



## Creamy artichoke & Spinach Dip

Denise Harris

- 2 – 14 oz. Cans of artichoke hearts – chopped
- 8 C. spinach (steamed & drained)
- 1 ½ C. Grated parmesan cheese
- 1 Lemon zest (grated lemon peel)
- Chopped garlic clove
- ¾ C. Sour cream
- ¾ C. Mayonnaise



Mix and bake at 375° for ½ hour. Sprinkle with parmesan cheese on top. Melt for 5 minutes. Serve with toasted bread or crackers.

## Tomato Bruschetta

Denise Harris

Toast Italian bread or other crusty bread – slice and sprinkle with olive oil, salt & pepper, toast in oven. Dice tomatoes, onions, green peppers, Mix sprinkle with olive oil & fresh basil. (Opt. diced garlic)



## Skillet Lasagna

Barbara Bean

- 1 lb. Ground beef
- 1 Sm. Onion
- 1 Clove minced garlic
- 1 ½ C. Diced tomatoes (un-drained)
- 1 ¼ C. Water
- 1 – 8 oz. Can tomato sauce
- 1 T. Dried parsley flakes
- 1 t. dried basil
- 1 t. Oregano
- 1 t. Salt
- 1 ½ C. Cottage cheese
- ¼ C. Grated parmesan cheese
- Pepper



In large skillet, brown beef with onion and garlic. Drain. Add tomatoes, water, tomato sauce, parsley, basil, oregano, and salt. Mix well. Stir uncooked pasta. Bring to boil and stir occasionally. Reduce heat, cover & simmer for 20 minutes or until pasta is tender. Stir in cottage cheese. Sprinkle with parmesan cheese. Pepper to taste, if desired. Cover and cook for 5 minutes.

## Potato Salad

1 lb. Russet potatoes – peeled & cooked until fork tender  
5 Hard-boiled eggs, peeled  
1-4 pickles, chopped  
1 Onion, diced  
1-2 C. Mayonnaise  
1-2 T. Mustard  
Salt & Pepper to taste  
A little paprika



Combine all ingredients in a large bowl. Add salt & pepper to taste. Place in fridge overnight or at least 2 hours. Serve chilled.

## Corn Bread

Dorothea Larson

### Sift:

1 C. Flour

### Add:

1 ½ t. Baking powder

1 t. Salt

3 T. Sugar

### Sift & Add:

1 C. yellow cornmeal

Mix thoroughly

### Combine:

1 Beaten Egg

1 C. Milk

¼ C. Melted shortening

Stir together dry & wet ingredients (don't beat)

Pour into greased pan and bake for 30-40 min at 425°.



## 7-UP Jell-O

Karlene Bunn

In blender combine:

1 Large Box any flavor Jell-O with

2 C. Boiling 7-up until Jell-O is dissolved.

Place 10-12 ice cubes into blender with Jell-O mixture.

Blend until ice is dissolved. Pour into desired serving container.

Add fruit and stir. Place in refrigerator. Chill until set.



## Double or Triple Chocolate Cake

Barbara Bean

1 Devils Food or Yellow Cake Mix  
1 Large package Chocolate Pudding Mix  
1 C. Chocolate Chips  
1 ¼ C. Water  
¼ C. Canola Oil  
2 Eggs



Mix all ingredients together. Batter will be thick. Pour into Bundt pan that has been sprayed with Pam. Cook at 350° for 40-45 minutes. When slightly cooled, flip out on wire rack and cool completely. Put powdered sugar on top.

## Chocolate Zucchini Cake

Bonnie Jones

½ c. Butter  
½ C. Vegetable oil  
1 ¾ C. Sugar

Beat until light – Continue beating in:

2 Eggs

1 t. vanilla

½ C. buttermilk

Mix well and add:

2 ½ C. Flour

Pour into pan and bake at 350° for 20 minutes.

½ C. Cocoa

½ t. Baking powder

1 t. Soda

1 t. Salt

2 C. Grated Zucchini



### Buttermilk Frosting

Bring to boil:

½ C Margarine

¼ C. Cocoa

1/3 C. buttermilk

Add to desired consistency:

Powdered sugar

½ t. Vanilla

Mix well and spread over warm cake.

## Plum Cobbler

Debra Hammond

Leave part of the juice of the bottled or canned fruit and pour into the bottom of a 13X9 pan. Add a little sugar.

Mix:

1 White cake mix

2 Eggs

½ C. Oil

A little water (or fruit juice)

Stir and pour over fruit

Sprinkle cinnamon & sugar over cake mix

Bake at 400° for 30 min.



Serve with ice-cream, whip cream or hot vanilla pudding

# Raspberry Pie

Rebecca Harris

¾ -1 Cup sugar  
1/3 Cup all-purpose flour  
5 Cups raspberries  
2 t. finely shredded lemon peel

In a large mixing bowl combine the ¾ to 1 cup sugar and 1/3 cup flour. Stir in berries and lemon peel. Gently toss the berries until well coated. Transfer berry mixture to the pastry-lined pie plate.

## Pie Crust

2 Crust pie

3 C. flour  
1 ½ t. salt  
1 ½ T. sugar

Mix together then cut & add the following

9 T. Butter  
9 T. Shortening  
9-12 T. Ice Water



Wrap in plastic or put in Ziploc and refrigerate 20 minutes while making filling.

Divide crust in half making on half slightly bigger than the other. Roll out the largest half and place in pie plate. Put filling in shell. Roll out second half and cut into strips to weave over top or carefully place the whole piece over the top. Trim and flute edges. Cut 3 slits in the middle to release air.

Bake at

# Banana Cream Pie Filling

Kimberlee Harris

½ C. Sugar  
3 T. Flour  
Dash of Salt  
2 Eggs  
2 C. Milk

Combine, mix in eggs and stir in milk

Cook over low heat, stirring constantly until thickened & bubbly.

Remove from heat and add ½ t. vanilla.

Pour small portion of filling into bottom of cooked pie crust.

Slice banana into filling in crust.

Cover with remaining filling.

Makes 1 pie.





## Missing Recipes:

If you have recipes for any of the following dishes, please submit them to Rebecca Harris  
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