

Jan's Cook Book



In memory of Jan Bethel, May 2, 2006

Jan's Cook Book

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APPETIZERS

BARBECUE MEATBALLS

INGREDIENTS:

- 2 lbs ground beef
 - 1 chopped onion
 - 1 egg
 - bread crumbs (enough to hold mix together)
 - ketchup (to taste)
 - Worcestershire sauce (to taste)
 - 1/3 cup ketchup
 - 1/3 cup firmly packed brown sugar
 - 1/3 cup soy sauce
-

DIRECTIONS:

- Mix ground beef, onion, egg, bread crumbs, ketchup and Worcestershire
 - Form into balls and brown in frying pan
 - Boil together ketchup, sugar and soy sauce
 - Pour off fat from meat
 - Add ketchup mixture to pan with meat
 - Cover and simmer for 30 minutes on low heat
-

USES / NOTES:

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APPETIZERS

BRUSCHETTA GARLIC SPREAD

INGREDIENTS:

- 1 lb ripe Roma tomatoes, seeded and diced
 - 1 large clove garlic, finely diced
 - ½ cup fresh basil leaves, chopped
 - ½ tsp salt
 - freshly ground black pepper to taste
 - 3 tbl extra virgin olive oil
 - 1 small can drained sliced black olives
 - ½ cup freshly grated Parmesan cheese
-

DIRECTIONS:

- Mix all ingredients until coated with oil
 - Set aside for 1 hour
 - Best served at room temperature
 - Serve with crackers
-

USES / NOTES:

- Can be used as pasta sauce without cheese
 -
-

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APPETIZERS

CHEESE AND SAUSAGE BALLS

INGREDIENTS:

- 3 cups Bisquick
 - 1 lb sausage
 - 1 lb cheddar cheese medium sharp shredded
-

DIRECTIONS:

- Soften sausage and cheese to room temp
 - Mix all ingredients adding flour one cup at a time
 - Roll into balls
 - Bake at 350°F for 15 to 20 minutes
 - Can be served with hot mustard
-

USES / NOTES:

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APPETIZERS

CHEESE BALL

INGREDIENTS:

- 1 large and 1 small pkg cream cheese
 - Woody's chunk of gold cheese
 - sharp cheddar
 - 1 dash red wine
 - 3 tbl Worcestershire sauce
 - 1/8 tsp garlic salt
 - if desired, roll in chopped nuts
-

DIRECTIONS:

- Soften cream cheese
 - Mix all ingredients well
 - Make into a ball
 - Roll in chopped nuts
-

USES / NOTES:

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APPETIZERS

CHEESE PATE

INGREDIENTS:

- 5 packages cream cheese softened (8 oz)
 - 1 package blue cheese crumbles (4 oz)
 - 1 large package Hidden Valley ranch seasoning
 - 2 cups cheddar cheese shredded
-

DIRECTIONS:

- In large mixing bowl combine ranch with 16 oz cream cheese
 - Put in bottom of spring form pan lined with plastic wrap
 - Press down into flat layer with plastic wrap sprayed with pam
 - In large mixing bowl combine 12 oz cream cheese with cheddar
 - Put on top of first layer in spring form pan using same method
 - In large mixing bowl combine 12 oz cream cheese with blue cheese
 - Put on top of second layer using same method
 - Cover with plastic wrap and refrigerate overnight
 - Take apart spring form pan and put pate on cake plate
 - Top with favorites (black olives, onions, etc) and serve with crackers
-

USES / NOTES:

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APPETIZERS

CHIPPED BEEF CHEESE BALL

INGREDIENTS:

- 2 packages creme cheese softened (8 oz)
 - green onion (tops only) chopped to taste
 - 1 tsp Accent
 - 1 jar dried beef finely chopped
 - reserve some beef to roll ball in
-

DIRECTIONS:

- Combine all ingredients
 - Refrigerate until hard
 - Roll into ball
 - Roll in reserved beef
 - Refrigerate
 - Serve cold with crackers
-

USES / NOTES:

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APPETIZERS

HOMEMADE SALSA

INGREDIENTS:

- 2 cans whole peeled tomatoes drained (16 oz)
 - 1 small white onion chopped
 - 2 tbl cider vinegar
 - 2 tbl sugar
 - 3 tbl sliced Jalapeno peppers
 - dash salt
 - dash pepper
 - dash garlic powder
-

DIRECTIONS:

- Put all ingredients in blender and mix
 - Caution: the longer it sits in refrigerator the hotter it gets
-

USES / NOTES:

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APPETIZERS

HOT VIRGINIA DIP

INGREDIENTS:

- 1 cup pecans chopped
 - 2 tsp butter
 - 16 oz cream cheese softened
 - 4 tbl milk
 - 5 oz dried beef minced
 - 1 tsp garlic salt
 - 1 cup sour cream
 - 4 tsp minced onion
-

DIRECTIONS:

- Saute pecans in butter and reserve
 - Mix all other ingredients thoroughly
 - Place in 1½ qt baking dish
 - Top with pecans
 - Bake at 350°F for 20 minutes
 - Serve hot with crackers, large Fritos or bread sticks
-

USES / NOTES:

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APPETIZERS

MEXICAN ROLL-UP

INGREDIENTS:

- 1 package large flour tortillas (10 inch)
 - 8 oz cream cheese softened
 - 1 can refried beans
 - 1 package taco seasoning
 - 1 can plus 2 tablespoons Rotel
 - 1 package Mexican cheese
 - 3 scallions (use all green and white parts)
-

DIRECTIONS:

- Lay tortillas out several hours before using
 - Mix all ingredients together except cheese
 - Spread mixed ingredients thinly onto tortilla
 - Sprinkle layer of cheese
 - Roll up tortillas and refrigerate overnight
 - Slice tortillas into 2 inch pieces before serving
-

USES / NOTES:

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APPETIZERS

PICKLED EGGS

INGREDIENTS:

- juice from 1 can of beets
 - 1 cup vinegar
 - ½ cup sugar
 - 1½ tsp salt
 - shelled hard boiled eggs
 - beets
-

DIRECTIONS:

- Mix first four ingredients
 - Pour into large jar
 - Add eggs and beets
 - Refrigerate
 - Best if made ahead a few days
-

USES / NOTES:

- From Kathy Ansel
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-

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APPETIZERS

RUNAKES

INGREDIENTS:

- water chestnuts
 - 1 lb bacon
 - 1½ cups ketchup
 - ½ cup brown sugar
 - ½ tsp dry mustard
 - ¼ cup water
-

DIRECTIONS:

- Wrap water chestnuts with bacon; secure with a toothpick
 - Combine all other ingredients
 - Pour over water chestnuts in baking dish
 - Bake at 350°F for 45 minutes or until crisp
-

USES / NOTES:

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APPETIZERS

SALMON PARTY LOG

INGREDIENTS:

- 1 can salmon (16 oz)
 - 1 tsp lemon juice
 - 8 oz cream cheese softened
 - 1 tsp horseradish
 - 2 tsp grated onion
 - ¼ tsp liquid smoke
 - ¼ tsp salt
 - ½ cup chopped nuts
 - 3 tbl chopped parsley
-

DIRECTIONS:

- Drain and flake salmon
 - Combine all ingredients except nuts and parsley
 - Roll into a log in wax paper or plastic wrap
 - Chill well
 - When chilled unwrap and roll in nuts and parsley
 - Serve with crackers
-

USES / NOTES:

- From Beth Webb
 -
-

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APPETIZERS

SALMON TIDBITS

INGREDIENTS:

- 1 large can pink salmon
 - 1 egg
 - ½ cup flour
 - 1 heaping tsp baking powder
 - 1 jar tartar sauce
-

DIRECTIONS:

- Drain and remove bones from salmon; reserve ¼ cup juice
 - Put egg in medium mixing bowl
 - Add ¼ cup flour; mix well and set aside
 - Add baking powder to juice and beat until foamy
 - Mix all ingredients except tartar sauce together
 - Make into balls and drop into hot grease
 - Fry until golden
 - Drain and serve with tartar sauce
-

USES / NOTES:

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APPETIZERS

SOUTHERN CAVIAR

INGREDIENTS:

- 1 can black eyed peas (14 oz)
 - 1 can black beans (14 oz)
 - 1 can chick peas (14 oz)
 - 1 package frozen corn defrosted (10 oz)
 - 1 can tomatoes with green chilies (14 oz)
 - 2 medium tomatoes diced
 - 4 green onions chopped
 - 1 medium green bell pepper diced
 - 2 cloves garlic crushed
 - 1 large diced onion
 - ½ cup fresh cilantro chopped
 - 8 oz Newman's Zesty Italian dressing
-

DIRECTIONS:

- Make sure all ingredients are drained and rinsed well
 - Combine all ingredients and mix well
 - Chill at least 2 hours
-

USES / NOTES:

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Jan's Cook Book

APPETIZERS

STUFFED ARTICHOKE HEARTS

INGREDIENTS:

- canned artichoke hearts
 - creme cheese
 - spinach
 - pimentos chopped
 - garlic powder
 - salt
 - pepper
 - mozzarella cheese
 - paprika
-

DIRECTIONS:

- Mix creme cheese,spinach,pimentos,garlic,salt and pepper
 - Stuff artichoke hearts with mixture
 - Top with mozzarella
 - Put under broiler to heat and melt cheese
 - Sprinkle with paprika before serving
-

USES / NOTES:

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Jan's Cook Book

APPETIZERS

TOMATO SAUCE DIP

INGREDIENTS:

- 8 oz seasoned tomato sauce
 - ½ bottle A-1 steak sauce
 - 2 tbl brown sugar
 - 2 tbl salad oil
-

DIRECTIONS:

- Mix all ingredients
 - Heat until boiling
 - Serve hot
-

USES / NOTES:

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Jan's Cook Book

BREADS

BUNS

INGREDIENTS:

- 1 pkg dry yeast
 - ¼ cup warm water
 - 1 tbl sugar
 - ½ cup sugar
 - 2 tsp salt
 - ½ cup oil
 - 2 cups water
 - 6 cups all-purpose flour
-

DIRECTIONS:

- Combine first 3 ingredients in small bowl
 - Combine next 4 ingredients in medium bowl
 - Mix all together
 - Add flour and knead
 - Let rise 2 hours
 - Knead and let rise 3 more hours
 - Shape into buns and let rise overnight
 - Bake at 375°F
-

USES / NOTES:

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Jan's Cook Book

BREADS

COUNTRY FAIR BREAD

INGREDIENTS:

- 2 packs yeast softened in ½ cup warm water
 - 1/3 cup sugar
 - ½ cup shortening
 - 4 tsp salt
 - 2 cups hot scalded milk
 - 1/3 cup cold water
 - 4 beaten eggs
 - 9 to 10 cups all-purpose flour
 - melted butter
-

DIRECTIONS:

- Combine sugar, shortening, salt and milk; stir to melt shortening
 - Add water and cool to luke warm; stir in eggs and yeast mixture
 - Gradually add flour to form a stiff dough
 - Knead until smooth and satin and place in a greased bowl and cover
 - Let rise in a warm place until doubled
 - Divide dough and place in (4)- 9x5x3 inch loaf pans
 - Let rise 1½ hours
 - Bake at 350°F for 35 minutes
 - While hot, brush with melted butter
 - Remove from pans and cool on wire rack
-

USES / NOTES:

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Jan's Cook Book

BREADS

MEMAW'S ROLLS

INGREDIENTS:

- 5 cups flour
 - 3 tbl sugar
 - 1¼ tsp salt
 - ¼ tsp baking powder
 - ¼ tsp baking soda
 - 5 tbl lard
 - 1 yeast cake
 - 2 cups buttermilk
-

DIRECTIONS:

- Sift dry ingredients into bowl
 - Cut lard through mixture
 - Add buttermilk which yeast has been dissolved into
 - Mix well and place in big bowl; brush top with butter
 - Cover and refrigerate to rise
 - Tear off desired amount for rolls
 - Dip each roll in butter and let rise for 2 hours
 - Bake
-

USES / NOTES:

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Jan's Cook Book

BREADS

TEA PARTY LOAF / BISHOP'S BREAD

INGREDIENTS:

- 3 cups Bisquick
 - 1 cup quick uncooked rolled oats
 - 1 cup sugar
 - 1 egg slightly beaten
 - 1½ cups milk
 - ¼ cup vegetable oil
 - ½ cup semi-sweet chocolate pieces
 - ½ cup butterscotch pieces
 - ½ cup chopped walnuts
-

DIRECTIONS:

- Measure Bisquick into bowl
 - Stir in oats and sugar
 - Combine egg, milk and oil; add to oat mixture
 - Beat until smooth
 - Stir in chocolate, butterscotch and nuts
 - Pour into greased and wax paper lined 9x5x3 loaf pan
 - Bake at 350°F for 1 hour 15 minutes
 - Cool 10 minutes before turning out of pan
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

APPLE CRUNCH COFFEE CAKE

INGREDIENTS:

- 2 cups Bisquick
 - 2/3 cup milk
 - 3 tbl sugar
 - 1 egg
 - 2 cups apples, peeled and thinly sliced
 - 2 tbl chopped nuts
 - streusel topping (Page 22)
 - glaze (Page 23)
-

DIRECTIONS:

- Preheat oven to 400°F
 - Grease 9x9x2 pan
 - Mix Bisquick, milk, sugar and egg; beat for 30 seconds
 - Pour half of batter in pan; arrange apples on top of batter
 - Sprinkle with half of streusel topping; sprinkle with nuts
 - Spread remaining batter on top of apples
 - Sprinkle with remaining streusel topping
 - Bake at 400°F for 20-25 minutes
 - Drizzle with glaze
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

APPLE CRUNCH COFFEE CAKE GLAZE

INGREDIENTS:

- ½ cup powdered sugar
 - approx. 2 tsp milk
-

DIRECTIONS:

- Mix ingredients
 - Use enough milk to make desired consistency
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

APPLE CRUNCH COFFEE CAKE TOPPING

INGREDIENTS:

- 2/3 cup Bisquick
 - 2/3 cup packed brown sugar
 - 1 tsp ground cinnamon
 - ½ tsp ground nutmeg
 - ¼ cup firm butter or margarine
-

DIRECTIONS:

- Mix Bisquick,brown sugar,cinnamon and nutmeg
 - Cut in butter until crumbly
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

BANANA PUDDING MERINGUE

INGREDIENTS:

- 3 egg whites
 - ¼ cup sugar
-

DIRECTIONS:

- Beat egg whites until stiff
 - Gradually add sugar, beating well
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

BANANA PUDDING SAUCE

INGREDIENTS:

- ½ cup sugar
 - 3 tbl flour
 - 4 eggs
 - 2 cups milk
 - 2 tsp vanilla
 - ¼ tsp salt
-

DIRECTIONS:

- Combine sugar, flour and salt in top of double broiler
 - Stir and add 1 whole egg and 3 egg yolks
 - Add milk and cook uncovered, stirring constantly, until thick
 - Remove from heat and add vanilla
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

BEST PEANUT BUTTER COOKIES

INGREDIENTS:

- $\frac{3}{4}$ cup un-sifted all-purpose flour
 - $\frac{1}{2}$ tsp baking soda
 - $\frac{1}{2}$ cup butter
 - $\frac{1}{2}$ cup creamy peanut butter
 - $\frac{1}{2}$ cup firmly packed light brown sugar
 - $\frac{1}{2}$ cup granulated sugar
 - 1 large egg
 - 1 tsp vanilla
 - $\frac{1}{2}$ cup salted Spanish peanuts
 - $\frac{1}{2}$ cup semi-sweet chocolate bits
-

DIRECTIONS:

- On wax paper mix together flour and baking soda
 - In medium bowl cream butter and peanut butter
 - Beat in brown sugar, granulated sugar, egg and vanilla
 - Add flour mixture by hand
 - Mix well
 - Stir in peanuts and chocolate bits
 - Drop by heaping tsp onto un-greased cookie sheets
 - Press down, with floured fork, making criss-cross pattern
 - Bake at 350°F for 10 minutes
 - Let cool one minute before removing from cookie sheet
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

BLUEBERRY DESSERT

INGREDIENTS:

- 1 package graham cracker crumbs
 - 1 package cool whip
 - 1 package pie filling blueberries
 - 1 cup sugar
 - 1 egg
 - 1 can crushed pineapple drained
 - 1 tsp vanilla
 - 8 oz cream cheese softened
-

DIRECTIONS:

- Reserve first 3 ingredients
 - Combine remaining ingredients in bowl
 - In a separate serving dish, place a layer of cracker crumbs
 - Alternate layers of combined ingredients with crumbs
 - On last layer of cracker crumbs, put pie filling
 - Top with Cool Whip
 - Chill before serving
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

BROWNIES

INGREDIENTS:

- 2 sticks margarine
 - 4 eggs
 - 2 cups sugar
 - 6 tbl cocoa
 - 1½ cups all-purpose flour
 - 1 tsp vanilla
-

DIRECTIONS:

- Melt butter in 9x13 baking dish
 - In bowl, beat 4 eggs
 - Pour in sugar and mix with a fork
 - Add remaining ingredients and melted butter
 - Mix well and pour back into pan
 - Bake at 350°F until done
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

BROWNIES FROSTING

INGREDIENTS:

- 1 cup sugar
 - 1/3 cup canned milk
 - 1 stick butter
 - ½ cup chocolate chips
-

DIRECTIONS:

- In saucepan combine sugar milk and butter
 - Boil for 1½ minutes
 - Add chocolate chips
 - Pour hot mixture over brownies as soon as they are done
 - Let cool before serving
-

USES / NOTES:

-
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Jan's Cook Book

DESSERTS

BUTTER FROSTING

INGREDIENTS:

- ½ stick margarine
 - 1 tbl shortening
 - ½ box confectioner's sugar
 - 1 tsp vanilla
 - enough milk for spreading consistency
-

DIRECTIONS:

- Cream together all ingredients
 - Add enough milk to be able to spread
 - Spread evenly over cake
-

USES / NOTES:

- Use with chocolate pound cake
 -
-

Jan's Cook Book

DESSERTS

CHEESE CAKE CRUST

INGREDIENTS:

- 1½ cups sifted flour
 - ¼ cup plus 2 tbl sugar
 - 1½ tsp lemon rind
 - ¾ cup margarine softened
 - 2 egg yolks
 - ½ tsp vanilla
-

DIRECTIONS:

- Mix together like dough
 - Press 1/3 dough into bottom of spring form pan
 - Bake for 10 minutes at 400°F in preheated oven
 - Let cool
 - Press rest of dough up to ½ inch from top of pan
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

CHEESECAKE FILLING

INGREDIENTS:

- 32 oz cream cheese softened
 - 1 cup medium sharp cheddar cheese grated
 - 1¾ cups sugar
 - ¼ tsp vanilla
 - ½ tsp orange rind grated
 - 4 eggs
 - 2 egg yolks
 - ¼ cup beer
 - ¼ cup heavy cream
-

DIRECTIONS:

- Preheat oven to 500°F
 - Beat cream cheese until fluffy; add cheddar
 - Beat until well blended
 - Add sugar, vanilla and rind gradually
 - Add eggs and yolks one-at-a-time
 - Beat after each
 - Stir in beer and cream
 - Pour all into pan and bake for 8 minutes at 500°F
 - Reduce heat to 250°F and bake for 1 hour
 - Cool to room temperature
 - Chill
 - Remove sides of pan
-

USES / NOTES:

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-

Jan's Cook Book

DESSERTS

CHERRY CRUMB CAKE

INGREDIENTS:

- 1 can cherry pie filling
 - ½ cup crushed pineapple drained
 - 1 stick butter melted
 - 1 package yellow or white cake mix
-

DIRECTIONS:

- Combine filling and pineapple and put in glass baking dish
 - Melt butter and slowly add to cake mix until crumbly
 - Pour cake mixture over filling mixture
 - Bake at 350°F until top is done
-

USES / NOTES:

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-

Jan's Cook Book

DESSERTS

CHESS FOIL PIE

INGREDIENTS:

- 2 large eggs at room temperature
 - 1 cup sugar
 - 2 tbl lemon juice
 - 1 stick margarine (do not use butter)
 - pinch of salt
 - 1 frozen pie crust
-

DIRECTIONS:

- Melt butter in pan
 - Put eggs in bowl with salt and beat until frothy
 - Add sugar, a little-at-a-time
 - Add lemon juice
 - Add butter while beating
 - Scrape into pie crust
 - Bake at 350°F until done and not mushy in center
-

USES / NOTES:

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-

Jan's Cook Book

DESSERTS

CHOCOLATE ICE CREAM ROLL

INGREDIENTS:

- 4 eggs separated
 - ½ cup sugar
 - ½ cup un-sifted all-purpose flour
 - 1/3 cup Hershey's cocoa
 - ¼ cup sugar
 - ½ tsp baking soda
 - ¼ tsp salt
 - 1/3 cup water
 - 1 tsp vanilla
 - 1 tsp vanilla
 - 1 tbl sugar
 - 1 quart ice cream softened
 - Classic Cocoa Sauce (Page 38)
-

DIRECTIONS:

- Line jelly roll pan with foil and grease foil
 - Beat eggs for 2 minutes on medium speed; gradually add ½ cup sugar
 - Continue beating for 2 minutes
 - Combine flour, cocoa, ¼ cup sugar, baking soda and salt on low speed
 - Add water, alternately, until mix is smooth; add vanilla and set aside
 - Beat egg whites until foamy; add 1 tbl sugar and beat until stiff peaks
 - Fold into chocolate mix; spread batter evenly into pan
 - Bake at 375°F for 14-16 minutes
 - Put on slightly dampened towel and roll in towel
 - Unroll and re-roll omitting towel; let cool
 - Unroll and spread with softened ice cream
 - Re-roll and freeze immediately
-

USES / NOTES:

- Drizzle with classic cocoa sauce (Page 38)
 -
-

Jan's Cook Book

DESSERTS

CHOCOLATE ICING

INGREDIENTS:

- 1½ cups sugar
 - 4 tbl cocoa
 - ¼ tsp cream of tartar
 - 1 cup milk
 - ¼ stick margarine
 - 1 tsp vanilla
-

DIRECTIONS:

- Combine first 4 ingredients together
 - Cook until a hard ball forms when dropped into glass of cold water
 - Remove from heat; add margarine and vanilla
 - Spread on cake while icing is hot
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

CHOCOLATE POUND CAKE

INGREDIENTS:

- 5 eggs
 - 3 cups sugar
 - 2 sticks butter
 - ½ cup shortening
 - 1 tsp vanilla
 - 4 tsp cocoa
 - 1 cup evaporated milk
 - 3 cups plain flour
 - ½ tsp baking powder
 - 1 tsp salt
-

DIRECTIONS:

- Cream butter and shortening
 - Remove enough to grease tube pan
 - Grease and flour pan
 - Add eggs one-at-a-time
 - Add vanilla and cocoa
 - Sift together flour, salt and baking powder
 - Add flour and milk alternately
 - Mix well and pour into pan
 - Bake 350°F for 1½ hour
 - Let cool for 5 minutes before removing from pan
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

CLASSIC COCOA SAUCE

INGREDIENTS:

- 6 tbl Hershey's cocoa
 - 1 cup sugar
 - $\frac{3}{4}$ cup evaporated milk
 - $\frac{1}{4}$ cup butter
 - $\frac{1}{8}$ tsp salt
 - $\frac{1}{2}$ tsp vanilla
-

DIRECTIONS:

- Combine cocoa and sugar in a saucepan
 - Blend in evaporated milk
 - Add butter and salt
 - Cook and stir constantly until mixture just begins to boil
 - Remove from heat and add vanilla
 - Serve warm
-

USES / NOTES:

- Use on chocolate ice cream roll
 - Serve on ice cream or other desserts
-

Jan's Cook Book

DESSERTS

COLD OVEN POUND CAKE

INGREDIENTS:

- 2 sticks butter
 - ½ cup shortening
 - 3 cups sugar
 - 5 eggs
 - 3 cups sifted all-purpose flour
 - ½ tsp baking powder
 - 1 cup milk
 - 1 tsp vanilla extract
 - ½ tsp orange extract
 - ½ tsp lemon extract
 - ½ tsp almond extract
-

DIRECTIONS:

- Cream together butter, shortening and sugar
 - Add eggs one-at-a-time
 - Sift flour and baking powder 3 times
 - Add to butter mixture alternating with milk
 - Add extracts
 - Grease and flour tube pan
 - Place in cold oven
 - Bake at 350°F for 1 hour 25 minutes
 - Do not open oven door until done
-

USES / NOTES:

•

Jan's Cook Book

DESSERTS

COWBOY COOKIES

INGREDIENTS:

- 1 tsp baking soda
 - ½ tsp baking powder
 - 2 cups flour
 - 2 sticks margarine
 - 1 cup sugar
 - 1 cup brown sugar, firmly packed
 - 2 eggs
 - 1 tsp vanilla
 - 1 cup oatmeal
 - 1 package chocolate chips (12 oz)
-

DIRECTIONS:

- Stir together flour, baking soda and baking powder
 - Cream together butter, sugar and brown sugar
 - Add 2 eggs to sugar mixture and beat
 - Add vanilla and flour mixture; beat
 - Add oatmeal and beat
 - Add chocolate and beat
 - Bake 350°F for 8 minutes
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

DANISH WEDDING COOKIES

INGREDIENTS:

- 2 sticks butter, softened
 - 2 tsp vanilla
 - 2 cups all-purpose flour
 - ½ tsp salt
 - 2 cups chopped nuts
 - 4 tbl powdered sugar
-

DIRECTIONS:

- Cream butter and sugar
 - Add salt to flour; combine with butter and sugar
 - Add nuts
 - Shape into balls
 - Bake 400°F for 10 minutes
 - As soon as cookies emerge from oven, roll them in sugar
 - Then re-roll
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

EASTER EGGS

INGREDIENTS:

- 6 boxes powdered sugar 10x
 - 6 sticks margarine
 - approx. 3 tbl vanilla
 - enough milk to blend ingredients
 - peanut butter, coconut, fruit or nuts
-

DIRECTIONS:

- Mix butter and sugar
 - Add peanut butter, coconut and fruit or nuts
 - Add vanilla and milk
 - Shape into eggs
 - Lay on tray
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

EASTER EGGS FROSTING

INGREDIENTS:

- 2 boxes baker's chocolate
 - 1½ bars paraffin wax (thick slivers)
-

DIRECTIONS:

- Melt ingredients together in saucepan
 - Let cool a little
 - Dip eggs in chocolate
 - If chocolate mixture cools too much re-melt
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

EXTRA MOIST PINEAPPLE UPSIDE-DOWN CAKE

INGREDIENTS:

- 1 can sliced pineapple in juice (20 oz)
 - 2 packs jello brand vanilla instant pudding (4 oz)
 - 10 maraschino cherry halves
 - ½ cup brown sugar
 - 1 package yellow cake mix (2 layer size)
 - 4 eggs
 - 1 cup water
 - ¼ cup oil
-

DIRECTIONS:

- Drain pineapple reserving juice
 - Arrange slices in 13x9 pan, placing cherries in between
 - Combine 1 package pudding mix with pineapple juice
 - Pour over pineapple and sprinkle with brown sugar
 - Combine cake mix with remaining ingredients; beat 4 minutes
 - Pour into pan and bake for 55 to 60 minutes
 - Cool in pan 5 minutes before turning out
 - Serve warm
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

FRUIT CAKE

INGREDIENTS:

- 1 lb mixed fruit
 - 8 oz candied cherries(half whole and half chopped)
 - 8 oz dates chopped
 - 8 oz raisins
 - 8 oz pecans
 - 1 cup shortening
 - ½ cup sugar
 - 5 well beaten eggs
 - 1½ cups all-purpose flour
 - 1 tsp salt
 - 1 tsp baking powder
 - 1 tsp allspice
 - ½ tsp nutmeg
 - ½ tsp cloves
 - ¼ cup grape juice
-

DIRECTIONS:

- Dredge fruit and nuts with ¼ cup flour and set aside
 - Add flour and spices alternately with grape juice
 - Pour batter over fruit and mix well
 - Put 2 cups water in bottom of baking dish
 - Pour batter in pan
 - Bake 250°F for 3 to 4 hours
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

FRUIT CAKE COOKIES

INGREDIENTS:

- 1½ cups light brown sugar
 - ½ cup granulated sugar
 - 1 lb butter
 - 3 eggs
 - 1 tsp vanilla
 - 4 cups flour
 - 1 tsp baking soda
 - 1 tsp baking powder
 - 1 tsp cinnamon
 - 1½ cup fruit cake mix
 - 1½ chopped pecans
 - 1½ cup chopped walnuts
 - 1 box sugar rolled dates
 - ½ lb golden raisins
-

DIRECTIONS:

- Mix all ingredients
 - Drop onto cookie sheet
 - Bake at 325°F for 12 to 15 minutes
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

FRUIT COCKTAIL CAKE

INGREDIENTS:

- 1½ cups sugar
 - 1 egg
 - 1 can fruit cocktail
 - 1 tsp vanilla
 - 2 cups all-purpose flour
 - 1 tsp salt
 - 1 tsp baking soda
-

DIRECTIONS:

- Blend all ingredients together
 - Bake at 350°F for 35 minutes
-

USES / NOTES:

- From Lib Tedder
 -
-

Jan's Cook Book

DESSERTS

FRUIT COCKTAIL CAKE FROSTING

INGREDIENTS:

- 1 cup coconut
 - 1 cup sugar
 - 1 stick margarine
 - 1 small can milk
 - 1 tsp vanilla
 - 1 cup chopped nuts
-

DIRECTIONS:

- Combine all ingredients in a saucepan
 - Cook until hard ball forms when dropped into glass of cold water
 - (approx. 10 minutes)
-

USES / NOTES:

- From Lib Tedder
 -
-

Jan's Cook Book

DESSERTS

FRUIT PIZZA

INGREDIENTS:

- 2 cans Pillsbury crescent rolls
 - 2 packs cream cheese (8 oz)
 - 3 tbl juice from pineapple chunks
 - ½ cup sugar
 - fruit, of your choice, to put on top
-

DIRECTIONS:

- Roll out crescent rolls; put on cookie sheet and bake
 - Mix cream cheese, juice and sugar
 - Spread evenly on dough
 - Arrange fruit on top
 - Cut in slices like a pizza
-

USES / NOTES:

•

Jan's Cook Book

DESSERTS

FUDGE

INGREDIENTS:

- 2 ¼ cups sugar
 - ¼ cup butter
 - 1 jar marshmallow cream
 - ¼ tsp salt
 - 1 cup evaporated milk
 - 1 tsp vanilla
 - 1 cup Nestle semi-sweet chocolate morsels
 - 1 cup chopped nuts
 - ½ cup chopped nuts (for topping)
-

DIRECTIONS:

- In a 3 qt saucepan combine first 5 ingredients
 - Stir over medium heat until mix boils and is bubbly on top
 - Boil and stir for 5 minutes
 - Remove from heat
 - Add remaining ingredients and stir until chocolate is melted
 - Spread in buttered 8 to 9 inch square pan
 - Top with nuts
 - Cool before cutting
-

USES / NOTES:

- From Eva Anspach
 -
-

Jan's Cook Book

DESSERTS

FUDGE ICING

INGREDIENTS:

- 4 ½ squares melted un-sweetened chocolate
 - 4 ½ tbl butter
 - 1½ tbl milk
 - 3 cups confectioner's sugar
 - ¼ tsp salt
 - 1½ tsp vanilla
-

DIRECTIONS:

- Heat over double broiler: chocolate, butter and milk until melted
 - Blend in sugar, vanilla and salt
 - Cook over boiling water 15-20 minutes
 - Cool slightly before spreading
-

USES / NOTES:

- From Eva Anspach
 -
-

Jan's Cook Book

DESSERTS

GINGERBREAD

INGREDIENTS:

- 1½ cups all-purpose flour
 - ¼ tsp salt
 - ½ tsp soda
 - ½ tsp cinnamon
 - ¾ tsp ginger
 - ½ tsp allspice
 - 1/3 cup butter
 - ½ cup sugar
 - 1 egg
 - ½ cup light molasses
 - ½ cup buttermilk
-

DIRECTIONS:

- Sift first 6 ingredients together; set aside
 - Cream butter until soft, add sugar and whole egg
 - Cream until light and fluffy, add molasses and beat for 2 minutes
 - Add flour mix and buttermilk alternately beating after each addition
 - Put batter in 11x7x1½ inch dish lined with plain paper
 - Bake at 350°F for 25-30 minutes (for glass dish 325°F)
 - Turn out on cake cooler
 - Serve warm
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

GINGERBREAD (LEMON TOPPING)

INGREDIENTS:

- 4 eggs separated
 - 1 cup sugar
 - ¼ cup lemon juice
 - 1 tbl butter
 - 1 tsp grated lemon rind
 - 1/8 tsp salt
-

DIRECTIONS:

- Place egg yolks in top of double broiler, beat until light and thick
 - Add ¾ cup sugar gradually to yolks and continue beating
 - Add lemon juice and rind and continue cooking 15 minutes; stirring constantly
 - Add butter, stir to blend and cool slightly
 - Beat egg whites until stiff, add remaining sugar and salt
 - Beat until glossy and smooth
 - Fold egg yolk mix, lightly but thoroughly, into egg whites mix
 - Serve warm over gingerbread
-

USES / NOTES:

- Topping for gingerbread
 - Can also be cooled and served alone with whipped cream
-

Jan's Cook Book

DESSERTS

GLAZED FRESH STRAWBERRY PIE

INGREDIENTS:

- 3 pints strawberries washed and hulled
 - 1 cup sugar
 - 3 ½ tbl cornstarch
 - ½ cup water
 - 1 baked 9 inch pastry shell
 - whipped topping if desired
-

DIRECTIONS:

- Mash 1 pint strawberries and reserve
 - Mix sugar and cornstarch in 3 quart saucepan
 - Stir in water and mashed berries
 - Cook over medium heat, stirring constantly, until boiling
 - Boil for 2 minutes; remove from heat and cool
 - Fold in remaining 2 pints berries
 - Pour into pastry shell
 - Chill
 - Serve with whipped topping if desired
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

HAPPY WAY CAKE

INGREDIENTS:

- 2 ½ sifted all-purpose flour
 - 1½ cups sugar
 - 3 tsp salt
 - ½ cup shortening
 - 1 cup milk
 - 2 eggs unbeaten
 - 1 tsp vanilla
-

DIRECTIONS:

- Cream shortening, sugar and eggs
 - Sift flour, salt and baking powder together
 - Add alternately with milk
 - Add vanilla
 - Bake at 375°F for 25 to 30 minutes
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

HOT FUDGE SAUCE

INGREDIENTS:

- 5 squares un-sweetened chocolate
 - ½ cup butter
 - 3 cups un-sifted powdered sugar
 - 1 large can evaporated milk
 - 1 ¼ tsp vanilla
-

DIRECTIONS:

- Melt together in top of double broiler
 - Remove from heat
 - Mix and add, alternately, sugar and milk
 - Bring to a boil over medium heat over boiling water
 - Cook about 8 minutes
 - Remove from heat and add vanilla
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

ICE CREAM

INGREDIENTS:

- 5½ oz vanilla pudding mix
 - 2 cups sugar
 - 4 cups milk
 - 1 cup water
 - 1 can evaporated milk (13 oz)
 - 2 cups mashed fruit of your choice
-

DIRECTIONS:

- Combine pudding mix and sugar in large bowl
 - Add remaining ingredients stirring well
 - Pour mix into freezer can of a 1 gallon churn
 - Churn according to manufacturer's instructions
 - Add fruit when mix has thickened
 - Let stand for 1 hour
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

JAPANESE NUT CAKE

INGREDIENTS:

- 1 stick butter
 - ½ cup Crisco
 - 2 cups all-purpose flour
 - 5 egg yolks
 - 1 tsp soda
 - 1 tsp vanilla
 - 1 cup buttermilk
 - 1 cup coconut
 - ½ cup nuts
 - 5 egg whites
-

DIRECTIONS:

- Cream butter and Crisco
 - Add sugar into mixture and egg yolks one-at-a-time
 - Combine flour and soda; add to mix, alternately, with buttermilk
 - Stir in vanilla; add coconut and nuts
 - Fold in stiffly beaten egg whites
 - Pour batter into pans
 - Bake at 350°F
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

JAPANESE NUT CAKE TOPPING

INGREDIENTS:

- 8 oz cream cheese softened
 - 1 stick butter
 - 1 box powdered sugar
 - ½ tsp vanilla
 - ½ tsp black walnut flavoring
 - nuts
-

DIRECTIONS:

- Beat butter and cream cheese until smooth
 - Add sugar and mix well; add vanilla and flavoring
 - Spread between layers, top and sides
 - Sprinkle with nuts all over
-

USES / NOTES:

- Topping for Japanese Nut Cake
 -
-

Jan's Cook Book

DESSERTS

LEMON CHESS PIE

INGREDIENTS:

- 2 large or 3 medium eggs
 - ¼ lb margarine (not real butter)
 - pinch salt
 - 1 cup sugar
 - juice of 1 lemon
 - 9 inch shallow pie crust (frozen is okay)
-

DIRECTIONS:

- Preheat oven to 350°F
 - Bring all ingredients to room temperature
 - Melt margarine and allow to cool slightly
 - Add salt to eggs and beat with electric mixer until light color
 - Add sugar slowly while mixer is on high speed
 - Add melted margarine slowly while mixer is on high speed
 - Add lemon juice while mixer is on high speed
 - Mixture should look like soft peak whipped cream
 - Pour mix into pie crust; cover outer edge of crust with foil or pie crust ring
 - Bake at 350°F for 45 minutes to 1 hour
 - Pie top will be dark brown and ballooned
-

USES / NOTES:

- From Irene Corder
 -
-

Jan's Cook Book

DESSERTS

LIZZUS

INGREDIENTS:

- 6 cups pecans
 - 2 lb candied cherries
 - 2 lb candied pineapples
 - 1 lb seedless dark raisins
 - 1 lb white raisins
 - 1 stick butter
 - 1½ cups brown sugar
 - 4 cups flour
 - ½ cup flour (to dredge fruit)
 - 1 tsp cloves
 - 1 tsp allspice
 - 1 tsp nutmeg
 - 1 tsp cinnamon
 - 4 eggs
 - 3 tsp baking soda
 - 3 tsp milk
 - 1 cup wine
-

DIRECTIONS:

- Dice fruit and dredge with flour
 - Cut pecans
 - Mix dry ingredients and add to beaten eggs, butter and wine
 - Mix fruit into batter
 - Drop by teaspoons onto cookie sheet
 - Bake at 350°F for 10 minutes
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

LOUISIANA NUT CAKE

INGREDIENTS:

- ½ lb butter
 - 2 cups sugar
 - 6 eggs
 - ½ cup peach brandy
 - 4 cups self-rising flour
 - 2 tsp nutmeg
 - 1 box golden raisins
 - 3 ½ cups pecans chopped
-

DIRECTIONS:

- Dredge fruit and nuts with ¼ cup flour; set aside
 - Combine remaining flour with nutmeg; set aside
 - Cream sugar and butter and add eggs one at a time
 - Alternate adding flour nutmeg mix with brandy
 - Add fruit and nuts
 - Bake at 275°F for 2 hours
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

MAGIC COOKIE BARS

INGREDIENTS:

- ½ cup butter or margarine
 - 1½ cups graham cracker crumbs
 - 1 can Eagle brand sweetened condensed milk (14 oz)
 - 6 oz semi-sweet chocolate morsels
 - 1 can flaked coconut (35 oz)
 - 1 cup chopped nuts
-

DIRECTIONS:

- Preheat oven to 350°F
 - In baking pan, melt butter
 - Sprinkle crumbs over butter
 - Pour milk evenly over crumbs
 - Top evenly with remaining ingredients
 - Press down gently
 - Bake at 350°F for 25-30 minutes
 - Cool thoroughly before cutting
 - Store loosely covered at room temperature
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

MISSISSIPPI MUD CAKE

INGREDIENTS:

- 2 cups sugar
 - 1/3 cup cocoa
 - 3 sticks margarine
 - 4 eggs
 - 1 tsp vanilla
 - 1½ cups flour
 - 1 1/3 cups coconut (1 can)
 - 1 cup pecans chopped
 - 7 oz marshmallow creme
-

DIRECTIONS:

- Creme sugar,cocoa and margarine together
 - Add eggs and vanilla; mix well
 - Add flour,coconut and pecans
 - Mix well
 - Bake in 9x15 inch pan at 350°F for 40 minutes
 - When cake is done spread marshmallow creme on hot cake
-

USES / NOTES:

- From Faye Brake
 -
-

Jan's Cook Book

DESSERTS

MISSISSIPPI MUD CAKE (FROSTING)

INGREDIENTS:

- 1 box confectioner's sugar
 - ½ cup milk
 - ½ cup cocoa
 - ½ stick butter or margarine softened
-

DIRECTIONS:

- Mix all ingredients
 - Stir until smooth
 - Put on top of cooled Mississippi mud cake
-

USES / NOTES:

- Use to top Mississippi mud cake
 -
-

Jan's Cook Book

DESSERTS

OATMEAL CAKE

INGREDIENTS:

- 1¼ cups boiling water
 - 1 cup oats
 - ½ cup Wesson oil
 - 1 cup brown sugar
 - 1 cup sugar
 - 2 eggs
 - 1 tsp vanilla
 - 1¼ cups self-rising flour
 - 1 tsp baking powder
 - 1 tsp baking soda
 - 1 tsp cinnamon
 - ½ tsp salt
-

DIRECTIONS:

- Add ingredients, in order, into mixer bowl
 - Mix all together
 - Bake at 350°F for 30-35 minutes
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

OATMEAL CAKE ICING

INGREDIENTS:

- 1 stick margarine melted
 - 1 cup brown sugar
 - 1 can coconut
 - ½ cup pecans chopped
 - 2 egg yolks
 - ½ tsp vanilla
-

DIRECTIONS:

- Combine all ingredients
 - Beat well
 - Ice cake and put under broiler to brown
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

ORANGE KISS ME CAKE

INGREDIENTS:

- 6 oz can frozen orange juice
 - 2 cups all-purpose flour
 - 1 cup sugar
 - 1 tsp baking soda
 - 1 tsp salt
 - ½ cup shortening (butter or margarine)
 - ½ cup milk
 - 2 eggs
 - 1 cup raisins
 - 1/3 cup chopped walnuts
-

DIRECTIONS:

- Grease and flour 13x9 inch pan
 - Combine ½ cup orange juice with all remaining ingredients
 - Blend at lowest speed for 30 seconds
 - Beat for 3 minutes on medium speed
 - Bake at 350°F for 40 to 45 minutes
 - Drizzle remaining orange juice over cake
 - Add topping
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

ORANGE KISS ME CAKE GLAZE

INGREDIENTS:

- 3 tbl powdered sugar
 - orange juice
-

DIRECTIONS:

- Mix ingredients
 - Pour over cake
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

ORANGE KISS ME CAKE TOPPING

INGREDIENTS:

- 1/3 cup sugar
 - 1/4 cup chopped nuts
 - 1 tsp cinnamon
-

DIRECTIONS:

- Combine all ingredients in bowl
 - Sprinkle over cake
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

PEACHY CREAM PARFAIT

INGREDIENTS:

- 1 can sliced peaches in syrup (16 oz)
 - 1 package peach flavored gelatin (3 oz)
 - 2 cups vanilla ice cream
-

DIRECTIONS:

- Drain peaches and reserve syrup
 - Add enough water to syrup to make 1 cup
 - Bring liquid to a boil
 - Set aside 6 peach slices for garnish
 - Dice remaining peach slices
 - Dissolve gelatin in liquid
 - Add ice cream by spoonfuls
 - Stir until melted
 - Add diced peaches
 - Pour into parfait glasses and chill until set
 - Garnish with peach slices
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

PEANUT BUTTER COOKIES

INGREDIENTS:

- ½ cup margarine
 - ½ cup sugar
 - ½ cup brown sugar
 - ½ tsp baking soda
 - 1 egg beaten
 - ½ cup peanut butter
 - 1¼ cups sifted flour
 - ½ tsp salt
-

DIRECTIONS:

- Beat butter
 - Add sugar, salt and egg
 - Mix well then add peanut butter
 - Sift flour with soda and add mixing well
 - Shape into balls the size of walnuts
 - Place on cookie sheet and press with floured fork
 - Bake at 350°F
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

PINEAPPLE COOKIES

INGREDIENTS:

- 1¼ sticks softened butter
 - 1 cup sugar
 - 1 egg
 - ¾ cup pineapple preserves
 - 2½ cups flour
 - ½ tsp salt
 - 1 tsp baking soda
-

DIRECTIONS:

- (beat everything by hand)
 - Cream butter, sugar and egg
 - Add preserves and beat well
 - Add flour, soda and salt
 - Cream well
 - Drop by tsp onto un-greased cookie sheet
 - Bake at 375°F for about 10 minutes
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

PLAIN WHITE CAKE

INGREDIENTS:

- 2 cups self-rising flour
 - 2 sticks margarine
 - 1 tsp vanilla
 - 1 cup canned milk
 - 3 eggs
 - 1-1/3 cups sugar
-

DIRECTIONS:

- Beat sugar and margarine together
 - Add ½ cup milk and 1 cup flour; blend
 - Add remaining milk and flour
 - Add vanilla and eggs
 - Bake at 350°F until done
-

USES / NOTES:

- From Lib Tedder
 -
-

Jan's Cook Book

DESSERTS

PUMPKIN ROLL

INGREDIENTS:

- 2/3 cups cooked pumpkin
 - 3 eggs
 - 1 cup sugar
 - ¾ cups flour
 - 2 tsp cinnamon
 - 1 tsp baking powder
 - ½ tsp salt
 - 1 cup powdered sugar
 - 8 oz cream cheese softened
 - ¼ cup butter
 - ½ tsp vanilla
-

DIRECTIONS:

- Beat eggs at high speed for 5 minutes until pale yellow
 - Gradually stir in 1 cup plain sugar
 - Stir in pumpkin, flour, baking powder, salt and cinnamon
 - Bake in jelly roll pan at 375°F for 15 minutes
 - When done lay out on tea towel and refrigerate
 - Combine powdered sugar, cheese, butter and vanilla
 - Beat until smooth
 - Spread onto pumpkin bread and roll up
 - Refrigerate until serving time
-

USES / NOTES:

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Jan's Cook Book

DESSERTS

RASPBERRY POKE CAKE

INGREDIENTS:

- 1 box (2 layer size) white cake mix
 - 1 package Jello brand raspberry gelatin mix (3 oz)
 - 1 cup boiling water
 - ½ cup cold water
-

DIRECTIONS:

- Prepare cake mix as directed on box
 - Put in well greased and floured 13x9 inch pan
 - Bake at 350°F for 30-35 minutes
 - Let cool for 15 minutes then poke with fork at ½ inch intervals
 - Dissolve gelatin in boiling water
 - Add cold water then spoon mixture over cake
 - Chill for 3 to 4 hours
 - Top with Cool Whip
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

REESE BALLS

INGREDIENTS:

- 20 graham crackers crushed fine
 - 2 cups pecans chopped fine
 - 1 pint crunchy peanut butter
 - 1 box confectioner's sugar
 - 2½ sticks margarine
 - melted chocolate (for dipping)
-

DIRECTIONS:

- Combine all ingredients except chocolate
 - Mix thoroughly by hand
 - Press firmly into 1 inch balls
 - Insert toothpick into balls for dipping in chocolate
 - Dip in melted chocolate and place on wax paper
 - Immediately remove toothpick
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

SUPRISES

INGREDIENTS:

- ½ cup margarine
 - 1 cup sugar
 - 1 egg
 - 1 tbl milk
 - 1½ tsp baking powder
 - 1 tsp vanilla
 - approx. 2 cups flour
 - ½ tsp salt
 - jelly, jam or preserves for filling
-

DIRECTIONS:

- Cream egg, sugar, butter and vanilla together
 - Mix all dry ingredients together
 - Add milk to flour mixture
 - Combine and refrigerate for 1 hour
 - Roll out dough on damp surface
 - Cut out circles; half with holes in center
 - Wet whole circles with a little water or milk; press down
 - Place circles with holes on top of whole circles
 - Fill with desired filling
 - Bake at 350°F for 10 to 12 minutes
-

USES / NOTES:

-
-

Jan's Cook Book

DESSERTS

TUNNEL OF FUDGE CAKE

INGREDIENTS:

- 1¾ cup butter
 - 1¾ cup granulated sugar
 - 6 eggs
 - 2 cups powdered sugar
 - 2¼ cups flour
 - ¾ cups cocoa powder
 - 2 cups chopped walnuts
 - Glaze (Page 80)
-

DIRECTIONS:

- Beat butter and granulated sugar until light and fluffy
 - Add eggs one-at-a-time, beating well after each addition
 - Gradually add powdered sugar blending well
 - By hand, stir in flour, cocoa and nuts
 - Spoon batter into greased and floured bundt pan
 - Bake at 350°F for 58 to 62 minutes
 - Cool upright in pan for 1 hour
 - Invert onto serving plate and cool completely
 - Glaze
-

USES / NOTES:

- From Mary Sweeney
 -
-

Jan's Cook Book

DESSERTS

TUNNEL OF FUDGE CAKE GLAZE

INGREDIENTS:

- $\frac{3}{4}$ cup powdered sugar
 - $\frac{1}{4}$ cup cocoa powder
 - $\frac{1}{2}$ to 2 tbl milk
-

DIRECTIONS:

- Combine all ingredients until well blended
 - Pour over cake
-

USES / NOTES:

- From Mary Sweeney
 -
-

Jan's Cook Book

DESSERTS

VANILLA ICE CREAM

INGREDIENTS:

- 2¼ cups sugar
 - 5 cups milk
 - 5 cups whipping cream
 - 4 eggs
 - ½ tsp salt
 - 4½ tsp vanilla
-

DIRECTIONS:

- Mix all ingredients
 - Put in churn
 - Churn per manufacturer's instructions
-

USES / NOTES:

-
-

Jan's Cook Book

DRESSINGS

JALAPENO VINAIGRETTE

INGREDIENTS:

- 1 cup Jalapeno peppers (no juice)
 - 1 tsp white vinegar
 - 1 tbl vegetable oil
 - ½ cup mayonnaise
 - ½ tsp pepper supreme
-

DIRECTIONS:

- Mix all ingredients
 - Refrigerate
-

USES / NOTES:

-
-

Jan's Cook Book

DRINKS

IRISH CREAM

INGREDIENTS:

- 1 cup Irish whiskey
 - 14 oz sweetened condensed milk
 - 4 eggs
 - 2 tbl vanilla extract
 - 2 tbl chocolate extract
 - 1 tbl coconut extract
 - 1 tbl instant coffee
-

DIRECTIONS:

- Mix all ingredients in blender
 - Refrigerate overnight
 - Will keep for 1 month in refrigerator
-

USES / NOTES:

-
-

Jan's Cook Book

DRINKS

PINK SQUIRREL

INGREDIENTS:

- 1 oz Hiram Walker creme de noyant (almond)
 - 1 oz Hiram Walker creme de cocoa white
 - 1 oz creme
-

DIRECTIONS:

- Combine in blender with crushed ice
 - Pour, un-strained, into rocks glass
-

USES / NOTES:

-
-

Jan's Cook Book

DRINKS

VIN CHAUD (GLUHWEIN)

INGREDIENTS:

- 2 slices lemon
 - 4 whole cloves
 - 2 tbl super fine sugar
 - 1½ sticks cinnamon
 - 2 cups Claret or Burgundy
-

DIRECTIONS:

- Stud each lemon slice with 2 cloves
 - Combine lemon with sugar and cinnamon sticks in a 1 qt skillet
 - Place over moderate heat; stir until sugar has melted
 - Pour in red wine
 - Continue to stir until wine is almost boiling
 - Remove from heat
 - Remove lemon and cinnamon with a spoon and discard
 - Pour hot wine into mugs
 - Serve
-

USES / NOTES:

-
-

Jan's Cook Book

MAIN DISHES

APPLE PORK TENDERLOINS

INGREDIENTS:

- 2 boneless trimmed pork tenderloins
 - 1 package Pepperidge Farm herb stuffing
 - 1 Granny Smith apple diced small
 - ¼ cup mustard
 - ¼ cup honey
 - 1 tbl rosemary
 - 1 tsp pepper
 - 2¼ cups apple juice
 - 3 tbl cornstarch
 - 1 Granny Smith apple sliced
-

DIRECTIONS:

- Make stuffing per instructions but use 1 cup apple juice and reduce
 - Water amount by ¼ and add diced apples
 - Cut a hole in tenderloins and put in stuffing mixture
 - Combine mustard, honey, rosemary, and pepper; rub onto loins
 - Put sliced apples in pan with loins on top with ½ cup apple juice
 - Bake at 400°F for 15 minutes then take out of pan and discard apple slices
 - Deglaze pan with ½ cup juice, add ¼ cup juice mixed with cornstarch
 - Simmer until thick
 - Slice tenderloins and serve with gravy
-

USES / NOTES:

-
-

Jan's Cook Book

MAIN DISHES

BAKED PORK CHOPS

INGREDIENTS:

- 2 lbs potatoes
 - 2 cups mushrooms (smaller variety or chopped)
 - 2 tomatoes diced
 - 6 pork chops
 - 1 can cream of mushroom soup
 - 1 cup water
-

DIRECTIONS:

- Wash, peel and dice potatoes into 1 inch cubes
 - Wash and dice tomatoes into $\frac{3}{4}$ inch cubes
 - Tenderize pork chops
 - Combine potatoes, mushrooms and tomatoes in a 4 qt baking dish
 - Place pork chops on top of mixture
 - Ladle soup over pork chops
 - Cover dish with foil and bake at 375°F for 25 to 35 minutes
 - Add water as necessary while baking
-

USES / NOTES:

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Jan's Cook Book

MAIN DISHES

BEEF AND MACARONI CASSEROLE

INGREDIENTS:

- 2 cups elbow macaroni
 - 1 jar sliced dried beef chopped (5 oz)
 - 5 tbl margarine melted
 - 2 tbl flour
 - ¼ tsp onion powder
 - 1/8 tsp paprika
 - 1/8 tsp pepper
 - 2 cups milk
 - 1½ cups cheese grated
 - 1 cup soft bread crumbs
-

DIRECTIONS:

- Prepare macaroni according to directions on box
 - Melt butter in medium saucepan
 - Add flour, seasoning and milk; cook for 3 minutes
 - Stir in cheese and heat until melted
 - Add macaroni and beef
 - Mix well and serve
-

USES / NOTES:

-

Jan's Cook Book

MAIN DISHES

BEEF STEW

INGREDIENTS:

- 1 package sirloin tips or stew beef
 - 1 package frozen mixed vegetables
 - 2 onions diced
 - 2 carrots sliced
 - 1 can corn drained
 - 1 can butter beans drained
 - 1 can peas drained
 - 2 beef bouillon cubes
 - 6 potatoes cubed
 - salt and pepper to taste
-

DIRECTIONS:

- Saute beef in oil until brown; remove from fry pan
 - Add beef to large pot with boiling water
 - Add tomatoes, onions and bouillon cubes
 - Cook for 3 hours
 - Add potatoes and carrots and cook until done
 - Add all other ingredients
 - Serve hot
-

USES / NOTES:

- Serve with salad and corn bread
 -
-

Jan's Cook Book

MAIN DISHES

BEEF TIPS

INGREDIENTS:

- beef tenderloin diced
 - chopped onions
 - chopped mushrooms
 - red wine
 - heavy cream
 - salt and pepper
 - oil
-

DIRECTIONS:

- Saute beef, onions and mushrooms in oil until carmalization begins
 - Deglaze pan with wine
 - Boil off wine for 2 to 3 minutes
 - Add heavy cream and heat to a boil
 - Boil for 5 minutes
-

USES / NOTES:

- Serve over rice or egg noodles
 -
-

Jan's Cook Book

MAIN DISHES

BEEF WELLINGTON

INGREDIENTS:

- 4 to 5 lb eye of round beef roast
 - ¼ cup softened butter (for meat)
 - 1 tsp unseasoned tenderizer
 - ¼ cup green onions minced
 - butter as needed to saute
 - 1 4 oz can finely diced mushrooms
 - 6 to 8 oz pate of liver
 - ¼ tsp rosemary
 - 2 packs pate shells thawed (10 oz)
 - 1 egg
 - 1 tsp milk
-

DIRECTIONS:

- Coat top of meat with butter and prick with fork; tenderize
 - Roast at 350°F for 1 hour
 - Saute green onions, add mushrooms and cook a few minutes
 - Put in bowl and add liver pate and rosemary; let cool
 - Roll out pastry big enough to encase roast, spread liver filling onto roast
 - Put roast on pastry and cover with filling
 - Fold pastry around roast sealing seams
 - Place on baking sheet with seams down; prick pastry with fork
 - Decorate with pastry scraps and let stand 20 minutes before baking
 - Brush with egg and milk
 - Bake at 425°F for 20 minutes
-

USES / NOTES:

- May be served with Madeira sauce
 -
-

Jan's Cook Book

MAIN DISHES

BEEF WELLINGTON (MADEIRA SAUCE)

INGREDIENTS:

- 2 cups chopped onions
 - 1 cup sliced celery
 - ½ cup Madeira or dry sherry
 - 2 cans beef broth
 - 1 tbl cornstarch
 - 1 tbl water
-

DIRECTIONS:

- After cooking meat add celery to fat in roasting pan
 - Cook until slightly colored
 - Pour off fat; add Madeira and cook for 1 minute
 - Add broth and bring to boil
 - Blend cornstarch with water, add mix and continue cooking until thickened
 - Simmer sauce 10-15 minutes
 - Strain if necessary and set aside until ready to serve
 - Serve hot
-

USES / NOTES:

- Can be used over beef Wellington
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-

Jan's Cook Book

MAIN DISHES

BREAKFAST CASSEROLE

INGREDIENTS:

- 1 lb sausage cooked and drained well
 - 3 slices bread, crust removed
 - 6 eggs
 - 2 cups milk
 - 1 tsp mustard
 - 1 tsp salt
 - ½ tsp pepper
 - 1 cup sharp cheddar cheese grated
-

DIRECTIONS:

- Butter the bread and cut into cubes
 - Put bread cubes in 9x13 inch pan and cover with sausage
 - Mix eggs,milk,mustard,salt and pepper together well
 - Pour mixture over sausage
 - Sprinkle top with cheese
 - Refrigerate overnight
 - Bake at 350°F for 30 minutes
-

USES / NOTES:

- From Martha Stanley
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-

Jan's Cook Book

MAIN DISHES

CHEESE STUFFED SHELLS

INGREDIENTS:

- 1 box jumbo pasta shells (12 oz)
 - 1 lb ricotta cheese
 - 1 lb mozzarella cheese grated
 - ½ cup Parmesan cheese grated
 - 1 egg beaten
 - ½ tsp salt
 - 1/8 tsp pepper
 - 1 tsp parsley flaked
 - 1 large can Ragu with mushrooms
 - 1 tsp butter
 - 1 package sliced mozzarella cheese
-

DIRECTIONS:

- Cook shells per instructions on box; add 1 tsp butter to water
 - Mix remaining ingredients except Ragu and sliced mozzarella
 - Stuff shells with mixture
 - Put in baking dish and cover with Ragu
 - Top with sliced mozzarella cheese
 - Bake at 350°F for 45 minutes
-

USES / NOTES:

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Jan's Cook Book

MAIN DISHES

CHICKEN CASSEROLE

INGREDIENTS:

- 1 stick butter
 - 4 chicken breasts
 - 1 package corn bread stuffing (8 oz)
 - 1 can cream of chicken soup
 - 1 can chicken broth soup
 - 1 can broth chicken was cooked in
-

DIRECTIONS:

- Cook chicken in large pot covered with water
 - Add about 1 tsp salt to water
 - Cook chicken for 30 minutes then take out and cool
 - Cut chicken into chunks and set aside
 - Melt butter and mix with stuffing
 - Alternate putting layers of stuffing then chicken
 - End with layer of chicken
 - Mix liquid ingredients and pour over layers in baking dish
 - Bake uncovered at 350°F for 1 hour
-

USES / NOTES:

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-

Jan's Cook Book

MAIN DISHES

CRAB CAKES

INGREDIENTS:

- 2 eggs beaten
 - 1 tsp baking powder
 - 1 tsp Old Bay
 - ¼ cup green bell pepper finely diced
 - 1 tsp Worcestershire sauce
 - 2 tbl mayonnaise
 - 2 slices bread (soaked in egg)
 - 1 tsp baking soda
 - ¼ cup onion
 - ¼ cup celery
 - 1 tbl parsley
 - 1 tbl mustard
 - 1 lb crab meat
-

DIRECTIONS:

- Mix all ingredients
 - Fold in crab meat
 - Make into cakes and fry
-

USES / NOTES:

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Jan's Cook Book

MAIN DISHES

LOBSTER DIEN BIEN

INGREDIENTS:

- 2 lbs lobster meat
 - ½ tsp salt
 - ½ tsp pepper
 - 1 stick butter
 - ½ cup scallions chopped
 - 1 green pepper diced
 - 1¼ cups fresh mushrooms sliced
 - 1 cup rice
 - 1½ cups chicken consomme
 - 3 ripe tomatoes
-

DIRECTIONS:

- Cook lobster in salt until done and cut into chunks
 - Melt 4 oz butter in pan until it starts to brown
 - Add lobster meat and brown slightly
 - Add scallions,mushrooms,pepper,tomatoes and rice
 - Stir to loosen rice and add consomme until rice is covered
 - Cover and cook for 25 minutes or until rice is done
 - When cooked brown remaining butter in separate frying pan
 - Brown evenly and pour over rice
 - Stir once
 - Serve
-

USES / NOTES:

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Jan's Cook Book

MAIN DISHES

SOUTHWEST CHICKEN

INGREDIENTS:

- 2 whole chicken breasts
 - 4 oz Monterey Jack cheese, grated
 - 12 oz beer
 - 1 tbl salt
 - 2 oz barbecue sauce
 - 1 scallion chopped
 - ½ tsp chives
 - 1 tbl bacon bits
-

DIRECTIONS:

- Thaw unopened chicken package thoroughly in hot water
 - Soak chicken in beer and salt for 15 minutes
 - Drain beer and coat in barbecue sauce
 - Grill until done
 - Place chicken in casserole dish and top with remaining ingredients
 - Put under broiler until cheese is melted
 - Serve hot
-

USES / NOTES:

-

Jan's Cook Book

MAIN DISHES

THAI PASTA

INGREDIENTS:

- flour
 - oil
 - chicken stock
 - half and half
 - garlic pepper
 - Supreme brand Thai seasoning
 - salt and pepper to taste
 - plain shrimp or blackened shrimp
 - pasta
-

DIRECTIONS:

- Make rue with equal parts of flour and oil
 - Make stock with equal parts chicken stock and half and half
 - Add garlic pepper and Thai seasoning to taste to stock
 - Add rue to above stock until desired thickness
 - Add salt and pepper to taste
 - Add desired cooked shrimp
 - Pour over desired cooked pasta
-

USES / NOTES:

-
-

Jan's Cook Book

SALADS

BEAN SALAD

INGREDIENTS:

- (SALAD)
 - 1 lb can cut green beans drained
 - 1 lb can cut wax beans drained
 - 1 lb can kidney beans drained
 - ½ cup chopped celery
 - 1 tbl onion chopped
 - ½ cup pimentos chopped
 - (DRESSING)
 - ½ cup salad oil
 - ¼ cup vinegar
 - ½ cup sugar
 - 1 tsp salt
 - ½ tsp celery seed
-

DIRECTIONS:

- (SALAD)
 - Combine ingredients and mix well
 - (DRESSING)
 - Combine ingredients and pour over salad
 - Refrigerate for several hours or overnight before serving
-

USES / NOTES:

-
-

Jan's Cook Book

SALADS

FRUIT SALAD

INGREDIENTS:

- 1 small package vanilla pudding mix
 - 1 can pineapple chunks (15 oz)
 - 2 small cans mandarin oranges, washed and drained
 - 1 large jar maraschino cherries, drained
 - 2 bananas
-

DIRECTIONS:

- Drain juice from pineapple and add water to juice to make 1½ cups
 - Add juice mix to pudding mix; bring to boil and cook 1 minute
 - Remove from heat; add pineapple, oranges and cherries
 - Chill for 2 to 3 hours
 - Just before serving, cut up bananas and add to mixture
 - Serve cold
-

USES / NOTES:

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Jan's Cook Book

SALADS

GERMAN BEAN SALAD

INGREDIENTS:

- 1 can cut green beans drained (1 lb)
 - 1 can cut wax beans drained (1 lb)
 - 1 can dark red kidney beans drained (1 lb)
 - ½ cup diced celery
 - ½ medium onion diced
 - 1 small jar pimentos drained and diced
 - ½ cup salad oil (do not use olive oil)
 - ½ cup apple cider vinegar
 - ½ cup sugar
 - 1 tsp dry red wine (optional)
 - 1 tsp celery seed
 - salt to taste
 - freshly ground pepper to taste
-

DIRECTIONS:

- Combine first six ingredients and mix well
 - Combine remaining ingredients and pour over bean mixture
 - Mix well
 - Cover and refrigerate for several hours
 - The longer you marinate the better the taste
-

USES / NOTES:

-
-

Jan's Cook Book

SALADS

LIME SALAD

INGREDIENTS:

- 1 package Lime Jello
 - 1 cup boiling water to dissolve Jello
 - 1 cup evaporated milk
 - 1 can drained fruit cocktail
 - 1 cup cottage cheese
 - ½ cup mayonnaise
 - ½ cup chopped pecans
-

DIRECTIONS:

- Mix together first 3 ingredients
 - Refrigerate until partially hardened
 - Add remaining ingredients
 - Mix together and refrigerate
 - Cherry Jello may be substituted
-

USES / NOTES:

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Jan's Cook Book

SALADS

RAMEN SALAD

INGREDIENTS:

- 1 head Napa cabbage (discard bottom core)
 - ½ cup toasted sesame seeds
 - 1 to 2 packages Top Ramen noodles including seasoning
 - 6 green onions chopped
 - ¼ cup almonds sliced
 - 2 tbl butter
-

DIRECTIONS:

- Break up Ramen noodles while still in package
 - Brown with sesame seeds and almonds in butter
 - Add seasoning; mix and set aside
 - Cut up cabbage, chop onions and toss
 - Add Ramen mixture on top
-

USES / NOTES:

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Jan's Cook Book

SALADS

RAMEN SALAD (DRESSING)

INGREDIENTS:

- 1 cup salad oil
 - 1 cup white wine vinegar
 - 2 tbl soy sauce
 - ½ cup sugar
 - salt and pepper to taste
-

DIRECTIONS:

- Mix all ingredients
 - Pour over salad
 - Toss and serve
-

USES / NOTES:

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-

Jan's Cook Book

SALADS

ROSIE'S BROCCOLI

INGREDIENTS:

- 3 heads broccoli
 - 1 cup cheddar cheese shredded
 - 1 cup raisins
 - 3 spring onions chopped
 - ½ jar bacon bits
 - 3 tbl white vinegar
 - 1 cup mayonnaise
 - ½ cup sugar
-

DIRECTIONS:

- Clean and break apart broccoli
 - Combine broccoli, cheese, raisins, onions and bacon in large bowl
 - Combine vinegar, mayonnaise and sugar
 - Mix all ingredients
-

USES / NOTES:

-
-

Jan's Cook Book

SALADS

WATERGATE SALAD

INGREDIENTS:

- 1 package instant pistachio pudding
 - 1 can crushed pineapple
 - 12 oz Cool Whip
 - 1 cup chopped pecans
 - 1 cup miniature marshmallows
-

DIRECTIONS:

- Mix pineapple and pudding well
 - Add rest of ingredients
 - Mix well
 - Refrigerate
-

USES / NOTES:

-
-

Jan's Cook Book

SAUCES

BAR-B-QUE SAUCE 1

INGREDIENTS:

- 1 gallon vinegar
 - 1 small can black pepper
 - 2 small bottles Texas Pete
 - 2 large bottles ketchup
 - 1 small can crushed red pepper
 - 1 small can ground red pepper
 - salt to taste
-

DIRECTIONS:

- Combine all ingredients
 - Refrigerate
-

USES / NOTES:

-
-

Jan's Cook Book

SAUCES

BAR-B-QUE SAUCE 2

INGREDIENTS:

- 1½ gallon red vinegar
 - 1½ gallon white vinegar
 - 9 oz yellow mustard
 - ½ small box red pepper
 - 5 oz black pepper
 - 1/3 pint Karo syrup
 - 4 cups sugar
 - 2/3 cups salt
 - 1 pint Heinz barbecue sauce
 - 3 quarts ketchup
 - 1/3 small bottle Texas Pete
-

DIRECTIONS:

- Combine all ingredients
 - Refrigerate
-

USES / NOTES:

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Jan's Cook Book

SAUCES

BEARNAISE SAUCE

INGREDIENTS:

- 6 finely chopped green onions
 - ¼ cup tarragon vinegar
 - 4 egg yolks
 - ¼ tsp dry mustard
 - dash of salt and pepper
 - 1 cup melted butter
-

DIRECTIONS:

- Combine all ingredients
 - Serve hot
-

USES / NOTES:

-
-

Jan's Cook Book

SAUCES

CHUCK ROAST MARINADE

INGREDIENTS:

- 1 tbl mustard
 - Adolph's seasoning, flavored type
 - ketchup to taste
 - 1 tbl chili powder
 - 1 tbl Worcestershire sauce
 - ½ cup vinegar
 - enough Kitchen Bouquet to make dark
-

DIRECTIONS:

- Mix all ingredients
 - Pour over roast and marinate
-

USES / NOTES:

-
-

Jan's Cook Book

SAUCES

CONEY ISLAND HOTDOG SAUCE

INGREDIENTS:

- ½ lb ground beef, browned
 - ¼ cup water
 - ¼ cup chopped onion
 - 1 clove minced garlic
 - 8 oz tomato sauce
 - ½ tsp chili powder
 - ½ tsp Accent
 - ½ tsp salt
-

DIRECTIONS:

- Simmer all ingredients, uncovered, for 10 minutes or until thickened
-

USES / NOTES:

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-

Jan's Cook Book

SAUCES

GARLIC BUTTER SAUCE

INGREDIENTS:

- ½ cup softened butter
 - 1 clove garlic minced
-

DIRECTIONS:

- Whip butter until fluffy
 - Stir in garlic
 - If fixed ahead, chill and let come to room temp. before serving
-

USES / NOTES:

-
-

Jan's Cook Book

SAUCES

HORSERADISH SAUCE

INGREDIENTS:

- 1 cup sour creme
 - 3 tbl horseradish
 - ¼ tsp salt
 - dash paprika
-

DIRECTIONS:

- Combine all ingredients
 - Chill before serving
-

USES / NOTES:

-
-

Jan's Cook Book

SAUCES

HOT MUSTARD

INGREDIENTS:

- 2 oz dry Coleman's mustard
 - 2 eggs well beaten
 - 1 cup white vinegar
 - 1 cup sugar
-

DIRECTIONS:

- Mix mustard and vinegar and refrigerate overnight
 - Beat eggs add sugar and combine with mustard mixture
 - Cook 5 minutes on high in microwave
 - Stir
 - Cook 2 more minutes in microwave
 - Stir and refrigerate
 - Serve cold
-

USES / NOTES:

- From Adrienne Smith
 - Dipping sauce
-

Jan's Cook Book

SAUCES

SAUCE FOR SHRIMP COCKTAILS

INGREDIENTS:

- 1 cup ketchup
 - 2 tbl vinegar
 - 1 tbl horseradish
 - ½ tsp lemon juice
 - oil to taste
-

DIRECTIONS:

- Combine all ingredients
 - Cook until thick
-

USES / NOTES:

-
-

Jan's Cook Book

SAUCES

TOMATO VODKA SAUCE

INGREDIENTS:

- ¼ lb salted real butter
 - 5 oz wedge of Parmesan cheese
 - 1 pt heavy cream
 - 2 oz un-flavored vodka
 - 5 oz tomato paste
 - garlic salt to taste
-

DIRECTIONS:

- Grate the Parmesan cheese
 - Heat butter, cream and vodka slowly in a large saute pan
 - Avoid boiling the liquids and heat until blended well
 - Add tomato paste (limiting amount will provide pinker color)
 - Add garlic salt to taste
 - Heat and stir until a boil cannot be avoided
 - Remove from heat
 - Fold in grated cheese until thoroughly blended
-

USES / NOTES:

- Good for any pasta dish, especially with bacon or seafood
 - An underglaze for steak or chicken
-

Jan's Cook Book

SAUCES

WHITE WINE SAUCE

INGREDIENTS:

- 4 oz half and half or cream
 - 1 stick butter
 - ½ tsp corn starch or flour
 - 4 oz white wine
 - 8 oz Parmesan or any hard cheese; finely grated
-

DIRECTIONS:

- Stir corn starch into water
 - Heat butter and cream on medium heat
 - Add wine and cornstarch/water mixture
 - Do not boil
 - Stir constantly, until desired thickness
-

USES / NOTES:

- Use over or under pasta, beef or seafood
 -
-

Jan's Cook Book

SIDES

BROCCOLI AND CHEESE CASSEROLE

INGREDIENTS:

- 2 packages frozen broccoli florets
 - 1 stick butter
 - 1 can cream of mushroom soup
 - 1 package Ritz crackers (1 sleeve)
 - 1 medium package Velveeta cheese
 - 1 cup water
-

DIRECTIONS:

- Cook broccoli by package directions
 - Drain well, squeeze as much water out as possible
 - Butter baking dish
 - Layer broccoli, then cheese; repeat layers
 - Add soup and water
 - Last layer all cheese
 - Crush crackers until fine
 - Top layer all crackers
 - Bake at 350°F for 45 minutes
 - Or until cheese boils through crackers
-

USES / NOTES:

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Jan's Cook Book

SIDES

BROCCOLI RICE CASSEROLE

INGREDIENTS:

- 2 packages broccoli spears
 - 2 cups cooked minute rice
 - ½ cup finely chopped celery
 - 8 oz Kraft cheese-whiz
 - 1 can water chestnuts
 - 1 can cream of chicken soup
 - ½ cup milk
 - 3 tsp butter
-

DIRECTIONS:

- Rinse and drain thawed broccoli
 - Saute celery in butter until soft
 - Combine celery, soup, water chestnuts and milk
 - Mix well
 - Add precooked rice and broccoli
 - Mix in half of cheese
 - Pour into baking dish
 - Use remaining cheese spread over top of casserole
 - Bake at 350°F for 30 minutes or until brown and bubbly
-

USES / NOTES:

-
-

Jan's Cook Book

SIDES

BROWN RICE

INGREDIENTS:

- 1 can onion soup
 - 1 stick margarine
 - 1 cup water chestnuts cut small
 - 1 small onion chopped
 - 1 cup uncooked rice
 - 1 cup mushrooms cut small
-

DIRECTIONS:

- Combine soup and melted margarine in 2 qt casserole dish
 - Drain and retain liquid from mushrooms and water chestnuts
 - Put remaining liquid into soup can and fill to top with water
 - Mix all ingredients in casserole dish
 - Bake at 300°F uncovered for 1 hour; stir occasionally
-

USES / NOTES:

-

Jan's Cook Book

SIDES

COLD ASPARAGUS SALAD

INGREDIENTS:

- 1 bunch asparagus
 - ½ cup olive oil
 - ¼ cup red wine vinegar
 - walnuts to taste
 - cheese to taste (crumbled blue or feta)
-

DIRECTIONS:

- Blanch asparagus for about 3 minutes or until desired doneness
 - Plunge into ice water to stop cooking
 - Assemble cooked asparagus on plate and top with cheese and nuts
 - Mix together oil and vinegar; pour over asparagus
 - Chill before serving
-

USES / NOTES:

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-

Jan's Cook Book

SIDES

CORN BREAD DRESSING

INGREDIENTS:

- 1 cup self-rising corn meal
 - 1 egg
 - 1 cup buttermilk
 - 1 small onion minced
 - ½ cup minced celery
 - 2 hard-boiled eggs
 - 1 stick butter
 - 1 can cream of chicken soup
 - sage
-

DIRECTIONS:

- Mix first 3 ingredients to make corn bread
 - Bake corn bread
 - Cool then crumble corn bread in large bowl
 - Melt one stick of butter in saute pan
 - Saute onion and celery in butter
 - Combine sauted ingredients with corn bread mixture
 - Add hard-boiled eggs
 - Add soup plus ½ can boiling water
 - Add sage to taste
 - Put mixture in 4 qt baking dish
 - Bake for 30 minutes at 350°F
-

USES / NOTES:

- From Bootsie Taylor
 -
-

Jan's Cook Book

SIDES

CRUSTY TOP BAKED PUMPKIN PUDDING

INGREDIENTS:

- 2 eggs
 - 1 cup sugar
 - 1/3 cup flour
 - ¼ tsp baking soda
 - ¼ tsp vanilla
 - ½ cup margarine
 - 1 cup milk
 - 2 cups cooked pumpkin
 - ½ tsp cinnamon
 - 1/3 cup sugar (for topping)
-

DIRECTIONS:

- Melt margarine in baking dish
 - Beat eggs and sugar together
 - Add flour, soda, vanilla, melted margarine, milk and pumpkin
 - Mix well and pour into baking dish
 - Sprinkle cinnamon and 1/3 cup sugar on top
 - Bake at 400°F for 30-35 minutes
-

USES / NOTES:

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Jan's Cook Book

SIDES

DEVEILED EGGS

INGREDIENTS:

- 6 eggs
 - ½ tsp mustard
 - 4 tbl mayonnaise
 - bacon bits to taste
 - paprika to taste
-

DIRECTIONS:

- Boil eggs for 20 minutes
 - Let cool to touch and peel
 - Cut eggs in half and put yolks in separate bowl
 - Add to yolks: mustard, mayonnaise and bacon bits
 - Stir until creamy
 - Fill egg whites with mixture
 - Sprinkle with bacon bits and paprika
-

USES / NOTES:

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Jan's Cook Book

SIDES

FESTIVE SWEET POTATOES

INGREDIENTS:

- 3 cups cooked and mashed sweet potatoes
 - ½ cup granulated sugar
 - ¼ cup milk
 - 1/3 cup butter, melted
 - 1 tsp vanilla
 - 2 eggs beaten
-

DIRECTIONS:

- Preheat oven to 375°F
 - Spray 13x9 inch pan with Pam
 - Combine all ingredients and spread in pan
 - Make topping - Page 127
-

USES / NOTES:

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Jan's Cook Book

SIDES

FESTIVE SWEET POTATOES TOPPING

INGREDIENTS:

- 1 cup flaked coconut
 - 1 cup brown sugar
 - 1/3 cup flour
 - 1/3 cup butter
 - 1 cup pecans chopped
-

DIRECTIONS:

- Mix all ingredients
 - Pour over potatoes
 - Bake at 375°F for 25 minutes
-

USES / NOTES:

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Jan's Cook Book

SIDES

FROSTED CAULIFLOWER

INGREDIENTS:

- 1 medium head cauliflower
 - ½ cup mayonnaise
 - ¼ tsp salt
 - 1 to 2 tsp prepared ground mustard
 - ¾ cup grated sharp cheddar cheese
 - paprika
-

DIRECTIONS:

- Remove woody base from cauliflower
 - Combine cauliflower with salt and 2 tbl water
 - Cook in covered glass dish for 6 to 7 minutes per lb
 - Rotate dish ¼ turn halfway through cooking
 - Cover and let rest for 5 minutes
 - Mix remaining ingredients and heat for 1 minute
 - Spread mixture over cauliflower
 - Sprinkle with cheese and heat until melted
 - Sprinkle with paprika before serving
-

USES / NOTES:

- 4 to 6 servings
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-

Jan's Cook Book

SIDES

GREEK TORTELLINI SALAD

INGREDIENTS:

- 18 oz refrigerated cheese tortellini cooked
 - 2 cups red or green bell peppers cut in thin strips
 - 1 small red onion thinly sliced
 - ¼ cup sliced pitted olives
 - ½ cup rice wine vinegar
 - ½ cup olive oil
 - 3 tbl snipped fresh mint (1 tbl dried mint)
 - 3 tbl lemon juice
 - 2 tbl dry sherry
 - 1½ tsp seasoned salt
 - 1 tsp garlic powder
 - ¼ tsp crushed red pepper
 - ½ cup crumbled feta cheese
-

DIRECTIONS:

- In a large bowl combine pasta, peppers, onion and olives
 - For dressing combine all other ingredients except cheese
 - Pour dressing over pasta and toss to coat
 - Cover and chill 4 to 24 hours
 - Stir in cheese
 - Use a slotted spoon to serve
-

USES / NOTES:

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Jan's Cook Book

SIDES

HASH BROWN CASSEROLE

INGREDIENTS:

- ½ cup chopped onion
 - 1 can cream of chicken soup
 - 8 oz sour cream
 - 1 stick butter melted
 - 1 bag Oreida hashbrowns thawed (32 oz)
 - 1 cup shredded cheddar cheese
 - ¾ cup melted butter
 - 2 to 3 cups Corn Flakes
-

DIRECTIONS:

- Mix first 6 ingredients
 - Pour into greased casserole dish
 - Combine remaining ingredients and put on top of mixture
 - Bake at 350°F for 50 minutes
-

USES / NOTES:

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Jan's Cook Book

We compiled these recipes from Jan's collection that she had gathered over the years. Some are from family and friends, some are her originals.

A special thanks to Adrienne Smith for transcribing the pages. Also to Troy Dupuy for his input and editing.