

Almond Joy Cake

- 1 chocolate cake mix w/ pudding
Mix cake as box directs. Pour
into 2 - 9X13 pans. Bake at 350°
for approximately 20 minutes.

While cakes are baking mix:

- 1 cup pet milk or milk
- 1/2 cup sugar

Bring to rapid boil, remove from
heat. Add 24 large marshmallows (or
1-10 oz. pkg.) Stir until completely
melted. Add:

- 1-14 oz. pkg. coconut

Pour mixture over hot cakes.

Bring following to rapid boil:

- 1/2 cup sugar
- 1/2 cup pet milk or milk (rest 3 can)
- 1 stick margarine

Remove from heat. Add:

- 1-12 oz. pkg. chocolate chips

Stir until melted. Spread over
cakes. (Add 1 cup nuts to melted
chocolate chips, if desired)

Heavenly Hash

2 Tablespoons oil

1 can Eagle Brand Milk

1 - 12 oz. pkg. cho. chips

Mix together and heat until melted. Pour mixture into bowl filled with:

1 lg. pkg. miniature marshmallows

1 cup nuts (optional)

Stir until well coated. Put in a 9 x 13 pan lined with waxed paper. Set for a few hours or refrigerate.



From My Kitchen — ALABAMA BISCUITS —

2 1/2 CUPS FLOUR
1/2 TSP SODA
1/2 TSP SALT
4 TBSP SUGAR
6 TBSP SHORTENING
1 PKG DRY YEAST
1 CUP BUTTERMILK (! TBSP VINEGAR
IN MILK TO MAKE 1 CUP) —

Serve 6

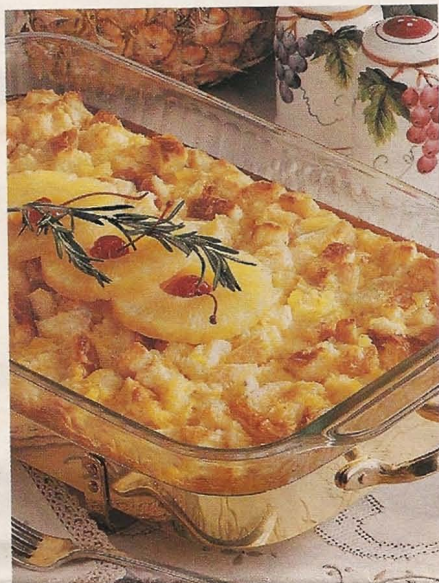
— BLEND DRY INGREDIENTS AND DISSOLVE YEAST —
— IN SLIGHTLY WARMED BUTTERMILK. Knead 30 —
— 40 times on floured board. Roll out —
— 1/2 inch thick and cut with small biscuit —
— cutter. Dip in melted butter and stack —
— one on top of the other. Let rise 2 hours. —
— Bake at 350° until golden brown. —
—
—
—

CORN SOUFFLE

1 stick margarine, melted
1 pkge Jiffy corn muffin mix *-1 1/2 C mix*
1 16-oz can cream style corn
1 16-oz can whole kernel corn, drained
2 eggs, beaten
8 oz sour cream
sugar

Mix. Bake at 350° for 20-30 minutes.

Makes 9½ x 12 baking dish



Country Pineapple Casserole

- 1/2 cup butter or margarine, softened
- 2 cups sugar
- 8 eggs
- 2 cans (20 ounces each) crushed pineapple, drained
- 3 tablespoons lemon juice
- 10 slices day-old white bread, cubed

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Stir in pineapple and lemon juice. Fold in the bread cubes. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 325° for 35-40 minutes or until set. **Yield:** 12-16 servings.

Recipes:



POT ROAST OF BEEF

(Melt in your mouth tender, and s-u-c-h flavor!)

- | | |
|--|-------------------------------|
| 3-4 pound brisket, rump roast,
or pot roast | 1-2 onions, peeled and sliced |
| 2-3 potatoes pared and sliced | ½ cup water or beef consommé |
| 2-3 carrots pared and sliced | Salt and pepper to taste |

Put vegetables in bottom of CROCK-POT. Salt and pepper meat, then put in pot. Add liquid. Cover and cook on Low for 10 to 12 hours. (High: 4 to 5 hours.) Remove meat and vegetables with spatula.

ROAST BEEF VARIATIONS

German Style: Add 3-4 medium dill pickles and 1 teaspoon dill weed to above recipe.

Italian: Add 1 8-ounce can tomato sauce, 1 teaspoon oregano and 1 teaspoon basil to basic roast beef recipe.

French: Omit carrots and potatoes. Add 1 cup fresh sliced mushrooms (or 8-ounce can), 1 pound small peeled onions, and 1 cup red wine.

Without Vegetables: Season roast with salt, pepper and any other favorite seasonings. Add no liquid. Cook as directed for Pot Roast of Beef.

BEEF STEW



- | | |
|---|----------------------------------|
| 3 carrots, cut up | 1 bay leaf |
| 3 potatoes, cut up | 1 tablespoon salt |
| 2 pounds beef chuck or stew meat,
cut in 1½-inch cubes | ½ teaspoon pepper |
| 1 cup water or beef stock | 1 teaspoon paprika |
| 1 teaspoon Worcestershire sauce | 3 onions, quartered |
| 1 clove garlic | 1 stalk celery with tops, cut up |

Put all ingredients in CROCK-POT in order listed. Stir just enough to mix spices. Cover and set to Low for 10 to 12 hours. (High: 5 to 6 hours).

or bake in oven 1½ hrs. at 350°
increasing water to 2 c.

POT-ROASTED PORK

- | | |
|-------------------------------|-------------------------|
| 4-5 pound loin end pork roast | 2 bay leaves |
| Salt and pepper | 1 whole clove |
| 1 clove garlic, sliced | 1 cup hot water |
| 2 medium onions, sliced | 2 tablespoons soy sauce |

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic. Place roast in broiler pan and broil 15 to 20 minutes to remove excess fat.

Put 1 sliced onion in bottom of CROCK-POT. Add browned pork roast and remaining onion and other ingredients. Cover and cook on Low until done—about 10 hours.

To thicken gravy: Remove roast to serving platter. Blend 2 tablespoons cornstarch with 2 tablespoons cold water to form smooth paste. Set on High and pour in paste. Stir well and let come to boil—about 15 minutes—until thickened.

To keep tops of meat and vegetables moist when cooking smaller amounts rub 1 tablespoon of butter or oil directly on top of meat.



SPARERIBS - CABBAGE 'N KRAUT

- | | |
|--|--|
| 3-4 pounds lean pork spareribs,
cut in serving pieces | 1 apple, quartered, cored and
sliced |
| Salt and pepper | 1 teaspoon caraway seeds or dill
weed |
| 1 small can sauerkraut | 1 cup water |
| ½ small head cabbage, thinly
sliced | 1 teaspoon salt |
| 1 large onion, thinly sliced | |

Sprinkle spareribs with salt and pepper. Brown spareribs for 30 minutes in heavy skillet or broiler pan. Put alternate layers of spareribs, sauerkraut, cabbage, onion and apple in CROCK-POT. Add caraway seeds or dill weed to water and pour over all. Cover and set to Low for 6 to 8 hours. (High: 4 to 5 hours. Stir several times during cooking, when using High only). NOTE: May be prepared using all sauerkraut or all cabbage, if desired.

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Alabama Biscuits

- | |
|---|
| 2 ½ cups flour |
| 1½ tsp. soda |
| 1½ tsp. salt |
| 4 tbsp. sugar |
| 6 tbsp. shortening |
| 1 pkg. dry yeast |
| 1 cup buttermilk - I use milk with 1 Tbsp. vinegar to make 1 c. |

Blend dry ingredients and dissolve yeast in slightly warmed buttermilk. Knead 30 - 40 times on floured board. Roll out 1/2 inch thick and cut with small biscuit cutter. Dip in melted butter and stack one on top of the other. Let rise 2 hours. Bake at 350 until golden brown.

Brenda Parsons



From My
Kitchen

Ice Cream - 4 gts

$1\frac{1}{4}$ C sugar } Mix with 2 C milk.
3 T flour } Cook until thick.
scant $\frac{1}{2}$ t salt } Stir constantly.

6 eggs beat well (I use blender)

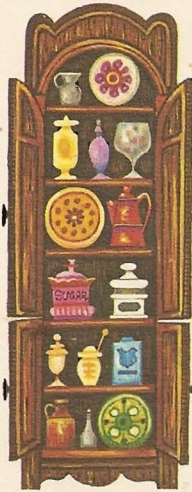
$2\frac{1}{2}$ T vanilla

2 cans evaporated milk
remainder milk (to fill line)

Serves: _____

Here's what's cookin' Hamburger Nosh

Serves 6-8



Recipe from the kitchen of _____

1 lb. ground beef

1 c. Chopped Celery

2 med. onions, Chopped

3/4 c. regular rice

1 can cream of mushroom soup

" " chicken "

1/4 c. soy sauce

1 1/2 c. warm water

1/8 t. pepper

1 (5oz) can chow mein noodles
(over)

Combine first 9 ingredients in
3qt. Casserole. Cover and bake at
350° for 1½ hrs. Sprinkle noodles
over top and bake another 10-15 min.

I check during baking to make
sure it doesn't get too dry.