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1 cup onions
2-3 cups celery
2/3 cup pepper
1 Tbsp oil
4 cup tomatoes
2/3 cup pasta
1/3 cup catsup
Dash salt
2 Tbsp sugar
2 tsp mustard
1/3 cornstarch
1 1/3 cup cold water

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Cheesy Potatoes

2 pkgs shredded hash browns
4 cups sour cream
4 cups shredded cheddar cheese (2 pkgs)
2 cans cream of chicken soup
1/2 cup chopped onion (pkgs frozen)
1/2 cup butter, melted

Put all ingredients in large bowl and mix. Put into a greased long baking pan. Top with bread crumbs before baking. Bake at 350° for 1 hour.

U. M. Women

Au Gratin Potatoes

40 lbs potatoes, cooked in jackets, peeled and sliced (10 minutes in large pan)

Cheese Sauce:

2½ cup butter

2½ cups flour

20 cups milk

10 cups cheeses (used 3- 2 lb Velveeta)

2 small pkgs cheddar cheese, grated over top when almost done

Heat milk and butter, then put in flour stirred with some cold milk. Put in chunked cheese. Could also try with white sauce, butter and flour then milk and cheese.

U. M. Women

Bacon Water Chestnuts

1 lb bacon strips (cut in ½ or 1/3)

1 lb whole water chestnuts

1 cup catsup

½ cup brown sugar

¼ - ½ cup BBQ sauce

Wrap water chestnut with bacon with bacon. Insert toothpick to hold. Put in baking dish. Mix catsup, brown sugar and BBQ sauce and cover chestnuts. Bake at 350° for 30 minutes. Drain off fat and bake 20 minutes.

Marilyn Koons

Baked Corn Casserole

1 can cream corn

1 can whole kernel corn (drained)

1- 8 oz carton sour cream

½ stick margarine, melted

2 eggs, slightly beaten

1 box Jiffy corn muffin mix

Combine all ingredients except muffin mix. Fold in muffin mix last. Place in 2 greased casserole dishes. Bake at 350° (325° for glass) for 45 minutes or until set.

Connie Stickdorn

Betty Rolf's Scalloped Cabbage

2½ lbs cabbage, cut up
2 cans cheddar cheese soup
1 cup milk
1 small onion, cut up
Croutons

Cook cabbage with onion and salt, 5-10 minutes. Drain. Mix cheese, milk and butter. Mix with cabbage. Put in a 2 quart casserole dish. Top with croutons.

Barb Ellis

Broccoli Puff

20 oz cooked chopped broccoli, drained
32 oz or 1 large pkg frozen mix vegetable medley (cauliflower, broccoli, carrots)
½ cup old English style cheese or 1 jar Kraft cheese spread, bacon or smoked
1 egg, beaten
1 can cream of mushroom soup
¼ cup salad dressing or mayonnaise
¼ cup milk
Buttered bread crumbs

Place broccoli and mixed vegetables in large casserole. Top with cheese. Mix remaining ingredients except bread crumbs and pour over vegetables. Top with bread crumbs. Bake at 350° for 45 minutes. May be made ahead and refrigerated until ready to bake.

U. M. Women

Butternut Squash Casserole

3 cups mashed butternut squash
1 cup sugar
½ cup butter
1 cup coconut
1 tsp vanilla
2 eggs, beaten
1/3 cup milk

Topping:

1 cup light brown sugar, packed
1/3 cup butter
½ cup flour
1 cup pecans

Mix first seven ingredients, and a couple tablespoons of flour if desired, thoroughly. Put into a greased baking dish. Mix the topping ingredients and put on top of squash mixture. Bake at 350° for 25 minutes, or until firm.

Thelma Hawkins

Cabbage Casserole

Medium cabbage, cut up and boiled until soft
1 can cream of celery soup
8 oz cream cheese
¼ cup milk

Mix soup, cheese and milk and heat until melted. Pour over cabbage and bake at 350° for 45 minutes. Sprinkle Durkee onions on top and bake 5 minutes more.

May Laipply

Carrot Salad

1½ lbs carrots, cooked until tender
1 onion
1 green pepper and celery
1 can tomato soup
1 tsp mustard
1½ tsp Worcestershire Sauce
1 Tbsp oil
¼ cup vinegar
¾ cup sugar

Add onion, green pepper and celery to carrots. Mix remaining ingredients and add to carrot mixture. Refrigerate overnight. Keeps for weeks.

Marilyn Koons

Cheesy Hash Brown Potatoes

1- 2 lb pkg frozen hash brown potatoes, thawed
½ cup margarine, melted
2 cups shredded cheddar cheese
1 can cream of chicken soup
2 cup sour cream
¼ cup chopped onion

Topping:

½ cup melted margarine
2 cups crushed corn flakes

Mix margarine, cheddar cheese, chicken soup, sour cream and onion. Stir in potatoes. Put in greased 9x13" baking dish. Mix topping ingredients and sprinkle over potatoes. Bake at 350° for 40 minutes. If it gets too brown, cover with foil last few minutes. Can be made ahead and frozen.

U. M. Women

Copper Pennies

2 lbs carrots, sliced and cooked
1 can tomato soup
1 Tbsp Worcestershire Sauce
1 tsp mustard
1 cup sugar
½ cup vinegar
¾ cup oil
1 green pepper - sliced
1 onion -sliced

Mix tomato soup, Worcestershire Sauce, mustard, sugar, vinegar and oil. Pour over carrots, peppers and onions. Refrigerate.

Marilyn Koons

Creole Sauce for Meatballs

3½ cup dried onions
2 qt celery, chopped
2 cups dried green peppers
¼ cup oil
3 qt canned tomatoes
2 cups tomato paste
1 cup catsup
¼ cup salt
½ cup sugar
2 Tbsp mustard
1 cup cornstarch
1 qt cold water

Mix and simmer. Leave cornstarch out until hot.

Marilyn Koons

Fresh Pasta Sauce

4 carrots, chopped
3 stalks of celery, chopped
½ large onion, chopped
3 yellow squash, chopped
3 zucchini, chopped
1 head of cauliflower
3 bunches of broccoli
6 cloves of garlic
64 oz of tomato juice
3 large cans crushed tomatoes
Salt and pepper to taste
Red pepper flakes, if desired

Chop vegetables, put in a 12 qt stock pot. Add tomatoes and cook until tender. Blend until smooth. Use fresh or freeze extra. If desired add cooked ground meat (sausage, turkey, beef or chicken). Cook pasta, add sauce, olive oil and parmesan. Great way to get kids to eat vegetables.

Alaina Maples Crall

Garlic Buttered Green Beans

2 large cans beans
2 large cans sliced mushroom
4 tsp garlic powder
4 - 6 tsp onion salt
Pepper to taste
½ cup margarine

Drain one can of the beans and mushrooms. Put in large saucepan and heat together.

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Harvard Beets

½ cup sugar
1 Tbsp cornstarch
2 Tbsp butter
¼ cup water
¼ cup vinegar
½ tsp salt
Pepper

Mix sugar and cornstarch, add liquid and boil until thickened. Add butter and diced beets. This is enough sauce for 2 cups diced beets.

Marilyn Koons

Harvard Beets

1 #2 can sliced beets
½ cup sugar
½ cup vinegar
1 Tbsp cornstarch

Dissolve cornstarch in cold beet juice. Add sugar and vinegar. Heat until clear-add beets. Serve hot.

Connie Stickdorn

Hash Brown Casserole

2 lbs frozen hash browns
1 stick margarine, melted
1 can cream of chicken or mushroom soup
2 cups shredded cheddar cheese
1 cup sour cream
Bread crumbs
Parsley
Parmesan cheese

Place frozen hash browns in buttered 9x13" pan. Pour melted margarine over top. Combine sour cream, soup and cheese and spread over potatoes. Sprinkle bread crumbs, parsley and parmesan cheese over top. Bake at 350° for 1 hour.

U. M. Women

Hash Brown Potato Casserole

1 pkg hash brown potatoes (frozen)
½ cup margarine, melted
2 cups shredded cheddar cheese
1 can cream of chicken soup
1 cup sour cream
Chopped onions

Place hash browns in dish and pour melted butter over. Mix remaining ingredients and pour over potatoes.

Topping:

½ cup melted margarine
2 cups corn flake crumbs

Mix and sprinkle over casserole. Bake at 350° for 40 minutes. If it gets too brown, cover with foil for the last few minutes. Can be made ahead and frozen.

U. M. Women

Hungary Jack Instant Potatoes

1- 40 oz serving size Hungary Jack Instant potatoes
9 cups water
2½ sticks butter
4 tsp salt
8 cups milk

Heat water and milk with the salt and butter add flakes. For a ½ recipe use 6 2/3 cups flakes for ½ box

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Lemon Oven Potatoes

2 lbs of large potatoes, peeled and quartered
½ cup water
¼ cup olive oil
¼ cup lemon juice
2 tsp dried oregano
2 garlic cloves, minced
Salt and pepper to taste

Preheat oven to 450°. (If using glass, heat to 425°.) Place potatoes in medium-size pan or dish. Add remaining ingredients and combine well. Bake, uncovered, for 50 to 60 minutes. Toss (stir) in pan during baking. Add more water as needed (small amount at a time) to keep from sticking. When done, potatoes will be light golden brown and soft.

Peg Lyon

Make Ahead Mashed Potatoes

5 lbs cooked mashed potatoes
2 cups sour cream
2- 3 oz pkgs cream cheese

Add sour cream and cream cheese to mashed potatoes. May want to add some milk before serving. Should serve 15-20 people, 1 potato per person.

U. M. Women

Mom's Potato Casserole

6 large potatoes, peeled and cubed
1- 8 oz cream cheese, softened
1- 8 oz sour cream
1 cup small curd cottage cheese
1/8 tsp pepper
1/4 cup shredded cheddar cheese
Paprika

Cook potatoes until tender, drain and mash. Combine all ingredients except cheddar cheese. Spoon into a well greased 8x12x2" pan and cover with foil. Bake at 325° for 35 minutes.

After you remove from oven sprinkle with cheddar cheese and paprika; bake an additional 5 minutes. Serves 10.

Barb Ellis

Mush

1 c cold water
1 c yellow corn meal

Mix the above ingredients together. Stir in 2 2/3 c boiling water, salt to taste and lump of oleo or butter. Cook in crock pot until desired thickness. Stir occasionally. (I double recipe for my crock pot.)

Evelyn Daiber

Orrie's Spaghetti Sauce

3 qt tomatoes (or 3- 2 lb cans)
3 onions cut fine
2 cloves garlic
3 Tbsp flour
¼ Tbsp paprika
¾ cup sugar
¾ Tbsp chili powder
2½ Tbsp salt, more if desired
¼ Tbsp

Add meat and simmer 3½ - 4 hours. Can use with 1 lb of ground beef or ½ lb sausage browned.

Barb Ellis

Parmesan Onion Bake (Onion Casserole)

6 medium onions, sliced
1 cup diced celery
6 Tbsp margarine or oleo, divided
¼ cup flour
1 tsp salt
1/8 tsp pepper
1½ cup milk
1/3 cup grated parmesan cheese
½ cup pecans, optional

Sauté onions and celery in 3 tablespoons margarine until tender. Drain and set aside.

In a saucepan, melt 3 tablespoons margarine, stir in flour, salt and pepper until smooth.

Gradually add milk to mixture, stirring until blended and then bring to a boil. Let it get thick. Pour over the onions and celery.

Lightly toss or stir to coll. Put it in an ungreased 2 quart baking dish. Sprinkle with parmesan cheese and pecans. Bake at 350° for 20-25 minutes.

Potatoes

10 medium potatoes, cook, cool, peel, chop
1 green pepper, chopped
1 large onion, chopped
½ lb Velveeta cheese, cubed
1¼ sticks margarine, melted
1 slice of bread cut in pieces
1 tsp parsley flakes, salt to taste

Mix all ingredients, pour into casserole. Pour 1/3 cup milk over. Sprinkle corn flakes over top. Bake at 350° for 30 minutes.

U. M. Women

Roasted Potatoes

1 envelope Lipton Onion Recipe Soup Mix
2 pounds all-purpose potatoes, cut into large chunks
1/3 cup olive or vegetable oil

Preheat oven to 450°. In large plastic bag, add all ingredients. Close bag and shake until potatoes are evenly coated. Empty potatoes into shallow baking or roasting pan. Bake, stirring occasionally, for 40 minutes or until potatoes are tender and golden brown. Garnish, if desired, with chopped parsley. Makes about 8 servings.

U. M. Women

Scalloped Cabbage

1 head cabbage, boil
1 Philadelphia cream cheese
1 can cream of celery soup
½ cup milk

Bake 30 minutes at 350°.

Ellie Rockwell

Scalloped Potatoes

1 can (10½ oz) condensed cheddar cheese, cream of vegetable, celery, chicken or mushroom
½ - ¾ cup milk
Dash of pepper
4 cups thinly sliced potatoes
1 small onion
1 Tbsp butter or margarine
Dash of paprika

Blend soup, milk and pepper. Arrange alternate layers of potatoes, onions and sauce in 1½ quart casserole. Dot with butter, sprinkle with paprika.

Cover and bake at 375° for 1 hour. Uncover and bake 15 minutes more. *Sliced, cooked potatoes can be substituted for raw potatoes. Mince onions and reduce cooking time by about 30 minutes. Bake uncovered. Makes 4-6 servings.

U. M. Women

Scalloped Potatoes

24 lbs potatoes, precooked
¾ lbs butter
1½ cups flour
Celery Soup
4 Tbsp salt, less if desired
1 tsp pepper
6 qt milk

Make white sauce and cover potatoes. Bake covered at 350° for 1 hour. Remove cover and bake an additional 30 minutes.

U. M. Women

Scalloped Potatoes

6 - 8 potatoes (about 3 lbs)
3 large onions, slice thin
3 Tbsp flour
1½ tsp salt
¼ tsp pepper
2 cups milk, scalded
2 Tbsp butter or margarine

Pare and slice potatoes very thinly; par boil in boiling salted water in large saucepan 3 minutes; drain.

Layer potatoes and onions in a 10 cup baking dish, sprinkling flour, salt and pepper between layers; pour milk over potatoes; dot with butter; cover.

Bake in a moderate oven (375°) for 45 minutes; uncover. Bake 15 minutes longer or until potatoes are tender and top is browned slightly.

U. M. Women

Sweet Potato Casserole

3 cups mashed sweet potatoes
1 cup sugar
2 eggs, beaten
1 tsp vanilla
½ cup butter
½ cup milk
½ tsp salt

Topping:

1 cup brown sugar
½ cup butter, softened
1 cup nuts, optional
1½ cup oats

Combine ingredients and put in buttered baking dish. Mix topping ingredients together and sprinkle over top. Bake at 350° for 30-35 minutes. Do not over bake.

May Laipply

Veggie Wedges

Place 2 tubes of crescent dinner rolls in a jelly roll pan and bake as directed until brown, then cool.

1 cup mayonnaise
16 oz cream cheese
½ cup sour cream
1 pkg Hidden Valley Ranch Dressing powder
1 tsp Worcestershire sauce, optional

Mix together and spread onto cooled crust.

¾ cup chopped celery
¾ cup chopped carrots
¾ cup chopped cauliflower
¾ cup chopped broccoli
¾ cup chopped onions
¾ cup chopped peppers
¾ cup chopped tomatoes
¾ cup peas
¾ cup mushrooms

Sprinkle over filling in layers and pat down. Top with 1 cup shredded cheddar cheese. Refrigerate then cut into squares and then into triangles.

Marilyn Koons

Vidalia Onion Dip

2 cups Kraft mayo, real mayonnaise
1 pkg (8 oz) Kraft Natural Italian Style Cheese crumble (or shredded style)
1 large Vidalia or Walla Walla onion, coarsely chopped

Preheat oven to 375°. Mix all ingredients until well blended. Spread into a 8" square baking dish. Bake for 30 minutes or until golden brown. Cool slightly. Serve with Triscuit crackers, good with a whole wheat cracker too. Makes 3½ cups or 28 servings, 2 tablespoons each.

Dixie Striker

Zucchini Patties

2 cups ground or grated zucchini

2 eggs, beaten

½ cup Bisquick (more or less)

¼ cup parmesan cheese

¼ tsp garlic powder

Salt and pepper to taste

Fry by large spoonfuls in butter or oleo.

Doug Koons