plate. After cake is cooled, drizzle remaining pecan mixture over top of cake.

PUMPKINSPICE CUPCAKES

Lauren Ramsey

2 ¼ c. all-purpose flour	2 eggs, room temperature
1 tsp. ground cinnamon	¾ c. milk
½ tsp. ground nutmeg	1 c. pumpkin purée
½ tsp. ground ginger	CINNAMON CREAM CHEESE
½ tsp. ground cloves	FROSTING
½ tsp. ground allspice	1 (8 oz.) pkg. cream cheese,
½ tsp. salt	softened
1 T. baking powder	¼ c. butter, softened
½ tsp. baking soda	3 c. powdered sugar
½ c. butter, softened	1 tsp. vanilla extract
1 c. white sugar	1 tsp. ground cinnamon
⅓ c. brown sugar	

Preheat oven to 375°. Grease 24 muffin cups, or line with paper muffin liners. Sift together cinnamon, nutmeg, ginger, clove, allspice, salt, baking powder, and baking soda; set aside. Beat butter, white sugar and brown sugar with an electric mixer in a large bowl until light and fluffy. Add eggs, one at a time, allowing each egg to blend into the butter mixture. Stir in milk and pumpkin purée. Stir in the flour mixture, mixing until just incorporated. Pour the batter into the prepared muffin cups. Bake at 25 minutes; the tops should be golden. Cool in pans for 5 minutes, then cool completely on a wire rack. While the cupcakes are cooling make the frosting. In a large bowl, beat cream cheese and butter until smooth. Beat in powdered sugar until incorporated. Add vanilla and ground cinnamon; beat until fluffy. Frost cupcakes.

RED VELVET CAKE

Denise Williams

Cake:

½ c. shortening	1 tsp. vanilla
1 ½ c. sugar	1 tsp. baking soda
2 eggs	1 c. buttermilk
2 oz. red food coloring	1 T. white vinegar
2 T. cocoa	1 tsp. butter flavoring (if
2 ¼ c. all-purpose flour	desired)
1 tsp. salt	

Preheat oven to 350°. Use greased and floured pan. Cream shortening, sugar and eggs. Make a paste with the red food coloring and cocoa. Then add to the shortening, sugar, and egg mixture. Add salt to flour, then add to the mixture. Add buttermilk and vanilla. Alternately add the baking soda and white vinegar to the mixture; don't beat hard, just blend. Add mixture to pan. Bake for 30 minutes.

Frosting:

3 T. all-purpose flour	1 tsp. vanilla
1 c. butter, softened (or	1 c. milk
shortening)	1 c. sugar

Cook flour and milk on low heat until thickened. Cool. Cream sugar, butter and vanilla; beat until fluffy. Add to flour/milk mixture. Beat until mixture is like whipped cream. Spread over cake.

RONNIE'S FAVORITE COCONUT POUND CAKE

*Jill Firestone
Former Administrative Assistant*

6 eggs, separated	2 c. coconut (packed down)
1 ½ c. butter	1 ½ tsp. coconut extract
2 T. water	1 tsp. almond extract
3 c. sugar	GLAZE:
3 c. flour	2 c. powdered sugar
1 ½ tsp. baking powder	Milk - add in 1 T. at a time
½ tsp. salt	1 tsp. coconut extract
1 c. milk	1 tsp. almond extract

Preheat oven to 300°. Use a very well-greased tube pan (angel food cake size - a Bundt pan is too small.) Beat yolks with softened butter and sugar until creamy. Add extracts. Alternate dry ingredients mix with milk. Begin and end with dry ingredients mix. Add in coconut. Beat reserved egg whites until stiff peaks form, and fold into batter. Pour thick batter into the tube pan. Bake 2 hours until golden brown top. Cool in pan at least 15 minutes. Loosen cake with serrated knife all around the edges and around tube to the bottom of the pan. When cool, turn out on cake plate. **GLAZE** - Start with powdered sugar. Add in milk, until right consistency. Add more sugar or milk, as needed. Add in coconut extract and almond extract. Drizzle glaze on top and down sides. Sprinkle coconut on top and sides of cake.

SEVEN UP POUND CAKE

Lisa Palmer

5 eggs	3 c. flour
2 sticks butter	1 tsp. vanilla or 1 tsp. lemon extract
½ c. shortening	
3 c. sugar	7 oz. 7-Up drink

Preheat oven to 325°. Grease and flour tube pan. Cream eggs, butter, shortening and sugar together. Add flour gradually. Add vanilla (or lemon extract) and 7-Up. Bake for 1 hour and 20 minutes.

STRAWBERRY BUTTERMILK POUND CAKE

*Jennifer Griggs Pool
Wife of Matt - Charter member and Current Deacon*

½ c. shortening	3 c. flour
½ c. butter	½ tsp. salt
2 c. sugar	2 ½ tsp. baking powder
1 (3 oz.) pkg. strawberry Jello	2 tsp. vanilla
5 lg. eggs	Shortening and sugar for pan
1 c. buttermilk	

Preheat oven to 325°. Prepare 10" Bundt pan with shortening and sugar. In medium bowl, sift flour, salt, and baking powder together. Add strawberry Jello to dry mixture, whisk to combine, and set aside. Using a mixer, cream shortening and butter in mixer bowl, add sugar; mix until fluffy. Add eggs one at a time; mix well. Add vanilla; mix well. Add dry mixture alternately with buttermilk to mixer bowl beginning and ending with flour mixture. (⅓ dry mixture, ½ buttermilk, ⅓ dry mixture, ½ buttermilk, ⅓ dry mixture). Pour batter into prepared Bundt pan and smooth top. Bake for 65-70 minutes. Allow cake to cool before turning out of pan.

STRAWBERRY CAKE

*Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder*

1 box white cake mix	1 (10 oz.) pkg. frozen strawberries, sliced - thawed and divided
2 T. flour	
4 eggs	¾ c. oil
1 (3 oz.) box strawberry Jello	
½ c. water	

Combine cake mix, flour, eggs, Jello, and water, and beat for 2 minutes. Add ½ package sliced strawberries and beat one minute. Add oil and beat one minute. Pour into greased, floured 9x13 pan. (A heart shaped pan can also be used if a layer cake is desired.) Bake at 350° for 35 minutes. After cake is well cooled, frost and refrigerate.

Frosting:

1 stick butter, softened	Remaining half of strawberries
3 ¾ c. powdered sugar	2 T. oil

Combine all ingredients and beat well.

Note: Recipe borrowed from Barbara Matteson of Cameron Road Church of Christ in Austin

TEXAS CHOCOLATE SHEET CAKE

Velma Miller

2 c. flour	1 tsp. soda
2 c. sugar	2 eggs
1 stick butter	ICING:
4 T. cocoa	1 stick butter
1 c. water	4 T. cocoa
1 tsp. vanilla	5 T. milk
1 tsp. cinnamon	1 (16 oz.) box powdered sugar
½ c. buttermilk	1 c. pecans (optional)

Preheat oven to 350°. Use greased/floured 11x14 pan. Mix the flour and sugar in a large bowl. Set aside. Put the butter, cocoa and water in a pan and bring to a boil. Pour liquid over flour and sugar. Mix well. Stir the soda into the buttermilk and then add buttermilk mixture, vanilla, cinnamon and eggs into the chocolate mixture. Beat well. Pour into pan. Bake for 25 to 30 minutes. ICING: Bring the butter and cocoa to a boil and remove from heat. Take this mixture and put in mixing bowl and beat with milk and powdered sugar. Pecans can be added, if preferred. Spread icing on cake while warm.

Note: This recipe is from the mother of George and Todd Miller.

TEXAS SHEET CAKE

Nora McLain

For the cake:

1 c. water	1 tsp. baking soda
1 c. butter	½ tsp. salt
3 T. unsweetened cocoa powder	½ c. sour cream
2 c. all-purpose flour	2 lg. eggs
2 c. granulated sugar	1 tsp. vanilla extract

Preheat oven to 350° and grease a 13x18 sheet pan. Add the water, butter and cocoa powder to a medium saucepan, over medium heat. Bring the mixture to a boil. In a separate bowl, mix together the flour, sugar, baking soda and salt. In another small bowl, mix together the sour cream, eggs and vanilla. Add the sour cream and egg mixture to the flour mixture and stir until combined. Once the cocoa and butter mixture is boiling, remove it from the heat and pour it into the batter. Mix until combined or until no lumps remain. Pour the mixture into the prepared pan and smooth it down with a spatula to make an even layer. Bake for 15-20 minutes, or until set. When the cake is about halfway through baking, prepare the frosting.

Frosting:

6 T. milk	3 c. powdered sugar (more or less, until you get a pourable consistency)
3 T. unsweetened cocoa powder	
½ c. butter	

Combine milk, cocoa and butter to a saucepan. Bring this mixture to a boil. Once it comes to a boil, remove it from the heat and stir in the powdered sugar. Beating the mixture with a hand-held mixer might help get rid of lumps. Pour the hot icing over the warm cake as it comes out of the oven. Use a spatula to spread it evenly over the cake. Allow the frosting to set for about 10 minutes before serving.

TRIPLE CHOCOLATE CAKE

Pam Tyer Isaacs

1 pkg. milk chocolate cake mix	¾ c. milk
1 (4 oz.) instant chocolate pudding mix	2 eggs
1 (12 oz.) milk chocolate chips	Powdered sugar

Preheat oven to 350°. Grease and flour Bundt pan. Mix cake mix, pudding mix, chocolate chips, milk and eggs. Stir all by hand until well mixed. Pour into pan and make sure all is evenly distributed in pan. Bake for 55 minutes. Let cake cool until cake pulls away from pan. Flip cake over onto a serving plate. Garnish with powdered sugar.

TROPICAL TRES LECHES CAKE

Sara Duvall

1 box (15.25 oz.) Duncan Hines Butter Golden cake mix	1 can (14 oz.) sweetened condensed milk
3 lg. eggs, room temperature	1 can (12 oz.) evaporated milk
$\frac{2}{3}$ c. coconut milk	1 c. coconut milk
$\frac{1}{2}$ c. butter, softened	1 c. heavy whipping cream
1 tsp. coconut flavoring	3 T. confectioners sugar
MILK MIXTURE:	1 tsp. coconut flavoring

Preheat oven to 350°. Grease 9x13 pan with Pam coconut oil cooking spray. In a large bowl, combine cake mix, eggs, coconut milk, butter, and coconut flavoring; beat at low speed for 30 seconds. Beat on medium for 2 minutes. Transfer to pan. Bake for 26-31 minutes until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack for 20 minutes. MILK MIXTURE: In a 4-cup measuring cup for liquid, whisk the three milks until blended. Using a skewer or fork, generously poke holes in the top of the warm cake. Pour milk mixture slowly over the cake, filling holes. Cool 30 minutes longer. Refrigerate, covered, at least 4 hours, or overnight. In a bowl, beat whipping cream until it begins to thicken. Add confectioners sugar and coconut flavoring; beat until soft peaks form. Spread over cake.

Note: Created and served at a summer luncheon at Sara's home.

VERY CHERRY VALENTINECAKE

Kay Reeves

1 c. butter, softened	1 c. maraschino cherries, finely chopped
1 $\frac{3}{4}$ c. sugar	CREAM CHEESE CHERRY FROSTING
2 T. maraschino cherry juice	1 (8 oz.) package cream cheese, softened
$\frac{1}{2}$ tsp. vanilla extract	$\frac{3}{4}$ c. butter, softened
3 c. cake flour	$\frac{1}{4}$ c. maraschino cherry juice
2 $\frac{1}{2}$ tsp. baking powder	6 c. confectioners sugar
$\frac{1}{4}$ tsp. salt	
1 c. whole buttermilk	
5 egg whites, beaten until stiff	

Preheat oven to 350°. Spray three 9-inch baking pans with nonstick baking spray with flour. In large bowl, beat butter and sugar at medium speed with an electric mixer until fluffy. Add cherry juice and vanilla, beating until combined. In a medium bowl, combine flour, baking powder, and salt; sift. Gradually add to butter mixture, alternately with buttermilk, beginning and ending with flour mixture, beating until combined after each addition. Gently fold in beaten egg whites until mixture is smooth. Gently stir in maraschino cherries. Spoon batter evenly into prepared pans. Bake for 20 - 25 minutes, or until a wooden pick inserted in center comes out clean. Let cool in pans for 10 minutes. Remove from pans, and cool completely on wire racks. FROSTING: In large bowl, beat cream cheese and butter at medium speed with an electric mixer until creamy. Slowly beat in cherry juice until mixture is smooth. Gradually add confectioners sugar, beating until smooth.

WARM GINGERBREADCAKE

Diane Hopson

2 tsp. baking soda	2 c. flour
1 c. buttermilk (not low-fat)	$\frac{1}{2}$ tsp. ground cloves
$\frac{1}{2}$ c. Crisco	2 tsp. ground ginger
1 c. sugar	2 tsp. cinnamon
1 c. dark molasses	1 tsp. nutmeg
2 eggs	1 tsp. allspice

Preheat oven to 350°. Grease and flour 9x13 baking dish. First, combine the buttermilk and the baking soda in a glass bowl. Set it aside and it will form little bubbles on the top. In a separate mixing bowl, cream the shortening with the sugar. Add the eggs and then molasses. Combine and sift the flour, cloves, ginger, cinnamon, nutmeg and allspice. Alternately, add this and the buttermilk mixture to your creamed shortening ingredients. Pour batter in pan and bake for 35 minutes. Done when toothpick inserted in middle comes out clean.

Note: A family recipe from my mother-in-law, Jean Hopson

WHITE TEXAS SHEET CAKE

*Jennifer Griggs Pool
Wife of Matt - Charter member and Current Deacon
Annette Cawyer*

1 c. butter	½ c. sour cream
1 c. water	FROSTING:
2 c. sugar	1 c. butter
2 c. and 4 T. flour	6 T. evaporated milk
½ T. salt	1 tsp. vanilla
1 T. baking soda	4-5 c. powdered sugar
2 eggs	Dash of salt
2 tsp. vanilla	

Preheat oven to 375°. Use greased and floured 11x17 baking sheet with sides. In large bowl, heat butter and water together in microwave. Stir until butter is melted. Add sugar, flour, salt and baking soda. Whisk until smooth. Add eggs and vanilla; beat well. Add sour cream and beat again until all well blended. Pour into baking sheet. Bake for 20-25 minutes. **FROSTING:** On medium heat in small saucepan, heat butter and milk until melted. Add powdered sugar, vanilla and salt. Whisk or beat until smooth. Pour over warm (but not straight from oven hot) cake. Put sheet cakes in the refrigerator to set. Serve chilled, warmed, or room temperature.

Note: Annette's White Texas Sheet Cake varies slightly. She uses almond extract as a substitution for the vanilla, in both the cake and the icing (same amounts as above). She bakes the sheet cake in a 10x15 sheet pan. When making the icing, reduce the butter to ½ cup. Either cake is a delicious variation to the traditional Texas Sheet Cake!

PIES, CRISPS, & COBBLERS

AMAZING COCONUT PIE

Kathy Shivers

2 c. milk	¼ c. butter or margarine
¾ c. sugar	1 ½ tsp. vanilla
½ c. Bisquick baking mix	1 c. Baker's Angel Flake
4 eggs	coconut

Combine milk, sugar, baking mix, eggs, melted butter, and vanilla. Blend on low speed for 3 minutes. Pour into greased 9-inch pie pan. Let stand 5 minutes, then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool. The secret: It makes it's own crust!!!

ANDREA'S PECAN PIE

*Andrea Dean Galbraith
Wife of Larry - Deacon*

Pie:

3 eggs	⅓ c. butter, melted
⅔ c. sugar	1 tsp. vanilla
Dash salt	1 ½ c. pecans, whole OR 2 c.
1 c. dark corn syrup	chopped

Mix eggs, sugar and salt with blender, till sugar is dissolved. Stir in dark corn syrup, melted butter and vanilla mixing well. Add pecans by hand. Use pastry for single pie crust (below) in pie pan and pour in pie mixture. Cover edges of pie pan with foil or pie cover and cook a total of 45 - 50 minutes at 350°. At 25 minutes, remove edge cover and cook additional 20-25 minutes or until knife comes out clean from middle of pie. Cool on wire rack. Serve with whipped cream.

Pastry for Single Pie Crust:

1 ¼ c. all-purpose flour	3 to 4 T. ice cold water
½ tsp. salt	Marble rolling pin - put in
⅓ c. shortening (Crisco)	freezer before starting dough

In a mixing bowl stir together flour and salt. Cut in shortening using a pastry cutter, until the pieces are the size of small peas. Sprinkle 1 T. ice cold water and gently toss with a fork, move to side of bowl. Continue adding ice cold water 1 T. at a time until all dough is in a ball (amount of water used will differ each time depending on humidity). Place dough on lightly floured surface. Retrieve marble rolling pin from freezer and roll out dough into a large circle (about 12 inches) Roll dough onto pin and move to pie plate. Crimp edges of pie dough between fingers to make pie edge. Once done, cut off excess pie dough.

ANGEL PIE

*Virginia Dillman
Founder, Wife of George - Original Deacon*

Crust:

4 eggs whites	¼ tsp. cream of tartar
Pinch of salt	1 c. sugar

Preheat oven to 275°. Use greased and floured pie pan. Beat egg whites with salt and cream of tartar until stiff. Then add sugar 1 T. at a time. Beat until glossy. Bake for 1 hour.

Filling:

4 egg yolks	Grated rind of lemon
½ c. sugar	½ pt. whipping cream
Juice of 2 lemons	

Cook in double boiler until quite thick. Cool. Whip ½ pt. whipping cream and fold in filling. Put in pie crust that also has cooled.

APPLE DUMPLINGS

*Karen Barrett
Wife of Jim - Elder*

2 c. flour	3 T. butter
1 c. shortening	¼ tsp. cinnamon
Salt	5 to 6 apples, peel, core & slice
⅓ c. ice water	½ c. sugar
1 c. sugar	1 ½ tsp. cinnamon
2 c. water	Butter for top

Preheat oven to 425°. Combine flour, shortening, salt and ice water. Roll out ⅛" thick and cut into six 7" squares. OR if using store-bought pie crusts, divide dough of two pie crusts into 6 equal parts and roll each part into 7" squares. To prepare syrup, boil 1 c. sugar, water, butter and ¼ tsp. cinnamon together for 3 minutes. Toss apples with mixture of ½ c. sugar and 1 ½ tsp. cinnamon. Fill pastry sections with apples, fold over and seal by pinching. Place in baking dish and dot with butter. Pour syrup over and around dumplings. Bake for 35-40 minutes, until lightly browned.

APPLE PIE

*Diana Ramsey
Wife of Joe - Deacon
Lisa Ramsey*

6-7 tart apples (Granny Smith)	Dash of salt
1 c. sugar	2 - 9" pie crusts
2 T. flour	2 T. butter
1 tsp. cinnamon	1 T. cinnamon sugar

Preheat oven to 400°. Peel, core, and thinly slice apples. Combine sugar, flour, cinnamon and a dash of salt. Mix with apples. Line a 9" pie pan with a pie crust and fill with the apple mixture. Cut the 2 T. of butter into several pieces and place over apple filling. Place the second pie crust over the apple filling. Crimp together the edges of the crusts. Place several small cuts on the top crust. Sprinkle with cinnamon sugar. Bake at 400° for 50 minutes.

BANANACREAM PIE

*Ann Fowler
Founder, Wife of Hulin - Original Deacon*

1 ½ c. milk	½ tsp. banana extract
⅓ c. sugar	1 9" baked pastry shell or
¼ tsp. salt	graham cracker crumb shell
3 ½ T. flour	1 ½ c. whipping cream, whipped
1 egg yolk, beaten	and sweetened with 2 T.
1 T. butter	powdered sugar
½ tsp. vanilla	3 lg. or 4 med. bananas, sliced

Use 9" baked pastry shell or a graham cracker crumb shell. Scald 1 c. milk over boiling water. Mix sugar, salt, flour and remaining milk together. Stir into hot milk and cook slowly until thickened, stirring constantly. Cover and cook over boiling water for 5 minutes. Add egg yolk and cook 1 minute longer. Remove from heat and stir in butter, vanilla extract and banana extract. Cool. Fill pastry or crumb shell with alternate layers of bananas and cooled filling. Top pie with the sweetened whipped cream and refrigerate. Makes 8 servings.

BIG MAMA'S LEMON MERINGUE PIE

Theresa Simpson

Easy Pastry:

1 ¼ c. all purpose flour	¼ c. cooking oil
1 T. sugar	3 T. milk
¼ tsp. salt	

Preheat oven to 350°. Use a 9-inch pie plate. In a medium bowl, stir together flour, sugar and salt. Add oil and milk all at once to flour mixture. Stir in lightly with a fork. Form into a ball. Press dough firmly onto bottom and up the sides of pie plate. Flute the edges by placing your thumb on the inside of your pastry and your other thumb and index finger on the outside, press together. Gently prick the crust 6 to 8 times with a fork. Bake for 10 to 12 minutes.

Pie:

4 eggs, separated	Dash of salt (optional)
1 ½ c. sugar	2 T. butter
1 ½ c. water	1 to 2 tsp. finely grated lemon peel
3 T. all-purpose flour	⅓ c. lemon juice
3 T. corn starch	

Separate egg yolks from whites, set aside for meringue. For filling, use medium saucepan and combine sugar, flour, cornstarch and dash of salt. Gradually stir in 1 ½ cups of water. Cook and stir over medium heat until mixture is thickened and bubbly: reduce heat. Cook and stir for 2 minutes. Beat egg yolks with a fork. Stir about 1 cup hot filling into yolks. Put egg yolk mixture into sauce pan. Bring to a boil. Stir for 2 minutes. Mixture should be thickened. Remove from heat. Stir in butter and lemon peel and add lemon juice. Pour the mixture in the pie plate. Keep the filling warm and prepare the meringue for the pie.

Meringue for Pie:

4 egg whites (no yolk at all)	½ tsp. cream of tartar
1 tsp. vanilla flavor	½ c. sugar

Egg whites should be room temperature for 30 minutes. In a large clean mixing bowl, combine egg whites, vanilla, and cream of tartar. Beat with an electric mixer on medium speed about 1 minute until soft peaks form. Add the sugar gradually, a spoon full at a time. Beat on high speed about 4 minutes until mixture becomes stiff and glossy and the sugar dissolves. Spoon meringue over warm pie. Spread meringue to peel the edges all around the pie. Bake in 350° oven for 15 minutes. Cool on wire rack for 1 hour. Chill for 3 to 6 hours before serving.

BLUEBERRY BANANA PIE

Linda Hearne
Wife of Martin - Deacon

1 9" baked pie crust	1 ½ c. sugar
2 bananas	Juice of 1 lemon
12 oz. cream cheese, room temp.	½ pt. whipping cream
	1 can blueberry pie filling

Slice bananas in pie crust. Mix cream cheese, sugar, and lemon juice. Pour over bananas. Set in refrigerator and chill. Whip cream and pour over chilled mixture. Spoon blueberry filling on top of whipped cream. Chill before serving.

BLUEBERRY CREAM CHEESE PIE

Donna Easom

1 ¼ c. graham cracker crumbs	⅓ c. lemon juice
¼ c. butter, melted	1 T. vanilla
¼ c. brown sugar, firmly packed	2 c. fresh blueberries
¼ c. pecans, finely chopped	½ c. sugar
1 (8 oz.) pkg. cream cheese, softened	1 ½ T. cornstarch
1 (14 oz.) can sweetened condensed milk	1 ½ T. lemon juice
	⅓ c. water

Preheat oven to 350°. Combine cracker crumbs, butter, brown sugar, and pecans. Press into 9-inch pie pan. Bake 5-10 minutes until lightly browned. Let crust cool. Cream softened cream cheese with mixer. Add condensed milk, ⅓ c. lemon juice and vanilla and blend together. Pour into cooled crust. Chill 2-3 hours. Combine blueberries, sugar, cornstarch, 1 ½ T. lemon juice and water. Cook over medium heat in a saucepan until boiling. Mixture will be thickened and clear. Cool. Spread over top of pie. Store in refrigerator until ready to serve. Whipped cream may be added prior to serving.

BLUEBERRY PAN DOWDY

*Libby Peeler Oliver
Wife of Kris - Deacon*

3 c. blueberries	1 c. sugar
Juice of 1 lemon	1 egg, beaten
1 c. self-rising flour OR 1 c. all-purpose flour plus 1 ½ tsp. baking powder	6 - 8 T. butter, melted

Preheat oven to 350°. Lightly spray 8x8 baking dish or 9" pie plate with non-stick cooking spray. Place blueberries in prepared dish and drizzle with lemon juice. Combine flour, sugar and egg and crumble over the blueberries. Drizzle with melted butter. Bake for 20 minutes or until bubbly. Serve immediately with ice cream.

BUTTERMILK COCONUT PIE

*Mary Kay Polk
Wife of Ken - Current Elder*

5 eggs	2 c. sugar
½ c. butter, melted	1 c. coconut
¾ c. buttermilk	1 unbaked 9" pie crust

Preheat oven to 350°. Beat eggs with a whisk, then add sugar, buttermilk, and coconut. Finally, blend in the melted butter and pour into the unbaked pie crust. Bake for 30 - 35 minutes until knife inserted comes out clean.

BUTTERMILK PIE

*Nicole Miller Brantley
Children's Coordinator, Wife of Terry - Current Deacon
Kay Bush / Gretchen French / Linda Harrison*

2 c. sugar	1 tsp. vanilla
½ c. butter	1 unbaked deep dish 9 inch OR
4-5 rounded T. flour	2 regular unbaked 9 inch pie
3 eggs, beaten	shells
1 c. buttermilk	

Preheat oven to 350°. Cream sugar and butter together. Add the flour and eggs and beat well. Add the buttermilk and vanilla; mix well and pour into pie shell(s). (The filling makes enough for 2 regular 9" pie shells if you buy them frozen.) Bake for 45-50 minutes, or until tests done. Top should be slightly crusty and brown.

CHERRY PIE WITH MERINGUE CRUST

*Lometa Jennings
Wife of Chuck - Deacon*

3 egg whites	½ c. pecans, finely chopped
Dash salt	1 tsp. baking powder
1 tsp. vanilla	1 c. whipping cream
1 c. sugar	1 can cherry pie filling
10 saltine crackers, crushed	

Preheat oven to 275°. Grease well a pie plate. Beat egg whites with dash salt and vanilla until foamy. Gradually add sugar and beat till stiff peaks. In another bowl, mix cracker crumbs, chopped pecans, and baking powder. Fold this mixture into the egg white mixture. Put crust on bottom of plate and build up the sides. Bake for 45 minutes. Cool. Whip cream into stiff peaks. Put thin layer of whipped cream in crust. Add cherry pie filling on top. Add the remaining whipped cream on top and chill.

CHOCOLATE CHESS PIE

*Janaye Weldon
Wife of Brad - Deacon and Administrative Minister (2001-2021)*

3 eggs, whipped lightly	1 stick butter
1 ¾ c. sugar	1 tsp. vanilla
1 T. flour	½ c. milk
1 T. cornmeal	1 unbaked 9" pie crust
¼ c. cocoa	

Preheat oven to 350°. Combine eggs, sugar, flour, cornmeal, cocoa, butter, vanilla and milk and pour into pie shell. Bake for 40 minutes or until set. Serves 6-8.

CHOCOLATE CHIP PECAN "KDP" PIE

*Melinda Ballard
Wife of Tommy - Elder*

1 stick butter, softened to room temperature	1 c. pecans, chopped
1 c. sugar	¾ c. chocolate chips
½ c. flour	1 tsp. vanilla
2 eggs, beaten	1 9" unbaked pie shell

Preheat oven to 325°. Mix flour, sugar, eggs, and softened butter in a bowl. Mix well. Stir in chocolate chips, pecans, and vanilla. Pour into unbaked pie shell. Bake for 45 minutes, or until center is set. Serve warm.

CHOCOLATE CHIP PECAN PIE

Paula Clark

2 eggs, beaten	1 tsp. vanilla
1 c. sugar	1 c. pecans, chopped
½ c. butter, melted	1 c. chocolate chips
¼ c. flour	1 refrigerated pie crust

Preheat oven to 350°. Put unbaked crust in a pie plate. Beat eggs, sugar, butter, flour and vanilla. Add pecans and chocolate chips and stir. Pour mixture into the pie plate. Bake 45 minutes or until center is set.

CHOCOLATE COBBLER

Alli Chamblee
Wife of Justin - Deacon
Alice Doran

2 sticks butter	¾ c. milk
2½ c. sugar, divided	6 T. cocoa
1½ c. self-rising flour	2 c. boiling water
1 tsp. vanilla	1 c. pecans, chopped (optional)

Preheat oven to 350°. Melt butter in a 9x13 baking dish. Combine 1½ c. sugar, flour, vanilla, and milk. Pour over melted butter. DO NOT STIR! Combine remaining 1 c. sugar and cocoa, and sprinkle over batter. DO NOT STIR!! Pour 2 c. boiling water over the mixture. DO NOT STIR!!! Sprinkle pecans over batter. DO NOT STIR!!!! Bake for 30 minutes.

CHOCOLATE MERINGUE PIE

Denise Cullers

1 baked 9" pie shell	1 T. butter
CHOCOLATE INGREDIENTS:	1 tsp. vanilla extract
3 egg yolks	MERINGUE INGREDIENTS:
3 T. flour	3 egg whites
3 T. cocoa	6 T. sugar
1 c. sugar	¼ tsp. cream of tartar
1½ c. milk	

Preheat oven to 350°. In medium saucepan, mix egg yolks, flour, cocoa, and sugar with whisk. Add milk a little at a time and stir over medium heat until it thickens (approximately 11 minutes). Add butter, vanilla, and pour into baked pie shell. Do not bake. In mixing bowl add egg whites, cream of tartar, and gradually add sugar until blended on low speed, then beat on high. Continue beating until stiff peaks form (about 10-12 minutes). Spoon on top of chocolate pie with spatula, sealing entire edge WELL so no chocolate shows. Use back of spoon pushing down on meringue and lifting up to create small peaks all over top of pie. Place in oven until peaks begin to brown, about 5-7 minutes. Watch so it doesn't burn! Let set at least 30 minutes before serving. Best served the day it is made.

Note: My Aunt Marian Davenport's recipe

CHOCOLATE PECAN PIE

Gilda Kessner

1 c. granulated sugar	1 unbaked 9" pie shell
4 T. corn starch	Whipped Cream Topping:
½ c. butter, melted and cooled	½ c. heavy cream
2 eggs, lightly beaten	2 T. confectioners sugar
3 T. bourbon or 1 tsp. vanilla	1 tsp bourbon or ½ tsp vanilla
1 c. pecans, chopped	
1 (6 oz.) pkg. semi-sweet chocolate chips	

Preheat oven to 350°. Combine sugar & cornstarch in a medium sized bowl. Add eggs, butter and bourbon or vanilla, mix well. Fold in chocolate chips & pecans. Pour into unbaked pie shell. Bake 40 minutes. Cool completely before topping with whipped cream. To prepare topping, whip heavy cream with confectioners sugar. Add bourbon or vanilla and beat until stiff peaks form. Spread over pie.

CHOCOLATE PIE

Suzanne Miller

Founder, Wife of Todd - longest serving and Current Elder

¼ c. cornstarch
1 c. sugar
¼ tsp. salt
2 c. half and half
3 egg yolks
2 T. butter

½ tsp. vanilla
3 T. cocoa
1 baked pie shell
Sm. carton heavy whipping cream

Beat eggs yolks and set aside. In a saucepan, combine salt, cornstarch, sugar, cocoa and blend together. Add first cup of half and half and stir constantly over a medium stove. Then add second cup of milk, stirring gradually. As the mixture becomes hot, take a little bit of the mixture out of the pan and mix it with the egg yolks and then return the egg mixture to pan on the stove. Continue cooking until the mixture thickens to a pudding consistency, stirring constantly, so it will not burn. When it is thick, remove from heat and add butter and vanilla and stir. Let it cool before pouring into baked pie shell. Whip heavy whipping cream with 1 tsp. vanilla and 2-3 tablespoons of sugar and beat until stiff. Top the pie with the whipping cream.

CHOCOLATE PIE

Linda Hogan

Crust:

1 c. flour
1 tsp. salt
4 rounded T. shortening
4 T. ice cold water

Preheat oven to 350°. Mix together flour, salt, and shortening until crumbly. Add the ice water. Mix well. Roll out on floured board. Place in pie pan. Prick the dough with a fork and bake until brown.

Chocolate Pie:

3 eggs. separated
1 ½ c. sugar and 6 T.
3 T. cocoa
4 T. flour
1 ½ c. milk
1 tsp. vanilla
2 tsp. butter
Dash of salt

Mix together the sugar, cocoa, flour and salt. Mix together the egg yolks and milk and pour into a saucepan. Cook until thickens. Add the vanilla and butter after it thickens. Pour into baked cooled pie crust. MERINGUE: Beat the egg whites until stiff. Add 6 T. of sugar. Spread it on top of the chocolate and bake until brown. You can also add Cool Whip to the top of the pie instead of the meringue.

CHOCOLATE PIE

Linda Barnett

1 pie crust, baked
1 ½ c. sugar
½ c. cocoa
⅓ c. flour
2 T. corn starch
2 c. whole milk
3 egg yolks
3 T. butter
1 T. Mexican vanilla

In a medium saucepan, combine sugar, cocoa, flour, and cornstarch. Stir in milk gradually. Cook over medium heat, stirring constantly with a spatula, until it begins to thicken. Let mixture bubble for 1 minute and continue to stir. Remove from heat. Stir 1 cup of hot mixture into the beaten egg yolks. Return all to the saucepan and continue to cook for about 1 minute. Remove from heat and add butter and vanilla. Pour into crust. Then place wax paper or plastic wrap over the warm filling and chill for several hours. Top with whipped cream with generous amounts of powdered sugar and vanilla. Add chocolate curls to top of the pie.

CHOCOLATE PIE

Yvette Hibbs

Pie Filling:
¾ c. sugar
3 T. cornstarch
2 T. cocoa
2 c. milk
2 T. butter
1 tsp. vanilla

3 egg yolks
Dash of salt
Baked pie shell
MERINGUE:
4 egg whites
½ c. sugar
½ tsp. vanilla

Preheat oven to 350°. Add sugar, cornstarch, cocoa, and salt in a saucepan, whisking together until there are no lumps. Add milk stirring constantly until thickened and bubbly. Separate eggs and hand beat yolks (set whites aside). Pour ¼ cup of milk mixture into egg yolks, mixing well. Add back to milk mixture. Cook until thick. Add butter and vanilla. Pour into baked pie crust. MERINGUE: Beat egg whites, adding 1 tablespoon of sugar at a time, until stiff. Add vanilla. Put on top of pie and bake for about 10 minutes (until meringue peaks are lightly brown).

CHOCOLATE PIE

Mica Tipton

2 c. sugar	1 T. butter
½ c. flour	1 T. vanilla
⅓ c. Hershey's cocoa	Whipping cream or Cool Whip
5 eggs, separated	Dash of cinnamon
Dash of salt	Baked pie shell
4 c. milk	

Add sugar and flour into a large cooking pot. Add cocoa and using a fork blend together (no clumps). Sprinkle a dash of salt. In another bowl, separate 5 egg yolks from the whites and beat the yolks. Add the egg yolks to the sugar mixture listed above along with the milk. Turn on the burner to medium heat and continually stir until thick. Once thickened, turn down to low. Remove from heat. Add butter and vanilla. Pour into baked pie shell. Allow pie to completely cool before adding whipping cream or cool whip to the top. Lastly, sprinkle cinnamon on top.

COUNTRY CHERRY COBBLER

Carrie Miller

Wife of Chris - Charter member and deacon

2 (21 oz.) cans cherry pie filling	¼ c. butter, softened
1 (8½ oz.) pkg. yellow cake mix	½ c. nuts, chopped

Spread pie filling in a slow cooker; set aside. Combine dry cake mix and butter with a fork until coarse crumbs form; sprinkle over pie filling. Sprinkle nuts on top. Cover and heat on low setting for 3 hours. Serve warm with ice cream or whipped cream.

CUPPA, CUPPA, CUPPA PEACH COBBLER

Sara Duvall

½ c. butter	3 c. sliced fresh or frozen
1 c. flour	peaches (substitute sliced
1 c. sugar	apples, whole blueberries,
4 tsp. baking powder	strawberries, raspberries, or a
¼ tsp. salt	combination)
1 c. milk	

Preheat oven to 350°. Place butter in a cast iron skillet and put in oven just long enough for the butter to melt. Remove from oven. In a small bowl, whisk together flour, sugar, baking powder and salt. Add milk, whisking to form a smooth batter. Don't over stir. Pour batter into skillet with melted butter. Scatter fruit over batter. Bake until top is brown, about 50 minutes. Serve warm or at room temperature. Top with whipped cream or ice cream.

Note: Served often at Tuesday Night Bible Study at George and Carolyn Miller's home.

DON AND DAVID'S FAVORITE CHOCOLATE PIE

Lana Clevenger

Wife of Jeff - Current Elder

1 c. sugar	1 T. butter
2 T. flour, sifted	1 tsp. vanilla
2 T. cocoa	¼ c. sugar
1 c. milk	¼ tsp. cream of tartar
2 eggs, separated	Baked pie shell

Preheat oven to 400°. Mix together sugar, flour and cocoa. Add enough of the milk to make a thick paste. Add one egg yolk, beat well; then add the other egg yolk and beat well. Add the rest of milk, beat well. Cook on low heat, stir with wooden spoon constantly until thick, careful not to scorch on bottom. Remove from heat, add vanilla and butter, stir. Set aside. Beat egg whites and cream of tartar until soft peaks form. Add sugar, beat until stiff, glossy peaks form. Pour chocolate mixture into baked pie shell. Spread meringue on top of filling. Bake for 12 minutes, until meringue is slightly browned.

DOUBLE CHOCOLATE CREAM PIE

*Kay Redding
Wife of David - Deacon*

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| 1 baked pie crust | 2 c. whole milk, divided |
| 1 (3.4 oz.) box chocolate instant pudding | 1 c. heavy whipping cream |
| 1 (3.4 oz.) box white chocolate instant pudding | 3 T. powdered sugar |

Beat the heavy whipping cream with powdered sugar until stiff peaks form. Set aside. Beat chocolate pudding mix and 1 cup milk with whisk for 2 minutes or until pudding is thick. Stir in half the whipping cream and spread onto bottom of crust. Repeat with white chocolate pudding mix, 1 cup milk and remaining half of whipping cream. Spread over chocolate pudding layer in crust. Refrigerate for 6 hours or until firm. Garnish with whipping cream and chocolate curls.

DREW'S FAVORITE CHOCOLATE PIE

Mona McClure

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|--------------------------|-----------------------------|
| 3 eggs, separated | 1 c. hot water |
| 1 c. sugar | 1 c. evaporated milk |
| ¼ c. flour | 1 tsp. vanilla |
| ¼ c. cocoa | 1 T. butter |
| ¼ tsp. salt | 1 baked pie shell |

Preheat oven to 325°. Separate eggs, placing whites in a bowl in refrigerator for meringue and yolks in a small bowl to be used in the pie. Mix dry ingredients in a heavy saucepan. Gradually add the hot water and evaporated milk, stirring well after each. Stirring consistently, cook the mixture until it thickens. Remove from heat. Beat the three egg yolks with a fork and add a little of the hot water mixture to the beaten eggs, stirring well. Return to the heat and cook the mixture until very thick. Remove from the heat and stir in the vanilla and butter. Let cool. When cool, pour into a baked pie shell. Cover with meringue and bake until the meringue is light brown.

Meringue:

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| 3 egg whites | 6 T. sugar |
| ¼ tsp. cream of tartar | 1 tsp. Vanilla |

Beat egg whites with electric mixer. Add cream of tartar and sugar 2 tablespoons at a time and beat well after each addition. Beat until stands and peaks. Spread on pie.

EASY LEMON ICEBOX PIE

Linda Hogan

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|--------------------------------------|----------------------------------|
| 1 graham cracker pie crust | 1 can Eagle Brand milk |
| 1 (8 oz.) container Cool Whip | ½ - ¾ c. Real Lemon juice |

Mix Cool Whip, milk and lemon juice together and pour in pie crust. Freeze! Cut and serve while still frozen.

FRANNY'S COCONUT PRALINE PUMPKIN PIE

Julie Jennette Barnes

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|---|--|
| 2 (9-in.) deep dish pie crusts | 1 (16 oz.) can pumpkin |
| 1 pkg coconut pecan frosting mix | ¾ c. sugar |
| ½ c. milk | ½ tsp. salt |
| ¾ c. pecan halves | ½ tsp. ginger |
| 2 eggs | ¼ tsp. cloves |
| | 1 (14½ oz.) can evaporated milk |

Preheat oven to 425°. Prepare crusts. Prepare frosting mix as directed except increase milk to ½ cup. Stir in pecan halves. Spread half of frosting in each pastry lined pan. Beat eggs slightly with rotary beater. Blend in pumpkin, sugar, salt, ginger, cloves and milk. Pour over mixture in pie pans. Cover edge with strip of foil. Bake 15 minutes. Reduce heat to 350° and bake 45 minutes or until knife comes out clean.

FRUIT COBBLER

*Kay Redding
Wife of David - Deacon*

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|--|--------------------------------|
| Fruit (2 bags of frozen peaches or blackberries or 2 cans of apple pie filling) | ½ tsp. salt |
| 2 c. flour | 2 eggs |
| 2 c. sugar | 2 sticks butter, melted |
| | 2 tsp. vanilla |

Preheat oven to 350° Use greased 9x13 dish. Pour thawed fruit or pie filling into dish. Cut numerous pieces of butter (separate from what is listed in the recipe - I usually use an entire stick) over fruit. Depending on the fruit, I sometimes sprinkle cinnamon and sugar over the fruit as well. Warm in pre-heated oven until butter is melted, about 5-10 minutes. This helps create more juice in the cobbler. While fruit is warming, combine flour, sugar and salt; set aside. Melt butter, add eggs and vanilla. Mix well. Add dry ingredients, mixing just until moist. Dough will be sticky and somewhat thick. Remove fruit from oven and pour/spread dough over fruit to cover. Return to oven and bake for 30 minutes or until crust is brown. Serve warm with ice cream! (You can use any fruit you want - blueberries, cherry pie filling, anything really! You can also use fresh fruit, but that is obviously more time consuming!)

FUDGE PIE

*Teresa Holifield
Accountant (2000-present)*

1 (9-in.) unbaked pie shell	¼ c. cocoa
1 stick butter, melted	1 tsp. vanilla
2 eggs, beaten	½ c. pecans, roughly chopped
¼ c. + 1 tsp. self-rising flour	(optional)
1 c. sugar	

Preheat oven to 325°. Beat butter, eggs, flour, sugar, cocoa, and vanilla until smooth. Add pecans, if desired. Pour into pie shell, and bake for 30-40 minutes.

GERMAN CHOCOLATE PIE

*Dottie White
Wife of Fred - Elder*

1 stick butter	2 T. flour, heaping
½ bar German Chocolate or regular chocolate bar	1 c. pecans
3 eggs	1 tsp. vanilla
1 c. sugar	Whipped cream

Preheat oven to 350°. Use well greased (with butter) pie pan. No crust necessary. Melt butter and chocolate bar together. Separately beat eggs, sugar and flour at high speed until thick. Add melted butter and chocolate. Beat one more minute. Add pecans and vanilla. Pour into pie pan. Bake for 25 minutes. When cool, top with whipped cream.

GRANDMOTHERDRU'S CHOCOLATE PIE

*JT Townzen Coats
Wife of Matt - Current Deacon*

2 egg yolks	2 tsp. vanilla
3 T. flour	2 T. butter
¾ c. sugar	6 T. cocoa
2 c. milk	1 baked pie shell, cooled

Mix flour and sugar in a medium saucepan. Add beaten egg yolks and milk to flour sugar mixture. Cook over medium heat, stirring constantly, until thick. Remove from heat. Stir in butter and vanilla. Let cool to room temperature. Pour into cooled pie shell. Serve with Cool Whip, if desired.

HOLIDAY CHOCOLATE PIE

*Aimee McMillan
Debbie Henson*

Base Layer:

2 egg whites (save the yolks for the middle layer)	¼ tsp. salt
½ tsp. white vinegar	½ c. sugar
¼ tsp. cinnamon	1 9" pie shell

Preheat oven to 325°. Bake 9" pie shell according to directions (or make and bake your own). Beat together egg whites, vinegar, and salt until stiff but not dry. Gradually add sugar and beat until very stiff. Spread over bottom and sides of pre-baked pie shell. Bake for 15 minutes. Let cool completely before moving to middle layer.

Middle Layer:

6 oz. semi-sweet chocolate chips	2 egg yolks
	¼ c. cold water

Melt chocolate chips in glass bowl. Blend in egg yolks after beating them with the cold water. Stir until smooth. Spread 3 T. of this mixture over cooled meringue (base layer). Chill remainder of this chocolate mixture (you'll use it for the top layer).

Top Layer:

1 c. whipping cream	¼ tsp. cinnamon
¼ c. sugar	

Whip whipping cream until stiff. Add sugar and cinnamon. Spread half of this mixture over the chocolate layer. Fold the chilled chocolate mixture (leftover from the middle layer) into the remaining whipped cream. Then spread across the center of the pie. Chill 4 hours before serving. Refrigerate any remaining pie.

HOMEMADE PIE CRUST

Mica Tipton

2 c. flour	1 tsp. salt
⅔ c. shortening	Glass of ice water

Preheat oven to 400°. Use pie pan. In a mixing bowl, combine flour, shortening and salt. Next add 8-10 tsp cold water to the mixture. Knead the flour mixture together until well mixed. Sprinkle flour onto a cup towel and roll out the dough using a rolling pin. Cook for roughly 12 minutes.

IRON SKILLET APPLE PIE

Alice Strickland

Founder, Wife of John - Original Deacon

1 stick plus 1 T. butter	½ tsp. nutmeg
¾ c. brown sugar	4 c. of Granny Smith Apples,
1 c. white sugar (can be cut in half)	peeled and chopped into small pieces or use 6 cups of Honey Crisp apples for a 12-inch pie crust
¼ c. flour	1 box refrigerator pie crust (or homemade) - 2 crusts
1 tsp. cinnamon	
¼ tsp. cloves	
¼ tsp. allspice	

Preheat oven to 350°. Mix the apples, flour, spices and sugar. Mix well. In a large iron skillet, melt 1 stick of butter and brown sugar (melt the two together). Cover the bottom of the skillet and butter/brown sugar with pie crust. Add the apple mixture. Cover with top crust that has been slit in 3 - 4 places (use your own cutout). Mix together the white sugar and 1 tablespoon of butter then sprinkle on top. Bake for 30 to 45 minutes or until the crust is brown.

Note: Made for Tuesday Night Bible Study at George and Carolyn Miller's home

IRON SKILLET SOUTHERN PECAN PIE

Alice Strickland

Founder, Wife of John - Original Deacon

½ (14.1 oz.) pkg. refrigerated pie crusts	½ c. sugar
1 T. powdered sugar	½ c. pecans, chopped
4 lg. eggs	2 T. all-purpose flour
1 ½ c. light brown sugar, firmly packed	2 T. milk
½ c. butter, melted and cooled to room temperature	1 ½ tsp. vanilla extract
	1 ½ c. pecan halves

Preheat oven to 325°. Fit pie crust into a 10-inch cast-iron skillet; sprinkle pie crust with powdered sugar. Whisk eggs in a large bowl until foamy; whisk in brown sugar then butter, sugar, chopped pecans, flour, milk and vanilla extract. Pour into pie crust. Top with pecan halves. Bake for 30 minutes. Reduce oven temperature to 300° and bake for 30 minutes. Turn oven off and let pie stand in oven, with door closed for 3 hours.

Note: Baked for Tuesday Night Bible Study and George at Carolyn Miller's home.

JEAN'S BEST PECAN PIE

Vicki Cathey

2 eggs, beaten	¼ c. butter, melted
1 c. sugar	1 t. vanilla (Mexican vanilla is best)
1 c. white Karo syrup	1 c. pecans, chopped
½ c. Pet evaporated milk	1 pie shell, unbaked
1 heaping T. flour	

Preheat oven to 350°. Mix eggs, sugar, syrup, milk, flour, butter, vanilla and pecans. Pour into unbaked pie shell. Bake for 45 minutes.

JUJU'S LEMON CHESS PIE

Julie Jennette Barnes

3 eggs, beaten until light	2 T. butter, melted
1 ½ c. sugar	⅛ tsp. salt
1 ½ c. lemon juice	1 pie shell, unbaked
Grated rind of 1 lemon	

Preheat oven to 350°. Use one pie shell or 12 tart shells. Combine eggs, sugar, lemon juice, lemon zest, butter and salt until smooth and pour into container. Bake 25-30 minutes. Serve warm or chilled.

JUJU'S WINTER CHESS PIE

Julie Jennette Barnes

3 eggs	1 tsp. vanilla
5 T. milk	½ c. butter, melted
1 c. white sugar	1 T. cornmeal
½ c. brown sugar	1 T. vinegar

Preheat oven to 450°. Use uncooked pastry shell. Cream butter and sugars. Add cornmeal, vinegar and cream together. Add eggs one at a time and mix well. Add other ingredients and mix all together, well. Pour into uncooked pastry shell and cook at 450° for 10 minutes. Turn oven temperature back to 325° and cook for 24 minutes or until done. Makes one pie or 6 individual tarts.

KENTUCKYPECAN CHOCOLATE CHIP PIE

Sue Hunt

3 eggs, beaten	1 c. pecans, chopped
1 c. light corn syrup	1 c. chocolate chips
½ c. brown sugar, packed	2 T. butter, melted and cooled
2 T. flour	1 (9-in.) pie shell, unbaked
½ tsp. vanilla	Whipped cream (optional)
¼ tsp. salt	

Preheat oven to 350°. In a small bowl, whisk together eggs, corn syrup, brown sugar, flour, vanilla, and salt. Stir in pecans, chocolate chips, and butter. Pour into crust. Cover pie shell crust with foil to prevent over browning. Bake 25 minutes. Remove foil, and continue baking for 20-25 minutes, until knife inserted in the center comes out clean. Cool on a wire rack. Serve with whipped cream, if desired. Refrigerate leftovers.. Serves 8.

LEMON MERINGUEPIE

Pam Wassenaar
Wife of Rory - Former Facilities Manager

1 pie crust (baked, then chilled)	2 eggs, separated; yolks in pie
½ c. lemon juice	MERINGUE:
¼ c. lemon extract	2 egg whites
1 ½ c. (15 oz.) Eagle Brand	¼ tsp. cream of tartar
condensed milk	4 T. sugar

Preheat oven to 375°. Use a pie plate with a chilled baked pie crust. Combine lemon juice and lemon extract, then gradually stir in condensed milk. Add egg YOLKS, stir well. Pour into crust. MERINGUE: Whip the 2 egg whites and sugar until stiff peaks. Add cream of tartar. Put on top of pie. Bake for 15 minutes until the meringue is golden brown.

LEONARD BROS. LEMON CHESS PIE

Denise Cullers

2 c. sugar	¼ c. lemon juice, fresh
1 T. cornmeal	squeezed
1 T. flour	4 eggs
¼ c. butter, melted	9" unbaked, refrigerated pie
¼ c. milk	shell
1 T. lemon zest, finely grated	

Preheat oven to 350°. Combine sugar, cornmeal and flour. Toss lightly with a fork. In another bowl, combine melted butter, milk, lemon zest, lemon juice and eggs. Beat well. Add flour mixture and mix well. Pour into unbaked, refrigerated pie shell and bake for 55-60 minutes, or until set. Let it cool, then slice.

Note: My aunt, Margery Leonard's recipe

MANDARINORANGE PIE

RaeAnn Pierce
VBS Coordinator, Wife of Cody - Current Deacon
Shirley Petty

Box of vanilla wafers	10 oz. can mandarin oranges,
14 oz. can sweetened	drained
condensed milk	8 oz. whipping cream or Cool
½ c. lemon juice concentrate	Whip

Line a pie plate with vanilla wafers, coming up the side to make a crust. Combine sweetened condensed milk and lemon juice. Fold in oranges and pour over cookies. Top with a solid layer of vanilla wafers. Beat whipping cream until stiff (or use 8 oz. Cool Whip) and cover the vanilla wafer layer. Crush and sprinkle remaining wafers on top. Chill for several hours and serve.

MILES' FAVORITE BERRY COBBLER

Jennifer Griggs Pool

Wife of Matt - Charter member and Current Deacon

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| 1 (12 oz.) pkg. frozen dark cherries | 1 ½ c. sugar |
| | ½ c. flour |
| 2 (12 oz.) pkg. frozen mixed berries (usually blueberries, strawberries, raspberries, and blackberries) | ¼ c. butter, melted |
| | 2 tsp. vanilla |
| (In the Fall/Winter, may substitute ½ pkg. cranberries for ½ pkg. mixed berries) | 1 (15 oz.) pkg. refrigerated pie crust, or your favorite pie crust recipe |
| | 1 lg. egg, lightly beaten |
| | 1 T. sugar |

Preheat oven to 400°. Use deep cobbler baking dish. In a large bowl, mix all berries, sugar, flour, melted butter, and vanilla. Roll out 1 pie crust to fit baking dish and pour mixture into dish. You can use second pie crust to cut into strips, shapes, or anything to decorate top of cobbler. (I have also made it with one pie crust in the bottom of dish and one on top). Brush top of pie crust with beaten egg, sprinkle with sugar. Bake for 55 or 60 minutes until golden and bubbly.

MILLIONAIRE'S PINEAPPLE PIE

Kelly Hooten

Wife of Terry - Deacon

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|--------------------------|---------------------------------|
| 2 c. powdered sugar | 1 (9") baked pie crust |
| 1 stick butter, softened | 1 c. heavy cream |
| 2 eggs | ½ c. powdered sugar, sifted |
| ⅙ tsp. salt | 1 c. crushed pineapple, drained |
| ¼ tsp. vanilla | ½ c. pecans, chopped |

Cream powdered sugar and butter. Add eggs, salt, and vanilla. Beat until light and fluffy. Spoon mixture into baked pie shell. Chill. Whip heavy cream until stiff. Blend in powdered sugar. Fold in pineapple and pecans. Spread mixture on top of chilled filling. Chill well before serving.

MOM'S FAMOUS PINEAPPLE COBBLER

Paul Bohannon

Jackie Bohannon

Bottom Crust and Filling:

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| Homemade or refrigerated pie dough for 2 shells | 1 ½ c. sugar |
| 1 can (20 oz.) crushed pineapple in juice, not syrup | 4 T. flour |
| 1 can (20 oz.) pineapple tidbits in juice, not syrup | 3 T. butter |
| | 1 T. vanilla |

Preheat oven to 400°. Line the bottom of a 9x13 baking dish with a rolled sheet made from one-half of the pie dough. Combine the flour and sugar into a large saucepan and stir or whisk until no lumps of flour are visible. Add crushed pineapple, pineapple tidbits, sugar and flour and turn the heat up to medium. Stir continuously and cook until the mixture becomes thickened and clear. Remove from the heat, add the butter and vanilla and mix in well. Pour the filling into the baking dish lined with the pie dough.

Topping for Cobbler:

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| 1 ½ sticks of sliced butter (can use less butter if preferred) | 1 whole egg beaten together with 2 T. cold water |
| Remaining half of pie dough | Granulated or turbinado sugar |

Place butter slices randomly over the top of the filling. Place rolled pie dough sheet or pie dough strips over the top of the butter and filling...if using a single piece of rolled dough for the topping, cut slits throughout the top to allow steam to escape. Brush the top of the dough with the egg wash (can use milk if preferred) and then sprinkle the top of the dough generously with some granulated or turbinado sugar. Bake for 50-60 minutes until the top crust has become golden brown. Allow the cobbler to cool down before serving as it will be extremely hot for quite a while after it is taken out of the oven. Top with some whipped cream or ice cream while warm.

Note: In memory of my mother

MOTHER'S SOUR CREAM PUMPKIN PIE

Vicki Yurcho
Annette Cawyer

1 c. sugar	1 (15 oz.) can pumpkin (not pumpkin pie filling)
¼ tsp. salt	1 (8 oz.) sour cream
½ tsp. ground ginger	3 eggs, separated and at room temperature
1 tsp. ground cinnamon	1 (9") pie shell, unbaked
¼ tsp. ground nutmeg	
¼ tsp. ground cloves	

Preheat oven to 450°. Combine sugar, salt, ginger, cinnamon, nutmeg, and cloves together in a large bowl. Add pumpkin and sour cream to the sugar spice mixture, and stir well. In a separate bowl, beat egg yolks until the yolks become thick-lemon colored. Stir the thickened egg yolks into the pumpkin mixture. In a separate bowl, beat egg whites (at room temperature) until stiff peaks form. Fold egg whites into pumpkin mixture, and fold until well blended. Pour mixture into the unbaked pie shell. Bake for 10 minutes. Then reduce oven temperature to 350°, and bake pie for 55 minutes or until set. Let pie cool, then store in the refrigerator until ready to serve.

NO-BAKE LEMON ICEBOX PIE

Jan Sheldon

9 oz. larger Keebler Ready Graham Crust "with 2 extra servings" or 9¾ inch crust	1 ½ tsp. lemon extract
3 (14 oz.) cans Eagle Brand sweetened condensed milk	¾ c. plus 3 oz. fresh lemon juice (4½ extra large lemons)
	1 ½ lemons zested plus more if desired for topping

This recipe is 1 ½ times the recipe for a regular 6 oz. ready made crust. Place lemons in bowl of hot water to soften before juicing. This will take a little while, but increases the amount of juice you will get. Whisk the sweetened condensed milk and lemon extract together in a large bowl. Add the lemon juice and zest, continue whisking until it is smooth and begins to thicken. Pour the lemon ice box pie filling into the graham crust. Smooth with the back of a spoon. Refrigerate several hours until set and firm. If desired top with additional lemon zest, whipped cream or graham cracker crumbs.

PEACH COBBLER

Karen Browner

1 stick butter	¾ c. milk
1 c. flour	2½ c. sliced peaches, fresh, frozen, or canned
1 c. sugar	
1 T. baking powder	

Preheat oven to 350°. In a 2 quart baking dish, melt 1 stick butter. In a mixing bowl combine flour, sugar, baking powder, and milk; mix with a spoon. Pour batter on top of melted butter. Do not stir. Place peaches on top of batter. Bake for 45-60 minutes.

PEACH COBBLER

Annette Cawyer
WOW Leader, Wife of John - Current Elder

4 c. fresh or frozen peaches, sliced	1 T. baking powder
1 ¾ c. sugar	1 tsp. Kosher salt
1 tsp. almond extract	¾ c. milk
1 c. flour	1 stick unsalted butter
	½ tsp. cinnamon

In a saucepan, combine peaches and ¾ c. of the sugar. Cook over medium heat for 8 to 10 minutes, stirring often, until the sugar dissolves, the juice is thickened, and the peaches are softened, but still firm. Remove from heat, and add the almond extract. Whisk together flour, remaining 1 cup sugar, baking powder, and salt. Stir in the milk and mix until combined. Place the batter in an 8x8 Pyrex and place in oven while preheating to 350°. Remove the dish when butter is melted. Pour the batter on top of melted butter. Spoon the peaches and juice on top of the batter and sprinkle the cinnamon on top. Bake for 35 minutes until tester comes out clean. Serve warm with vanilla ice cream.

Note: This recipe is adapted from Magnolia Table Volume 2 cookbook. A drive out to Ham Orchard in Terrell, TX for fresh peaches is worth the drive!

PEACH PIE

Judy Walker
Wife of Doug - Deacon

6-8 peaches	⅓ c. cornstarch
2 pie crusts, baked	2 c. cold water
1 (3 oz.) box peach Jello	2 c. sugar

Heat cornstarch, water and sugar. Boil until clear. Add jello to clear mixture, stirring until dissolved. Set aside. Arrange peeled sliced peaches in both pie shells. Pour liquid over peaches and put in refrigerator until set.

PEACH STREUSEL PIE

Karen Berryman

1 pie crust, unbaked	½ c. sugar
½ c. light brown sugar, packed	¼ tsp. cinnamon or nutmeg
½ c. all-purpose flour, sifted	1 egg
½ c. butter	2 T. half and half
2 lbs. ripe peaches	1 tsp. vanilla or almond extract

Preheat oven to 400°. Combine brown sugar and flour and mix well. Cut in butter until mixture is like coarse crumbs. Wash, peel and slice peaches until you have 4 cups. Sprinkle ½ cup crumb mixture over the bottom of the pie crust. Add peaches and sprinkle with granulated sugar and nutmeg or cinnamon. Beat together the egg, half and half and vanilla or almond. Pour over peaches and cover with the remaining crumb mixture. Bake for 40-50 minutes until the top is golden brown.

PEANUT BUTTER PIE

*Betty Shockley
Wife of Bill - Deacon*

1 c. powdered sugar	2 c. milk
½ c. crunchy peanut butter	1 (10 oz.) Cool Whip
1 (4 oz.) vanilla instant pudding	1 baked pie shell, cooled

Mix powdered sugar and peanut butter in mixer until crumbly. Place all but ½ c. in baked, cooled pie shell. Smooth out. Add pudding mix prepared as directed on package on top of peanut butter mixture. Top with Cool Whip and sprinkle remaining peanut butter/sugar mixture on top. Chill before serving.

PECAN DELIGHT PIE

*Leslie Jackson
Wife of Brad - Deacon*

21 Ritz crackers, crushed	1 c. pecans, crushed
1 c. sugar	½ tsp. baking powder
3 egg whites	1 tsp. vanilla extract

Preheat oven to 350°. Combine crushed crackers and pecans in a bowl, set aside. In a separate bowl, beat egg whites until stiff peaks form. Gradually add sugar, baking powder, and vanilla. Fold egg mixture into cracker/pecan mixture. Pour into a greased pie plate. Bake for 25-30 minutes. Let cool. Top with REAL whipped cream and a few crushed pecans for garnish.

Note: This is a Jackson family tradition

PECAN PIE

*Suzanne Miller
Founder, Wife of Todd - longest serving and Current Elder*

3 eggs	2 T. butter
1 c. sugar	1 c. pecan halves
¾ c. white corn syrup	1 tsp. vanilla
⅛ tsp. salt	8" or 9" pie shell, unbaked

Preheat oven to 350°. Beat eggs first. Add the sugar, syrup, salt, butter, pecan, and vanilla. Beat until smooth. Pour into unbaked pie shell. Bake 40 - 50 minutes. Cook until it doesn't shake in the middle. Can add 6 oz. of chocolate chips for chocolate pecan pie.

PECAN PIE

Betty Moran

3 eggs, slightly beaten	1 c. light corn syrup
½ c. brown or white sugar	¼ tsp. vanilla
¼ tsp. salt	1 c. pecans, broken

Preheat oven to 350°. Use 9-inch unbaked pie shell. Mix eggs, sugar, salt, corn syrup and vanilla adding the pecans last. Pour into pie shell. Bake for 10 minutes. Then turn oven to 350° and bake 35 minutes.

PECAN PIE

*Betty Moore
Former Administrative Assistant*

1 c. Karo white syrup	1 tsp. vanilla
1 c. brown sugar	3 eggs
2 T. flour	1 c. pecans, chopped
⅓ tsp. salt	2 pie crusts
⅓ c. butter, melted	

Preheat oven to 350°. Combine Karo syrup, sugar, flour, salt, butter, vanilla, eggs and pecans. Mix thoroughly and bake in 2 pie crust shells for 45 minutes. Cool before serving.

PECAN PIE

Pat Scott

Founder, Wife of Bob - Original Elder

½ c. sugar	2 tsp. vanilla
2 T. flour	½ stick butter, melted
3 eggs, beaten	1 c. pecans
½ c. milk	1 pie crust, rolled out into pie plate
1 ½ c. white Karo syrup	

Preheat oven to 350°. Use chilled unbaked pie shell. Mix together sugar and flour. Gradually add eggs, milk and syrup while beating. Add vanilla and melted butter. Then fold in pecans. Pour into pie shell. Bake for 40-45 minutes.

PECAN PIE COBBLER

Nicole Miller Brantley

Children's Coordinator, Wife of Terry - Current Deacon

2½ c. light corn syrup	2 c. pecans, coarsely chopped
2½ c. light brown sugar, firmly packed	1 (14.1 oz.) pkg. refrigerated pie crusts
½ c. butter, melted	Butter-flavored cooking spray
1 ½ T. vanilla extract	2 c. pecan halves
6 large eggs, lightly beaten	

Preheat oven to 425°. Use a greased 9x13 dish. Combine corn syrup, brown sugar, butter, vanilla and eggs in a large bowl, stirring with a whisk. Stir in chopped pecans. Unroll 1 pie crust and place in dish, trim sides to fit pan. Spoon half of filling mixture onto pastry. Unroll remaining pie crust and place over filling in baking dish, trimming sides to fit. Coat with cooking spray. Bake for 14-16 minutes or until browned. Reduce oven temperature to 350°. Carefully spoon remaining filling over baked pastry, arrange pecan halves on top in a decorative fashion. Bake at 350° for 30 minutes or until set. Cool 20 minutes on a wire rack. Best served warm with vanilla ice cream.

QUICK PEACH COBBLER

Jeanne Peeler

Wife of David, Jr. - Deacon

1 ½ c. sugar	1 ½ c. milk
¾ tsp. salt	½ c. butter
3 tsp. baking powder	4 ½ c. canned sliced peaches (reserve liquid)
1 ½ c. flour	

Preheat oven to 400°. Use 9x13 baking dish. Mix the sugar, salt, baking powder, flour, and milk to form a thin batter. Melt the butter in baking dish. Pour the batter over the melted butter. Spoon peach slices evenly over the batter. Drizzle a small amount of the reserved peach liquid over the top. Bake for 15 minutes. Lower temperature to 350° and continue baking till bubbly and brown.

RALEIGH HOUSE BUTTERMILKPIE

Lonna Powell

1 pie crust, unbaked	3 eggs
1 stick butter, softened	2 heaping T. flour
2 c. sugar	1 c. buttermilk
2 tsp. vanilla	Dash of nutmeg

Preheat oven to 350°. Mix softened with sugar and vanilla until fluffy. Add the eggs and flour, mixing well. Stir in the buttermilk and nutmeg. Pour into the unbaked pie shell and bake for about 45 minutes. After completely cooled to room temperature, store the pie in the refrigerator and serve cold. This pie freezes well.

SLOW COOKER BLACKBERRYDUMPLINGS

Denece Powell

Butter for sides of slow cooker
3.5 - 4 c. (16 oz.) blackberries,
fresh or frozen (or try
cherries, blueberries, peaches,
etc.)
1 T. lemon juice
½ tsp. cinnamon
PASTRY:
1 c. flour

½ c. sugar
1 tsp. baking powder
¼ tsp. salt
6 T. butter, cold
¼ c. boiling water
TOPPING:
1 ½ c. boiling water
¾ c. sugar
1 T. corn starch

Cover bottom and sides of 3 quart slow cooker with butter. Mix blackberries, lemon juice and cinnamon. Allow to rest while mixing the pastry. In a separate bowl, mix flour, sugar, baking powder and salt together. Using pastry blender, cut in butter until mixture resembles coarse meal. Add ¼ c. boiling water and stir the mixture until it just forms a dough. Pour about ½ of berry mixture into slow cooker. Spread ½ of dough on top of half of berries. Add rest of berries to slow cooker and top with other half of dough. For topping, bring water to boil. Mix together sugar and corn starch and stir in boiling water. Pour over top of ingredients in slow cooker. DO NOT STIR. Cook for 2 ½ to 3 hours on HIGH. Turn off slow cooker as soon as ready or it will over thicken. Serve with ice cream.

SOUR CREAM LEMON PIE

Paul Bohannon

1 c. sugar
3 ½ T. corn starch
1 T. lemon zest
½ c. fresh lemon juice
3 egg yolks, slightly beaten
1 c. whole milk
¼ c. butter

1 c. sour cream
1 baked 9-inch pie shell (OR
graham cracker crust if
preferred)
Whipped topping and lemon
twists for garnish

Combine sugar and corn starch into a heavy saucepan and stir together with a spoon or whisk to ensure that there are no lumps. Add the lemon zest, lemon juice, egg yolks, and milk; combine together well. Cook over medium heat, stirring constantly until thick; turn off heat. Stir in butter and then remove pan from heat. Cool mixture to room temperature. Stir in sour cream and pour the filling into pie shell. Cover with whipped topping and garnish with lemon twists. Store in refrigerator.

SOUTHERNDERBY CHOCOLATE CHIP PIE

Lynn Chennault

8 T. butter, melted and slightly
cooled
1 c. sugar
½ c. flour
2 eggs, slightly beaten

1 ½ c. semi-sweet chocolate
chips
1 c. pecans, chopped
1 tsp. vanilla
1 unbaked pie crust

Preheat oven to 325°. Mix flour and sugar in a medium bowl. Add eggs and cooled melted butter to flour sugar mix, and mix well. Stir in chocolate chips, pecans, and vanilla. Pour into unbaked pie crust. Bake 45 minutes. (The final 15 minutes, you may need to cover the crust edges with foil to prevent getting too brown.). Best served warm with vanilla ice cream or whipped cream.

THREELAYER PIE

Rusty Hardwick
Founder

1 c. flour
1 stick butter
1 c. pecans
1 ½ c. Cool Whip
1 c. powdered sugar
8 oz. cream cheese, softened

1 sm. pkg. instant vanilla
pudding
1 sm. pkg. instant chocolate
pudding
2 to 2 ½ c. milk

Preheat oven to 300°. Use greased 9x13 pan. Blend flour & butter together then stir in pecans. Press into the bottom of pan and bake for 25 minutes. Let crust cool. Mix Cool Whip, powdered sugar and cream cheese together until smooth. Spread onto cooled crust & refrigerate. Mix both puddings and milk together until smooth and spread on top. Spread Cool Whip on top for the last layer. Can be garnished with chocolate curls.

TOLL HOUSE PIE

Aimee McMillan

2 eggs
½ c. flour
½ c. sugar
½ c. light brown sugar
1 c. unsalted sweet cream
butter, melted and slightly
cooled

1 (6 oz.) pkg. semi-sweet or milk
chocolate chips
1 c. nuts, chopped (optional)
1 9" unbaked pie shell

Preheat oven to 325°. In large bowl, beat eggs until foamy. Beat in flour, sugar, and brown sugar until well blended. Blend in melted butter. Stir in chocolate chips (and nuts, if desired). Pour into unbaked pie shell. Bake at 325° for about 1 hour. Remove from oven and let cool.

UTTERLY DEADLY SOUTHERN PECAN PIE

Caroline Lancaster

1 c. sugar	1 ½ tsp. vanilla
¾ c. light corn syrup	1 ½ c. pecans, coarsely broken
¾ c. dark corn syrup	1 unbaked deep dish pie shell
4 eggs	
¼ c. butter, melted and slightly cooled.	

Preheat oven to 350°. In medium saucepan, boil sugar, light and dark corn syrups for 2 to 3 minutes. Set aside to cool slightly. In large bowl, beat eggs lightly, and very slowly pour the syrup mixture into the eggs, stirring constantly. Stir melted butter, vanilla, and pecans into syrup and egg mixture, and pour into the crust. Bake for 45-60 minutes, or until set.

YUMMY FUDGE PIE

Christy LeStarge
Wife of Mike - Current Deacon

3 large eggs, lightly beaten	¾ c. butter, melted
1 ½ c. sugar	½ tsp. vanilla
¾ c. pecans, chopped	1 (9-inch) unbaked pie shell
⅓ c. cocoa	Vanilla ice cream

Preheat oven to 350°. Combine eggs, sugar, pecans, cocoa, butter, and vanilla. Pour mixture into pie shell. Bake for 35 - 40 minutes or until set. Cool and top with ice cream.

ICE CREAM & FROZEN TREATS

BANANA ICE CREAM

Pat Scott
Founder, Wife of Bob - Original Elder

6 c. milk	6 T. vanilla
2 c. sugar	3 bananas, mashed
1 can evaporated milk	
1 (32 oz.) carton Coffee Rich, or other non-dairy creamer	

Mix all ingredients well. Pour into ice cream freezer and churn until set.

CALYPSO DESSERT

Carrie Miller
Wife of Chris - Charter member and Deacon

1 box Oreo cookie crumbs	¾ c. sugar
1 stick butter, melted	⅓ tsp. salt
½ gal. vanilla ice cream	⅓ c. evaporated milk
4 oz. German chocolate bar	1 tsp. vanilla
¼ c. butter	

Combine Oreo cookie crumbs and 1 stick melted butter. Mix and spread in 9x13 casserole dish. Chill until hard. Spread ice cream over Oreo crumb crust and freeze until hard. Boil German chocolate bar, ¼ cup butter, sugar, salt, and evaporated milk. Boil for 4 minutes. Add vanilla. Pour over ice cream and freeze again.

CARAMEL DELIGHT

Susan Griffith

1 ½ c. flour	1 c. butter, melted
1 c. rolled oats	1 (16 oz.) caramel topping
1 ½ c. pecans, chopped	½ gal. vanilla ice cream, slightly soft
½ c. brown sugar	

Preheat oven to 350°. Use a jelly roll pan and 9x13 baking dish. Mix together flour, rolled oats, pecans, brown sugar, and melted butter. Spread in pan. Bake for 18-20 min. Remove from oven and crumble mixture in the jelly roll pan. Spread HALF of the crumbled mixture in baking dish. Drizzle the caramel topping over the crumbles. Cut the vanilla ice cream and place slices on top of caramel layer. Use a spatula to meld any spaces between ice cream slices. Top with remaining half of the crumbled mixture. Store covered in the freezer. Cut in squares to serve.

FROZEN STRAWBERRY SQUARES

Amy Mabrey

1 c. flour	1 c. sugar
½ c. chopped pecans	2 T. lemon juice
½ c. brown sugar	2 c. sliced strawberries
½ c. melted butter	1 c. Cool Whip
2 egg whites	

Preheat oven to 300°. Mix and then spread evenly in a shallow pan: the flour, pecans, brown sugar, and melted butter. Bake for 20 minutes, stirring occasionally. Remove from oven and sprinkle ⅔ of mixture in bottom of a 9x13 pan. Combine the egg whites, sugar, lemon juice, and strawberries, and beat in mixer until stiff peaks form. Then fold in the Cool Whip. Spoon over crumbs in the pan. Top with remaining crumbs. Freeze several hours or overnight. Cut into squares and serve.

ICE CREAM JELLO

*Barbara Cooper
Administrative Assistant (2001-present)*

1 pkg. (6 oz.) cherry Jello
2 c. boiling water
4 c. Blue Bell vanilla ice cream

Mix Jello and boiling water until dissolved. Add vanilla ice cream. Stir until melted and pour into Jello mold. Refrigerate for 3 hours.

ICE CREAM PIE

Jan Sheldon

6 oz. or 9 oz. graham or chocolate pie crust
1 (12.8 oz.) jar Hershey's hot fudge or caramel ice cream topping
½ gal. ice cream, same or different flavors; double if using 9 oz. crust
Topping of your choice, if desired

CAREFULLY spread ice cream topping over bottom of crust and up the sides to completely cover. Any brand works but Hershey's is easily spread. Chill in freezer. Lightly soften half of the ice cream and spread evenly over crust. Freeze at least 1 hr. until firm. Spread more ice cream topping generously over ice cream and freeze 1-2 hrs., until firm. Add remainder of slightly softened ice cream over second layer of ice cream topping and freeze. If desired, finish with topping such as crushed cookie crumbs, solid cookies (to mark serving sizes), sprinkles, cut up candy bars, nuts, Magic Shell, mini chocolate chips, etc., or leave plain and add whipped cream when serving. Freeze until completely frozen, preferably overnight. Remove 5 min. before serving to make cutting easier. This is a tall pie; may be difficult to cut.

ICE CREAM PIE

*RaeAnn Pierce
VBS Coordinator, Wife of Cody - Current Deacon*

1 pkg. Oreos
7 T. + ½ c. margarine
1 qt. ice cream, softened
12 oz. can evaporated milk
1 c. sugar
2 oz. Baker's dark chocolate
8 oz. Cool Whip

Crush package of Oreos in a food processor; reserve ¼ c. for the top, and mix the rest with 7 T. of melted margarine. Press into greased 9x13 pan and freeze. Cover with 1 qt. softened ice cream. Freeze. In a medium saucepan, combine evaporated milk, sugar, chocolate, and ½ c. margarine and bring to a boil. Turn down to medium low and cook for 25-30 minutes, until as thick as pudding. Cool. Add on top of the ice cream layer and freeze. Cover with Cool Whip and remaining ¼ c. Oreo crumbs. Freeze.

OREO FREEZE

Janée Reeder

1 (9 oz.) Cool Whip
½ gal. chocolate (or vanilla) ice cream
¾ pkg. Oreo chocolate cookies
1 c. pecans, chopped

Use 9x13 dish. Allow the ice cream to sit at room temperature and soften. Meanwhile, place the Oreos in a Ziploc bag and crush with a rolling pin. Beat the ice cream in a mixer until smooth. Gently fold in Cool Whip, Oreos and nuts. Pour into dish and cover. Place in freezer. Once frozen and ready to serve, take out a few minutes early to soften. Cut into squares and serve on small dessert plates.

PEACH ICE CREAM

*Leron Blanks
Elder*

1 pt. half and half
1 ½ cans (14 oz.) Eagle Brand sweetened condensed milk
2 cans (12 oz.) Carnation evaporated milk
1 ½ tsp. vanilla
½ c. sugar
15 peaches, peeled and puréed in blender (leave a few small pieces)
1 qt. whole milk

Mix half and half, Eagle Brand, evaporated milk, vanilla, sugar and peaches in bowl. Pour mixture into the ice cream freezer and add the whole milk to fill your freezer to fill line. Mix well. Follow directions for your freezer.

PEPPERMINTICE CREAM DESSERT

*Kathy Johnston
Wife of Charley - Current Elder*

35 Oreos, crushed in a blender
1 stick butter, melted
½ gal. Braum's peppermint ice cream
1 pt. Braum's fudge sauce
Whipped topping

Preheat oven to 350°. Use greased 9x13 baking dish. Mix Oreos and butter together and press into pan. Bake for 5 minutes. Let crust COOL. Soften peppermint ice cream. Stir until creamy. Pour into cooled crust. Place in freezer. When ready to serve, add hot fudge sauce, and spray with whipped topping.

VANILLA ICE CREAM

George W. Bailey

Preaching Minister (1972-1987), Original Elder

3 13 oz. cans evaporated milk **2 c. sugar**
½ gal. milk **5 T. vanilla**

Mix ingredients together and place in electric ice cream freezer.

OTHER SWEET TREATS

45 MINUTE CREAM CHEESE CAKE

Jennifer Liebl

Wife of Jamie - Deacon

Malinda Gowen

½ c. butter, melted **1 c. brown sugar**
3 eggs, divided **1 c. powdered sugar**
1 box yellow cake mix **1 tsp. vanilla**
1 (8 oz.) pkg. cream cheese, softened **Pinch of salt**

Preheat oven to 325°. Combine melted butter, 1 beaten egg, and cake mix; spread in buttered 9x13 pan. Combine cream cheese, 2 beaten eggs, sugars, vanilla, and salt; beat until smooth. Spread cream cheese mixture over cake mixture. Bake for 45 minutes or until top is golden. Cool and cut into small squares; sprinkle with powdered sugar to serve. Makes 48 (1 in.) squares.

ANGEL CUSTARD

"The Other Pat" Scott

Founder, Wife of John Paul - Original Deacon

1 lg. angel food cake (store bought or made from mix) **¾ c. lemon juice**
6 eggs, separated **1 ½ tsp. lemon zest**
1 ½ c. sugar **1 T. gelatin**
 ¼ c. cold water

Use large pretty bowl or trifle bowl. Cook egg yolks, ¾ c. sugar, lemon juice and lemon zest in double boiler until mixture coats spoon. Dissolve gelatin in water and add to mixture. Beat egg whites until stiff. Fold into mixture and add additional ¾ c. sugar. Break cake into bite-sized pieces into large bowl. Pour custard mixture over cake pieces and toss well until coated. Pour mixture into bowl or trifle bowl. Refrigerate until set. Top with fresh strawberries and whipped cream.

APPLE DESSERT

Joann Goodlow

2-3 Granny Smith apples, cut into slices **1 ½ c. sugar**
2 cans crescent rolls **1 T. cinnamon**
1 c. butter **1 can Sprite or Mountain Dew**

Preheat oven to 350°. Wrap apples up in crescent rolls and place in a baking dish. Mix melted butter, sugar, and cinnamon; pour over wrapped apples. Pour can of Sprite or Mountain Dew on top. Bake for 30-35 minutes.

ARROZ CON LECHE (RICE PUDDING)

Edna Gutierrez

3 c. white rice **1 (14 oz.) can Nestle La Lechera**
1 cinnamon stick **Original (sweetened condensed milk)**
6 c. water **2% milk, to taste**
1 (12 oz.) can Pet Evaporated Milk

Boil water with cinnamon stick. Once water is boiling, add rice. Once rice is cooked, add can of Pet milk and can of La Lechera. Stir to combine well. Fill Pet can with 2% milk and add to rice. If you want rice mixture more moist, add more milk. If you want rice a little dry, leave as is. Serve while warm. Let cool and store in refrigerator. When you want to reheat for next day, do so on the stove top. Rice pudding will be dry so add more 2% milk and stir until desired consistency is achieved.

BAKLAVA

Debbie Roussos

Wife of Dino, Missionaries (Greece)

1 phyllo roll
1 lb. walnuts, finely chopped
½ c. sugar
1 tsp. cinnamon, heaping
1 lb. (2 c.) butter
2 tsp. water

SYRUP:
½ c. sugar
2½ c. water
Juice of 1 lemon
1 cinnamon stick

Preheat oven to 350°. Use 9x13 pan and brush layer of melted butter in the bottom of pan. Allow phyllo roll to thaw on counter for 1 hour. Combine chopped walnuts, sugar, and cinnamon. Put one piece of phyllo on top of butter. Brush another layer of butter on top of dough. Add another phyllo sheet on top of buttered dough sheet. Alternate phyllo and butter until you have 6 pieces of phyllo in the bottom of the dish. Put one layer of the nut mixture on top of phyllo. Put another piece of phyllo on top of nut mixture, then brush phyllo with butter. Put one more phyllo sheet on top, brushing it with butter. Continue to alternate nut mixture, then phyllo with brushed butter, until you no longer have any more nut mixture. Alternate phyllo dough brushed with butter until you have used the rest of phyllo sheets. Pour the remaining melted butter over the top of the last layer of phyllo. With a sharp knife, cut the baklava into diamond shapes. Sprinkle top phyllo sheet with 2 tsp. water to prevent the top from burning. Bake for 1 hour. Let cool. SYRUP: Boil water, sugar, lemon juice, and cinnamon stick until sugar is all melted. To serve, pour syrup over baklava pieces. (I use ¼ of what the recipe calls for!)

BANANAPUDDING

Suzanne Miller

Founder, Wife of Todd - longest serving and Current Elder

6 oz. instant vanilla pudding
1 lg. Cool Whip
1 can Eagle Brand milk
2 c. milk
1 box Nilla Wafers
1 sm. pkg. Philadelphia cream cheese
5 bananas

Mix with blender the pudding, milk, Eagle Brand milk and cream cheese. Fold in the Cool Whip. Layer Nilla Wafers, bananas, and pudding, ending with the pudding. Sprinkle crushed Nilla Wafers on top. Refrigerate.

BANANAPUDDING

Betty Moore

Former Administrative Assistant

1 lg. box instant vanilla pudding
1 (8 oz.) Cool Whip
1 box Nilla Wafers
3 bananas
3 c. milk

Using a casserole dish, you will have 2 layers of bananas and pudding. Mix vanilla pudding as directed, using just a little less milk than called for so pudding will be thicker. Mix in about ⅔ of the Cool Whip. Start with Nilla Wafers: layer wafers, bananas, and pudding, ending with wafers. Refrigerate and serve cold.

BANANAPUDDING

Linda Samples

Kathy Jackson / Carolyn Miller / Carol Stanfield

1 lg. instant vanilla pudding
2 c. milk
8 oz. sour cream
1 (14 oz.) can Eagle Brand milk
1 (8 oz.) container Cool Whip, thawed
1 box vanilla wafers
6 bananas, slices

Use a large glass trifle bowl. Mix pudding and milk together. Add sour cream, Eagle Brand milk and cool whip. The trifle will have 3 layers in the order of ⅓ box of vanilla wafers, banana slices of 2 bananas and ⅓ of the pudding mixture. This will be repeated 3 times. Use leftover vanilla wafers to make a design on the top. Cover and refrigerate for 4-6 hours before serving. Works great to refrigerate overnight.

BLUEBERRIES'N CREAM CHEESECAKE

Patti Jones

2½ c. fresh blueberries	¼ tsp. salt
3 T. corn starch, divided	1 ½ c. sour cream
3 (8 oz.) pkg. cream cheese, softened	½ tsp. vanilla extract
1 ¼ c.+ 2 T. sugar, divided	¼ c. water
5 eggs	1 c. fresh blueberries

Preheat oven to 325°. Use greased 9-inch spring form pan. Combine 2½ cups blueberries and 1 T. corn starch in electric blender. Blend until smooth. Cook purée in saucepan over med-high heat about 15 minutes, until slightly thickened, stirring constantly. Set mixture aside to cool. Reserve ½ cup purée for glaze. Beat cream cheese with electric mixer until light and fluffy. Gradually add 1 cup sugar, mixing well. Add eggs one at a time, beating well after each. Stir in 2 T. corn starch and salt. Pour batter into spring form pan. Pour purée over cheesecake batter; gently swirl with a knife. Bake for 45 minutes, or until set. Remove from oven; cool on wire rack 20 minutes. Combine sour cream, 2 T. sugar and vanilla. Mix well. Spread over cheesecake. Bake for additional 10 minutes. Cool on wire rack. Cover and chill 8 hours. Combine reserved ½ cup purée, ¼ cup sugar and water in a small saucepan. Cook over med-high heat, stirring constantly, until thickened. Gently fold 1 cup blueberries; let cool. Remove sides of spring form pan. Spoon blueberry glaze on cheesecake.

BLUEBERRYCOMPOTE FOR CREPES

Mary Kay Polk
Wife of Ken - Current Elder

CREPES:

1 c. flour	1 tsp. vanilla
2 lg. eggs	½ tsp. salt
¾ c. milk	3 T. unsalted butter, melted
½ c. water	

In a blender, combine the flour, eggs, milk, ½ c. water, sugar, vanilla, salt, and butter and pulse for about 1 minute. Let the batter rest in the refrigerator at least 20 minutes. Heat a dry nonstick skillet over medium heat. Pour about ¼ cup batter into the center of the pan and tilt in a circle to thin out. Cook for 20-30 seconds, then carefully flip the crepe and cook another 10 seconds. Remove the crepe and transfer to a plate. Repeat making at least 12 crepes. Crepes can be made in advance, wrapped in plastic and stored in the refrigerator for up to 3 days.

BLUEBERRY COMPOTE:

2 c. fresh blueberries	¼ c. water
¼ c. sugar	Sweetened whipped cream

In a medium saucepan, combine 1 cup blueberries, sugar and water. Simmer 10 minutes. Berries will begin to burst and syrup will thicken. Add remaining 1 cup of berries and allow them to heat thoroughly. Spoon warm compote into crepes and roll up. Sprinkle with powdered sugar and a dollop of sweetened whipped cream. Garnish with additional berries. Mixture will fill 12 crepes.

Note: Apples of Gold recipe

CAKE BALLS

Karen Hays McAulay
WOW Leader, Wife of Alan - Current Deacon

1 box cake mix, any flavor (I like red velvet)	½ can cream cheese frosting
Eggs, oil and water according to the box instructions	2 (10 oz.) pkg. Ghirardelli dark chocolate melting wafers
	Sprinkles

Bake cake as directed on the box. Let it completely cool and crumble in a big bowl with about ½ a can of frosting. Take off all your rings and mix thoroughly with your hands. Then roll into walnut size balls and set on wax paper. Melt one package of the Ghirardelli chocolate in the microwave at half power in 30 second increments, stirring in between, until completely melted. I set my bowl in a small crock pot to use like a double boiler to keep the chocolate warmer longer, but this step is not necessary. Drop a ball into the melted chocolate and swirl around until completely covered, lifting out with a teaspoon and slinging off the excess chocolate into the bowl and wiping bottom of spoon against the bowl before using a toothpick to encourage the ball off the spoon onto the wax paper. It is very helpful if you have someone there to sprinkle each ball before the chocolate dries. If you do not have this luxury, after I have dipped all the balls, I melt a little bit of white wafers & sling over the balls to distract from any flaws, then can sprinkle colored sugar or non-perils on top. You will need to add ½ a bag more wafers to melt after you have used up the first batch.

CARAMEL CHEESECAKE

Lai Shang Shiu
Founder, Wife of Jimmie

1 c. graham cracker or ginger snap crumbs	2 c. dark brown sugar
¼ c. almonds, finely chopped	4 tsp. flour
¼ c. sugar	Dash of salt
3 T. cream	2 tsp. vanilla extract
5 T. butter, melted	4 eggs
½ tsp. cinnamon	½ - 1 c. almonds, chopped and toasted
4 (8 oz. pkg.) cream cheese, softened	

Preheat oven to 350°. Combine cracker crumbs, almonds, sugar, cream, butter and cinnamon. Pat firmly into the bottom of 9" springform pan. Bake for 15 minutes and cool. Crust should be dry and crisp when cooled. Using a food processor or mixer, cream cheese with brown sugar, flour, salt and vanilla until smooth. Add eggs one at a time, beating thoroughly after each addition. Stir in almonds. Pour into prepared pan and bake at 350° for 75 minutes, or until a knife inserted in the center comes out clean. Remove from oven and allow cake to begin cooling and settling while preparing topping.

Topping:

2 c. sour cream	¼ tsp. cinnamon
5 T. sugar	¼ c. almonds, sliced
½ tsp. vanilla	

Combine sour cream, sugar, vanilla, cinnamon and almonds, and pour over slightly cooled cheesecake. Bake 5 minutes at 350°. Allow cheesecake to reach room temperature, then refrigerate for several hours before serving. Take out of the mold and sprinkle sliced almonds over cheesecake.

CHEESE DANISH

Judy James
Wife of David - Deacon

2 cans crescent rolls	1 tsp. vanilla
2 (8 oz.) cream cheese	1 tsp. lemon juice
1 egg, separated	¾ c. sugar

Preheat oven to 350°. Pat 1 can of rolls into 9x13 pan. Mix cream cheese, sugar, vanilla, lemon juice, and egg yolk together. Spread over crust. Pat out second can of rolls on counter and place over top. Beat egg white until stiff and brush over top. Bake 20-30 minutes. Make glaze of powdered sugar and milk and spread on top while warm.

CHEESECAKE

Anita Peters

Wife of Mike - Preaching Minister (1981-1987)

1/3 c. powdered sugar	1 tsp. vanilla
1 1/2 c. graham cracker crumbs	4 eggs
1/2 c. butter, melted	2 c. sour cream (optional)
1 c. sugar	Pie filling of choice
3 (8 oz.) cream cheese	

Preheat oven to 350°. Use spring form pan. Mix powdered sugar, graham cracker crumbs and melted butter. Press into pan packing firmly. Mix sugar, cream cheese, vanilla and eggs; beat well. Pour into pan. Bake for 50 minutes, until set. Remove from oven. Spread sour cream on top. Bake 5 minutes. Cool. Top with pie filling.

CHERRY DELIGHT

Teresa Renfro

Wife of Russ - Deacon

1 1/2 stick butter, melted	1 (8 oz.) cream cheese
1 1/2 c. flour	2 c. powdered sugar
1 c. pecans, chopped	1 can cherry pie filling
2 pkg. Dream Whip	

Preheat oven to 400° and use a 9x13 dish. Mix butter, flour and pecans well and pat into dish. Bake for 20 minutes. Whip 2 packages of Dream Whip following directions on package; set aside. Whip cream cheese and add powdered sugar. Fold this mixture into Dream Whip. Put 1/2 mixture on cool crust, then a can of cherry pie filling. Put remaining 1/2 of mixture on top. Sprinkle pecans to garnish. Chill until ready to serve.

CHOCOLATE CHIP COOKIE DOUGH CHEESECAKE

Kathy Jackson

Wife of Phil - Current Elder

CRUST:	1/2 tsp. vanilla
1 3/4 c. crushed chocolate	COOKIE DOUGH:
graham crackers or chocolate	1/4 c. butter, room temperature
teddy grahams	1/4 c. sugar
1/4 c. sugar	1/4 c. brown sugar
1/3 c. melted butter	1 T. water
FILLING:	1 tsp. vanilla
3 8 oz. cream cheese	1/2 c. flour
1 c. sugar	1 1/2 c. miniature semi-sweet
3 eggs	chocolate chips, divided
1 (8 oz.) sour cream	

Preheat oven to 350°. Use 9-inch greased spring form pan. CRUST: in a small bowl, combine cookie crumbs and sugar; stir in butter. Press onto the bottom and 1 inch up the sides of pan; set aside. FILLING: In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low just until combined. Add sour cream and vanilla; beat just until blended. Pour over crust; set aside. COOKIE DOUGH: In another mixing bowl, cream butter and sugars on medium speed for 3 minutes. Add water and vanilla. Gradually add flour. Stir in 1 c. of chocolate chips. Drop dough by teaspoonfuls over filling, gently pushing the dough below surface. (Dough should be completely covered by filling.) Bake for 45-55 minutes, or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight; remove sides of pan. Sprinkle with remaining chips. Yield: 12-14 servings.

CHOCOLATE MOUSSE

Phyllis Schulman

6 oz. Ghirardelli semi-sweet	2 egg yolks
chocolate chips	1 tsp. vanilla
2 1/2 T. Kahlua, or very strong	1/4 c. sugar
coffee	1 c. heavy cream
2 whole eggs	Raspberries

Use dessert cups. Melt chocolate chips and Kahlua over low heat. Place eggs, sugar and vanilla in blender. Blend for 2 minutes. Add cream and blend for 1 minute. Add cooled chocolate chip mixture and blend 1-2 minutes until mixed color is consistent. Do NOT over blend. Pour into dessert cups and garnish with raspberries if desired. Chill for 3 hours. Serves 4.

CHOCOLATE MOUSSE

*Nancy Chitwood
Founder, Wife of Ron - Original Deacon*

CRUST:
1 c. flour
1 c. pecans, chopped
1 stick butter
MOUSSE LAYERS:
8 oz. cream cheese
1 c. powdered sugar

1 ½ c. Cool Whip, thawed
1 lg. box vanilla instant pudding mix
1 lg. box chocolate instant pudding mix
3 c. milk

Preheat oven to 350°. Use 9x13 dish. Mix flour, pecans and butter together and press into dish. Bake until brown. Mix cream cheese, sugar and Cool Whip in mixer and spread over crust. Mix both pudding boxes and milk in mixer for 3 minutes. Spread over 2nd layer. Top with Cool Whip and slivers of chocolate.

CHOCOLATE MOUSSE CAKE

Alice Doran

CRUST-LAYER:
1 ½ stick butter, melted
1 ½ c. flour
½ c. nuts
Dash of salt
LAYER #2:
1 (8 oz.) cream cheese, softened
1 c. powdered sugar
1 lg. Cool Whip, divided

LAYER #3:
1 lg. box instant chocolate pudding (try sugar-free)
2 ⅔ c. milk
¼ tsp. vanilla
Dash of salt
LAYER #4:
Remaining Cool Whip
Chocolate shavings

Preheat oven to 325°. Use greased 9x13 baking dish. **CRUST-LAYER #1:** Mix butter, flour, nuts, and salt in a bowl. Press dough into the bottom of dish. Bake for 15 minutes. Let crust cool completely. While crust is cooling, begin the next 2 layers. **LAYER #2:** Beat cream cheese and powdered sugar on low speed until creamy and smooth in a mixing bowl. Fold in 1 c. Cool Whip, until well blended. Spread cream cheese mixture over cooled crust. **LAYER #3:** In a mixing bowl, combine pudding, milk, vanilla, and dash of salt, until thick and creamy. Carefully spread chocolate layer over cream cheese layer. Refrigerate until layers are set. Before serving, add **LAYER #4:** spread remaining Cool Whip over set chocolate layer. Sprinkle chocolate shavings over Cool Whip. Cut into squares to serve.

COCONUT DESSERT

*Ann Davis
Wife of Jerold - Deacon*

1 c. flour
½ c. pecans, chopped
1 stick butter
8 oz. cream cheese
16 oz. Cool Whip

1 c. powdered sugar
2 (3.4 oz.) pkgs. coconut cream pudding (not instant)
2 ½ c. milk
2 c. shredded coconut, toasted

Combine flour, nuts, and butter. Mix and pat in 9x13 pan. Bake 15 minutes at 350° until golden brown. Cool. Combine cream cheese, 1 c. Cool Whip, and powdered sugar. Mix together and spread over cooled crust layer. Cook packages of coconut cream pudding with milk. Cool. Spread pudding over cheese layer. Top pudding layer with the remaining Cool Whip and toasted coconut. Chill before serving. Serves 15.

DEATH BY CHOCOLATE

*Pat Scott
Founder, Wife of Bob - Original Elder*

1 (9.8 oz.) box fudge brownie mix
¼ to ½ c. Kahlua (coffee liqueur)
9 oz. instant chocolate mousse mix packet

8 Heath bars or Skor bars
12 oz. Cool Whip, thawed

Bake brownies as directed. Cool. Punch holes in brownies and pour liqueur over brownies. Prepare mousse as directed. Chop candy bars in food processor. Break ½ of brownies into a large glass trifle bowl. Cover with ½ of mousse, then ½ of candy pieces, ending with ½ of Cool Whip. Repeat these layers. Then cover and chill well. May top with shaved chocolate or more candy.

EASY PAVLOVA

Billie Wonders

3 egg whites
1 c. sugar
1 T. corn starch
1 tsp. lemon juice
1 ¼ c. heavy whipping cream
½ c. confectioners sugar
Pint of fresh strawberries

Preheat oven to 300°. Line a sheet pan with parchment paper. Draw a 9" circle in the middle of the parchment sheet. In a large bowl, beat egg whites until soft peaks form. Add ¾ c. sugar gradually while whipping. Mix the remaining ¼ c. sugar with corn starch; lightly fold into the meringue with lemon juice. Spread the egg white mixture within the circle on the parchment to form a shallow bowl shape. Bake for 1 hour. Turn off the oven and leave it for an additional 30 minutes to finish cooking. Cool meringue on the sheet pan. In a large bowl, combine whipping cream with confectioners sugar. Whip until thickened and fold in sliced berries. Carefully remove the meringue base from the parchment to a serving plate. Add whip cream with berries. The Pavlova meringue will have a firm crust but be slightly moist inside.

EVER-SO-ELEGANTBANANATRIFLE

Jimmye Taylor

1 (3 oz.) pkg. strawberry Jello or sugar free Jello
¾ c. boiling water
Ice cubes
½ c. cold water
1 c. bananas, sliced
1 c. strawberries, sliced
2 c. ½ inch pound cake cubes
¼ c. orange juice
1 pkg. Jello instant vanilla pudding and pie filling
1 ½ c. cold milk
½ c. Cool Whip

Dissolve gelatin in boiling water. Add ice cubes to cold water to make 1 ¼ cups. Add to gelatin, stir until slightly thickened. Remove unmelted ice. Stir in bananas and strawberries. Place cake cubes in large serving bowls; sprinkle with orange juice. Spoon gelatin mixture over cake. Chill 15 minutes. Prepare pudding mix with 1 ½ cups milk as directed on pkg. Let stand a few minutes to thicken. Fold in whipped topping. Spoon into bowl over gelatin. Chill. Garnish with bananas and strawberry slices. Makes 10 servings.

FUDGE TRUFFLE CHEESECAKE

Kathy Jackson
Wife of Phil - Current Elder

1 ½ c. chocolate graham cracker crumbs or chocolate teddy grahams crumbs
¼ c. sugar
⅓ c. melted butter
2 c. chocolate chips
3 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
4 eggs
2 tsp. vanilla

Preheat oven to 300°. Grease sides and bottom of 9-inch spring-form pan. Prepare Chocolate Crumb Crust: Combine crumbs, sugar and butter, and mix well. Press firmly on bottom and sides of pan. In heavy saucepan over low heat, melt chips stirring constantly. In large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chips, eggs and vanilla. Mix well. Pour into prepared pan. Bake 65 minutes or until center is set. Cool. Chill. Refrigerate leftovers.

HOMEMADEBANANAPUDDING

Susan Griffith

1 c. sugar
½ c. flour
2 eggs, beaten
3 c. milk
2 T. butter
1 tsp. vanilla
4 - 5 bananas
Vanilla wafers

Use a desired dish. Using a large saucepan, combine sugar, flour, eggs, and mix well. Add milk. Turn on stove top and cook, stirring constantly, until pudding begins to thicken. Add butter and vanilla, and finish cooking to a thickened pudding. Spread vanilla wafers in bottom of dish. Slice half of the bananas on top of vanilla wafers. Spread half of pudding on top of bananas. Repeat vanilla wafers, banana slices, and remaining pudding. Use more vanilla wafers to decorate top/edges of finished dessert.

HYATT REGENCY PRALINE CHEESECAKE

Brenda Garritson
Wife of Jimmy - Deacon

1 ¼ c. graham crackers, crushed	2 T. flour
¼ c. sugar	1 ½ tsp. vanilla
¼ c. pecans, toasted and chopped	3 eggs
¼ c. butter, melted	1 c. pecan halves, toasted
3 - 8 oz. pkg. cream cheese, softened	GLAZE:
1 c. brown sugar, packed	1 c. dark corn syrup
1 (5 ½ oz.) can evaporated milk	¼ c. corn starch
	2 T. brown sugar
	1 tsp. vanilla

Preheat oven to 350°. Use 9-inch spring form pan. In small mixing bowl, combine cracker crumbs, sugar and chopped pecans. Stir in butter. Press mixture over bottom and 1 ½ inch up sides of pan. Bake for 10 minutes. Meanwhile, beat together cream cheese, brown sugar, evaporated milk, flour and vanilla. Add eggs, beat just until blended. Pour into baked crust. Bake for 50-55 minutes, until set. Cool in pan 30 minutes. Loosen side to remove rim from pan. Cool. Arrange pecan halves on top. GLAZE: In saucepan, combine corn syrup, corn starch and brown sugar. Cook and stir until thickened and bubbly. Remove from heat and stir in vanilla. Cool slightly. Spoon over cake.

LEE THAYERTWIX BARS

Ryley Chestnut
Wife of Jesse - Current Deacon

3 wrapped bags club crackers	½ c. milk
1 c. butter	½ c. semi-sweet chocolate chips
½ c. sugar	½ c. butterscotch chips
1 c. brown sugar	¾ c. peanut butter
2 c. graham cracker crumbs	

Spray Pam in a 9x13 pan. Line with a single layer of club crackers. Combine butter, sugars, graham cracker crumbs and milk in saucepan. Bring to a boil over medium heat. Continue boiling 5 minutes. Pour half of the sauce over the crackers in the pan. Place another layer of crackers over the sauce. Pour remaining sauce on this layer. Place third layer of crackers over the sauce. In medium saucepan, combine chocolate chips, butterscotch chips, and peanut butter. Cook over medium heat until melted, mixing until smooth. Pour over crackers. Refrigerate until hardened and cut into squares. Best to keep refrigerated.

LEMON MOUSSE

Andrea Dean Galbraith
Wife of Larry - Deacon

½ c. orange juice	16 oz. sour cream
1 ½ c. water	
2 (6 oz.) pkg. Lemon Jello	
2 c. whipping cream (whipped with 2 T. powdered sugar and 1 tsp. vanilla)	

Use greased Bundt pan. Bring water and orange juice to a boil. Add lemon gelatin stirring until dissolved. Mix whipping cream with powdered sugar and vanilla. Combine cream and sour cream to gelatin mixture, blending well. Pour into pan and chill until firm (overnight). Put Bundt pan in hot water up to just below top to release mold. Once mold is ready to release, put serving dish, with sides over top of pan, and turn over.

LEMON TARTS

Betty Garrett
Wife of Bill - Original Deacon

3 eggs	1 tsp. vanilla
¼ c. lemonade concentrate	1 c. heavy cream, whipped
¾ c. sugar	½ c. fine vanilla wafer crumbs
¼ tsp. salt	12 baking cups
1 tsp. lemon rind, grated	

Use 12 baking cups. Separate eggs. Beat yolks; add lemon concentrate, sugar and salt. Cook on medium heat until custard coats the spoon, stirring constantly. Add lemon rind and vanilla. Chill in refrigerator. Beat egg white until stiff and fold in cooled lemon mixture. Fold in whipped cream. Place baking cups in a muffin pan and put in small amount of wafer crumbs, fill with lemon mixture and top with wafer crumbs. Freeze and serve frozen.

MERINGUESHELLS

Jennifer Mynhier
Former Workroom Supply Manager

6 egg whites, room temperature	¾ tsp. salt
1 ½ c. sugar	2 tsp. vanilla
¾ tsp. cream of tartar	1-2 c. pecans

Preheat oven to 250°. Use parchment paper lined pans. Mix egg whites with wire beater until foamy. Add cream of tartar and salt. Begin adding sugar slowly. Fold in pecans. Dip out with large spoon on to pans. Bake for 1 hour. Turn oven off. Leave shells in oven overnight with LIGHT ON (LIGHT IMPERATIVE) or for 6-8 hours. Makes about 26 large shells.

NANA'S BANANAPUDDING

Allie Cawyer Moore

2 c. sugar	2 tsp. vanilla
½ c. + 3 T. flour	1 box vanilla wafers (mini or regular size)
5 c. milk	4-5 bananas, sliced
8 egg yolks	

Cook sugar, flour, milk and egg yolks slowly over medium heat, stirring constantly. Bring to boil and boil for 1 minute. Add vanilla after removing from stove top. Once custard is room temperature, layer custard with vanilla wafers and bananas. Store in refrigerator.

NO BAKE COOKIE DESSERT

Betsy Yurcho McKinlay

2 lg. pkg. Chips Ahoy cookies	Milk
1 lg. Cool Whip	
Mini semi-sweet Chocolate chips	

In a large casserole dish, make a layer of cookies. Each cookie should be dipped in a bowl of milk and then placed in the casserole dish. After completing that layer, cover cookies with a layer of Cool Whip. Repeat the layers, ending with Cool Whip. Sprinkle the top Cool Whip layer with the mini semi-sweet chocolate chips. Refrigerate for at least two hours before serving.

Note: In memory of my friend, Danielle

NUTTERBUTTERBANANAPUDDING

Angie Polk McCuiston

1 pkg. Nabisco Nutter Butter cookies	1 tsp. vanilla
2 pkgs. (3.4 oz.) instant vanilla pudding	5 bananas
3 c. cold milk	8 oz. sour cream
	8 oz. container extra creamy whipped topping

Place milk and vanilla in a large bowl; add the vanilla pudding mix. Beat with an electric mixer at medium speed for 2 minutes, or until thickened. Stir in sour cream. Spoon half of the pudding mixture into a 3-quart trifle bowl. Top with sliced bananas and cookies, broken in half. Spoon remaining pudding over the bananas and cookies. Top with whipped topping. Cover and chill 2 - 24 hours before serving.

OREO TRUFFLES

Kelsey Weberg

1 pkg. Oreo cookies	1 tsp. olive oil
4 oz. cream cheese	
Milk chocolate or white chocolate, melted	

Finely crush the Oreo cookies, reserving about 2 T. of the mixture for sprinkling on top of the truffles. In a large bowl, combine the cookie crumbs and cream cheese, stirring until evenly mixed. Chill the mixture for about an hour or until it can be rolled into a ball and hold its shape. Divide and roll the mixture into golf ball-sized balls. Place in the freezer overnight to hold its shape. Put the chocolate and oil in a microwave safe bowl (the oil helps the chocolate from hardening) and put it in the microwave for about 15-30 seconds. Once melted, mix both the chocolate and the oil. Place the truffles onto a baking sheet lined with parchment paper. Use a spoon and pour the melted chocolate onto the truffles. Sprinkle the reserved cookie crumbs on top of the truffles before the chocolate hardens.

PUMPKINGINGERBREADTRIFLE

*Kathy Jackson
Wife of Phil - Current Elder*

2 (14 oz.) pkg. gingerbread mix	½ c. brown sugar, packed
1 (5.1 oz.) cook-and-serve vanilla pudding mix	⅓ tsp. cinnamon
1 (30 oz.) can pumpkin pie filling	1 (12 oz) whipped topping

Bake the gingerbread according to the package directions; cool completely. Meanwhile, prepare the pudding and set aside to cool. Stir the pumpkin pie filling, sugar, and cinnamon into the pudding. Crumble 1 batch of gingerbread into the bottom of a trifle bowl or a large, pretty bowl. Pour ½ of the pudding mixture over the gingerbread, then add a layer of whipped topping. Repeat with the remaining gingerbread, pudding and whipped topping. Refrigerate overnight.

RICE PUDDING

*Jennifer Davis Kimball
Wife of Matt - Deacon*

1 c. sugar	2 c. cooked converted white rice
¼ tsp. salt	2 eggs, well beaten
1 tsp. vanilla	Nutmeg, to taste
1-½ c. milk	

Preheat oven to 350°. Use lightly greased 1½ qt. round baking dish. Combine sugar, salt, vanilla, milk, cooked white rice, and eggs. Pour into dish. Sprinkle with nutmeg. Place dish in pan of water, and bake for 50 minutes or until a knife inserted in center comes out clean. Will set up more upon cooling. Custard layer will rise to the top and rice layer will settle at the bottom. Makes 5 servings.

RICH BANANAPUDDING

Sharon Randolph

1 (11 oz.) box vanilla wafers	1 (14 oz.) can sweetened condensed milk
4 - 5 bananas	
2 (4 oz.) pkgs. instant vanilla pudding	1 (8 oz.) carton frozen whipped topping (or 12 oz. if enhanced whipped flavor desired)
3 c. milk	

Line the bottom and sides of a 9x13 Pyrex dish with vanilla wafers. Cover completely with sliced bananas, overlapping a bit. Prepare pudding according to package directions using 3 cups milk. Blend with mixer until smooth. Add sweetened condensed milk. Blend mixture well. Add whipped topping and blend until smooth. Pour over bananas and wafers. Chill for approximately one hour before serving. Serves 12-15.

SOPAPILLA CHEESECAKE

*Charlotte McGee
Ginger King*

2 cans Pillsbury crescent rolls (original, not buttered)	2 sticks butter (one softened and one melted)
1 (8 oz.) cream cheese, softened	Sugar
1 c. sugar	Cinnamon

Preheat oven to 350°. Use a 9x13 baking dish. Spread 1 can of crescent rolls into dish. Mix together cream cheese, sugar and 1 stick soft butter. Spread over crescent roll dough. Place other can of crescent rolls on top. Pour 1 stick of melted butter over top and sprinkle with sugar and cinnamon. Bake uncovered for 30 minutes. Let cool for several hours before serving.

SOPAPILLA CHEESECAKE

Jackie Johnson

2 cans Pillsbury crescent rolls	1 tsp. vanilla
2 (8 oz.) cream cheese (room temperature)	1 T. cinnamon (ground)
2 c. sugar, divided	1 stick (½ c.) butter (margarine not recommended)

Preheat oven to 350°. Use greased (cooking spray) 9x13 pan. Unroll and press 1 can of raw dough into bottom of pan (press seams together). In separate, bowl blend with mixer, the cream cheese, 1 cup of sugar and the vanilla. Spread over the dough (pressing seams together again). Unroll second can of dough over the cream cheese (pressing those seams together). Pour melted butter over layers. Mix remaining 1 cup of sugar and cinnamon together and sprinkle over top. Bake for 30 minutes until bubbly and bottom crust is slightly brown.

STICKY TOFFEE PUDDING

Kathy Jackson
Wife of Phil - Current Elder

Pudding cakes:

6 T. unsalted butter, at room temperature + more for greasing ramekins (custard cups)	1 tsp. vanilla
6 oz. dried or fresh Medjool dates, pitted	$\frac{3}{4}$ c. light brown sugar
$\frac{3}{4}$ hot water	2 large eggs, beaten
2 tsp. espresso powder (optional)	1 c. flour
	2 tsp. baking powder
	$\frac{1}{4}$ tsp. fine Kosher salt

Preheat oven to 350°. Butter 8 to 10 ramekins and arrange on sided baking sheet. In medium bowl, add dates, hot water and steep just to soften the dates, about 10 minutes. Use food processor with metal blade and add dates, water, espresso and vanilla. Purée for 30 seconds. To a mixing bowl, add butter and sugar, cream together until light and fluffy - about 5 minutes. Add eggs, a T. at a time, beating well between each addition. Add date purée and mix lightly. Stir in flour, baking powder and salt. The mixture will be quite sloppy. Divide cake batter evenly between the ramekins - around half full. Using the back of a spoon, make a hollow in the center to allow for even baking without a dome. Bake for 35 minutes, risen and golden. Allow to cool for 5 minutes before taking out of dish. Cut off any risen tops if necessary and invert cake onto serving plate. (Can freeze cakes and just make toffee sauce when serving.)

Toffee sauce:

1 c. light brown sugar	1 T. corn syrup
1 stick butter	Whipped cream, for serving
$\frac{1}{2}$ c. heavy whipping cream	

Add sugar, butter, cream and corn syrup to a large pan and heat over low heat stirring occasionally until the sugar dissolves; about 5 minutes. Bring to a boil and then reduce heat and simmer for 5 minutes until thick and caramel-colored. To serve, place cake cut-side down onto serving plate and ladle toffee sauce over the top. Serve with whipped cream.

Note: Apples of Gold recipe

SWEDISH CREAM

Karen Fogelman

2 c. heavy whipping cream	2 c. sour cream
1 c. + 2 tsp. Sugar, divided	1 c. fresh or frozen raspberries, strawberries, or blueberries, or a mix
1 envelope unflavored gelatin	
1 tsp. vanilla	
1 tsp. almond extract	

Use 8 dessert dishes or 1 large bowl. In a large saucepan, combine cream and 1 cup sugar. Cook and stir over low heat until a candy thermometer reads 160 degrees (do not allow to boil). Stir in gelatin until completely dissolved. Remove from heat, stir in vanilla and almond extract. Cool 10 minutes. Whisk in sour cream. Pour into dishes or bowl. Refrigerate for at least one hour. Just before serving, lightly crush raspberries and gently stir in remaining sugar. Mix in other fruits with the raspberries, if desired. Spoon over the top of the cream and serve.

SWEET CHERRY CHEESE DESSERT

Caroline Lancaster

$\frac{1}{2}$ c. cold butter, cubed	1 (8 oz.) pkg. cream cheese, softened
2 $\frac{1}{2}$ c. pecan shortbread cookies, crushed	2 c. confectioners sugar
2 cans (21 oz.) cherry pie filling	1 (12 oz.) tub or carton frozen whipped topping, thawed
1 tsp. almond extract	
1 tsp. vanilla extract	

Preheat oven to 350°. Use an ungreased 9x13 baking pan. In a large bowl, cut butter into crushed cookies until mixture resembles coarse crumbs. Press into baking pan. Bake for 15-18 minutes or until crust is lightly browned. Cool on a wire rack. In a large bowl, combine the pie filling and almond and vanilla extracts and set aside. In another large bowl, beat cream cheese and confectioners sugar with a mixer until fluffy. Fold in or lightly mix thawed whipped topping into cream cheese and confectioners sugar mixture. Spread mixture over crust. Top with cherry pie filling. Cover and refrigerate for 1-2 hours, or until set.

THE BEST BREAD PUDDING

*Jennifer Liebl
Wife of Jamie - Deacon*

PUDDING:

1 stick butter, unsalted	Dash of cinnamon
1 c. sugar	¼ c. raisins OR ½ c. white
5 eggs, beaten	chocolate chunks
1 pt. heavy cream	12 slices fresh or stale French
1 T. vanilla	bread (1 in. thick)

Preheat oven to 350°. Beat together butter and sugar until creamy. Add eggs, cream, and vanilla, until thoroughly combined. Stir in raisins, if using. Pour mixture into a 9-inch square pan. Place first layer of bread slices flat in pan, sprinkle with white chocolate chunks, if using instead of raisins. Put another layer of flat bread slices on and push down into liquid, then add more white chocolate and then last layer of bread, pushing down into liquid repeatedly. Let stand for 5-10 minutes to soak up liquid. Turn over any pieces that are not soaked enough and continue to push down to soak. Let stand another 5-10 minutes until bread is fully submerged. Don't break up slices. Set pan into larger pan and pour enough water to reach within ½ inch of top of bread pan. Cover the whole thing with foil and bake for 35 minutes. Uncover and bake 10 minutes longer until top is browned, but pudding is still soft. To serve, spoon pudding on to plates and drizzle with whiskey sauce.

SAUCE:

½ tsp. corn starch	Pinch of cinnamon
¼ c. water	1 T. butter
1 c. heavy cream	1 T. bourbon, whiskey or simple
1 c. sugar	vanilla

In a small bowl, dissolve corn starch in water. In a medium saucepan, combine cream, sugar, cinnamon and butter. Bring to a boil over high heat and cook, stirring frequently to dissolve sugar; about 3 minutes. Stir in corn starch mixture and cook until smooth and thickened slightly; about 3 minutes. Remove from heat and stir in whiskey or vanilla. Serve slightly warm.

TWENTY-FIVEMINUTE CHEESE CAKE

*Ann Fowler
Founder, Wife of Hulin - Original Deacon*

¾ c. graham cracker crumbs	½ c. sour cream
1 T. butter, melted	1 T. sugar
1 T. sugar	1 tsp. vanilla
3 8 oz. pkg. cream cheese	1 can cherry pie filling for
4 eggs	topping (other toppings can
1 tsp. vanilla	be used if desired)
1 c. sugar	

Preheat oven to 375°. Use 9" angel food cake pan. CRUMB CRUST: Mix the crumbs with melted butter and 1 T. sugar. Spread over bottom of angel food cake pan. FILLING: Beat cream cheese until light. Beat in eggs, 1 tsp. vanilla and 1 c. sugar, until creamy and smooth. Pour over crumbs evenly and bake 20 minutes. Near the end of the baking time, beat sour cream, 1 T. sugar and 1 tsp. vanilla together for 1 minute. Smooth mixture over the surface of the cheese cake and return to oven for 5 minutes. Chill in refrigerator for 4-5 hours or overnight. Add topping of your choice. Makes 16 servings.

WHITE CHOCOLATE ALMOND CHEESECAKE

Jan Jackman

2 (8 oz.) pkg. cream cheese,	1 9 in. graham cracker pie crust
softened	½ c. roasted whole almonds,
½ c. sugar	chopped
½ tsp. vanilla	
2 eggs	
1 c. white chocolate chips or 6	
oz. white chocolate baking	
squares, chopped (divided	
use)	

Preheat oven to 350°. Mix cream cheese, sugar and vanilla with mixer on medium speed until blended. Add eggs and mix. Stir in ½ cup white chocolate. Pour into crust and sprinkle with almonds and remaining white chocolate. Bake for approximately 40 minutes or until center is almost set. Check periodically to ensure that the top does not brown too much. If it appears to be, lightly cover with foil. Cool, then chill 3 hours or overnight in refrigerator. Store in refrigerator.



Helpful Hints

- Unbaked cookie dough can be covered and refrigerated for up to 24 hours or frozen in an airtight container for up to 9 months.
- Bake one cookie sheet at a time on the middle oven rack.
- Decorate cookies with chocolate by placing cookies on a rack over waxed paper. Dip the tines of a fork into melted chocolate and wave the fork gently back and forth to make line decorations.
- Some cookies need indentations on top to fill with jam or chocolate. Use the rounded end of a honey dipper.
- Dip cookie cutters in flour or powdered sugar and shake off excess before cutting. For chocolate dough, dip cutters in baking cocoa.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleanup will be easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with sugar and use one cup size smaller to pack the brown sugar into its cup.
- Cut-up dried fruit often sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Instead of folding nuts into brownie batter, sprinkle on top of batter before baking. This keeps nuts crunchy instead of soggy.
- Only use glass or shiny metal pans. Dark or nonstick pans will cause brownies to become soggy and low in volume.
- When making bars, line pan with aluminum foil and prepare as directed. The bars can be lifted out, and cleanup is easy.
- Cutting bars is easier if you score the bars right as the pan leaves the oven. When the bars cool, cut along the scored lines.
- Use a double boiler for melting chocolate to prevent it from scorching. A slow cooker on the lowest setting also works well for melting chocolate, especially when coating a large amount of candy.
- Parchment paper provides an excellent nonstick surface for candy. Waxed paper should not be used for high-temperature candy.

COOKIES & CANDY

COOKIES & BARS

ALMOND BUTTER-QUINOABLONDIES (GLUTEN FREE)

Kathy Wolf

¼ c. unsalted butter, softened	¾ c. quinoa flour
¾ c. smooth or crunchy natural almond butter	1 tsp. baking powder
2 large eggs	¼ tsp. salt
¾ c. light brown sugar, packed firmly	1 c. semisweet chocolate chips
1 tsp. vanilla extract	1 c. walnuts, chopped
	½ c. unsweetened coconut

Preheat oven to 350°. Coat an 8-inch square baking pan with cooking spray and line bottom with parchment paper. Beat butter and almond butter in a mixing bowl with an electric mixer until creamy. Beat in eggs, brown sugar, and vanilla. Whisk quinoa flour, baking powder and salt in a small bowl. Mix the flour mixture into the wet ingredients until just combined. Stir in chocolate chips. Spread the batter evenly into the prepared pan. Bake until toothpick inserted into the center comes out clean with just a few moist crumbs on it, about 25 minutes. Let cool in the pan for 45 minutes before cutting into 24 pieces. Let cool completely before storing. This recipe may also be baked in a mini loaf pan, with a cooking time of 17 minutes.

ALMOND DREAM BARS

LaVerne Smith

18 graham cracker squares, divided	1 c. graham cracker crumbs
¾ c. brown sugar, firmly packed	1 c. flaked coconut
½ c. butter	½ c. dried apricots, chopped
½ c. undiluted evaporated milk	1 c. sliced almonds, divided

Line bottom of buttered 8" square baking dish with 9 graham crackers. Combine brown sugar, butter, and evaporated milk in medium saucepan. Bring to a boil over medium heat, stirring constantly; remove from heat. Immediately stir in graham cracker crumbs, coconut, apricots and ¾ cup almonds. Spread evenly over graham crackers in dish. Top with remaining graham crackers; press down firmly. Allow to COOL before adding icing.

Icing:

1 ½ c. powdered sugar	2 T. evaporated milk
2 T. butter, softened	½ tsp. almond extract

Beat powdered sugar and butter together. Add evaporated milk and ½ teaspoon almond extract; beat until smooth. Spread the almond icing on COOLED bars. Sprinkle with remaining sliced almonds. CHILL until firm. Cut into 2 ½ x 1 inch bars. Makes 32 bars.

ANNABELLE'S OATMEAL CRISPS

Matthew Pool

Charter member and Current Deacon

1 c. shortening	1 ½ c. flour
1 c. light brown sugar	1 tsp. salt
1 c. sugar	1 tsp. baking soda
2 eggs	3 c. quick 1-minute oats (not instant)
1 tsp. vanilla	

Mix the shortening, brown sugar, and sugar. Add the eggs and vanilla, and mix smooth with a whisk. Add flour, salt, and soda; mix well. Finally, stir in oats. Place tablespoon of dough on cookie sheet and bake at 350° for 9-10 minutes. Makes about 9 dozen.

AUNT BEVERLY'S NO BAKE COOKIES

Amy Pruitt

Wife of Bryan - Current Elder

2 c. sugar	2 T. cocoa
½ c. milk	½ c. coconut
½ c. butter	½ c. pecans, chopped
3 c. oatmeal	

Combine sugar, milk, and butter and bring to a boil. Take off stove. Add oatmeal, cocoa, coconut, and nuts. Mix well. Drop on wax paper until set.

Note: Bryan's favorite from his Aunt Beverly Ralstin!

BISCOCHITOS NEW MEXICO COOKIES

Linda Cano

Wife of Robert - Deacon

6 c. flour	3 tsp. anise seed
2 ½ tsp. baking powder	2 c. lard (1 lb.)
1 tsp. salt	6-7 T. red wine or water
1 c. sugar	½ c. sugar mixed with cinnamon for dipping
2 eggs	

Sift flour, baking powder and salt and set aside. Cream sugar and lard together. Add eggs and anise and beat until fluffy. Gradually add flour mixture and mix. Add red wine or water and mix just until dough holds together. Roll about ½ inch thick and cut into shapes. Dip in sugar cinnamon mixture. Bake for 9-10 minutes in 400° oven. Place on rack to cool.

Note: These get better after sitting for a few days. I make mine a few weeks before Christmas and freeze in Ziploc bags. This is an old recipe from a friend of our family, and one of the best I have tried.

BJ'S CHOCOLATE CHIP COOKIE

Billie Jo Knight

Denise Witt

⅔ c. butter	3 c. flour
⅔ c. oil	1 c. oatmeal
1 c. sugar	1 tsp. baking soda
1 c. brown sugar	1 tsp. salt
2 eggs	1 c. pecans, chopped
2 tsp. vanilla (Mexican)	1 lg. pkg. chocolate chips

Cream butter, oil, sugars, eggs, and vanilla together using an electric mixer. Stir together the flour, oats, baking soda, and salt, and then fold in to the creamed mixture BY HAND. Stir in chocolate chips and pecans. Refrigerate for 2 hours - this is important. Use ice cream scooper to scoop the cookie mix on to a cookie sheet. Bake at 375° for 10 minutes.

BLONDE BROWNIES

Stacy Smith

2 c. flour	¼ tsp. salt
2 c. brown sugar	⅔ c. melted butter
2 eggs	2 c. chocolate chips
1 tsp. baking powder	1 c. pecans, chopped (optional)
½ tsp. baking soda	

Mix flour, brown sugar, eggs, baking powder, baking soda, salt and melted butter. Spread into a greased 9x13 pan and top with chocolate chips and pecans (optional). Bake at 350° for 25 minutes or until golden brown.

BROWN BUTTER CHOCOLATE CHIP COOKIES

Elizabeth Cullins

1 ½ c. flour	2 large egg yolks (room temperature)
1 ¼ tsp. Kosher salt (Morton's)	2 tsp. vanilla extract
¾ tsp. baking soda	3-4 oz. semi-sweet chocolate chips (Ghirardelli)
¾ c. (1 ½ sticks) butter, divided	3-4 oz. milk chocolate chips (Ghirardelli)
1 c. packed dark brown sugar	
¼ c. granulated sugar	
1 large egg (room temperature)	

Preheat oven to 375°. Whisk flour, salt and baking soda in a bowl and set aside. Cook one stick of butter in a heavy saucepan over medium heat, swirling often and scraping the bottom of the pan until butter foams and then appears dark golden to medium brown; about 4 minutes. Transfer butter to a large heat-proof bowl and let cool 2 minutes. Cut in the other ½ stick butter. Add both sugars and mix with large spoon until no lumps. Let cool about 1 to 1 ½ minutes before putting eggs in. Add eggs and egg yolks and mix with spoon. Whisk in vanilla. With a rubber spatula, fold in the dry ingredients. Use 1 ½ oz. scoop (3 tablespoons) to portion out 16 cookies between 2 parchment-lined cookie sheets. The dough will be soft but should hold its shape. If you can see that it is not going to, let rest for 5 -10 minutes giving time for the flour to hydrate, then portion out cookies. Cook 8-10 minutes or until golden brown around the edges. Let cool on cookie sheet!

Note: The browned butter really makes all the difference in these cookies and no mixer needed!

BROWNIES

Patt McGee
Former Administrative Assistant

1 c. sugar	2 eggs
¾ c. flour	½ c. shortening
½ tsp. salt	¼ c. cocoa (or 2 squares baking chocolate, melted)
½ tsp. baking powder	
1 tsp. vanilla	

Preheat oven to 350°. Mix ingredients together. Pour into a greased 9x9 pan, and cook for 20-25 minutes.

Note: My kids grew up eating these!

BROWNIES

Becky Savage
Wife of Robert - Deacon

4 eggs	½ tsp. salt
2 c. water	5 T. cocoa
⅔ c. salad oil	1 tsp. vanilla
1 ½ c. flour	1 c. nuts, chopped (optional)
1 tsp. baking powder	

Mix eggs, sugar and salad oil. Sift together flour, baking powder, salt and cocoa and add to first mixture. Add 1 tsp. vanilla and 1 c. chopped nuts (optional). Mix together. Spread into 9x13 greased and floured pan. Bake at 325° for 30 to 40 minutes.

BROWNIES

Carol Harmon Pauley
Wife of John - Deacon

1 c. margarine, melted	4 eggs, separated
2 c. sugar	2 tsp. vanilla
1 ½ c. flour	1 c. nuts, chopped (optional)
½ c. cocoa	

Combine sugar, flour and cocoa; add melted margarine and stir. Add egg yolks. Blend well. Fold in stiffly beaten egg whites, vanilla and nuts. Bake at 325° for 25-30 minutes, in a 9x13 pan. *After 25 minutes, I just turn the oven off and leave the brownies in there until cool. They will have a crispy top and will be very "chewy".

BROWNIES

*Janis Burrow
Wife of Jim - Elder*

1 stick butter, softened **2 c. chocolate syrup**
1 c. sugar **1 c. flour**
4 eggs

Cream together butter and sugar. Add 4 eggs and 2 cups chocolate syrup. Beat well. Add 1 cup flour and mix well. Pour into greased 9x13 pan. Bake 30 minutes at 350°.

Frosting:

1 1/3 c. sugar **7 T. butter**
6 T. milk **1/2 c. chocolate chips**

Combine sugar, milk and butter in small saucepan. Boil one minute and then add 1/2 cup chocolate chips. Beat until cool enough to spread on brownies.

BUTTERICHES WITH BROWN BUTTER FROSTING

Janet Scholl

3/4 c. butter **1 tsp. vanilla**
1/2 c. brown sugar **1 3/4 to 2 c. flour**
1 egg yolk, beaten

Preheat oven to 350°. Cream butter and brown sugar until smooth. Add egg yolk and vanilla. Mix at low speed until well blended. Gradually add flour to form stiff dough. If it is sticky to the touch add the remaining 1/4 cup of flour. (They tend to crack if you add too much flour, so add the extra only if needed.) Shape into marble sized balls. Place them on a parchment-lined cookie sheet. Use thumb or spoon to make an impression for the frosting. I repeat the thumb impression halfway through baking. Bake for 7 to 9 minutes. Cool completely, then frost with Brown Butter Frosting.

Brown Butter Frosting:

1/4 c. butter **3 to 4 T. warm cream**
2 1/2 c. powdered sugar **Food coloring (optional)**
1 tsp. vanilla or almond extract

Brown 1/4 c. butter, watching closely so you don't burn it. Blend in 2 1/2 cups of powdered sugar and 1 teaspoon vanilla or almond extract. Gradually add 3 to 4 teaspoons warm cream. Add a little more if necessary. Add food coloring, if desired. Spoon into thumb impressions on cooled cookies.

CARAMEL NUT BROWNIES

*Malinda Gowan
Former Administrative Assistant*

14 oz. pkg. unwrapped caramels **1 c. chocolate chips**
(50 caramels) **1 c. pecans, chopped**
2/3 c. evaporated milk **1/2 c. butter, melted**
1 German chocolate cake mix

Melt caramels with 1/3 cup milk in top of double boiler over barely simmering water. Stir frequently. While slowly melting caramels, combine cake mix with melted butter and remaining 1/3 cup milk, stirring to blend well. Spread half this mixture into thin layer in greased 9x13 baking dish. It will be a fairly stiff batter, so pat it out with your hand or the back of a spoon. Bake 6-8 minutes at 350° until it is barely firm to the touch but not done. Remove from oven and sprinkle with chocolate chips and pecans. Drizzle melted caramels over chips and nuts, then cover with remaining cake batter. The batter will be very stiff, so drop it like drop cookie batter and smooth it lightly with the back of the spoon. It may not cover the caramel sauce completely, but that is okay. Continue baking at 350° for 15 minutes, until brownies are firm to the touch and pulling away from sides of the pan. Cool in the pan. If they are too warm when you slice them, they will fall apart. They are so rich that very small pieces are fine. Makes 3-4 dozen.

CAROL PAULEY'S AUCTION CHOCOLATE CHIP COOKIES

*Carol Harmon Pauley
Wife of John - Deacon*

2 sticks Plugra butter **1 tsp. baking soda**
1 c. Trader Joe's organic brown **1 tsp. baking powder**
sugar **1 tsp. salt**
1 c. white sugar **1 pkg. semi-sweet chocolate**
2 eggs + 1 extra yolk **chips**
3 c. flour

Cream together butter and two sugars. Add in eggs and beat until creamy. Then add dry ingredients, adding chips at end. Roll into golf ball sized balls. Bake at 375° for 12-15 minutes. You want them brown around the edges, but golden in the center. Although they may not look done in the center, they will continue to cook for a few minutes after removing from the oven.

CHEERIO TREATS

Debbie Graham Dyer

3 T. butter
1 (10 oz. pkg.) or 6 c. miniature marshmallows

½ c. creamy peanut butter
5 c. Cheerios oat cereal
1 c. M&Ms (mini size)

Grease 9x13 inch pan. Microwave butter in a large bowl until melted. Stir in marshmallows. Microwave 1 to 2 minutes until smooth, stirring halfway through. Stir in peanut butter immediately. Fold in candy and cereal and mix lightly until well coated. Press gently into prepared pan. Cool and serve.

CHERRY COCONUT BARS

Marilyn Lookadoo

Pastry:

1 c. flour, sifted
½ c. butter

3 T. confectioners sugar

Heat oven to 350°. By hand, mix flour, butter and confectioners sugar until smooth. Spread thin with fingers in 8" square pan. Bake about 25 minutes.

Filling:

2 eggs, slightly beaten
1 c. sugar
¼ c. flour
½ tsp. baking powder
¼ tsp. salt

1 tsp. vanilla
¾ c. pecans, chopped
½ c. coconut
½ c. quartered maraschino cherries

Stir all of the ingredients together with the beaten eggs. Spread over top of baked pastry (no need to cool). Bake about 25 minutes. Cool. Cut into bars. Makes 18.

CHESS BARS

Melanie Miller Christian

1 stick margarine, melted
1 Duncan Hines yellow cake mix
3 eggs

1 8 oz. cream cheese
1 box powdered sugar
1 tsp. vanilla

Mix butter, cake mix, and 1 egg together. Put in bottom of greased 9x13 pan. Then mix the cream cheese, powdered sugar, 2 eggs, and vanilla together. Spread on top of the cake mixture. Bake at 325° for 45 minutes.

CHEWY LEMON SUGAR COOKIES

Christy Miller

Wife of Steven - Charter member and Current Elder

2 ¼ c. unbleached all purpose flour
½ tsp. baking soda
1 tsp. baking powder
½ tsp. salt
1 ½ c. sugar, plus ⅓ c. for rolling
2 oz. cream cheese, cut into 8 small pieces

Zest of 1 lg. lemon
6 T. butter, melted and still warm
⅓ c. vegetable oil
1 lg. egg
1 T. lemon juice
1 T. milk
1 tsp. vanilla
1 tsp. lemon extract

Preheat oven to 350°. Line cookie sheets with parchment paper. In a medium bowl, whisk together the flour, baking soda, baking powder, and salt. Set aside. Place 1 ½ c. sugar and lemon zest in a large bowl and whisk together until fragrant. Add cream cheese to sugar mixture and pour warm melted butter over top. Whisk briskly to combine (some lumps are ok). Whisk in oil. Add egg, lemon juice, milk, vanilla and lemon extract. Whisk until smooth. Fold in flour mixture with rubber spatula until incorporated and a soft dough forms. Place remaining ⅓ c. sugar in a small bowl. Using a 2 T. cookie scoop, portion out 12 dough balls per baking sheet. Roll each dough ball in your hands, then roll in sugar to coat. Space about 2 inches apart on the baking sheet. Bake for 12 minutes, until set and just beginning to brown on the bottom. (They might not look done, but don't over bake.) Cool on the baking sheet for 3 minutes, then transfer to a wire rack to cool completely. Store in an airtight container.

CHOCOLATE - CHOCOLATE COOKIES

Lometa Jennings

Wife of Chuck - Deacon

12 oz. semi-sweet chocolate chips
1 stick butter
1 c. flour
1 can sweetened condensed milk

1 c. pecans, coarsely chopped
1 tsp. vanilla extract
½ tsp. almond extract

Melt in saucepan over low heat the chocolate chips and butter. Remove from heat and stir in flour, milk, pecans, vanilla, and almond extract. Drop by rounded teaspoons on greased cookie sheet. Bake at 400° for 7 minutes. Watch closely; they will burn easily. They may not look done but will harden as cooling.

CHOCOLATE CHIP CINNAMONCRINKLES

*Janis Burrow
Wife of Jim - Elder*

½ c. butter, softened	½ tsp. baking soda
½ c. brown sugar, packed	⅛ tsp. salt
¼ c. plus 2 T. granulated sugar, divided	1 ⅓ c. flour
1 egg	1 c. semisweet chocolate chips
1 tsp. vanilla	2 tsp. unsweetened cocoa
1 tsp. cream of tartar	1 tsp. ground cinnamon

Preheat oven to 400°. Line cookie sheets with parchment paper or leave ungreased. Beat butter, brown sugar, ¼ c. granulated sugar, egg and vanilla in large bowl until light and fluffy. Beat in cream of tartar, baking soda and salt. Add flour, mix until dough is blended and stiff. Stir in chocolate chips. Combine remaining 2 T. granulated sugar, cocoa and cinnamon in small bowl. Shape rounded teaspoonful of dough into balls about 1 ¼" in diameter. Roll balls in cinnamon mixture until coated on all sides. Place 2" apart on cookie sheets. Bake 8 to 10 minutes or until firm. Do not over bake. Remove to wire racks to cool. Makes about 3 dozen cookies.

CHOCOLATE CHIP OATMEAL COOKIE

*Denise Witt
Wife of Don - Current Elder*

¾ stick butter flavored Crisco	1 ¾ c. flour
1 ¼ c. light brown sugar, firmly packed	1 tsp. salt
2 T. milk	¾ tsp. baking soda
1 T. vanilla extract	1 c. oatmeal
1 lg. egg	1 ½ c. milk chocolate chips

Heat oven to 375°. Line pan with parchment paper. Beat Crisco and brown sugar in large bowl with a mixer at medium speed until light and fluffy. At lower speed, add in milk, vanilla, and eggs. Combine flour, salt and baking soda; add to the mixture. Blend in oatmeal and chocolate chips. Drop spoonfuls of dough onto parchment paper about 2 inches apart. Bake 9 minutes. Cool on cookie sheet.

CHOCOLATE LETHAL LAYERS

*Kathy Jackson
Wife of Phil - Current Elder*

1 stick butter	1 tsp. vanilla
1 ½ c. dark brown sugar, packed, divided	½ tsp. salt
1 c. flour	1 tsp. baking powder
1 c. pecan halves	1 c. chocolate chips (Mrs. Fields, if possible)
2 eggs	

Preheat oven to 375° Line a 9x13 baking pan in both directions with aluminum foil. Spray with cooking spray. In food processor, combine butter, dark brown sugar, and flour with metal blade until crumbly. Pat this crust into the pan. Bake 10 minutes. Cool. When crust is cool, spread pecans evenly over surface. Beat eggs with brown sugar until thick. Add vanilla. Put salt and baking powder in bottom of ¼ cup - fill rest of cup with flour. Stir into egg mixture. Pour over crust. Sprinkle chocolate chips over mixture. Bake for 15 minutes. Cool, remove from pan and cut into 32 bars.

CHOCOLATE NO BAKE COOKIES

*Kelly Hooten
Wife of Terry - Deacon*

1 stick butter	¼ c. crunchy peanut butter
2 c. sugar	1 tsp. vanilla
½ c. milk	½ c. coconut
¼ c. cocoa	3 c. quick oats
⅛ tsp. salt	

Melt butter in medium saucepan and add sugar, milk, cocoa and salt over medium high heat. Bring to a rolling boil and boil for 1 minute. Remove from heat and stir in vanilla, peanut butter, coconut and quick oats. Drop cookies by tablespoon onto parchment paper. Allow to dry for 10-15 minutes until the cookies become firm.

CHOCOLATE PEANUT BUTTER NO BAKE COOKIES

Tamara Brantley Rasbury

¼ c. unsalted butter	¾ c. creamy peanut butter
1 ½ c. granulated sugar	1 T. pure vanilla extract
½ c. milk	3 c. old-fashioned whole or quick oats
¼ c. natural unsweetened Dutch-process cocoa powder	⅛ tsp. salt

Combine the butter, sugar, milk and cocoa powder together in a medium saucepan (about 3 quart) over medium heat. Whisk constantly until butter melts. Whisking occasionally, bring to boil. Once boiling, stop whisking and allow to boil for 1 minute. Remove from heat, then immediately stir in the peanut butter and vanilla extract until completely combined. Stir in the oats and salt. Allow mixture to sit for 5 minutes. This allows the oats to soak up some moisture. During the 5 minutes, line 2 baking sheets with parchment paper. Make sure there is enough room in your refrigerator for the baking sheets. Using a 1 tablespoon cookie scoop, drop a tablespoon of dough onto the lined baking sheets. If desired, slightly flatten down with the back of a spoon. Repeat with the rest of the dough. Refrigerate the cookies for 30-40 minutes so they set. Remove from the refrigerator and enjoy! Cover and store the cookies in the refrigerator for up to 1 week.

Note: This recipe is from my grandma Ethel Brantley.

CHRISTMAS CUT-OUT COOKIES

Robin Wolfe

Wife of Scott - Administrative Minister (2021-present)

Cookie Dough:

¾ c. butter or stick margarine	2 tsp. vanilla
¾ c. Crisco	2 tsp. baking powder
2 c. sugar	2 tsp. salt
4 eggs	5 c. flour (approximately)

Mix butter (or margarine), Crisco, sugar, eggs, and vanilla. Add baking powder and salt to the first cup of flour and sift together. Mix well. Continually add the flour until dough is not sticky (5 cups total, more or less). Separate dough into three balls and flatten each into a round. Wrap in plastic wrap and chill 2 hours in refrigerator or quick cool in the freezer. When ready to cook, preheat oven to 375°. Roll out the dough from one round on a floured surface to about ¼ inch thick. Dip cookie cutter in flour. Cut shapes and lift carefully with flat, thin spatula onto lightly greased cookie sheets or parchment paper. Do the same with remaining dough. Bake 7-9 minutes until firm and some edges are just barely starting to brown (to make soft cookies). Let cookies cool completely before frosting.

Frosting:

4 T. butter or stick margarine (not soft spread)	2 c. powdered sugar (more or less for consistency)
3-4 T. milk	Food coloring
1 tsp. vanilla OR almond flavoring	Sprinkles and candies

Blend butter (or margarine), milk, flavoring, and powdered sugar until well blended and creamy. If it looks thin or grainy, add more powdered sugar as needed for consistency. If too dry, add a little milk. Divide frosting into multiple small glass bowls or cups (not plastic or it will stain them) for different colored frosting. Spread frosting on cookies and add sprinkles and candies while the frosting is still wet. Once it dries and sets, store cookies in an air-tight container with a sheet of wax paper between each layer of cookies.

COOKIE PRESS SPRITZ COOKIES

*Debbie Lee
Wife of Paul - Deacon*

1 c. shortening	2¼ c. flour (sifted)
¾ c. sugar	½ tsp. salt
1 egg	¼ tsp. baking powder
1 tsp. vanilla	

Cream together sugar and shortening well. Beat in egg and vanilla. Gradually blend in dry ingredients. Fill cookie press and shoot out cookies. Sprinkle colored sugar or sprinkles on top. Make sure cookie sheet is lined with parchment paper or sprayed with Pam. Bake at 375° for 6 to 8 minutes.

COWBOY COOKIES

Kim Fulcher

1 large egg	1 tsp. baking soda
½ c. unsalted butter, softened	½ tsp. salt, or to taste
½ c. light brown sugar, packed	1 c. semi sweet chocolate chips
¼ c. sugar	¾ c. cornflakes
2 tsp. vanilla	¾ c. sweetened shredded coconut
1 c. flour	
1 c. old-fashioned whole rolled oats (not quick cook or instant)	½ c. pecans, coarsely chopped

Preheat oven to 350°. Mix egg, butter, sugars, and vanilla, on medium high speed until creamed and well combined; about 4 minutes. Add the flour, oats, baking soda, and salt, and beat on low speed until just combined; about one minute. Add chocolate chips, cornflakes, coconut, and pecans, and beat on low speed until just combined; about one minute. Use a cookie scoop to distribute dough. Refrigerate for at least two hours, up to five days. Do not bake with un-chilled dough because cookies will be thinner, flatter, and be more prone to spreading. Preheat oven to 350°, line a baking sheet with a Silpat (I use parchment paper). Place dough on baking sheet, spaced at least 2 inches apart (I bake 8 big cookies per sheet) and bake for about 10 to 12 minutes, or until the edges have set and the tops are just set, even if slightly undercooked, pale, and glossy in the center; don't over bake. Cookies firm up as they cool. Allow cookies to cool on the baking sheet for about 10 minutes before serving. I let them cool on the baking sheet; don't use a rack.

Note: Cookies will keep airtight at room temperature for about a week or in the freezer for up to six months. Unbaked cookie dough can be stored in an airtight container in the fridge for up to five days or in the freezer for up to 4 months, so consider baking only as many cookies as desired and save the remaining dough to be baked in the future when desired!

DIRTY SNOWBALLS

*Lacy McGough
The McGough Boys*

4 egg whites	¼ tsp. cream of tartar
1 tsp. vanilla	½ c. milk chocolate chips
½ c. sugar	

Preheat oven to 350°. Use greased cookie sheet. In a medium mixing bowl, beat egg whites, vanilla, and cream of tartar with electric mixer on high speed till soft peaks form. Add the sugar, 1 tablespoon at a time, beat till stiff peaks form. Fold in chocolate chips. Drop by rounded teaspoon 2 inches apart on cookie sheet. Bake for 20 minutes.

EVELYN WOOLDRIDGE'S DANDY APRICOT SQUARES

*Evelyn Wooldridge
Wife of Charley - Elder at Skillman who helped plant Prestoncrest
Jan Sheldon*

2½ c. cooked, drained apricots from 15 oz. can (dried apricots, cooked and mashed; can be substituted for fresh or canned)	2 c. sifted flour
¾ c. sugar	1 tsp. salt
¼ c. water	½ tsp. soda
	¾ c. butter
	1 c. sugar
	1½ c. Angel Flake coconut
	½ c. pecans, chopped

Combine cooked apricots, ¾ c. sugar (1 c. sugar if dried apricots are used), and water. Cook about 5 minutes. Stir occasionally until slightly thickened. Sift flour, salt and soda together. Cream butter and sugar. Blend in dry ingredients. Stir in coconut and pecans. Press 3 cups of this crumbly mixture in bottom and half way up the sides of a 9x13 pan. Bake at 400° for 10 minutes. Spread apricots over crust and sprinkle remaining crumbs on top. Bake 20-25 minutes. Cool. Cut into squares. Serve with whipped cream for dessert or plain as cookies.

FRUIT AND CHOCOLATE DREAM BARS

Susan McAfee Wyatt

Crust:

1 ¼ c. all-purpose flour **½ c. butter or margarine**
½ c. granulated sugar

Combine flour and granulated sugar in medium bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Press onto bottom of greased 9-inch square baking pan. Bake in preheated 375° oven for 18-22 minutes until set, but not brown.

Topping:

⅔ c. all-purpose flour **½ c. raspberry or strawberry**
½ c. pecans, chopped **jam**
⅓ c. brown sugar, packed **2 c. (11.5 oz. pkg.) milk**
6 T. (¾ stick) butter or **chocolate morsels**
margarine, softened

Combine flour, pecans and brown sugar in same bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Spread jam over hot crust. Sprinkle with topping and morsels. Bake at 375° for 15-20 minutes or until golden brown. Cool completely in pan on wire rack. Cut into bars.

GENTLEMAN'S FUDGE CAKE BROWNIES

Aimee McMillan

Brownies:

½ c. butter (unsalted sweet **3 heaping T. cocoa**
cream) **¼ c. flour**
1 c. sugar **1 tsp. vanilla**
2 eggs **½ c. nuts, chopped, if desired**
½ tsp. salt

Cream together butter and sugar in stand mixer. Then add the eggs and salt, and beat. Sift together cocoa and flour and add to the mixture (beating until well blended). Beat in vanilla. And you can add nuts if desired. Bake at 275° for 1 hour. You can double the recipe and bake in a 9x13 dish.

Icing:

12 T. softened (not melted) **3 tsp. vanilla**
butter (unsalted sweet cream) **9 T. milk**
6 c. powdered sugar

Note: this makes enough for a 9x13 pan of brownies. Combine all ingredients in a medium bowl and beat (stand or hand mixer) to silky consistency. Spread on cooled brownies.

GIGI'S SUGAR COOKIES WITH BUTTERCREAM FROSTING!

*Anna Claire Tipton
Gwynn Tipton*

Sugar Cookie:

1 c. of butter (stick)	4 c. flour
1 c. shortening (Crisco)	1 tsp. baking soda
4 eggs	½ tsp. salt
1 c. sugar	1 tsp. vanilla
1 c. powdered sugar	

Cream butter, Crisco, powdered sugar, and sugar together. Whisk together flour, baking soda, salt, and vanilla together in a separate bowl. Slowly add in the flour mixture. Mix well! *Chill dough for at least 2 hours.* Put some flour down on your workspace to ensure the dough won't stick. Grease a rolling pin. Roll out the dough and cut it into shapes. Bake at 350° for 10 minutes on a greased cookie sheet.

Buttercream Frosting:

1 c. butter (stick)	1 T. vanilla
1 c. shortening (Crisco)	¼ tsp. salt
10½ c. powdered sugar	¾ c. milk

Cream together butter and shortening. Add powdered sugar, milk, vanilla, and salt. Mix well. Can be frozen up to 3 months.

Note: This recipe is my grandmother's.

GINGER COOKIES

*Kathy Johnston
Wife of Charley - Current Elder*

4½ c. all-purpose flour	1½ c. shortening
4 tsp. ground ginger	2 c. sugar
2 tsp. baking soda	2 eggs
2 tsp. ground cinnamon	½ c. molasses
1 tsp. ground cloves	¾ c. coarsely ground sugar
¼ tsp. salt	

Preheat oven to 350°. In a medium bowl stir together flour, ginger, baking soda, cinnamon, cloves and salt. In a large mixing bowl beat shortening with an electric mixer on low speed for 30 seconds. Add the 2 cups sugar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and molasses until combined. Beat in as much of the flour mixture as you can with the mixer. Stir in any remaining flour. Scoop dough with large cookie scoop (2 tablespoon size). Shape into balls. Roll in the coarse sugar. Place 2 inches apart on ungreased cookie sheet. Bake 11-13 minutes, or until the bottoms are lightly browned. Cool 2 minutes. Transfer to a wire rack to cool. Makes about 3½ dozen cookies.

GINGERBREADCOOKIE BARS WITH CREAM CHEESE ICING

Mica Tipton

Gingerbread Cookie:

½ c. of butter, melted	2 c. flour
¾ c. sugar	1 T. cinnamon
¼ c. brown sugar	½ tsp. ground ginger
½ tsp. vanilla	½ tsp. ground cloves
½ c. molasses	¼ tsp. nutmeg
1 egg	½ tsp. salt
2 tsp. baking soda	

Preheat oven to 350°. Grease a 9x13 baking pan. In a large bowl, cream together butter, sugar, brown sugar, vanilla and molasses. Add egg and stir until completely incorporated. Add baking soda, flour, cinnamon, ginger, cloves, nutmeg and salt, and mix until well combined. Spread dough evenly into the greased pan, pressing all the way to the edges. Bake at 350° for 15-20 minutes (do not overcook). Remove and let cool.

Cream Cheese Frosting:

8 oz. cream cheese, softened	1 tsp. vanilla
¼ c. butter, softened	Holiday sprinkles
3 c. powdered sugar	

Mix butter and cream cheese with mixer. Add vanilla. While mixing, gradually add in powdered sugar. Mix until creamy. Once bars have cooled, frost and garnish with sprinkles. Cut into squares. Serves 24.

GLAZED LEMON COOKIES

Martha Vannoy

¾ c. unsalted butter, at room temperature	2 c. all-purpose flour
¾ c. granulated sugar	1 c. confectioners sugar
2 lg. egg yolks	2 T. fresh lemon juice, plus more if necessary
½ tsp. pure vanilla extract	1 tsp. lemon zest, grated
¼ tsp. Kosher salt	

With mixer, beat butter and granulated sugar until fluffy. Add egg yolks, vanilla, and salt, and beat to combine. Gradually add flour, mixing until just incorporated. Divide the dough in half and shape into 1 ¼" diameter logs. Wrap in wax paper and refrigerate for about 30 minutes. Heat oven to 350°. Slice logs into ¾" thick pieces and space 1 ½" apart on parchment-lined baking sheet. Bake 16 to 20 minutes until lightly golden. Let cool on baking sheet for 5 minutes, then transfer to cooling racks to completely cool. In small bowl, whisk together confectioners sugar, lemon juice, and zest until it forms a thick but pourable glaze, adding more lemon juice if necessary. Dip the top of each cookie into the glaze and let set.

GRAHAMCRACKERCOOKIES

*Joyce Tyler
Wife of R.T. - Elder*

2 sticks butter, divided	1 ½ c. graham cracker crumbs
1 c. sugar	Graham crackers
1 egg yolk	1 c. pecans, chopped
½ c. and 2 T. evaporated milk	1 T. & 1 tsp. vanilla
1 c. coconut	1 c. powdered sugar

Boil together 1 ½ sticks butter, sugar, egg yolk and ½ c. evaporated milk for about 2 minutes. Remove from heat and add coconut, pecans, 1 tsp. vanilla and graham cracker crumbs. Line 9x13 pan with whole graham crackers and then cover with mixture. Put another layer of whole graham crackers on top and gently press down. Mix together ½ stick melted butter, 1 T. vanilla, 2 T. evaporated milk and powdered sugar. Pour on top of graham crackers. Refrigerate over night or for several hours before cutting into squares.

GRANDMACHEVRIE'S KEEFLIES

Amber Lovell
Juanita Chevie

Filling:

1 lb. ground walnuts ½ c. milk
⅔ c. sugar 1 tsp. almond extract

Mix all ingredients together.

Pastry:

4 c. flour 1 c. sour cream
½ tsp. salt 3 egg yolks
1 lb. unsalted butter 1 lb. bag confectioners sugar

Mix flour and salt together. With a butter knife or pastry cutter, cut in butter until mixture is crumbly. Add sour cream and egg yolks. Knead dough by hand or in a stand mixer until smooth. If the dough is too sticky add a touch of flour. Divide dough into 4 pieces. Place them into separate Ziploc bags and refrigerate at least 2 hours. Roll each piece of dough into rectangles. Cut rectangle into approximately 12 squares. Place 1 teaspoon filling in the middle of each square and starting at one corner roll into crescent shape. Place pastries on cookie sheet lined with Silpat. Bake at 350° for 25 minutes or until pastries are slightly golden. Let cool, then roll in confectioners sugar to coat.

LEMON BARS

Kathy Johnston
Wife of Charley - Current Elder

1 c. butter 5 T. lemon juice (bottled or
2 c. flour fresh)
2 c. powdered sugar ¼ c. flour
4 eggs ½ tsp. baking powder
1 ¾ c. sugar

Stir (with a fork) butter into 2 c. flour and ½ c. powdered sugar until mixture is crumbly. Press into 9x13 pan. Bake at 350° for 25 minutes. Beat eggs; gradually add sugar until mixture is fluffy and light yellow. Blend in lemon juice and ¼ c. flour and baking powder. Pour over hot baked crust. Bake at 350° for 25 minutes until set. Sprinkle with sifted powdered sugar.

LEMON COOKIES

Karen Browner

1 stick margarine or butter, 3½ c. confectioners sugar
melted 8 oz. cream cheese
3 eggs 1 tsp. lemon extract
1 lemon cake mix

Preheat oven to 350°. Melt margarine or butter. Add the butter or margarine and 1 beaten egg to the lemon cake mix. Press in a lightly greased 9x13 pan. If you prefer a thinner cookie, use a 10x16 jelly roll pan. (I use the 10x16 pan.) Beat the softened cream cheese until light. Add 2 eggs, confectioners sugar, and lemon extract. Spread on cake mixture. Bake for 25-35 minutes.

MELT-IN-YOUR-MOUTH SUGAR COOKIES

Mary Kay Polk
Wife of Ken - Current Elder

1 c. butter, softened 1 tsp. salt
1 c. oil 1 tsp. baking soda
1 c. sugar 1 tsp. cream of tartar
1 c. powdered sugar 1 tsp. vanilla
2 eggs, well beaten Granulated sugar for tops (may
4 c. flour be colored sugars)

Cream butter and oil together. Blend in the two sugars, then the eggs. Sift flour, salt, soda, and cream of tartar together, then stir into creamed mixture. Add vanilla, mixing well. Cover and refrigerate for at least an hour. Place small balls of dough on greased cookie sheet, flattening them with the bottom of a small, flat-bottomed glass dipped in sugar. Bake for 12-15 minutes (watch closely) at 350°.

MERRY CINNAMON BALLS

Ella and Nora McLain
Debby McLain

2 sticks butter, softened to 2 c. flour
room temperature 2½ tsp. ground cinnamon
1 c. sugar Red and green sugar crystals
1 egg, separated

Preheat oven to 350°. Cream butter and sugar. Beat in egg yolk. Combine flour and cinnamon. Stir into butter mixture until smooth. Shape into ¾ inch balls. Dip top of ball into slightly beaten egg white, then into red or green sugar crystals. Place on ungreased cookie sheet about 2 inches apart. Bake for 12 to 15 minutes. Makes 4 to 5 dozen.

MILK CHOCOLATE CHIP COOKIES

Mary Beth Gallemore
Wife of Jamey - Deacon

1 Crisco butter bar	1 tsp. salt
1 c. brown sugar	1 tsp. baking soda
1 c. sugar	3 c. flour
2 eggs	1 c. milk chocolate chips
1 tsp. vanilla	

Cream together Crisco butter bar, brown sugar, sugar, eggs and vanilla. Mix in salt, baking soda and 1 c. flour at a time. Once all combined, add the milk chocolate chips. Bake at 350° for 8-10 minutes. Don't over bake. The dough freezes well.

MOLASSES CRINKLE COOKIES

Laura Daulton
Wife of Eric - Deacon

12 T. shortening (Crisco)	2 tsp. baking soda
1 c. packed brown sugar	½ tsp. ground cloves
1 egg	1 tsp. cinnamon
¼ c. molasses	1 tsp. ginger
2 ¼ c. flour	1 tsp. vanilla extract
¼ tsp. salt	¼ c. sugar

Cream together shortening, brown sugar, egg, and vanilla. Thoroughly mix in flour, salt, baking soda, cloves, cinnamon, and ginger. CHILL. Shape into balls with cookie scoop (1 T.). Roll in sugar. Dip finger in cold water and dab tops (makes them crispy). Bake at 375° for 10 minutes.

Note: Enjoy with the Chai Tea Mix in this cookbook. Christmas cannot happen without these cookies. They work well with gluten free (cup for cup) flour, if you have a gluten allergy like me.

MONSTER COOKIES

Linda Brantley
Wife of Gary - Current Elder

3 eggs	4 ½ c. rolled or old fashioned
1 ⅞ c. light brown sugar, packed	oats
1 c. white sugar	1 c. semi sweet chocolate chips
2 tsp. vanilla	1 c. M&Ms
2 tsp. baking soda	1 c. nuts
1 ½ c. (12 oz. jar) creamy peanut butter	

Preheat oven to 350°. Mix eggs and packed brown sugar together until smooth and creamy. Add white sugar, vanilla, baking soda, creamy peanut butter, and mix well. Next, add oatmeal and mix until well combined. Stir in semi sweet chocolate chips, M&Ms, and nuts. Drop by large spoonfuls on an ungreased cookie sheet, and flatten with back of spoon. Bake for about 15 minutes, until golden brown. Let cool for one minute before moving to a cooling rack. (A packed ice cream scoop makes a nice large cookie!)

MY MOTHER'S THUMBPRINT COOKIES

Sandy Mack
Wife of Steve - Deacon

Cookie:

1 c. butter, softened	¼ tsp. salt
¼ c. sugar	1 tsp. vanilla
2 c. flour	1 c. pecans, finely chopped

Preheat oven to 300°. Combine butter and sugar. Beat in flour, salt, and vanilla. Stir in pecans. Drop by rounded teaspoon on ungreased baking sheet. Make a thumbprint indentation in each rounded cookie. Bake for 20 to 30 minutes. Remove from oven and cool on a cooling rack.

Icing:

1 c. powdered sugar	1 - 3 tsp. water
½ tsp. almond extract	Food coloring of choice

Combine powdered sugar and extract with enough water to make right consistency to drop off spoon. Tint with food coloring of choice and fill thumbprints.

NO BAKE COCOA OATMEAL COOKIES

Alyssa Hays Boger

2 c. sugar
½ c. whole milk
¼ c. butter
4 heaping T. cocoa
2½ c. quick oatmeal
½ c. peanut butter
2 tsp. vanilla

Mix the sugar, milk, butter and cocoa in a saucepan and cook over medium heat. When the mixture begins to boil, cook for 20 seconds, then remove from heat and quickly stir in the oatmeal, peanut butter and vanilla. Use either a teaspoon or tablespoon (depending on desired size of cookies) to drop onto waxed paper. The cookies will firm up after approximately 30 minutes.

Note: These cookies are especially good with a glass of cold milk!

NO SPREAD SUGAR COOKIES

Haley Weldon Rude

2 sticks salted butter, softened
1 c. sugar
1 lg. egg, room temperature
1 T. flavored extract (vanilla)
3 c. all purpose flour

Cream butter and sugar. Add egg and flavor extract. Mix until incorporated. At a low speed, add flour half cup at a time. Mix until dough pulls from the sides of the bowl. Don't over mix. Chill for at least 4 hours. Roll out to ⅜ inch thickness. Cut into desired shapes. Bake at 350° for 10-15 minutes until tops are no longer shiny and barely browning.

Note: Breathe Easy Cookie Co.

NUTTY CREAM CHEESE BARS

Kelly Hooten
Wife of Terry - Deacon

1 box Duncan Hines Golden Butter cake mix
¾ c. butter, melted
1½ c. pecans, chopped
1 c. brown sugar, packed
2 (8 oz.) pkgs. cream cheese, softened

Preheat oven to 350° and grease and flour 9x13 baking pan. **BASE:** Stir together in medium bowl until well mixed - dry cake mix, melted butter and ¾ c. pecans. Press mixture into the bottom of prepared pan. **TOPPING:** Stir together cream cheese and brown sugar. Spread the topping over the base in the pan. Sprinkle with ¾ c. pecans. Bake 25-30 minutes, or until edges are browned and cheese topping is set. Cool completely before cutting into bars. Store in refrigerator in an airtight container.

OATMEAL CHOCOLATE CHIP COOKIES

Caleb and Kyla Jones

1 c. butter, room temperature
1 c. light brown sugar, firmly packed
1 c. granulated sugar
2 eggs, room temperature
2 tsp. vanilla extract
3 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1½ c. uncooked old-fashioned oats
2 c. semi-sweet chocolate chips
1 c. pecans, chopped (optional)
Coarse salt

Preheat oven to 350°. In stand mixer, beat butter at medium speed until creamy. Gradually add sugars. Add eggs one at a time until yolks are incorporated. Stir in vanilla. In separate bowl, combine flour, baking powder, baking soda, and salt. Gradually add dry ingredients to wet ingredients until fully incorporated. Fold in oats, chocolate chips, and pecans (optional). Drop tablespoon size of dough onto non-stick or lined baking sheet, and bake for 12 minutes at 350°. After 12 minutes, top each cookie with pinch of coarse salt and allow to cool on baking sheet for 3 minutes. After 3 minutes, move to cooling rack to cool completely.

OATMEAL COOKIES

Laurinda Coward Quaid

1 c. flour
¾ tsp. soda
½ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
¾ c. shortening
1½ c. brown sugar
2 eggs
1 tsp. vanilla
2 c. old fashioned oats (uncooked)

Preheat oven to 350°. In a medium bowl, whisk together flour, soda, salt, cinnamon and nutmeg. In large bowl, mix shortening, brown sugar, eggs and vanilla. Add dry mixture to the wet ingredients and stir together. Add oats and mix well. Drop by rounded tablespoonfuls or small cookie scoop on greased cookie sheet or cookie sheet lined with parchment. Bake 12-15 minutes.

OATMEAL SCOTCHIES

*Kay Redding
Wife of David - Deacon*

¾ c. shortening	1 c. flour
1 c. brown sugar	1 tsp. salt
½ c. sugar	½ tsp. soda
1 egg	3 c. oats
1 tsp. vanilla	Butterscotch chips
¼ c. water	

Combine shortening, sugars, egg, vanilla, and water together. Mix salt and soda with flour and add to mixture, Stir in oats and butterscotch chips. Drop onto cookie sheet and bake at 350° for 15 minutes.

OH HENRY BARS

Brock Grone

¾ c. butter	3 tsp. vanilla
1 c. brown sugar	dash of salt
4 c. oatmeal	6 oz. chocolate chips
½ c. corn syrup	¾ c. peanut butter

Cream butter and brown sugar, blend in oatmeal, syrup, vanilla, and salt. Press firmly in a 9x13 pan. Bake at 350° for 12 minutes. Melt chocolate chips and peanut butter. Let cool slightly and spread melted topping on the bars. Place in refrigerator to harden. Cut into bars. Keep under refrigeration.

ORANGE BALLS

Leslie Houston

1 (1 lb. box) vanilla wafers, finely crushed	1 stick butter, melted
1 box powdered sugar	1 c. nuts, chopped
1 (6 oz. can) orange juice, frozen and undiluted	14 oz. coconut

Mix crushed wafers, powdered sugar, nuts, juice, and butter together. Shape into balls. Roll in coconut and store in refrigerator.

PEANUT BUTTER BLOSSOMS

*Christy Miller
Wife of Steven - Charter member and Current Elder*

1 ¾ c. flour	½ c. sugar
1 tsp. soda	½ c. brown sugar
½ tsp. salt	1 egg
½ c. softened butter	1 tsp. vanilla
½ c. peanut butter	Bag of Hershey Kisses

In a medium bowl, mix the flour, soda, and salt, and set aside. In a large bowl, mix the butter, peanut butter, sugar, brown sugar, egg, and vanilla, until smooth. Add the dry mixture and blend well. Roll into quarter-sized balls, then roll them in sugar. Place on ungreased cookie sheet. Bake in 375° oven for 8 minutes. Remove the cookies and place a Hershey Kiss in the center until the cookie cracks. Bake for 2 to 3 more minutes.

PEANUT BUTTER COOKIES

Kelsey Weberg

½ c. peanut butter	2 T. milk
½ c. shortening	1 tsp. vanilla
½ c. sugar	1 tsp. baking soda
½ c. brown sugar	¼ tsp. salt
1 egg	1 ¾ c. flour

Preheat oven to 350°. Mix the shortening and the peanut butter together in a large bowl. Then add the sugar and the brown sugar to the bowl and mix. After that, add the egg, milk and vanilla, making sure it's mixed very well. Once that is completed, add in the baking soda and the salt. For the last step, add the flour just a little bit at a time and mix really well. Form into balls and place on a cookie sheet. Prick a criss-cross pattern with a fork and bake for 11 minutes.

PEANUT BUTTER KRISPIES

*Marge Pierce
Wife of Jerry - Elder*

1 c. sugar	8 - 12 oz. peanut butter
1 ¼ c. light Karo syrup	1 tsp. vanilla
4 ½ c. Special K cereal	

Bring sugar and Karo syrup to a boil. Remove from heat. Add peanut butter and vanilla. Stir until peanut butter is melted. Add cereal. Spoon onto wax paper.

Note: Nobody can eat just one!

PECAN PIE BARS

*Annette Cawyer
WOW Leader, Wife of John - Current Elder*

CRUST:
2 c. flour
1/3 c. white sugar
1/4 tsp. salt
2/3 c. unsalted cold butter
FILLING:
3 eggs

1 c. light corn syrup
1/2 c. white sugar
1/2 c. brown sugar
2 T. butter, melted
1 tsp. vanilla extract
1 1/3 pecans, coarsely chopped

Preheat oven to 350°. Spray a 9x13 baking dish with cooking spray. CRUST: In a large bowl, stir together the flour, sugar, and salt. Cut cold butter into flour mixture with a pastry blender, until mixture looks like coarse crumbs. Spread mixture into baking dish, and press in firmly to the bottom. Bake for 20 minutes. FILLING: While the crust is cooking, mix together the eggs, corn syrup, white and brown sugars, melted butter, and vanilla in a large bowl until smooth. Stir in pecans. Spread the filling evenly over the crust as soon as it comes out of the oven. Bake for 25-30 minutes, until the middle is firm and set. Allow to cool completely before slicing into bars. For pecan chocolate pie bars, sprinkle 1 c. semi sweet chocolate chips over crust before adding filling.

PECAN TASSIES

Paula Clark

1 c butter, softened
6 oz. cream cheese, softened
2 c. flour
1 1/2 c. brown sugar, packed
2 eggs

1/4 tsp. salt
2 T. melted butter
1 tsp. vanilla
1 c. pecans, chopped

Beat butter and cream cheese until creamy. Add flour, a little at a time, until a soft dough has formed. Chill. Pinch off small pieces of dough, roll into 1" balls and press dough pieces into miniature muffin tins, molding to the bottom and sides. For the filling, beat eggs and brown sugar together. Add salt, melted butter and vanilla. Sprinkle some pecans in the bottom of each muffin cup. Spoon filling over nuts and top with a few more nuts. Bake at 350° for 20-25 minutes. Remove pan from oven and allow to cool in pan. Remove carefully.

Note: These are one of my family's favorite holiday desserts!

PERFECT BROWNIES

*Mona Farrell
Wife of Scott - Deacon*

2 (1 oz.) squares unsweetened chocolate
1/2 c. + 2 T. butter
1 c. sugar
2 eggs

1 tsp. vanilla
1/2 c. flour
1/2 c. walnuts or pecans, chopped

Melt chocolate with 2 T. butter over hot water or in microwave oven. Cream remaining stick of butter and sugar with mixer. Add eggs and beat well. Blend in melted chocolate, vanilla and flour. Mix nuts into the batter. Pour batter into greased 8x8 pan. Bake in 325° oven for 30-35 minutes. Check for doneness with tooth pick. Center should be soft but not wet. ** For a fun twist, add 1/2 c. crunchy peanut butter to the batter!

PERFECT CHOCOLATE CHIP COOKIES

*Christy Miller
Wife of Steven - Charter member and Current Elder*

3 c. all-purpose flour
2 tsp. baking soda
1 tsp. salt
2 sticks butter, softened
1 c. brown sugar, packed
12 T. sugar
2 lg. eggs

2 tsp. vanilla
1 (12 oz.) pkg. Ghirardelli semi-sweet chocolate chips
1 (12 oz.) pkg. Ghirardelli milk chocolate chips
Course salt

Preheat oven to 350°. Line cookie sheet with parchment paper. In a medium bowl, sift the flour, baking soda, and salt together. In another bowl, using an electric mixer at medium speed, beat together the butter and sugars until smooth and mixed together well. Add the eggs and vanilla and mix on low speed until mixed in. Gradually add the flour mixture and mix well. Do not over mix though. Add chocolate chips and mix until incorporated. (Adjust the amount of chocolate chips depending on how "chocolatey" you want them.) Chill dough if warm. Scoop out a heaping tablespoon of dough and drop onto the prepared cookie sheet. Bake the cookies for 9 minutes. Once out of the oven, sprinkle course salt on top of each cookie. Cool on a wire rack.

POLKA DOTS

*Christy LeStarge
Wife of Mike - Current Deacon*

- | | |
|--|--|
| 1 (21.2 oz.) pkg. fudge brownie mix (Betty Crocker Fudge Brownie Mix) | 1 c. white chocolate morsels (or vanilla morsels) |
| ¼ c. + 1 T. vegetable oil | *Can substitute butterscotch morsels for a different flavor |
| 2 large eggs, lightly beaten | |

Combine brownie mix, oil, and eggs, stir well. Stir in morsels. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased baking sheet or baking stone. Bake at 350° for 8 minutes. Let cool 2 minutes, then remove to wire racks. Yields 4 dozen.

POWER COOKIES

Kathy Peeler Juliano

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|------------------------------|--|
| 2 c. brown sugar | 2 tsp. salt |
| 2 c. granulated sugar | 2 tsp. baking soda |
| ¾ c. butter, softened | 3 c. uncooked oats |
| 1 c. shortening | 2 c. shredded coconut |
| 4 eggs | 1 c. semi-sweet chocolate chips |
| 2 tsp. vanilla | 1 c. pecans, chopped |
| 3 c. flour | |

Cream together sugars, butter, and shortening. Beat in eggs and vanilla. Combine flour, salt, and soda and beat into wet mixture. Fold in oats, coconut, chocolate chips, and pecans. Drop by heaping teaspoon about 2" apart onto greased cookie sheet. Bake in preheated oven at 350° for 8 minutes or until lightly browned. Makes 7 dozen.

RANGEROOKIES

Mona McClure

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|---|--------------------------------|
| 1 c. butter or margarine, softened | 1 tsp. baking powder |
| 1 c. white sugar | 1 tsp. baking soda |
| 1 c. brown sugar | ½ tsp. salt |
| 2 eggs | 2 c. oatmeal |
| 1 tsp. vanilla | 2 c. corn flakes |
| 2 c. sifted flour | 1 c. coconut (optional) |

Preheat oven to 350°. Mix butter and sugars well with a mixer. Add eggs, one at a time, beating until fluffy. Add vanilla and mix well. Mix in flour, baking powder, baking soda, and salt until well blended. Stir in oatmeal and corn flakes. Stir in coconut if wanted. Place cookies on baking sheet and bake for 8 to 10 minutes.

RASPBERRYBARS

*Kathy Jackson
Wife of Phil - Current Elder*

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|--|---------------------------------------|
| 2½ c. flour | ½ c. old-fashioned rolled oats |
| ⅔ c. sugar | ½ c. pecans, chopped |
| ½ tsp. salt | ½ tsp. almond extract |
| 1 c. + 2 T. unsalted butter, softened (divided use) | 1 c. raspberry preserves |
| ¼ c. brown sugar | 1 T. lemon juice |

Preheat oven to 375°. Line a 9x13 baking pan in both directions with aluminum foil. Spray foil with nonstick cooking spray. Mix flour, sugar and salt in food processor or mixer until well combined. Add 1 c. butter, 1 piece at a time, and mix until resembling sand. Set aside 1 c. of the flour mixture. Place the remaining mixture into baking dish, pressing in to form an even bottom layer. Bake for 15-18 minutes, until the edges are golden brown. Meanwhile, to reserved flour mixture, add brown sugar, oats, pecans and almond extract. Mix well. Mix in remaining 2 T. butter. In another bowl, combine raspberry preserves and lemon juice. Mash well with a fork. Spread raspberry filling over hot crust and sprinkle with streusel topping. Bake for another 20-22 minutes or until topping is golden brown. Cool to room temperature and remove from pan. Cut into squares. Makes 24 bars.

RASPBERRYBARS

*Libby Peeler Oliver
Wife of Kris - Deacon*

- | | |
|---------------------------------|---|
| ¾ c. butter, softened | ½ tsp. soda |
| 1 c. brown sugar, packed | 1½ c. oats, uncooked |
| 1½ c. flour | 1 (10 oz.) jar raspberry preserves |
| 1 tsp. salt | |

Cream butter and sugar until light and fluffy. Add combined dry ingredients. Mix well. Press half of crumb mixture into greased 9x13 baking pan. Spread with preserves. Sprinkle with remaining crumb mixture. Bake at 400° for 20-25 minutes. Cool. Cut into bars. The flavor improves if allowed to "set" for 24 hours.

ROCKY ROAD BARS

*Rosemarie House
Wife of David - Deacon*

¼ c. flour, sifted	½ tsp. vanilla
¼ tsp. baking powder	1 c. walnuts, coarsely chopped
⅛ tsp. salt	1 (6 oz.) pkg. semi-sweet chocolate chips
⅓ c. brown sugar, packed	1 c. miniature marshmallows
1 egg	
1 T. butter, softened	

Sift flour with baking powder and salt. Add sugar, eggs, butter, and vanilla. Beat smooth. Stir in ½ cup walnuts. Turn into greased 9-inch square pan. Bake at 350° for 15 minutes until top is lightly browned and springs back when touched. Remove from oven. Immediately arrange marshmallows, remaining walnuts, and chocolate over top. Return pan to oven for 2 minutes or until chocolate is softened. Remove from oven; swirl chocolate over marshmallows and walnuts. Cool until chocolate is set. Cut into 15 (1¾ x 3") bars.

ROSEMARY SHORTBREAD

*Lacy McGough
Ann Fregia*

1 c. flour	½ c. butter, softened
⅓ c. sugar	2 tsp. fresh rosemary, chopped

Blend ingredients in small food processor. Put in ungreased round cake pan. Bake at 325° for 30 minutes. This bread is wonderful served with fruit and cheese.

SALTED CARAMEL BUTTERBARS

*Christy Miller
Wife of Steven - Charter member and Current Elder*

1 lb. salted butter, room temperature	4 c. flour
1 c. sugar	1 bag caramel candies
1 ½ c. powdered sugar	⅓ c. cream
2 T. vanilla	½ tsp. vanilla
	1 T. coarse sea salt

Preheat oven to 325°. In a large bowl, combine the butter and sugars. Using mixer on medium speed, beat together until creamy. Add the vanilla and beat until combined. Sift the flour into the butter and beat on low speed until a smooth soft dough forms. Spray a 9x13 baking pan with non-stick cooking spray. Press ⅓ of the dough evenly into the pan to form a bottom crust. Wrap remaining dough in plastic wrap and chill in refrigerator. Bake crust until firm and the edges are a pale golden brown (approximately 20 minutes). While the bottom crust is baking and the remaining dough is chilling, bake the caramel filling. Place the unwrapped caramels in a microwave safe bowl. Add the cream. Microwave on high for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on high for 30 second intervals, stirring after each interval, until smooth. Once the caramel is melted, add in your ½ tsp. vanilla and stir until combined. Pour the caramel filling over the crust. Sprinkle the salt on the caramel layer. Remove the remaining chilled dough from the refrigerator and crumble it evenly over the caramel. Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden; about 25 - 30 minutes. Let cool before cutting into squares.

SAND TARTS

*Lai Shang Shiu
Founder, Wife of Jimmie*

½ lb. butter	2 c. sifted cake flour
½ c. sifted confectioners sugar	1 tsp. vanilla

Cream butter and sugar. Stir in flour and vanilla. Shape into balls or crescents and bake on an ungreased cookie sheet at 325° for 20 minutes or until a light brown. Roll in powdered sugar while warm.

SNICKERDOODLECOOKIES

Christy Miller

Wife of Steven - Charter member and Current Elder

1 c. butter, softened	2 eggs
1 ½ c. sugar	2 tsp. cream of tartar
2 ¾ c. flour	3 T. cinnamon
1 tsp. baking soda	3 T. sugar

Cream butter and sugar together. Add eggs one at a time. Add flour, soda, and cream of tartar and mix well. Let dough chill several hours or overnight before baking. Mix the cinnamon and sugar in a small bowl. Form chilled dough into balls and then rolls them in the cinnamon and sugar mixture. Bake at 400° for 8 - 10 minutes.

SNICKERDOODLES

Jennifer Davis Kimball

Wife of Matt - Deacon

½ c. shortening	2 tsp. cream of tartar
½ c. butter	1 tsp. baking soda
1 ½ c. sugar	¼ tsp. salt
2 eggs	4 T. sugar
2 ¾ c. flour	4 tsp. cinnamon

Heat oven to 400°. Mix shortening, butter, sugar, and eggs thoroughly. Blend flour, cream of tartar, baking soda, and salt, and stir in. Shape dough into 1-inch balls. Roll in mixture of 4 T. sugar and 4 tsp. cinnamon. Place 2 inches apart on ungreased baking sheet. Bake for 8 minutes. These cookies puff up at first, then flatten out. Makes 4 - 5 dozen cookies.

SNICKERDOODLES

Betty Moore

Former Administrative Assistant

1 c. shortening	2 tsp. cream of tartar
1 ½ c. sugar	1 tsp. soda
2 eggs	½ tsp. salt
2 ¾ c. flour	2 tsp. cinnamon

Preheat oven to 400°. Mix shortening, sugar, and eggs together. Sift flour, cream of tartar, soda, and salt together and add to first mixture. Mix well. Roll into balls about the size of walnuts. Roll in mixture of 2 T. sugar and 2 tsp. cinnamon. Press with fork and bake for about 9 minutes until light brown.

SNICKERDOODLESIN A HURRY

Audrey Clevenger

1 pkg. Pillsbury Ready Bake	¼ c. sugar
Sugar Cookies	1 tsp. cinnamon

Cut cookie dough in half and form into balls. Mix cinnamon and sugar. Roll balls of dough in cinnamon sugar mixture. Place on cookie sheet and bake at 350° for 10 minutes.

SPECIAL K COOKIES

Karen Hays McAulay

WOW Leader, Wife of Alan - Current Deacon

½ c. white Karo syrup	1 c. crunchy peanut butter
½ c. sugar	3 c. Special K cereal

Bring syrup and sugar barely to a boil. Remove from heat, add peanut butter and mix thoroughly. Pour over the cereal and mix. Drop onto waxed paper and shape with fingers into cones.

SPICY MOLASSES COOKIES WITH CINNAMONCHIPS

Kathy Jackson
Wife of Phil - Current Elder

¾ c. unsalted butter, room temperature	½ tsp. cayenne pepper
½ c. sugar	¼ tsp. Kosher salt
½ c. packed light brown sugar	¼ tsp. nutmeg
¼ c. molasses	⅛ tsp. cardamom
1 egg	⅛ tsp. ground coriander
½ tsp. vanilla	⅛ tsp. white pepper
1 ½ tsp. minced FRESH ginger	1 (10 oz.) cinnamon baking chips
2 ¼ c. flour	¾ to 1 c. turbinado sugar for rolling (put sugar in food processor for 30 seconds)
1 tsp. cinnamon	
¾ tsp. baking soda	
½ tsp. ground cloves	

Preheat oven to 350°. Use parchment-lined baking sheet. In a large mixing bowl, beat together butter and sugars until fluffy. Beat in molasses, egg, vanilla and ginger. In a separate bowl, combine flour, cinnamon, baking soda, cloves, cayenne, salt, nutmeg, coriander, cardamom and white pepper. Gradually add to the butter mixture and mix well. Mix in cinnamon chips. Cover and refrigerate about 30 minutes or until easy to handle. Roll dough into 1-inch balls and roll in turbinado sugar. Place 3 inches apart on baking sheet. Bake 8-10 minutes, or until just set. Cool 2 minutes on pans before removing to wire racks to cool completely. Store in airtight container. Makes 8 dozen.

Note: Cinnamon baking chips are a seasonal item in stores but can find Hersey's cinnamon chips on Amazon.

SPRINKLECOOKIES

Suzanne Hawk
Wife of Jacob - Young Adults Minister (2020-present)

1 c. salted butter, room temperature	1 tsp. almond extract
4 oz. cream cheese, room temperature	3 c. all purpose flour
1 ½ c. sugar	1 tsp. baking powder
1 egg	¼ tsp. baking soda
1 tsp. vanilla extract	1 tsp. salt
	1 ¼ c. round sprinkles

Preheat oven to 350°. Cream butter, cream cheese, sugar, egg, vanilla and almond extracts in the bowl of your stand mixer. Add flour to wet mixture. Sprinkle baking powder, baking soda, and salt over top of flour and mix together until combined. Don't overmix. Add sprinkles to a separate bowl so that there is decent sprinkle depth. Roll dough between your hands into 1 ½ - 2 inch balls. Roll dough ball in sprinkles until completely covered. Place on cookie sheet, spaced approximately 1-1 ½ inches apart. Flatten dough balls to ½ inch thickness with the bottom of a glass. Bake in preheated oven for 8-10 minutes until firm but soft. Allow to cool on sheet for 3-5 minutes and place on cooling rack.

SUGAR COOKIES

Barbara Chitwood
Wife of Ron - Founder and Original Deacon

1 ⅓ c. shortening	4 c. sifted enriched flour
1 ½ c. sugar	3 tsp. baking powder
2 eggs	½ tsp. salt
1 tsp. vanilla	8 tsp. milk

Cream shortening and sugar. Add eggs beat until mixture is light and fluffy. Add vanilla. Sift dry ingredients; stir into creamed mixture together with milk. Dough can be chilled in refrigerator to make it easier to handle. Roll dough ⅛ inch thick and cut out cookies and sprinkle with sugar. Bake on a greased cookie sheet in 375° oven for 12 minutes.

SUGAR COOKIES

Martha Wenzel

Wife of Tom - Facilities Staff (2013-present)

1 c. butter	2 tsp. vanilla
1 ½ c. shortening	5 c. flour
2 c. sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 T. milk	

Cream together butter, shortening, sugar, eggs, milk, and vanilla. Add flour, salt, and soda, and mix. Roll out the dough and cut out cookies with cookie cutter (may have to add more flour). Bake at 350° for 10 to 12 minutes. Cool and decorate.

Note: Wonderfully easy to work with for Christmas cutout cookies.

SWEDISH ROSE THUMBPRINT COOKIES

Pamela Chisholm

Wife of Bob - Spiritual Formation Minister (2002-present)

1 c. butter, softened	2 c. flour
½ c. sugar	Favorite fruit jam

Cream butter and sugar until light and fluffy. Add flour, and mix well. Shape dough into 1-inch balls and place on cookie sheets. Imprint your thumb in the center to make a ½-inch indentation. Fill with your favorite preserves. Bake at 375° for 15 to 20 minutes or until golden brown at the edges.

TEXAS ALMOND CRUNCH COOKIES

Diane Hopson

1 c. granulated sugar	1 tsp. baking soda
1 c. powdered sugar	1 tsp. cream of tartar
1 c. butter (2 sticks), softened	2 c. almonds, chopped
1 c. vegetable oil (Crisco or Wesson)	1 (8 oz.) pkg. Heath Bits of Brittle Baking Chips (not the milk-chocolate brittle chips)
1 tsp. almond extract	Extra sugar (use on top)
2 eggs	
4 ½ c. flour	

Preheat oven to 350°. In a mixer on a very low speed, combine softened butter, oil and both sugars until well mixed. Increase mixer speed and add eggs and almond extract. Mix well. Sift together flour, baking soda, salt and cream of tartar. Gently spoon into creamed mixture and mix at a low speed. By hand, stir in almond brickle and chopped almonds. Chill if desired. Using a cookie scoop or spoon, shape large tablespoons into balls. Place on cookie sheet 3" apart. These cookies will spread as they bake. With fork dipped in the extra sugar, flatten cookie in a crisscross pattern. Bake 13 minutes or until light golden brown around edges. Cool cookies 1 minute on cooling rack. Makes about 42 cookies. (The dough can be kept in freezer and used as needed.)

Note: This recipe is from my mother-in-law Jean Hopson's family. The cookies are crispy and delicious!

VANILLABITES

Ruth Caire

¾ c. butter, softened	2 c. flour
¼ c. granulated sugar	1 T. powdered sugar
1 T. vanilla	

Preheat oven to 350°. Beat butter and sugar at medium speed until light and fluffy. Add vanilla. Gradually add flour. On a floured surface, using floured rolling pin, roll dough to ½ in. thickness. Using 1-in. round cookie cutter, cut out cookies. Gather trimmings, re-roll, and cut out more cookies. Space cookies 1 in. apart on ungreased baking sheet. Bake until set and golden; about 15-20 minutes. Cool on wire rack. Sprinkle with powdered sugar. Makes 2 dozen cookies.

WASSENAARFAMILYDUTCH BUTTERCOOKIES

Makenzi Wassenaar Roberts

1 ¾ c. butter at room temperature

**1 c. sugar
3 c. flour**

Mix butter and sugar well. Add flour and mix. Roll into walnut-sized balls. Place on greased cookie sheet. Then, flatten balls with fork dipped in milk. Bake at 300° for 15 minutes. WATCH CLOSE. Bake only until edges begin to brown.

WHITE CHOCOLATE PEPPERMINTCOOKIES

*Krista Ellison Harper
Wife of Scott - Current Deacon*

**¾ c. butter at room temperature
2 eggs at room temperature
1 tsp. vanilla
1 tsp. baking soda
2 ¼ c. flour
1 sm. pkg. instant vanilla pudding mix**

**1 c. sugar
1 c. white chocolate chips
1 c. crushed peppermints,
candy canes or Andes
Peppermint Baking Chips
(Andes Chips produce the best results)**

Cream together butter and sugar until light and fluffy. Add eggs one at a time, then add vanilla and mix well. Sift together the dry ingredients and add to mixture, mixing; until just combined, do not overmix. Stir in chocolate chips and peppermint. Use a small cookie scoop and scoop onto cookie sheet. Bake at 350° for 8 or 9 minutes. Remove from oven and allow to cool on pan.

YUM-YUMBROWNIE

*Alice Strickland
Founder, Wife of John - Original Deacon*

**1 German chocolate cake mix (Pillsbury)
1 pkg. Nestle chocolate chips
1 lg. can Pet evaporated milk**

**1 ½ - 2 c. pecans halves
1 ½ stick butter, melted
1 ¼ lb. Kraft caramels, melted**

Mix cake mix with butter and about ⅔ cup Pet milk. Put ½ batter in 9x13 dish that has been greased. Bake at 350° for 6 minutes. Unwrap caramels, melt in microwave or double boiler. Stir ⅓ - ½ cup pet milk in caramels. Sprinkle pecan halves over batter that has been cooked. Pour caramel mixture over pecans, then add chocolate chips. Very carefully cover with rest of batter. Bake at 350° for 16 minutes. Let cool for an hour or overnight. Cut into squares. (Will not appear to be done, but really is.)

CANDY

ANITA'SAMAZINGDISAPPEARINGPRALINES

Dianne Reed

**1 c. buttermilk
2 c. sugar
1 tsp. baking soda**

**2 c. pecan halves
1 tsp. vanilla
1 T. butter or margarine**

Mix buttermilk, sugar and soda in heavy saucepan. (Stir mixture until sugar is completely dissolved before placing on burner.) Cook mixture on medium heat to 240° on candy thermometer (soft ball stage). (Stir constantly!) Remove from heat. Add the pecans, vanilla, and butter. Beat mixture by hand until it becomes glossy and slick. Quickly spoon onto greased foil. When pralines are cool, remove from foil. Store in a tightly covered container. (Place wax paper between each layer.) If mixture becomes too hard before you have it all out of pan, return to heat for a few minutes.

BUTTERMILKPRALINES

*Linda Hearne
Wife of Martin - Deacon*

**3 c. sugar
1 c. buttermilk
½ c. white Karo syrup
1 tsp. soda**

**3 c. pecans
3 T. butter
½ tsp. vanilla**

Cook sugar, buttermilk, soda, and Karo syrup to soft ball stage (240° on candy thermometer). Just before removing from heat, add pecans. Remove, add butter and vanilla. Beat until mixture loses its gloss and holds shape. Drop into mounds on waxed or parchment paper quickly.

CHOCOLATE COVERED PEANUTBUTTERBALLS

Kathy Usher

**1 stick butter, softened
2 c. peanut butter
2 c. Rice Krispies**

**1 box (16 oz.) powdered sugar
12 oz. chocolate chips
½ slab paraffin wax**

Blend the butter, peanut butter, Rice Krispies, and powdered sugar together. Form the mixture into balls. Melt the chocolate chips in a double boiler. Drop balls into chocolate mixture and coat well. Set on wax paper to cool. Makes 3 ½ dozen.

CHRISTMASCANDY

RaeAnn Pierce
VBS Coordinator, Wife of Cody - Current Deacon
Susan Pierce

1 pkg. melting chocolate
10 oz. pkg. marshmallows

12 oz. can peanuts
1 c. Heath toffee bits

Melt the chocolate in a bowl in the microwave. Add the peanuts, marshmallows, and Heath toffee and stir well. Pour onto wax paper. Cool in fridge. Cut and serve.

DEAN'S CREAMY PECAN PRALINES

Mary Kay Polk
Wife of Ken - Current Elder

4 c. sugar
3 c. pecan halves
1 c. evaporated milk

2 T. butter
Waxed paper
Saran Wrap

Combine 3 c. sugar, pecans, milk, and butter in a Dutch oven and bring to a boil, stirring frequently. Then reduce heat to medium and cook until soft ball forms (about 7 minutes). Remove from heat. In the meantime, caramelize 1 c. sugar (in an iron skillet, if possible) and have ready to add to the pecan mixture. Once added, return the entire mixture to the heat and bring back to boiling. Remove from heat and beat vigorously by hand until mixture begins to lose its gloss. Quickly drop onto waxed paper with stirring spoon. Allow to completely cool, then wrap individually in Saran Wrap. Makes approximately 15 pralines.

Note: A family favorite from my sister, Dean Roseman. THE BEST!

DIVINITY

Amy Whitacre

2½ c. sugar
½ c. cold water
1 tsp. vanilla

½ c. light corn syrup
2 egg whites

Bring to boil the sugar, syrup, and water. Let cook until small amount forms a soft ball in cold water (248°), using a candy thermometer. While syrup is heating, beat egg whites to stand in peaks. Once syrup reaches 248°, slowly pour half of mixture over the beaten egg whites, beating continuously. Meanwhile, return remaining syrup to stove and let cook to a soft crack (270°). Pour remaining syrup into egg mixture, still beating continuously. Add vanilla, and beat until candy holds its shape. Pour into greased pan. Let stand firm, then cut into squares. Individual servings can be wrapped in wax or parchment paper.

EASY CHOCOLATE PEANUT CANDY

Jenna Mason

2 cans spanish red skinned
peanuts
1 pkg. chocolate almond bark

1 (12 oz.) pkg, semi-sweet
chocolate chips

Melt the almond bark and semi-sweet chocolate chips in the microwave in a large bowl, stirring after 30 seconds each time, until it is completely melted. Add the 2 cans of peanuts and stir until the peanuts are coated. Drop by spoonfuls onto wax paper. Once the candy has hardened, you can store in a sealed container.

EASY FANTASYFUDGE

Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)

¾ c. butter
3 c. sugar
¾ c. evaporated milk (not
sweetened condensed milk)
1 (12 oz.) pkg. chocolate (or any
flavor) chips

1 jar (7 oz.) marshmallow creme
1 tsp. vanilla
Optional: chopped nuts

Lightly grease a 9-inch square pan. Mix butter, sugar, and milk in a heavy 3-quart saucepan. Bring to a full rolling boil on medium heat stirring constantly. Continue boiling for 5 minutes or until a candy thermometer reaches 234°. Make sure to stir constantly to prevent scorching. Remove from heat. Gradually stir in chocolate chips until melted. Add remaining ingredients: marshmallow creme, vanilla, and chopped nuts. Mix well. Pour into prepared pan. Cool at room temperature. Cut into squares when cool.

EASY PEASY COCONUT PECAN DELIGHTS

Donna Easom

2 c. sweetened shredded
coconut
2½ c. pecans, chopped
2½ c. sugar

½ c. evaporated milk
½ c. corn syrup
½ c. (1 stick) salted butter
1 tsp. vanilla extract

Combine coconut and pecans; set aside. In a heavy saucepan over medium high heat, stir sugar, evaporated milk, corn syrup and butter. Cook and stir till mixture comes to a full rolling boil. Let boil and stir for 5 minutes. Remove pan from heat and stir in coconut and pecans. Stir, off from heat, till mixture starts to cool and thicken. Drop by large spoonfuls on wax paper. Let harden completely - 1 hour or 90 minutes.

FANTASYFUDGE

*Dorothy Dagen
Former Sunday Morning Nursery Staff*

3 c. sugar
¾ c. butter
⅔ c. evaporated milk
1 c. nuts, chopped, optional
1 (12 oz.) pkg. semi-sweet
chocolate chips or ½ c.
peanut butter

1 (7 oz.) jar marshmallow cream
1 tsp. vanilla

Stir together butter, sugar and milk in saucepan and bring to a full boil. Boil 5 minutes over medium heat, stirring constantly. Remove from heat, and gradually stir in chocolate chips or peanut butter until melted. Add nuts, marshmallow cream and vanilla, and blend. Pour into a greased 9x13 dish and cool to room temperature. Cut in squares.

FIVE MINUTEFUDGE

*Frances Peeler
Wife of David, Sr. - Elder*

1 sm. can evaporated milk
1 ⅔ c. sugar
¼ tsp. salt
16 lg. marshmallows

1 ½ c. semi-sweet chocolate
chips
1 tsp. vanilla
½ c. pecans, chopped

In a saucepan, stir together milk, sugar and salt. Heat to boiling and cook 5 minutes more, stirring constantly. Remove from heat and add marshmallow and chocolate chips. Add vanilla and pecans. Stir until all ingredients are melted together. Pour into buttered 8" square dish and chill until firm.

FUDGE

*Kathy Jackson
Wife of Phil - Current Elder*

1 stick butter
5 c. sugar
1 (12 oz.) can evaporated milk

1 (7 oz.) jar marshmallow creme
3 c. chocolate chips
1 tsp. vanilla

Melt the butter in a large pot. Add the milk and sugar, stirring occasionally and bring to a boil. Once it is really boiling, continue boiling for 8 minutes. Remove from heat. Mix in the chips, marshmallow cream and vanilla. Pour into a 9x13 pan with aluminum foil covering the bottom and sides of the pan. Refrigerate 1 hour. Take the foil/fudge out of the pan and cut into squares.

FUDGE MARSHMALLOWCREAM

Kim Galdiano

12 oz. semi-sweet chocolate
6 c. sugar
1 ½ c. butter
1 ⅓ c. evaporated milk

21 oz. marshmallow cream
2 tsp. vanilla
2 c. nuts (optional), toasted and
chopped

Heat sugar, margarine and milk to rolling boil, then cook 5 minutes more over medium heat, stirring constantly. Remove from heat, stir in chocolate, marshmallow cream, vanilla and nuts (optional). Pour into a pan greased slightly with butter. Cool until set. If needed, can cool in refrigerator to help set more quickly.

Note: This recipe is from my Grandmother Vivian Hamill.

GRAHAMCRACKER,MARSHMALLOW& PECAN TREATS

Paula Clark

1 lb. marshmallows
1 c. butter
1 to 2 c. pecans, chopped

1 c. shredded coconut
1 lb. graham crackers, crushed

Melt butter and marshmallows in a large pan. Stir while they are melting. Add coconut, pecans and crushed graham crackers and mix well. Mold warm mixture into rolls/logs using parchment paper. Chill and then cut into thin slices.

Note: This is an old family recipe and my kids love it!

GRAN MAMIE'SBUTTERPRALINES

Julie Jennette Barnes

2 c. white sugar
1 c. brown sugar
2 T. white Karo syrup
¾ c. milk (half cream)

¼ lb. butter
1 lb. pecan halves
1 tsp. vanilla
⅓ tsp. soda

Combine sugar, Karo syrup, milk, soda, and butter. Boil to near the soft ball stage, add pecans and boil to firm stage (235°). Add vanilla. Beat until creamy. Drop on wax paper by spoon full. Wait for them to cool.

HEATH BARS

*Jeanne Peeler
Wife of David, Jr. - Deacon*

40 soda crackers
2 sticks margarine
1 c. brown sugar, packed
12 oz. pkg. chocolate chips

Preheat oven to 400°. Line a cookie sheet with foil. Place 40 soda crackers on cookie sheet. In a pan, melt 2 sticks margarine and 1 cup brown sugar (packed), and boil this until hard 5 minutes. Pour over crackers. Put into oven for 5 minutes. Take out of oven and top with chocolate chips. Put in oven for 1 minute. Take out and spread chocolate evenly. Let cool - then put in refrigerator. When cold, break into pieces and eat. Store in refrigerator.

MILLIONAIRES

*Susan Wallis
Wife of Mark - Elder*

2 T. water
14 oz. pkg. caramels
2 T. butter
2-3 c. pecans
1 (8 oz.) Hershey Bar
1/3 stick paraffin, grated

Melt together the water, caramels, butter and pecans in a double oven or microwave. Drop by spoonfuls onto wax paper or buttered pan. Chill. Melt Hershey bar and paraffin. Remove from heat. Dip caramel pieces into chocolate with a fork. Refrigerate to set chocolate. I usually double or triple this recipe.

ORANGE BALLS

Mica Tipton

1 12 oz. box Nilla wafers
1 stick butter, melted
1 c. powdered sugar
1/4 c. undiluted frozen orange juice
1 c. pecans, chopped

Crush Nilla wafers. Melt butter and add powdered sugar, pecans, orange juice and Nilla wafers. Form balls and roll in powdered sugar and refrigerate. Makes about 24 small balls.

PEANUT BRITTLE

*Ann Fowler
Founder, Wife of Hulin - Original Deacon*

1 1/2 c. sugar
1/2 c. white Karo syrup
1/4 c. water
2 c. raw shelled peanuts
1 tsp. baking soda
1/4 tsp. salt

Combine sugar, syrup and water in a large iron skillet. Bring to a boil at medium high heat. Stir peanuts in gradually so that mixture continues to boil. Keep at a rolling boil until peanuts pop and turn light brown; approximately 12-14 minutes. Stir frequently. Remove from heat; stir in baking soda. It will become very foamy. Add salt. Immediately pour evenly onto a well greased cookie sheet. Cool. Break into pieces when cold. Makes 8 servings. Two recipes makes 3 1/2 lbs.

POPPA DAVIS' FUDGE

*Jennifer Davis Kimball
Wife of Matt - Deacon*

16 oz. vanilla almond bark or CandiQuick
4.4 oz. Hershey Bar
6 oz. chocolate chips
8 oz. pecan pieces

In a glass pan, separate almond bark or CandiQuick in squares. Separate the Hershey Bar into pieces and place in pan. Add chocolate chips on top. Melt together in oven at 225°. When melted, stir and add in pecan pieces. Dish with a spoon onto wax paper and let harden.

PRALINES

*Michelle Scott Tucker
Charter member, Wife of Randy - Current Elder*

6 c. light brown sugar
1 (12 oz.) can evaporated milk
1 1/2 T. butter
10 oz. bag miniature marshmallows
7 c. pecan halves

In a heavy dutch oven, combine brown sugar, evaporated milk, and butter. On medium high heat, bring to a boil and cook to a soft ball stage using a candy thermometer (between 235° and 245°). Remove from heat and add marshmallows, stirring vigorously to melt them. Add the pecans and quickly work them in. Drop by tablespoons onto wax paper. Makes approximately 80 pralines.

PRETZEL TURTLES

Ann McElroy

20 small mini pretzels
20 Rolo caramel candies

20 pecan halves

Preheat oven to 300°. Arrange the pretzels in a single layer on a parchment-lined cookie sheet. Place one Rolo candy on each pretzel. Bake for 4 minutes. While the candy is warm, press a pecan half onto each candy covered pretzel. Cool completely before storing in an airtight container.

SUE'S FAMOUS PEANUT-BUTTER CHOCOLATE PIECES

*Sue Savage
Wife of Phil - Deacon*

3 c. powdered sugar
1 c. melted margarine
1 c. crunchy peanut butter

1 ½ c. graham cracker crumbs
2 ½ c. semi-sweet chocolate chips

Mix powdered sugar, margarine, peanut butter and crumbs well. Pat into 9x13 dish. Melt 2 ½ cups semi-sweet chocolate chips and spread over top. Refrigerate. Cut into squares.

TRUFFLES

Ann McElroy

1 regular size pkg. Oreo cookies
1 8 oz. cream cheese, softened
½ pkg. white almond bark

½ pkg. dark chocolate almond bark

Process the cookies in a food processor until fine. Blend in softened cream cheese. Refrigerate 1 hour in refrigerator or ½ hour in freezer. Remove from fridge and roll into balls. Combine white and dark chocolate in a bowl. Melt in microwave according to package directions. Line cookie sheets with wax paper. Using a spoon, roll balls in melted bark and transfer to wax paper. Refrigerate to harden.

Note: If you want to decorate the truffles, set aside some of the white and dark chocolate separately before melting it. When the truffles harden, melt the dark chocolate and white almond bark separately you have set aside and drizzle over the top to decorate. If you can't find dark chocolate almond bark, milk chocolate is fine.



This & That

Helpful Hints

- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked, thawed foods.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Always use frozen, cooked foods within 1–2 months.
- To avoid teary eyes when cutting onions, cut them under cold running water or briefly place them in the freezer before cutting.
- Fresh lemon juice will remove onion scent from hands.
- To get the most juice out of fresh lemons, bring them to room temperature and roll them under your palm against the kitchen counter before cutting and squeezing.
- Add raw rice to the salt shaker to keep the salt free flowing.
- Transfer jelly and salad dressings to small plastic squeeze bottles – no more messy, sticky jars!
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside glass with cold water and setting both in hot water.
- Clean CorningWare® by filling it with water and dropping in two denture cleaning tablets. Let stand for 30–45 minutes.
- Always spray your grill with nonstick cooking spray before grilling to avoid sticking.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste.
- Purchase a new coffee grinder and mark it “spices.” It can be used to grind most spices; however, cinnamon bark, nutmeg, and others must be broken up a little first. Clean the grinder after each use.
- In a large shaker, combine 6 parts salt and 1 part pepper for quick and easy seasoning.
- Save your store-bought bread bags and ties—they make perfect storage bags for homemade bread.
- Next time you need a quick ice pack, grab a bag of frozen peas or other vegetables out of the freezer.

THIS & THAT

FAVORITE CAULIFLOWER PIZZA CRUST

Stephanie Newhouse Ownby

Children's Coordinator and IT, Wife of Mark - Current Deacon

1 c. grated raw cauliflower **1/8 tsp. garlic powder (optional)**
1/4 c. egg whites (or Egg **1/8 tsp. dried oregano (optional)**
Beaters)
1/2 c. reduced fat mozzarella
cheese

Preheat oven to 425°. Place parchment paper on a baking sheet and spray lightly with cooking spray. Combine ingredients and mix completely. Spoon mixture on prepared baking sheet. Use hands to thin out mixture and form a circle about the size of a dinner plate. The thinner the crust, the better. Bake for 22 to 25 minutes. Carefully flip the pizza crust over using a spatula to lift all edges of the crust off the parchment first. Bake an additional 10 to 15 minutes until edges are brown and crisp. Edges may look a little burnt, but it won't taste burnt. Add toppings and bake for another 5 to 7 minutes.

Note: This recipe is for 1 crust. You may make several at a time, put in a gallon Ziploc and freeze. When ready to eat, add toppings to frozen crust and bake at 425° for 10 to 15 minutes. ** Found on printablelighterrecipes.blogspot.com.

FOUR INGREDIENT HOMEMADE CROUTONS

Diana Gray-Richard

4 heaping c. cubed bread (sour **1/4 tsp. garlic powder**
dough or baguette works too) **1/4 tsp. sea salt**
1/3 c. extra virgin olive oil

Preheat oven to 375°. In a large bowl, combine the bread, garlic powder, and salt. Drizzle olive oil over bread while stirring. Stir well until bread is coated by all ingredients and olive oil is absorbed. Spread the bread cubes into an even layer on a sheet pan. Don't crowd the pan. Bake for 10 minutes or until golden brown and crisp. If you are using super fresh bread they'll take longer to become golden brown. If the bread is stale and dry, it may brown faster, so keep an eye on it. Makes 4 cups of croutons.

RAINBOWPOPSICLES

*Nicole Miller Brantley
Children's Coordinator, Wife of Terry - Current Deacon*

Sprite or Clear Lemon Lime Soda **24 Airheads Xtremes Sour Candy, Rainbow Berry Strips**

Take each candy strip and twirl it 3-4 times, then pinch the ends together so they stick. Press into a popsicle mold. Each mold should have 2 strips of candy. Slowly pour soda into the molds, allow for the fizz to settle and continue to fill leaving about ½ inch at the top before you insert the stick/cap to allow the freezing process. Freeze for about 4 hours or until frozen. Run a little warm water over your popsicle mold to easily wiggle the pops out.

DRESSINGS, SALSAS, SAUCES, SYRUPS, & SPREADS

BALSAMIC STRAWBERRY SALSA

*Jennifer Griggs Pool
Wife of Matt - Charter member and Current Deacon*

6 T. olive oil **8 green onions, chopped**
2 T. white balsamic vinegar **2 pts. grape tomatoes, diced**
½ tsp. salt **½ c. fresh cilantro, chopped**
1 (16 oz.) strawberries, coarsely chopped

Whisk together the olive oil, vinegar, and salt in a large bowl. Set aside. Add chopped strawberries, onions, and tomatoes, tossing to coat each addition as you go. Chill at least 1 hour before serving. Serve with Frito's Scoops or favorite heavy duty tortilla chips.

BARBECUE SAUCE

*Delpha Herndon
Denise Witt*

1 c. ketchup **1 med. chopped onion**
1 c. light brown sugar **2 tsp. ground black pepper**
½ c. red wine vinegar **1 T. mustard**
2 T. lemon juice
2 lg. jar plum baby food (or other fruit baby food)

Combine all ingredients and simmer in saucepan over low heat approximately 45 minutes. Stir frequently. Serve hot.

BBQ SAUCE

*Aimee McMillan
Barbara Young*

6 T. minced onion **2 T. light brown sugar**
3 T. butter **2 T. yellow mustard**
1 c. catsup **2 T. Worcestershire sauce**
¼ c. vinegar **⅛ tsp. salt**

Sauté onion in butter in a small pot on the stove top (approximately 3 minutes or until soft). Mix in rest of ingredients and let simmer for about 5 minutes. Can store leftover sauce in fridge for 5 days.

BLACK BEAN AND CORN SALSA

*Mary Kay Polk
Wife of Ken - Current Elder*

2 (15 oz.) cans black beans, rinsed and drained **1 sm. onion, diced**
1 (17 oz.) pkg. frozen whole kernel corn, thawed **⅓ to ¼ c. chopped fresh cilantro**
2 lg. tomatoes, peeled and diced (optional) **2 T. lime juice**
 1 T. red wine vinegar
 Salt and pepper

Combine ingredients and chill overnight.

Note: Serve with tortilla chips.

BROWN SUGAR CINNAMON SYRUP

*Kathy Johnston
Wife of Charley - Current Elder*

2½ c. brown sugar **1½ tsp. cinnamon**
1¾ tsp. lemon juice **1 c. water**

Mix brown sugar, lemon juice, cinnamon and water. Bring to a boil, simmer 10 minutes. Remove from heat and cool. Store in glass pint sized jar.

Note: This is great poured over slices of cheesecake topped with fresh slices of banana.

CINNAMONHONEY BUTTER

Ann McElroy

1 c. honey
1 c. butter, softened
1 c. powdered sugar

2 tsp. cinnamon
3 half-pint jars

Using a whisk attachment, blend the four ingredients until smooth. Pour into a plastic bag, cut off the tip and squeeze mixture into jars. Keep refrigerated, but serve butter at room temperature.

Note: Serve with pound cake, bread, biscuits, or bagels.

CRANBERRYSALSA

Julie Yancey

1 (12 oz.) bag cranberries, fresh or frozen
1 bunch cilantro, chopped
1 bunch green onions, cut into 3 inch lengths
1 jalapeño pepper, seeded and minced (add more if you like it spicier)

2 limes, juiced
 $\frac{3}{4}$ c. white sugar
1 pinch salt

Combine cranberries, cilantro, green onions, jalapeño pepper, lime juice, sugar and salt in the bowl of a food processor fitted with a medium blade. Chop to medium consistency (or finer if desired). Refrigerate if not using immediately. Serve at room temperature.

CREAMY AVOCADO CILANTRO DRESSING

Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon

$\frac{3}{4}$ c. low-fat buttermilk
1 sm. jalapeño, seeds removed
 $\frac{1}{4}$ c. fresh cilantro
1 med. avocado
1 clove garlic, minced

2 T. scallion, chopped
Juice of 1 lime
 $\frac{1}{8}$ tsp. cumin
 $\frac{1}{4}$ tsp. fresh ground pepper
 $\frac{1}{2}$ tsp. salt

Combine all ingredients in a blender and blend until smooth. For a thinner dressing, add more buttermilk.

CREAMY CILANTRO TOMATILLO DRESSING

Stephanie Newhouse Ownby
Children's Coordinator and IT, Wife of Mark - Current Deacon

$\frac{1}{2}$ c. low-fat buttermilk
 $\frac{1}{4}$ c. light mayonnaise
 $\frac{1}{4}$ c. fat-free Greek yogurt
1 sm. jalapeño, seeds removed
 $\frac{1}{4}$ c. fresh cilantro
1 tomatillo, husks removed, chopped

1 clove garlic
1 scallion
juice of $\frac{1}{2}$ lime
 $\frac{1}{2}$ tsp. dried parsley flakes
 $\frac{1}{8}$ tsp. cumin
 $\frac{1}{4}$ tsp. fresh ground pepper
 $\frac{1}{4}$ tsp. salt

Combine all ingredients in blender. For a thinner dressing, add more buttermilk. For a thicker dressing, add more mayonnaise.

CREAMY JALAPEÑO SALSA

Makenzi Wassenaar Roberts

2 c. mayonnaise
1 c. buttermilk
2-3 jalapeños to taste, chopped
1 c. tomatillo sauce

$\frac{1}{2}$ bunch cilantro, chopped
3 pkg. Ranch mix
3 cloves garlic, chopped

Combine all ingredients. Chill. Serve with your favorite tortilla chips.

DRESSING FOR SPINACH SALAD

Shirley Hosek
Wife of Jerry, Sr. - Deacon

1 c. sugar
1 tsp. dry mustard
1 c. apple cider vinegar

1 T. onion juice
2 c. vegetable oil

Mix sugar, dry mustard, apple cider vinegar, and onion juice until sugar dissolves. Put into blender and slowly add the oil. Makes 2 pints. I use whole recipe on about 3 bags of spinach, 1 bag radishes (sliced), 1 lb. mushrooms (sliced), 2 bunches green onions (sliced) and $\frac{1}{2}$ cup toasted sesame seeds.

GRANDMA'S HOMEMADE TARTAR SAUCE

*Debra Reymundo Atchison
Wife of Lance - Current Deacon, Missionaries (Ukraine)*

1 qt. mayonnaise	½ c. finely chopped onions
¼ c. mustard	½ c. finely chopped sweet pickles
1 T. lemon juice	

Mix together all ingredients (mayo, mustard, lemon juice, onions, and chopped pickles). Let stand in the refrigerator overnight.

Note: Best served with Papa's fried catfish and hushpuppies!

HOLLANDAISE SAUCE

*Lynette Dean
Andrea Dean Galbraith*

3 egg yolks	1 T. lemon juice
3 oz. cream cheese, softened	Dash cayenne
½ c. butter	

In a sauce pan, melt butter and lemon juice until almost a boil. In blender (or food processor) mix egg yolks, cream cheese, and cayenne until smooth at low speed. Add hot butter and lemon juice and blend 3 minutes on high. Serve immediately.

Note: Great on turkey, asparagus, and bread!!

HONEY MUSTARD DRESSING

Robbie Kilpatrick

6 T. vegetable oil	2 T. apple cider vinegar
1 T. mustard	Garlic powder to taste
3 T. honey	Pepper to taste

Combine all of the ingredients in a jar with a lid. Shake well. Store in refrigerator.

HOT FUDGE SAUCE

*Jeanne Peeler
Wife of David, Jr. - Deacon*

½ c. butter	1 (12 oz.) can evaporated milk
3 (1 oz.) squares unsweetened chocolate	1 (1 lb.) box powdered sugar
	2 tsp. Vanilla

Melt butter and chocolate in microwave (remove from microwave and combine thoroughly). Alternate adding the milk and sugar, stirring until smooth. Cook in microwave for 5 minutes. Stir every 2 minutes. Stir in vanilla last.

HOT FUDGE SAUCE

Allie Cawyer Moore

2 c. powdered sugar	½ c. unsalted butter
1 (12 oz. can) evaporated milk	¾ c. semi-sweet chocolate chips

In a medium saucepan, combine the powdered sugar, evaporated milk, butter and chocolate chips. Bring to a boil over medium-low heat, stirring constantly. Continue to cook, stirring constantly, for 8 minutes. Allow to cool, then store in pint mason jars.

LEMON CURD

*Alice Strickland
Founder, Wife of John - Original Deacon*

4 eggs	1 ¾ c. sugar
3 egg yolks	1 c. butter (2 sticks)
1 T. lemon zest, or to taste	
1 ¼ c. fresh lemon juice of 6 to 8 lemons	

In a small bowl, lightly beat together the eggs and egg yolks. Set aside. Put zest, lemon juice, sugar, and butter into the top of a double boiler over simmering water. Whisk mixture over medium heat until the butter is melted and the sugar is dissolved. Slowly whisk about a cup of the heated lemon-butter mixture into the beaten eggs. Then, slowly put the egg mixture back into the the lemon-butter mixture, whisking all the while. Continue gently whisking the mixture over the double boiler for about 15 minutes, or until it thickens and coats the back of the spoon. Strain. Pour into a jar, and refrigerate for at least an hour, or until set. Makes 4 cups. Keep refrigerated for 2-3 weeks.

PESTO

Peggy Mosley

2 c. washed, loosely packed stemmed fresh basil leaves	2-3 cloves fresh garlic
½ c. shelled walnuts	¼ to ½ c. good tasting extra virgin olive oil
¼ -½ c. pine nuts	Sea salt to taste

Combine basil, nuts and garlic in a food processor and process the mixture until it turns into a coarse meal. Slowly add extra virgin olive oil in a steady drizzle as you pulse the processor on and off. Process until it becomes a smooth, light paste. Add enough olive oil to keep it moist and spreadable. Season with sea salt to taste. Cover and store chilled for at least an hour to saturate the flavors. Pour a thin layer of extra virgin olive oil over the top to help keep it bright green. May also be frozen in airtight bags. I freeze mine in thin layers so I can break off a piece to use as the sauce for pizza instead of red sauce or use on buttered pasta as a savory meal or side dish. If frozen, thaw desired amount at room temperature. Makes roughly a rounded cup.

POPPY SEED DRESSING

*Betty Garrett
Wife of Bill - Original Deacon*

1 ½ c. sugar	1 T. onion juice
2 tsp. dry mustard	2 c. Wesson oil
2 tsp. salt	3 T. poppy seeds
⅔ c. vinegar	

Grate onion and place in cheese cloth and squeeze out onion juice. Mix sugar, mustard, salt, vinegar, and onion juice. Add oil slowly, beating constantly until thick; add poppy seeds. Store in refrigerator. Makes 2 cups.

SHISH KABOB MARINADE

*Delpha Herndon
Denise Witt*

2 T. butter	½ tbs. Tabasco
1 med. onion, chopped	1 T. brown sugar
1 clove garlic, chopped	1 tbs. salt
½ c. ketchup	¼ c. water
2 T. red wine vinegar	½ c. cooking wine

Combine butter, onion, garlic, ketchup, red wine vinegar, Tabasco, brown sugar, salt, water, and cooking wine in a medium saucepan. Bring to a boil stirring occasionally. Allow to cool. Marinate meat in marinade 8 hours or overnight.

SLOW COOKER APPLE BUTTER

*Janis Burrow
Wife of Jim - Elder*

6 ½ lbs. apples, cored, peeled, and coarsely chopped	½ tsp. ground nutmeg
1 c. granulated sugar	¼ tsp. ground cloves
1 c. light brown sugar	¼ tsp. salt
1 T. ground cinnamon	1 T. vanilla extract

Place apples in slow cooker. In a medium bowl, whisk together the sugars, cinnamon, nutmeg, cloves and salt. Sprinkle over apples and stir gently to combine. Cook for 10 hours on low. Stir in vanilla extract, breaking up any large chunks of apples that remain. Cover and cook for an additional 2 hours. Remove cover and use an immersion blender to purée the apple butter until completely smooth. (Alternately, you could use food processor or regular blender). If you want it thicker, you can continue to cook it on low with the lid off the slow cooker slightly ajar so the steam can escape. Allow to cool, then spoon into jars and store in the refrigerator for up to 2 weeks or freeze for up to 2 months. Makes 4 quarts.

STRAWBERRIES ROMANOFF

Yvette Hibbs

½ c. sour cream	3 T. white sugar
3 T. brown sugar	Strawberries, washed, hulled and halved
1 T. vanilla	
½ c. heavy whipping cream	

Mix sour cream and brown sugar in a bowl. In a separate bowl, whip cream until it begins to thicken. Add white sugar to thickened cream, and whip until thick. Fold cream into brown sugar mixture and serve with strawberries.

WHITE BALSAMIC VINAIGRETTE

Elizabeth Velasquez

¼ c. white balsamic vinegar	Kosher salt and freshly ground pepper, to taste
1 ½ tsp. Dijon mustard	⅓ c. olive oil
1 ½ tsp. honey	

Put all ingredients in a jar and shake until emulsified

ICINGS & FROSTINGS

CHOCOLATE FUDGE ICING

Mona McClure

½ c. (8 T.) butter or margarine	1 tsp. vanilla
2 c. sugar	½ to ¾ c. whole pecans
¼ c. cocoa	(optional)
½ c. evaporated milk	

Put butter into medium sauce pan. Place on low heat to melt butter. Sift sugar and cocoa together, beginning and ending with sugar. Add to butter, stirring well. Stir in evaporated milk. Cook on medium, stirring constantly, until the mixture comes to a full rolling boil. Continue boiling 1 minute. Remove from heat and stir in vanilla. Let cool and beat until smooth. When icing the cake, mix the pecans into the icing for the top layer if desired.

CREAM CHEESE FROSTING

Andrea Wilks

1 c. unsalted butter, softened	2 tsp. vanilla extract
8 oz. cream cheese	5 c. powdered sugar
3 tsp. lemon juice	⅛ tsp. kosher salt

Place the butter, cream cheese, lemon juice, and vanilla in a large mixing bowl and beat on medium-low speed until smooth. Scrape the bottom and sides of the bowl with a spatula, and add about half the powdered sugar. Slowly add in the remaining powdered sugar while stopping a few times to scrape the bottom and sides of the bowl. Add the salt and stir until combined. Turn the mixer up to medium-high speed and whip until the frosting is fluffy and stiff. Be careful not to over- whip the cream cheese frosting so it does not get too runny. This can be piped or spread onto cupcakes, Bundt cakes, cookies, etc.

DECORATOR ICING

Bridget Price

2 lb. powdered sugar	¼ - ½ tsp. salt
½ - ¾ c. Crisco	2 tsp. almond flavoring
½ c. cold water, divided	

Combine 2 T. water and almond flavoring. Add salt to liquids until it dissolves. This avoids bleached spots in frosting. Add shortening, then powdered sugar in small amounts to avoid a sugar cloud. Blend on low speed only until ingredients are mixed, not whipped. Add T. of water, until desired consistency is achieved. Color as desired. Do not refrigerate.

LILLY'S FAVORITE CHOCOLATE ICING

Jennifer Griggs Pool

Wife of Matt - Charter member and Current Deacon

1 stick butter	⅓ c. milk
⅔ c. cocoa powder	2 tsp. vanilla
3 c. powdered sugar	

Melt butter and cocoa in small saucepan. Alternating, add sugar and milk; stir continuously. Once sugar is dissolved, remove from heat. Beat on medium speed with mixer. Add in vanilla. Add more milk, if needed, for desired texture and consistency. Makes about 2 cups.

SANDY'S ICING

Sandy Mack

Wife of Steve - Deacon

½ c. butter, softened (not melted)	½ tsp. almond extract
½ c. shortening	1 egg white
1 (2 lbs. bag) powdered sugar	½ c. whipping cream (not whipped)
½ tsp. salt	

Using a stand mixer with the paddle attachment, cream butter, shortening, and half of the bag of powdered sugar. Add egg white, salt, and almond extract, and beat well. Slowly, add the remaining powdered sugar (1 c. at a time) alternating with the whipping cream. Beat 2 to 3 minutes. If icing is very stiff, add ⅛ to ¼ c. water, and beat mixture for another minute or two. To make chocolate icing, use this same recipe and mix in a container of Chocolate Fudge Ready-Made Frosting!

NUTS & SNACKS

CARAMEL POPCORN

Peggy Mosley

18 c. air popped popcorn (about 1 c. popcorn kernels)
2 sticks butter
2 c. brown sugar

½ c. white/light corn syrup
¾ tsp. salt
½ tsp. baking soda

Preheat oven to 250°. Air pop popcorn! In a large saucepan, combine butter, sugar corn syrup, and salt. Boil about 5 minutes to "softball stage" (234°). Remove from heat. Immediately add baking soda stirring rapidly as the mixture rises. Continue stirring until baking soda is combined in the mixture. Pour mixture over the popped corn stirring to coat. Pour out onto 2 jelly roll pans and bake for 1 hour stirring every 15 minutes. Remove from oven and let cool for 10 minutes. Put in airtight containers and allow to completely cool before sealing. NOTE: Make sure you are ready to pour mixture over popcorn quickly after adding the soda as the mixture thickens quickly and will not coat the popcorn completely if it cools. This recipe only works with Air Popped Popcorn!

CHURRO CRACKERS

Sydnee Gatewood

5 c. oyster crackers
1 c. butter
1 c. light brown sugar
1½ tsp. cinnamon
1 tsp. vanilla

For Topping:
3 T. granulated sugar
1½ tsp. cinnamon
1½ tsp. Kosher salt

Preheat oven to 350°. Line a baking sheet with a silpat liner or foil. Spread the crackers evenly on the baking sheet and set aside. Then, in a medium saucepan, combine the butter and brown sugar and bring to a boil, stirring constantly. Boil for 2 minutes. Remove from heat and stir in 1/12 teaspoons of cinnamon and the vanilla. Pour mixture immediately on top of the crackers. Using a rubber spatula, stir and coat the crackers evenly with the mixture. Then bake for 10 minutes. While the crackers are baking, combine the topping ingredients in a small bowl and set aside. When the crackers are done, remove the pan and gently give them a stir to recoat them with the sugar mixture. Then quickly sprinkle with the salty cinnamon-sugar mixture evenly. Let the crackers cool and then break into pieces. Serve immediately or store in an airtight container.

DELICIOUS NUTS

Sheila Legan

1 can deluxe mixed nuts
1 can whole cashews
1 c. whole pecans
1 egg white

1-2 tsp. water
¾ c. sugar
1 tsp. salt
2 T. pumpkin pie spice

Mix together nuts. Stir egg white and water. Pour over nuts and toss. Stir together remaining ingredients and toss again to coat. Bake on cookie sheet at 300° for 20 minutes stirring after 10 minutes.

FIRE CRACKERS

Sydnee Gatewood

1 box Saltine crackers (or 3½ (9 oz.) bags oyster crackers)
1 pkg. ranch dressing mix
2 tsp. black pepper

1 tsp. cayenne
1 tsp. garlic powder
2 tsp. crushed red pepper flakes
1¼ c. canola or olive oil

Dump crackers into large Tupperware-type container with a good seal. Mix everything and pour over crackers, coating them completely. If you like your crackers more toasty, heat in oven on a baking sheet at 225° for 30 minutes, stirring halfway.

FROSTED PUPPY CHOW

*Allie Cawyer Moore
John Cawyer*

1 pkg. (6 oz.) semi-sweet chocolate morsels
¼ c. vegetable oil

¼ c. creamy peanut butter
6 c. Kellogg's Crispix cereal
2 c. confectioner's sugar

In small bowl, combine chocolate morsels and oil. Microwave on HIGH 1½ minutes or until chocolate melts. Stir in peanut butter. Pour both mixture and Crispex cereal into a gallon-size storage bag. Place confectioners sugar into new gallon-size storage bag. Pour coated cereal into sugar bag and close bag tightly. Shake bag gently until cereal is thoroughly coated with sugar. Yield: 8 c.

GOOD STUFF

Ann McElroy

2 c. Cap'N Crunch Peanut Butter cereal	1 c. unsalted peanuts
2 c. Rice Krispies	1 c. chopped pecans
2 c. miniature marshmallows	1 pkg. (20 oz.) white almond bark*
1 c. pretzels (use small twisted pretzels and crunch them up)	

Mix dry ingredients together. Melt the white almond bark in the microwave and pour over the above mixture. Stir until the mixture is coated. Spread on wax paper to let the coating set. Break up into pieces.

*Use at least one package of almond bark to coat the mixture. Use a couple of more rows from another package if you like a thick coating.

HOT CRACKERS

Ginger King

1 ½ c. vegetable oil	4 sleeves of Nabisco Crackers
1 (1 oz.) packet ranch dip	or 3 boxes of the Mini Crackers
1-2 T. red pepper	

Combine vegetable oil, ranch dip, and red pepper, and stir. Add red pepper to taste. Place crackers in a large Ziploc bag pour sauce in and around the bag. Flip the bag over and over, so the sauce can get on each of the crackers.

MYRNAPOWERS' CARAMEL CORN

Kristin McClure Powers

6 qt. popped popcorn	1 tsp. salt
1 c. butter	½ tsp. vanilla
2 c. light brown sugar	1 tsp. baking soda
½ c. light corn syrup	

Preheat oven to 230°. Place popped popcorn in large aluminum roasting pan. Combine butter, brown sugar, corn syrup and salt in a large saucepan. Bring to a full boil over med-high heat, while continuously stirring. Continue to stir at a full boil for 5 minutes. Remove from heat and stir in vanilla. Add baking soda (mixture will foam) and mix well. Immediately pour mixture over popcorn and stir to coat evenly. Bake at 230° for 1 hour, stirring every 15 minutes. After baking, spread caramel corn onto wax paper to cool. When cool, break into pieces and store in airtight container.

PEANUT BUTTER AND SYRUP SANDWICH

Janée Reeder

1 paper plate	1 drizzle Karo light syrup
1 fork (only thing to wash)	2 slices white bread
1 little glomp of butter	1 banana, sliced (optional)
1 big glomp of smooth peanut butter	

Use the fork to put butter and peanut butter in the plate. Drizzle Karo on top. Mix together with the fork, until smooth. If too thick, add more Karo. If too thin, add more peanut butter. Spread on top of bread. Add sliced bananas, if desired. Put other slice of bread on top.

Note: My father, James Goolsby, LTC US Army, Ret., sustained himself in college and during his years in the Army with this meal. It was his "Bachelor Survival Meal."

PECAN PRALINE CRUNCH

Allie Cawyer Moore

8 c. oatmeal square cereal	3 T. butter
1 c. coarsely chopped pecans	1 t. vanilla
½ c. light corn syrup	½ t. baking soda
½ c. firmly packed light brown sugar	

Heat oven to 250°. Spray jelly roll pan with Pam. Combine cereal and pecans in pan, set aside. In 4 c. glass bowl, combine corn syrup, brown sugar, and butter. Microwave on high for 1 ½ minute. Stir. Microwave in 30 second intervals until boiling. Stir in vanilla and baking soda into the mixture. Pour over cereal mixture, stir to coat evenly. Bake for 1 hour, stirring every 20 minutes. Cool completely. Store in tightly covered container.

PRALINE CRUNCH

Stacy Smith

8 c. Crispix cereal	½ c. butter
2 c. pecan halves	1 tsp. vanilla
½ c. brown sugar	½ tsp. baking soda
½ c. corn syrup	

Preheat the oven to 250°. Combine cereal and pecans in large bowl. In saucepan, combine brown sugar, corn syrup, and butter. Bring to a boil, stirring occasionally. Remove from the heat and stir in vanilla and baking soda. (Mixture will bubble up). Pour over cereal mixture, tossing to coat evenly. Pour cereal mixture into a 9 x 13 pan (or a large jelly roll pan). Bake 1 hour, stirring every 20 minutes. Pour onto wax paper or parchment paper to cool. Break into pieces.

SPICED HONEY ALMONDS

Breanne Avedikian

⅓ c. honey	3 T. sugar
1 T. red pepper flakes	1 tsp. table salt
3 c. almonds, whole, natural, toasted (about 1 lb.)	½ tsp. chili powder

Preheat oven to 325°. Warm honey and crushed red pepper in a large skillet over medium heat for 1 minute. Stir in almonds. Remove from heat and spread almonds in a single layer on a baking sheet coated with cooking spray. Bake for 18 minutes; cool 2-3 minutes. (Honey mixture will still be slightly sticky.) Combine sugar, salt, and chili powder in a medium bowl. Place almonds in same bowl with sugar mixture; toss gently. Spread nuts on parchment paper or wax paper to cool completely. Store in an airtight container until ready to use.

SPICED PECANS

Jackie Johnson

1 c. sugar	1 tsp. cinnamon (ground)
½ tsp. cloves (ground)	¼ c. water
¼ tsp. salt	3 c. pecan (halves)
½ tsp. nutmeg (ground)	

Add all ingredients, except pecans, in pot and boil on medium heat. Cook until reaching soft boil stage (238°). Stir in pecans until completely coated. Spread single layer on wax paper to cool.

SPICY PARTY MIX

Vicki Cathey

1 lg. bag Dot's Homestyle Pretzels	2 T. garlic powder
1 box Cheerios	¾ c. melted butter
1 (12 oz.) box Crispix cereal	½ c. oil
1 (16 oz.) box Wheat Chex cereal	3 T. Worcestershire sauce
2 cans fancy mixed nuts	1 tsp. cayenne pepper
3 T. red pizza pepper	8 to 10 drops Tabasco sauce
	2 tsp. celery salt

Melt butter and oil in saucepan. Add all seasonings and mix well. Pour mixture over dry ingredients in a large container. Bake at 350° for 40 to 45 minutes every 6 to 7 minutes to prevent burning.

Note: I use a large container of fancy nuts from Costco (or 2). Sometimes I leave out Cheerios and throw in an extra box of Wheat Chex.

SPICY PRETZELS

*Jan Evans Immel
Wife of John - Deacon*

1 lb. bag pretzels (sticks or mini twists)	1 tsp. cayenne pepper
2½ tsp. red pepper flakes	1 pkg. dry Ranch dressing mix
2 tsp. garlic powder	½ c. vegetable oil

Mix all spices together in large Ziploc bag. Add pretzels and oil. Toss around till coated. Every 15 minutes, toss the pretzels in the bag. (4 times total). Store in Ziploc bag. The pretzels will absorb the oil.

SPICY RANCH CHEX MIX

*Shelby Thornton Love
Associate Youth Minister (2019-2020)*

2 c. Chex cereal	1 pkg. ranch seasoning
2 c. Cheez-its	1 tsp. cayenne pepper
2 c. pretzels	seasoning
1 stick butter, melted	¾ c. M&Ms

Preheat oven to 350°. Mix Chex, Cheez-its, and pretzels in a large mixing bowl. Pour melted butter in the mixture of Chex, Cheez-its, and pretzels and stir to coat the mixture. Add the packet of ranch seasoning and cayenne pepper seasoning and stir until the seasoning is evenly distributed. Cover a large baking sheet with foil and spread the snack mixture on the pan. Place in the oven for 30 minutes. Remove and stir halfway through. After 30 minutes, remove from oven and let cool. Add M&Ms and transfer to serving bowl.

TOASTED PECANS

Tamara Brantley Rasbury

3 c. pecans	1½ tsp. seasoned salt
2 T. butter	

Preheat oven to 275°. Use cookie sheet. Melt butter, add seasoned salt. Pour melted butter and seasoned salt over the pecans, mix it all up, and pour pecans out on a cookie sheet. Cook for 50-60 minutes.

Note: This recipe is from my grandma Dorothy Riddle.

YUMMYCHOCOLATE CHEX MIX

Rebecca Rice

8 c. Chocolate Chex cereal	1 T. heavy cream
¾ c. packed brown sugar	½ c. milk chocolate baking chips
6 T. butter or margarine	½ c. vanilla (white) chocolate baking chips
3 T. light corn syrup	1 tsp. sea salt
¼ tsp. baking soda	
1 c. Reese's mini peanut butter cups	
1 c. mini marshmallows	
½ c. caramel bits (by the chocolate chips in baking aisle)	

Use cookie sheet lined with waxed paper or foil. Into a large microwavable bowl, measure cereal; set aside. In 2 cup microwavable measuring cup, microwave brown sugar, butter, and corn syrup uncovered on High 1-2 minutes, stirring after 1 minute, until melted and smooth. Stir in baking soda until dissolved. Pour caramel mixture over cereal, stirring until evenly coated. Microwave on High 3 min., stirring every minute. Spread on cookie sheet. Cool 10 minute. Break into bite-sized pieces. Make sure Chex mixture is cool to the touch (so candy doesn't melt) Evenly sprinkle mini peanut butter cups candy and mini marshmallows over Chex mixture. In small microwavable bowl, microwave caramel baking bits and cream uncovered on High about 1 min. or until chips can be stirred smooth. Use a spoon or fork to drizzle over snack. Microwave the milk chocolate baking chips next, starting with 20 seconds, and stirring, then at 20 seconds intervals until the mixture is completely smooth. (microwave temperatures vary, so watch the chocolate and stir frequently until it's of drizzling consistency). Drizzle over the snack mixture. Then microwave the vanilla baking chips in 20 seconds intervals, stirring until smooth, and drizzle that over the snack mixture. Quickly sprinkle sea salt over all while candy drizzles are still wet. Refrigerate until set. Break apart and store in tightly covered container.

OATMEAL & GRANOLA

BAKED OATMEAL

Annette Cawyer

WOW Leader, Wife of John - Current Elder

2 large eggs, beaten	1 tsp. cinnamon
½ c. light brown sugar, packed	¼ tsp. salt
1 ½ tsp. baking powder	¼ c. butter, melted
1 ½ tsp. vanilla extract	3 c. oats, old fashioned
1 ¼ c. milk	

Preheat oven to 350°. Combine beaten eggs and brown sugar. Then, add baking powder, vanilla extract, milk, cinnamon, salt and melted butter. Stir until mixed. Add oats, then stir until well mixed. Pour into a well greased 8X8 dish and bake for 30-40 minutes. Serve warm with berries or other fruit. Other hints: This mixture can be prepared overnight stored in the refrigerator. Remove from refrigerator to allow it to take the chill off of the dish, while the oven preheats. You can also double this recipe and bake in a 9X13 dish, and cook for 40-50 minutes. Finally, Baked Oatmeal freezes great! Cut into squares after baking, and place in a freezer safe bag or container. For a quick breakfast, remove a square or two and microwave on High for 45 seconds to 1 minute.

CHRISTMAS GRANOLA

Annette Cawyer

WOW Leader, Wife of John - Current Elder

4 c. oats, old fashioned	⅓ c. vegetable or canola oil
1 c. pecans, roughly chopped	¼ c. honey
½ c. dried cranberries, chopped	½ c. light brown sugar
½ c. sweetened coconut flakes	½ tsp. vanilla extract
⅛ tsp. salt	1 tsp. orange extract

Preheat oven to 325°. Lightly coat rimmed sheet pan with cooking spray or cover with parchment paper. In a large bowl, stir together oats, pecans, cranberries, coconut, cinnamon, and salt. Set aside. In a 4 quart microwavable bowl, combine oil, honey, and sugar. Cook on High for 3 to 4 minutes, stirring occasionally, until mixture begins to boil. Stir in vanilla and orange extracts. Drizzle syrup mixture over oat mixture, and toss with a wooden spoon until evenly coated. Pour coated granola mixture onto the sheet pan and spread evenly. Bake, stirring occasionally, for 25 minutes, until granola is golden brown. (Be careful not to over cook!) Let granola cool completely. Break into pieces and store in an airtight container.

CRANBERRY NUT GRANOLA

Elizabeth Cullins

3 c. old-fashioned oats	Optional:
1 (14 oz. can) sweetened condensed milk	Chocolate chips
1 c. dried cranberries	Blueberries
1 c. mixed nuts	Coconut milk
¼ c. hulled pumpkin seeds	Honey
¼ c. slivered almonds	Flaxseed
	Shelled sunflower seeds

Preheat oven to 350°. Line a 9x13 baking pan with parchment paper leaving a 2 inch overhang along the sides. Spray with cooking spray (Baker's Joy!). Stir all ingredients together in a bowl and spread into the pan pressing into the corners and sides. You can top with more nuts, chocolate chips or blueberries if desired. Bake 20-25 minutes or until edges are golden brown. Lift by parchment paper out of pan onto cutting board and let cool completely about 30 minutes then cut into bars. Or, turn out onto wax paper and let crumble, cut with a knife into chunks and cool completely and divide into snack bags. You can also make a dairy free version by using a can of coconut milk and 3 tablespoons of honey. You can also use flaxseed and shelled sunflowers in place of mixed nuts. It's really good both ways!

CROCK POT STEEL CUT OATMEAL

Kay Redding
Wife of David - Deacon

1 c. steel cut oats	1 tsp. vanilla
4 c. water	1 tsp. cinnamon

Mix all ingredients in crock pot. Cook on low heat 3-4 hours, depending on how your crock pot cooks and the consistency of oats you want. Stir and serve with toppings and sweetener of choice. We serve it with brown sugar, blueberries and strawberries. Makes 4 servings. This recipe can easily be doubled.

GRANOLA

Debbie Lee
Wife of Paul - Deacon

¼ c. honey	1 tsp. salt
2 T. sugar	1 tsp. cinnamon
4 tsp. vanilla	⅓ c. vegetable oil (you could
4 c. old fashioned oats	sub ⅓ cup coconut oil instead
1 c. sliced almonds	of vegetable oil)
½ c. brown sugar	

Heat oven to 300°. In a small saucepan heat honey and white sugar over medium heat, stirring constantly until bubbly. Remove from heat and add vanilla. Mix oats, almonds, brown sugar, salt, cinnamon and oil in large bowl. Pour honey mixture over oat mixture and mix thoroughly. Spread evenly on a cookie sheet that has been sprayed with Pam. Bake 15 minutes, stir, bake another 15 minutes. Cool and break up into clumps.

MAPLE NUT GRANOLA

Denise Witt
Wife of Don - Current Elder

3 c. old fashioned oats	¾ c. real maple syrup
1 c. raw pumpkin seeds, hulled	½ c. olive oil
1 c. raw sunflower seeds, hulled	½ c. brown sugar
1 c. coconut chips,	1 tsp. salt
unsweetened	Coarse salt
1 ¼ c. nuts, roughly chopped	
(pecans or walnuts)	

Preheat oven to 300° and line two large rimmed baking sheets with parchment paper. Mix all ingredients (except coarse salt) in large bowl. Spread in an even layer on baking sheets. Bake for 20-40 minutes stirring every 10 minutes. Remove from oven and sprinkle with coarse salt immediately. Cool completely before storing in airtight container for up to a month. * You can tell it's done when it's golden brown and it will feel "crunchy" when you stir it. Watch closely toward the end, the coconut and nuts burn easily.

MY SISTER JUDY'S GRANOLA

Laura Harbin

½ c. vegetable oil
 ½ c. maple syrup
 1 T. vanilla extract
 4 c. old fashioned rolled oats
 3 c. mixed, chopped nuts
 (almonds, pecans, walnuts,
 etc.)

½ tsp. salt
 4 c. dried fruit (optional)

Heat oven to 325°. Line jellyroll pans with silicone mats or parchment paper. Combine oats, nuts, and salt in large mixing bowl. Combine oil, syrup, and vanilla and pour over oat mixture. Stir with a spatula to coat the nuts and oats evenly. Divide the mixture between the lined jellyroll pans, patting with the back of a spatula to make thin, even layers. Bake until golden brown, about 30 minutes. Cool slightly. If desired, stir in dried fruit. (The mixture will keep in a tightly covered container at room temperature for at least a week.)

SANTA'S REINDEER FOOD

Santa's Elves
 PC Children's Ministry

Oats
 Sugar

Christmas sprinkles

Put ingredients in separate bowls. Have children scoop ingredients into a Ziploc bag. Seal bag and shake it up to mix. Sprinkle on the lawn for Santa's Reindeer on Christmas Eve. Add the following poem... Be sure to take this magic food home and sprinkle it on your lawn. On Christmas Eve, Santa's reindeer travel many miles before dawn. The smell of oats and the sparkle of sugar will guide them on their way, and you'll wake up to Santa's gifts next morn on Christmas Day!

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STICKY TOFFEE PUDDING	428	GIGI'S SUGAR COOKIES WITH BUTTERCREAM		RASPBERRY BARS	465	POPPA DAVIS' FUDGE	481
SWEDISH CREAM	429	FROSTING!	450	ROCKY ROAD BARS	466	PRETZEL TURTLES	482
SWEET CHERRY CHEESE DESSERT	429	GINGER COOKIES	451	ROSEMARY SHORTBREAD	466	SUE'S FAMOUS PEANUT- BUTTER CHOCOLATE	
THE BEST BREAD PUDDING	430	GINGERBREAD COOKIE BARS WITH CREAM CHEESE ICING	452	SALTED CARAMEL BUTTER BARS	467	PIECES	482
TWENTY-FIVE MINUTE CHEESE CAKE	431			SAND TARTS	467	TRUFFLES	482
WHITE CHOCOLATE ALMOND CHEESECAKE	431			SNICKERDOODLE COOKIES	468		
COOKIES & CANDY				SNICKERDOODLES	468	THIS & THAT	
COOKIES & BARS				SNICKERDOODLES IN A HURRY	469	FAVORITE CAULIFLOWER PIZZA CRUST	483
ALMOND BUTTER-QUINOA BLONDIES (GLUTEN FREE)	433			SPECIAL K COOKIES	469	FOUR INGREDIENT HOMEMADE CROUTONS	483
				SPICY MOLASSES COOKIES WITH CINNAMON CHIPS	470		
				SPRINKLE COOKIES	471		

RAINBOW POPSICLES	484	CREAM CHEESE FROSTING	492
DRESSINGS, SALSAS, SAUCES, SYRUPS, & SPREADS		DECORATOR ICING	492
BALSAMIC STRAWBERRY		LILLY'S FAVORITE CHOCOLATE ICING	493
SALSA	484	SANDY'S ICING	493
BARBECUE SAUCE	484	NUTS & SNACKS	
BBQ SAUCE	485	CARAMEL POPCORN	494
BLACK BEAN AND CORN		CHURRO CRACKERS	494
SALSA	485	DELICIOUS NUTS	495
BROWN SUGAR CINNAMON SYRUP	485	FIRE CRACKERS	495
CINNAMON HONEY BUTTER	486	FROSTED PUPPY CHOW	495
CRANBERRY SALSA	486	GOOD STUFF	496
CREAMY AVOCADO CILANTRO DRESSING	486	HOT CRACKERS	496
CREAMY CILANTRO TOMATILLO DRESSING	487	MYRNA POWERS' CARAMEL CORN	496
CREAMY JALAPEÑO SALSA	487	PEANUT BUTTER AND SYRUP SANDWICH	497
DRESSING FOR SPINACH SALAD	487	PECAN PRALINE CRUNCH	497
GRANDMA'S HOMEMADE TARTAR SAUCE	488	PRALINE CRUNCH	497
HOLLANDAISE SAUCE	488	SPICED HONEY ALMONDS	498
HONEY MUSTARD DRESSING	488	SPICED PECANS	498
HOT FUDGE SAUCE	488, 489	SPICY PARTY MIX	498
LEMON CURD	489	SPICY PRETZELS	499
PESTO	490	SPICY RANCH CHEX MIX	499
POPPY SEED DRESSING	490	TOASTED PECANS	499
SHISH KABOB MARINADE	490	YUMMY CHOCOLATE CHEX MIX	500
SLOW COOKER APPLE BUTTER	491	OATMEAL & GRANOLA	
STRAWBERRIES ROMANOFF	491	BAKED OATMEAL	501
WHITE BALSAMIC VINAIGRETTE	491	CHRISTMAS GRANOLA	501
ICINGS & FROSTINGS		CRANBERRY NUT GRANOLA	502
CHOCOLATE FUDGE ICING	492	CROCK POT STEEL CUT OATMEAL	502
		GRANOLA	503
		MAPLE NUT GRANOLA	503
		MY SISTER JUDY'S GRANOLA	504
		SANTA'S REINDEER FOOD	504



So whether you
eat or drink or whatever
you do, do it all for the
glory of God.

1 COR 10:31