

St. Peter's First Community Church



A Congregational Cookbook
Collected and Produced
in the Summer of 2018

This book was assembled and created by the members of St. Peter's First Community Church in the Summer of 2018. The Women's Team led the effort. Many thanks to them and to all who contributed recipes, old or new.

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*I have taken in the light
That quickened eye and leaf.
May my brain be bright with praise
of what I eat, in the brief blaze
of motion and of thought.
May I be worthy of my meat.*

“Prayer After Eating”
by Wendell Berry

Preface

When Jessie and I arrived at St. Peter's First Community Church (SPFCC) in July of 2017, we were welcomed by a family. The day I was installed as pastor we celebrated communion. We continued the celebration with a family meal after the service. Throughout the summer, congregants left tomatoes and beans in plastic bags on our doorknob; others brought us a five pound container of honey; still others gave us gift cards to meat shops and local restaurants; and many people invited us for meals in their homes.

Eating is a sacred act. God created us in a garden and invited us to eat. And we look forward to the heavenly feast when God makes all things new on earth. Jesus gave the disciples a meal, invited them to regularly share the same meal together, and asked them to remember him as often as they shared it. With each bite we take, we are tasting something God has made. There is no plateful of food that isn't a gracious gift from God. Or, as the Psalmist puts it, "You cause the grass to grow for the cattle, and plants for people to use, to bring forth food from the earth, and wine to gladden the human heart, oil to make the face shine, and bread to strengthen the human heart" (Psalm 104).

I am thankful to participate in the sacred act of eating with this congregation. And tasty food is nothing new for SPFCC. We serve meals to impoverished, homebound seniors through our SeniorPak ministry. We host annual meals, like the steak supper and the pancake & sausage breakfast. We've hosted ice cream socials and picnics, pizza parties and funeral dinners. Megan Condry leads kids in "chef night" during the summers (three recipes in this volume come from those nights!). We've had cookbooks before, books much thicker than this one!

But this book comes on a special occasion. In 2017, SPFCC received a \$50,000 matching grant from the Indiana Department of Natural Resources for building rehabilitation. In the spring of 2018, Quality Masonry Company from Marion, Ohio, started a major tuck point and painting project that would cost nearly \$120,000. Along with the \$50,000 from the DNR, SPFCC raised \$35,000 in new funds to help offset the cost of this project.

The rehabilitation project does a few things. First, it preserves the historic building we worship in and, so, honors the ones who have faithfully kept the building since its construction in 1904. Second, it allows SPFCC to continue worshipping as a unique part of Christ's body. And, third, the project ensures the SPFCC building will stand strong well into the future, as a staple in Drover Town and a vibrant community center in the heart of Huntington.

Likewise, I hope this cookbook will honor those who've come before us by preserving the recipes that have been shared by SPFCC members throughout the generations. I hope this cookbook will serve as a reminder that we belong to a unique, fun-loving, and generous church family, who is together by the grace of God. And I hope this cookbook will encourage us to continue being a people who serve our neighbors, with food and fellowship.

So, church family, thank you for welcoming Jessie and me with good food. In remembrance of Christ, may we continue welcoming one another to our dining room tables, with love and hospitality. And with every bite, may we rejoice in God's grace and kindness.

Every blessing,
Pastor Zen Hess
July 2018

Prayers for Mealtimes

From “The Episcopal Book of Common Prayer”

Almighty and gracious Father, we give you thanks for the fruits of the earth in their season and for the labors of those who harvest them. Make us, we pray, faithful stewards of your great bounty, for the provision of our necessities and the relief of all who are in need, to the glory of your Name; through Jesus Christ our Lord, who lives and reigns with you and the Holy Spirit, one God, now and forever. Amen.

From Pastor Zen Hess

Gracious God: You created us in the garden and invited us to eat; you are preparing a heavenly feast for us now; and you meet us in the meals we share together, through your Holy Spirit. Teach us to experience your grace through every bite we take. We humbly acknowledge the sacrifice of the land, the plants, and the animals, who were wounded so that we could eat this meal. We do not take that for granted. May we open our kitchens and our tables to strangers who hunger and thirst, that through our generosity they might know your love. We adore you. In Christ's name. Amen.

From “Common Prayer for Ordinary Radicals”

*Lord God, Creator of All,
in your wisdom,
you have bound us together so that we must depend on others,
for the food we eat,
the resources we use,
the gifts of your creation that bring life, health, and joy.*

Creator God, we give thanks.

Holy be the hands that sew our clothes so that we do not have to go naked; sacred be the hands that build our homes so that we do not have to be cold; blessed be the hands that work the land so that we do not have to go hungry.

Creator God, we give thanks.

Holy be the feet of all who labor so that we might have rest; sacred be the feet of all who run swiftly to stand with the oppressed; blessed be the feet of all whose bodies are too broken or weary to stand.

Creator God, we give thanks.

Holy be the sound of children laughing to take away our sorrow; sacred be the sound of water falling to take away our thirst; blessed be the sound of your people singing to heal our troubled hearts.

Creator God, we give thanks.

Holy be the bodies of those who know hunger; sacred be the bodies of those who are broken; blessed be the bodies of those who suffer. In your mercy and grace, soften our callous hearts and fill us with gratitude for all the gifts you have given us. In your love, break down the walls that separate us and guide us along your path of peace that we might humbly worship you in Spirit and in Truth.

Amen.

Add your own family and community mealtime prayers below:

Appetizers + Snacks

Break the Ice

Church's love small groups. Small groups love snacks. Prepare any of these appetizers or snacks for your next small group. It'll give you something to talk about!

Need something else to talk about? Here are some great conversation starting questions...

1. What's the most interesting thing you've learned recently?
2. What's something you love to do? Why?
3. Who has inspired you? Why were they inspiring?
4. What are some things for which you are thankful?
5. Do you ever remember anything Pastor Zen says during his sermons?

Write your own conversation starting questions below:

Mary's Garden Tea Sausage Balls

From the Kitchen of Sally Kimmel

Ingredients

1 lb. of mild sausage

$\frac{3}{4}$ cup of Bisquick

1 cup of finely shredded cheddar cheese

Directions

Preheat oven to 350. Thoroughly mix the ingredients together. Divide the mix into approximately 22 balls. Bake for 30 minutes.

Jello Punch

From the Kitchen of Arlene Switzer

Ingredients

5 (3 oz) packages of lemon Jello
5 quarts of boiling water
5 cups of sugar
1 (16 oz) can of frozen lemonade
1 (46 oz) can of pineapple-grapefruit juice
1 (16 oz) bottle of 7-Up

Directions

Dissolve Jello and sugar in boiling water. Add lemonade and pineapple-grapefruit juice. Freeze in quart containers (plastic is easier to thaw). In punch bowl mix a quart of the frozen mixture with a 16 oz bottle of 7-Up. Allow mixture to thaw at room temperature for 1 hour before mixing together. This is comparable to a slush.

Yield 50 servings.

Easy Cheese Dip

From the Kitchen of Cindy Hildebrand

Ingredients

2 (8 oz) packages cream cheese
1 tall jar of cheese whiz
1 T. of garlic powder to taste

Directions

Let cream cheese sit out for 3-4 hours until completely soft. Mix the cream cheese, jar cheese, and garlic powder. (Start with 1 T. of garlic powder, but increase to taste. It gets stronger as it sits.) Beat until smooth. Refrigerate about one hour before serving. Serve with crackers or veggies, etc. Will last in fridge up to two weeks. Enjoy!

Vidalia Onion Dip

From the Kitchen of Gary & Cindy Yeiter

Ingredients

1 cup of shredded Vidalia Onion

1 cup of real mayo

1 cup of shredded cheese (we use Mexican blend)



Gary Yeiter cutting apple cores for apple dumplings.

Directions

Preheat oven to 325 degrees. Mix ingredients and put into baking dish. Bake for 20 minutes. Can double or triple recipe. Yummy!

Ranch Snack Mix

From the Kitchen of Kids' Summer Fun

Ingredients

1 packet ranch salad dressing & seasoning mix

¼ cup of vegetable oil

1 t. of garlic salt

Oyster crackers

Goldfish crackers

Pretzels

Bugles

Directions

Preheat oven to 250 degrees. In a bowl, add ranch mix, oil, and garlic salt. Stir until mixed through. In a gallon Ziploc bag, add the crackers, pretzels, bugles, and oil mixture. Seal the bag and toss until well-coated. Arrange crackers on an ungreased pan in a single layer. Bake the crackers for 15-20 minutes or until golden. Cool and enjoy!

Linda's Spinach Bars

From the Kitchen of Becky Lyons

Ingredients

2 T. of butter
3 Eggs
1 cup of flour
1 cup of milk
1 t. of salt
1 t. of baking powder
½ lb. (8oz) of grated cheese
1 (10 oz) frozen spinach, thawed and drained
1 small onion
½ cup of mushrooms

Directions

Preheat oven to 350 degrees. In 9 x 13 pan melt butter. In bowl mix eggs, flour, milk, salt, baking powder, grated cheese, spinach, onion and mushrooms and spoon into pan. Bake for 35 minutes.

Mom's Hot Cheese Dip

From the Kitchen of David Morrison

In Memory of Dorothy Morrison

Ingredients

1 small can mushrooms, sliced
1 small onion, chopped
1½ lbs. of Velveeta
1 can of cream of mushroom soup
1 package of frozen broccoli florets
Garlic powder
Banana pepper
Worcestershire sauce

Directions

In a sauce pan, brown the can of mushrooms and chopped onion in butter. Add the Velveeta, can of cream of mushroom soup, and frozen broccoli florets. Add garlic powder, banana pepper, and Worcestershire sauce to taste. Mix all the ingredients well. Serve with your choice of chips, crackers, bread, etc.

Mom's Cheeseball

From the Kitchen of Sally Morrison
In Memory of Lois Stephan

Ingredients

2 (8oz.) cream cheese
½ t. of onion juice
2 jars of Old English cheese spread
1 T. of Worcestershire sauce
2 jars of Roka Blue cheese spread
¼ cup of Mayonnaise
Salt and pepper

Directions

Mix all ingredients and form in ball. Roll in pecans or parsley. Chill.

Sweet + Sour Meatballs

From the Kitchen of Joan Diffenbaugh

Ingredients

For the Meatballs:

1 T. of Shortening
1½ lbs. of ground beef
⅔ cup of Cracker crumbs
⅓ cup of minced onion
1 egg
1 ½ t. of salt
¼ t. of ginger
¼ cup of milk

For the Sauce:

2 T. of cornstarch
½ cup of brown sugar
1 (13 ½ oz) can pineapple tidbits in syrup (drain syrup into the sauce)
⅓ cup of vinegar
1 T. of soy sauce
⅓ cup of chopped green pepper

Directions

To make the meatballs, mix all ingredients for the meatballs well. Shape in balls a bit larger than 1 T. Brown and cook meatballs in 1 T. shortening (15 mins). Set meatballs to the side and keep them warm. Drain fat from skillet.

In the same skillet mix 2 T. cornstarch and ½ cup of brown sugar. Add the syrup from a 13 ½ oz can of pineapple tidbits, ⅓ cup of vinegar, and 1 T. soy sauce. Cook over medium heat until the mixture thickens. Continue to boil for one minute. Add the meatballs, pineapple tidbits and green peppers and heat through.

4th of July Fireworks Snacks

From the Kitchen of Kids' Summer Fun

Ingredients

Strawberries

Blueberries

Mozzarella cheese sticks

Toothpicks

Directions

Wash/rinse strawberries and blueberries. Cut strawberries into round slices. Set strawberries on tray. Cut cheese sticks into thirds (chunks). Peel each chunk almost the whole way down so the strips cascade down. Stack the non peeled side of the cheese stick on the strawberry slice. Stack a blueberry on top of the cheese and push it down slightly to help the cheese spread out. Stick a toothpick through the stack to hold everything together. (Image of kids making this recipe in July 2017.)



Date Bars

From the Kitchen of Mary K. Schenkel

Ingredients

Butter for coating 9x11 pan

Plain or toasted coconut

3 ½ cups of Rice Krispies

1 stick margarine

1 cup of sugar

½ lb. of dates

1 egg, beaten

½ t. of vanilla

Directions

Butter a 9 x 11 pan and cover the bottom with coconut, either plain or toasted. Set aside.

In a large saucepan, mix margarine, sugar, dates, eggs, and vanilla. Bring this mixture to a boil, stirring constantly. Let boil for 5 minutes. Mixture will be quite thick and dark. Remove from heat. Add 3 ½ C Rice Krispies to date mixture. Mix well. Spread evenly over coconut layer. Cover with more coconut. Cut into small bars when cool. These may be frozen.

Garlic Parmesan Pull-Apart Bread

From the Kitchen of Debbie Foust

Ingredients

1 can Grands biscuits
½ stick butter
3 cloves garlic, minced
½ cup of parmesan cheese
1 t. of Italian seasoning

Directions

Preheat oven to 350. Melt ½ stick of butter in bundt pan in the preheating oven.

While butter melts, cut biscuits into quarters. In a bowl, toss biscuit pieces, garlic, cheese and seasoning together. Once butter is melted, add biscuit mixture to the pan, sprinkle with cheese and garlic mixture that is left in the bowl.

Bake for 20-22 minutes until golden brown. Turn out on to dish and serve.

Layered Taco Dip

From the Kitchen of Robin Baker

Ingredients

2 (8oz) packages of cream cheese, softened
1 cup of Picante sauce or salsa
1 small onion, diced
1 cup of shredded Colby-jack cheese
2 cups of shredded lettuce
1 tomato, chopped

Directions

Mix cream cheese and Picante/salsa together. Spread on serving platter. Top with layers of onion, shredded cheese, lettuce, and tomatoes. Refrigerate several hours. Serve with taco chips.



Folks serving at the annual steak supper. From left to right: Sally Kimmel, Marg Cox, Gary Yeiter, Cindy Yeiter, Jenna Strick, Richard Strick.

Sour Patch Grapes

From the Kitchen of Kids' Summer Fun

Ingredients

Various flavor boxes Jello Mix

Green grapes

Toothpicks

1 cup of water

Directions

Pour Jello Mix into separate small bowls. Wash grapes and pull apart.

Poke a toothpick in through the spot where the stem was attached. Using toothpick, dip grape in water and then roll in Jello Mix. Place grapes on tray. Put grapes in fridge to chill completely (1 hour or longer). Remove toothpicks and enjoy!

Entrees

At the Table

According to some estimates, Americans eat nearly twenty percent of their meals in cars. Who knows how often those meals—or others—are eaten alone. That is a sad thing.

The dinner table is a formative place. We are nourished there, physically and spiritually. We are taught to give thanks to God and to others in mealtime prayers. We learn to love one another despite our awkwardness—as one person tries to get the stem of the spinach into their mouth and another spills the sweet tea. At the dinner table, we rest from the busyness of the day. There’s really nowhere else like the dinner table.

Christ was always eating with others around tables. The earliest disciples gathered together for meals regularly, receiving communion during dinner. The dining table, quite literally, was the earliest altar for Christian churches.

The dining table is a place where God gives us good gifts: food, fellowship, prayer, and rest. So let us continue making time for dinner at tables with family, friends, and strangers. Let us acknowledge that “eating involves us in a daily life and death drama in which, beyond all comprehension, some life is sacrificed so that other life can thrive” (Norman Wirzba, *Faith and Food*, p.2). Eating is no small matter. And eating together around a table gives us a chance to remember just that.

What are some things you can do to make sure you eat more meals around tables?

Bechstein's Hamloaf

From the Kitchen of Maribelle Bechstein

Ingredients

6¼ lbs. of ground ham
6¼ lbs. of ground fresh pork
1 lb. of Ritz crackers
¾ lb. of graham crackers
9 eggs
23 oz can of tomato juice

Directions

Crush crackers very fine (or grind with the meat). Combine the meat and crackers with the eggs and tomato juice. Mix well. Yields approximately 15-20 pounds. Freezes well and will keep up to six months.

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Short History of the Recipe

Bechstein's Grocery was a family-owned grocery store. It was located on Byron St. in the building that now houses Love INC. Many residents of Huntington thought Bechstein's ham loaf was the best in town. This recipe is still well-loved by many in our congregation.

Breakfast Casserole

From the Kitchen of Joan Benson

Ingredients

1½ lbs. of medium or hot sausage (1 lb. of regular and ½ lb. of sage)
12 eggs, beaten
3 cups of whole milk
1½ t. of dry mustard
1 t. of salt
3 slices bread cut into ¼ inch cubes
1 ½ cups of shredded cheddar cheese
¼ cup of red peppers, chopped (optional)
¼ cup of green peppers, chopped (optional)

Directions

Preheat oven to 350. Cook sausage until done and drain. Combine with eggs, milk, mustard, salt, bread, cheese and peppers. Mix well, pour into well-greased 13 x 9 baking dish. Refrigerate overnight. Bake for 1 hour, uncovered.



Sandy and Kevin Shoemaker washing dishes.

Chicken + Wild Rice

From the Kitchen of Eva Schenkel

Ingredients

1 (16 oz) package of long grain and wild rice
¼ cup of butter or margarine
1 (13 oz) can evaporated milk
⅓ cup of green peppers, chopped
¼ cup of pimiento, chopped
½ cup of chicken broth
2½ cups of chicken, cooked and chopped
1 (3 oz) can mushrooms, sliced and drained
¼ cup of almonds, slivered

Directions

Preheat oven to 350. Prepare rice according to directions on the package, then set aside. Melt butter in a heavy saucepan over low heat, add flour, stirring until smooth. Gradually add milk and broth, cook over medium heat, stirring constantly until thickened and bubbly. Combine sauce, rice, chicken, mushrooms, green pepper and pimiento. Pour into a lightly greased 2 quart casserole. Sprinkle with almonds. Cover and refrigerate overnight. Remove from refrigerator, let stand at room temp 30 mins. Remove cover and bake for 35 minutes. Yields 6-8 servings

Hot Chicken Salad Casserole

From the Kitchen of Betty Moldenhauer

Ingredients

3 chicken breasts (skinned, cooked and cut bite-size)
1 can of cream of chicken soup
 $\frac{3}{4}$ cup of mayonnaise
 $\frac{1}{2}$ cup of slivered almonds
1 cup of diced celery
1 can sliced water chestnuts
Juice of 1 lemon
3 diced hard boiled eggs

Directions

Preheat oven to 350. Mix all, put in 2 qt casserole dish, cover with crushed potato chips. Bake for 20 minutes.

Notes: May substitute turkey, shrimp or crab. Can be stored in refrigerator and baked the next day.

Peg's Zucchini

From the Kitchen of Madge Miller

Ingredients

4 cups of zucchini, cooked
1 cup of onion, chopped
¼ cup of margarine
½ t. of salt
2 t. of parsley flakes
½ t. of pepper
¼ t. of garlic powder
½ t. of basil
¼ t. of oregano
1 lb. of ground sausage
2 eggs
2 cups of mozzarella cheese
1 (8 oz) package of crescent rolls
2 T. mustard

Directions

Preheat oven to 350. Cook zucchini, onion, margarine and salt in skillet until tender and add pepper. Brown sausage in separate skillet. In a bowl, blend eggs and cheese and add to zucchini mixture. Drain sausage and add parsley, garlic powder, basil and oregano. Spread crescent rolls in 9 x 13 pan. Spread 2 T. mustard on rolls. Pour zucchini mixture over rolls, add seasoned sausage. Bake for 20-22 minutes. Cut into squares to serve.

Dairy Free Asparagus and Mushroom Pasta

From the Kitchen of Alexandra Ramsay

Ingredients

For the Pasta:

1 T. of olive oil
4 cloves of garlic, minced
1½ cups of thinly sliced baby bella mushrooms
1½ cups of roughly chopped asparagus
Sea salt and black pepper to taste
10-12 ounces of penne pasta

For the Sauce:

2 T. of olive oil
6 cloves garlic, minced
8 ounces vegan cream cheese
¾ cup of unsweetened plain almond milk
¼ cup of vegan parmesan cheese, plus more for serving
1 T. of nutritional yeast
1-2 T. of lemon juice
¼ t. of red pepper flake

Directions

Heat a large skillet over medium high heat. Once hot, add 1 T. olive oil, 4 cloves garlic, mushrooms, and asparagus. Season with salt and pepper. Stir. Sauté for 4 to 5 minutes, stirring frequently, until the mushrooms are slightly browned and the asparagus is tender. Remove from skillet and set aside.

Bring a large pot of water to a boil and season with salt. Add pasta and cook according to directions on package, then drain and set aside.

Lower heat on the skillet to low and add 2 T. olive oil and 6 cloves minced garlic. Sauté for 2-3 minutes, then remove from heat and set aside.

In a blender, add sautéed garlic, vegan cream cheese, almond milk, vegan parmesan cheese, nutritional yeast, lemon juice, red pepper flake, and another pinch of sea salt and black pepper. Blend until creamy and smooth, scraping down sides as needed. Taste and adjust flavor as needed. Mix once more and add back to skillet. Heat the sauce over medium heat to warm until slightly bubbly, then reduce heat to low to keep warm. Stir occasionally. Add cooked drained pasta directly to the sauce along with sautéed asparagus and mushrooms. Toss to coat and enjoy immediately with additional vegan parmesan cheese.

Notes

This recipe can also be made with regular cream cheese, parmesan cheese, etc. If you are unable to find vegan parmesan cheese, you can substitute a bit of nutritional yeast.

Sweet Potato and Vegetable Bake

From the Kitchen of Alexandra Ramsay

Ingredients

6 medium sweet potatoes, unpeeled and sliced
3 onions, thinly sliced
3 cloves garlic, minced
2 cups of diced butternut squash
3 medium zucchini, sliced
3 T. of chopped fresh coriander
1½ cups of fresh cream
4 T. of olive oil
salt and pepper to taste
1 cup of grated cheddar cheese
½ cup of breadcrumbs or crushed cornflakes

Directions

Preheat oven to 350. Grease a deep ovenproof dish. In a large bowl, combine the sweet potatoes, onions, garlic, butternut, zucchini, coriander, cream, olive oil, and seasoning. Toss thoroughly and spoon into the prepared dish. Mix together the cheese and breadcrumbs and sprinkle on top. Cover with foil and bake for 30 minutes, then uncover and bake until golden brown.

Cube Steak

From the Kitchen of Mary Catherine Schilling

Ingredients

4 nice cube steaks
1 large onion, sliced
1 can of cream of mushroom soup
1 cup of milk
Flour to coat the meat
Salt to season the meat

Directions

Preheat oven to 350. Grease a 12 quart casserole dish. Flour and salt the meat. Place it in the casserole dish. Layer with onion slices. Mix the cream of mushroom soup with milk. Pour over the meat. Cover with foil. Bake for an hour to an hour and a half.

Cavatini Pasta

From the Kitchen of Mary Catherine Schilling

Ingredients

1½ cups of Chariot Wheels (or Mini Wheels pasta noodles)
1 cup of Rigatoni noodles
1 cup of Rotini noodles
2 green peppers
1 package of Mozzarella cheese (grated, approximately 4 cups of)
1 jar of spaghetti sauce
1 small can of sliced mushrooms
1 large onion
1 (6 oz) package of pepperoni
1 package of sliced Mozzarella cheese.

Directions

Preheat oven to 325. Cook noodles as directed. Chop onion and peppers. Sauté the peppers and onions. Mix noodles, peppers, onions, mushrooms, pepperoni, sauce, and grated cheese. Pour into a 9x13 pan. Top with cheese slices. Bake, uncovered, for 35-45 minutes.

Plantation Supper

From the Kitchen of Mary Sell

Ingredients

1 lb. of ground beef
1 can whole kernel corn, drained
½ cup of chopped onion or minced dry onion
¾ cup of milk
1 can cream of mushroom soup
1 (8 oz) package of cream cheese
1 (8 oz) package of noodles, cooked

Directions

Preheat oven to 350. Brown meat, drain. Salt and pepper to taste. Add onion and cook until tender. Stir in soup, milk and cream cheese until blended. Add corn and cooked noodles. Pour into a 2 quart casserole (or use oven proof skillet). Bake for 1 hour or until heated through.

Chicken Casserole

From the Kitchen of Sally Morrison

Ingredients

4 boneless, skinless chicken breasts
1 cup of chicken broth
2 cloves garlic
2 wedges of onion
4 cup of Pepperidge Farms herb-seasoned stuffing mix
½ cup of butter
1 can cream of chicken soup
1 pt. of sour cream
8 oz. of thawed frozen broccoli cuts (optional)

Directions

In a skillet, bring to a boil the chicken breasts, broth, garlic, and onion over medium high heat. Turn down the heat to medium and simmer covered for 15-20 minutes. Take out the chicken and shred it with fork. Reserve the broth. Melt the butter in a casserole, mix all the ingredients and bake until golden brown.

Slow Cooker Carolina BBQ

From the Kitchen of David Morrison

Ingredients

1 (5 lbs.) bone-in pork shoulder roast
1 T. salt
ground black pepper
1½ cups of apple cider vinegar
2 T. of brown sugar
1 ½ T. of hot pepper sauce
2 t. of liquid smoke
2 t. of cayenne pepper
2 t. of crushed red pepper flakes

Directions

Place the pork shoulder into a slow cooker and season with salt and pepper. Pour the vinegar around the pork. Cover and cook on low for 12 hours. Pork should easily pull apart into strands.

Remove the pork from the slow cooker and discard any bones. Strain out the liquid and save 2 cups of. Discard any extra. Shred the pork using tongs or two forks and return to the slow cooker. Stir the brown sugar hot pepper sauce, cayenne pepper, liquid smoke, and red pepper flakes into the reserved sauce. Mix into the pork in the slow cooker. Cover and keep on low until serving.

Comforting Chicken Noodles Crockpot

From the Kitchen of Drew Morrison

Ingredients

- 1 lb. of chicken breasts
- 2 cans cream of chicken soup (or mushroom)
- 32 oz. chicken broth
- 1 stick butter
- 1 (24 oz.) package of frozen egg noodles (Reames or other brand)

Directions

Put chicken on bottom of crockpot. Pour chicken broth and soup on top. Then top with stick of butter. Cook on low for 6-7 hours. Remove chicken and shred. Put back in crockpot. Add frozen noodles and cook for two more hours.



Adrian Halverstadt grilling at a Drover Town block party.

Make-Ahead Breakfast Casserole

From the Kitchen of David Morrison

Ingredients

2½ cups of seasoned croutons
1 lb. of spicy pork sausage
4 eggs
2¼ cups of milk
1 (10.75 oz.) can condensed cream of mushroom soup
1 (10 oz.) package of frozen chopped spinach-thawed, drained and squeezed dry
1 (4.5 ounce) can mushrooms, drained and chopped
1 cup of shredded sharp Cheddar cheese
1 cup of shredded Monterey Jack cheese
¼ t. dry mustard
2 sprigs fresh parsley, for garnish

The Night Before:

Spread croutons on bottom of greased 9 x 13" baking dish. Crumble sausage into medium skillet. Cook over medium heat until browned, stirring occasionally. Drain off any drippings. Spread sausage over croutons.

In a large bowl, whisk together the eggs and milk until well blended. Stir in soup, spinach, mushrooms, cheeses and mustard. Pour egg mixture over sausage and croutons. Refrigerate overnight.

The Next Morning:

Preheat oven to 325. Bake in preheated oven for 50-55 minutes or until set and lightly browned on top. Garnish with parsley and serve hot.

Ranch Style Beans

From the Kitchen of Debbie Foust

Ingredients

1 ½ lb. of hamburger, browned and drained
1 can (2 lbs.) pork & beans in sauce
1 lb. of can kidney beans
1 cup of ketchup
1 package of onion soup
½ cup of cold water
1¼ cups of brown sugar
2 T. of mustard
¼ cup of vinegar

Directions

Preheat oven to 350. Mix all ingredients, bake in a large casserole dish.
Bake for 1 hour.

Scalloped Chicken

From the Kitchen of Jean Ann Heiney

Ingredients

1 can condensed chicken noodle soup
1 can condensed cream of chicken soup
1 can condensed cream of mushroom soup
3-4 hard-boiled eggs chopped up
7 pieces of toast torn up
1-12 oz can cooked chicken

Directions

Preheat oven to 375. Mix all together in a 2 Qt. casserole dish. Bake for 45 minutes.

Soups + Salads + Sides

In the Details

People say “The Devil is in the details.” This little saying describes when a seemingly simple thing turns out to be quite difficult. One seemingly innocuous detail makes a fifteen minute project into an all-day project.

Interestingly, the phrase is a play on an earlier phrase: “God is in the detail.” The saying was used by an architect to suggest every detail should be tended to as if it was for God. I like the phrase because it reminds us that even in the little things we can find God.

When you eat these tasty foods, pay attention to the small details, such as the aroma, the texture, the flavor. All food—in fact, all things—are a gift from God. Why not look for God in the little details—the teaspoons and pinches?

Did something little happen to you recently that reminded you of God’s grace? Write it down here so you’ll remember it next time you’re making a meal.

Indian Corn

From the Kitchen of Rita Michel. Submitted by Maribelle Bechstein for 120th Year cookbook.

Ingredients

5 eggs, well beaten
2-3 T. of flour
2-3 cups of mild cheddar or Colby cheese, grated
6 cups of frozen (or 3 16-oz cans, drained) whole kernel corn
1 cup of creamed corn
10 slices crisp bacon

Directions

Preheat oven to 350. Combine eggs and flour. Beat well. Add cheese and corn. Stir in $\frac{3}{4}$ of the fried, crumbled bacon. Turn the mixture into a greased 9 x 13 glass dish. Sprinkle remaining bacon on top. Bake 45-50 minutes until center is set.



Social Service Day Sept 24, 1991

Around the table L to R: Clella Bouman, Norma Tribolet (partially hidden)
Maribelle Bechstein, Pastor Reuben Eversman, Madge Miller,
Ruth Scribner, Pastor Ray Scribner

Butternut Squash Soup

From the Kitchen of Kyle and Sharon Metzger

Ingredients

1 peeled and cubed small butternut squash
2 T. of olive oil
Half of a yellow onion, chopped
4 T. of butter
6 cups of chicken or vegetable stock
½ t. of dried marjoram
1/8 t. of ground cayenne pepper
1 (8 oz) package of cream cheese
Salt and pepper

Directions

Preheat the oven to 375 degrees. Toss the cubed butternut squash with olive oil and sprinkle with salt and pepper. Place the butternut squash on a baking sheet and roast in the oven for 16-18 minutes, tossing occasionally, until soft and slightly browned.

In a large saucepan, sauté onions in butter until tender. Add squash, stock, marjoram, cayenne pepper, and sprinkle with salt and pepper. Bring to boil. Cook 20 minutes.

Puree soup base and cream cheese in a blender or food processor in batches until smooth. Return to saucepan, and heat through. Do not allow to boil.

Potato Soup

From the Kitchen of Sally Kimmel

Ingredients

30 oz of diced hash browns
32 oz of chicken broth
10 oz of cream of chicken soup
8 oz of cream cheese
3 oz of bacon bits
1 cup of shredded cheddar cheese
salt + pepper to taste

Directions

In a large pot, add hash browns, chicken broth, and cream of chicken soup. Once the potatoes are softened, add the cream cheese, bacon bits, and cheese. Heat through.

Makes 3 quarts of soup.

Beer Bread

From the kitchen of Kyle and Sharon Metzger

Ingredients

3 cups of self-rising flour

⅓ cup of sugar

¼ cup of vegetable oil

1 bottle (12 oz.) beer

3 T. butter, melted

Directions

Preheat oven to 375 degrees. Mix all ingredients in a large bowl until just combined. Pour into a greased bread pan. Pour melted butter over the top. Bake in preheated oven for 40-50 minutes or until top is browned and crispy and bread is cooked through. Allow to cool and slice.

Note: Kyle usually uses a stout or amber ale beer for this bread. You should experiment with different types of beers for different flavors.



Women from Women's Circle gathering for a meal. May 2016.

Dorothy Bostel's Ham Soup

From the kitchen of Betsy Royer

Ingredients

1 (14 ½ oz) can Swanson's chicken broth
1 (14 ½ oz) can Swanson's beef broth
1 (5 oz) can Hormel chunk lean ham, broken up
1 (16 oz) can Bush's original baked beans
2 medium potatoes, unpeeled and cubed

Directions

Pour chicken and beef broth into a large saucepan. Add ham, broken up into pieces, beans and cubed potatoes. Boil gently until potatoes are done.

Slow Cooker Macaroni and Cheese

From the Kitchen of Megan Engle

Ingredients

8 oz. dry macaroni, cooked
3-4 cups of (about $\frac{3}{4}$ lb.) shredded sharp cheddar cheese, divided
1 (13 oz.) can evaporated milk (fat-free will work)
1½ cups of milk
2 eggs
1 t. of salt
¼ t. of pepper
Chopped onion to taste

Directions

Combine all ingredients except 1 c. cheese in greased crockpot. Sprinkle reserved cup of cheese over top.

Cover. Cook on low 3-4 hours. Do not remove the lid or stir until mixture has finished cooking. Can add sliced hot dogs (or chicken) for variation.

Notes

Yields about six servings.

Broccoli Salad

From the Kitchen of Dottie McCurley

Ingredients

For the Salad:

2-3 bunches broccoli cut into florets

1 cup of white raisins

¼ cup of minced onions

1 cup of sunflower seeds

10 strips of bacon, fried, drained and crumbled

For the Dressing:

1 cup of Miracle Whip

2 T. of Cider vinegar

½ cup of sugar

Directions

Combine salad ingredients in a large salad bowl. Mix dressing ingredients well, pour over salad and blend well.

Broccoli Soup

From the Kitchen of Linda Jennings

Ingredients

- 1 (46 oz) can chicken broth
- 2 cans cream of chicken soup, undiluted
- 8 oz Velveeta cheese, cubed
- 1 (16 oz) package of frozen chopped broccoli (or use fresh)
- 1 (16 oz) carton half and half

Directions

Cook broccoli, drain. Heat broth and soup, stirring until smooth. Add cheese and stir until melted. Add Broccoli and half & half, stir until blended.



Linda Jennings rolling dumpling crusts.

Robin Baker's Baked Potato Salad

From the Kitchen of Robin Baker

Ingredients

6-8 large red potatoes
8 ounces Velveeta (cubed)
1 small onion, diced
1 cup of Mayonaise
½ lb. of fried, crumbled bacon

Directions

Dice and cook potatoes. Mix with everything except bacon. Bake at 350 degrees until bubbly (about 30-40 minutes), top with bacon and bake 5-10 minutes more.

Cheesy Tater Tot Casserole

From the Kitchen of Debbie Foust

Ingredients

4 lbs. of frozen tater tots (hash browns)
2 sticks of butter, melted
2 cans of cream of chicken soup
1 can of milk (simply fill one empty cream
of chicken soup can with whole milk)
2 cups of sour cream (or plain Greek yogurt)
4 cups of grated cheddar cheese
½ box of regular cornflakes, crushed

Directions

Preheat oven to 350. Spread tater tots on the bottom of a casserole dish. Whisk soup, milk, and sour cream. Blend in the cheese. Pour the mixture evenly over tater tots. Stir to coat. Spread the cornflakes evenly over top. Drizzle with melted butter.

Cover the dish with foil. Bake for two hours. Uncover the dish. Bake for an additional 15 minutes.

*This recipe is often used when St. Peter's First Community Church hosts funeral dinners. You'll need a big casserole dish to make this recipe, since it **serves 30+ people**. Consider dividing everything by 4 for a family dinner.*

Emeral's Tater Tot Casserole

From the Kitchen of Mary Alice Shideler

Ingredients

2 eggs, beaten
2 cups of milk
2 cups of yellow cheddar cheese
2 cups of white cheddar cheese
1 cup of diced ham
2 lbs. of thawed tater tots
1 cup of veggie (optional)

Directions

Preheat oven to 350. Grease a 9x13 pan. Set it aside. In a large bowl, mix all ingredients together. Pour the mix into the 9x13 pan. Bake for 30-45 minutes.

Bacon Maple Cornbread

From the Kitchen of Mary Catherine Schilling

Ingredients

For the Bread

1 lb. of bacon, fried, drained and crumbled
1 cup flour
1 cup of cornmeal
1 T. of baking powder
1 T. of baking soda
1 cup of buttermilk
4 T. of butter
2 eggs
 $\frac{3}{4}$ cup of white sugar
1 T. of salt
1 T. of reserved bacon grease (or cooking oil)

For the Glaze

$\frac{1}{4}$ t. of bacon grease
2 T. of butter
2-3 T. of maple syrup

Directions

Preheat oven to 450. In a 10" cast iron skillet, brown the bacon. Drain grease and reserve 1 T. to grease pan. Set aside bacon to cool and crumble.

In a mixing bowl sift together flour, cornmeal, baking powder and baking soda. To the sifted ingredients, add the buttermilk, butter, eggs, sugar and salt. Mix well and add in the crumbled bacon. Use 1 T. of grease or oil to coat the hot skillet. Pour in the batter and bake for 15 minutes.

To make the glaze, use $\frac{1}{4}$ t. of the bacon grease, 2 T. butter and 2-3 T. maple syrup, bring to a boil in a small saucepan and brush over the hot corn bread.

Oven Roasted Cauliflower

From the Kitchen of Sally Kimmel

Ingredients

1 head cauliflower, chopped
3 large cloves of garlic, thinly sliced
¼ cup of olive oil
2 T. of lemon juice
½ t. of salt
¼ t. of black pepper
2 T. grated parmesan cheese

Directions

Preheat oven to 450. While oven preheats, chop the cauliflower and slice the garlic. In a large bowl, mix the cauliflower, garlic, oil, lemon juice, salt, and pepper. Spread the mixture onto a cookie sheet and place in oven. Roast for 15 minutes. Take the mixture out and turn it. Roast for another 15 minutes. Once done roasting, sprinkle the mixture with cheese.

Grandma Wort's Escalloped Cauliflower

From the Kitchen of Sally Morrison

In Memory of Louise Wort

Ingredients

1 medium head cauliflower or 3 packages frozen

1 can cream of mushroom soup

4 heaping T. of Cheese Whiz

Cracker crumbs

Directions

Preheat oven to 350. Cook cauliflower in slightly salted water until almost tender. Drain and place in baking dish. Pour mushroom soup over top. Add Cheese Whiz and cover with cracker crumbs. Bake until bubbly and nicely browned on top, approximately 45 minutes.

Desserts

Celebrating + Mourning

What do we bring to a party celebrating a birthday or a wedding or a graduation? Cake or cookies or ice cream. What do we bring to a person who is mourning over a death or a breakup or a rough day? Cake or cookies or ice cream.

Desserts are a food group uniquely useful for, as Paul commands, “rejoicing with those who rejoice and mourning with those who mourn” (Romans 12:15). When you make these recipes to celebrate or mourn with someone else, fill in the blanks below to help you remember the occasion. Let it lead you into a prayer for that person whenever you make another dessert.

Who? _____ When? _____
Why? _____
My prayer for them: _____

Who? _____ When? _____
Why? _____
My prayer for them: _____

Who? _____ When? _____
Why? _____
My prayer for them: _____

Who? _____ When? _____
Why? _____
My prayer for them: _____

Zucchini Lime Squares

From the Kitchen of Anne Malone
in Memory of Anna Hildebrand

Ingredients

For the Squares:

3 eggs
1¼ cups of sugar
1 cup of oil
¼ cup of lime juice
1 ¾ cups of shredded zucchini
2 cups of flour
2 t. of baking soda
½ t. of baking powder
1 t. of salt
½ t. of cinnamon
1 cup of pecans or walnuts, chopped

For the Frosting:

1 (8 oz) package of cream cheese
¼ cup of margarine
1 t. of vanilla
1 box powdered sugar

Directions

Combine eggs, sugar, oil and juice, beat by hand until blended. Add zucchini and mix well. Stir together flour, baking powder, soda, salt and cinnamon. Stir into zucchini mixture along with nuts. Pour into greased 9 x 13 pan. Bake at 350 for 45-50 mins until cake springs back. Cool in pan. For the frosting, beat the cream cheese, margarine and vanilla until smooth, add powdered sugar and beat until smooth. Spread on the cake when the cake is cool.

Divine Lemon Blueberry Yogurt Loaf

From the Kitchen of Zen Hess

Ingredients

For the Bread:

2 cups of all-purpose flour + 1 T., divided

2 t. of baking powder

½ t. of salt

½ cup of oil (I use coconut oil that is warmed until it takes liquid form; vegetable oil may work here, too)

2 t. of vanilla extract

2 eggs

1 cup of granulated sugar

1 cup of vanilla, whole milk greek yogurt

Zest & juice of 1 lemon (medium to large)

1 cup of blueberries

For the Lemon Glaze

¾ cup of confectioners sugar

1-2 T. of fresh lemon juice

Directions

Preheat oven to 350 degrees. Spray a 9x5 loaf pan with cooking spray and set aside. In a small bowl, toss the blueberries with 1 T. of the flour and set aside. This helps to keep the blueberries from sinking.

In a large bowl, whisk together 2 cups of flour, baking powder, and salt. Set aside. In a separate bowl, mix together the oil, vanilla, eggs, sugar, greek yogurt, lemon zest, and lemon juice. Combine the wet and dry ingredients, just until smooth. I simply turn the batter with a rubber spatula until it's well mixed. When I've used the mixer in the past, I've always ended up with tough bread. Lightly fold the blueberries into the batter. I usually add half of the blueberries then turn the batter a few times before adding the second half.

Pour batter into prepared loaf pan and bake for 50-60 minutes. The bread will be finished when a wooden toothpick inserted into the center comes out clean. If you notice the bread starting brown, simply put some foil over the top. Once bread is finished, remove from oven and allow to cool

for about 10 minutes in the loaf pan. Remove from loaf pan and transfer to a wire rack to cool completely.

Once bread has cooled, whisk together the confectioners sugar and lemon juice. Start with 1 T. of lemon juice and whisk well. If your mixture is too thick, slowly add up to one more T. of lemon juice. You want the glaze to be thin enough to drizzle, but thick enough to set up on the bread. Using a spoon, drizzle the glaze on top of the bread. The glaze should harden up a little more after about 15-20 minutes.

Velma's Old Fashioned Cream Pie

From the Kitchen of Jeannie Myers

Ingredients

1 cup of brown sugar
4-5 T. of flour
Dash salt
1 pint whipping cream
Nutmeg

Directions

Mix brown sugar, flour and salt. Stir in whipping cream. Pour into unbaked pie shell. Sprinkle nutmeg on top of filling. Bake 350 for 30-40 minutes until set.



Jeannie Myers helping at the annual steak supper.

Sweet Strawberry Cake

From the Kitchen of Sally Morrison

Ingredients

For the Cake:

- 1 box white cake mix
- 1 small box strawberry Jello
- 1 cup of oil
- ½ cup of milk
- 4 eggs
- 1 cup of mashed sweetened strawberries (not drained)

For the Frosting:

- 1 stick butter, softened
- 1 lb. of box powdered sugar
- ½ cup of mashed strawberries, drained

Directions

Preheat oven to 350. Mix all cake ingredients and pour into 9x13" pan.
Bake for 35-40 minutes. Ice cake when cool.

Mom's Chocolate Date Cake

From the Kitchen of David Morrison

In Memory of Dorothy Morrison

Ingredients

1 cup of dates (chopped)
1 cup of sugar
1¼ cups of boiling water
1 t. of baking soda
¾ cup of shortening
1 ¾ cup of flour
1 egg
3 T. of sugar
2 rounded T. of cocoa
⅔ cup of nuts (chopped)
¼ t. of salt
1 cup of chocolate chips

Directions

Preheat oven to 350. In Teflon skillet, bring dates, boiling water and shortening to good boil. Boil 3 or 4 minutes and let cool. When cool, add egg, and mix well. Mix cocoa, salt, sugar, soda, and flour. Add date mixture and pour into 9 x 12" greased pan. Sprinkle the top of unbaked dough with sugar, nuts, chips mixture. Bake for 30 minutes.

Mom's Pacific Lime Mold

From the Kitchen of Sally Morrison
In Memory of Lois Stephan

Ingredients

1 cup of boiling water
½ cup of mayonnaise or heavy cream, whipped
1 package of lime gelatin
¼ cup of chopped nuts
1 (9 oz.) can crushed pineapple
1 cup of creamy cottage cheese
1 t. of horseradish

Directions

Dissolve gelatin in water. Add juice from pineapple. Chill until slightly thickened. Beat until frothy. Fold in remaining ingredients. Chill until set.

Grandma Stephan's Butterscotch Cookies

From the Kitchen of Sally Morrison

In Memory of Virginia Stephan

Ingredients

For the Cookies:

4 cups of brown sugar

7 cups of flour

1 cups of Crisco

1 t. of salt

4 eggs

1 t. of vanilla

1 T. of cream of tartar

For the Icing:

½ cup of butter

1 ½ t. of vanilla

3½ cups of powdered sugar

5-6 t. of hot water

Directions

Preheat oven to 350. Mix all of the cookie ingredients together. Form in rolls and chill. Slice ¼" thick and bake until golden brown. These cookies can be iced when cooled, if desired. Simply mix the icing ingredients together.

Jello Worms

From the Kitchen of Eloise & Emmitt Engle

Ingredients

3 packets Knox gelatin
9 oz. (any flavor) Jello

Directions

Mix together in bowl. Add 2½ cups of boiling water. Stir until dissolved. Pour in 9 x 13" pan. Put in refrigerator until solid. Cut into worm shapes with knife or use cookie cutters to make other shapes.



Emmitt and Eloise Engle making Jello worms.

Sour Dough Chocolate Chip Cookies

From the Kitchen of Barb Derr

In Memory of Pauline Derr

Ingredients

1½ cups of brown sugar

½ cup of shortening

½ t. of baking powder

1 t. of baking soda

½ t. of salt

1 t. of vanilla

2 eggs

1 cup of buttermilk (or 1 C milk with tsp vinegar added)

2½-2¾ cups of flour

1 (12 oz) bag semi-sweet chocolate chips

Directions

Preheat oven to 350. Spray cookie sheets with cooking spray or use parchment paper.

Cream together brown sugar and shortening in a large mixing bowl. Stir in baking powder, baking soda, salt, vanilla and eggs, mixing well after each addition. Alternatively add in buttermilk (or 1 cup of milk with t. of vinegar), flour and chocolate chips.

Drop onto prepared cookie sheets by large teaspoonful. Bake for 10-15 minutes.

Oreo Cookie Dessert

From the Kitchen of Robin Baker

Ingredients

16 oz of regular Oreo cookies
1 stick margarine
8 oz of cream cheese, softened
3 cups of milk
2 packages instant vanilla pudding
8 oz of Cool Whip

Directions

Crush cookies, set aside 1 cup of for top. Melt margarine and mix with Oreos. Press into bottom of 9"x13" pan. Mix cream cheese and milk, add pudding, and mix well. Pour onto crushed Oreos. Cover with Cool Whip and sprinkle with reserved crushed cookies. Refrigerate overnight.

Mini Chocolate Covered Cupcakes

From the Kitchen of Robin Baker

Ingredients

1 Devil's Food cake mix

2 T. of Mayonaise

2-3 16oz Candy Kote Wafers-Cocoa Dark (at Country Kitchen)

Directions

Mix cake mix as directed on box. Add mayo to make cake more moist.

Use mini cupcake pan that has been sprayed with cooking spray to make cupcakes. Bake 8-10 minutes and remove from pan. Cool completely.

Dip cupcakes in melted chocolate. Remove with spoon or tongs to wax paper to dry. Store covered after drying completely.

Pumpkin Cookies

From the Kitchen of Robin Baker

Ingredients

1 cup of shortening
2 cups of sugar
1 (15 oz) can pumpkin
2 t. of baking soda
2 t. of baking powder
2 t. of cinnamon
4 cups of flour

Directions

Cream shortening, pumpkin and sugar. Add remaining ingredients. Bake 8 to 10 minutes at 350 degrees.

Raisin Pudding

From the Kitchen of Clarice Buchholz

Ingredients

For the Pudding:

2 slices of bread broken in small pieces
1 cup of granulated sugar
1 t. of cinnamon
1 cup of hot milk
1 cup of raisins
½ t. of salt
½ t. of vanilla
1 T. margarine, melted

For the Caramel Sauce:

1 cup of brown sugar
1 T. of flour
¾ cup of boiling water
1 t. of vanilla
1 T. of margarine

Directions

Preheat oven to 350. Mix all of the pudding ingredients together and pour into a greased 2 qt. casserole dish. Bake until golden brown, about 20 minutes.

While the pudding cooks, bring ¾ cup of water to a boil in a medium saucepan. Stir in other caramel sauce ingredients. Cook until slightly thickened, stirring constantly.

Serve by spooning out ½ of the pudding into a serving dish. Top it with half of the sauce. Layer the rest of the pudding on top of the sauce. Finish by adding the remainder of the sauce on the top layer of pudding. Can also be dished into individual serving bowls and topped with the sauce. Can also be topped with crushed nuts.

Quick Carmel Delights

From the Kitchen of Gene (Loveta) Hartle

Ingredients

½ lb. of caramels
2 T. of cream
1¼ cups of pecans
½ cup of chocolate chips

Directions

Melt together in top of double boiler and stir until smooth. Add 1¼ cups of pecans (or other nuts) and drop by teaspoon on to wax paper on a cookie sheet. Refrigerate until firm. Melt ½ cup of chocolate chips over hot water (or microwave), spread over the nut clusters. Let stand until firm.



Dottie McCurley and Susan Meyer packing bags for the SeniorPak ministry.

Apple Crisp

From the Kitchen of Ada Marie Ulrich

Ingredients

4 cups of sliced apples (may substitute other fruits)

2 T. of flour

1 cup of sugar

½ cup of oatmeal

½ cup of flour

½ cup of sugar

½ cup of butter + butter for greasing pan.

Directions

Preheat oven to 350. Mix 2 T. flour and 1 cup of sugar. Add to apples and mix together. Butter a 9 x 12 baking dish and put apple mixture in. Set aside.

Mix ½ cup of oatmeal, ½ cup of flour, ½ cup of sugar. Sprinkle over the apple mixture. Melt ½ cup of butter and pour over the apples. Bake until apples are tender, about 40 minutes.

German Chocolate Upside-Down Cake

From the Kitchen of Linda Jennings

Ingredients

1 cup of coconut
1 cup of pecans, chopped
1 box German Chocolate cake mix
1 (8 oz) package of cream cheese
1 cup of margarine
1 (16 oz) box confectioners sugar

Directions

Preheat oven to 350. Lightly grease a 9 x 13 pan. Sprinkle coconut and pecans in the bottom of the pan. Prepare cake mix as directed on box. Pour over pecans and coconut. Next beat cream cheese and margarine until creamy, add confectioners sugar. Continue beating until smooth. Spoon this carefully over the top of the cake batter. Bake for 45-50 minutes, until cake tests done. (The topping will go to the bottom during baking.)

Frying Pan Cookies

From the Kitchen of Dottie Klein

Ingredients

2 eggs, beaten
1 stick margarine
 $\frac{3}{4}$ cup of sugar
1 cup of chopped dates
2 cups of chopped pecans
1 t. of vanilla
2 cups of Rice Krispies
1 can shredded coconut

Directions

Melt butter in skillet. Mix eggs with sugar and add to butter. Add a pinch of salt and chopped dates. Cook until thickened, stirring constantly. Remove from stove and add nuts, vanilla, and Rice Krispies. Dip out with spoon and roll in coconut. Lay on waxed paper.

Easiest Pecan Bars (Ever)

From the Kitchen of Debbie Foust

Ingredients

1 (8 oz) can crescent rolls
¾ cup of chopped pecans
½ cup of sugar
½ cup of corn syrup
2 T. of margarine or butter
1 t. of vanilla
1 egg, beaten

Directions

Preheat oven to 350. Unroll dough and press in bottom of 9 x 13 pan. Firmly press the perforations to seal the dough. Bake for 8 minutes.

Meanwhile mix remaining ingredients together. Pour over partially baked crust. Bake 18-22 minutes longer or until golden brown. Cool completely, at least 1 hour, then cut into bars.

Angel Balls

From the Kitchen of Mary Alice Shideler

Ingredients

½ cup of butter
¼ t. of salt
1½ cups of chopped dates
1 cup of coconut
⅓ cup of white sugar
⅓ cup of brown sugar
1 t. of vanilla
1 cup of chopped nuts
2 cups of Rice Krispies
Powdered sugar

Directions

Melt the butter in a saucepan. Add the salt, dates, coconut, white sugar, and brown sugar. Cook over medium heat for six minutes. Allow the mix to cool. Add vanilla, nuts, and Rice Krispies. Blend together and form into balls. Roll the balls in powdered sugar. Store in an airtight container between layers of wax paper.

Texas Peanut Butter Sheet Cake

From the Kitchen of Megan Engle

Ingredients

For the Cake:

2 cups of all-purpose flour
2 cups of white sugar
½ t. of baking soda
¼ t. of salt
1 cup of water
¾ cup of butter or margarine, softened
½ cup of peanut butter
¼ cup of vegetable oil
2 eggs
½ cup of buttermilk
1 t. of vanilla extract

For the Frosting:

¾ cup of white sugar
⅓ cup of evaporated milk
1 T. of butter or margarine
⅓ cup of chunky peanut butter
⅓ cup of miniature marshmallows
½ t. of vanilla extract

Directions:

Preheat the oven to 350. Grease a 10x15x1 inch jellyroll pan. In a large bowl, stir together the flour, 2 cups of sugar, baking soda and salt. Set aside.

Combine the water and ¾ cup of butter in a saucepan, and bring to a boil. Remove from the heat and stir in ½ cup of peanut butter and vegetable oil until well blended. Stir this mixture into the dry ingredients. Combine the eggs, buttermilk and vanilla; stir into the peanut butter mixture until well blended. Spread the batter evenly in the prepared pan. Bake for 18 to 26 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

While the cake bakes, place $\frac{2}{3}$ cup of sugar, evaporated milk, and butter in a saucepan. Bring to a boil, stirring constantly. Cook stirring for 2 minutes. Remove from heat and stir in the peanut butter, marshmallows and vanilla until marshmallows are melted and the mixture is smooth. Spoon the frosting over the warm cake and spread in an even layer. Allow to cool before cutting and serving.

Notes

Prep Time: 20 minutes | Cook Time: 25 Minutes | Ready in: 45 minutes |
Servings: 20

Chocolate Chip Cookie Dough Brownies

From the Kitchen of Megan Engle

Ingredients

For the Brownie Layer:

¾ cup of (1½ sticks) unsalted butter
1½ cups of bittersweet chocolate chips
1 cup of granulated white sugar
½ cup of packed light brown sugar
4 large eggs
1 t. of vanilla extract
½ t. of salt
1 cup of all-purpose flour

For the Cookie Dough Layer:

¾ cup of (1½ sticks) unsalted butter, room temperature or almost melted
¾ cup of granulated white sugar
¾ cup of packed light brown sugar
¼ t. of salt
2 T. of milk or cream
1½ t. of vanilla extract or vanilla bean paste
1 cup of all-purpose flour
1 cup of miniature chocolate chips + additional miniature chocolate chips, if desired (to garnish the top)

Directions

Prepare the brownie layer:

Preheat the oven to 350 degrees F. Spray a 9x9-inch pan with nonstick spray, then line with a strip of parchment paper so that it covers the bottom and comes up two sides of the pan. Spray the parchment with nonstick spray, too.

In a microwave safe bowl (or in the top of a double boiler or pan set on top of a pan of simmering water), microwave in 30 second bursts to melt butter and chocolate chips together until all is melted and smooth. Whisk in the sugars, then whisk in the eggs, vanilla and salt. Sift flour into the

bowl and stir that in too. Scrape the brownie batter into the prepared pan. Bake for 25 to 30 minutes, or until the brownie layer is cooked through (toothpick inserted into the center comes out clean). Place the pan of brownies in the refrigerator to speed up the cooling process (or cool at room temperature and add the cookie dough layer later).

Prepare the cookie dough layer:

In a large bowl, use an electric mixer to combine the butter, sugars and salt until soft and creamy (1 to 2 minutes). Mix in the milk and vanilla. Sprinkle in the flour and mix in until combined. Stir in the 1 cup of chocolate chips. Scoop the cookie dough onto the top of the brownies and spread onto the brownie layer. I find that it's easiest to do this if the brownie layer is chilled and firm. Wet your hands or spray them with nonstick spray and pat the cookie dough on top in an even layer. Sprinkle additional chocolate chips on top to create a nicer, visual appearance. For easy, clean cutting, chill the brownies (wrap the brownies with plastic wrap and chill until firm - 1 to 2 hours or up to 2 days).

Cut the brownies: Run a knife along the sides of the brownie pan and then use the parchment paper to lift the brownies from the pan and onto a cutting board. Slice the brownies with a sharp knife, wiping the knife with a paper towel between cuts. If you'd like all of your slices of brownies to look clean-cut without edges, use the knife to cut the sides of the brownies off before cutting pieces. Keep brownies slices covered and chilled until ready to serve.

Notes

Prep Time: 30 minutes + chill time | Cook Time: 25 minutes | Servings: 16 brownies

Banana Cupcakes

From the Kitchen of Mary Catherine Schilling

Ingredients

For the Cupcakes:

1 cup of mashed bananas (about 2-3 medium bananas)
½ cup of butter
1 cup of white sugar
1 egg
1¾ cups of flour
1 t. of baking soda
½ t. of salt
2 T. of vinegar or lemon juice
⅔ cup of evaporated milk
½ cup of chopped nuts

For the frosting:

¼ cup of butter
2½ T. of evaporated milk
1 cup of powdered sugar

Directions

Preheat oven to 350. Cream butter and sugar slowly. Cream until fluffy. Add egg. Mix dry ingredients and sift. Stir vinegar into the milk. Alternate dry mix and milk to cream mix. Beginning with dry and ending with dry mix. Add bananas and nuts.

Place 24 cupcake papers into tins. Fill each approximately ⅔ full. Bake for 25 minutes.

While the cupcakes are baking, make the brown butter frosting. Melt ¼ cup of butter over heat until golden brown. Remove from heat. Let cool to lukewarm. Then add 2½ T. evaporated milk and 1 cup of powdered sugar. Beat until smooth.

Butter Pecan Ice Cream

From the Kitchen of Debbie Foust

Ingredients

3 cups of evaporated milk

3 cups of whole milk

2 (14 oz) cans Eagle Brand sweetened condensed milk

2 T. of butter flavor extract

3 cups of chopped pecans which have been oven toasted in butter

Directions

Mix all ingredients, pour into ice cream maker, follow manufacturer instructions to freeze.



Tom Hosler making ice cream.

Grandma Bostel's Chocolate Drop Cookies

From the Kitchen of Betsy Royer

Ingredients

½ cup of Butter or Crisco

1 cup of brown sugar

1 Egg

½ cup of milk

1 t. of vanilla

1½ cups of flour

½ t. of baking soda

2 heaping T. of cocoa

¼ t. of salt

Directions

Preheat oven to 375. Mix ingredients in order. Drop approximately ⅓ cup of batter for each cookie onto a lightly greased cookie sheet. Bake for 10-15 minutes. Makes 12-15 big, fluffy, cake-like cookies.

Butterscotch Ice Box Cookies

From the Kitchen of Betty Schoeff

Ingredients

2 cups of brown sugar
½ cup of shortening
2 eggs, beaten
½ t. of baking soda
1 t. of salt
1 t. of vanilla
3 cups of flour
1 t. cream of tartar
1 cup of nuts (optional)

Directions

In a medium-sized mixing bowl, cream the shortening and sugar. Add eggs and mix; add vanilla and mix.

Separately, Sift the flour then mix it with salt, baking soda, and cream of tartar. Add this to the first mixture. If using nuts, add them and mix thoroughly.

Form into 1 or 2 rolls (approximately 2"). Chill well, preferably overnight. Cut into thin slices. Place on a slightly greased baking sheet. Bake at 350 for 8-10 minutes.

Peanut Brittle

From the Kitchen of Betty Schoeff

Ingredients

2 cups of sugar
1 cup of white syrup (Karo, Light Corn Syrup)
½ cup of water
Pinch of salt
2 cups of raw peanuts
2 t. of butter
2 t. of baking soda
1 t. of vanilla

Directions

Boil ½ cup of water, syrup, and sugar until hard ball stage. Add peanuts and butter. Boil together, stirring constantly to hard crack stage in water. Add baking soda and vanilla. Stir and pour into buttered cookie sheet.

Hard ball vs. Hard crack?

Don't be dissuaded from making this delicious treat because of unfamiliar phrases. "Hard ball" and "hard crack" are terms used in candy making to describe what a boiling syrup mixture does after it's dropped into very cold water. Take a clean spoon, dip up some of the syrup, and drop it into a bowl of very cold water. Let it sit for a moment then take it out. If the syrup is squishy but holds its shape when left alone in the palm of your hand, it is at the "hard ball" stage. If you take it out and the ball cracks when you squeeze it, then it is at the "hard crack" stage.

If you have a candy thermometer, the "hard ball" stage is when the mix reaches 250-265 degrees Fahrenheit. The "hard crack" stage is 300-310 degrees Fahrenheit.

Cut Out Cookies

From the Kitchen of Betty Schoeff

Ingredients

½ cup of sugar
2 sticks oleo (margarine), melted
1 egg
½ t. of baking powder
3 cups of flour
¼ t. of salt
1 t. of vanilla

Directions

Preheat oven to 350. Mix ingredients together, roll out, and cut with a cookie cutter. Bake for 10 minutes or less, watching so that the cookies don't brown.

Block Party Vanilla Ice Cream

From the Kitchen of Debbie Foust

Ingredients

8 cups of half and half or light cream
2 cans (14 oz) Eagle Brand sweetened condensed milk
4 T. of vanilla extract

Directions

Mix all ingredients together and pour into ice cream maker. This recipe is for a 4 quart ice cream maker; for 5 quart makers, add enough whole milk to bring mix to fill line.

Flavored Block Party Ice Cream

From the Kitchen of Debbie Foust

Ingredients

1 cup of sugar
1 cup of evaporated milk
1 (6 oz) package of instant pudding or gelatin in desired flavor
4 eggs (or equivalent amount of EggBeaters)

Directions

Mix together, adding whole milk as needed, to mix ingredients. Pour into ice cream maker and add whole milk to fill line.

To make strawberry ice cream: Use a large box of strawberry Jello gelatin dissolved in 1 cup of boiling water. Beat in the sugar, evaporated milk, and eggs. Fold in a partially thawed 20 oz. package of strawberries. Pour the mix into the ice cream maker and add whole milk to the fill line.