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## Mountain Man Breakfast

Makes 1—9X13 pan

24 oz. Frozen shredded hash browns, thawed

1/2 cup Melted margarine

1 1/2 cup Monterey Jack cheese, shredded

1 1/2 cup Cheddar cheese, shredded

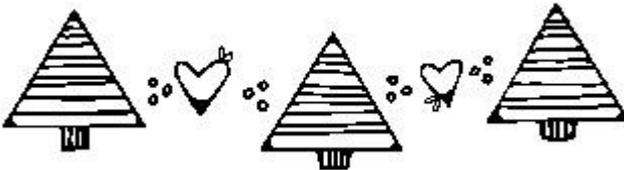
1 cup diced ham

1/2 teaspoon Seasoning Salt

6 eggs

1 cup Whipping Cream

Grease 9X13 pan. Layer potatoes in bottom of pan and pour melted margarine over. Bake at 400 for 25 minutes. Remove and cool. Casserole can be refrigerated at this point and finished the next day if you want. Layer ham and cheese. Mix eggs, cream, and salt and pour on top. Bake at 350 for 40-45 minutes. Can cover with foil last ten minutes if it gets too brown.



## Overnight Sticky Buns

Makes 24 rolls

24 count Frozen Rhodes rolls

3.5 oz. Instant Butterscotch pudding

1/2 cup packed brown sugar

1/2 cup Melted butter

Spray 9X13 pan with non-stick cooking spray. Arrange 24 frozen rolls in pan. Sprinkle dry pudding mix and brown sugar over the rolls. Drizzle melted butter over the rolls. Cover with plastic wrap you have sprayed with non-stick cooking spray (On the side that will touch the rolls) and let rise at room temperature overnight or about 12 hours. Remove wrap and bake at 350 for about 25 minutes. Invert pan. Serve warm.



## Nacho's Overnight French Toast (serves 8)

- 1 Full Baguette cut in slices then quarters
- 8 eggs
- $\frac{1}{2}$  cup Milk
- 2 tsp cinnamon
- 1 Tbsp. Sugar
- 1 cup frozen blueberries

Spray 9x13 pan. Put in baguette pieces. Mix all other ingredients except blueberries. Pour over top and mix, making sure all baguettes get covered. Sprinkle blueberries over the top. Cover and allow to sit in the fridge overnight. In the morning, cook at 350 for 20-30 minutes. Enjoy!



## Corn Chowder

8-10 servings

- 1/2 cup Margarine
- 2 lb. diced hash browns, thawed
- 1/4 cup C Flour
- 2 C Diced carrots
- 1 tsp. Dried Mustard
- 2 C Diced celery
- 1/2 tsp. Pepper
- 2 tsp. Salt
- 2 1/2 cup gallon Milk
- 3 C Water
- 4 tsp. Chicken bullion
- 14 oz. can Corn, drained
- 1/2 pound Velveeta cheese, cubed

Place water and salt into a large Stockpot. Add hash brown potatoes, carrots, and celery. Bring to boil; turn down to simmer. Simmer for about 25 minutes. While that is cooking, melt margarine in a saucepan, whisk in flour to make paste. Add milk a little at a time, then bouillon. Stir until bouillon is dissolved. Stir in pepper, dried mustard, and cheese cubes. Stir until cheese is melted and mixture is smooth. Add the cheese mixture to the potatoes, carrots, celery, and water. Add corn and heat through.

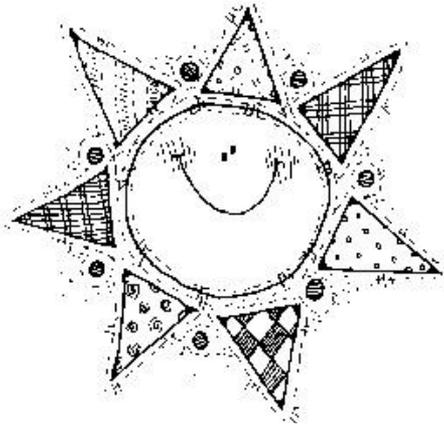


## Clementine's Taco Soup

1 $\frac{1}{2}$ lb. ground beef	1 (16oz.) can corn drained
1 onion, chopped	1 (16oz.) can tomato sauce
1 pkg. taco seasoning	1 (28oz.) can tomatoes
2 $\frac{1}{2}$ cups water	2 (16oz.) cans pinto beans
1 (8oz.) green chilies	1 (16oz.) can kidney beans
Salt & pepper to taste	

Brown meat and onions; drain. Add taco seasoning. Add meat mixture and all other ingredients and simmer for 30 minutes. Top each serving with Frito corn chips, sour cream and shredded cheese.

Serve with quesadillas.



## Craisin Salad

- 4 cups Romaine Lettuce
- 4 cup Iceberg Lettuce
- $\frac{1}{2}$  cup grated Mozzarella cheese
- $\frac{1}{2}$  cup grated Parmesan cheese
- 2 oz. cooked and crumbled bacon
- $\frac{1}{3}$  cup dried Cranberries
- 8 oz. Raspberry Vinaigrette dressing

Mix Romaine and Iceberg lettuce, add cheeses, bacon and craisins. Just before serving, shake dressing well and serve in small bowls on the side of salad.



## Pippi's Corn Confetti Salad

3 cups canned corn	1 bunch cilantro
1 cup black beans	2 limes juiced
1/8 cup butter	1 tsp minced garlic
1/2 cup diced onion	1/2 tsp. cumin
1/2 lbs. diced tomatoes	1/2 tsp. salt
1/2 cup diced green pepper	1/2 tsp. pepper

Sauté corn in butter until slightly brown. Remove from heat and add all other ingredients. Make sure all veggies are finely diced. Taste and adjust as needed. Then smile because you just made something very delicious!



## Mama Lu's Penne Pasta

1—9X13 pan

1/2 lb. or 3 C dry Penne Pasta

1/2 tsp. Garlic Salt

1 lb. Country sausage

1/2 tsp. Parsley

2 cups Cottage Cheese

1/2 tsp. Basil

1/2 cup Grated Parmesan

2 cups Shredded Mozzarella

24 oz. Prego Sauce

1 egg

Cook pasta according to directions and drain. Cook sausage thoroughly. Mix Cottage cheese, Parmesan cheese, egg, salt, parsley, basil, and 1 cup of the Mozzarella cheese in a big bowl. Spread 1/2 Cup Prego sauce in bottom of pan. Then put 2 Cups cooked pasta over sauce. Pour another 1 1/4 C sauce over the pasta. Then put 1 C crumbled, cooked sausage on top. Then dollop 1 1/2 Cups of the cottage cheese mixture on top. Finally, add 1/2 Cup Mozzarella cheese on top. Repeat this process one more time, starting with the 2 Cups of pasta and ending with 1/2 cup mozzarella. Cover pan with aluminum foil. Bake at 350 for 40 minutes. Uncover and cook for an additional 10-15 minutes. Let pasta dish sit for 5 minutes before dishing to allow ingredients to set.

## Nacho and Hawkeye's Quesadillas (Easiest Dinner Ever!!!)

4 Tortillas  
2 cups shredded Cheddar Cheese

Sprinkle cheese on tortilla. Grill in frying pan until cheese is melted.

## Pixie's Lemon Chive Potatoes (serves 16)

4 lbs. medium sized Red Potatoes  
4 Tbs. butter or margarine  
1/8 cup Lemon juice  
1 tsp. dried chives  
1/2 tsp. salt  
1/8 tsp. pepper

Wash and quarter potatoes. Boil in salted water for 20-25 minutes until tender. Meanwhile, melt butter and add remaining ingredients. Drain potatoes when done and **drizzle** butter mixture over them. Cover until serving.

These are really yummy!

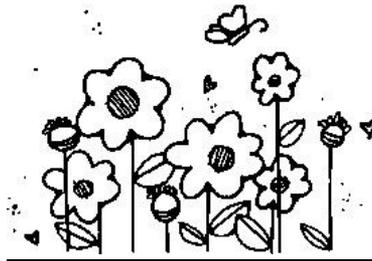
Tip: Potatoes may be cut and placed in cold water hours before boiling.

## Sloppy Joes

12 Servings

- 3 lbs. ground beef
- 1 tsp. Salt
- 1 cup chopped onion
- 1 cup ketchup
- 1 - 10 oz. can Tomato Soup
- 2 TB Vinegar
- 2TB Worcestershire sauce
- 2 TB Brown Sugar
- 12 Hamburger Buns

In a large skillet, brown ground beef. Drain fat. Sprinkle with salt. Add chopped onion and cook until tender. Stir in ketchup, tomato soup, vinegar, Worcestershire sauce, and brown sugar. Simmer for about 30 minutes. Stir occasionally. Serve on hamburger buns.



## Nutmeg's Sweet-n-Sour Meatballs

8 servings

2 lb. Frozen Pre-cooked Meatballs

1/3 C Vinegar

1 Tbs. Cornstarch

1 Tbs. Soy Sauce

$\frac{1}{2}$  C lb. Brown Sugar

Optional green peppers (1/3 C)

15 oz. can Pineapple Chunks, drained with juice reserved

Mix cornstarch and brown sugar. Stir in juice, vinegar, and soy sauce. Cook over medium heat and stir constantly until mixture boils and thickens. At this point, boil and stir for one minute. Cook meatballs in oven in 9X13 pans. Pour pineapple and sauce over cooked meatballs and serve with rice.



## Scone dough for Navajo Tacos

6 scones

2 C Flour

3/4 C Warm Water

1/2 cup Powdered Milk

2 Tbs. Oil

1/2 tsp. Salt

1 Tbs. Baking Powder

Mix dry ingredients. Place in bowl. Add water and oil. Mix until soft dough forms. Shape into balls--bigger than golf balls and smaller than baseballs. Work balls into large circles and fry in oil until golden brown. Serve with chili and toppings.

### Toppings

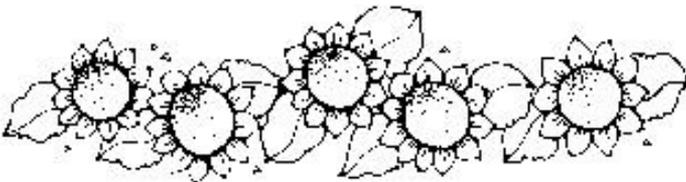
shredded lettuce

shredded cheese

diced tomatoes

sliced black olives

Optional: Salsa and sour cream



## **Snuggle's Baked Chicken**

Serves 12

12 boneless, skinless chicken breasts  
12 slices swiss cheese  
40 oz. Condensed Cream of Chicken soup  
1 cup Sour Cream  
1 cup Water  
 $\frac{1}{2}$  tube Ritz crackers  
1 cup Butter  
Cooked Rice

Place chicken in non-greased pan. Place cheese on top of chicken. Mix soup and sour cream and water in a bowl. Place over cheese. Crunch crackers and mix with melted butter and place over sauce. Bake 2 1/2 hours on 275. Serve over rice.

## **Bubble's Italian Chicken**

8 boneless, skinless chicken pieces  
8 oz. Italian Salad Dressing

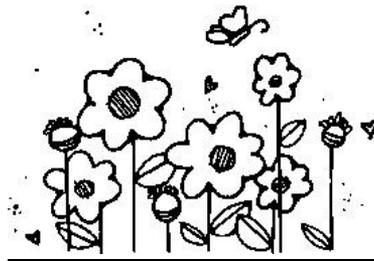
Place chicken pieces on a baking sheet. Pour dressing over top. Bake at 350 for 40 minutes

## Parmesan Chicken

Makes 1—9X13

- 1/2 cup Butter
- 1 cup Whipping Cream
- 1/4 cup Flour
- 1/4 cup Milk
- 1/4 tsp. Salt
- 16 oz. Spaghetti pasta
- 1/8 tsp. Pepper
- 2 cups Chicken, cooked, cubed
- 1 cup Chicken Broth
- 1/2 cup Parmesan cheese, grated

Cook pasta according to directions. In separate large saucepan, melt butter over medium heat. Whisk in flour. Cook, stirring constantly, until mixture is smooth and bubbly. Stir in broth, whipping cream, milk, salt, and pepper. Heat to a boil. Stir constantly as it thickens. Stir in chicken and cooked pasta. Spray 9X13 pan with Pam. Place chicken/pasta filling in pan. Top with Parmesan. Bake at 350 for about 30 minutes until Parmesan is golden brown.



## Breadsticks

Makes about 40

2 1/2 cup Warm water  
2 Tbs. Oil  
2 Tbs. Yeast  
2 Tbs. Sugar  
6 C Flour  
1 Tbs. Salt

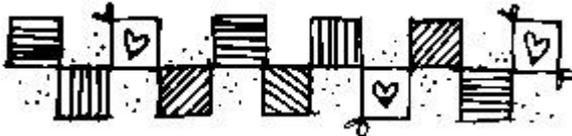
### For Garlic Butter: Mix--

1/2 C margarine  
1/2 tsp. Garlic Powder

### Topping

1/4 cups Parmesan cheese, grated

Dissolve yeast in water. Stir in sugar, salt, oil, and half of the flour. Mix for 3 minutes. Stir in remaining flour. Leave dough in mixer. Cover and allow to rise 10 minutes. After 10 minutes, stir dough down. Repeat the rising and stirring down process 4 more times. Divide dough in smaller portions and roll it out into a rectangle. Cut into strips with pizza cutter. Dip in garlic butter. Sprinkle with Parmesan Cheese. Place on baking sheets. Cover and allow to rise for about 30 minutes. Bake at 400 for about 15-20 minutes.



## **Basic White Dough**

Makes about 16 Albie rolls or Pizza rolls.

1½ cups Warm water  
1/4 cup oil  
1 Tbs. yeast  
1 tsp. Salt  
¼ cup sugar  
4 cups Flour

Sprinkle yeast over warm water in large bowl. Wait about 2 minutes then add sugar, oil, and salt. Mix. Gradually add flour. Knead dough until smooth. Place dough in greased bowl, turning once to make sure all surfaces of dough are greased. Cover loosely and allow to rise for one hour. Punch down to get air out and follow directions for pizza or albie rolls.

## **Pizza Rolls**

About 16

Basic White Dough Recipe

8 cups Mozzarella, shredded  
16 oz. Cream Cheese, softened  
1/2 lb. Pepperoni slices  
3 cups Marinara Sauce

Roll out bread dough; spread softened cream cheese over dough; press mozzarella and pepperoni slices into dough. Roll like cinnamon rolls and cut into slices. Bake at 350 for 20 minutes. Serve with marinara sauce for dipping.

## Albie Rolls

Serving 16

Basic White Bread Recipe (serving 16)

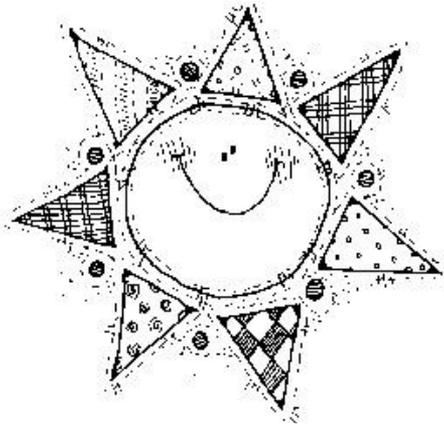
1 lb. Thin sliced Ham

1 lb. Cream Cheese, softened

1 1/2 lb. Shredded Cheddar Cheese

1 tsp. Garlic Powder

Roll out bread dough; Spread cream cheese over dough; Sprinkle with garlic powder; top with ham and cheese. Roll like cinnamon rolls and cut into slices. Bake at 350 for 20 minutes.



## Overnight Hug-a-Bug Overnight Rolls

(Start day before)

Makes 30 rolls

2 Cups lukewarm water

1 egg

1/2 Tbs. dry yeast

1/2 Tbs. Salt

1/4 C butter

6 cups Flour

### Filling

8 oz. Cream Cheese, softened

1/2 C sugar

2 1/2 tsp. Cinnamon

### Glaze

3/4 C Margarine, melted

3 cups Powdered Sugar

1/4 C hot water —add gradually because you may not need all of it

2 1/2 tsp. Vanilla

Mix all ingredients well with whisk until smooth. Pour over hot rolls.

Dissolve yeast in water, add sugar. Melt butter, add to water mixture. Add everything else to make soft dough. Put in greased bowl and let rise. Stir down every 45 minutes to an hour. Let rise and stir down 4 times. Right before or after dinner, roll out sections of dough on greased counter. Mix filling ingredients well and spread onto rolled out sections. Roll up sections from one long edge to the other. Pinch to seal and flip log over so the seal is on the counter. Cut into equal size pinwheel rolls. Cover with plastic wrap you have sprayed with Pam (on the side that will touch the rolls) then let rise overnight on counter. In morning, bake at 350 for 20-25 minutes. Brush rolls with glaze while warm.

## Honeybun Cake

Makes 1—9X13

1 yellow cake mix  
4 Eggs  
3/4 cup Oil  
1/3 cup Water  
1 cup Sour Cream  
1/2 cup Brown Sugar  
1/2 Tbs. Cinnamon  
1 cup Powdered Sugar  
2 tablespoons Milk  
1 teaspoon Vanilla

Blend cake mix, eggs, oil, water, and sour cream. Spray 9X13 pan with Pam then pour batter in pan. In separate bowl, mix cinnamon and brown sugar. Sprinkle over batter. Using a butter knife or rubber spatula, swirl sugar mixture into batter without touching bottom of pan. Swirl back and forth, up and down to work in sugar mixture. Bake at 350 for 30 minutes or until done. Mix powdered sugar, milk, and vanilla to make a glaze. Brush glaze onto cake when you take it out of the oven.



## Daisy's Carmel Bars

24 bars in 1—9X13

- 1  $\frac{1}{2}$  C Flour
- 1  $\frac{1}{2}$  C packed brown sugar
- 1  $\frac{1}{2}$  C Oats
- 1 C Margarine, melted
- 1/4 tsp. Salt
- 1 C Carmel Sauce
- 1/2 tsp. Baking Soda
- 1  $\frac{1}{2}$  C Milk Choc Chips

Combine Flour, Oats, Salt, Soda, brown sugar, and melted margarine. Press half of this mixture into bottom of greased pan. Bake at 350 for 10 minutes. Sprinkle chocolate chips on top of cooked mixture; then, drizzle caramel on top. Cover with reserved mixture and cook an additional 12 minutes. Allow to cool and set for several hours before cutting.



## Hello Dollies

Yields 1 - 9 x 13 pan

### 1<sup>st</sup> layer

1 cup Graham Cracker Crumbs

$\frac{1}{2}$  cup Butter, melted

Mix together and press into 9 x 13 pan.

### 2<sup>nd</sup> layer

1 cup Semi-Sweet Chocolate Chips

1 cup Coconut

Sprinkle on top of 1<sup>st</sup> layer

### 3<sup>rd</sup> layer

1 small can Sweetened Condensed Milk

Drizzle on top

Do not stir together. Bake at 350 for 25-30 minutes.



## Dragonfly's Brownies

15 pieces in 1—9X13 pan

10 Tbs. Margarine, melted  
1 1/3 C Flour  
1/2 C Cocoa  
1 tsp. Baking powder  
1/4 C Oil  
1/2 tsp. Salt  
4 eggs, beaten  
1 tsp. Vanilla  
2 C Sugar

Combine margarine, cocoa, and oil. Add eggs, sugar, and vanilla. Mix well. Mix Flour, baking powder, and salt together in one bowl. Add flour mixture to chocolate mixture. Stir well, but don't over stir. Bake in greased pan for 30-32 minutes at 350. Cool.



## Chewy Ginger Cookies

Makes about 4 dozen

4 cups Flour

2 tsp. Baking soda

1 tsp. Salt

2 tsp. Cinnamon

2 tsp. Cloves

2 tsp. Ginger

1 cup Shortening

2 cup Sugar

2 Eggs

1/2 cup Molasses

6 Tbs. Milk

1 C Extra sugar to roll dough balls in—place in a shallow bowl

Mix dry ingredients. In separate bowl, mix shortening and sugar. Add eggs, molasses, and then milk. Mix in flour mixture. Can chill dough at this point to make it easier to work with, but not necessary. Form into balls; roll in sugar; flatten slightly with bottom of glass. Place on greased pan. Bake at 350 for about 10 minutes. Be careful not to overcook. Cool.

