

Paula Ray's Favorite Recipes

Frozen, Canned, and Pre-Prepped Meals

With these meals you will have the convenience of store bought packaging without all the extra ingredients.

Beverages

Canning Recipes

Cocktails

Credits

Desserts

Mocktails

Milk Products

Mixes, Staples & Canned Goods

Meal Helpers -

These have the seasonings and dry ingredients all packed up. You just add the fresh ingredients like a meat of your choice, sour cream, butter, cheese etc.

Beef Stroganoff

Beefy Cheese Macaroni

Creamy Italian Pasta

Seasonings and Spice Mixes

Side Dishes –

When you want that extra side but just don't have the time.

Soups –

Here are meals I need to make in a jar.

Things I eat a lot of and should freeze some.

Breakfast:

Black Bean Huevos Rancheros

Sausage Breakfast Casserole

Sausage Biscuits

Ham Biscuits

Hash brown Casserole

Rancheros Huevos

Dinner:

Beef stew

Broccoli Casserole

Broccoli soup

Chicken Cacciatore

Chicken Fricassee

Chicken Friand

Chicken Marsala

Chicken Tetrazzini

Chicken Soup

Chili Soup

Chili

Green Chili Stew

Hamburger Goulash

Hunters Chicken

Hunter's Stew

Jagger Schnitzel

Pozole

Potato soup

Shepard's Pie

Spaghetti

Squash Casserole

Sweet potatoes casserole

Taco

Taco / Nacho beef

Tamale Pie

Tuna Casserole

Vegetable beef soup

White Chicken Chili

Zuppa Tuscany

Alcoholic - Liqueurs and Homebrews

Irish Cream Recipe

Secret Location's - Creme de Cacao Liqueur

Bailey's Style - Irish Cream

Pint:

7 oz Powers or Jameson Irish Whiskey
1/2 cup Half & Half (or heavy cream) ??4 oz evaporated milk??
7 oz sweetened condensed milk
1/2 tablespoon Hershey's Chocolate Syrup
1/2 teaspoon instant coffee granules
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1/2 teaspoon DeKuyper Buttershots Butterscotch Schnapps

Blend & enjoy! Make it a day before you want to use it and put it in the refrigerator to chill for 24 hours to marry the flavors. Seriously the milk taste was too strong the first day. May be stored in the refrigerator for up to two months.

Quart:

1 2/3 cup Powers or Jameson Irish Whiskey
1 cup Half & Half (or heavy cream) ??evaporated milk??
14 oz sweetened condensed milk
1 tablespoon Hershey's Chocolate Syrup
1 teaspoon instant coffee granules
1 teaspoon almond extract
1 teaspoon vanilla extract
1 teaspoon DeKuyper Buttershots Butterscotch Schnapps

Secret Locations Crème de Cacao

Love this but it is cloudy!

Secret Location is the name of a bar in Gastown Vancouver, where mixologist Alexandra Karey was in a YouTube video shared by TEALEAVES showing how to make homemade Creme de Cacao Liqueur. She only uses 1 vanilla bean, so I added the second one.

Ingredients:

300 ml vodka
25 grams cocoa powder or nibs
2 vanilla beans
300 ml simple syrup

Instructions:

Measure the cocoa powder into the container you will keep it in and add the vodka and vanilla bean that has been cut lengthwise and then halved. Put a good lid on and shake it very well. Store it for a week shaking from time to time. It will become opaque. (It never stayed opaque for me, so I left it a month then strained it off.) Once it is a week old and opaque then add equal parts of this mixture to a 1:1 simple syrup. Bring this mixture to a boil and let simmer for 15 minutes then allow it to cool. When I did this mine seized up and I had to add water and cook it again. This recipe needs work.

Source: Secret Location Restaurant in Vancouver CANADA

NOTE: Nibs have fat

Kahlua Style - Coffee Liqueur

Ingredients:

1 cup coffee
2 cups sugar
2 cups white rum (can use other spirits like vodka or bourbon)
1 tbs pure vanilla extract

Instructions:

Heat coffee and sugar in a heavy 1 -2 quart saucepan until all the sugar is dissolved. We are making a basic simple sugar that uses coffee rather than plain water. Set aside and allow to cool to the touch. Pour into a 1 quart container and add in rum and vanilla extract. Shake to combine thoroughly.

Beverages

Cold

Coffee

Instant Cocoa Mix

Mocha Frappuccino

Cocktails

Dirty Martini

Ingredients:

2 1/2 oz sky vodka

1 - 2 oz olive brine, juice from jarred olives

8 oz crushed ice

Instructions:

Fill a cocktail shaker with ice. Add vodka & olive brine, or more to taste. Shake until chilled throughout.

Strain into chilled martini glass. Garnish with two blue cheese stuffed olive skewers to make it extra dirty!



Harvey Wallbanger

Ingredients

1 1/4 ounces vodka

1/2 ounce Galliano L' Autentico liqueur

3 oz orange juice, fresh squeezed

Orange slice & maraschino cherry

Steps

Fill a tall glass with ice, then add the vodka and orange juice and stir.

Float the Galliano on top.

Garnish with a skewered orange slice and maraschino cherry.

Hawaiian Martini

Have a Hawaiian Martini to feel like you're at the beach! This martini recipe has all the flavors of Hawaii: pineapple, orange, and coconut!

TO MAKE ONE MARTINI:

1 ounce vodka
1 ounce triple sec
1 ounce coconut rum
2 ounces pineapple juice
Pineapple and cherry for garnish

Instructions

To make one cocktail: pour liquor and juice into a shaker filled with ice. Shake then pour into a cold martini glass. Garnish with pineapple and a maraschino cherry.

TO MAKE A PITCHER:

1 cup vodka
1 cup triple sec
1 cup coconut rum
2 cups pineapple juice
Pineapple and cherry for garnish

Instructions:

To make a pitcher (serves 6-8): stir liquor and juice in a pitcher. Shake with ice before pouring each drink. Garnish with pineapple and a maraschino cherry.

Loose Moose Juice

2 oz. Moose Pineapple Vodka

2 oz. Coconut Rum

2-4 oz. Pineapple Juice

Ice

Procedure

Soak pineapple in vodka 3 weeks to make moose vodka. Add rum and pineapple juice and serve over ice.

Procedure

Soak pineapple and vodka 3 weeks

Midori Melon Ball Cocktail

Ingredients

4 ounces Midori

2 ounce citrus/pineapple vodka

4 ounces orange or pineapple juice

Garnish

4 pieces honeydew melon (place two on each martini pick)

Mint Julep - Frosty

You need this in the summer it gets so hot!

Ingredients:

1 cup Mint Syrup
1 cup bourbon
4 whole sprigs of mint leaves
2 drinking straws cut in half
bag crushed ice

Instructions:

Boil water and melt sugar in it... crumble mint in the palms of hands and then cut up into tiny parts with scissors to have little green particles left in syrup. Stir mint in room temp syrup and then put in fridge overnight.

Take mint syrup, bourbon and crushed ice to fill blinder.. Place all in blender and blend till all frothy and cold. Serve in a chilled silver julep cups with a sprig of mint and a half straw. I use Margaretta glasses instead.

Mint Syrup

4 cups sugar
4 cups water
4-16 whole Fresh Mint (green stems not red or woody)

Pink Atheena

2 oz Vodka

2 oz White Rum

2 oz Triple Sec

2 oz Grenadine

Cranberry Juice

Procedure

Mix alcohols in an 8 oz glass. Fill with Ice. Add Cranberry Juice for that Kool-Aid color.

Purple Paula

5 oz. Red wine

2 oz. Pomegranate juice

1 shot coconut rum

1 shot pineapple rum

1 shot triple sec

Splash Sierra Mist

over ice

Rum & Sprite

4 oz Coconut Rum

4 oz Sprite

Twist of lime

Serve with slice of lime over ice

Rum Runner

Standard Florida Keys Rum Runner

1 oz Pineapple Juice

1 oz Orange Juice

1 oz Blackberry liqueur

1 oz Banana liqueur

1 oz Light rum

1 oz Dark rum

Splash of Grenadine

Garnish lemon/lime/cherry

Rum Runner History & Recipe

Post by Seaoats Motel

Here at the beautiful, beachfront Sea Oats Motel in sunny Destin Florida

One of our favorite ways to kick back after a long day on the shore or fishing from the back of a boat, is under the golden sky of the setting sun, enjoying the gulf breezes and a delicious, Florida inspired cocktail, the legendary Rum Runner!

As the story goes, Rum Runners were invented in the late 1950's at the Holiday Isle Tiki Bar in Islamorada, Florida. Supposedly, the bar had an excess of rum and certain liqueurs that needed to be moved before the arrival of more inventory. A very tasty concoction was developed using the excess alcohol and voila! The Rum Runner!

They named the drink after the real "Rum Runners" that inhabited the Florida Keys in the early days! As with all great recipes, whether food or drink, changes are made as they are passed along. Most recipes are altered by using different amounts of the same ingredients.

Sometimes an ingredient may be substituted or changed, and the recipe will remain intact. The rules of the recipe are meant to be altered to suit your individual taste, but you can't change the main ingredients and still call it a rum runner! The following recipe is a tried and true favorite among rum drinkers! Try a "Rum Runner" at your next get together!

The Rum Runner Recipe!

Ingredients:

Two cups ice
1 oz pineapple juice
1 oz orange juice
1 oz blackberry liqueur
1 oz banana liqueur
1 oz light rum
1 oz dark rum or aged rum
Splash grenadine
Optional: one ounce of Bacardi 151 to float on top
Orange slice

To make by the gallon use 24oz of each ingredient

To Mix:

Blended: Fill your blender with the ice. Add all of the liquid ingredients. Blend the contents until smooth. Pour into a Hurricane glass and garnish with an orange slice. Add the 151 floater!

Or...

On the Rocks: Fill glass with ice. Add the liquid contents. Pour the 151 in the straw or on the top. This is my favorite way to enjoy the Rum Runner. Enjoy! No Hurricane glass available, no problem. Anything that will hold liquid will work!

For more tips, recipes and ideas for your visit to Destin, Florida, be sure to make your next reservation at the lovely Sea Oats Motel, an original beachfront favorite for families visiting the beautiful beaches of the Emerald Coast.

Ideal for the more laidback traveler, the Sea Oats Motel is perfectly situated on Old Highway 98, away from the crowds, yet only a moment away from all the outstanding shopping, dining, and attractions that make our home so amazing. Each of our suites are designed to be your home away from home while visiting our beautiful beaches. Fine furnishings, spacious living areas, sumptuous beds dressed in fresh linens, and large, modern bathrooms will ease your mind and your body.

Not only is the Sea Oats Motel conveniently located just steps from the beach or all the great dining, shopping and entertainment the city offers, but our amenities and service are so outstanding that you may never want to leave.

Your family will love lounging around our beautiful, heated pools, surrounded by lush tropical foliage and fragrant blooms, all overlooking endless stretches of private beaches. Our beach services are sure to delight everyone as we arrange time for your family to enjoy our jet skis, paddle boards and parasailing or simply set up some beach chairs with umbrellas and a good book recommendation.

At the Sea Oats Motel in sunny Destin Florida, there's always something fun to do. So come see what fall has in store for your family on the pristine beaches of the Emerald Coast, call today to learn more or to book your stay! 833-803-3320

Thai tea

Note: 1/4 cup is 4 Tablespoons

Thai Tea Base -

4 cups boiling water

1 1/2 3/4 - 1 cup Thai tea leaves (Number-One ChaTraMue Original Thai Iced Tea Mix)

1 1/2 2/3 3/4 1 cup sugar

1/8 teaspoon salt

1 1 - 2 (12 oz) can evaporated milk

Thai Iced Tea

Thai Iced Tea - My Thai Style (for 1 glass)

16 oz glass packed full of ice

3/4 1/2 3/4 1 cup Thai tea base

1/4 1/4 1/2 3/4 1 cup half & half

Original Recipe:

Thai Tea Base -

4 cups boiling water

3/4 cup Thai tea leaves (Number-One ChaTraMue Original Thai Iced Tea Mix)

1/2 cup sugar

1/8 teaspoon salt

Thai Iced Tea - Thai Style (for 1 glass)

3/4 cup Thai tea base, from above

1 1/2 Tablespoons sweetened condensed milk, or to taste

16 oz glass packed full of ice

2-3 Tablespoons evaporated milk

Thai Iced Tea - American Style (for 1 glass)

3/4 cup Thai tea base

1 Tablespoon sugar, see note 2

16 oz glass packed full of ice

3-4 Tablespoons half and half, (~12% cream)

Soda Syrups

Lemon Lime

Kool-Aid Orange Soda

Lemon Lime

1 lemon
2 limes
slice thin

1 cup water
2 cups sugar

Melt sugar into water on stove. Set off and slice lemon and limes thinly into the syrup. Allow to rest overnight in refrigerator once cooled. Strain syrup Squeezing all the juice from the citrus. Mix approximately 1 part syrup to 5–7 parts cold carbonated water, to taste.

Kool-Aid Orange Soda

Ingredients:

1 pkg Kool-Aid, unsweetened
1 cup sugar
1 cup boiled water
carbonated water

Instructions:

Melt sugar into hot water and then add packet of sugar and stir to mix well. Pour into pint jar and allow to cool without lid to room temperature. Store in the refrigerator. To make soda use 1 part syrup to 4 parts carbonated water

1 part Kool-Aid syrup
3-4 parts carbonated water

Mix and serve over ice.

Mocktails

Shirley Temple

Ingredients

2 ounces vodka
1 ounce grenadine
4 ounces lemon lime soda
maraschino cherries and lime wheel for garnish

Instructions

Add the vodka and grenadine to a tall glass with ice. Top with lemon lime soda. Garnish with a maraschino cherry and lime wheel, if desired.

Hot

Instant Cocoa Mix

Ingredients:

3 1/2 Cup Confectioner's sugar
1 1/2 Cup Dry whole milk powder or heavy cream powder Nonfat is fine
1 Cup Dutch process cocoa powder
1 Cup Malted milk powder
1 teaspoon finely ground salt NOT table salt
2 teaspoon arrowroot powder
Hot Milk or Water per mug

Instructions:

Making the Bulk Mix

Place all ingredients into a large bowl and mix evenly. Store in an airtight container.

Making Hot Cocoa

2 Tablespoons Cocoa Mix
2 oz water
10 oz milk

Place 2 heaping tablespoons of Cocoa Mix into a mug

Add 2 oz of water or hot milk and thoroughly mix with a whisk or fork

Fill the rest of the mug with water or hot milk

Darcy's Notes: To use heavy cream powder, substitute it for malted milk powder if you'd like. You can also substitute 1/2 cup of dry milk with it.

You can use natural cocoa powder instead of Dutch-process cocoa powder if that's what you have in your pantry. But the Dutch process is a deeper, richer flavor than natural cocoa powder, but you really can use either.

The inclusion of arrowroot powder serves two purposes. It helps make the cocoa mix less prone to caking or clumping in storage and adds a little creamier texture to the final product.

Non-dairy alternatives:

Coconut milk powder
Soy milk Powder

Non-dairy creamer – while not the cleanest substitute, it can be used for those who need to stay away from dairy, but don't want the cost of alternative milk substitutes.

Source: Darcy Baldwin <https://www.thepurposefulpantry.com/>

Mocha Frappuccino

Ingredients:

1/2 Tablespoon Instant Coffee
4 teaspoons sugar
1 teaspoon Madagascar Vanilla powder
2 Tablespoons Instant Cocoa Mix

All about COFFEE:

Different coffee beans produce different flavor profiles with varying degrees of acidity. Beans and how long they are roasted make a world of difference in flavor. HOW you process the roasted beans then becomes a whole other thing entirely.

Extraction method:

Normal - 8 oz to 16 oz

You can use roasted regular light, medium, or dark coffee beans are ground to ***fine, medium or coarse grind*** and brewed using differing amounts of water to produce a mild, medium to strong flavor. Note: you can do this over a campfire in boiling water in the middle of nowhere.

Ingredients: Coffee, water and whatever else floats your boat in any temperature, ratio, and or combination.

High Pressure - 1 oz to 2 oz

Espresso can be any strain of coffee as above but ground to a ***very fine grind***, and prepared using high-pressure technique, to force hot water through finely ground coffee beans, resulting in a small, strong shot, with a flavor profile deeper, bolder, richer, and more intense. Note: requires a special unit to process with high-pressure.

Espresso is broken down further based on being served hot or cold.

Temperature:

Cold - Frappuccino

Ingredients: Coffee, milk, ice, flavored syrups, whipped cream, and sometimes toppings
NOTE: Not all Frappuccinos include coffee or espresso.

Hot - depends on content ratio

Ingredient Ratio

Cappuccino - 1:1:1

Ingredients: Espresso, steamed milk, and foam

Latte - 1:2

Ingredients: Espresso, steamed milk

Canning Recipes

Bread and Butter Pickles

Bread and Butter Pickles

Ingredients:

Cucumbers

4 quarts cucumbers sliced thin
6 medium onions (white- cut into rings)
2 green peppers chopped
Dash garlic powder
1/8 cup salt

Seasonings

5 cups sugar
3 cups AC vinegar
1- 1/2 tsp turmeric
1- 1/2 tsp celery seed
2 Tbs mustard seed

Instructions:

Mix items in the first column well add crushed ice to cover and let stand 3 hours in glass or enamel pan.

Drain Cucumber Mixture well and combine ingredients in second column and pour over 1st mixture. Heat to just boiling and seal it in pint jars.

Process in a hot water bath:

If you are planning to store pickles outside of the refrigerator, you will want to process the filled jars in a hot water bath.

Return filled jars to the same canning pot with its already hot water. The water level needs to be at least 1 inch above the top of the jars.

Bring to a boil and boil hard for 15 minutes. Remove jars from the pot using tongs or jar lifters.

Yield: 6 pints

Source: Grandmother

Credits

Many People helped to inspire me with their videos on YouTube. I often started with their recipe and made it my own. I wish to credit these women now. Thank you all for sharing your wealth of knowledge and being an inspiration to me. I have a blood clotting disorder which would often leave me unable to cook for myself. Often, I lived off of door dash and Instacart. These women helped me see that dry meals in a jar or Ziplock baggie was possible for me to have home cooked meals when I was not able to cook for myself.

Darcy Baldwin <https://www.thepurposefulpantry.com/>

Desserts

Condiments

BBQ - Deep Run Sauce 2008 HOT

Yellow Mustard

Ok this is my favorite mustard! IT makes the best hotdogs. When using turmeric if you want to be sure you are getting the most bang for your buck nutritionally be sure you have enough pepper in the recipe. Even your mustard can help!

Ingredients:

1/2 cup water
1/2 cup mustard seeds or 1 jar of ground mustard seeds
3/4 tsp turmeric *this is what makes the color*
1/2 tsp paprika
1/2 tsp garlic powder
1/2 tsp salt or salt to taste
1/4 - 1/2 tsp black pepper

1/2 cup vinegar

Instructions:

Put water into a saucepan and add all ingredients but the vinegar. Mix well and let sit for a few moments. The longer you let the mustard and water solution sit the more intense the flavor of the mustard. Adding the vinegar will stop this reaction. The black pepper helps the body to be able to use the turmeric in the mustard so it can be absorbed into the body. When the mixture is boiling but the bubbles do not break the surface it is ready. It will thicken after sitting in a refrigerator as well.

NOTE: 4:1 ratio turmeric to black pepper needed to help absorb the turmeric, 4 parts turmeric to 1 part black pepper.

So, this recipe calls: 3/4 teaspoon ground turmeric. We need at least: 3/16 teaspoon black pepper so we are using 1/2 teaspoon, so we are good.

This works great as a mustard poultice too. For a plaster omit the vinegar and use fresh garlic. Remember us only natural cloth like cotton or linen for a plaster.

BBQ - Deep Run BBQ Sauce 2008 HOT

BBQ – Deep Run Eastern NC BBQ sauce 4th July 2008

I came up with this after our last week in Topsail. Joe went to Kingston and brought back some BBQ and then on the way home we stopped at the Smokehouse Restaurant and brought back some of their sauce for me to experiment with. This recipe is what I have come up with that I really like. It may not be exactly like one you have had as I am also making it to the memory of what Leroy Bowman told me once about his.... onion powder.

Ingredients:

6 cups Water	3 Tablespoons salt
6 cups vinegar, apple cider	2 Tablespoons Onion Powder
1 cup Texas Pete or Tabasco	1 Tablespoon minced onion
1 cup liquid smoke	1 Tablespoon black pepper
4 Tablespoons brown sugar	1/4 teaspoon crushed red pepper *

***Double the red pepper for Stephen!**

Instructions:

Heat all on stove and bring to a boil and let it simmer until it is only 3 quarts.

Notes:

This gets hotter the longer it sets. So, it may seem mild or just right the day made whereas 3 months later... Stephen LOVES it cuz it burns!!!

Source: Paula Ray Gillespie

Extracts

Vanilla Extract

Vanilla Extract FDA

Grade B can be a good **choice because** they have lower water content so they can take the higher water content in the 70° - 80° Vodka

Makes 1 cup

1 oz (weight) vanilla beans

8 oz (volume) 1 cup 70 proof Vodka

Makes 1 pint

2 oz (weight) vanilla beans

16 oz (volume) 1 pint 70 proof Vodka

Makes 1 quart

4 oz (weight) vanilla beans

32 oz (volume) 1 quart 70 proof Vodka

Makes 1/2 gallon

8 oz (weight) vanilla beans

64 oz (volume) 1/2 gallon 70 proof Vodka

Makes 1 gallon

16 oz - 1 lb. - 2 cups

1 gallon 70 proof vodka

The information on this page is current as of Mar 22, 2024.

Freezer Recipes

Granny's frozen peaches

Granny's frozen peaches

1 pint peaches
1/4 cup sugar

1 quart peaches
1/2 cup sugar

2 quarts / 1/2 gallon fresh peaches peeled and cut up.
1 cup sugar

Mix together until peaches completely covered with sugar and put in a pint, quart or 1/2 gallon Freezer Ziploc Bag.

Meat Sticks

EASY Smoked Meat Sticks / Ground Jerky on the Traeger

Mac's Grill Shack

In this video we whip up smoked jerky sticks on the Traeger Timberline 850. A blend of 80/20 ground beef (70/30 also works) and ground pork mixed with a handful of seasoning and some W Sauce, press it through the jerky gun onto a wire rack and smoke it at a low temp with hickory pellets until 165f internal. Use whatever type of meat you have! Easier and faster than regular sliced beef jerky and just as good!

Ingredients:

- 2.5 lbs. ground beef 80/20
- 1 lbs. ground pork
- 1 Tbsp Sea Salt
- 1/2 Tbsp Seasoned Salt
- 1 Tbsp granulated garlic
- 1 Tbsp granulated onion powder
- 1/2 tsp red chili pepper flakes
- 1 tsp hot smoked paprika
- 1 Tbsp coarse black pepper
- 3 Tbsp brown sugar
- 2 Tbsp Worcestershire sauce

Instructions:

Use the ingredients you have and enjoy, make this recipe your own!! Press out and Smoke then store in the freezer.

Milk Products

Heavy Whipping Cream

Evaporated Milk

To produce **1 pint of evaporated milk meeting the USDA standard**, you need **2 pints (1 quart) of whole milk** before evaporation. Once you have reached the correct reduction then you can freeze it in pint or 2 cup amounts until needed later. Note the math follows and is based on current fat contents of milk in over the counter grocery store standards as of 2025.

NOTE: Raw milk will have a different amount of butterfat depending on the cow.

Servings: 8 fl oz

Ingredients:

2 cups milk, yields 1 cup of evaporated milk

Instructions:

When making evaporated milk, you heat fresh milk until $\frac{1}{2}$ of the water evaporates, leaving behind a concentrated milk product with a higher percentage of solids. 1 cup of evaporated milk you want, you would start with about 2 cups of regular milk and simmer it until it reduces to 1 cup. Easily make Evaporated Milk at home in just 25 minutes!

16 oz / pint

Ingredients:

4 cups full-fat milk

Instructions:

In a medium heavy bottom saucepan, bring the milk to a simmer over medium heat. Once it simmers, turn down the heat to medium-low and let it gently simmer for about 25 minutes, stirring the milk occasionally to make sure it's not getting scorched on the bottom of the pan.

Simmer until it's reduced down to roughly 2 cups of liquid. Once the milk has reduced and turned a creamy color pass it through a sieve to remove any skin. Set aside to cool completely.

Store the evaporated milk in a labeled jar in the fridge for up to 5 days.

THE MATH:

Using the **USDA/21 CFR standard** for full-fat evaporated milk:

- **Evaporated milk must contain:**

≥ 6.5 % milkfat,

≥ 16.5 % milk solids-not-fat,

≥ 23 % total milk solids.

Typical whole milk composition (USDA data):

~3.25 % milkfat

~8.25 % solids-not-fat

~11.5 % total solids

To make **1 US pint (16 fl oz) of evaporated milk** at ≥23 % total solids:

1. Let V_i = volume of milk needed
Let V_f = 1pint of evaporated milk
2. Starting total solids = **11.5 %** of milk
Evaporated milk solids = **23 %** of final volume
3. Water removal assumed; solids are conserved:

$$V_i \times 0.115 = V_f \times 0.23$$

$$V_i = \frac{0.23}{0.115} \times V_f = 2 \times V_f$$

4. So:

$$V_i = 2 \times 1 \text{ pint} = 2 \text{ pints}$$

Sweetened Condensed Milk

Based on a recipe from Gemma Stafford (Bold Baking Basics)

Makes - 1 cup and it takes about an hour, her original recipe called for $\frac{2}{3}$ cups (5 oz /142g) white sugar for 2 cups.. this was too sweet for me.

SO, I reduced it to $\frac{1}{4}$ cup of sugar for each 1 cup of milk.

Ingredients:

2 cups (16 fl oz/450ml) milk

$\frac{1}{2}$ cup (4 oz /100g) white sugar

Instructions:

Add the milk and sugar into a small, heavy bottomed saucepan. Heat it on a low heat until the sugar has dissolved. Once all of the sugar has dissolved bring the mix to a simmer over medium low heat. Do not stir once the mix starts to simmer otherwise it can crack and crystalize. Gently simmer for roughly 35-40 minutes, or until the milk has darkened to a creamy color, has reduced by half and thickened slightly. You may notice some foam forming on top, gently skim it off with a spoon. (if there are sugary bits hanging around the rim of your pot don't stir them into your condensed milk, this can also crack your mix) When ready, remove from the heat and pour into a jar to cool. Let the condensed milk cool completely before putting on the airtight lid. Just note, it thickens up a lot after a few hours in the fridge.

Store in a labeled jar in the fridge and it will last for 6 months. Or catch milk on sale and make a large batch and can it for later.

Pint – Makes 1 pint

1 quart milk – 32 oz / 900 ml

1 cup or 8 oz /200 g white sugar

Quart– Makes 2 pints

64 oz milk -

2 cups or 16 oz /400 g white sugar

$\frac{1}{2}$ gallon– Makes 4 pints

gallon milk

4 cups or 32 oz /800 g white sugar

gallon – Makes 8 pints

2 gallons milk

8 cups or 64 oz /1.600 g white sugar

Orange Sherbet

This Orange Sherbet recipe is so easy and it's a refreshing and delicious treat on a hot summer day. Orange sherbet is one of my all-time favorite ice cream flavors, and this homemade version is even better than a store-bought.

Ingredients:

1 pt. (16 oz) Sweetened condensed milk

1 qt (32 oz) Orange soda

Instructions:

Mix together the orange soda and the sweetened condensed milk in a bowl.

If using an ice cream maker, place the ingredients into the maker, and start churning. Churn for an hour, layer the mixture into a loaf pan or bowl, and freeze for 6-8 hours until completely frozen.

If you do not have an ice cream machine, place the mixture directly into a loaf pan or bowl, and freeze for 1 hour.

Remove the container and stir the mixture after 1 hour, then return to the freezer.

Continue to remove the container and mix the ingredients every 2 hours until the sherbet is completely frozen. This will take 6-8 hours total.

Mixes, Staples & Canned Goods

The things you buy in the grocery store has so much added and so little flavor. This is the simplest ingredients I can find to replace items you may love from the store that has changed over the years.

Bechamel - White Sauce - Gravy Mix:

Brown (Beef) Gravy Mix

Chicken (Poultry) Gravy Mix

Evaporated Milk

Homemade Baking Spray

Sweetened Condensed Milk

Toasted Flour

Yellow Cake

White Cheese Sauce? Alfredo?

Bechamel - White Sauce - Gravy Mix:

Bechamel – White Sauce – Gravy Mix

Bechamel - White Sauce - Gravy Mix:

4 1/2 cups all-purpose flour

1 1/2 cups powdered milk

1/3 cup onion powder

1 tbsp salt

1 tsp garlic powder

Mix well and store in Ziplock baggie in freezer indefinitely.

Brown (Beef) Gravy Mix

Beef Gravy Mix:

Toasted Flour - I messed up and toasted self-rising flour but going to try it anyway. First, toast flour @450° for 45 minutes stirring every 10 minutes. I did 4 rounds of 9 minutes in my oven at 450° then did 2 5 minutes at 400° these last two had no color change inside, but it felt like it evened it up. Since I use self-rising flour for my gravy I make.

Ingredients for mix:

3 cups all-purpose flour, toasted
6 oz beef bouillon powder (3/4 cup), use chicken for chicken gravy
2 tbsp garlic powder
1 tbsp black pepper
2 tsp celery salt
2 tsp onion powder
1 tsp paprika

Instructions:

Measure all the ingredients into a 6+ quart bowl. You want to be able to stir it easily without spilling. Mix until everything is well blended. I walk away 2times and come back and mix again. It would be simpler to put into a blender if you like.

Cram into a 1 quart jar. I do mean cram, because this is very fluffy stuff and you will have to pack it in. IT DOES FIT 😊

To make a gravy for pot roast:

Melt 2 Tablespoons butter in a small pot. Whisk in 2 - 3 Tablespoons gravy mix and cook for about 2 minutes stirring constantly until it stops looking pithy. Slowly add 1 cup of water and whisk to keep from clumping. Bring just to a boil. It will thicken as it heats.

To thicken a beef broth:

Place a wire sieve or strainer on the top of your pot so it **goes under** the liquid level, add 2 tablespoons of mix and whisk until it is smooth and all of it dissolves into the pot. Stir and repeat until all the grease from the top is gone and the body is as thick as you like. Cook for 10 more minutes then remove.

Brown Sugar

Brown Sugar (Light)

Ingredients:

1 cup sugar (7.1 oz)
1 Tbls. molasses (0.8 oz)

Instructions:

Combine the sugar and molasses in a bowl or blender and mix until the molasses is evenly blended and the sugar is uniform in color and texture. Store in an airtight container.

Brown Sugar (Dark)

Dark Brown Sugar

Ingredients:

1 cup granulated sugar (7.1 oz)
2 Tbls. molasses (1.6 oz)

Instructions:

Combine the sugar and molasses in a bowl or blender and mix until the molasses is evenly blended and the sugar is uniform in color and texture. Store in an airtight container.

Chicken (Poultry) Gravy Mix

Poultry Gravy Mix:

I used self-rising flour because it was all that I had at the time.

Ingredients for mix:

3 cups all-purpose flour, toasted
3/4 cup chicken bouillon powder
1/3 cup Onion Powder
2 Tbsp Poultry Seasoning
2 Tbsp Black Pepper
2 tsp garlic powder
2 tsp celery salt

Instructions:

Measure all the ingredients into a 6+ quart bowl. You want to be able to stir it easily without spilling. Mix until everything is well blended. I walk away 2times and come back and mix again. It would be simpler to put into a blender if you like.

To make a gravy:

Ingredients:

2 Tbsp butter
2 – 3 Tbsp poultry mix
1 cup milk

Instructions to use:

Melt butter in a small pot. Whisk in gravy mix and cook for about 2 minutes stirring constantly. Slowly add 1 cup of milk or water and whisk to keep from clumping. Bring just to a boil. It will thicken as it heats.

Toasted Flour

You need the 2 inch walls in a 13 x 9 inch pan for this to work best as you will be doing a LOT of stirring.

Ingredients:

3 cups all-purpose flour

Instructions:

Bake flour in a 13 x 9 x 2 pan @450° for 45 minutes stirring every 10 minutes. I did 4 rounds of 9 minutes in my oven at 450° because longer and it began to smoke. Then it was smoking faster so I reduced the heat to 400° and cooked it for 6 minutes before stirring it. I did this two rounds. There was not a big color change the last two times, but it did seem to even up some of the color.

Note: I have done this with self-rising flour also. I used 3 cups because I make this for my gravy mixes and more won't fit into my quart jars. Also, this seems a good amount for a 13 x 9 x 2 pan.

Yellow Cake Mix

One of the things I am loving is replacing grocery store convenience with homemade recipes. IF you plan on keeping this in the freezer you can add in the butter too ahead of time. However, to be shelf stable for a year use this mix:

2 1/4 cups Southern Biscuit self-rising flour
1 1/2 cups sugar

Write these instructions on each bag:

To use you will need:

Ingredients:

1 bag of Yellow Cake Mix (above)
1 stick butter
1 cup milk
2 teaspoons vanilla
2 eggs (1/2 cup)

Instructions:

Heat oven to **350°F**. Grease and flour rectangular pan 13 x 9 inch or 2 round cake pans 8 or 9 - inch cake pans or 4 - 6 inch pans (for two mini cakes.)

Place all the ingredients in a large bowl. Beat on low speed scraping bowl constantly 30 seconds, or until all the powders are wet. Turn the mixer up to high and beat scraping the bowl occasionally for 5 minutes. Pour into prepared pans. Don't forget to grease and flour pans or use parchment paper, **OR** Bakers Joy. (I am working on finding a replacement for bakers joy.)

Bake until toothpick inserted in center comes out clean. (Around: 40-45 minutes 9 x 13 rectangular or 30-35 minutes 2 round cake pans not yet tested time for 6 inch pans but if cooking all at once, try checking on them at 20 minutes.)

White Cheese Sauce???? Alfredo??

1/2 cups Bechamel
1/2 cup white cheddar cheese powder
1/2 tsp salt
1/2 tsp dry mustard
1/8 tsp white pepper

Mix well and store in Ziplock baggie in freezer indefinitely.

Meal Helpers

These are meals you make either in part or totally beforehand to have when you want food FAST!

Beef Stroganoff

Beefy Cheese Macaroni

Broccoli & Cheese Soup

Chicken Tetrazzini

Creamy Italian Pasta

Garlic Potato Soup

Vegetable Beef Soup

Beef Stroganoff

Needed:

1 pound ground beef
5 cups water
Beef Stroganoff Mix
1 cup sour cream

Instructions:

Brown and drain ground beef. Add 5 cups of water and the package. Mix well. Bring to a boil and then reduce heat, cover and simmer for 15 minutes, stirring occasionally. After 15-20 minutes, remove the lid and let thicken.

Beef Stroganoff Mix

Mix Ingredients:

4 1/2 cups egg noodles or 6 oz egg noodles	2 tsp garlic powder
2/3 cup powdered milk	1 tsp salt
3 Tbs brown gravy mix	1 tsp paprika
2 Tbs sour cream powder*	1/2 tsp oregano
1 Tbs cornstarch	1/2 tsp pepper
2 tsp onion powder	

* I leave it out and use 1 cup sour cream instead. I tried it one time with the powder, but it was a whole different beast... I did not like it.

Mix Instructions:

Combine the powdered milk, sour cream powder, onion powder, garlic powder, salt, pepper, oregano, paprika, cornstarch and brown gravy mix in a bowl and whisk to combine. To a 32oz jar or Ziplock bag.

add the mix and then the dry noodles. Store in an airtight container for up to 1 year.

Beefy Cheese Macaroni

Needed:

1-pound lean ground beef
Beefy Cheese Macaroni Mix
4 cups water
8 oz shredded cheese

To Make:

Brown and drain 1 pound of ground beef. Add 4 cups of water and mix. Stir until it is all dissolved

well. Bring to a boil and then reduce heat, cover and simmer for 15-20 minutes, stirring occasionally. Once done, stir in 2 cups of shredded cheddar cheese.

Beefy Cheese Macaroni Mix

Ingredients:

1/3 cup powdered milk
1/4 cup minced onion
1 Tablespoon paprika
1 1/2 teaspoons onion powder
1 1/2 teaspoons garlic powder
1 teaspoon parsley
1 teaspoon salt
1/2 teaspoon pepper

2 cups elbow noodles

Instructions:

Combine the powdered milk, pepper, parsley, minced onion, onion powder, garlic powder and salt in a bowl and whisk to combine. To a 32oz jar or Ziploc bag, add the mix and then the dry noodles. Store

in an airtight container for up to 1 year.

Notes:

Add 1/2 teaspoon Cornstarch IF you don't use pre shredded cheese from the store.

Chicken Tetrazzini

In a quart sized jar, add:

1/2 cup bechamel sauce
1/4 cup cream powder
1/4 cup instant milk powder
1/8 cup dehydrated peas
1/8 oz dehydrated mushrooms
2 Tbsp minced onions
1 Tbsp chives
1 Tbsp dehydrated garlic
1 tsp chicken bouillon powder
1/2 tsp garlic powder
1/2 tsp kosher salt
1/4 tsp white pepper

8 oz spaghetti pasta, broken into thirds
1 pound cooked chicken diced (great for left over chicken)
1/4 cup parmesan cheese, shaved or grated
1 cup mozzarella cheese, graded
5 cups water

Instructions:

In a large deep skillet or pot, add the contents of the package and 5 cups water

Bring to a boil over medium heat. Stir every few minutes so that it doesn't stick to the pan.
Turn heat down to medium low and simmer for 15 mins. Cover for final 5 mins.

Remove from heat add cheese and cover and let stand for 15-20 mins so the sauce can firm up.

Optional: add garlic breadcrumbs & grated cheese to the top and broil for a few minutes to brown.

Makes 4-5 servings

In a 1/2 gallon Ziplock add:

1 cup bechamel sauce
1/2 cup cream powder
1/2 cup instant milk powder
4 Tbsp minced onions
2 Tbsp dehydrated garlic
2 tsp chicken bouillon powder
1 tsp garlic powder
1 tsp kosher salt
1/2 tsp white pepper
OR 1/2 cup frozen peas*
OR 1/2 oz mushrooms, sliced*

16 oz spaghetti pasta, broken into thirds
2 pound cooked chicken diced
1/2 cup parmesan cheese
2 cups mozzarella cheese, graded
2.5 quarts water

* OR 1 cup frozen peas

* OR 8 oz mushrooms, sliced

Creamy Italian Pasta

Needed:

1 pound of ground beef
4 cups of water
Creamy Italian Pasta Mix
8 oz tomato sauce
1 1/2 cups shredded mozzarella cheese. 8 - 10 oz

Brown and drain 1 pound of ground beef. Add 4 cups of water, 8 oz tomato sauce and the contents of the baggie. Mix well. Bring to a boil and then reduce heat, cover and simmer for 20 minutes, stirring occasionally. Once done, stir in 1 1/2 cups shredded mozzarella cheese.

Creamy Italian Pasta Mix

Ingredients:

1/2 cup powdered milk
1/4 cup minced onion
1/4 cup grated parmesan
2 Tbs cornstarch
1 1/2 Tbs tomato bouillon
1 tsp parsley
1 tsp garlic powder
1/2 teaspoon salt
1/4 tsp basil
1/4 tsp thyme
1/4 tsp oregano
1/4 tsp sage
1/8 tsp pepper
3 cups mini bow tie pasta

Instructions:

Combine the powdered all ingredients except the pasta in a bowl and mix so it is even. To a 1 quart Ziploc Bag, add the mix and then the dry noodles. Store in an airtight container for up to 1 year.

Seasonings and Spice Mixes

All-Purpose Seasoning Salt

Beau Monde Seasoning

Italian Seasoning

Poultry Seasoning

SPG - Salt, Pepper & Garlic Rub

SPGO - Salt, Pepper, Garlic & Onion

Stuffing Seasoning Mix

Tomato based Pasta Mix

Fish Mix

Wild Meat Mix

All-purpose Seasoning Salt

Makes 3 Tablespoons

Ingredients:

2 Tablespoons Salt

2 teaspoons sugar

1/2 teaspoon paprika

1/2 teaspoon onion powder

Instructions:

Measure ingredients and blend together evenly.

Apple Pie Spice

I normally don't ever use spices for my apple pies. But this is yummy for baked or stove top apples.

Ingredients:

4 Tablespoons ground cinnamon
2 teaspoon ground cardamon
1 teaspoon ground ginger
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg

Instructions:

Put in a jar and shake to mix until color is all even.

BBQ Potato Chips Seasoning

1 1/2 Tablespoon smoked paprika

1 Tablespoons onion powder

1 Tablespoons sugar

1 Tablespoons brown sugar

1/2 Tablespoon garlic powder

1/2 Tablespoon salt

1/4 Tablespoon chili powder

1/4 Tablespoon black pepper

Beau Monde Seasoning

Big Mama introduced me to this spice combination... so naturally I had to hunt it down :)

Ingredients:

1 Tbs allspice (from berry not the fake mixed)
1 Tbs salt
1 Tbs ground bay leaf
2 Tbs white pepper
2 Tbs black pepper
1 Tbs cloves
1 Tbs mace
1 tsp nutmeg
1 tsp cinnamon
1 tsp celery seed

Instructions:

Measure ingredients into a bowl and mix thoroughly. Place in an airtight container and store in a cool, dark place up to 4 months. Use to season poultry, fish, beef, vegetables, and sauces.

Yield: about 1/2 cup

Source:

Paula Ray Gillespie

Breakfast Sausage

Sausage Recipe 2022

This year I am back home in North Carolina, and my Aunt Jenny has made some sausage that is her daddy's recipe. They used Old Plantation #25 but that is no longer made so now they are using Legg's Old Plantation Sausage Seasoning #10. My problem is Wayne says he does not like this as good as the original which they no longer make. I am trying to make a homemade version, so we do not need to rely on people who just decide one day to no longer make something we love. Resulting Breakfast Sausage #1: Wayne approved!!!!

Ingredients: sage, sugar, salt, black pepper, ground cayenne pepper & crushed red pepper flakes

This recipe is based on my Uncle Fred. He used old Plantation mix but since me and so many people in my family are sensitive to various things I like to have it broken down. This way I know I can feed it to the people I love and them not have a reaction. I can't tell the difference between this recipe and my Cousin Jenny's (Uncle Fred's daughter) when she makes it using Old Plantation Sausage #10. Now to find out her brothers OPS #25. Update today 2/12/2023 I made up a lb of pork sausage using the recipe below to see what I needed to do to change it for Wayne and he said NOTHING do not change a thing!!!! This yields 2 Tablespoons of Sausage spices.

1 lb of ground pork

1 Tbsp. of Sage

1 teaspoon Sugar

1/2 teaspoon salt

1/2 teaspoon black pepper

1/8 tsp ground red pepper* substitute paprika if you prefer mild. Double if you like it HOT

1/8 tsp crushed red pepper* substitute paprika if you prefer mild. Double if you like it HOT

Mix well and then portion, shape and freeze as desired. For best flavor allow to sit overnight for flavors to completely marry before eating.

Note: To mix this up add a teaspoon of brown sugar and a teaspoon of Maple syrup

Recipes for larger batches:

2 lbs. meat - yields 4 Tablespoons

6 teaspoon of Sage

2 teaspoon Sugar

1 teaspoon salt

1 teaspoon black pepper

1/4 tsp ground red pepper* omit if you prefer mild. Double if you like it HOT

1/4 tsp crushed red pepper* omit if you prefer mild. Double if you like it HOT

4 lbs. meat yields 8 Tablespoons – 1/2 cup

12 teaspoon of Sage

4 teaspoon Sugar

2 teaspoon salt

2 teaspoon black pepper

1/2 tsp ground red pepper* omit if you prefer mild. Double if you like it HOT

1/2 tsp crushed red pepper* omit if you prefer mild. Double if you like it HOT

8 lbs. meat yields 16 Tablespoons – 1 cup

24 teaspoon of Sage

8 teaspoon Sugar

4 teaspoon salt

4 teaspoon black pepper

1 teaspoon ground red pepper* omit if you prefer mild. Double if you like it HOT

1 teaspoon crushed red pepper* omit if you prefer mild. Double if you like it HOT

24 lbs. meat yields 3 cups

24 Tablespoons of Sage

8 Tablespoons Sugar

4 Tablespoons salt

4 Tablespoons black pepper

- 1 Tablespoons ground red pepper* omit if you prefer mild. Double if you like it HOT
- 1 Tablespoons crushed red pepper* omit if you prefer mild. Double if you like it HOT

48 lbs. meat yields 6 cups

- 48 Tablespoons of Sage
- 16 Tablespoons Sugar
- 8 Tablespoons salt
- 8 Tablespoons black pepper
- 2 Tablespoons ground red pepper* omit if you prefer mild. Double if you like it HOT
- 2 Tablespoons crushed red pepper* omit if you prefer mild. Double if you like it HOT

96 lbs. meat yields 12 cups

- 96 Tablespoons of Sage
- 32 Tablespoons Sugar
- 16 Tablespoons salt
- 16 Tablespoons black pepper
- 4 Tablespoons ground red pepper* omit if you prefer mild. Double if you like it HOT
- 4 Tablespoons crushed red pepper* omit if you prefer mild. Double if you like it HOT

100 lbs. meat yields 24 1/2 cups Note: use 2 Tablespoons / pound of meat or 1 Tablespoon / half pound of meat.

- 100 Tablespoons of Sage
- 33 Tablespoons Sugar + 1 teaspoon sugar
- 16 Tablespoons + 2 teaspoon salt
- 16 Tablespoons + 2 teaspoon black pepper
- 4 Tablespoons + 1/2 tsp ground red pepper* omit if you prefer mild. Double if you like it HOT
- 4 Tablespoons + 1/2 tsp crushed red pepper* omit if you prefer mild. Double if you like it HOT

Poultry Seasoning

Ingredients:

3 teaspoons ground sage
2 teaspoons ground thyme
1 teaspoon ground marjoram
1 teaspoon ground rosemary
1 teaspoon parsley
1 teaspoon celery salt
1/2 teaspoon finely ground black pepper

Yield 3 Tablespoons and 1/2 teaspoon. Use 1 1/2 Tablespoon for dressing recipe and use the rest to rub on the Turkey.

Instructions:

Combine all ingredients. Store in an airtight container. Use for poultry stuffing or dressing, as a rub for chicken, or as seasoning for other dishes.

Source: Paula Ray Gillespie

Poultry Seasoning 2024:

Mix up any time before needing it will last for 6 months to a year, longer if kept in refrigerator or freezer.

Yield 1/2 cup for storing and 1 1/2 Tablespoons for now.

3 Tablespoons ground sage
2 Tablespoons ground thyme
1 Tablespoon ground marjoram
1 Tablespoon ground rosemary
1 Tablespoon parsley
1 Tablespoon celery salt
1/2 Tablespoon finely ground black pepper

Instructions:

Combine all ingredients. Store in an airtight container. Use for poultry stuffing or dressing, as a rub for poultry of all kinds, or as a light seasoning for other dishes.

Pumpkin Pie Spice

Ingredients:

Pumpkin Pie Spice

This makes about 3/4 cup:

Ingredients:

6 Tbls. ground Ceylon cinnamon
2 Tbls. ground ginger
2 Tbls. ground allspice

2 Tbls. ground cloves
1/2 tsp. ground Nutmeg

Instructions:

Blend together and mix till even, then put into a jar for saving. Note you can leave it on the counter, but it will last practically forever if you vacuum seal the jar and keep in refrigerator.

Note: I am not a fan of nutmeg. IF you like it then add more. For years I only used apple pie spice in my pumpkin pies. IF you love nutmeg... go ahead and put 1 Tbls Nutmeg in it. Remember there is a reason people grate their nutmeg as they go it can be slightly toxic to some people. Nutmeg contains psychoactive compounds like myristicin which can cause symptoms such as nausea, dizziness, and hallucinations. I am one of those people and it only takes a small amount for me.

Also, Cassia cinnamon is toxic to the liver. My birth mother spilled straight cassia cinnamon oil on her and could no longer eat cinnamon as it overdosed her liver. I think the Ceylon is a milder and sweeter version. It also does not taste as woody.

Italian Seasoning

You know I started this with the Simon & Garfunkel song, then added the rest of ingredients listed on the McCormick label.

Ingredients:

1 Tablespoons Parsley	1 Tablespoons Basil
1 Tablespoons Sage	1 Tablespoons Oregano
1 Tablespoons Rosemary	1 Tablespoons Savory
1 Tablespoons Thyme	1 Tablespoons Marjoram

Instructions:

Combine all ingredients and store in a tightly sealed jar or container.

Herb notes from Eva Santaguida a Calabrian lady from the region of Calabria Italy - <https://www.pastagrammar.com/>

Calabria is famous for: Calabrian chili peppers, a type of red chili pepper with a fruity and smoky flavor.

First things first, NEVER use dried herbs in Italian cooking LOL

Basil the most used Italian herb. Goes best with tomatoes. With a few exceptions tomatoes must have basil. Not used with Fish. Basil and Parsley are NOT used together if you use one you do not use the other one. Do not cut basil leaves with a knife, it makes it bitter.

Black Pepper rarely and only with very strong flavored dishes

Garlic is NOT a major herb in Italy. It is used a lot but not a large quantity at a time. Often, they drop one clove in and let it cook a bit then remove it. Always remove the germ so it is NEVER bitter. So only KISS with garlic, never a major flavor. When you chop or slice it remove germ then chop etc.

Marjoram originates from the Mediterranean, so it is USED a LOT for savory pies and meats. Used mainly in Sicily and Northern Italy.

Oregano is mainly used (a lot) in the South they use it on everything, fish, meat, eggplant, and summer salads. The best is Calabrian oregano where it grows wild and has a VERY unique flavor.

Parsley with only seafood & fish dishes. Thyme is also sometimes used with fish.

Rosemary is always with meat and poultry, NOT with fish.

Sage is mostly used for anti-pasta and is paired with butter for light sauces like for ravioli. It is also for marinades for meat with strong taste like wild boar (12 hours to reduce the strong wild taste). Fried sage leaves in a light cornstarch batter is a LOVELY appetizer.

Salt everything

Poultry Seasoning

I LOVE this stuff. I use this as a rub for my Thanksgiving turkey. Makes 1 cup

Ingredients:

3 tablespoons ground dried sage
2 tablespoons ground dried thyme
1 tablespoon ground dried marjoram
1 tablespoon parsley
1 tablespoon ground dried rosemary
1 tablespoon celery salt
2 teaspoons finely ground black pepper

Instructions:

Measure all together and mix well so everything is evenly dispersed. Put in a Ziplock baggie and freeze or it can store on the shelf for up to a month. Mix up any time before needing it will last for 6 months to a year in your freezer. Yields 1 cup seasoning.

Use for poultry stuffing or dressing, as a rub for chicken, or as seasoning for other dishes.

Seasoning Salt – Not Lowery's

2 teaspoons table salt
1 teaspoon sweet paprika
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon sugar
1/2 teaspoon ground celery
1/2 teaspoon Chili powder
1/2 teaspoon ground Turmeric

4 parts table salt
2 parts sweet paprika
2 parts onion powder
2 parts garlic powder
2 parts sugar
1 part ground celery flakes
1 part Chili powder
1 part ground Turmeric

Ranch Dressing

Original 50' Style Ranch Dressing mix

This is as close to the old way I remember as a kid... before Hidden Valley came out with theirs... if you love house or ranch at midline, expensive restaurants this reminds me of it only much better.

Ingredients:

30 saltines
1/2 cups dry parsley flakes, minced
1 Tbls dry dill weed
7 oz. instant minced onions (2-3.5 oz. jars)
1 jar onion salt (5.12 oz.) (if you like less salt.. make this onion powder)
1 jar onion powder (2.62 oz.)
1 jar garlic salt (5.25 oz.)
1 jar garlic powder (3.12 oz.)
2 Tbls black pepper

Instructions:

Place crackers in a blender, on high speed until powdered. Add parsley, minced onion, dill weed, onion powder & salt, garlic powder & salt and pepper. Blend again until powdered. Dump into a bowl. Put into container with tight fitting lid.

Store dry mix at room temperature for up to 1 year. To mix: combine 1 Tbsp. dry mix, 1 cup of mayonnaise and 1 cup of buttermilk. If you like it thick or... use 2 cups buttermilk if you like it thinner.

Yield: 70 - 75 batches

Paula Ray Gillespie

This makes a lot.... so, show your family and best friends how much they mean to you and share the love... they will love you for it :)

Paula's - 50's Style Buttermilk Ranch Dressing

Ranch Dressing Mix Extra Strength

This is as close to the old way I remember as a kid... before Hidden Valley came out with theirs... if you love house /ranch at midline, expensive restaurants... this reminds me of it! I took out the crackers.. I do see the need to add in all those extra calories etc... This is minus the saltine crackers they used originally to thicken it up. I will tell you the crackers made it AWESOME!!!

1/2 cups dry parsley flakes, minced
1 Tbls dry dill weed
7 oz. instant minced onions (2-3.5 oz. jars)
1 jar onion salt (5.12 oz.) (if you like less salt.. make this onion powder)
1 jar onion powder (2.62 oz.)
1 jar garlic salt (5.25 oz.)
1 jar garlic powder (3.12 oz.)
2 Tbls black pepper

Add parsley, minced onion, dill weed, onion powder & salt, garlic powder & salt and pepper to a zipper lock bag and shake and blend until powdered and even. Put 2 quart jars with tight fitting lid. Store dry mix at room temperature for up to 1 year. I put mine in the freezer and have kept some for years in the deep freezer.

To make ranch dressing: combine 1/2 Tbsp. dry mix, 1 cup of mayonnaise and 1 cup of buttermilk. If you like it thick or... use 2 cups buttermilk if you like it thinner.

To make a dip.. just add 1/2 Tablespoon to 1 pint of sour cream and let sit one hour to hydrate the onions.

Paula's Ranch Mix - 2018

What I used Dec 20, 2018 This only made 3 1/2 cups mix

Ingredients:

2 1/2 cups Minced Onion Flakes
1 cup salt
1/2 cups dry parsley flakes
2/3 cups onion powder
2/3 cups garlic powder
2 Tbs black pepper
1 Tbs dry dill weed

Instructions:

Measure all into a food processor and then pulse until onion flakes are broken down evenly and then Measure out into 1 cup bags. Store in Freezer for 2 years. I have used it for two years with it in the fridge, freezer and on counter mixed up depending on my mood. It tends to clump over time so keep mixed. I break into smaller units so that only one bag is out at a time. I am not sure if there is an expiration date if you keep it frozen. It has never lasted over 2 years for me. When it clumped up I just put in a mortar and pestle and ground it down again and used it.

Ingredient list: Minced Onion Flakes, onion powder, garlic powder, salt, parsley flakes, black pepper & dill weed

Shopping list:

1 large jar parsley flakes
3 - 3.5 oz jars minced onion flakes
2 jar onion powder (2.62 oz)
2 jar garlic powder (3.12 oz)
small dill weed
black pepper
salt

For Dressing: Use:

1/2 cup Mayonnaise
1/2 cup Buttermilk or Kefir
1 teaspoon mix

Combine mix and mayonnaise till even. Slowly mix in milk until well combined. Allow to rest in fridge to open up all the flavors for at least 30 minutes. Makes 1 cup

For Dip: Use:

1/2 cup Mayonnaise

1/2 cup Sour Cream or thick Kefir

1 teaspoon mix

Combine mix and mayonnaise till even. Slowly mix in cream until well combined. Allow to rest in fridge to open up all the flavors for at least 30 minutes. Makes 1 cup

Try this next time: To make about 4 cups which makes the math work better

192 teaspoons

64 Tablespoons

4 cups

3 cups Minced Onion Flakes

1 cup onion powder

1 cup garlic powder

1 cup salt

3/4 cup dry parsley flakes

2 Tbls black pepper

2 Tbls dry dill weed

Paula's Ranch Mix - 2022

Yields - 648 grams or approximately 70 servings. @ 9.25 grams / serving [Less than 2 tsp (10 g = 2 tsp)]

Ingredients:

8 g dry parsley flakes, minced, (1/2 cup)

3 g dry dill weed, (1 Tbls)

198 g instant minced onions (2 - 3.5 oz. jars)

94 g onion powder (1 - 2.62 oz. + 1/4 jar = 3.28 oz.) I took out the onion salt and added the extra onion

110 g garlic powder (1 - 3.12 oz. + 1/4 jar = 3.9 oz.) I took out the garlic salt and added the extra garlic

218 g pink salt (1 cup - 2 Tbls)

16 g black pepper (2 Tbls)

1/2 cup dry parsley flakes, minced

1 Tbls dry dill weed

2 - 3.5 oz. jars instant minced onions

1 - 2.62 oz. + 1/4 jar = 3.28 oz. onion powder - I took out the onion salt and added the extra onion

1 - 3.12 oz. + 1/4 jar = 3.9 oz. garlic powder - I took out the garlic salt and added the extra garlic

1 cup - 2 Tbls salt

2 Tbls black pepper

Instructions:

By hand -

Measure all into a large bowl. Stir gently until all the green is equally blended. Store in refrigerator or freezer when

not in use. NO anti cake ingredients so the powders WILL CAKE UP and go bad if left out over a year.

Food Processor -

Measure all into a food processor and then pulse until onion flakes are broken down evenly and then Measure out

into 1 cup bags. Store in Freezer for Up to 4 years.

NOTE:

I have used it for two years with it in the fridge, freezer and on counter mixed up depending on my mood. It tends to clump over time so keep mixed. I break into smaller units so that only one bag is out at a time. I am not sure if there is an expiration date if you keep it frozen. It has never lasted over 4 years for me. When it clumped up I just put in a mortar and pestle and ground it down again and used it.

Alice had some in her normal refrigerator freezer for over 4 years and I made up some ranch dressing and it was still good... (she tends to mix hers up on the fly so forgets it is in the freezer.)

Ingredient list: Minced Onion Flakes, onion powder, garlic powder, salt, parsley flakes, black pepper & dill weed

For Dressing:

1 cup Mayonnaise

1 cup Buttermilk or Kefir

1 - 2 teaspoon mix

Combine mix and mayonnaise till even. Slowly mix in milk until well combined. Allow to rest in fridge to open up all the flavors for at least 30 minutes. Makes 1 pint

For Dip:

1 cup Mayonnaise

1 cup Sour Cream or thick Kefir

1 - 2 teaspoon mix

Combine mix and mayonnaise till even. Slowly mix in cream until well combined. Allow to rest in fridge to open up all the flavors for at least 30 minutes. Makes 1 pint

Ranch Dressing single

Ingredients:

1/2 cup mayonnaise
1/2 Buttermilk
1 teaspoon dried parsley
1/2 teaspoon dry dill
1/4 teaspoon dried chives, or 1/2 teaspoon finely chopped fresh chives
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon ground pepper

Instructions:

Combine mayonnaise, kefir, and seasonings in a mason jar or small mixing bowl. Squeeze lemon juice into the mixture.

Whisk to combine.

Add buttermilk 1 tablespoon at a time until the desired consistency is reached.

Refrigerate for 4 or more hours before serving to allow flavors to mingle.

SPG - Salt, Pepper & Garlic Meat Rub

IF this is a seasoning for my steaks... then I use 1 part salt 2 parts garlic and 1/2 part pepper

4 parts garlic powder
2 parts salt
1 part pepper

3 teaspoons Sea salt we like Redmond Real Salt
1 teaspoon garlic powder see notes above for how to make homemade garlic powder
1 teaspoon black pepper

3 teaspoons salt
1 teaspoon garlic powder
1 teaspoon dried parsley or other herbs
1 teaspoon black pepper

3 parts salt
1 part garlic powder
1 part black pepper

4 part pepper	2 parts salt	3 parts salt
2 part salt	2 parts garlic	1 part garlic powder
1 part garlic	1 part pepper	1 part black pepper

SPG Rub is an all-purpose rub of Morton Coarse Kosher Salt, coarse black pepper and granulated garlic. That's it. We put a generous amount on anything we are going to grill from burgers to high quality steak.

Ingredients:

1/2 cup Kosher coarse salt
1/2 cup granulate garlic
1/4 cup coarse black pepper

Instructions:

Add all the ingredients to a jar, put the lid on tightly and shake until mixed. Add any meat you plan to grill or smoke.

Notes: You can make a smaller batch for one meal:

1 Tablespoon salt
1 Tablespoon garlic
1/2 Tablespoon pepper

SPGO - Salt, Pepper, Garlic & Onion

All Purpose Seasoning with Onion then I use 1 part salt 2 parts garlic and ½ part pepper

2 parts onion powder

2 parts garlic powder

2 parts salt

1 part pepper

Stuffing Seasoning Mix

I made this up in 2024. In 2025 I changed the way I did the dressing so I don't need this recipe any longer. The new way renders this obsolete.

I use this recipe for my Thanksgiving recipe 2024.

Ingredients:

1 tablespoon parsley flakes
1 tablespoon sage
1 teaspoon Poultry Seasoning
1/2 teaspoon dried ground rosemary
1/2 teaspoon thyme
1/2 teaspoon pepper
1/2 teaspoon salt

Instructions:

Measure all together and mix well so everything is evenly dispersed. Put in a Ziplock baggie and freeze or it can store on the shelf for up to a month. Mix up any time before needing it will last for 6 months to a year in your freezer. Yields 3 Tablespoons seasoning.

Thousand Island Dressing

Yield: 1 pint

Ingredients:

1 Cup Mayonnaise

1/2 Cup Ketchup

1 Hard Boiled Egg, White Chopped small

1 Tbs Worcestershire Sauce

1/4 Cup or 4 tablespoons Sweet Pickle Relish

2 tablespoons finely grated onion * Optional

Mix everything together and chill for at least an hour. I use it as special sauce on burgers and fries.

Side Dishes

Garlic Mashed Potatoes

Garlic Mashed Potatoes

1/2 cup of Garlic Mashed Potato & Soup Mix
1 cup of water

Instructions:

Bring water to a rolling boil. Remove from heat add potato mix. Stir to blend completely. It is ready immediately.

Makes one serving of mashed potatoes.

Garlic Mashed Potato & Soup Mix

Makes 8 cups or 2 quarts dry mix

Ingredients:

6 cups Instant Potatoes	1 1/2 teaspoons all-purpose seasoning salt
1 3/4 cups Instant Milk	1 teaspoons Parsley
2 Tablespoons Chicken Bouillon	1/2 teaspoon Garlic Powder
4 teaspoons dried chives	1/4 teaspoon Thyme
2 teaspoons Minced Onion	1/4 teaspoon Black Pepper

Instructions:

Mix all ingredients well and store in jar or Ziplock baggie.

All-purpose Seasoning Salt

Makes 3 Tablespoons

2 Tablespoons Salt
2 teaspoons sugar
1/2 teaspoon paprika
1/2 teaspoon onion powder

Soups

Broccoli & Cheese Soup

Garlic Potato Soup

Vegetable Beef Soup

Broccoli & Cheese Soup

Garlic Potato Soup Mix

Garlic Mashed Potatoes

1/2 cup of Garlic Mashed Potato & Soup Mix
1 cup of water

Instructions:

Bring water to a rolling boil. Remove from heat add potato mix. Stir to blend completely. It is ready immediately.

Makes one serving of mashed potatoes.

Garlic Mashed Potato Soup

1/2 cup of Garlic Mashed Potato & Soup Mix
1 1/2 to 2 cups of water*

Instructions:

Bring water to a rolling boil. Remove from heat add potato mix. Stir to blend completely. It is ready immediately.

Makes 1 - 2 servings of potato soup. Adjust the amount of water depending on your personal preference for how thick or thin the soup is.

Garlic Mashed Potato & Soup Mix

Makes 8 cups or 2 quarts dry mix

Ingredients:

6 cups Instant Potatoes	1 1/2 teaspoons all-purpose seasoning salt
1 3/4 cups Instant Milk	1 teaspoons Parsley
2 Tablespoons Chicken Bouillon	1/2 teaspoon Garlic Powder
4 teaspoons dried chives	1/4 teaspoon Thyme
2 teaspoons Minced Onion	1/4 teaspoon Black Pepper

Instructions:

Mix all ingredients well and store in jar or Ziplock baggie.

All-purpose Seasoning Salt

Makes 3 Tablespoons

2 Tablespoons Salt
2 teaspoons sugar

1/2 teaspoon paprika

1/2 teaspoon onion powder

Vegetable Beef Soup

Needed to make up:

1 Pkg of Vegetable Beef Soup Mix
3 - 6 cups of water

Instructions:

Mix ingredients in a 3 quart pot. Stir to dissolve all the powders with a whisk. Bring to a boil then turn down on lowest setting **for 20 minutes** to let the ingredients rehydrate. Once all the vegetables are sunk and none is floating, bring to a boil for 5 minutes and serve. Makes about a quart of soup depending on how much water you cook out.

Vegetable Beef Soup Mix

2 Servings

Ingredients for Mix:

1/4 cup dehydrated potatoes	1 teaspoon beef bouillon
1/8 cup dehydrated ground beef	1/4 teaspoon Italian seasoning
1/8 cup dehydrated corn	1/4 teaspoon garlic powder
1/8 cup dehydrated peas	1/4 teaspoon onion powder
1/8 cup dehydrated onion	1/4 teaspoon salt
1 Tablespoon dehydrated carrots	1/8 teaspoon sugar
1 Tablespoon dehydrated tomatoes, diced	1/32 teaspoon black pepper (pinch)
1 Tablespoon dehydrated celery flakes	1/64 teaspoon cayenne pepper (smidgeon)
1 Tablespoon dehydrated tomato sauce *	3 cups of water

Double

Ingredients for Mix:

1/2 cup dehydrated potatoes	2 teaspoons beef bouillon
1/4 cup dehydrated ground beef	1/2 teaspoon Italian seasoning
1/4 cup dehydrated corn	1/2 teaspoon garlic powder
1/4 cup dehydrated peas	1/2 teaspoon onion powder
1/4 cup dehydrated onion	1/2 teaspoon salt
1/8 cup dehydrated carrots	1/4 teaspoon sugar
1/8 cup dehydrated tomatoes, diced	1/16 teaspoon black pepper (pinch)
1/8 cup dehydrated celery flakes	1/32 teaspoon cayenne pepper (smidgeon)
1/8 cup dehydrated tomato sauce *	6 cups of water

Instructions:

Measure all of the ingredients into a container and **store in refrigerator or freezer** since it has meat in it. It should not have grease in it but it DOES.

Note: The tomato sauce I bought is bitter. I think they left the bay leaf in. Use tomato bouillon or just fresh dehydrated tomatoes instead.

Tomato Soup 1987 Style

Better Than Campbell's Tomato Soup

Ingredients:

20 lb Fresh Tomatoes Washed, stemmed and halved.
2 large Onions Peeled and halved.
8 stalks Celery Chopped
6 teaspoons Sea Salt
20 leaves Fresh Basil
3/4 cup Organic Cane Sugar or Honey
2 teaspoons Lemon Pepper Black pepper is just as good

Instructions:

Add halved tomatoes to a large stock pot. Add onion, celery, salt, pepper, and basil. Bring to a boil. Simmer for 20 mins, stirring regularly, Pour through a food mill or food strainer. Alternatively, you can use a fine, wire sieve, pushing the vegetables through the sieve, discard the skins and the seeds. Alternatively, you can use a strong blender like the Vitamix and puree everything together. Pour soup back into a pot. Simmer gently for an hour or until the desired thickness is achieved. Add sugar or honey and stir well with an immersion blender.

Serve fresh or pressure can the soup for future use. For canning, pour into prepared jars, wipe rims clean with a clean cloth, add prepared lids and rings and pressure can according to your pressure canner's instructions. My All American Pressure Canner requires 12 lb of pressure for 25 minutes for pint jars.

Notes:

Freezing and then thawing the tomatoes helps drain off the extra liquid and reduces the simmer time.

For an extra flavor boost consider roasting the fresh tomatoes and onions first. This also reduces the natural liquid and may help naturally sweeten the tomatoes.

If you are having trouble or don't have the necessary time to reduce the tomatoes consider adding a natural sugar-free tomato paste to help thicken the final product, just make sure you gently simmer the paste and blend well.

Machines like the Vitamix E310 Exploria Blender eliminate the need for straining the vegetables, after simmering for 20 minutes, blend in batches until thoroughly pureed and then simmer until desired consistency is reached

My kids love this tomato soup. I usually cook down the soup until it is quite thick and add whole milk or creme fraiche to it after reheating it. Canning milk products are not recommended.

Source: mycasualhomestead.com

Homestyle Zesty Tomato Bisque Soup

Spicy Tomato Soup

Easy to make and loaded with good for your antioxidants this comforting soup is made in less than 30 minutes.

Prep Time: 10minutes Cook Time: 20minutes Total Time: 30minutes minutes Servings: 4

Ingredients:

1 small onion, diced
3 garlic cloves, diced
2 tablespoon olive oil
1 teaspoon cumin
1/8 teaspoon red pepper flakes to taste
1 28 oz can of whole tomatoes in juices
3 cups chicken broth
1 1/2 teaspoon salt
1/4 teaspoon pepper
1 teaspoon sugar

Instructions:

Place olive oil in a Dutch oven and heat over medium-high heat. Add onions and garlic and sauté for about 7-8 minutes or until onions soften. Add cumin and red pepper flakes and cook, stirring for one minute. Add tomatoes and juices, chicken broth, salt, pepper and sugar.

Bring to a low boil then reduce heat to simmer and cook for about 20 minutes.

Working in batches, blend soup in a blender until smooth or use an immersion blender. Be careful when blending hot liquids!

Serve immediately with grilled cheese and bacon for garnish.

Zesty Tomato Soup recipe

Ingredients:

1 pint diced tomatoes
1 cup roasted red peppers, peeled & seeded drained
1 cup evaporated milk
1 tsp garlic powder
1/4 tsp ground black pepper
2 Tbsp fresh basil, chopped (or 2 tsp dried basil)

Instructions:

In a blender or food processor, combine the diced tomatoes and drained roasted red peppers. Puree the mixture until it is smooth. Pour the tomato and red pepper puree into a medium saucepan and bring to a boil over medium heat. Stir in the evaporated milk, garlic powder, and black pepper. Return the soup to a boil. Reduce the heat to low and gently simmer for 5 minutes, stirring occasionally. Remove the saucepan from the heat and stir in the chopped fresh basil. Serve hot. For an optional topping, sprinkle with whole-wheat croutons.

Zesty Tomato Soup

A Heart-Healthy Recipe from the National Heart, Lung, and Blood Institute

Prep time: 10 minutes / Cook time: 15 minutes / Total time: 25 minutes / Servings: 4

Not your traditional tomato soup, this quick-cooking dish can be a side or light main meal

Ingredients:

1 can (14 and 1/2 oz) no-salt-added diced tomatoes
1 cup jarred roasted red peppers, drained (or substitute fresh roasted red peppers)
1 cup fat-free evaporated milk
1 tsp garlic powder
1/4 tsp ground black pepper
2 Tbsp fresh basil, rinsed and chopped (or 2 tsp dried)

Instructions:

Combine tomatoes and red peppers in a blender or food processor. Puree until smooth.

Put tomato mixture in a medium saucepan and bring to a boil over medium heat.

Add evaporated milk, garlic powder, and pepper. Return to a boil and gently simmer for 5 minutes.

Add basil and serve.

New Cookbook - 2025

This cookbook is dedicated to my children and genetic grandchildren.

It features recipes from all four of Joe and my grandmothers. *My Grandmothers*, **Beatrice Carter Gurley** (nanny/Grandmother/gaga), **Eula Styles Ray** (Granny) and *Joe's Grandmothers*, **Mary Young Gillespie** (grand mama) and **Mildred Davis Turner** (Big Mama.) *It also has down the recipes I use when cooking and includes my favorite recipes from everywhere I have ever found them.*

I started all this because I could never find the recipe I wanted from all my cookbooks. I would forget where it was and then lose something we all loved. So, I started writing them all down in one area where I could find them quickly when I needed one.

Now that I am finally in a place in my life where I am able to organize more easily, I am finally putting this whole thing back together.

Party Favorites

Appetizers

Beverages

Beans

Frijoles Charros

Bread

[Parker House Dinner Rolls](#)

[Refrigerator Rolls](#)

[Sausage Balls or Biscuits](#)

[Sourdough Sandwich Bread](#)

Don't delete this line...

Basic Italian Bread

My favorite Italian Bread it is simple, easy and tasty.

Ingredients:

4 ¼ cups Bread flour

3 tsp yeast

1 ½ cups water

2 Tbls olive oil

2 Tbls sugar

1 ½ tsp salt

Instructions:

Add wet ingredients to bread machine. Then add salt and sugar, then add flour and yeast at top. Bake on 350 degrees, till brown.

Best Ever Whole Wheat

Iowa's Best Whole Wheat Bread Recipe 1987

This bread to me is hands down the BEST whole wheat bread in the WORLD I have used this recipe since 1987 when it was on the back of a Pillsbury Best flour bag ummm GOOD! This recipe is from Darlys Orth Ames who won First Place in the 1987 Iowa State Fair Bread and Rolls Contest. You really must try this sliced hot with cream cheese and black raspberry jam.

Ingredients:

1 pkg. active dry yeast
¼ cup warm water (105° - 115°)
1 ½ cup hot water (120° - 130°)
1/3 cup brown sugar, packed
3 Tbs Shortening
2 tsp Salt
2 cup whole wheat flour
3 cup white flour

Instructions:

Dissolve yeast in warm water and set aside to bloom.

In large bowl combine hot water, sugar, shortening and salt; cool to lukewarm. Then stir in the whole wheat flour and 1 cup of the white flour; beat well.

Stir in dissolved yeast.

Mix in enough remaining white flour to make moderately – stiff dough.

Turn out onto lightly – floured surface; use the remaining flour to knead until smooth and elastic, 10-12 minutes. Shape dough into ball.

Place in greased bowl, turning to grease top. Cover; let rise until double, 75-90 minutes. At this point I put my dough into the refrigerator to rise over night, or at least 8 hours to ferment slightly.

Punch down; divide in half. Shape into smooth balls; cover, let rest 10 minutes.

Shape into loaves; place in **2 greased 9x5x3** – in. loaf pans.

Cover; let rise until double, 60-75 minutes.

Bake in 350° oven 30 minutes or until done.

Source: Darlys Orth, Ames winner Iowa state fair 1987

Paula's notes:

I add 2 Tbsp dried rosemary to make bread for Pepperidge Farm Herb Stuffing Mix replacement.

Biscuits & DIY Bisquick

My biscuit recipe:

1 cup Southern Biscuit self-rising flour
4 tablespoons fat
1/2 cup milk or buttermilk
1/4 teaspoon soda* add this if you use buttermilk

Heat oven to 450° F. • Bake for 10 to 14 minutes or until lightly browned. Remove from oven break open and fill with melted butter if desired. Place in towel covered bowl to keep warm.
Note: Warm milk in microwave to very warm. Use 1/2 cup flour per person and scale recipe to match.

Makes 4 hand rolled biscuits

2 Biscuits

1/2 cup Southern Biscuit self-rising flour
2 tablespoons or 1/8 cup fat
1/4 cup milk or buttermilk
1/8 teaspoon soda* add this if you use buttermilk

4 Biscuits

1 cup Southern Biscuit self-rising flour
4 tablespoons or 1/4 cup fat
1/2 cup milk or buttermilk
1/4 teaspoon soda* add this if you use buttermilk

8 Biscuits

2 cup Southern Biscuit self-rising flour
1/2 cup fat
1 cup milk or buttermilk
1/2 teaspoon soda* add this if you use buttermilk

16 Biscuits

4 cup Southern Biscuit self-rising flour
1 cup fat
2 cups milk or buttermilk
1 teaspoon soda* add this if you use buttermilk

24 Biscuits / DIY Bisquick

6 cup Southern Biscuit self-rising flour
1 1/2 cups fat
3 cups milk or buttermilk
1 1/2 teaspoons soda* add this if you use buttermilk

NOTE for Bisquick must keep in freezer or refrigerator to stay fresh. Will last in Fridge for 3 months. Just add 1/2 cup of milk for every cup of bisquick. Then thicken and roll out using flour if needed.

Brown and Serve Rolls

To recreate the soft, light texture and "brown and serve" feature of Sunbeam or Wonder rolls, the key is to use a slightly enriched, standard dinner roll dough and then **par-bake** them at a low temperature, so they cook through without browning. This recipe makes about 24 rolls.

Ingredients:

1/2 cup warm water (110-115°F)	1/2 cup melted butter, slightly cooled
1 tsp granulated sugar (for yeast activation)	1 1/2 tsp salt
1 1/2 Tbsp active dry yeast (or 2 packages)	2 large eggs, beaten
1 1/4 cups warm milk (110-115°F)	6 to 6 1/2 cups all-purpose flour
1/3 cup granulated sugar	Extra butter for brushing

Instructions:

Make and Par-Bake the Rolls

Activate yeast: In the bowl of a stand mixer, dissolve the yeast and 1 tsp of sugar in the warm water. Let it sit for 5-10 minutes until it becomes foamy.

Combine ingredients: Add the warm milk, 1/3 cup sugar, melted butter, salt, eggs, and 3 cups of flour to the yeast mixture. Beat until the mixture is smooth.

Knead the dough: Gradually stir in enough of the remaining flour to form a soft dough. Once the dough starts to come together, switch to a dough hook attachment (or turn onto a floured surface for hand-kneading) and knead for 5-8 minutes until the dough is smooth and elastic.

First rise: Place the dough in a greased bowl, turning it once to grease the top. Cover and let it rise in a warm place until doubled in size, about 1 hour.

Shape the rolls: Gently punch the dough down and turn it onto a lightly floured surface. Divide the dough into 24 equal pieces and shape each piece into a smooth ball.

Second rise: Place the shaped rolls close together in a greased 9x13 inch baking pan (or on a baking sheet). Cover and let them rise for another 30 minutes.

Par-bake: Preheat your oven to 275°F (135°C). Bake the rolls for about 20 minutes, or until they are set and cooked through internally but have not yet started to brown on the outside (an internal temperature of around 190°F).

Cool and store: Allow the rolls to cool completely on a wire rack. Once cool, place them in an airtight bag or container. They can be stored in the refrigerator for 1-2 days or frozen for up to a month.

Brown and Serve

Prepare for final bake: If frozen, thaw the rolls at room temperature for about an hour.

Final bake: Preheat your oven to 400°F (200°C). Place the par-baked rolls on an ungreased baking sheet or in a pan and bake until golden brown, about 10-15 minutes.

Serve: Brush the hot rolls with melted butter immediately after removing them from the oven, if desired, and serve warm.

Cornbread

8 inch cast-iron skillet

1 cup of white lily, self-rising cornmeal mix
1 egg
1/2 cup of buttermilk
2 tablespoons of bacon grease.

10 inch cast-iron skillet

2 cups white lily self-rising cornmeal mix
2 eggs
1 cup Buttermilk
1/2 tsp baking soda
1/4 cup lard / bacon grease or 4 tablespoons

12 inch cast-iron skillet

3 cups of white Lily self-rising cornmeal mix
3 eggs
1 1/2 cup of buttermilk
3/4 teaspoon baking soda
6 tablespoons of bacon grease

Preheat oven to 475°F

Grease skillet heavily with lard and place in a preheating oven to season the pan. Add in a quarter cup of lard so it melts. Break and scramble the eggs, add in buttermilk and baking soda then add in cornmeal mix. Stir completely and then add 1 tablespoon of lard at a time to slowly heat batter and temper eggs. Sprinkle a little cornbread in the bottom of the pan so it sizzles and brown slightly. Pour batter into a hot pan and bake in a 475°F oven. For 20 to 25 minutes, until it's getting golden all over the top and a toothpick in the middle comes out clean.

NOTES:

This is a western North Carolina Apalachee luxury recipe. Honestly, we've made fried cornbread with just cornmeal and water. It depends on what you've got. I would call this recipe a luxury recipe because it has eggs and buttermilk and everything. Sometimes you just don't have anything, and you just have to make it out of cornmeal and water and then you fry it up in your pan and eat it that way.

If you like thicker cornbread, put it in a smaller pan. If you like thinner cornbread, put it in a larger pan.

Cornmeal Mix:

Cornmeal mix is half cornmeal and half flour. If I make mine, I make it 1 part cornmeal 2 parts flour.

FOR THE SELF-RISING MIX:

- 1 cup fine cornmeal
 - 1 cups self-rising flour
 - 2 ¼ teaspoons baking powder or 2 lightly rounded
 - 1/2 teaspoons salt
 - 1 Tablespoon sugar
-
- 4 cups fine cornmeal
 - 4 cups self-rising flour
 - 3 tablespoons baking powder
 - 2 teaspoons salt
 - 1/4 cup sugar

FOR THE AP MIX:

- 4 cups fine cornmeal
- 4 cups all-purpose flour
- 3 tablespoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons salt
- 1/4 cup sugar

Dressing / Stuffing

Dressing is something that dresses a meal. AKA a side dish. Stuffing is something that is stuffed into something else. IF this is put in a turkey, it is stuffing. IF it is on the side it is dressing. When I hosted Thanksgiving I had a big plater for my turkey and liked to put the dressing around it. I also put some in the turkey when plating it up after everything was cooked so it kept the inside of the turkey from drying out.

Ingredients:

Breading:

Make ahead or buy and cut into cubes and toast them. Allow to cool completely then store till needed. It can be kept in freezer for a couple of weeks in an airtight container.

1 Loaf of bread (6 cups cubed bread)
1/2 cake of cornbread

Broth:

2 rib celery, chopped small
1 onion, chopped small
2 cups ham bone broth
1 pkg turkey giblets if you have them
1 Tablespoon parsley flakes
1 Tablespoon sage
1 1/2 Tablespoons Homemade Poultry Seasoning
2 Tablespoons bacon, hog jawl grease or butter

Add ins:

These can be served on the side if someone doesn't like them.

1 lb. cooked chicken livers, chopped
2-3 boiled eggs chopped

Instructions:

Preheat oven to 350°

In large pan, warm bacon grease and add in celery then add the onion. Sauté until onions are translucent and celery is tender, at least 5 minutes. Add in spices and heat to release fragrance. Add in the giblets and liver to brown lightly. Add in the broth and bring to a boil, reduce heat to Med-Low, and simmer 20 minutes. Pick out the liver, neck and giblets and allow to cool. Turn off heat and remove meat from turkey neck and cut up all the bits. Add the meat, liver and bits to the breadcrumbs. Slowly drizzle in the broth into the breadcrumb cubes etc. until the breading is as wet as you like and thoroughly combined. I mix with clean hands so I can feel when it is the way I like it.

Transfer to buttered dish, cover with foil, and bake about 45 minutes. Uncover and fluff dressing and put back into oven and allow to brown the top of dressing, about 15 more

minutes. IF you want it like stove top stuffing do not make it too wet. Add just enough broth so it sticks together. It does not dry out as much while baking as you might think. I personally dislike soggy dressing.

NOTE: For vegetarian, replace with vegetable broth.

Poultry Seasoning:

Mix up any time before needing it will last for 6 months to a year, longer if kept in refrigerator or freezer.

Makes 1/2 cup for storing and 1 1/2 Tablespoons for now.

3 Tablespoons ground dried sage
2 Tablespoons ground dried thyme
1 Tablespoon ground dried marjoram
1 Tablespoon parsley
1 Tablespoon ground dried rosemary
1 Tablespoon celery salt
1/2 Tablespoon finely ground black pepper

Instructions:

Combine all ingredients. Store in an airtight container. Use for poultry stuffing or dressing, as a rub for chicken, or as seasoning for other dishes.

Source: Paula Ray Gillespie

Dumplings

5 lb bag Southern Biscuit self-rising flour (20 cups)

5 cups lard

10 cups milk

For savory dumplings add black pepper

Biscuit flour

Fry Bread

1/2 cup Self-rising flour

1/4 cups or 4 Tablespoons water or milk

Mix up like making biscuits and break into two balls. Flatten in hands and fry in lard or even better bacon grease.

Garlic Bread

Italian garlic bread is always great with pasta! This cheese-covered garlic bread is ready in minutes. Enough to do a one lb loaf.

Ingredients:

1 (1 pound) loaf Italian bread, cut into 1/2 inch slices

1/2 stick of real butter

1 1/2 tablespoons garlic powder

1 tablespoon Homemade Italian dried herbs

8 ounces shredded cheese (Asiago, Cheddar, Fontina, Mozzarella, Parmesan, Provolone, and Romano cheese)

Instructions:

Best to make ahead so you have it when you want it. This makes sure it has time for the flavors to merge and intensify. Melt butter in microwave oven or a small saucepan over medium heat; stir in garlic powder and dried herbs. Mix well and add to storage container with airtight lid. Allow to cool so it firms up again. Place in refrigerator until ready to use.

Making the toast:

Preheat the oven to 350° F (175°C).

Place bread slices on a medium baking sheet. Butter bread generously with garlic butter mixture. Bake in the preheated oven until lightly toasted, about 10 minutes.

Bake bread until cheese is melted and bread is lightly browned, about 5 minutes.

Ingredients List

10 slices of white bread

5 cloves garlic

1/2 cup unsalted butter

1/4 cup chopped parsley

1 teaspoon salt

1/2 teaspoon black pepper

1 cup shredded mozzarella cheese

Hushpuppies

For hushpuppies I just cut up a large onion into the batter and thicken slightly more with cornmeal to make it stiff so I can drop spoons into hot grease to fry. Be careful to add slowly so pan keeps a boiling.

Ingredients:

2 cups White Lily self-rising buttermilk cornmeal mix

1 large egg, lightly beaten

1¹/₄ to 1¹/₂ cups buttermilk

¼ cup vegetable oil, bacon grease, or melted shortening

1–2 tbsps sugar (optional, for a sweeter bread)

Extra shortening or bacon grease for the skillet

Instructions:

Preheat the oven and skillet. Place a greased 8-inch cast-iron skillet or round baking pan in the oven and preheat to 425°F.

Mix the wet ingredients. In a large bowl, whisk the egg, buttermilk, and ¼ cup of oil or grease until combined.

Combine the ingredients. Add the cornmeal mix and sugar (if using) to the wet ingredients. Stir just until moistened; the batter will be lumpy. Do not overmix.

Add to the hot skillet. Carefully remove the hot skillet from the oven. Swirl to coat the bottom and sides with the melted grease. Pour the batter into the hot skillet—it should sizzle—and spread it evenly.

Bake. Bake for 25 to 30 minutes, or until golden brown and a toothpick inserted in the center comes out clean.

Parker House Rolls - Boston Hotel

This is the recipe I use for Holidays especially easter. Yields 16 -20 rolls depending on how you divide them.

Ingredients:

4-3/4 to 5-1/4 cups all-purpose flour
1/3 cup sugar
2 pkg Fleischmann's® RapidRise Yeast
1-1/2 teaspoon salt
3/4 cup milk
3/4 cup water
1/4 cup butter
1 large egg
1/4 cup butter melted for tops

Instructions:

- Combine 2 cups flour, sugar, Fleischmann's® RapidRise® Instant Yeast and salt in a large mixer bowl.
- Heat milk, water, and 1/4 cup butter until very warm (120° to 130°F). Stir into flour mixture. Beat 2 minutes at medium speed with an electric mixer, scraping bowl occasionally.
- Add the egg and 1/2 cup more of the flour. Beat for 2 minutes at high speed. Stir in enough remaining flour to make a soft dough.
- Knead on a lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes. (Or, if desired, place dough in a greased bowl, cover with plastic wrap, and allow it to rise in the refrigerator for 12 to 24 hours.)
- Divide dough in half; roll each half to a 12-inch square, about 1/4-inch thick. Cut each into 6 (12 x 2-inch) strips. Cut each strip into 3 (4 x 2-inch) rectangles. Brush each rectangle with melted butter and sprinkle with Everything bagel seasoning. Arrange in rows 1/4 inch apart to allow room to expand. Cover and let rise in a warm place for 30 minutes or until doubled in size.
- Once rolls are proofed, preheat the oven to **400°F**. **Bake the rolls for 13 to 15 minutes** or until golden brown and hollow sounding when you tap on the bottom of a roll.

Source: Fleischmann's® RapidRise Yeast

NOTE: I divide my dough into 2 equal balls. Then work with one ball dividing it in half again etc. until I get either 8 or 16 balls depending on the size you want. Once they are all on the pan I repeat with second ball.

Flaten each one out and pull slightly to flatten. Fold in half with top part not covering the whole bottom one. This makes a lovely easy to open roll for butter.

Refrigerator Rolls

I have doubled this and kept it in the fridge all week just pulling out enough for supper each day, baking up small batches at a time.... It can last for up to 2 weeks in the fridge if kept tightly covered.

Ingredients:

$\frac{3}{4}$ cup scalded milk
 $\frac{1}{4}$ cup sugar
1 tsp salt
3 tbs shortening

1 egg beaten
 $\frac{1}{4}$ cup lukewarm water
1 pkg yeast
3- $\frac{1}{2}$ cups all-purpose flour

Instructions:

Pour scalded milk over sugar, salt shortening in bowl. When lukewarm add egg. Dissolve yeast in lukewarm water. (5 min) Add this to milk mixture. Add $\frac{1}{2}$ flour. Mix well. Add the rest of the flour and mix. Don't stiffen. Melt butter on the top of dough and sides of the bowl to store. Place in refrigerator. Remove about 2 $\frac{1}{2}$ hours before using. Shape as desired let rise till double in size. Bake in preheated oven at 425°F Till brown.

Source: MHHS Food Prep

Sausage Biscuit Balls

Ingredients:

1 lb hot Valleydale pork sausage
1 lb sharp cheddar cheese

3 cups Bisquick
1/2 cup cheese grated

Instructions:

Cook the sausage separately and scramble it then drain it and press it between paper towels in order to remove as much grease as possible. Mix ingredients thoroughly. Shape into bite size balls. Bake in oven preheated to 350° for 15 minutes or until golden brown. Drain on paper towels.

Source: Debbie Turner Dekle

Sourdough Sandwich Bread

This is my favorite sourdough recipe for sandwich bread. I got it from Cultured Food Life.

Ingredients:

1 cup Active Sourdough Starter
1 cup warm water – not hot! It will kill the culture
3 cups Bread Flour – (do not use sprouted flour)
1 teaspoon Celtic Sea Salt – You can substitute other salts, but this is the one I like the best.

Instructions:

Add the sourdough starter, water, salt, and flour to the bowl of a stand mixer fitted with a dough hook. Mix at low speed until the ingredients are just combined, about 3 minutes. (I mix by hand.)

1st Rise

Cover the dough in the greased bowl or rising bucket and cover with a clean kitchen towel. Let it sit for 5 hours at room temperature (about 70°F) or until it doubles. If it takes longer than 5 hours that's okay, let it go till it does rise and doubles. (I put mine in the fridge overnight.)

2nd Rise

After the dough is doubled in size, moist, sticky, lightly flour your surface. Remove dough from the bowl and fold over the dough into the size of your loaf pan. Place in your greased baking pan. Cover with a cloth or plastic wrap that is coated with oil and let rise for another 2 hours or until double again.

Preheat oven to 400°F. Place loaf that has doubled into the hot oven and bake for 35 minutes. Remove from oven and cool on a wire rack.

Sweet Corn Bread

My family love this one, whether I make into a cake, muffins or add onions and make hushpuppies... THIS ONE IS A KEEPER!

Ingredients:

1/2 cup flour	3 Tbs sugar
1/2 cup cornmeal (I use cornmeal mix for this when I make muffins, or hushpuppies)	3 Tbs shortening (or oil)
1/2 cup milk (may use buttermilk but if you do remember to add 1/2 tsp soda)	1 eggs
	2 tsp baking powder**
	1/8 tsp salt**

Instructions:

Mix above together. Beat until smooth. Pour into a hot cast iron greased pan and bake mixture in hot oven (or fry) at 425° for 20-25 minutes. ** Omit if using self-rising ingredients.

Source: Barbara Webb

NOTES: This came from the cornbread topping for Barbara's Mexican pie.

Brownies, Cookies

Peanut Butter Cookies

Sugar Cookies, Grandmama's

Sugar Cookies, Grandmother's

Peanut Butter Cookies

My birth mother makes the **ONLY** good peanut butter cookies in the whole world. I don't like any other peanut butter cookies, but this is my favorite cookie in the world.

Peanut Butter Cookies

Ingredients:

2 1/2 sticks butter
13 oz peanut butter (Jiffy)
1 1/3 cup white sugar
1 1/3 cup brown sugar (packed hard)
4 eggs
4 cups flour
2 tsp baking soda
1 1/3 tsp baking powder
dash salt

Instructions:

Mix up and divide into 3 equal sized rolls. Wrap in wax paper. Refrigerate overnight and then slice and press a fork crisscrossed over each cookie to flatten to size, dipping fork into sugar to keep from sticking. Bake @ 350° or 375° till done.

Source: Mama aka Cricket Ray

Sugar Cookies, Grandmama & Granny

They were cousins so it makes sense they would use the same or similar recipes. These are Appalachian Mountain cookies. These are a lot more 'short' than Grandmothers. In fact, I think these are much like shortbread cookies.

Ingredients:

1 cup shortening	1 1/2 tsp baking powder
1/2 cup sugar	3/4 tsp salt
1 egg	milk
1 tsp vanilla or lemon extract * optional	sugar
2 1/4 cup flour	

Instructions:

Cream shortening and sugar. Beat in egg and add flavoring. Sift together flour, baking powder and salt, mix well. Shape into 2 rolls 2 inches diameter. Wrap in waxed paper. Chill until firm, slice 1/8 inch thick, place on baking sheet, brush with milk. sprinkle with sugar. Bake in a 400° oven for 6 minutes.

Source: Grandmama *Mary* Gillespie

Note: Grandmama and Granny had the same sugar cookie recipe except Granny liked vanilla instead of lemon. Also, Granny they used self-rising flour, so no salt or baking powder was added. And... granny never brushed milk over her cookies.

Sugar Cookies, Grandmother's

*Grandmother had a trick to getting the texture of her cookies. I will be glad to hand that down to anyone who wants it. *hugs* I will teach it to you as she did me. Side by side, with love.*

Single

1 sticks butter
1 cup sugar
1 egg

1 tsp vanilla
1/8 cup milk
2 cups self-rising flour (enough to make dough easy to handle)

Double

2 sticks butter
2 cup sugar
2 eggs

2 tsp vanilla
1/4 cup milk
4 cups self-rising flour (enough to make dough easy to handle)

Doubled Twice

4 sticks butter
4 cup sugar
4 eggs

4 tsp vanilla
1/2 cup milk
8 cups self-rising flour (enough to make dough easy to handle)

Instructions:

Mix all ingredients together, roll out to thickness desired, cut with cookie cutter and bake at 375° or 400° depending on oven temp. Watch carefully at the last. Leave floury and brown outer edges.

Source - Grandmother

Notes

This is the recipe that grandmother gave me to make her cookies.

NOTE: If you only have All-purpose flour:

Recipe for Self-Rising flour

2 cups of flour
1 teaspoon baking powder
1/2 teaspoon salt

Candy

Cakes & Icing

Alex's Birthday - Pound Cake

Chocolate Pound Cake

Chocolate Pound Cake Icing

Golden Layer Cake - My Birthday

Killer Chocolate Cake – Jacob's Birthday

Pumpkin Cake -

Alex's Birthday Cake

Alex's Birthday Cake - AKA the 4th of July Pound Cake

Ok so ... next to Alice, Aunt Peggy and Aunt Nickie ... I have never felt I could make a great cake... but this recipe saved me.... I love it. One of Alex's friends said it was the best he had ever had, and his dad is a chef. Of course, he thought it was bread Mauahahahahahaha

Ingredients:

Bakers Joy
2- 3/4 cups sugar
1- 1/2 sticks butter, softened
1 T vanilla
1 T Butter Nut
5 eggs
1/4 tsp salt
1 tsp baking powder
1 cup evaporated milk
2- 3/4 cups all-purpose flour (I use King Arthur)

Instructions:

Mix:

Heat oven to 350°. Spray pan with Bakers Joy; I used my 16 x 4 x 4 for 1 hour. You can use any tube cake 10 x 4; angel food pan or Bundt cake pan. Beat sugar, butter, vanilla and eggs in large bowl add salt and baking powder. Scrape bowl frequently. Beat on high 5 minutes more. Beat in flour alternating with milk on low speed. Pour into pan.

Bake:

1 hour 10 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean. Cool.

Source:

Paula Ray Gillespie

Chocolate Pound Cake

Big Mama made this both with and without her Chocolate Icing.

Ingredients:

2 sticks butter	1 tsp baking powder
1/2 cup butter flavor Crisco	1/2 cup cocoa
3 cups sugar	1 cup milk
5 eggs	Pinch salt
3 cups Swans Down Cake Flour	1 tsp vanilla

1/2 Pan

1 sticks butter	1/2 tsp baking powder
1/4 cup butter flavor Crisco	1/4 cup cocoa
1 1/2 cups sugar	1/2 cup milk
3 eggs	1/2 Pinch salt
1 1/2 cups Swans Down Cake Flour	1/2 tsp vanilla

Instructions:

Cream together butter, Crisco, and sugar. Add eggs, 1 at a time beating well after each addition. Sift dry ingredients together and add alternately with milk to butter mixture, mixing well after each addition. Stir in vanilla. Pour batter into a well-greased and floured tube pan (I use bakers joy) Put into cold oven. Immediately turn the oven to 325° and bake for 1 1/2 hours or until done. Cool in pan 15 minutes before removing (will help hold in moisture)

Source - Big Mama

Chocolate Pound Cake Icing

This goes on just about anything it is a nice fudgy icing.

Ingredients:

1 stick butter
3 1/2 Tbs cocoa
1/3 cup buttermilk
1 lb box powdered sugar sifted

Instructions:

Bring to boil margarine, cocoa, and buttermilk, stirring constantly, until slightly thickened. Remove from heat and add powdered sugar, stirring thoroughly. Add nuts if desired. Spread on cake cooled to room temperature. Do not make the icing too stiff or it will chunk off the cake... try and keep it more soft than fudgy.

Source - Big Mama

Golden Layer Cake

GOLDEN LAYER CAKE

2 1/4 c. Softasilk cake flour
1 1/2 c. sugar
3 tsp. baking powder
1 tsp. salt
1/2 c. shortening
1 c. milk
1 1/2 tsp. vanilla
2 eggs

Growing up we made it this way:

2 1/4 cups Southern Biscuit self-rising flour
1 1/2 cups sugar
1 stick butter
1 cup milk
2 teaspoons vanilla
2 eggs (1/2 cup)

Heat oven to 350°F. Grease and flour rectangular pan 13 x 9 inch or 2 round cake pans 8 x 8. Place all the ingredients in a large bowl. Beat on low speed scraping bowl constantly 30 seconds, or until all the powders are wet. Turn the mixer up to high and beat scraping the bowl occasionally for 5 minutes. Pour into prepared pans. Bake until toothpick inserted in center comes out clean.

(Around: 40-45 minutes, Rectangular layer or 30-35 minutes 2 round cake pans).

1/2 cake Recipe the good way

1 1/8 cups Southern Biscuit self-rising flour 1/8 = 2 Tablespoons
3/4 cups sugar
1/2 stick butter
1/2 cup milk
1 teaspoons vanilla
1 eggs (1/4 cup)

Heat oven to 350°F. Grease and flour rectangular pan 8 x 8 inch or 2 round cake pans 6 x 6. Place all the ingredients in a large bowl. Beat on low speed scraping bowl constantly 30 seconds, or until all the powders are wet. Turn the mixer up to high and beat scraping the bowl occasionally for 5 minutes. Pour into prepared pans. Bake until toothpick inserted in center comes out clean.

(Around: 40-45 minutes, Rectangular layer or 30-35 minutes 2 round cake pans).

Killer Hot Fudge Chocolate Cake

Killer Chocolate Cake

Cake:

2 sticks butter
4 Tbs cocoa
1 cup water
2 cup plain flour
1/2 cup sugar
1/4 salt

1/2 cup Crisco
1/2 cup buttermilk
1 tsp soda
1 tsp vanilla
2 eggs

Slowly melt butter and cocoa till smooth then add water and bring to a boil. Remove from heat. Add flour, sugar and salt which have been sifted together. Mix well. Add mixture of buttermilk and soda. Add vanilla. Pour into a greased 11 x 16 inch pan. Bake @ 400° F for 20 minutes. While hot poke holes all over the top of cake with a fork.....

Frosting:

1 stick butter
4 Tbs cocoa
1/2 cup milk
1 tsp vanilla
1 lb 4x powdered sugar *

Melt margarine, add milk and cocoa, bring to a boil. Remove from heat and add sugar and vanilla. Pour over hot cake. Allow to seep into holes (this makes that pudding part that is oooh so good.) *Start with 4 cups and add till good consistency. It should be pourable but not runny.

Source

Author: Aunt Nickie Haithcox

Source: Alice Carter Ottone

Author Notes

This is a Carter family favorite. I believe the story goes that Aunt Nickie and her family named it :))) but Alice is also known for her many baking's and it was the first cake I could count on to turn out right for me time and again.

Pumpkin Cake

VERY GOOD!!

Ingredients:

Cake

1 box yellow cake mix
1 cup pumpkin
1/4 cup sugar
1/2 cup oil
1/4 cup water
4 eggs
1 tsp cinnamon & 1 tsp nutmeg

Icing

4 oz cream cheese
1/2 stick butter
1/2 box confectioners' sugar
1/2 tsp vanilla
orange food color

Instructions:

Mix all ingredients and bake in 350°F oven.

Source:

Emma Foster

Casseroles & Dressings

Broccoli

Squash

Sweet Potato

Broccoli Casserole

Ingredients:

13 x 9-inch pan

4 large heads broccoli
1 can mushroom soup
1 cup mayonnaise
2 Tbs grated onions

2 beaten eggs
8 oz sharp cheddar cheese grated
1 cup pepperidge farm poultry dressing
crumbs

1/2 pan

2 large heads broccoli
1/2 can mushroom soup
1/2 cup mayonnaise
1 Tbs grated onions

1 beaten egg
4 oz sharp cheddar cheese grated
1/2 cup pepperidge farm poultry dressing
crumbs

Instructions:

Preheat oven to 350°

Cook broccoli and drain. Beat eggs. Mix soup, mayo, onion, cheese and eggs, and add dressing crumbs. Pour mixture over broccoli and mix well. Pour into buttered casserole dish and sprinkle crumbs on the top and dot with butter.

Bake at **350°** for **60 minutes** then keep it cooking **until the center bubbles**.

Source: Grandmother

Mac and Cheese

Melissa started this over the top dish for Thanksgiving when she and Ronnie at with us one year. We put Cream cheese in it but I have not done so since. Not sure what all she came up with. It was lovely. Just remember the sauce needs to be soupy as **the pasta will absorb the cheese sauce as it sits and get dry so be sure it is soupy when you make it.** Otherwise, it will be too dry after it sits and especially overnight. I use this recipe as a guideline... a jumping off point.

Prepare Pasta as directed on box.

1 lb Pasta
8 cup boiling water salt to taste
1 1/2 tsp salt

Cook Pasta to al' dente according to package instructions. Drain and set aside.

Sauce Ingredients:

2 Tbls butter
2 Tbls flour
1/2 tsp mustard powder
1/2 tsp onion powder
1/2 tsp garlic powder
1/2 tsp paprika
2 - 3 cups milk
1 cup cream
2 lbs. Favorite cheese combo

Here are some of my favorites:

8 oz Sharp or Medium Cheddar Cheese
8 oz Monterey Jack OR Cream Cheese
8 oz Longhorn Colby cheese (can do 4 oz Colby and 4 oz Gouda or smoked Gouda)
8 oz Mozzarella OR Provolone Cheese (can do 4 oz Mozzarella & 4 oz grated Parmesan & Romano)

Melt butter in a deep pot and add enough flour so it is still moving in pan. Allowing to mellow but **DO NOT** brown. Add mustard powder, onion, garlic and paprika powder to pan and stir well to heat while roux is warming. Add in milk to break the roux and whisk till smooth. Add in cream or evaporated milk and grated cheese. Stir until all the cheeses are melted. Add in pasta and mix thoroughly. Pour half into a baking dish dot with 1/2 stick butter. Add remaining mac and cheese and dot the top with the remaining butter.

NOTE: I usually have these cheeses and others on hand, so I taste them and see what I am in the mood for. Best if you use at least 3 different cheeses. I almost always use cheddar and Monterey jack and Colby.

Turkey Dressing

Here is the deal folks, if you use it to dress your main dish or a side dish it is dressing. IF you use it to stuff a bird it is stuffing. It is just that simple. Since we grew up in the mountains stuffing our turkeys when they said it was wrong to do so we then had to have dressing. So, we KNOW the difference. The difference is that when it has been in a bird all the juices made is so yummy you can NEVER get stuffing confused with the stuff cooked outside of the bird. Adding chicken broth really can't compare to having it steam for HOURS inside of the bird absorbing the yummy bone juice.

There are 3 parts to making a good dressing / stuffing. Breadcrumbs, broth and whatever extras you like. You might like cracklins, oysters, or nuts, I prefer giblets and boiled eggs with some fresh parsley to add a just a touch of color.

Dressing:

Ingredients:

breadcrumbs	broth
cooked giblets with extra livers	fresh parsley, chopped
2-3 boiled eggs chopped	butter

Instructions:

Preheated oven to 350° Mix breadcrumbs and any extras in a large bowl, then add in broth a little at a time until the bread is as wet as you like it, mix to thoroughly combine. Transfer to buttered dish, dot butter on top, then cover with foil, and bake at 350° F for 60 minutes. Uncover and fluff dressing and put back into oven and allow to brown the top of dressing. IF you like it wet don't fluff.

Breadcrumbs:

Ingredients:

1 loaf sourdough bread	1 recipe cornbread	1 pan biscuits
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Instructions:

You will want 9 to 12 cups breading total any combination of the above. I like 1 part each, but you can use what you have to make up what you need. Add more or less of these crumbs to make the dressing dryer or wetter as you prefer. Slice and toast the bread then cut it into cubes about 1/2 inch squares. Cut biscuits in half separating top and bottom and toast. Cut Cornbread into squares then half each square top to bottom and toast them. With each of these you will let it sit overnight to dry out so it can take the broth better. You could make one a day starting with the sourdough, then the cornbread, and then the biscuits. Make up at least 1 day early and allow it to dry overnight then pop in a Ziplock baggie and store up to 2 months in Freezer.

Broth:

Ingredients:

1 tablespoon ham bone drippings or butter
2 rib celery, chopped small
1 onion, chopped small

1 pkg Stuffing Seasoning 2024
2 cups ham bone broth
1 pkg turkey giblets

Instructions:

In large pan, cook fatback and remove to a paper towel to dry. To fat add onions and celery and sauté until the onions are translucent and celery is tender, at least 5 minutes. Add in spices and heat just to release fragrance. Add in bone broth and bring to a boil, reduce heat to med-low, and simmer 15 minutes. Take off heat and cool and store in a jar until you are ready to use it.

NOTE: For vegetarian, beef or chicken flavored you would use the corresponding broth. You also could use 1 1/2 - 2 tsp. Better Than Bouillon Mushroom, Beef or Chicken Base etc., if you don't have broth.

Stuffing Mix 2024:

Measure all together and mix well so everything is evenly dispersed. Put in a Ziplock baggie and freeze or it can store on the shelf for up to a month. Mix up any time before needing it will last for 6 months to a year in your freezer. Yields 3 Tablespoons seasoning.

- 1 tablespoon parsley flakes
- 1 tablespoon sage
- 1 teaspoon Poultry Seasoning 2024, recipe below
- 1/2 teaspoon dried ground rosemary
- 1/2 teaspoon thyme
- 1/2 teaspoon pepper
- 1/2 teaspoon salt

Poultry Seasoning 2024:

Measure all together and mix well so everything is evenly dispersed. Put in a Ziplock baggie and freeze or it can store on the shelf for up to a month. Mix up any time before needing it will last for 6 months to a year in your freezer. Yields 1 cup seasoning.

- 3 tablespoons ground dried sage
- 2 tablespoons ground dried thyme
- 1 tablespoon ground dried marjoram
- 1 tablespoon parsley
- 1 tablespoon ground dried rosemary
- 1 tablespoon celery salt
- 2 teaspoons finely ground black pepper

Instructions:

Combine all ingredients. Store in an airtight container. Use for poultry stuffing or dressing, as a rub for chicken, or as seasoning for other dishes.

Squash & Carrot Casserole

Ingredients:

13 x 9-inch pan

3 cups boiled salted squash
1 cup mayonnaise
1 can cream of mushroom soup
1 can cream of chicken soup

1 carrot, grated
1 small onion, diced
1 cup cheese, shredded
3/4 cup Pepperidge farm stuffing crumbs

Topping

1/2 stick butter
1/4 cup pepperidge farm stuffing mix

1/2 pan

1 1/2 cups boiled salted squash (firm)
1/2 cup mayonnaise
1/2 can cream of mushroom soup
1/2 can cream of chicken soup

1/2 carrot, grated
1/2 small onion, diced
1/2 cup cheese, shredded
3/8 cup Pepperidge farm stuffing crumbs

Topping

2 oz butter
1/8 cup pepperidge farm stuffing mix

Instructions:

Preheat oven to 350°

Mix the first 8 ingredients together and pour into buttered casserole dish. Sprinkle with stuffing on top and pat down then dot with butter.

Bake for about 35 minutes at 350° F or until the center bubbles.

Source:

Grandmother

Notes - This is the only squash casserole I would eat as a child.

Sweet Potato Casserole

For my 51st birthday we ate at Ruth's Chris Restaurant in Marietta GA and Sunny ordered this casserole. I monkeyed around with trying to make up this recipe and even made it with pumpkin... then I found that Ruth's Chris actually has a recipe on their website for it. This recipe below that recipe with a few additions from my experiments.

Makes 8 Servings

Ingredients:

13 x 9-inch pan

Crust Mixture:

1 1/2 cup chopped, toasted pecans or black walnuts	1/2 cup flour
1 cup brown sugar	1/2 cup melted butter
1/2 cup sugar	

Sweet Potato Mixture:

4 cups mashed sweet potatoes	2 eggs, well beaten
1 cup butter, melted	1 tablespoon maple syrup
1 cup sugar	1 teaspoon vanilla
1/2 cup brown sugar	1/2 teaspoon salt

1/2 pan

Crust Mixture:

3/4 cup chopped, toasted nuts	1/4 cup flour
1/2 cup brown sugar	1/4 cup melted butter
1/4 cup sugar	

Sweet Potato Mixture:

2 cups mashed sweet potatoes	1 egg, well beaten
1/2 cup butter, melted	1/2 tablespoon maple syrup
1/2 cup sugar	1/2 teaspoon vanilla
1/4 cup brown sugar	1/4 teaspoon salt

Instructions:

Preheat oven to 350°

Combine crust mixture in mixing bowl and put to one side. Can make this up early and keep refrigerated till you want to use it.

Melt the butter in casserole dish and then butter the sides before you add it to the bowl to make the sweet potatoes mixture. Combine sweet potato mixture ingredients in a mixing bowl in the order listed. This allows the butter to cool slightly and stay loose but not scald the eggs.

Combine thoroughly and pour into buttered 13 x 9-inch baking dish.

Sprinkle Crust Mixture evenly onto surface of Sweet Potato Mixture.

Bake for 35 minutes at 350° or until the center bubbles. Allow to set for at least 30 minutes before serving.

Source:

Based on the Ruth's Chris Website <https://ruthschris.net/recipes/sweet-potato-casserole-recipe/>

Crockpot Meals

Curries, Soups, Stews, Chowders and Chilies & Pho

Pozole

Pozole

Makes:6 quarts

This stuff is so delicious. I started making it when I was on the eating right for your blood type.

Ingredients:

2 tablespoons extra-virgin olive oil	1 quart (4 cups) chicken stock
1 cup baby carrots, sliced	2 cups shredded rotisserie chicken
1 tablespoon minced fresh oregano	15.5-ounce can white hominy, drained
3 scallions, sliced	14.5-ounce can fire-roasted crushed tomatoes
2 cloves garlic, minced	2 limes, 1 halved and 1 cut into wedges
4-ounce jar sliced pimiento peppers, drained	1 cup shredded napa cabbage
1 tablespoon kosher salt	1 bunch fresh cilantro, leaves picked
2 teaspoons ground cumin	1/4 cup thinly sliced radishes
1 teaspoon chili powder	1 avocado, diced
1 teaspoon red chili flakes	1/2 cup sour cream
1 tablespoon tomato paste	Hot sauce, as needed

Directions:

Place a Dutch oven over medium-high heat and add the olive oil. Add the carrots, oregano, scallions and garlic and cook until softened. Stir in the pimientos, salt, cumin, chili powder and red chili flakes. Raise the heat to high and cook, stirring frequently, for 1 minute. Add the tomato paste and fry until the color deepens, about 1 minute. Add the chicken stock, shredded chicken, hominy and crushed tomatoes. Bring to a low boil and cook, stirring occasionally, until heated through, 5 to 7 minutes. Remove from the heat and juice the halved lime into the soup.

Taste and adjust the seasonings.

To serve, add some of the shredded cabbage to the bottom of a soup bowl and ladle over the hot soup. Garnish the top with cilantro, radish, avocado, sour cream and hot sauce.

Serve with limes wedges on the side.

NOTE: I cut all my cabbage cross wise to stem and put in pot just before I took it off the stove along with the cilantro leaves. I forgot the lime and radishes. I also used my chili powder rather than store bought.

Aunty's Signature Beef Pho Recipe

By: [Pailin Chongchitnant](#)

This is the best pho I've ever had anywhere, and it's a signature dish of Aunty Jacqueline, my mother in law's childhood friend. The amount of spices and seasonings are just right, and the broth is super rich and fragrant. It takes a few hours but see tips in the blog post for how you can spread out the work!

SERVINGS 5 servings

Ingredients

Broth

1.5 lb beef bones, joint or marrow bones preferred
1 lb brisket or chuck, if using chuck, cut into 1-inch thick slabs
1.5 lb oxtail, optional, see note

4 L water
5 inches ginger
1 large onion, halved through the root end and peeled
¾ lb daikon, peeled and cut into 1-inch thick slices
1 pod black cardamom, aka *tsaoko*
6 inches cinnamon stick
3 pods green cardamom
2 pieces star anise
1 teaspoon coriander seeds
2 teaspoon fine grain salt
2 tablespoon sugar, or 30 g rock sugar
2 tablespoon beef stock powder, Dasida brand
4 tablespoon [fish sauce](#)

Pho Bowl

1 lb dry rice noodles, size small
¼ white or yellow onion, thinly sliced
7 oz beansprouts, or more to taste
¾ lb thinly sliced hotpot-style beef, cut of your choice
10 pieces Asian style beef meatballs, optional
1 lime, cut into wedges
Any of these fresh herbs to your liking: green onions, Thai basil, cilantro, sawtooth coriander

Notes

Oxtail makes for a rich broth, and the meat is tender and delicious. If omitting, increase the amount of bones and other beef by about 30%.

Instructions:

1. Wash the bones, oxtail and stewing beef thoroughly under tap water and place into the stock pot. Cover with 4L of water and bring to a simmer. (If the water doesn't fit in your pot, you can top it up later after it has reduced.)

- 1.5 lb beef bones,
- 1 lb brisket or chuck,
- 1.5 lb oxtail,
- 4 L water

2. Place the ginger and the onion halves, cut side up, on a baking sheet, and place under the broiler for about 10 minutes, or until the onions are slightly charred. Slice the broiled ginger lengthwise into a few pieces or smash it with a pestle until it is broken.

- 5 inches ginger,
- 1 large onion

3. Toast the spices: Add the cinnamon stick, star anise, black cardamom, and green cardamom into a dry skillet and toast over high heat for a few minutes, moving the pan constantly, until the green cardamom browns slightly. Remove from the pan, then reduce the heat to medium and add the coriander seeds. Move the pan constantly until they darken slightly - this should take less than a minute. Remove from the pan.

- 1 pod black cardamom,
- 6 inches cinnamon stick,
- 3 pods green cardamom,
- 2 pieces star anise,
- 1 teaspoon coriander seeds

4. Crush the black and green cardamom pod with a pestle or something heavy until they break open, then place all the spices in a soup infusion bag or wrap them in cheesecloth.

5. By this time your water should be close to simmering. Add the salt, sugar and beef stock powder and stir briefly. Let the broth simmer gently (don't let it boil) for 1 hour, skimming off the scum after you see a bunch collected on the surface.

- 2 teaspoon fine grain salt,
- 2 tablespoon sugar,
- 2 tablespoon beef stock powder

6. After 1 hour of simmering, do a final skim of the scum, then add the onion, ginger, spice bag, and the daikon. Simmer for at least 2-2.5 more hours, or however long it takes for the largest piece of meat or oxtail to be fork tender. As the broth simmers, top it up with just enough water to keep everything submerged; do not add too much water however or you will dilute the broth.

- $\frac{3}{4}$ lb daikon

7. While the broth is simmering, prepare your pho bowl supplies. Soak noodles in room temp water for 20-30 minutes or until they turn an opaque white and are fully pliable; drain well. Prepare all your other toppings: cut the lime, soak the onion in cold water, and pick your herbs. Keep everything in the fridge until ready to use, and be sure the noodles are in an airtight container so they don't dry out.

1 lb dry rice noodles,

¼ white or yellow onion,

1 lime,

Any of these fresh herbs to your liking:

green onions,

Thai basil,

cilantro,

sawtooth coriander

8. Once the broth is done, remove the spice bag, ginger and onion and discard. Remove the bones, and if you see any meat or tendon attached to them, pick them off before you discard the bones as they are delicious!

9. Remove the brisket, and if serving right away, slice into thin pieces once it's cool enough to handle then place on a serving platter. If you are not serving right away, soak it in cold water for 5 minutes to cool it down then refrigerate in a covered container; this will prevent it from drying and turning dark.

10. Remove the daikon and cut them into smaller pieces and place on the same serving platter as the brisket. Leave the oxtail in the broth.

11. Final seasoning of the broth: Add all of the fish sauce and then taste the broth and add more hot water as needed until it is no longer too salty. If you find that it needs more fish sauce rather than more water, go ahead and add more fish sauce or salt. **The broth should taste a little too strong right now**, because it will be diluted once it goes over the noodles. You can also add a little more sugar if you think it needs it.

4 tablespoon fish sauce

Assembly:

1. When ready to serve, bring a large pot of water to a boil for blanching the noodles and beansprouts. At the same time, bring the broth to a boil. If serving meatballs, cut them in half and put them in the broth so they can heat up together.

Meanwhile, separate the soaked noodles into portions and put these into their own serving bowls. Set out all the toppings for people to garnish their own bowl - that is the lime wedges, Thai basil, onion, green onions and any other herbs.

7 oz beansprouts, 10 pieces Asian style beef meatballs

2. Blanch the bean sprouts in boiling water for 5 seconds and use a slotted spoon or skimmer to fish them out and place on a serving plate. Put them out with the rest of the toppings.
3. Bring the water back to a boil, then cook the noodles. (I recommend watching [the video](#) to view the technique). Place a portion of noodles in the strainer and wiggle it in the boiling water for 5 seconds. Lift the noodles out, and to heat the serving bowl, use it to catch the dripping water, then swirl the water around and pour it back out. Put the noodles into the bowl. Repeat with all portions.
4. Top the noodles with the raw thin-sliced beef, making sure they are not on top of each other. Ladle boiling hot broth over the beef until the noodles are submerged. Place a piece of oxtail and meatballs (if you used them) in the bowl, and then at this point I hand the bowls over to people and let them put their own toppings on. This is so that the noodles don't have to sit and swell for too long in the kitchen while you garnish everyone's bowls. It's also more fun for everyone!

¾ lb thinly sliced hotpot-style beef

Vietnamese Beef Meatballs - Bò Viên 1

Ngoc Canada and Family

Dec 21, 2020

Ingredients:

2 lbs. ground beef
1 tsp baking powder
3 tbsp potato starch
5.5 tbsp fish sauce
1 Tbsp sugar
3 tbsp cooking oil
2 tsp chicken broth powder
6 crushed garlic cloves
Ginger (Use about 1/2 the amount of the garlic)
1/2 cup water

Place ground beef into a big bowl so we can mix it with the paste.

Mix all the ingredients besides the beef in a bowl and mix well. Now pour paste mixture over the beef and mix well, then place in baggie and allow to rest in freezer for 3 to 4 hours.

So, it is almost frozen but can still be broken apart easily. Blend half at a time in food processor to make it fine and smooth like bologna. Rest the second half in freezer while we blend the first half. Stir down to make sure it is all blending well and looks like a fine meat paste. Once this is done do second half.

Quickly roll the paste into meat balls and squeeze them tightly then place on baking sheet. When the second half is done then roll them out also.

Meanwhile, bring half a pan of water to a boil. (3 or 4 quart pot.) Once all the balls are ready lower the temperature to Low and add the meat into the boiling water and cook for 10 minutes. The balls will float when done. Keep scooping the foam off the top of the water as it boils.

Remove the balls into a bowl of cold ice water to stop them from cooking then place in a strainer and drain well. May store in freezer until they are needed.

Slice each ball into thirds. They are ready to put into pho.

Vietnamese Beef Meatballs - Bo Vien 2

The Beth Kitchen

Make 1 lb beef meatballs:

Ingredients:

1 lb = 470 gr beef chuck pot roast
4 cloves = 20 gr fresh garlic
2 Tbsp = 16 gr cornstarch
2 tsp = 8 gr sugar
2 1/2 Tbsp = 40 gr fish sauce, you can use up to 3 Tbsp = 50 gr.
1/2 tsp = 2,3 gr black pepper
4 Tbsp full = 65 gr ice cold water
1/2 + 1/4 tsp = 4 gr baking soda, you can use 3 gr.
8 cups = 1.9 liter of water
1 1/2 tsp kosher salt
Bowl of ice cold water.

How to make Beef Ball for Pho

Ly Cooks

How to Make Pho Beef Ball

Asian beef balls consist of ground beef with some seasonings. The seasoning ground beef has to be blended into very fine paste texture so we can shape it into bite size meet balls.

Ingredients

- Lean Ground Beef - 500g
- Salt - 1/2 Tsp
- Sugar - 2 Tsp
- Pepper - 1/2 Tsp
- Chicken Powder - 1 Tsp
- Fish Sauce - 2 Tsp
- Baking Powder - 2 Tsp
- Corn Starch - 2 Tbsp
- Ice Cold water - 1 Tbsp
- Ice Cubes - 2x

Desert Pies and other Fruit Treats

Blueberry Yum-Yum

Butterscotch Pie

Chocolate Cobbler

Favorite Pie Crust

Pumpkin Pie

Add items under this.

Apple Pie

So this is a hit with Alex and Fiona. Corbin likes it but prefers the top ehehehe...

Filling

5-6 lbs. granny smith apples peeled and sliced
1 cup sugar
1 stick butter
1 Tablespoon vanilla flavoring

Crumble Topping

1 cup brown sugar (1 cup sugar + 1 Tbsp Molasses)
1 cup self-rising flour
1/4 cup cold butter

Melt butter for 30 seconds in a microwave add molasses and stir. When bottom of bowl is touchable add in sugar and mix well. Finally add the flour and mix until texture is uniform.

My Pie Crust

1 cup self-rising flour sifted
1/2 stick butter or 1/4 cup lard

1-3 Tbs ice water

Cut butter / shorting into flour until mix looks like coarse cornmeal. Squeeze together sprinkling just enough water if needed to make a ball. Roll or pat out by hand in a pie plate. This should be VERY DRY.

Yield: 1- 9" or 2 mini crusts

Use this if not making a crumble for the top:

2 cup plain flour sifted
1 stick butter or 1/2 cup lard
1 tsp. salt* omit if using self-rising flour
3-6 Tbs ice water

Cut butter / shorting into flour until mix looks like coarse cornmeal. Squeeze together sprinkling just enough water if needed to make a ball. Roll or pat out by hand in a pie plate. This should be VERY DRY.

Yield: (2- 9") or 4 mini crusts

Blueberry Yum-Yum

When Father's Day comes around Mountain folk will be heading to the graveyard where their family are buried. This means that once a year we could count on the best of family foods and see all our cousins. This was my favorite desert found at any Ray Gathering in the mountains. Granny and everyone else made it, but I especially think of Lois Loftis, I think she loved it as much as I did. No decoration was complete to me without this!!!

Ingredients:

13 x 9-inch

3 cups graham cracker crumbs (This is about one box of graham crackers)
12 oz butter melted
1/2 cups sugar
1 cup cold milk
16 ounces cream cheese
2 cans pie filling, use one kind of pie filling you like or make this half cherry and half blueberry
2 packs Dream Whip

1/2 pan
1 1/2 cups graham cracker crumbs
6 oz butter melted
1/4 cups sugar
1/2 cup cold milk
8 ounces cream cheese
1 can pie filling
1 pack Dream Whip

Instructions:

Mix melted butter, graham cracker crumbs and sugar in a medium bowl. Mix to coat all the crumbs with butter and sugar. Press graham cracker mixture in bottom of 9×13 baking dish making a crust.

Beat together milk, cream cheese and Dream Whip with a mixer until thick and smooth.

Spread cream cheese mixture on crumb crust. Top cream cheese mixture with pie filling. (If you want to make it with two different fillings, use each filling on one side or half of the dish)

Place in refrigerator for at least 2 hours but best if overnight.

Butterscotch Pie

Growing up Granny's butterscotch pie was my favorite pie of all pies, and I LOVE pies. She only made it one time of year, Thanksgiving. She always made butterscotch and chocolate pies from scratch. Microwave times vary depending on the size of the recipe. The instructions is for a 9 inch pie. Basically, the outer 1/3 will puff up and that's when you take it out and whip it until it is smooth then put back in.

Ingredients:

1/2 recipe for a pudding

1/2 cup firmly packed brown sugar	1 egg, beaten
2 tablespoons cornstarch	1 teaspoon vanilla extract
pinch salt	2 tablespoons butter
3/4 cup milk	

9-inch pie

1 cup firmly packed brown sugar	2 eggs, beaten
4 tablespoons cornstarch	2 teaspoon vanilla extract
dash salt	4 tablespoons butter
1 1/2 cups milk	1 (9-inch) <u>pie crust, baked</u>

Instructions:

Mix brown sugar, starch, and salt. This helps to break up the corn starch, so it is not so lumpy. Beat eggs and add to mixture then measure milk in and beat till smooth and everything is melted and mixed well. Melt butter in microwave and slowly add to egg mixture while stirring.

Cook in microwave for 3 minutes on high. Remove and stir until well blended making sure the bottom is stirred very well to the top. Put it back into the microwave for 2 more minutes. Remove and add vanilla and butter. Mix till it has a sheen. Pour into prebaked pie shell.

8x8 Casserole dish

2 cup firmly packed brown sugar	4 eggs, beaten
8 tablespoons cornstarch	4 teaspoon vanilla extract
dash salt	1 stick butter
3 cups milk	'Nilla Wafers, crushed (covers bottom of dish)

Chocolate Chess Pie

This is how I make a chocolate chess pie.. it reminds me of the one from Angus Barn in Raleigh NC, without pecans.

Ingredients:

1/4 cup butter	1/8 tsp salt
1 1/2 oz unsweetened chocolate (Ghirardelli)	1/6 cup crème de cacao liqueur
1 1/2 cups sugar	1 Tbs flour
2 eggs	1 unbaked 9" pastry shell
1/2 cup milk	1-1/4 cups Roasted Pecans to deco top
1 tsp vanilla extract	

Instructions:

Melt chocolate in the butter over medium high heat; allow to rest and cool slightly. In mixing bowl, beat sugar, eggs, vanilla, add salt, milk and then chocolate mixture.. then add creme de cacao and flour, beat with electric mixer for 10 minutes. Pour filling into pastry shell; bake at 350° for 45 minutes.

Pie will raise out of your shell about 1/2 inch... don't freak out... it won't fall when you move it over to sit on counter to cool.... please allow to cool at least till the whole pie is back into the shell.

Source: Paula Ray Gillespie

Chocolate Chess Pie (double recipe)

This is how I make a chocolate chess pie.. it reminds me of the one from Angus Barn in Raleigh NC, without pecans.

Ingredients:

1/2 cup butter	1/4 tsp salt
3 oz unsweetened chocolate (Ghirardelli)	1/3 cup crème de cacao liqueur
3 cups sugar	2 Tbs flour
4 eggs	2 unbaked DEEP 9" pastry shell (Pet)
1 cup milk	2-1/2 cups Roasted Pecans to deco top
2 tsp vanilla extract	

Instructions:

Melt chocolate in the butter over medium high heat; allow to rest and cool slightly. In mixing bowl, beat sugar, eggs, vanilla, add salt, milk and then chocolate mixture.. then add creme de cacao and flour, beat with electric mixer for 10 minutes. Pour filling into pastry shell; bake at 350° for 45 minutes.

Pie will raise out of your shell about 1/2 inch... don't freak out... it won't fall when you move it over to sit on counter to cool.... please allow to cool at least till the whole pie is back into the shell.

Source: Paula Ray Gillespie

Chocolate Cobbler

Corbin said this was his favorite thing for Thanksgiving this year. He totally won his Granny's heart yet again. Eric and Lilly also said they loved it.

2 sticks Butter

Batter:

1 1/2 cup self-rising flour

1 cup sugar

3/4 cup milk

1 tsp vanilla

Chocolate:

1 cup sugar

1/3 cup Hershey's cocoa powder

2 Tablespoons special dark cocoa powder

Hot liquid:

2 cups boiling water (1 cup boiling water and 1 cup scalded milk for milk chocolate taste)

Instructions:

- Preheat oven 350°F. Start boiling water.
- In 9 x 13 glass pan, melt butter in oven.
- In a bowl, mix sugar, flour, vanilla & milk. Pour batter evenly in melted butter w/o stirring.
- In a separate bowl, mix cocoa & sugar. Sprinkle on top of batter w/o stirring the baking dish.
- Pour boiling liquid evenly on top w/o stirring. Bake 30 - 45 minutes. Bake at 350°F for about 40 to 45 minutes, till bubbly in the middle.

Crumble Topping

1 cup brown sugar (1 cup sugar + 1 Tbsp Molasses)

1 cup self-rising flour

1/4 cup cold butter

Melt butter for 30 seconds in a microwave add molasses and stir. When bottom of bowl is touchable add in sugar and mix well. Finally add the flour and mix until texture is uniform.

Favorite Pie Crust

My Pie Crust - I used this recipe to make apple pies for Lara the last time she came to America in 2017.

Ingredients:

2 cup plain flour sifted
1 stick butter or 1/2 cup lard
1 tsp. salt
6 Tbs ice water

Instructions:

Add salt to flour and sift again. Cut in shorting till mix looks like coarse cornmeal. Squeeze together sprinkling water if needed to make a ball. Roll or pat out by hand on a pie plate.

Yield: (2- 9") or 4 mini crusts

Notes:

Unbaked:

For a pie that you will cook further, like a quiche, blind bake the crust at 400°F for 30 minutes.

Pre-baked:

For pies that need no further baking, like fresh fruit or custard pies

To prevent shrinking:

When the pie crust is ready, refrigerate the pie crust for at least 60 minutes, or 30 minutes in the freezer before baking. This allows for the gluten to relax, and for the butter to become firm again. This will help prevent the pie crust from shrinking AND produce a nice flaky crust as well.

Preheat oven to 350°F. Bake the crust at 350°F for **50 minutes + 10 minutes without the foil.** Put aluminum foil around the edges so they do not cook too fast. Last 10 minutes of cooking take off the aluminum foil and allow the edges to bake.

Fresh or Frozen Fruit Cobbler

Simple and delicious. Can use any fruit. I like to precook mine, so they are nice and tender. Cook till they just begin to thicken. This allows the juice of the fruit to cook off some of the water and makes a gooier cobbler.

NOTE: *IF using my frozen peaches do not add sugar as my frozen peaches are already 2 quarts peaches & 1 cup sugar. See recipe below.

Makes an 8 x 8-inch baking dish

Ingredients:

1/2 cup sugar *
1-quart fresh peaches *
1/2 stick of butter
1/2 cup milk
1/2 teaspoon vanilla
1/2 cup sugar (may use 1/2 brown sugar)
1/2 cup flour

Makes a 13- x 9-inch baking dish

Ingredients:

1 cup sugar *
2-quart fresh peaches *
1 stick of butter
1 cup milk
1 teaspoon vanilla
1 cup sugar (may use 1/2 brown sugar)
1 cup flour

Bring sugar and peaches to a boil over medium heat, cook thru. Set aside to cool.

Preheat oven to 375°F. Butter a baking dish and pour in the peaches. Cut up the remaining butter over top of the fruit in chunks or slices. This allows for yummy pockets of butter.

Mix remaining ingredients and drizzle over the fruit leaving some of the fruit showing thru. Allow to cook until the top is brown, and the center is bubbly. Bake 30 - 45 minutes.

[Granny's frozen peaches recipe](#)

Fruit Cobbler

2 sticks butter

2 cups self-rising flour

2 cups sugar / half brown sugar

2 cups milk

2 quarts Fruit can be any fruit

Instructions:

Melt butter in 9 x 13 baking pan. Mix flour, sugar, and milk together. Pour batter in pan on top of butter and cover with fruit. Do not stir. Batter will raise to top as it bakes and absorb the flavor of the fruit.

Bake at 350° for one hour. Serve warm with whipped cream or ice cream.

Single:

1 stick butter

1 cup self-rising flour* (AP flour, 1 tsp baking powder* dash salt*)

1 cup sugar

1 cup milk

1 quart fruit sweetened.

Melt butter in 8 x 8 baking pan. Mix flour, sugar, baking powder, salt and milk. Pour batter in pan on top of butter and cover with fruit. Do not stir. Batter will raise to top as it bakes and absorb the flavor of the fruit.

Bake at 350° for one hour. Serve warm with whipped cream or ice cream.

Pecan Pie

When I worked at Central Carolina Bank in Chapel Hill my best friend introduced me to these pies. I want to tell you right now, the first time I bit into one my eyes teared up. It was to me at that time HEAVEN. Great news... the recipe came straight off the back of the Karo syrup bottle. IF you like Light pecan pies, use clear Karo. If you like a more butterscotch like flavor use the dark Karo.

Ingredients:

3 eggs, slightly beaten	1 tsp vanilla
1 cup sugar	1- 1/4 cups pecans
1 cup light or dark corn syrup (karo)	1 9-inch unbaked or frozen deep-dish pie crust
2 Tbs butter, melted	

Instructions:

Preheat oven to 350°F. In large bowl stir first 5 ingredients until well blended. Stir in pecans. Pour into pie crust. Bake 50 - 55 minutes or until knife inserted halfway between center and edge of crust comes out clean. Cool on wire rack. Makes 8 servings. (allow crust to thaw if using frozen before baking)

Source: Karo Syrup

Pecan Pie (double recipe)

When I worked at Central Carolina Bank in Chapel Hill my best friend introduced me to these pies. I want to tell you right now, the first time I bit into one my eyes teared up. It was to me at that time HEAVEN. Great news... the recipe came straight off the back of the Karo syrup bottle. IF you like Light pecan pies, use clear Karo. If you like a more butterscotch like flavor use the dark Karo.

Ingredients:

6 eggs, slightly beaten	2 tsp vanilla
2 cup sugar	2-1/2 cups pecans
2 cup light or dark corn syrup (karo)	2 9-inch unbaked or frozen deep-dish pie crust
4 Tbs butter, melted	

Instructions:

Preheat oven to 350°F. In large bowl stir first 5 ingredients until well blended. Stir in pecans. Pour into pie crust. Bake 50 - 55 minutes or until knife inserted halfway between center and edge of crust comes out clean. Cool on wire rack. Makes 8 servings. (allow crust to thaw if using frozen before baking)

Source: Karo Syrup

Pie Crust

My Pie Crust

1 cup self-rising flour sifted

1/2 stick butter or 1/4 cup lard

1-3 Tbs ice water

Cut butter / shorting into flour until mix looks like coarse cornmeal. Squeeze together sprinkling just enough water if needed to make a ball. Roll or pat out by hand in a pie plate. This should be VERY DRY.

Yield: 1- 9" or 2 mini crusts

Use this if not making a crumble for the top:

2 cup plain flour sifted

1 stick butter or 1/2 cup lard

1 tsp. salt* omit if using self-rising flour

3-6 Tbs ice water

Cut butter / shorting into flour until mix looks like coarse cornmeal. Squeeze together sprinkling just enough water if needed to make a ball. Roll or pat out by hand in a pie plate. This should be VERY DRY.

Yield: (2- 9") or 4 mini crusts

Pumpkin Pie 1

I made a pie using my great grandmothers recipe. Jake wanted to add more flavor to it. This is now my favorite pumpkin pie recipe.

Ingredients:

2 cup cooked pumpkin	1 tsp Vanilla
2 eggs	1 Tbs pie spice
1 cup sugar	1/2 tsp salt
1/2 cup heavy cream or evaporated milk	

Instructions:

Mix all ingredients and put in an unbaked 9-inch pie shell. Bake at 350 degrees for 1 hour.

Source: This is basically my great grandmothers recipe with my son Jakes personal flair.

Pumpkin Pie 2

This is the recipe of my grandmother's mother who we all called Grandmother Carter.

Ingredients:

2 cup cooked pumpkin	1/2 cup heavy cream or evaporated milk
2 eggs	1 tsp Vanilla
1 cup sugar	

Instructions:

Mix all ingredients and put in an unbaked 9-inch pie shell. Bake at 350 degrees for 1 hour.

Source: Grandmother

Pumpkin Pie Spice

This makes 1 Tablespoon of Pumpkin Pie Spice:

Ingredients:

1 1/2 tsp. ground Ceylon cinnamon	1/2 tsp. ground cloves
1/2 tsp. ground ginger	Scant Pinch of Nutmeg
1/2 tsp. ground allspice	

Instructions:

You can just dump this into the pie if you want or mix ahead. NOTE:

Holiday Menus

January - New Years

February - Valentines Day

March –

Easter 1st Sunday after the 1st full moon that occurs on or after the spring equinox.

April -

May - Mother's Day 2nd Sunday in May

June - Father's Day 3rd Sunday in June

July - 4th of July

August -

September –

October - Fall Harvest

November - Thanksgiving

December - Christmas

Deserts:

Apple Pie

Big Mama's Chocolate Pound Cake

Granny's Butterscotch Pie

Blueberry Yum-Yum

Ga Ga's Sugar Cookies

Chicken & Dumplings h

Holiday Favorites

Christmas

- Big Mama's Lady fingers
- Chocolate Chess Pie
- Big Mama's Apricot Cake
- Grandmama's Cinnamon & Brown Sugar Doughnut holes
- Peach cobbler
- Chocolate cobbler
- Mac and Cheese
- Squash Casserole /
- Broccoli Casserole /

Thanksgiving

Christmas

Christmas

- Big Mama's Lady fingers
- Chocolate Chess Pie
- Big Mama's Apricot Cake
- Grandmama's Cinnamon & Brown Sugar Doughnut holes
- Peach cobbler
- Chocolate cobbler
- Mac and Cheese
- Squash Casserole /
- Broccoli Casserole /

New Years Day

Donuts for breakfast

Black-eyed peas

Cabbage

Cornbread

Hog Jaw

Breakfast:

Donuts for breakfast – I learned this from my friend joro who lives in the Netherlands symbolizing good luck and "coming full circle" for the year ahead, with many cultures eating ring-shaped treats like donuts or *Oliebollen* to welcome prosperity.

Hog Jaw

Lunch:

Black eyed peas, cabbage, cornbread and hog jaw

Dinner:

New Years Stew

Mix peas, cabbage and hog jaw into a pot with some water for stew. Add One onion chopped and 1 lb Ham chunks and cook for 30 minutes. Serve with shredded Cabot Vermont sharp cheddar cheese, hot sauce, fresh parsley for garnish and cornbread.

Desert:

Sweet biscuits each with 13 Reese's pieces in them.

Thanksgiving

Turkey and Fixings:

Turkey

Dressing

Gravy

Biscuits

Parker House Rolls

Veggies etc.:

Sweet Peas

Corn

Green beans

Mashed Potatoes

Cranberry Sauce

Casseroles:

Broccoli Casserole

Macaroni & Cheese casserole

Squash Casserole

Chocolate cobbler

Sweet Potato Casserole

Deserts:

Butterscotch Pie

Chocolate Chess Pie

Pumpkin Pie

Apple Pie Crumble

Jams, Jellies, and Butters

Butterscotch

Chocolate

Egg Butter

NOTE: 1 large egg is equal to about 1/4 cup. 1/4 cup egg is equal to 2 oz. 1 large egg is 2 ounces.

Chocolate

Makes 1 cup chocolate, just enough for 2 biscuits.

Ingredients:

1 Tablespoon flour

2 Tablespoon pure cocoa

3 Tablespoon sugar

1 cup of water (16 Tablespoon)

Instructions:

In a quart size pot add the first 3 ingredients and mix thoroughly. Add 1/4 of the water and mix until it is blended very well and no dry spots. Easiest if using a whisk. Add remaining water and bring to a boil over medium heat stirring constantly. Once it begins to boil turn down, so it is just simmering and allow to thicken. It needs this time, so the chocolate taste fully matures. I know it looks like the chocolate is dissolved into the water, but chocolate actually takes a little bit to 'melt' into its true taste.

The final amount should be about 1 cup of chocolate with a rich deep flavor. Remove from heat and add butter. Mix until all the butter is melted. Server over hot biscuits. Yeah, we buttered those too *winks.*

Source: Granny

Meat, Fish, Eggs And Game

Beef

Beef Wellington

Meatloaf

Steak Loaf

? Swedish Meatballs ?

Beef Wellington

This is truly one 'Divine Bovine' recipe. EVERYONE who has had it was NUTZ about it! Definitely a winner.

Marinade

1-gallon size Ziploc bag	2 Tbs garlic powder
2 cups	1 Tbs onion powder
1/3 cup olive oil	1 tsp black pepper
2 Tbs fresh thyme	1 tsp salt
3-5 lbs. beef tenderloin	4 cloves garlic, peeled and chopped
2-3 T olive oil	1 Tbs fresh thyme
8-oz pkg assort. wild mushrooms, chopped	1/2 cup Madeira wine
1 large onion, chopped	17.3 oz puff pastry, thawed to room temp
3 Tbs butter	1 egg, beaten

Instructions:

Marinade overnight:

Mix marinade. Prick tenderloin all over with deep fork and rub extra garlic salt and onion powder and pepper into the holes. Then put beef tenderloin and marinade in Ziploc baggy and let it rest overnight.

Next day:

Heat oven to 400°F. Put some olive oil into heavy skillet, to cover bottom so meat won't stick. Over medium heat sear beef until nice and brown being careful NOT TO burn, or char.

Set temp to low and rub meat into the pan glaze as it begins to sweat, move it around to even out the color.

Remove meat from the pan and set aside to rest, and in same skillet on medium heat, cook chopped mushrooms, onions and butter till just tender, add butter, garlic and thyme, cook 1 minute more to warm thru. Add Madeira wine and cook till all the color is off bottom of pan. Reduce liquid by half, stirring constantly.

Roll 1 pastry sheet out to 9' x 12' rectangle. Spread with mushroom mixture, leaving 1" border. Top with beef. Wrap beef with pastry, sealing ends with egg.

Place seam side down on baking sheet. Cut slits. Brush with remaining egg. Add sage if desired. Cut remaining pastry into strips and use to decorate the top of the pastry: brush with remaining egg. Bake 25 - 30 minutes or until meat thermometer reads 140°-150° F for medium rare to medium. Let sit 15 minutes before serving.

Source: I got it out of one of my cookbooks and now don't remember.

Meatloaf

Recipe:

2lb of lean Ground Beef

1 Large Yellow Onion, finely diced

1 Tbsp of Olive Oil

4 Cloves of Garlic, minced

3/4 cup of Panko Breadcrumbs

3/4 cup of Milk

2 Eggs

2 Tbsp of Garlic and Herb Seasoning or any seasoning you like

1 tbsp of Worcestershire Sauce

1 cup of Grated Parm

1/4 cup of Chopped Parsley

Salt and Pepper to taste (light on the salt if your seasoning is salted)

For the Glaze:

3/4 cup of Ketchup

2 Tbsp of Sweet Chili Sauce

4 Tbsp of Brown Sugar

1 tsp of Yellow Mustard

Steak Loaf

Some people swear they will never eat meatloaf. This is the recipe I make to show them never say never. I vary this depending on how much I want it to taste like steak.

Ingredients:

2 lbs. lean ground beef	1 medium onion, diced small
1 or 2 biscuits toasted and crumbled	2 tsp minced garlic, (4 cloves)
A-1 steak sauce	1 Tbs dry mustard
1 Tbs bacon grease	1 tsp salt

Instructions:

In a large bowl, lightly mix together the beef, breadcrumbs, and 1/2 bottle of the A-1 steak sauce.

In a sauté pan, heat grease and sauté the onion for 3 to 4 minutes, until it begins to brown add in garlic and cook until the onions are very brown and the garlic has cooked but not burned.

Add to meat mixture and squish with clean hands until you don't see the bread any longer.

Shape meat into a loaf on a greased baking sheet or greased loaf pan.

Brush the remaining steak sauce over the top of the meatloaf.

Bake at 350° F for 45 minutes to an hour or until the internal temperature reaches 160° Fahrenheit. Drain any excess fat and allow meat to rest 5 minutes before slicing and serving.

NOTE: IF you want it to taste like normal steak... leave off the steak sauce and add more salt and pepper. Glaze it with garlic butter when done.

Source: Paula Gillespie

? Swedish Meatballs ?

Perfect Swedish Meatballs

Prep Time: 10minutes mins

Cook Time: 20minutes mins

Total Time: 30minutes mins

Equipment

- 12 inch skillet
- Large mixing bowl

Ingredients

Meatballs:

- 1/2 sweet onion, fine chop
- 1 tsp olive oil
- 2 lbs. ground pork (or beef)
- 1/2 cup panko breadcrumbs
- 2 eggs
- 2 tbs fresh parsley, chopped
- 1/2 tsp cardamom
- 1/2 tsp ground nutmeg
- 1/4 tsp ground all spice
- 1 tsp garlic powder
- 1.5 tsp salt
- 1/4 tsp black pepper

Sauce:

- 4 tbs butter
- 3 tbs flour
- 2 cups beef broth
- 1 cup heavy cream
- 1 tbs Worcestershire sauce
- 1 tsp Dijon mustard
- salt + pepper to taste

Instructions

Meatballs:

1. Preheat your oven to 400° F. Line a large baking sheet with parchment paper.
2. Sauté your chopped onion in a little olive oil until just translucent – 2 minutes.
3. In a large bowl combine the meatball ingredients with your hands. Form medium sized balls and place onto the baking sheet. Bake for 20 minutes or until internal meatball temperature registers 160° F.

Sauce:

1. On medium high heat, melt your butter in a pan and add the flour. Continuously whisk until the roux turns brown. Slowly add and whisk in the broth and then heavy cream.
2. Next, mix in the Worcestershire and Dijon and bring everything to a boil. Lower heat to simmer and cook until your sauce thickens, stirring occasionally. Season with salt and pepper to taste.
3. Add the cooked meatballs to the pan and continue to simmer for another few minutes, drizzling them with the sauce.

Notes

You may also like these [Chicken Pesto Meatballs](#)

1. You can also pan fry the meatballs in some butter and olive oil.
2. Garnish with fresh parsley and freshly cracked black pepper.
3. Serve with my [Best Mashed Potatoes recipe](#), rice or egg noodles.

Eggs

Game

Poultry

Pork

Mexican Food

Elote

Esquites

Tacos

Elote

Mexican Street Corn on the cob

<https://www.youtube.com/watch?v=vsfUpBRm7fI>

Ingredients:

2 limes - Zest then Juiced

4 ears corn

4 tbsps. melted butter

All-Purpose Seasoning (SPGO)

Sticks

1/4 cup mayo

1/4 cup sour cream

1 tsp white sugar

1 tsp garlic

Lime juice

1 package Cotija cheese (tastes like feta)

1/4 cup cilantro

Lime Zest

Tajin powder or chili powder

Directions:

Preheat oven or Grill to 400 degrees. Clean corn and brush with oil or melted butter. Season with salt, pepper, garlic, and onion powder. Grill or bake for 10-15 minutes or until tender. If using the oven, place corn under the broiler for a few minutes to get some char.

Mix together the mayo, sour cream, lime juice, sugar, garlic, and season to taste. In a separate bowl, break apart the Cotija cheese and add some lime zest. Brush mayo mixture onto the corn and then spoon on the cheese.

Top with Tajin or Chili powder and serve.

Esquites 1

Learn how to make AUTHENTIC Mexican street corn (elote) at home with this easy step-by-step recipe! This traditional Mexican street food is incredibly simple to make and bursting with flavor. This authentic elote recipe delivers that perfect combination of creamy, tangy, and spicy flavors that make Mexican street corn so irresistible. Whether you're grilling for a party or just want to recreate your favorite street food at home, this step-by-step tutorial makes it foolproof! Perfect for summer barbecues, or any time you're craving authentic Mexican flavors!

Ingredients:

1 quart, 2 pints - corn
1/4 cup mayo or Mexican crema
1/2 cup Cotija Cheese
3 tbsp unsalted butter
1/2 lime (juice)
1 tbsp Tajin or chili powder
1 tsp coriander
1/2 tsp salt
1/2 tsp cayenne powder
Cilantro

If using canned corn, drain first. In a cast iron or other skillet, melt the butter over medium heat. Add the corn and stir, cooking for about 5-7 minutes. Remove from heat and cool slightly so you don't melt the mayo.

Add in the mayo, cheese, and seasonings. Then, squeeze in the lime juice. Cook for another 1-3 minutes, stirring frequently. Taste and adjust seasonings, if needed. Garnish with the cilantro. Serve warm.

Esquites 2

Mexican Street Corn Salad (Esquites)

Ingredients

2 tablespoons (30ml) vegetable oil
4 ears fresh corn, shucked, kernels removed (about 3 cups fresh corn kernels)
Kosher salt
2 ounces (60g) feta or Cotija cheese, finely crumbled
1/2 cup finely sliced scallions, green parts only
1/2 cup (1/2 ounce) fresh cilantro leaves, finely chopped
1 jalapeño pepper, seeded and stemmed, finely chopped
1 to 2 medium cloves garlic, pressed or minced on a Microplane grater (about 1 to 2 teaspoons)
2 tablespoons (30ml) mayonnaise
1 tablespoon (15ml) fresh lime juice from 1 lime
Chile powder or hot Chile flakes, to taste

Instructions:

Heat oil in a large nonstick skillet or wok over high heat until it shimmers. Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2 minutes longer. Continue tossing and charring until corn is well charred all over, about 10 minutes total. Transfer to a large bowl.

Add cheese, scallions, cilantro, jalapeño, garlic, mayonnaise, lime juice, and Chile powder and toss to combine.

Taste and adjust seasoning with salt and more Chile powder to taste. Serve immediately.

Special Equipment

A large wok or large nonstick skillet, microplane grater

Flour Tortillas

Buttery Flour Tortillas Recipe - <https://www.youtube.com/watch?v=xNa49-yu2UM> Uses

Lard Lard Recipe - <https://www.youtube.com/watch?v=fA68XXQJN4Y&t=467s>

makes 16 - 8 to 10 inch tortillas

3 cups AP flour

1/2 cup butter or Morrell lard (DO NOT USE ARMOUR)

1 cup room temp water

1 tsp salt (1-1/2 if using unsalted butter)

makes 8 - 8 to 10 inch tortillas

1 1/2 cups AP flour

1/4 cup butter or Morrell lard (DO NOT USE ARMOUR)

1/2 cup room temp water

1/2 tsp salt

makes 4 - 8 to 10 inch tortillas

3/4 cup AP flour

1/8 cup butter or Morrell lard (DO NOT USE ARMOUR)

1/4 cup room temp water

1/4 tsp salt

makes 2 - 8 to 10 inch tortillas

3/8 cup AP flour

1/16 cup butter or Morrell lard (DO NOT USE ARMOUR)

1/8 cup room temp water

1/8 tsp salt

Taco Mix Kit

Sauce - Make ahead

Seasoning Mix - Make ahead

Taco Meat

Taco Meat Recipe:

Ingredients:

1 lb ground beef

1 medium onion

1 Tbsp Oil

2 Tbsp Taco Seasoning Mix

1 cup water

Chop and brown onion in oil. Break ground beef into the onions and cook until brown on medium heat. Drain the excess fat. Add taco seasoning and water. Mix and bring to a boil. Simmer until reduced until the liquid is all but just enough to coat the meat. It should look the way taco meat looks on a taco.

Taco Sauce:

My mild version of the Taco Bell Taco Sauce.

Ingredients:

1 cup tomato Sauce
1 cup Water
2 tablespoon white vinegar
1 tablespoon brown sugar
2 teaspoon Worcestershire sauce
1 1/2 teaspoon cumin
1 1/2 teaspoon dry minced onions
1 teaspoon taco seasoning mix (below)
1 tsp ketchup
3/4 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon paprika
1/8 teaspoon cayenne pepper

Instructions:

Place in saucepan and stir well, simmer at a very low temperature for 15 - 20 minutes. Remove and cool. May be kept in refrigerator or frozen.

Taco Sauce 2:

Unknown Source

Ingredients Nutrition

YIELD 2 cups / SERVINGS 12 tacos

1 cup cold water
1 (8 ounce) can tomato sauce
2 tablespoons white vinegar
1 tablespoon ground cumin
1 tablespoon dried onion flakes
1 teaspoon Lawry's Seasoned Salt (use this brand only)
1 teaspoon lime juice
1 teaspoon orange juice
1 teaspoon Worcestershire sauce
1/2 teaspoon dried chipotle powder
1/2 teaspoon plain new Mexico Chile powder
1/2 teaspoon A.1. Original Sauce
1/4 teaspoon white pepper
1 -2 drop liquid smoke

OPTIONAL FOR HOTTER SAUCE

cayenne pepper
red pepper flakes

Directions

WHISK all ingredients together rigorously in a medium saucepan. BRING mixture to boil over high heat whisking as needed.

BOIL one full minute. REMOVE from heat and cool. WHISK sauce occasionally as it cools. POUR cooled sauce into a seal-able container or a squeeze bottle for convenience. SERVE and enjoy with your favorite tacos or burritos or use as a starter-base for chili. REFRIGERATE any unused portion for up to 2 weeks.

SHAKE well before serving again.

Taco Seasoning Mix:

Note: In store packs = 2 Tablespoons or 1/8 cup of mix

Yield 1 cup or 8 serving sizes

Ingredients

2 Tbsp Chili Powder
2 Tbs minced dried onions
2 tsp ground Cumin
2 tsp Paprika (smoked?)
1 tsp Sea Salt (optional if you're watching sodium levels)
2 tsp ground Black Pepper
1 tsp Garlic powder (or fresh when you make it)
1 tsp Onion powder (or fresh when you make it)
1 tsp Oregano
1 tsp ground Coriander

Yield - 1 pint

Ingredients

4 Tbsp Chili Powder
4 Tbs minced dried onions
4 tsp ground Cumin
4 tsp Paprika (smoked?)
2 tsp Sea Salt (optional if you're watching sodium levels)
4 tsp ground Black Pepper
2 tsp Garlic powder (or fresh when you make it)
2 tsp Onion powder (or fresh when you make it)
2 tsp Oregano
2 tsp ground Coriander

Yield - 1 quart

Ingredients

1/2 cup Chili Powder
1/2 cup minced dried onions
8 tsp ground Cumin
8 tsp Paprika (smoked?)
4 tsp Sea Salt (optional if you're watching sodium levels)
8 tsp ground Black Pepper
4 tsp Garlic powder (or fresh when you make it)
4 tsp Onion powder (or fresh when you make it)
4 tsp Oregano
4 tsp ground Coriander

Yield - 1/2 Gallon

Ingredients

1 cup Chili Powder
1 cup minced dried onions
1/3 cup ground Cumin
1/3 cup Paprika (smoked?)
8 tsp Sea Salt (optional if you're watching sodium levels)
1/3 cup ground Black Pepper
8 tsp Garlic powder (or fresh when you make it)
8 tsp Onion powder (or fresh when you make it)
8 tsp Oregano
8 tsp ground Coriander

Mix in a bowl and store unused for later.

Instructions:

Combine all of the ingredients until well blended. Store in an airtight container. Use 2 Tbs at a time.

Tamale Pie

Tamale Pie

Ingredients:

1 lb Ground beef
1 med. Onion, chopped
1 can zesty tomatoes soup (Cambell's)
1 1/2 Tbs chili powder
1/4 tsp garlic salt
1 can corn
1/2 tsp black pepper
1/2 tsp red peppers
1 chopped bell pepper

Instructions:

Brown ground beef and onion. Drain. Add remaining ingredients and heat through. Place partially cooked bacon on the bottom of an oven-safe skillet. Pour in meat mixture. Top meat mixture with cornbread batter* and bake at 500° until brown (10 minutes). When done, turn out on platter so corn bread is on bottom. (I never do this. I just serve it out of my cast iron skillet.)

Cornbread Topping

1/2 cup each – flour cornmeal, milk.
3 T. both sugar and shortening (or oil)
1 egg

2 t. baking powder**
1/8 t. salt**

Mix above together. Beat until smooth. Bake mixture in hot oven (or fry) at 425° for 20-25 minutes. ** Omit if using self-rising ingredients.

Source: Barbara Ramsey

Paula Ray Gillespie

Tacos

Taco Seasoning 2019 - 2025

2 Tablespoons = one store bough packet 1/4 Tablespoon = 3.75 grams or 3/4 teaspoon.

Makes 1/3 cup Taco Seasoning

1 tablespoon sweet paprika
1 Tablespoon Cumin
1 1/2 tsp. Garlic Powder
1 1/2 tsp. Onion Powder
1 tsp. Dried Oregano
1 tsp. smoked Paprika
1 tsp. Salt
1/2 tsp. Black Pepper (optional)
1/4 tsp. cayenne pepper

Makes 2/3 cup Taco Seasoning

2 Tablespoon sweet paprika
2 Tablespoon Cumin
1 Tablespoon Garlic Powder
1 Tablespoon Onion Powder
2 teaspoons Dried Oregano
2 teaspoons smoked Paprika
2 teaspoons Salt
1 teaspoon Black Pepper
1/2 teaspoon cayenne pepper

2025

Makes 1/3 cup Taco Seasoning

1 Tablespoons sweet paprika
1 Tablespoons Cumin
2 teaspoons Garlic Powder
2 teaspoons Onion Powder
1 teaspoons Dried Oregano
1 teaspoons smoked Paprika
1 teaspoons Salt
1/3 teaspoons Black Pepper
1/6 teaspoon cayenne pepper

Makes 1/2 cup Taco Seasoning

1 1/2 Tablespoons sweet paprika
1 1/2 Tablespoons Cumin
1 Tablespoon Garlic Powder
1 Tablespoon Onion Powder
1/2 Tablespoon Dried Oregano
1/2 Tablespoon smoked Paprika
1/2 Tablespoon Salt
3/4 teaspoon Black Pepper

1/2 teaspoon cayenne pepper

Makes 1 cup Taco Seasoning

3 Tablespoons sweet paprika
3 Tablespoons Cumin
2 Tablespoons Garlic Powder
2 Tablespoons Onion Powder
1 Tablespoon Dried Oregano
1 Tablespoon smoked Paprika
1 Tablespoon Salt
1 1/2 teaspoons Black Pepper
1 teaspoon cayenne pepper

HOMEMADE TACO SEASONING

2 Tablespoons = one store bough packet

1 Tablespoon Chili Powder
1 Tablespoon Garlic Powder
1 Tablespoon Onion Powder
1 Tablespoon Dried Oregano
3/4 tsp. Crushed Red Pepper Flakes
1 tsp. Paprika
2 tsp. Ground Cumin
1 tsp. Salt
1/2 tsp. Black Pepper
3 Tablespoons Chili Powder
1 Tablespoon Garlic Powder
1 Tablespoon Onion Powder
1/2 teaspoon crushed red pepper flakes

Whippoorwill You tube

Taco seasoning

- 3 Tablespoon Chili powder
- 1 Tablespoon Garlic powder
- 1 Tablespoon Onion flakes
- 1 Tablespoon Oregano
- 2 Tablespoon Paprika
- 2 Tablespoon Cumin
- 1 1/2 teaspoons salt

Chili Powder

Ingredients:

- 4 tablespoon sweet paprika
- 2 teaspoon smoked paprika optional
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- 1 Tablespoon dried oregano, grind this fine
- 2 teaspoons cumin
- 1/2 teaspoon cayenne pepper

Tajín - Chili Powder

Authentic Chili Powder Recipe

Make sure to remove ALL seeds as it makes your powder bitter. 1 cup of chilis will make 1/2 cup of powder.

Ingredients:

1 cup pepper powder
1 Lime zested
2 tsp. Fine Sea Salt

Instructions:

PLEASE NOTE: I highly recommend wearing gloves when working with the dried peppers! This is just a precaution. Peppers for powder - 1 Guajillo*** or Chile California, 1 Chile Arbol, 2 Chiles Japoneses, 2 Chiles de Puyaguajillo, ancho, or chipotle, seeded (16 Tablespoons)

With a sharp knife, slice open your peppers and remove the seeds and stems. I use about 1 cup of dried whole peppers for this recipe which will yield about a half cup ground. Run your knife through the dried pepper pieces to help them fit in the spice grinder. Place them in the base. Zest your lime and add it into the grinder fresh. You can also use dehydrated lime in place of the fresh lime zest. Finally, add the salt. Once everything is in the spice grinder, pulse the mixture until it's finely blended. Remove and place in a bowl or into a glass jar and store for later.

Ingredients:

2 Tablespoons Ancho Chile powder
2 Tablespoons Chipotle powder
2 Tablespoons fine sea salt

Instructions:

Combine all ingredients thoroughly in a prep bowl. Use a funnel to store in an airtight container. Keeps indefinitely (I think!).

Note:

Use a total of 4 tablespoons of pepper powder. You can choose your favorites and make it as hot or mild as you like! Cayenne is a good way to boost the heat if you like it extra hot.

Variations:

Pepper and Lime add:

4 Tablespoons dehydrated lime powder made with lime slices with zest and pulp

Hibiscus Flowers add:

1/4 Cup Jamaica/ Hibiscus Flowers

Ingredients:

1 Chile California or Guajillo

1 Chile Arbol
2 Chiles Japoneses
2 Chiles de Puya
1/4 Cup Jamaica/ Hibiscus
1 Teaspoon Salt
1 Teaspoon Lime Powder Juice
Optional
1 Teaspoon Sugar

Pasta, Pizza, and Savory Pies

German Pasta Salad - Nudelsalat

Mueller's Classic Lasagna

German Pasta Salad - Nudelsalat

When Ash first came over from Germany, we had fun eating his favorite German food to show me what it was like. He said the thing he missed most was his grandmothers Nudelsalat. She died and he did not have a recipe for it and neither did his aunt her daughter. He described to me then what he remembered them doing as she let him help her make it. Finally, we arrived with this recipe. He said it was exactly as he remembered it. I LOVE it.

Ingredients:

1 lb. Macaroni Noodles (500 g used fussilini/rotini/elbow)
2 cup of mayo (18oz. - 500g)
2 Tablespoon medium spice mustard (German-style) or French's Yellow
6 Tablespoon Apple Cider Vinegar or gherkins pickle juice or both
4 Cups chicken or bullion in water (better than chicken bouillon)
1/2 tsp. garlic powder
1 tsp. salt (or to taste)
1/2 tsp. pepper to taste

Optional: add other things like peas, eggs, sausage, pickles etc.

Instructions:

Prepare noodles according to box, (NOT al dente but fully cooked not mushy) drain and allow to cool. In a large bowl mix the remaining ingredients together so you have a nice smooth blend. Once the noodles are cooled add the mixture and stir thoroughly. Place in the refrigerator and then stir again after a couple of hours, let it rest overnight in refrigerator 😊
Make sure the pasta keeps being stirred so it is evenly coated. It will be runny at first, but the pasta absorbs all the liquid and makes it taste yummy through and through.

Serve with 1 lb sausage (400 - 500 g such as Lyoner (German bologna, Frankfurter (hot dogs), Bockwurst, Smoked Brats or any smoked or German sausage will do.) & Hela Curry Gewurz Delicate Ketchup.

Mueller's Classic Lasagna

Yield 8 servings

Ingredients:

1 pound ground beef	1 teaspoon sugar
3/4 cup chopped onion	1 teaspoon garlic powder
2 tablespoons salad or olive oil	1/2 teaspoon pepper
1 (15-ounce) can tomatoes	1/2 teaspoon oregano leaves
2 (6-ounce) cans tomato paste	1/2 package (8 ounces) Mueller's lasagna noodles
2 cups water	1 pound ricotta
1 tablespoon chopped parsley	8 ounces mozzarella cheese, shredded or thinly sliced
2 teaspoons salt	1 cup grated Parmesan cheese

Instructions:

In a large, heavy pan, lightly brown beef and onion in oil. Add tomatoes (put through blender or cut with edge of spoon), tomato paste, water, parsley, salt, sugar, garlic powder, pepper, and oregano: simmer uncovered, stirring occasionally, about 30 minutes. Meanwhile, cook lasagna noodles as directed on box, drain. In a 13x9-inch baking pan, spread about 1 cup of sauce. Then alternate layers of lasagna noodles, sauce, ricotta, mozzarella, and Parmesan, ending with sauce, mozzarella, and Parmesan.

Bake at 350°F for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes; cut into squares to serve.

Source:

Mueller's Pasta Box

Salads, Slaws and Dressings

Salata salad

Romaine lettuce or cabbage

Black beans

Edamame

Jicama

Carrots

Bean sprouts

Beets

Onions

Mushrooms

Cucumber

Walnuts

Feta crumbles

Blue cheese crumbles

Grated Cheese

Buttermilk ranch

Thousand Island Dressing

Cricket's Tuna & Lettuce Salad

This is one of my favorites from when I was a kid. Really great for summer meals. I forget about this salad, so it is like a very special old friend when I remember and make it.

Ingredients:

1 large heavy head lettuce	2 med sweet onions sliced into thin rings
bread and butter pickles, cubed	mayonnaise
1 large can tuna packed in OIL, drained well	salt
1 large tomato, chopped	pepper

Instructions:

Take lettuce, pop the bottom out of it, wash and set aside to drain in bowl in refrigerator covered with cellophane.

Put all veggies and drained tuna into a bowl and add mayo, salt and pepper stir and let it sit for at least 30 min to let the flavors do their thing. Remove lettuce and break into small bite size pieces. Return to fridge till ready to serve. When ready to eat take out the lettuce and gently fold the 'dressing' mixture into it to mix thoroughly.

Serve with saltine crackers... makes a wonderful summer meal.

Refrigerator - Ice Box Cole Slaw 12 17 2021

Made this 12 17 2021

Makes 2 quarts

Ingredients:

Slaw

2 lbs. (medium size) cabbage, chopped
3 carrots shredded
1 chopped red or green pepper I prefer orange.
2 chopped onions I like one red and one yellow or white
1 cup sugar

Dressing

1 cup white vinegar
1/4 cup water
1 teaspoon sugar
1 1/2 teaspoon salt
1 teaspoon dry mustard
1 teaspoon celery seed

Instructions:

Bring dressing ingredients to a boil and set aside to cool. Shred or chop cabbage, onions, and peppers. Sprinkle sugar on top. Toss dressing with cabbage mixture. Cover and refrigerate for at least 6 hours.

I put oil in back in 2025. I hated it. 3/4 cup avocado oil

Sandwiches and Bread Spreads

ABC Thai Chicken Salad

Big Mama's Cucumber Sandwiches

Cucumber Sandwiches

Pimento Cheese

ABC Thai Chicken Salad

Atlanta Bread Company - Thai Chicken Salad

The person who waited on me the last time I got this at the Atlanta Bread Company told me they were going to stop serving it. I was so upset he went out back and got the recipe as he too felt it was bad to just drop it, and he let me copy it down. I have never made it as the amounts are so large, and I have not taken time to reduce it yet. But here it is!!! The actual recipe.. NOT a copycat.

Ginger Dressing Ingredients:

13	oz	peanut butter
.3	oz	Cheyenne pepper
.3	oz	seasoning pepper
.3	oz	seasoning salt

Ingredients:

10	lbs.	chicken diced
9	oz	chopped scallions
9	oz	toasted almonds
9	oz	toasted coconut
9	oz	toasted pecans or walnuts
48	oz	grapes (purple)
48	oz	grapes (white)

Instructions:

Mix first 5 ingredients together and set aside. This is the dressing. Chop chicken and scallions add toasted almonds and grapes. Stir in dressing mix and eat on a bed of lettuce or on sandwich bread.

Serve with croissants or sour dough bread.

Source:

Paula Ray Gillespie

Big Mama's Cucumber Sandwiches

Ingredients:

1 loaf white or brown bread
1/2 cup Dukes' or Hellman's mayonnaise
1/2 cup cream cheese softened
1/4 tsp garlic powder optional
very thin cucumber slices
fresh parsley and / or pimento

Instructions:

Cut bread slices into circles with tiny cookie cutter. Mix well together the mayonnaise, cream cheese, and garlic powder. Spread onto bread. Top with 1 or 2 slices of cucumber. Garnish as desired with sprig of fresh parsley or tiny strip of pimento.

Source:

Little Pink Hill Cookbook - Mildred Davis Turner

Cucumber Sandwiches

Pimento Cheese

This is best if you add enough pimento juice and mayo to make it loose and not dry. Aunt Emma loves this too!

Ingredients:

8 oz grated cheddar cheese	1 Tbs sugar
8 - 10 oz Colby cheese	2 Tbs Texas Pete
1 1/2 cup mayonnaise	1 Tbs Worcestershire sauce
1 sm jar pimento drained (save juice)	Salt and pepper to taste

Instructions:

Grate cheese and sprinkle sugar over it, then salt and pepper it good. Sprinkle Texas Pete over it to taste. Dash Worcestershire sauce over it here and there but not so much you make it look browner. Put pimentos in now with all the juice. Mix well and taste. I like it is a tad sweet but very peppery and a bit of zing from the Texas Pete. Add more of whatever you need at this point. You can eat it this way without the mayonnaise. I prefer to have enough pepper to see it. If you can't, I wish to add more now. Add Mayo and stir well. Serve over bread.

Source: Big Mama

Sauces, Gravies, and Tasty Toppings

Savory Pies

Shepherd's Pie

Shepherd's Pie

Technically it is only a shepherd's pie if you use lamb. Otherwise, it is called a hunters or meat pie 😊

Ingredients:

1 lb ground Hamburger meat
1 Large Onion, chopped
2 cloves of Garlic Minced, or powdered garlic
16 oz Peas
16 oz Corn
Small can of Cream of Mushroom Soup
¼ cup Madeira Wine* optional
8 oz Medium or Sharpe Cheddar Cheese
2 cups Mashed potatoes

Mashed potatoes

2 - 3 large (1 1/2 to 2 pounds) potatoes, peeled and cubed
Cream
Butter
salt and pepper to taste

Bring potatoes to a boil over high heat and drain when the edges of potatoes are rounded. Taste one piece to be sure it is soft. Mash and add in a splash of milk or half and half, and butter. Rest on hot burner so it keeps warm while you mash the milk and butter into the potatoes. Mix to even and smooth. Salt and pepper to taste.

Instructions:

Prepare mashed potatoes.

Sauté onions in 1 tablespoon butter. Add ground beef or lamb and brown completely. Salt and pepper to taste. Add in garlic till it smells amazing. Drain grease from meat and sprinkle in evenly layer into a 9 x 9-inch or 7 x 11- inch casserole dish, making sure it is completely even. Drain water off of corn and sprinkle in an even layer over meat. Drain and add layer of peas just like you did the corn. Warm a can of Cream of Mushroom soup and if you want add in Madeira wine. Pour hot soup over top of peas and make sure it is completely even and covering all the bottom layers. Cover with warm mashed potatoes. Sprinkle grated cheddar cheese over the top of the mashed potatoes before baking. Cover with aluminum foil and bake for 45 minutes then remove foil and cook until the middle is bubbling and the cheese is melted.

if doubled use 9 x 13-inch casserole dish

2 lb ground Hamburger meat
2 Large Onion, chopped
4 cloves of Garlic Minced, or powdered garlic

2 - 16 oz Peas
2 - 16 oz Corn
2 small or one large can of Cream of Mushroom Soup
1/2 cup Madeira Wine* optional
16 oz Medium or Sharpe Cheddar Cheese
Mashed potatoes
5 or 6 large (3 to 4 pounds) potatoes, peeled and cubed
1/4 cup milk or half and half
2 sticks butter
salt and pepper to taste

Place in a 350°F oven and cook until browned and bubbling, about 45 minutes.

Soup

Pozole

Pozole

Blood Type A

Makes: 6 quarts

Ingredients:

2 tablespoons extra-virgin olive oil	1 quart (4 cups) chicken stock
1 cup baby carrots, sliced	2 cups cooked chicken
1 tablespoon minced fresh oregano	15.5-ounce can white hominy, drained
3 scallions, sliced	14.5-ounce can fire-roasted crushed tomatoes
2 cloves garlic, minced	2 limes, 1 halved and 1 cut into wedges
4-ounce jar sliced pimiento peppers, drained	1 cup shredded napa cabbage
1 tablespoon kosher salt	1 bunch fresh cilantro, leaves picked
2 teaspoons ground cumin	1/4 cup thinly sliced radishes
1 teaspoon chili powder	1 avocado, diced
1 teaspoon red chili flakes	1/2 cup sour cream
1 tablespoon tomato paste	Hot sauce, as needed

Instructions:

Place a Dutch oven over medium-high heat and add the olive oil. Add the carrots, oregano, scallions and garlic and cook until softened. Stir in the pimientos, salt, cumin, chili powder and red Chile flakes. Raise the heat to high and cook, stirring frequently, for 1 minute. Add the tomato paste and fry until the color deepens, about 1 minute. Add the chicken stock, shredded chicken, hominy and crushed tomatoes. Bring to a low boil and cook, stirring occasionally, until heated through, 5 to 7 minutes. Remove from the heat and juice the halved lime into the soup. Taste and adjust the seasonings. To serve, add some of the shredded cabbage to the bottom of a soup bowl and ladle over the hot soup. Garnish the top with cilantro, radish, avocado, sour cream and hot sauce. Serve with limes wedges on the side.

NOTE: I cut all my cabbage cross wise to stem and put in pot just before I took it off the stove along with the cilantro leaves. I forgot the lime and radishes. I also used my homemade chili powder rather than store bought.

Vegetables & Side Dishes

My Notebook

6 inch Pan Conversions

English System - Volume Conversions

Simple Syrup

6 inch Pan Conversions

Here are some common pan sizes and how many 6" cakes the batter for each will make:

Original pan size	Number of 6" cakes
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8" round	Two
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9" round	Two
----------	-----

8" square	Two
-----------	-----

9" square	Three
-----------	-------

11" x 7"	Three
----------	-------

9" x 13"	Four
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Perhaps surprisingly, you won't need to adjust the baking time when baking in a 6" pan. Since the depth of the batter in the smaller pans will be very similar to the batter in its original pan — it's just been scooped into multiple pans instead of one — the baking time will remain within the original timeframe. Just to be safe, though, start checking for doneness about 5 minutes before the recipe says the cake will be ready.

Copycat Recipes – Recipes to test

Ya know how sometimes menu items from 2 different restaurants just go together so well. Why endure the hassle of having to order from 2 different places? Today, we cook copycat recipes of Red Lobster Crab Alfredo and Olive Garden Breadsticks!

Red Lobster Crab Alfredo

For the Crab Alfredo:

12 oz. fettuccine or linguine

3 tbsp. butter

3 cloves garlic, minced (or just maybe...more garlic!)

3 tbsp. all-purpose flour

1 c. heavy cream

1 c. low-sodium chicken broth

1 1/2 c. freshly grated Parmesan, plus more for garnish (we used our homemade mixture or Romano, asiago, warm and mizithra)

1 tbsp. Old Bay, plus more for sprinkling

kosher salt

Freshly ground black pepper

2 tbsp. freshly chopped parsley, plus more for garnish

1 lb. lump crab meat (we used about 1.5 lbs of cooked King Crab)

Juice of 1/2 lemon

1. In a large pot of salted boiling water, cook linguine according to package directions until al dente. Drain and return to pot.
2. In a large skillet over medium heat, melt butter. Add garlic and cook until fragrant, 1 minute, then add flour and stir until golden. Pour over heavy cream and chicken broth and simmer until thick, 3 minutes. Add Parmesan and let melt, 2 minutes.
3. Season with Old Bay, salt, and pepper. Stir in parsley and crab meat and toss until coated, then add linguine and toss until fully combined.
4. Garnish with Old Bay, parsley, and Parm and squeeze with lemon.

Olive Garden Breadsticks

1 1/2 cup of warm water

1/4 oz. dry active yeast

4 C flour
2 T butter at room temperature
2T sugar
1 T sea or kosher salt
6 T of melted butter, divided into 2 equal batches
1 t garlic powder
1 t salt

Preheat oven to 400F

Mix the yeast and water together in a large bowl. Let sit for about 5 minutes until the yeast begins to foam.

Add the flour, butter, salt and sugar. Combine to form a dough ball.

Knead the dough for 4-5 minutes.

Place the doughball on a parchment sheet lined baking sheet, cover with a towel and let rise for 45 minutes.

Cut the dough ball into 12 equal parts.

Roll each of the 12 parts into a ball.

Roll each ball into a cylinder and place each breadstick on the baking sheet.

Brush the breadsticks with 3T of the melted butter.

Cook in oven for 20 minutes.

Brush the breadsticks with the remaining 3 T of melted butter.

sprinkle the garlic powder and salt onto the breadsticks and serve. Enjoy!

English System - Volume Conversions

3 tsp = 1 Tbsp

2 Tbsp = 1 fluid ounce

8 fluid ounces = 1 cup

16 fluid ounces = 2 cups = 1 pint

32 fluid ounces = 4 cups = 1 quart

128 fluid ounces = 4 quarts = 1 gallon

Simple Syrup

What is the ratio for light syrup for canning?

To prepare syrups for canning, simply combine the sugar and water in a pot and heat just until the sugar dissolves.

Shelf Stable syrup: 2 Parts Sugar and 1 Part Water

Simple Syrup: 1 part sugar and 1 part water

Very light syrup: $\frac{3}{4}$ cup granulated sugar and $6 \frac{1}{2}$ cups water make $6 \frac{3}{4}$ cups syrup.

Extra-light syrup: $1 \frac{1}{4}$ cups sugar and $5 \frac{1}{2}$ cups water make 6 cups syrup.

Lavender Simple Syrup

Yield: 16 -24 oz

Ingredients:

2 Cups White Sugar
1 Cup Water
3 Tbsp Dried Lavender

Instructions:

Put your water and sugar in a medium sized saucepan over a high heat. As the water is heating, stir contents with a spoon until dissolved

Once water has come to a boil, add lavender. After 3 minutes remove pan from heat and shut off stove.

Allow to cool to room temperature. Once cooled, strain and then bottle your simple syrup. Strain lavender out before bottling or keep it in your syrup to further enhance the lavender flavor.

Enjoy your lavender simple syrup! I recommend just a splash in your coffee, but it's of course to taste. If you chose the self-stable option you can just leave it out, if you didn't make sure to refrigerate it!

Test Kitchen – These are recipes I want to Test

Debbie's Cheese Grits

You may not know this... but grits are a vegetable. They are made by grinding up hominy which is Corn which has been soaked in a solution to remove its husks and make it swell.

Ingredients:

4 cups water
1 cup regular grits
1 stick butter
1 roll garlic cheese cut into chunks
8 oz. sharp cheese
grated lemon peel
2 Tbls Worcestershire sauce
Paprika to taste

Instructions:

In heavy saucepan, boil water. Add grits, stirring until blended. Reduce heat and cook until it is done. (Grits take longer to be really done than most people cook them.) Add butter, cheeses, and Worcestershire. Stir until completely mixed. Pour into greased casserole and sprinkle with paprika. Bake at 350° for 15 to 20 minutes.

Kraft discontinued the cheese roll required above. Later they published this replacement recipe:

Recipe: Garlic Cheese Roll

Kraft discontinued the cheese roll required above. Later they published this replacement recipe:

Ingredients:

1-1/2 lbs. sharp cheddar cheese, grated
1/2 lb of Velveeta
3 ounces cream cheese, softened to room temperature
1 teaspoon Lawry seasoned salt
1/4 to 1/2 teaspoon garlic powder, or to taste
Drop of Liquid Smoke, or to taste

Instructions:

Warm ingredients over a double boiler or low heat, until cheeses have melted and ingredients are well combined. Put into storage container to cool and set. Portion as needed.

NOTE: The cheese rolls were 6 ounces - this recipe makes 24 oz, or 4 cheese rolls.

Garlic Cheese Roll

Kraft Garlic Cheese Roll

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Homemade Yellow Mustard - David Leite

David Leite

Homemade yellow mustard is deceptively simple to make from mustard powder, vinegar, and a couple other basic pantry staples. You just may never go back to store-bought! Here's how to make it from scratch.

Equipment:

Nonreactive saucepan

Ingredients:

1 cup cold water
3/4 cup yellow dry mustard powder
3/4 teaspoon coarse sea salt or kosher salt
1/2 teaspoon ground turmeric
1 teaspoon garlic purée, or 1/8 teaspoon garlic powder
1/8 teaspoon paprika
1/2 cup white distilled vinegar

Instructions:

Place the 1 cup cold water, 3/4 cup yellow dry mustard powder, 3/4 teaspoon coarse sea salt or kosher salt, 1/2 teaspoon ground turmeric, 1 teaspoon garlic purée, and 1/8 teaspoon paprika in a small nonreactive saucepan and whisk until smooth.

Cook the mixture over medium-low to low heat, stirring often, until it bubbles down to a thick paste, 30 to 45 minutes.

TESTER TIP: You're definitely going to want to do this in a well-ventilated kitchen. Trust me. And that nonreactive saucepan is also essential or the mustard could take on an off color and hue.

Whisk the 1/2 cup white distilled vinegar into the mustard mixture and continue to cook until it's thickened to the desired consistency—you know, the usual prepared mustard consistency—which can take anywhere from 7 to 15 minutes.

Let the mustard cool to room temperature before spooning the mustard into an airtight container. Cover and refrigerate for up to 3 months.

TESTER TIP: The mustard will be quite pungent the first few days or even weeks but will mellow with time.

Notes

* The type of mustard powder you use will determine the flavor profile and character of the mustard.

If you're looking to replicate an American-style mustard, such as French's, consider using a milder yellow mustard powder. McCormick's works well.

If you're looking for a wallop of heat that can "clear your sinuses," try Colman's mustard powder. They use both white and brown mustard seeds.

And, of course, if you're looking for something in between, a combination of both mustard powders would work.

Homemade Baking Spray

Baking Joy Replacement. Try this paste instead of using aerosol spray or Bakers Joy.

Ingredients:

1 cup (125 g) all-purpose flour
1 cup (205 g) shortening
1 cup (218 g) oil

Instructions:

Place all ingredients in medium bowl and whisk well by hand. The mixture will be smooth and creamy. Place in an airtight container. Store at room temperature for up to 3 months, or in the fridge for 6 months.

To Use:

Dip a paper towel or pastry brush into the mixture and generously spread over the bottom and sides of the cake pan.

Holy Trinity

Mexican

1 part pepper

1 part onion

1 part celery

Mirepoix

French

Chop and make ahead of time so you can just grab these out of the freezer as you need them.

2 parts onion

1 part carrots

1 part celery

Dice all into roughly the same sizes.

After preparing each of the three veggies, plunge them in boiling water for 1 min, drain, cool off in cold water, then dehydrate.

All root veggies need blanched, I add salt to blanching water. Helps w color and stops growth of veggies. Celery should be blanched for about 30 second in strong boiling water

Mix and Store in 2 cup amounts. Can dehydrate this or freeze it.

Unicorn Cake

Take a pound Of frozen strawberries, cut them up put them in a pot with a half a cup of water and bring to a boil. Cook about 25 minutes on low until you scrape the bottom of the pan and the purée does not flow. We're wanting to get rid of all the water at this point and just have the purée left over.

Allowed to cool to room temperature place in refrigerator for one hour uncovered in a jar, then cover and store until use. Use within three days.

Using silver cake recipe.

Add half a cup of strawberry purée to batter.

Velveeta Cheese

Classic 4-Ingredient DIY Velveeta (Gelatin)

This method creates a block that can be sliced or melted for queso, mac and cheese, or dips.

Ingredients:

1 lb (16 oz) sharp or mild cheddar cheese, shredded
1 cup boiling water
6 tablespoons dry milk powder
1 packet (1/4 oz or 2.5 tsp) unflavored gelatin

Instructions:

Prep: Line a small loaf pan with plastic wrap, leaving excess to hang over the edges.

Combine: In a blender or food processor, add the boiling water, milk powder, and gelatin. Blend until the powders are fully dissolved.

Blend Cheese: Working quickly, add the shredded cheese to the blender and blend on high until the mixture is completely smooth.

Set: Pour the mixture into the prepared pan, cover with the excess plastic wrap, and refrigerate for 3 to 12 hours until firm.

Storage: The cheese can be stored in the refrigerator for up to 5 days or in the freezer for longer storage.

Tips for Success

Shred Your Own:

For the best, smoothest melting, grate your own cheese from a block rather than using pre-shredded bagged cheese, which contains starches that can make the mixture gritty.

Use Mild/Sharp Cheddar:

Mild cheddar is closest to the flavor of the original, but sharp cheddar works well too.

Food Processor vs. Blender: A food processor works best to handle the thick consistency of the melting cheese.

Thawing:

If frozen, let the cheese thaw in the refrigerator before heating to avoid a gritty texture.

2-Ingredient DIY Velveeta (No Gelatin)

If you prefer not to use gelatin, you can create a similar product using cream cheese.

Ingredients:

8 oz cheddar cheese,
8 oz cream cheese.

Instructions:

Combine both cheeses in a saucepan over low heat, stirring constantly until fully melted and smooth. Pour into a lined pan to cool and set in the refrigerator.

Tips for Success

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If frozen, let the cheese thaw in the refrigerator before heating to avoid a gritty texture.

Extracts

Make these like FDA requires Vanilla

Coco Moco extract

Cocoa nib extract

Coconut extract

Espresso, bean extract

Lavender extract

Lemon peel extract

Lime peel extract

Maple syrup extract

Maple & Brown Sugar extract

Orange blossoms extract

Orange peel extract

Peppermint extract

Vanilla extract

Vanilla bean, and bourbon extract

Vanilla bean, and dark rum extract

Vanilla, bean, and rye extract

I watched a woman who uses 2 cups of vodka for everything example:

Eight espresso beans, one cup of chocolate nibs, 2 cups of vodka

Soda Syrups

Bright Orange Soda

2 oranges

4 tangerines

1 cup water

2 cups sugar

thinly sliced and rested overnight,

Strain after resting; dilute with carbonated water as usual.

Coke

2–3 Tablespoons Colavita Aged Balsamic Vinegar of Modena

1 cup citrus spice syrup

Early cola formulas relied on acid + spice + citrus oils, not phosphoric acid alone. Aged balsamic vinegar can substitute for the acid component.

Functional cola-style syrup (home method):

Base

1 cup water

2 cups sugar

Acid

2–3 Tablespoons aged balsamic vinegar

Citrus oils

Peel of 1 orange (no pith)

Peel of 1 lime (no pith)

Spice profile

(classic cola notes)

1 cinnamon stick

1 teaspoon coriander seed (crushed)

1/2 teaspoon allspice berries (crushed)

1/2 teaspoon dried orange peel (optional reinforcement)

Instructions:

Heat water and sugar until fully dissolved. Add spices and citrus peels. Simmer gently 10–15 minutes. Remove from heat add thinly sliced citrus allow to rest overnight in the refrigerator.

Strain and add 2-3 Tablespoons of balsamic vinegar. To each cup of citrus spiced syrup.

To Use:

1 part syrup to 5–7 parts cold carbonated water.

Cream soda

1 - 2 oz of syrup

14 - 15 oz carbonated water

Makes 16 oz cream soda

cream soda syrup recipe

3 cups white sugar

1/2 cup brown sugar

3 1/2 cups water

3 Tablespoons Vanilla

pinch of salt

Bring to a boil then reduce heat and simmer for 15 minutes. Set off the stove, stir in vanilla and allow to cool to room temperature.

Orange soda

4 medium oranges
1 cup water
2 cups sugar
Carbonated water

Heat water and sugar until sugar is completely melted to make the syrup, then remove from heat and allow to cool. Gently wash the oranges and remove stickers then slice them thinly. Add these slices to the syrup recipe once it has cooled. Stir to coat the oranges completely, refrigerate and allow to rest overnight.

Strain after resting; dilute with carbonated water as usual.

Tangerine soda

5–6 tangerines, thinly sliced

OR

Frijoles Charros ?

This works best if you do parts at a time. Begin by getting beans cleaned and cooking. I prefer to do this in an instant pot.

Servings: 8-10

Beans

1 lb pinto beans

1/2 medium white onion

6 garlic cloves, peeled mashed

12 cups of water

2 tsp of kosher salt

Bean Paste – I just take a potato masher and squish a bunch of the beans to create a thickness.

1 cup of the cooked beans

1 cup of the bean broth

1/2 cup water (to get the last of the paste from blender)

Meat prep

6 oz ham (5 slices)

5 bacon strips

4 beef franks

12 oz pork or beef chorizo (I prefer 6 oz chorizo and a lb of hamburger)

Save out the ham till tomorrow after you have skimmed off the grease.

Vegetable prep

3 garlic cloves, minced

10 oz Roma tomatoes, diced

1/2 medium white onion, minced

1 serrano or jalapeño pepper (optional)

1/2 bunch of cilantro

Crème de Cacao Liqueur //

1 part cocoa nibs

8 parts 100° Vodka

DIY Crème De Cacao

- Delicious, Rich Chocolate Liqueur!!

Steve the Bartender

DIY Creme de Cacao is incredibly easy to make, only requiring very few ingredients and a little patience. Creme de cacao is used in various cocktails such as the Brandy Alexander, Grasshopper and Golden Cadillac to name a few. JOIN MY FACEBOOK GROUP



In the video I made a half batch. Below you can find the full recipe... INGREDIENTS

- 750mL Vodka or Rum (high proof, 50%)
- 400g Cacao Nibs
- 3 Vanilla Beans (Split)
- Simple Syrup: 250g Brown/Demerara Sugar + 250g Water

METHOD

1. Add both the cacao nibs, vanilla beans and your liquor to a swing top bottle
2. Rest for 2 weeks, shaking periodically
3. Add 1:1 simple syrup to your bottle
4. Rest for a further 1-2 days
5. Voila, brown creme de cacao!

NOTES Alternatively, if you don't have the patience to wait several weeks, you can use heat to speed up the process. Gently heat the bottle in a water bath (30-60 mins) in place of the two weeks resting. Music: "Leaving Her Flowers" by Birocratic (<http://birocratic.lnk.to/allYL>)

Heavy Whipping Cream

Here in America they add stuff to cream that tears up my digestive system. I need to be able to use something to replace store bought. Whipping cream barely has enough fat, 30% to make whipped cream which is why it is so touchy. Heavy whipping cream is much easier and has a butterfat of 36%. To get the fat consistency of heavy cream (36%) you need to add 1 part milk for every .425 parts butter.

@joshuabela5374 on YouTube said *"I did the math. To get the fat consistency of heavy cream (36%) you need to add 1 part milk for every .425 parts butter. But to simplify, 1 cup of milk for every 1/2 cup of butter. This will get a fat ratio of 42%."*

Ingredients:

1 cup of milk
1/2 cup unsalted butter

Instructions:

Melt butter in microwave. Add a little milk at a time and blend with an immersion blender until completely mixed. Not too long, it will mess it up. Once the butter is blended in well, place in refrigerator overnight so it can incorporate.

Source: @joshuabela5374 on YouTube

Must test this to see if you can whip it for desert toppings.

Orange Brandy Liqueur

Grand Marnier - Bitter orange (Bigarade) blended with the warmth and depth of fine cognac.

Orange: A bright, sometimes burnt or bitter citrus note from Caribbean bitter oranges, not just sweet orange.

Brandy or Cognac: Provides a smooth, warm, oaky, and spicy base with hints of vanilla and richness. Can also be made with rum.

Sweetness: Caramelized sugar and vanilla add layers of sweetness, balanced by the bitter orange.

Ingredients:

2 1/2 cups or 600ml Brandy / Cognac Cheapest you can find
2 oranges and tangerines
1 cup of granulated sugar

Instructions:

Peel / zest oranges so that there is no white pith. Place peelings into a flip top bottle and pour in brandy or Cognac and sugar in a wide mouthed container. Add the Orange peel taken very thin place top on and shake place in a cool dark place. Shake once a day for 5 days. Day 5 strain out the Orange peel pour into a bottle chill and enjoy.

Curacao island where it all began. Many used to be called Curacao Triple Sec

Cointreau Clear Blanc neutral grain or Amber Noire Cognac or brandy -

Grand Marnier – Amber in color - Cognac based.

Triple sec – clear in color – sugar beet based alcohol with tangerines instead of orange zest - uses a neutral based grain sugar beets used to make either a BET vodka or Tuzemak sugar beet rum.

Sec means dry. Ends on a dry not sugary note.

