

Baked Chicken

Large fryer pieces
Salt water
Flour
Margarine
Seasoning
Paprika

Soak chicken in salt water for 15-20 minutes, then rinse. Season slightly and roll in flour and dip in margarine. Place in baking pan, sides not touching. Season and sprinkle with paprika. If using large baking pans, add 1 cup water. If using smaller pans, use less water. Cover tightly with foil and bake at 350° for 1 hour. Remove foil and let brown. DO NOT TURN. Remove with spatula to serve.

Pearl Loveen & UM Women

Baked Chicken

3 c shredded chicken
4 c soft bread (used seasoned croutons)
4 c broth
4 eggs (well beaten)
1 can mushroom soup

Put meat in large bowl. Add bread and well beaten eggs. Add broth. Mix and salt to taste. Put in 9 x 13" baking pan. Cover with soup as comes from can. Bake 350 for 1 hour. Serves 12.

Sauce:

1 can cream of mushroom soup
¼ c chopped pimento
¼ c milk
1 c sour cream

Heat and stir until hot. Makes approximately 12 servings.

Miriam Fauser

Baked Chicken Casserole and Pimento-Mushroom Sauce

Chicken:

3 cups shredded chicken
4 cups broth
4 cups seasoned croutons (like for stuffing)
4 eggs, well beaten
1 can cream of mushroom soup

Sauce:

1 can cream of mushroom soup
¼ cup milk
1 cup sour cream
¼ cup chopped pimentos

Put chicken in large bowl. Add bread cubes and eggs. Add broth and mushroom soup, mix well. Salt to taste. Put in 13x9 greased baking dish.

Mix and heat ingredients for sauce until hot, stirring occasionally. Spread over top of casserole. Bake at 350° for 1 hour. If you do not want to use pimento-mushroom sauce you can spread 1 can of cream of mushroom soup, as is from can, on top of casserole and bake. Make approximately 12 servings.

U. M. Women

Beef Barbeque

1 lb. hamburger
1 can corned beef (or another lb of hamburger)
1 small onion, chopped
2 Tbsp vinegar
½ cup brown sugar
2 tsp chili powder (can use less)
1 small bottle ketchup
½ cup water

Brown hamburger and onions. Add other ingredients, chopping the corned beef into small pieces.

Cook slowly until thickened-about 45 minutes. Add more water as needed or bread crumbs to thicken.

Naomi Foote – Friend of Dixie Striker

Bratwurst

2 beers
2 lbs bratwurst (Bucyrus-style preferred)
2 onions, chopped
2 Tbsp ketchup
2 oz. mustard (Stadium or add a little horseradish to regular mustard)

Mix and bring the beer, onion, ketchup and mustard to a boil. Add the bratwursts and simmer for 15-20 minutes. Remove and grill, rotating ¼ turn frequently until done. (This prevents charring or blistering.) Serve on rye bread, top with sauerkraut, mustard, onion, horseradish or any combination of choice.

Ralph Lyon

Chicken Curry

1 roasting chicken (cut up)
2 large onions, sliced
6 oz butter
½ tsp garlic powder
2 tomatoes, sliced
1 Tbsp ground ginger
Salt to taste
1” long cinnamon stick
2 Tbsp ground cumin
1 tsp ground turmeric
8-10 cloves, whole
2 Tbsp ground coriander

Brown onions in melted butter and add spices. Add chicken, tomatoes and ½ cup water. Cook on low flame until chicken is tender. For additional gravy add more water.

Peg Lyons

Chicken-N-Stuffing Scallop

1- 8 oz pkg seasoned stuffing (or 3½ cups)
½ cups butter
¼ tsp salt
4 cups chicken broth
3 cups cubed cooked chicken
½ cup flour
Dash pepper
6 slightly beaten eggs

Prepare stuffing according to package directions, spread into a 13x9x2" dish, top with chicken. In saucepan melt butter, blend in flour and seasoning. Add broth. Cook until thick. Add eggs to hot mixture, pour over chicken. Bake 325° for 40-45 minutes.

Pimento-Mushroom Sauce:

1 can cream of mushroom soup
¼ cup milk
1 cup sour cream
¼ cup chopped pimentos

Heat and stir until hot. Makes approximately 12 servings.

Nancy Gillenwater

Chicken Rice – A – Roni

Brown rice mixture in 2 Tbsp butter, stir often. Pour it slowly into 2 2/3 c hot water, stir in the envelope contents. Add ¾ tsp poultry seasoning, 1 sm chopped onion, ½ c chopped celery and some celery leaves. Cover pan and simmer for 10 minutes (sort of moist). Put in the bottom of a large pan: lay 6 seasoned chicken breasts on top. Bake 1 hour at 400. Serves 6.

Lois Stahl

Chopped Sirloin Steak

Roll steaks in flour. Brown on both sides. Lightly salt and pepper as browning. Place in baking dish or roasting pan (depending on how many are doing). Mix cream of mushroom and celery soup together with a little water. Pour over steaks and bake 350 for approximately 45 minutes.

Kitchen of UM Women

Creamy Crunchy Chicken – N – Rice Bake

1 8 oz Jar cheese whiz
1 10 oz pkg frozen peas, cooked and drained
1 ½ c hot cooked rice
2 c chopped cooked chicken
1 2.8 oz can Durkee French fried onions

Combine cheese whiz and rice; mix well. Add chicken, peas and half of onions; mix lightly. Pour into 1 ½ qt casserole. Bake at 350 for 15 minutes. Top with remaining onions; continue baking 5 minutes or until onions are lightly browned. Serves 4 – 6.

Kathy Striker

Easy Meatballs

3 cups ketchup
1 cup grape jelly
4 lbs bag meatballs

Place in crock-pot, cook on low 4-5 hours.

Shelly Darnell

Everyday Meat Loaf

2 eggs
2/3 c fine dry bread crumbs
1/2 tsp dried sage – crushed
1/4 c catsup
2 Tbsp brown sugar
1 tsp lemon juice
3/4 c milk
2 Tbsp chopped onion
3/4 tsp salt
dash of pepper
1 1/2 lbs ground beef
1 tsp dry mustard

In mixing bowl, stir together eggs, milk, bread crumbs, onion, salt, sage and pepper. Add ground beef and mix well. Shape into loaf in shallow pan. Bake 350 for 1 hour. Combine catsup, brown sugar, mustard and lemon juice; spoon over meat loaf. Bake 15 minutes more.

Naomi K. Cook

Florida Steak

4 1/2 lbs ground beef
1 1/2 cups milk
2-3 tsp salt
1 tsp pepper
1 1/2 cups fine bread crumbs
3 eggs
Onion salt or finely diced onion

Pat into pan to thickness desired. Let stand. Cut in serving approximately 22-23. Roll in flour, brown. Put into baking pan.

Mix:

1 can cream of celery
1 can cream of mushroom
1 1/2 cans water

Pour over meat. Bake at 350° for 1 hour.

U. M. Women

Ham Balls for 70 People

7 lbs smoke ham
7 lbs lean pork
32 cups Wheaties or 7 cups bread crumbs
8 eggs
1 Tbsp pepper
7 cups milk

Sauce:

8 cups pineapple juice
3 tsp cloves
10 Tbsp brown sugar
6 tsp prepared mustard
8 Tbsp vinegar-water

Mix all ingredients for ham balls together. Form into balls.

Cook ingredients for sauce, thicken with cornstarch. Serve over ham balls.

U. M. Women

Ham Loaf

1- 20 oz can crushed pineapple, drained
1 lb ham loaf meat mix
2 eggs
1 cup rolled oats
Pepper

Topping:

¼ cup crushed pineapple
¼ cup pineapple juice
¾ cup brown sugar
2 Tbsp mustard

Mix together first five ingredients and make into balls, using an ice cream scoop, or into a loaf. Bake at 350° for 20 minutes.

Mix together pineapple, brown sugar, mustard and juice. Spread on top of meat. Bake for an additional 20-25 minutes.

Marilyn Koons

Ham Loaf

8 lbs ham loaf
8 eggs well beaten
2 cups chopped onions
58 crackers (1 sleeve + 14 crackers) crushed
2 tsp dry mustard
½ tsp pepper
1 can crushed pineapple

Topping:

1 cup brown sugar
4 Tbsp vinegar
1 tsp dry mustard
¼ tsp cloves
2 cups pineapple juice

Mix ingredients together, press into greased pan. Score and place pineapple on each slice. Place maraschino cherry in center of each slice.

Mix together ingredients for topping. Pour over ham loaf.

U. M. Women

Ham Loaf

1 lb cured ham, ground
1 lb fresh pork, ground
2 beaten eggs
14 crushed soda crackers
½ tsp dry mustard
1/8 tsp pepper

Topping:

½ cup brown sugar
2 Tbsp vinegar
½ tsp dry mustard
Pinch of cloves
1 cup pineapple

Mix together ham and pork well. Add remaining ingredients and make in to individual loaves or a single loaf.

Mix topping ingredients together. Pour over ham loaf reserving some for basting once or twice during baking. Bake at 325° for approximately 1 hour 15 minutes or until nicely brown.

U. M. Women

Ham Loaf

3 lbs ground ham
3 eggs
1½ cups cracker crumbs
6 Tbsp carnation milk
Salt and pepper
Onion
Poultry seasoning or sage

Mix all ingredients and make into medium sized loaves. Bake in 350° for 2 hours.

U. M. Women

Hearty Ground Beef Stew and Dumplings

Brown 1 lb. ground beef and ¼ c chopped onion, ½ tsp salt, ½ tsp pepper, ¼ tsp garlic powder. Drain. Dissolve 1 beef bouillon cube in 1 ½ c boiling water. Add to ground beef, with 3 sliced carrots, 2 peeled, cut up potatoes (bite sized), one sliced onion and 1 c frozen peas; cover, bring to boil and simmer 15 minutes. Add one can cream of mushroom soup. Use a 10-biscuit can of refrigerated biscuits. Sprinkle with paprika. Simmer uncovered 10 minutes. Cover; simmer 15-20 minutes until biscuits are not dough. Serves 5-6.

Holiday Crab Meat Dip

2 pkgs (8 oz) cream cheese
1½ tsp mustard
1/3 cup mayonnaise (lite)
4 tsp sugar
3 Tbsp dry white wine or vermouth
½ tsp salt
½ tsp onion juice
¼ tsp garlic salt
2 cans crab meat or 1 can crabmeat and 1 can shrimp (6½ oz)

Combine all ingredients except crab meat in top of double broiler. Heat over simmering water, stirring until well blended. Mix in seafood. Heat. Serve with chips or crackers.

Peg Lyons

Classic Lasagna

1 lb ground beef
¾ c chopped onion
2 Tbsp. salad oil
1 can (#1) tomatoes
2 c water
1 Tbsp chopped parsley
½ tsp oregano leaves
1 lb ricotta cheese (I use cottage cheese)
1 c grated parmesan cheese
1 tsp sugar
1 tsp garlic powder
½ tsp pepper
2 cans (6 oz) tomato paste
2 tsp salt
½ pkg (8 oz) lasagna noodles
8 oz mozzarella cheese

In large heavy pan, lightly brown beef and onion in oil. Add tomatoes (cut with edge of spoon), paste, water, parsley, salt, sugar, garlic powder, pepper, and oregano; simmer uncovered, stirring occasionally, about 30 minutes. Meanwhile cook lasagna as directed. In 13 x 9 x 2" baking pan, spread about 1 c sauce. Then alternate layers of lasagna noodles, sauce and cheeses, ending with sauce, mozzarella and parmesan. Bake at 350 for 40-50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes; cut into squares to serve. Serves 8.

Kathy Striker

Microwave Meat Loaf

1 ½ lbs ground beef (lean)
½ c dry bread crumbs
1/3 c finely chopped onion
½ tsp salt
¼ tsp pepper
1 egg – slightly beaten
1/3 c catsup
2 Tbsp milk
1 tsp Worcestershire sauce

Combine all ingredients. In oblong baking dish shape mixture into loaf (about 8 x 4"). Cover with wax paper. Heat at medium, 20-24 minutes. Let stand, covered. Wait 5 minutes before serving.

Janet Brown

Miniature Cheese Loaves

2 lbs ground beef
2 ¾ c fresh bread crumbs (or 2 c)
¾ c chopped onion
½ c chopped green peppers
¼ c milk
½ c cubed swiss cheese
2 Tbsp parsley (optional)
1 tsp salt
¼ c pepper
1 10 ½ oz can vegetable soup

Mix all together except cheese. Make a patty and place cube of cheese inside. Place in baking pan. Pour tomato juice over all. Bake at 400 for 35 minutes or more. Good with pizza sauce.

UM Women

Mushroom Meatballs

1 can cream of mushroom soup
¼ cup water
Mix ingredients.

¼ cup prepared soup
1 lb ground chuck
¼ cup fine bread crumbs
2 Tbsp minced onion
1 Tbsp minced parsley
1 slightly beaten egg

Shape meat mixture into 1½" balls, brown in 1 Tbsp shortening in skillet. Pour off drippings and add remaining prepared soup. Cook over low heat for 15 minutes, covered. Stir occasionally.

U. M. Women

No Fail Scrambled Eggs

1 tsp salt
1/8 tsp pepper
8 eggs
½ cup milk or light cream
3 Tbsp butter, margarine or bacon drippings

Makes 4-6 servings.

U. M. Women

Orange Soy Pork Chops

4 pork chops
2 cups orange juice
2 Tbsp soy sauce

Preheat oven to 400°. Heat medium sized frying pan to medium-high. Sear outside of pork chops, and after both sides are seared put into the oven for 5-10 minutes until done.

Remove pork chops from pan and heat pan over medium heat. Add orange juice, soy sauce and pork chops. Reduce sauce by half. Serve over rice.

Beth Bond

Oven-Fried Chicken (microwave)

1 c seasoned dry bread crumbs, corn flakes or prepared chicken coating mix
1 tsp paprika
2 ½ - 3 pound broiler-fryer chicken cut up
1/3 c milk

Mix crumbs and paprika, coat chicken pieces with milk then crumb mixture. Place coated chicken pieces on paper towel-lined carousel. (with meatiest portions towards outside). Microwave at medium-high (70%) until chicken next to bone is not pink, about 18 to 25 minutes. If not using a carousel can use 10" square casserole – rearranging chicken after half the time.

Joan Dilley

Oven Fried Chicken

¼ cup shortening
1½ Betty Crocker Potato Buds mashed potatoes (dry)
1/3 cup grated Parmesan cheese
1 tsp salt
½ tsp pepper
2½ - 3 lb broiler-fryer chicken, cut up
1 egg, beaten

Heat oven to 425°. Heat shortening in rectangular pan, 13x9x2", in oven until melted. Mix potatoes, cheese, salt and pepper. Dip chicken into egg; roll in potato mixture. Place pieces, skin side up, in pan. Bake uncovered until thickest pieces are done, about 1 hour. Makes 6 servings.

U. M. Women

Pickled Pigs Feet, Beef Tongue and Heart

Pigs feet
Beef Tongue
Beef Heart
½ tsp whole cloves
1 tsp stick cinnamon (ground up finely)
2/3 cup white vinegar
½ cup white sugar

Cook meat in salt water until tender. Let set until cool. Remove fat from top of broth. Remove meat from broth. Add cloves, cinnamon, vinegar and sugar to 1-2 quarts of the broth. Boil for 10 minutes. Pour over cooked meat and cook for a few minutes. Refrigerate for 24 hours.

Marilyn Koons

Seafood Bake

1 (6 ½ oz) can crab meat
1 c miracle whip
¼ c minced onion
1 ½ c diced celery
1 tsp Worcestershire sauce
1 (4 ½ oz) shrimp
½ c chopped pepper – green
salt and pepper to taste

Mix all ingredients. Bake 350 for 25 minutes. May put slivered toasted almonds on top if you wish. May serve hot or cold. May mix without baking and use as cold salad also if desired, serve with crackers or rolls.

Nancy Gillenwater

Sloppy Joes

1½ hamburger
Onions
Green pepper
1 can tomato soup
Salt and pepper
Chili pepper (small amount)
Sugar

Brown hamburger and add remaining ingredients.

Marilyn Koons

Sloppy Joes

20 lbs hamburger
2 large and 1 small can Manwich
1- 3 oz tomato paste
2 extra large tomato soup
Onions
Cracker or bread crumbs
Pepper

Brown hamburger and add ingredients. Serves 75+ people.

Marilyn Koons

Sloppy Joes

1 ½ lbs ground chuck
salt and pepper to taste
2 Tbsp catsup
2 tsp mustard (prepared)
2 Tbsp brown sugar
¼ c chopped onion
1 can campbell's chicken gumbo soup (undiluted)
1 can mushroom (4oz) pieces

Brown beef with onion salt and pepper. Drain off grease. Add rest of ingredients. Simmer 1 hour. Add a few bread crumbs if needed. Makes approximately 12 medium sandwiches.

Helen Beach

Soufflé-Top Cod Steaks

Cod steaks (any fish will do)
Salt and pepper
½ cup mayonnaise (or Kraft salad dressing)
¼ cup sweet pickle relish
2 Tbsp minced parsley
2 egg whites
1 Tbsp lemon juice

Season cod steaks. Place on foil-lined or greased baking sheet. Broil with surface of fish 3 inches below heat until nearly cooked through. (Can also be baked.) Meanwhile, combine all remaining ingredients except egg whites. Mix well. Beat egg whites stiff. Fold into mayonnaise mixture. Spread thickly on fish. Broil until topping is puffed and golden brown. Serves 4.

Peg Lyons

Sweet and Sour Meatballs

2 lbs ground beef
2 eggs
1 cup bread crumbs or cracker crumbs
1 cup milk
1 tsp salt
Sauce:

1½ cups ketchup
¾ cup brown sugar
3 Tbsp vinegar
2 Tbsp mustard
1 tsp salt

Mix all ingredients together and shape into 2-3" balls. Place in 9x13" pan. Mix ingredients for sauce and spoon over meatballs. Bake at 350° for 45 minutes for smaller meatballs Or 1 hour for larger meatballs.

Pat Trout

Swedish Meatballs

1 lb hamburger
1 egg
¼ or ½ c bread crumbs
1 pkg lipton onion soup mix
tomato juice to moisten

Mix together. Make into balls. Brown and pour over 1 can cream of mushroom soup, ½ c milk. Bake 350 until done.

Miriam Fauser

Sweet and Sour Meatballs

1 ½ lb hamburger
½ c milk
1 tsp salt
½ c bread crumbs
1 egg

Mix together. Shape into balls and place in shallow pan or dish. Cover with sauce. Bake at 325 for 45-60 minutes.

Sauce:

1 c catsup
½ c sugar
2 Tbsp mustard
2 Tbsp vinegar
1 tsp salt

Harriett Marrow

Tuna Noodle

1 10 oz pkg noodles or spiral macaroni
1 large can tuna in oil (drained)
2 tsp butter or oleo
1 can campbell's soup, chicken or celery
1 soup can of milk
parsley flakes
paprika
salt and pepper to taste

Cook noodles in salted water until tender, drain and rinse with cold water. Mix in soup, milk, butter, parsley flakes, salt and pepper, and drained tuna broken up. Place in greased 9 x 13" baking dish, sprinkle in a few parsley flakes and paprika. Cover and bake at 350 for 1 hour 20 minutes.

Mary Heinlen

Turkey or Roast Beef Roll – Ups

Purchase slices of turkey or roast beef from Deli Dept. of grocery store, (ask for med thickness). Approximately 3 per pound. Prepare Stove To Stuffing, chicken, turkey (when available) or beef flavors, as directed on package. Place two large spoonfuls on slice of meat and roll up. Place seam side down in baking dish 9 x 13" or 9" square, depending on how many making. Pour gravy over and bake at 350 for 30-45 minutes till heated thoroughly. Can use own gravy or boughten. We make ours from broth and thicken it, One package stove top will make approximately 8 roll ups.

Kitchen of UM Women

Wimpy Burgers

2 cans chicken gumbo soup
½ c brown sugar
2 Tbsp vinegar
1 med can tomato sauce
1 bottle chili sauce
2 Tbsp Worcestershire sauce

Brown 4 lbs hamburger and 1 diced onion. Add rest of ingredients. Simmer for 1 ½ hours.

Barb Stinehelfer